



32" WIDE CONVEYOR 40" LONG BAKE CHAMBER



The restaurant business is challenging enough without having to worry about rising labor costs, unreliable equipment and hot kitchens. That is why XLT manufactures the highest quality and most reliable equipment available, allowing you to cook the best possible food, reduce your costs and keep your customers coming back for more!

Medium-sized kitchens will rejoice at the ease of the XLT 3240 Oven. With the ability to be single, double, and triple stacked, this oven is perfect for medium to high volume kitchen operators aiming for a consistent, quality bake at a fast pace.

#### **TOTAL LIFETIME EQUIPMENT SUPPORT**

INDUSTRY-LEADING WARRANTY LOW PARTS COST 24/7/365 LIVE TECHNICAL SUPPORT HIGH-QUALITY COMPONENTS

### **QUALITY, CONSISTENT BAKE**

CUSTOMIZED FINGER ARRANGMENTS EFFICIENT AIR CIRCULATION

### **REDUCED DOWN TIME**

ON-BOARD-DIAGNOSTICS
500+ SERVICE PROVIDERS IN NETWORK

### **EASY, SIMPLE CLEANING**

REMOVABLE FRONT PANEL REMOVABLE FINGERS

### **ENHANCED KITCHEN APPEARANCE**

CUSTOMIZED EXTENDED FRONT & SANDWICH DOOR HANDLE OPTIONS

### **CUSTOMIZED OPTIONS**

PRE-PLUMBED FIRE SUPPRESSION
SPLIT BELT
BASE SHELF
CONVEYOR SHELVES

### **PARTS & LABOR WARRANTY**

**USA & CANADA** 

**7 YEARS | STANDARD** 

10 YEARS | OVEN & HOOD COMBO PURCHASE\*

\*Pre-piped ANSUL system must be purchased
on hood and each oven

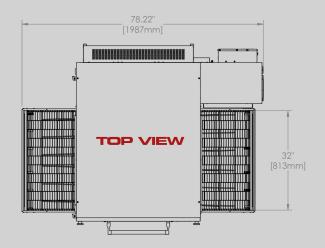
**INTERNATIONAL** 

**5 YEARS | STANDARD** 

7 YEARS | OVEN & HOOD COMBO PURCHASE

WWW.XLTOVENS.COM 24/7/365 LIVE TECHNICAL SUPPORT (316) 943-2751





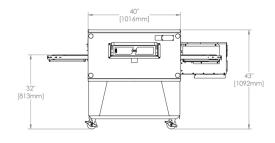


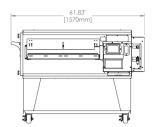
# 3240 ELECTRIC OVEN

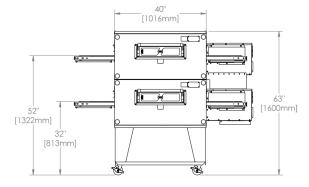
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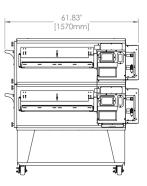
### **FRONT VIEWS**

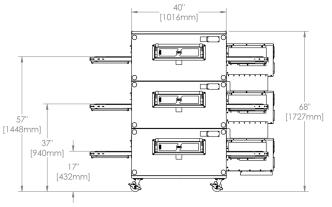
## SIDE VIEWS

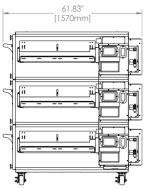












# ELECTRIC OVEN

ELECTRICAL REQUIREMENTS (PER OVEN)

### **STANDARD**

208/240 V 82/65 Amps 60 Hz

4 Wire Service - L1, L2, L3 + 1 Ground (per oven)

3 Phase 27 Kw

### **WORLD**

380/415 V 51/44 Amps 50 Hz

5 Wire Service - L1, L2, L3 N+2 Grounds (per oven)

3 Phase 27/31 Kw

A separate circuit breaker must be provided for each oven deck.

Electrical connections must be accessible when the ovens are in the installed position.

# **WEIGHT PER DECK**

755 lbs / 342 kg