

## SPECIFICATIONS

# XLT-3270

### Electrical Requirements:

	Voltage (AC)	Phase	HZ	Amps
Single Oven	120	1	60	12.0
Double Stack	120	1	60	24.0



**Restaurant Equipment Worldwide**  
**Toll Free: 877.FOR.OVEN**  
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### Natural Gas Requirements:

	Burner Capacity BTU/hr (Max)	Gas Supply Pressure Inches, Water Column	Gas Pipe Size (NPT)
Single Oven	200,000	8-14	3/4"
Double Stack	400,000	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	200,000	11.5-14	3/4"
Double Stack	400,000	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" or 4"	1200 lbs.

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

