



XLT 3270-TS

Natural Gas or
Liquid Propane



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999

XLT
OVENS®

Simple. Smart.

XLT 3270-TS

Gas Conveyor Oven

Are you looking for an affordable solution for your cooking needs?

XLT 3270-TS
Double Stack



XLT 3270-TS
Triple Stack



The **XLT-3270-TS** uses vertical streams of hot air from 7 pairs of tapered ducts blowing directly on a stainless conveyor belt. These ducts are configurable and adjustable. This cooks your product evenly and quickly. The cook times are adjusted digitally by the conveyor and temperature controls.

FEATURES

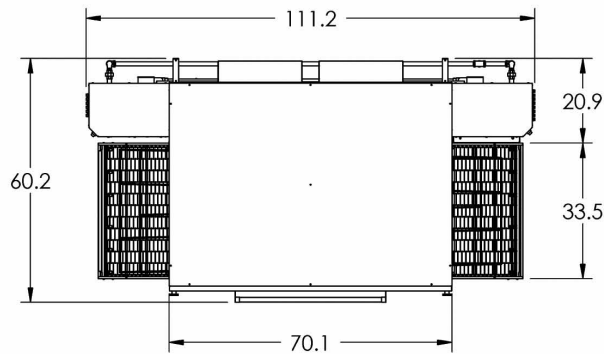
- The **XLT-3270-TS** is available in three configurations, the single, the double, and the triple stack models.
- The optional front sandwich door is provided to load or unload product for different cook times.
- Both exterior AND INTERIOR exposed surfaces are made of easy cleaning stainless steel.
- **XLT™** ovens are manufactured with pride in the USA under stringent quality standards.
- Replacement parts are readily available nationwide (Grainger®) at a fraction of the cost of our competitors.
- The large removable front panel allows for easy access to oven interior, making cleaning much easier than our competitors' ovens of the same size.
- All **XLT™** ovens are 100% factory tested with a minimum 4-hour burn-in time.
- The conveyors can be set up to move either right-to-left or left-to-right.

The **XLT™** ovens are an improved combustion flue-less design and are more efficient than comparable ovens. All ducts, crumb trays, and the conveyor are readily removable for easy cleaning. An overhead ventilation hood is required. 120 Volt electrical power does not require an expensive electrician to install, simply plug into an available outlet. The gas connections require a licensed plumber. All fuses are EXTERNALLY panel-mounted allowing easy troubleshooting. A two-year warranty is standard.

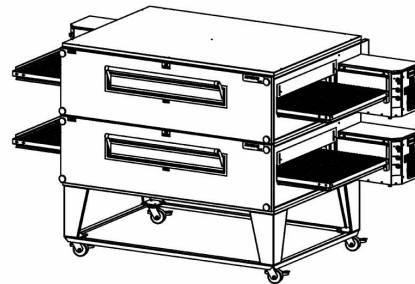


LAYOUT AND DIMENSIONS

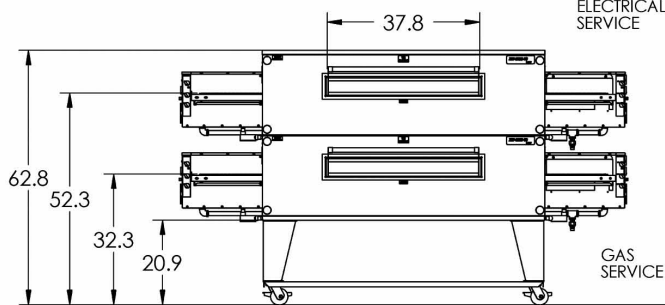
TOP VIEW



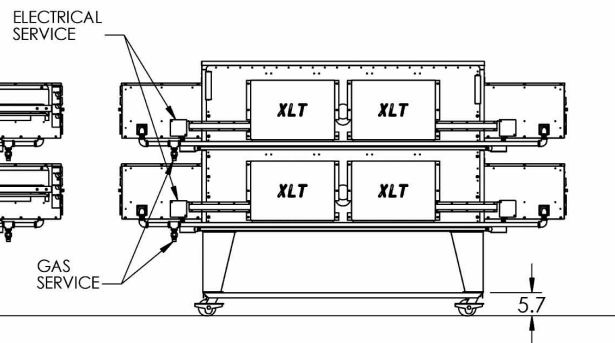
ISO VIEW
DOUBLE STACK



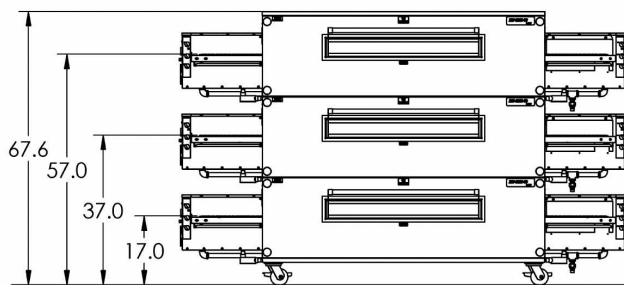
FRONT VIEW
DOUBLE STACK



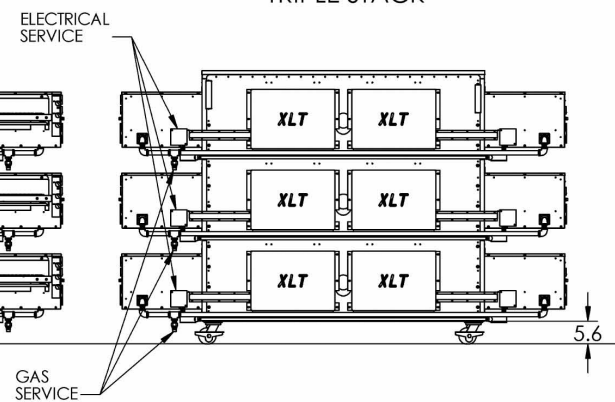
BACK VIEW
DOUBLE STACK



FRONT VIEW
TRIPLE STACK



BACK VIEW
TRIPLE STACK



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SPECIFICATIONS

Electrical Requirements:

	Voltage (AC)	Phase	HZ	Amps
Single Oven	120	1	60	10.0
Double Stack	120	1	60	20.0
Triple Stack	120	1	60	30.0

Natural Gas Requirements:

	Burner Capacity BTU/hr (Max)	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)
Single Oven	180,000	8-14	1"
Double Stack	360,000	8-14	1-1/4"
Triple Stack	540,000	8-14	1-1/2"

Or Optional Propane Gas Requirements:

	Burner Capacity BTU/hr (Max)	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)
Single Oven	180,000	11.5-14	3/4"
Double Stack	360,000	11.5-14	1"
Triple Stack	540,000	11.5-14	1-1/4"

General Information:

Belt Width	Bake Time Range*	Max Temperature	Conveyor Opening Height (Max)	Ship Weight Per Oven
32.0"	4 min –10 min	550°F	3"	1200 lbs.

*Adjustments can be made for other bake time ranges. Specifications and dimensions are subject to change without notice. Local codes and regulations may also apply.



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