

Pizza Equipment, Pizza ovens at:



Pizzaovens.com

1.877.FOR.OVEN
367.6836

Since 1999

XLT 3255-TS Specifications

Features:

- Uses vertical streams of hot air from 5 pairs of tapered ducts blowing directly on a stainless conveyor belt
 - Cook times are adjusted digitally by conveyor and temperature controls
 - Stainless steel exterior and interior construction
 - Large removable front panel
 - 100% factory tested
 - Readily available replacement parts
 - Improved combustion flue-less design
 - More efficient than comparable ovens
 - 32" Belt Width
 - Available as Single, Double, or Triple Stack



Natural Gas Requirements:

	Burner Capacity BTU/hr (Max)	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)
Single Oven	150,000	8 - 14	3/4"
Double Stack	300,000	8 - 14	1"
Triple Stack	450,000	8 - 14	1-1/4"

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

General Information:

Belt Width	Bake Time Range*	Max Temperature	Conveyor Opening Height (Max)	Ship Weight Per Oven
32.0"	4min - 10min	600°F	3"	900 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.