

SPECIFICATIONS

XLT-3240-TS

Electrical Requirements:

	Voltage (AC)	Phase	HZ	Amps
Single Oven	120	1	60	6.0
Double Stack	120	1	60	12.0
Triple Stack	120	1	60	18.0

Natural Gas Requirements:

	Burner Capacity BTU/hr (Max)	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)
Single Oven	95,000	8-14	3/4"
Double Stack	190,000	8-14	1"
Triple Stack	285,000	8-14	1"

Or Optional Propane Gas Requirements:

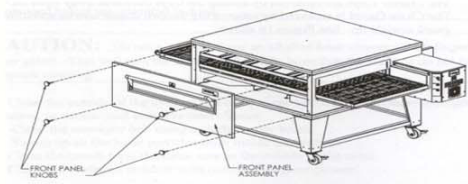
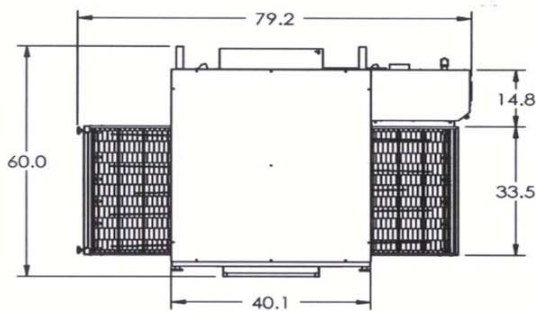
	Burner Capacity BTU/hr (Max)	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)
Single Oven	95,000	11.5-14	3/4"
Double Stack	190,000	11.5-14	1"
Triple Stack	285,000	11.5-14	1"

General Information:

Belt Width	Bake Time Range*	Max Temperature	Conveyor Opening Height (Max)	Ship Weight Per Oven
32.0"	4 min – 10 min	600°F	3"	800 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.

TOP VIEW

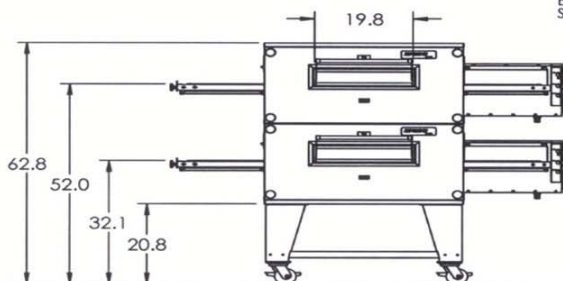


1-piece removeable front panel allows for quick & easy access for cleaning.



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**FRONT VIEW
DOUBLE STACK**



**BACK VIEW
DOUBLE STACK**

