

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

Heat Systems...the X*Treme Difference!

- The X*WAV[®] ceramic heat system has over 31% more efficiency in its InfraRed Energy vs. Quartz based units.
- X*WAV[®] heat system is a concentrated, focused source of radiant energy that consistently sends InfraRed evenly toward the conveyor belt at both high and low temperature levels- **InfraRed efficiency is 96%!**

Operations that are X*Tremely Easy & Efficient!

- Conveyor speed can be set between speeds that are slow (12 minutes) to a maximum speed of 30 seconds.
- Crumb trays are provided on either end of the toaster. An extended conveyor shelf is supplied for "exit" area. This allows easy off-loading of products.
- Fully insulated top and sides provide "Cool to the Touch" exteriors... Thermostatically controlled fan keeps exterior surface cool, even when unit is turned off.
- X*WAV[®] control panel is recessed vs. the "exposed" control panel on the competition. This reduces inadvertent bumps on control knobs that change the performance speed or temperature.

Built Solid

Built to Last

- X*WAV[®] Ceramic heaters are made of a stronger material that maintains a moderate material temperature. They last significantly longer than Quartz Elements and do not have the issue of shattered glass in your operation.
- Bottom heat is provided by a calrod element that can easily handle drippings and grease. Competitive units use quartz elements that can shatter with grease drippings.

Reliability backed by APW Wyott's Warranty

- Certified by the following agencies:



APW Wyott Design Features

- Top heat - 2500 Watt ceramic infrared heat system
- Bottom heat - 2500 Watt calrod element
- Infinite heat control for top and bottom heat systems
- Conveyor speed control knob
- Thermostatically controlled cooling fan system
- Product entry & exit chamber doors, adjustable to 3 7/8" high
- Removable exit shelf that extends from end of conveyor
- Removable crumb trays

Options

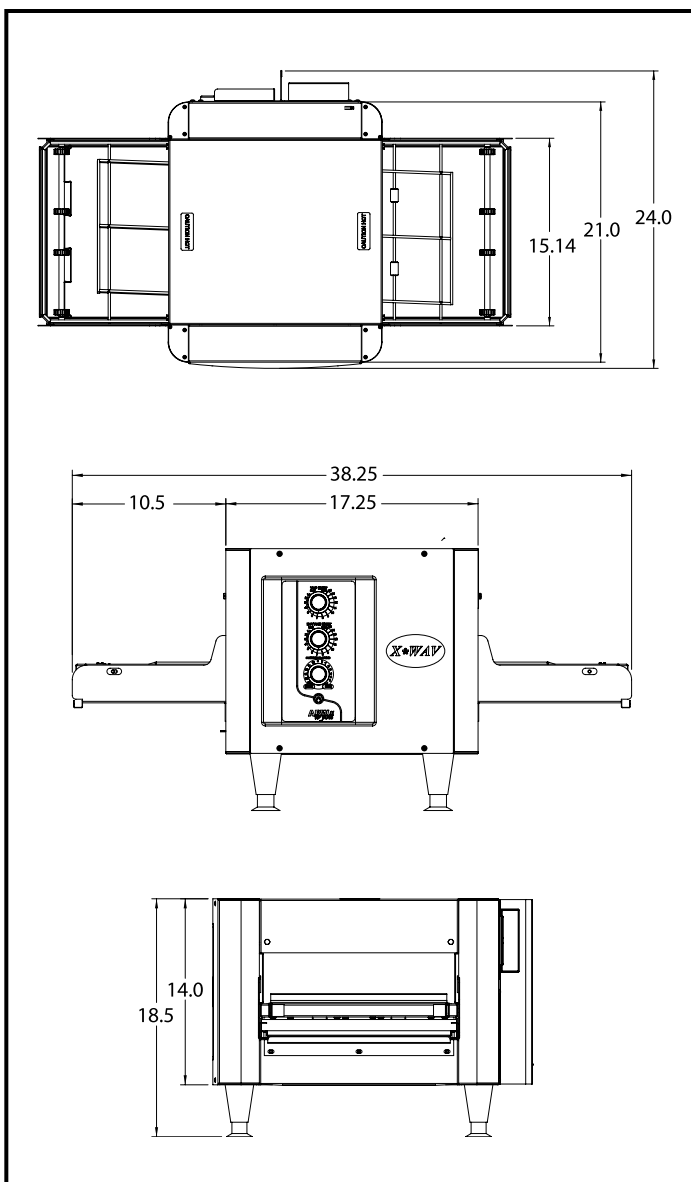
- Stacking Kit (94000189)
- End Stop (PS0043)

See reverse side for product specifications.

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Consultant Specifications

Ovens are constructed of stainless steel, painted aluminum extrusions, and polycarbonate material. Range of belt speeds should be 30 seconds to 12 minutes and is controlled by a Solid State Digital System. Conveyor belt is reversible with a flip of a switch. Single oven furnished with 4" adjustable legs. Infrared ceramic radiant heaters and on/off heat switch for heat control are standard. Product opening adjustable from 1" to 3 3/4", motors are permanently lubricated. Units are UL listed, UL Sanitation, and Canadian UL approved.

*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.

PRODUCT SPECIFICATIONS

Construction:

X*WAV® 1417A external top, back, sides and base are made of 18 gauge stainless steel. Front control side is made of high temperature polycarbonate material. Conveyor wire belt is made of non-corrosive steel. Internal Chamber is made of 18 gauge Stainless Steel. 4" High Temperature Polycarbonate and steel legs. High temperature insulation used around cooking chambers.

Electrical Information:

X*WAV® 1417A is equipped with 6ft three wire grounded power cord which terminates with a 6-30P plug. Plugs exit out the back of the unit.

Electrical Specifications:

X*WAV® 1417A: 208V, 5000W, 24 amps
240V, 5000W, 20.8 amps

Overall Dimensions:

X*WAV® 1417A External:

Length with conveyor: 38 1/4" (94 cm)
 Length with exit shelf: 42" (107 cm)
 Length of conveyor belt outside of chamber (for exit/entrance): 10 1/2" (26.7 cm)
 Width: 24" (61 cm)
 Height with 4" legs: 18 1/2" (47 cm)
 Height of work deck: 10 3/4" (27.3 cm)
 Height of 2 stacked: 35 1/4" (89.5 cm)
 Height of 3 stacked: 52" (132.1 cm)

X*WAV® 1417A Footprint Leg placement

Length: 11.8" (30 cm)
 Depth: 18" (45.7 cm)

Oven Cooking Chamber:

Length: 17" (43 cm)
 Depth: 14" (35.5 cm)
 Height: 3 7/8" (9.5 cm)

Shipping Weight:

X*WAV® 1417A 98 lbs (44.5 kg)

Freight Class: 100
 F.O.B. Dallas, TX 75226