



X*WAV™ 1417A Pass-Through Conveyor Oven

Model: ☐ XWAV1417A

PRODUCT:

QUANTITY:

ITEM #:

Designed Smart

Developed for high output!

- X*WAV™ 1417A Radiant Pass Through Conveyor Oven uses a series of cutting edge controls and infrared heat systems that are focused at your food, delivering an "extreme" level of heat energy for Broiling, Toasting, Baking and Warming.

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, Pre-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%!
- X*WAV™ 1417A utilizes infinite heat controls on the top and bottom that allow the operator to vary the heat settings.

Operations that are X*Tremely Easy & Efficient!

- Conveyor speed can be set between speeds that are slow (12 minutes) to a maximum speed of 25 seconds.
- Crumb trays are provided on either end of the toaster. An extended conveyor shelf is supplied for "exit" area...allowing easy off-loading of products.
- Fully insulated top and sides provide "Cool to the Touch" exteriors...keeping employees safe from burns. 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...reducing inadvertent bumps on control knobs that change the performance speed or temperature.



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APW Wyott Design Features

- Top heat - 2500 Watt ceramic infrared heat system
- Bottom heat - 1600 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 tray

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:



See reverse side for product specifications.



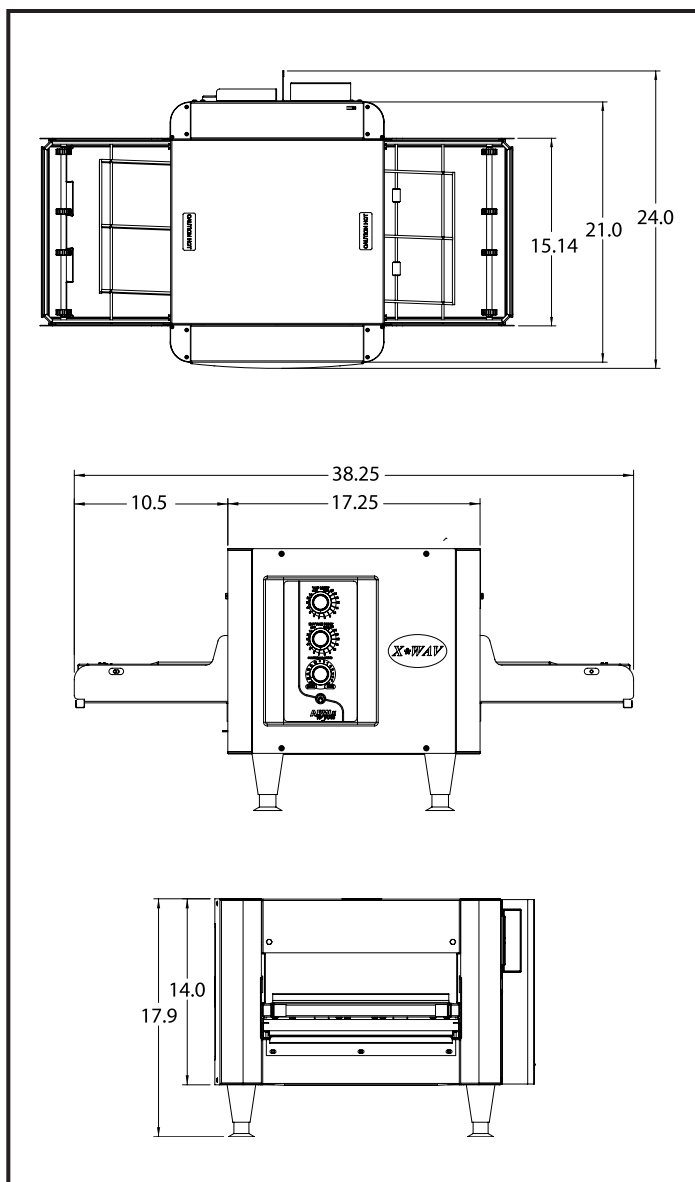
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Rev. 5/22/2005

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Consultant Specifications

Ovens are constructed of stainless steel and polycarbonate material. Range of belt speeds should be 25 seconds to 12 minutes. Conveyor belt travels left to right but can be ordered right to left. 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 7/8", motors are permanently lubricated. Units are UL listed, UL Sanitation, and ULC listed.

**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, 4100W, 19.7 amps
240V, 4100W, 17 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" (25.5 cm)
Width: 24 1/2" (62 cm)
Height with 4" legs: 18" (46 cm)
Height of work deck: 10" (25.5 cm)
Height of 2 stacked: 34 1/6" (91.86 cm)
Height of 3 stacked: 50 1/4" (127.64 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