

XD 9008E
SWHHF
05/22/2025



Product Catalog



XLT Ovens
PO Box 9090
Wichita, Kansas 67277
US: 888-443-2751 FAX: 316-943-2769 INTL: 316-943-2751 WEB: www.xltovens.com

INTRODUCTION

With over 60 years of continuous operation, XLT Inc. has the experience and expertise in developing high quality products that provide the most reliable equipment available to the Foodservice Industry. We have grown to become the industry leading manufacturer for Conveyor Ovens, Exhaust Hoods, and Conveyor Grills. Our products are found in a variety of industries and markets from around the corner to around the globe. XLT represents the culmination of years of valuable experience into an affordable, reliable, and best-in-class SmartSolutions™ for pizza & other restaurant operators.

Our products can be customized to offer more than one million configurations to suit your needs. If you can't find exactly what you need, we're here to help at 1-888-443-2751. Our 24/7 Live Technical Service Line offers immediate after-hours callback and in-depth technical knowledge, in order to maximize the benefit of owning XLT equipment and minimize your downtime.

We care about our customers and understand that your oven is the heart of your business; that's why all XLT equipment is backed by an industry-leading warranty and our simplicity of design philosophy ensures the highest levels of reliability available. On top of this, our technical support team partners with installation, distribution, and service companies around the world to provide quick assistance and long-term solutions for our customers.

XLT focuses on producing high quality products, at the appropriate cost, delivered on time and continuously supported with outstanding service.

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Revision History Table		
Revision	Comments	Date
D	Updated to reflect F version hood	5/17/2022

PRODUCT FEATURES

CONVEYOR OVENS

Multiple oven sizes and configurations to choose from: TS Models 3240, 3255, 3855, 3270-1B (single burner), 3270-2B, 3280-2B, 4455 and 3870-2B.

DS Models 3250, 3265, 3280 and 3880.

TS Models are Certified to stack up to four (4) units high. While the DS is only able to stack two (2) units high

We carry twelve (12) Gas and five (5) TS Electric H-version model sizes.

Belt width options are 32, 38 and 44 inches.

Conveyor belt times range from 1:30 to 20:00 minutes.

Manufactured with Stainless Steel that is a more robust, rust-free, durable, chemical resistant material that is easy to clean.

All oven models will operate from the temperature range of 300°F to 590°F (150°C to 310°C).

Capacitive Touch-Screen User Interface is a simplified access point for time and temperature controls with oven diagnostics, maintenance reminders, and fault messages.

Removable Front Panel for full access to oven interior making cleaning fast & easy.

Finger arrangements customized to your bake specifications giving you a quality and consistent bake every time.

Optional features: Extended Front Panels with customizable color options, Split Belt Conveyor, Customizable Front Sandwich Window, Custom Fitted Pre-Piped Fire Suppression, World Variable Frequency Drive, Lifting Handles, Base Shelving.

EXHAUST HOODS

Uniform height requirement for all oven configurations to fit any business size.

No duct work needed for reconfiguring additional ovens after installation with the ability to add decks as capacity grows.

Manufactured with Stainless Steel that is a more robust, rust-free, durable, chemical resistant material that is easy to clean.

Heat Containment Shrouds for superior capture & containment of heat, fumes, and effluents. Resulting in no more yellow ceiling tiles, reduced HVAC CFM requirements, noise reduction, and cooler working conditions.

Capacitive Touch-Screen User Interface with single control access to the ovens. This makes controlling the whole system as simple as a touch of a button.

3-Phase Direct Drive Exhaust Fan with less parts, no belts to repair for a worry-free operation and lower costs.

Optional features: Variable Frequency Drive, Custom Fitted Pre-Plumbed Fire Suppression, Customizable Color Options, Valance Kits, Alternative Shroud Configurations.

PRODUCT FEATURES

COUNTERTOP CONVEYOR OVENS

The Countertop is Certified to stack up to 3 units high
Removable Conveyor from front.

Standard Extended Front Panels with customizable color options.

Conveyor belt times range from :30 to 15:00 minutes.

Manufactured with Stainless Steel that is a more robust, rust-free, durable,
chemical resistant material that is easy to clean.

Models will operate from the temperature range of 300°F to 590°F (150°C to 310°C).

Capacitive Touch-Screen User Interface is a simplified access point for time and temperature
controls with oven diagnostics, maintenance reminders, and fault messages.

Removable Front Panel for full access to oven interior making cleaning fast & easy.

Quality and consistent bake every time.

RADIANT OVENS

Stackable with 2336 TS G Models.

Models are Certified to stack up to 4 units high

Conveyor belt times range from 1:30 to 20:00 minutes.

Manufactured with Stainless Steel that is a more robust, rust-free, durable,
chemical resistant material that is easy to clean.

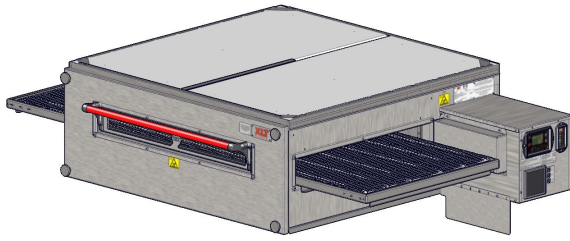
Models will operate from the temperature range of 200°F to 900°F (93°C to 482°C).

Self Clean operation is 1000°F (537°C)

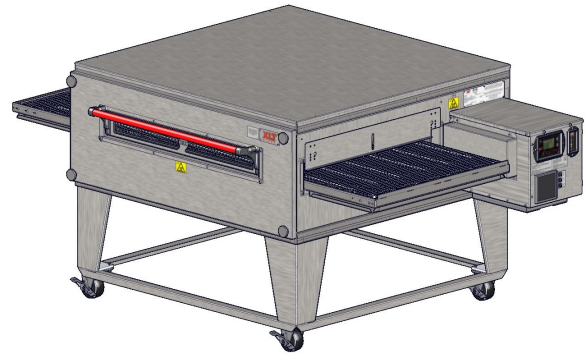
Capacitive Touch-Screen User Interface is a simplified access point for time and temperature
controls with oven diagnostics, maintenance reminders, and fault messages.

Removable Front Panel for full access to oven interior making cleaning fast & easy.

TS H VERSION OVENS



Deck Only Configuration



Single Stack Configuration



Double Stack Configuration



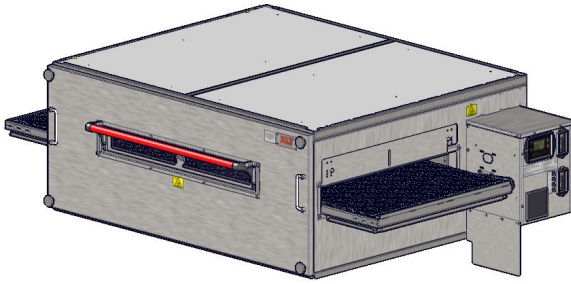
Triple Stack Configuration

Options:

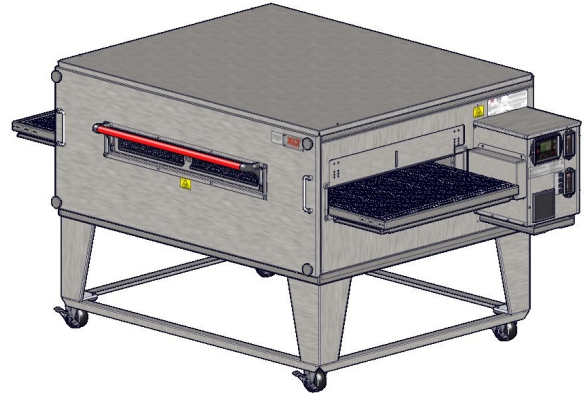
VFD Option (World Markets Only)
Split Belt (each oven)
Stainless Sandwich Door Handle
Long or Short Sandwich Door
Solid Front Panel (No Door) Lifting Handles Included
Lifting Handles
Door Handle Powder Coated
Powder Coated Extended Front Panel
Natural or Propane Fuel Type
Left to Right or Right to Left Conveyor Directions
Fahrenheit or Celsius
LH Controls

- Electric ovens are not offered in 3270 and larger configurations
- Failure to perform the Start-Up procedure and failure to return the Start-Up Checklist will void the Warranty.
- Quadstack option is available for TS models upon request.

DS H VERSION OVENS



Deck Only Configuration



Single Stack Configuration



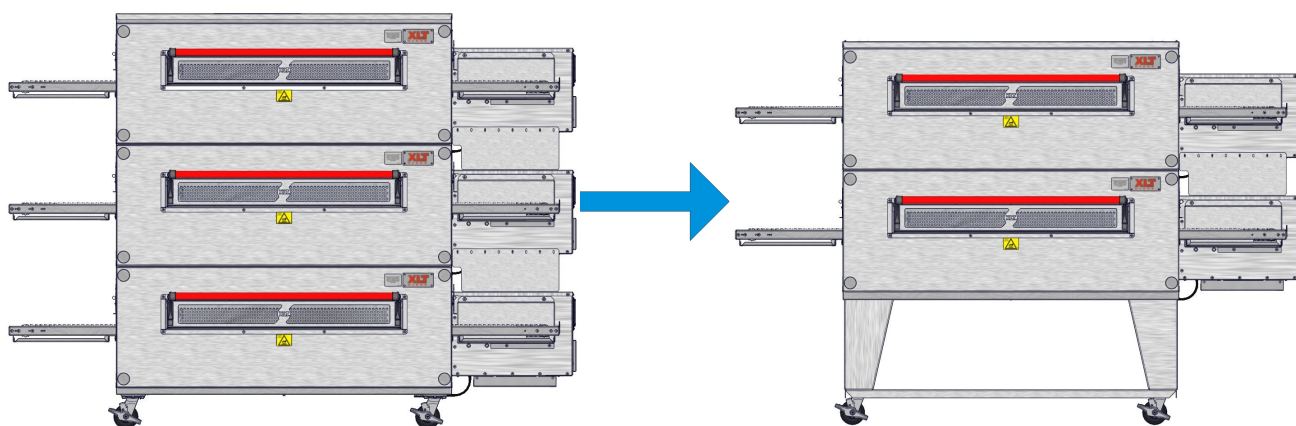
Double Stack Configuration

Options:

VFD Option (World Markets Only)
Split Belt (each oven)
Stainless Sandwich Door Handle
Long or Short Sandwich Door
Solid Front Panel (No Door) Lifting Handles Included
Lifting Handles
Door Handle Powder Coated
Powder Coated Extended Front Panel
Natural or Propane Fuel Type
Left to Right or Right to Left Conveyor Directions
Fahrenheit or Celsius
LH Controls

- Electric ovens are not offered DS configurations
- Failure to perform the Start-Up procedure and failure to return the Start-Up Checklist will void the Warranty.
- Triple stack and Quad stack not available in DS models .

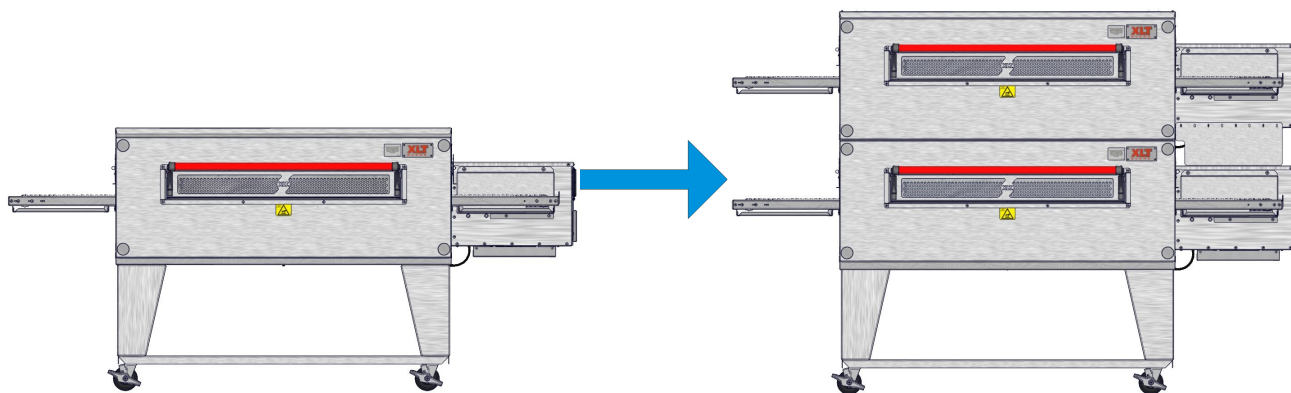
OVEN CONVERSION



Triple Stack to Double Stack Conversion

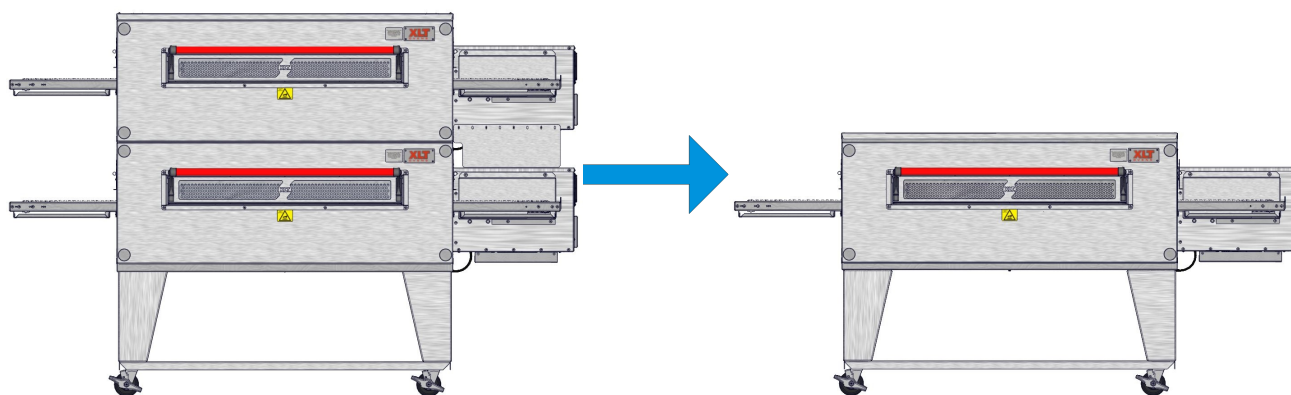
Hood height adjustment may be required when converting from double to a triple on non XLT Hoods. Prices are for parts only. Removal and installation extra. Does not apply to DS models

OVEN CONVERSION



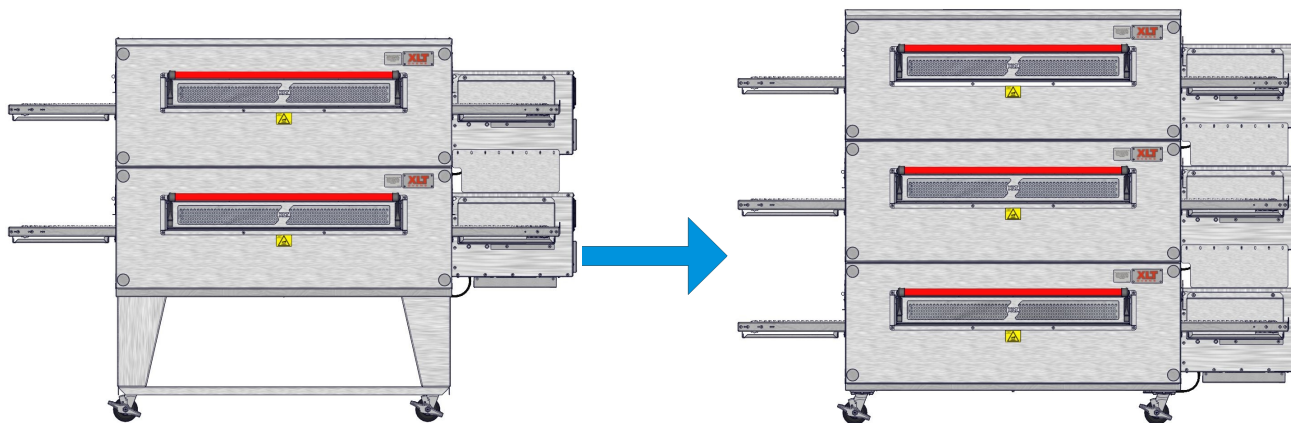
Single Stack to Double Stack Conversion

Purchase (1) One "DECK only" no other parts are required. Refer to Page 3 for pricing.
Installation extra.



Double Stack to Single Stack Conversion

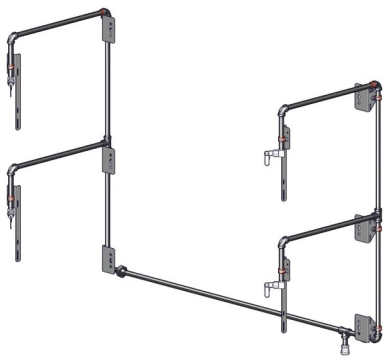
No parts are required. Removal extra. Contact factory for more information



Double Stack to Triple Stack Conversion

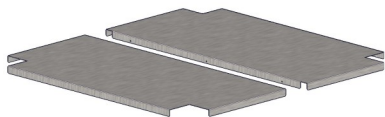
Purchase (1) One "DECK only" no other parts are required. Refer to Page 3 for pricing.
Installation extra. Does not apply to DS models

OVEN ACCESSORIES



PN	Description
XA 9400C-4455-1	Fire Suppression Ovens
XA 9400C-4455-2	Fire Suppression Ovens
XA 9400C-4455-3	Fire Suppression Ovens
XA 9400C-xx40-1	Fire Suppression Ovens
XA 9400C-xx40-2	Fire Suppression Ovens
XA 9400C-xx40-3	Fire Suppression Ovens
XA 9400C-xx55-1	Fire Suppression Ovens
XA 9400C-xx55-2	Fire Suppression Ovens
XA 9400C-xx55-3	Fire Suppression Ovens
XA 9400C-xx55-4	Fire Suppression Ovens
XA 9400C-xx70-1	Fire Suppression Ovens
XA 9400C-xx70-2	Fire Suppression Ovens
XA 9400C-xx70-3	Fire Suppression Ovens

OVEN ACCESSORIES



PN	Description
XA 1039A-3240	Base Shelf Assy 2 Piece
XA 1039A-3255	Base Shelf Assy 2 Piece
XA 1039A-3270	Base Shelf Assy 2 Piece
XA 1039A-3855	Base Shelf Assy 2 Piece
XA 1039A-3870	Base Shelf Assy 2 Piece
XA 1039A-4455	Base Shelf Assy 2 Piece

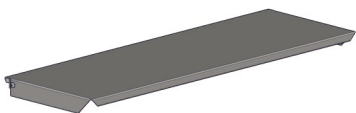


PN	Description
XP 0401-60	Gas Hose, 60" (NPT)
XP 0401-72	Gas Hose, 72" (NPT)

XA 9110	Gas Supply Manifold *
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PN	Description
XA 9521G-18xx-D	Conveyor Shelf Level w/o Stop
XA 9521G-23xx-D	Conveyor Shelf Level w/o Stop
XA 9521G-24xx-D	Conveyor Shelf Level w/o Stop
XA 9521G-32xx-D	Conveyor Shelf Level w/o Stop
XA 9521G-38xx-D	Conveyor Shelf Level w/o Stop
XA 9521G-44xx-D	Conveyor Shelf Level w/o Stop

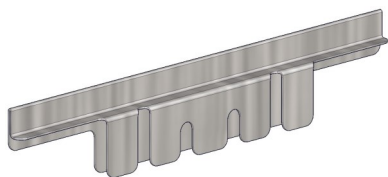


PN	Description
XA 9536B-18xx-D	Conveyor Shelf Level w/o Stop
XA 9536B-23xx-D	Conveyor Shelf Level w/o Stop
XA 9536B-24xx-D	Conveyor Shelf Level w/o Stop
XA 9536B-32xx-D	Conveyor Shelf Level w/o Stop
XA 9536B-38xx-D	Conveyor Shelf Level w/o Stop
XA 9536B-44xx-D	Conveyor Shelf Level w/o Stop



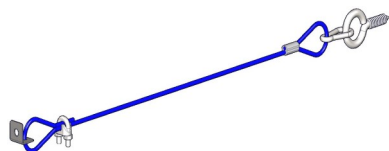
PN	Description
XM 9524-XLT	XLT Pizza Fork Holder
XM 9524-XLT-EXT	XLT Pizza Fork Holder Ext Fr

OVEN ACCESSORIES



PN	Description
XM 9522B	Conveyor Back Stop

*Required on 55" ovens and smaller with a R-L belt direction

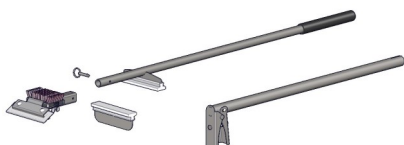


PN	Description
XA 0407	Restraint Kit
XA 0407A-AE	Restraint Cable Assembly AE

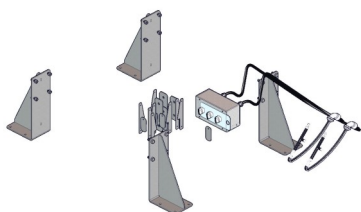


PN	Description
XA 9700A-1832	Oven Stacking Spacer
XA 9700A-2336	Oven Stacking Spacer
XA 9700A-2440	Oven Stacking Spacer
XA 9700A-3240	Oven Stacking Spacer
XA 9700A-3255	Oven Stacking Spacer
XA 9700A-3270	Oven Stacking Spacer
XA 9700A-3855	Oven Stacking Spacer
XA 9700A-3870	Oven Stacking Spacer

*Required when stacking H series ovens with another version. H series can only be stacked on the top or bottom, not in between older versions

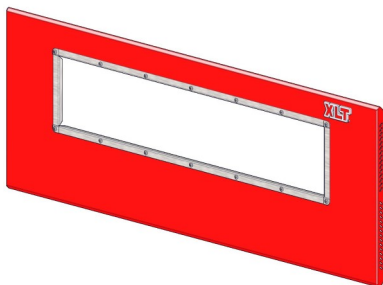
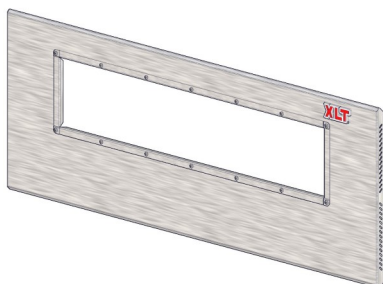


PN	Description
XA 9533A	Finger Tool Set
XA 9533A-CH	Cleaning Head
XA 9533A-GH	Guide Head
XA 9533A-HA	Handle Assembly
XA 9534A	Air Plate Gripper Assembly
XA 9534A-AP	Actuator Pin Assy
XP 9533A-NB	Nylon Brush



PN	Description
XA 0425A	Trailer Mounting Double

OVEN ACCESSORIES



PN	Description
XA 6700C-32	Extended Front Stainless
XA 6700C-36	Extended Front Stainless
XA 6700C-40	Extended Front Stainless
XA 6700C-55	Extended Front Stainless
XA 6700C-70	Extended Front Stainless

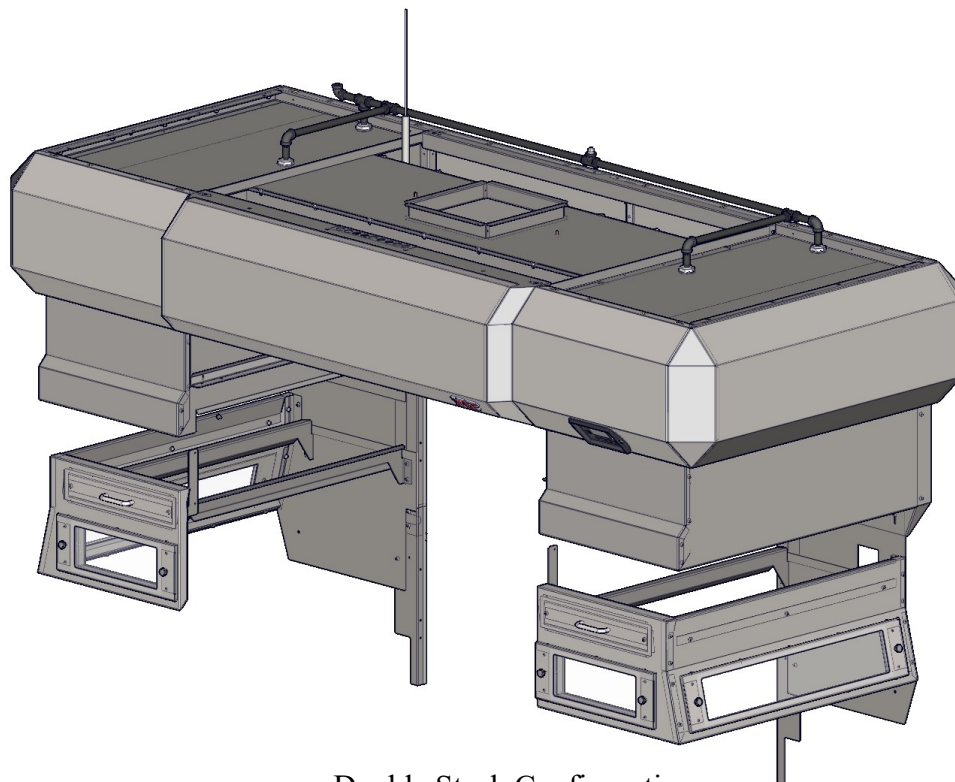
XA 6700C-32-P	Extended Front Powdercoated
XA 6700C-36-P	Extended Front Powdercoated
XA 6700C-40-P	Extended Front Powdercoated
XA 6700C-55-P	Extended Front Powdercoated
XA 6700C-70-P	Extended Front Powdercoated

OVEN BELT DIRECTION

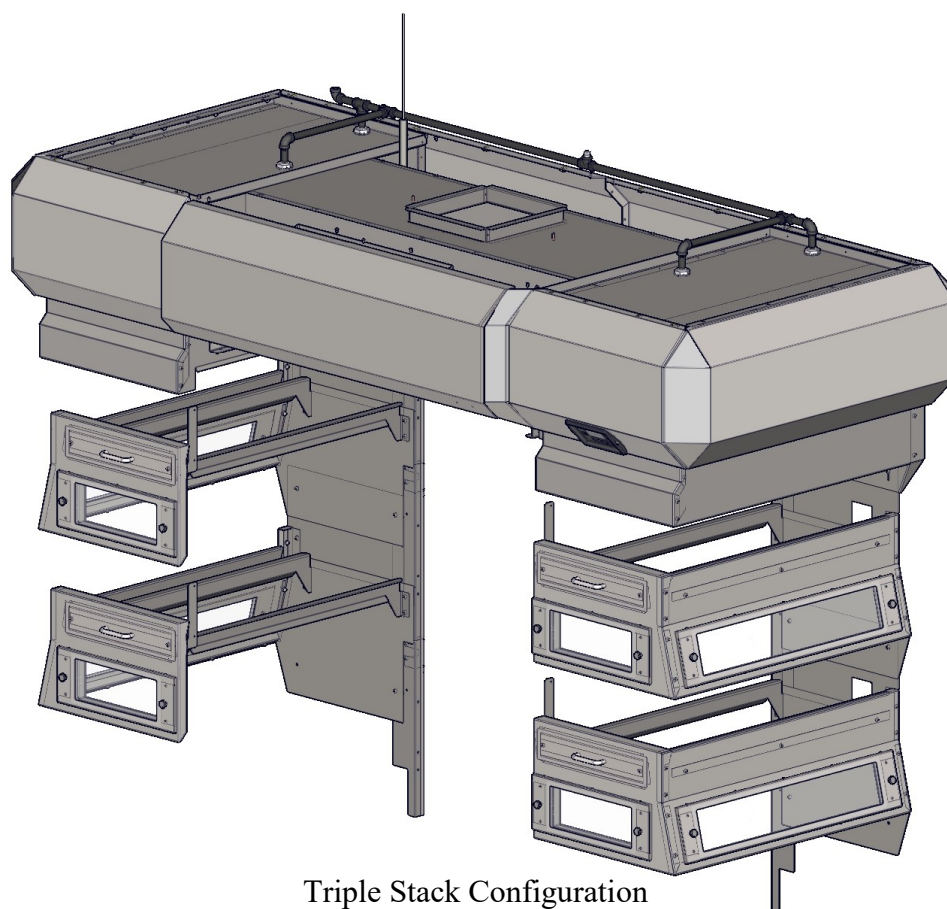


Illustration for reference only

E VERSION HOODS



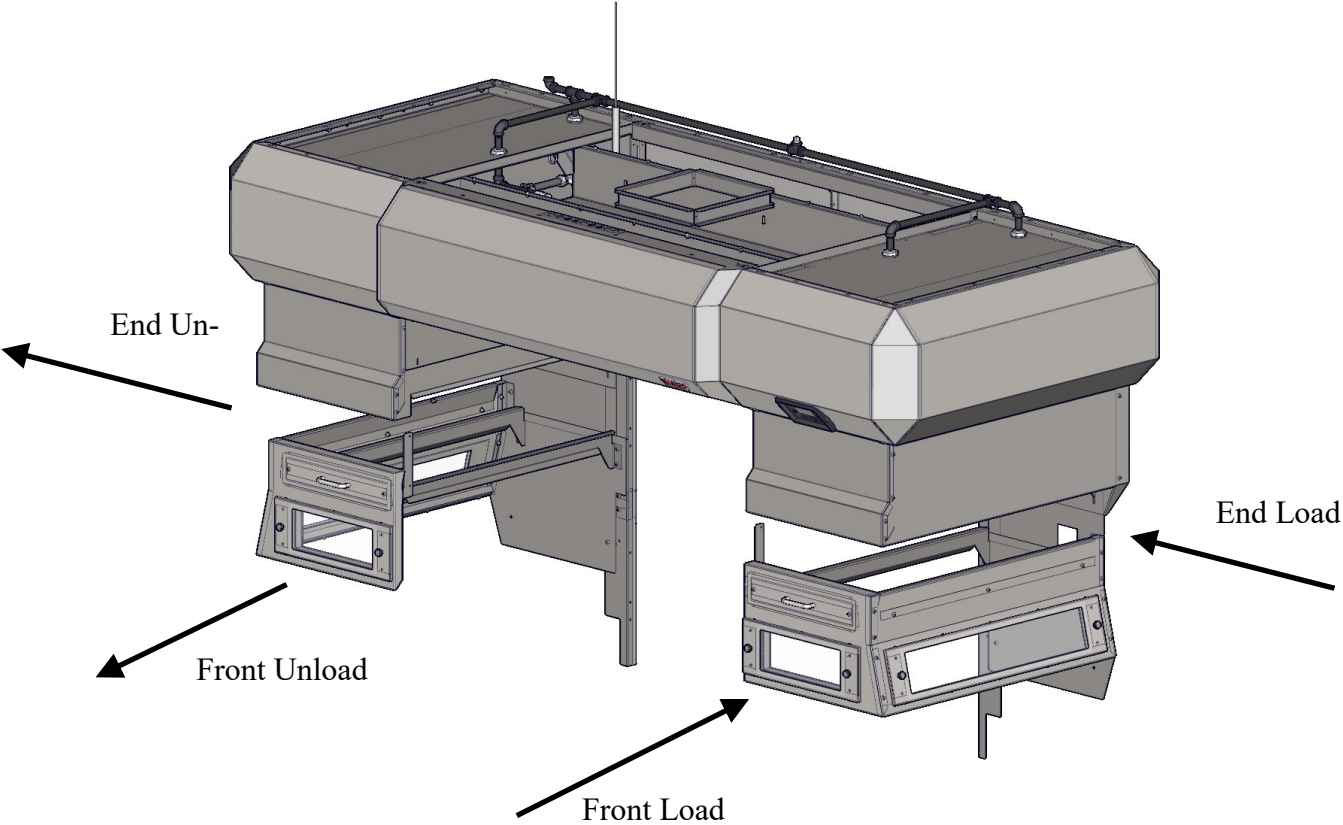
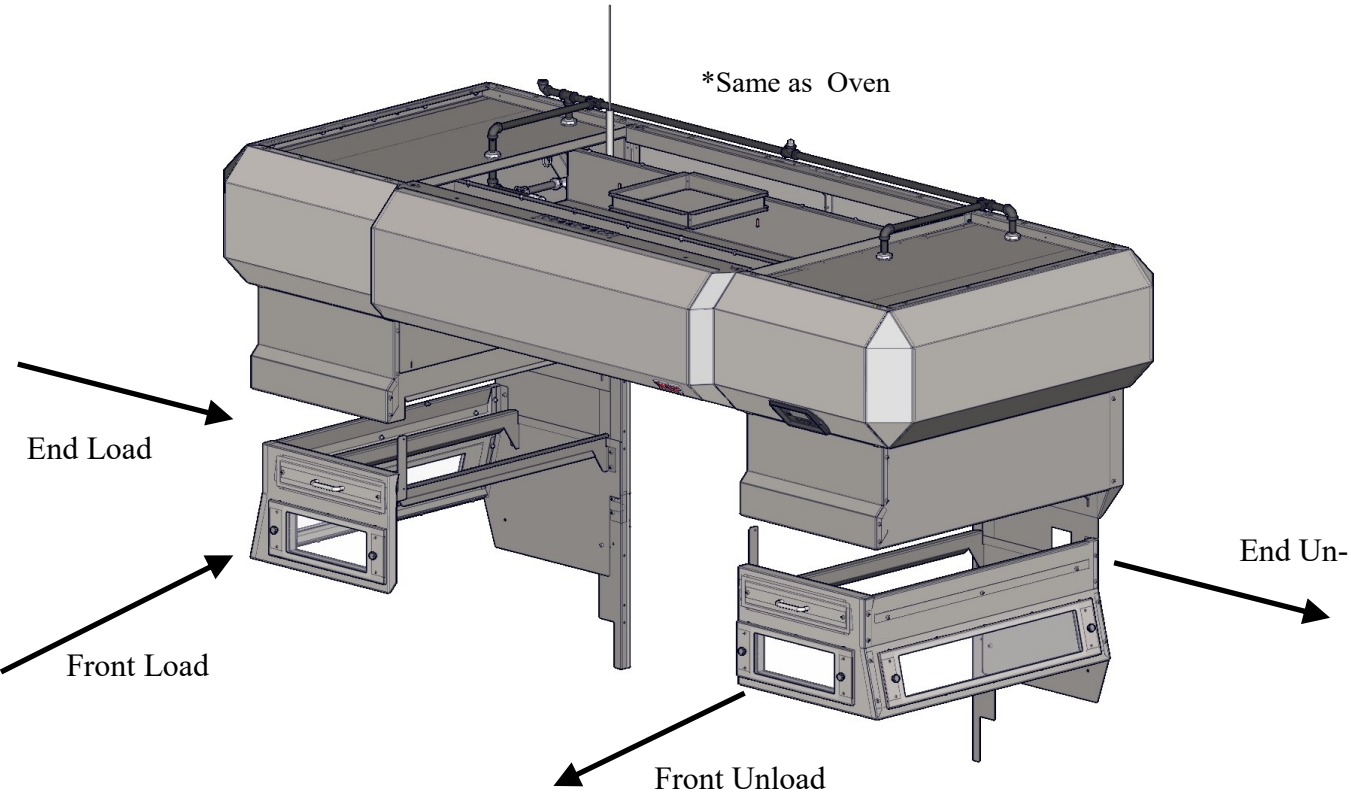
Double Stack Configuration



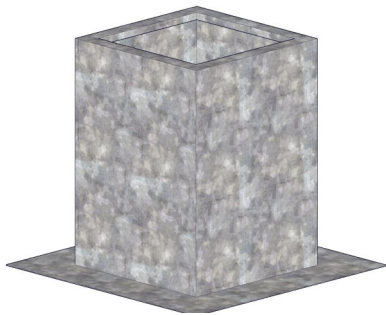
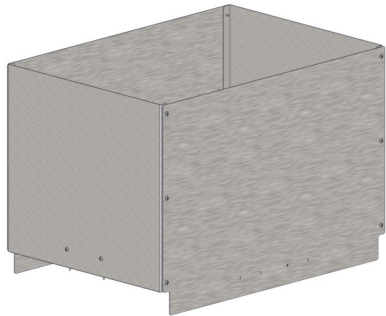
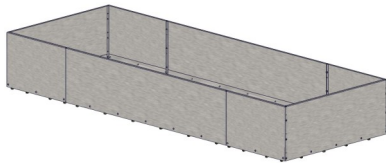
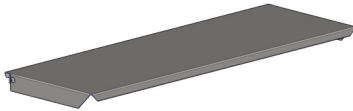
Triple Stack Configuration

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LOAD CONFIGURATIONS



HOOD ACCESSORIES



PN	Description
XA 9521G-18xx-D	Conveyor Shelf Level w/o Stop
XA 9521G-23xx-D	Conveyor Shelf Level w/o Stop
XA 9521G-24xx-D	Conveyor Shelf Level w/o Stop
XA 9521G-32xx-D	Conveyor Shelf Level w/o Stop
XA 9521G-38xx-D	Conveyor Shelf Level w/o Stop
XA 9521G-44xx-D	Conveyor Shelf Level w/o Stop

PN	Description
XA 9536B-18xx-D	Conveyor Shelf Level w/o Stop
XA 9536B-23xx-D	Conveyor Shelf Level w/o Stop
XA 9536B-24xx-D	Conveyor Shelf Level w/o Stop
XA 9536B-32xx-D	Conveyor Shelf Level w/o Stop
XA 9536B-38xx-D	Conveyor Shelf Level w/o Stop
XA 9536B-44xx-D	Conveyor Shelf Level w/o Stop

PN	Description
02-2-9100A-1832-C	Valance Assy 9 ft to 9 ft 6
02-2-9100A-2440-C	Valance Assy 9 ft to 9 ft 6
02-2-9100A-3240-C	Valance Assy 9 ft to 9 ft 6
02-2-9100A-3255-C	Valance Assy 9 ft to 9 ft 6
02-2-9100A-3270-C	Valance Assy 9 ft to 9 ft 6
02-2-9100A-3855-C	Valance Assy 9 ft to 9 ft 6
02-2-9100A-3870-C	Valance Assy 9 ft to 9 ft 6
02-2-9100A-4455-C	Valance Assy 9 ft to 9 ft 6

PN	Description
02-2-9101A-32-38-A	Duct Cover Assy 8 ft to 9 ft
02-2-9101A-32-38-C	Duct Cover Assy 9 ft to 10 ft
02-2-9101A-32-38-E	Duct Cover Assy 10 ft to 11 ft
02-2-9101A-32-38-G	Duct Cover Assy 11 ft to 12 ft

PN	Description
HA-0600A-12.00	Vent Collar Riser Assembly

PN	Description
02-2-9200A-12.00	Vent Collar Riser Assembly

PN	Description
HP-1046-BELT	Exhaust Fan PDU160
HP-1046-VFD	Exhaust Fan PDU135
HP-1048	Wall Adapter For Acme Fan
HP-1048-Belt	Wall Adapter For Acme Fan
HP-1049	Roof Grease Trough Acme Fan
HP-1049A-38	Wall Grease Trough Acme Fan

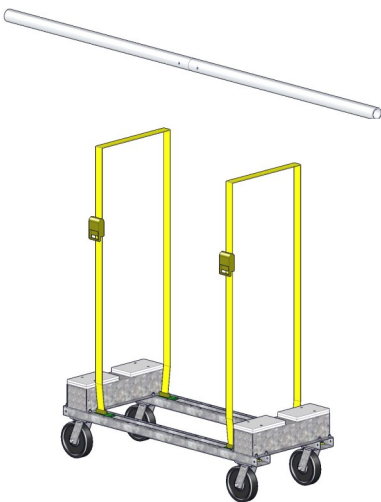
INSTALLATION EQUIPMENT



Oven Lifting Plates illustrated above. Hood Brackets not shown.

PN	Description
XS 0300	Lifting Jacks, PAIR

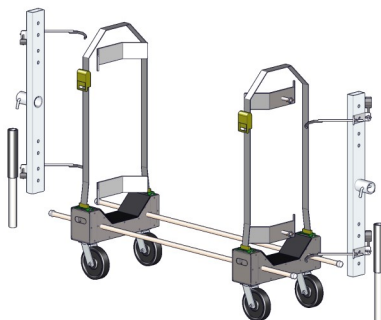
PN	Description
XS 0306-18xx	Lifting Plate PAIR
XS 0306-23xx	Lifting Plate PAIR
XS 0306-24xx	Lifting Plate PAIR
XS 0306-32xx	Lifting Plate PAIR
XS 0306-38xx	Lifting Plate PAIR
XS 0306-44xx	Lifting Plate PAIR
HA-0301-Lift	Hood Lifting Brackets, PAIR



Oven Cart illustrated above.

PN	Description
XS 0310A	Lifting Pipe-Split Assembly

PN	Description
XS 0200A	Cart Assembly
HA-0301-Cart	Hood Cart Assy w/Straps

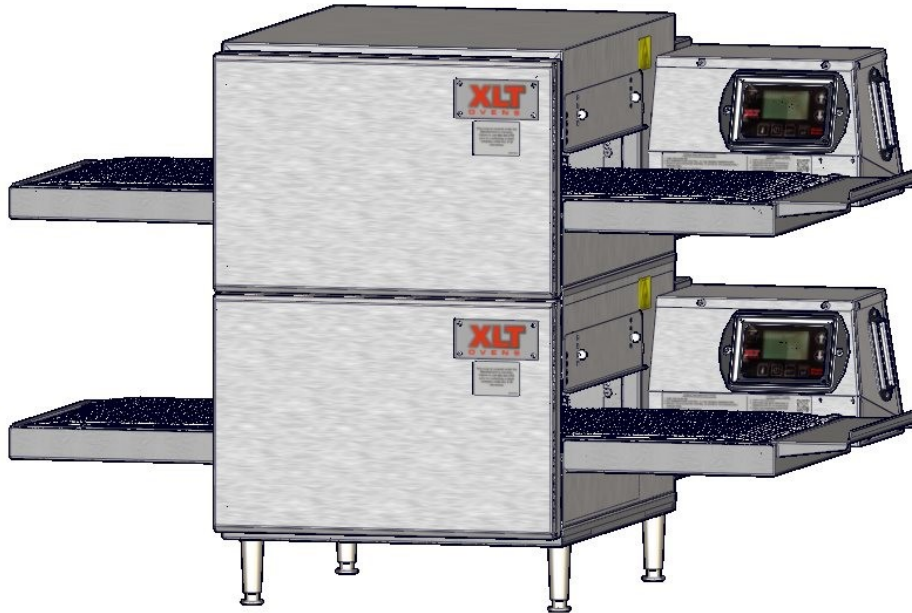


Hood Installation Kit illustrated above.
Oven Installation Kit not shown.

PN	Description
XS 0412-Crated	Oven Installation Kit 32xx *
HA-0301B	Hood Installation Kit Version F**

Oven Installation Kit includes the Lifting Jacks, Lifting Pipe, Oven Cart Assembly w/ Straps and one set of Lifting Plates of our choice.

A VERSION COUNTERTOP

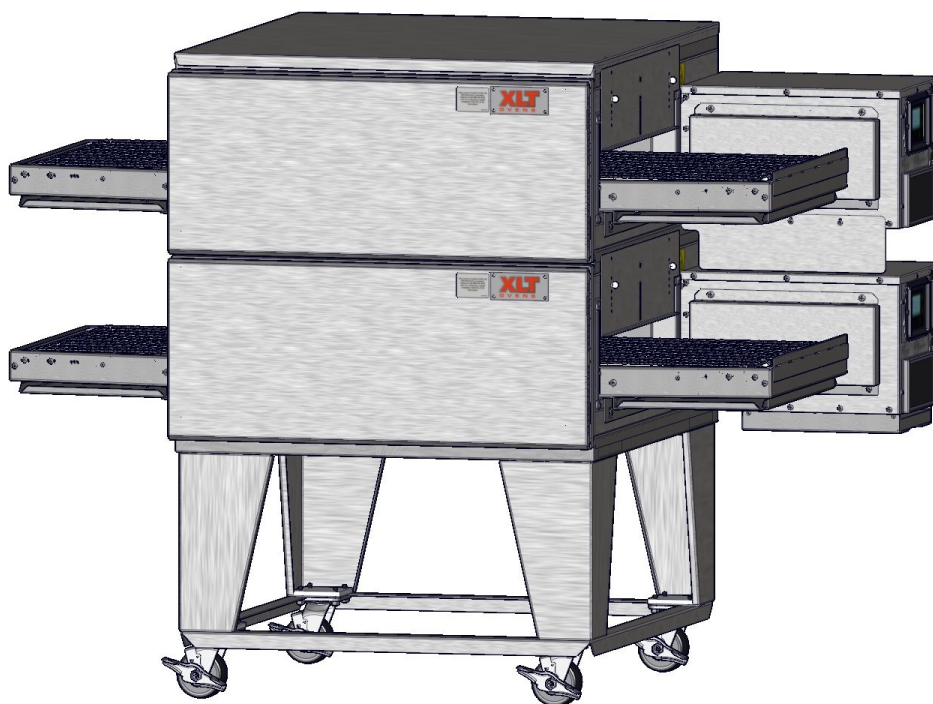


PN	Description
1620 Domestic	1620 DECK ONLY, Standard Belt, 208/240V
1620 World 240	1620 DECK ONLY, Standard Belt, 240V
1620 World 380	1620 DECK ONLY, Standard Belt, 380V

Options:

Powder Coated Extended Front Panel
Left to Right or Right to Left Conveyor Directions
Fahrenheit or Celsius

A VERSION RADIANT OVEN



PN	Description
R4 2336-0	2336 DECK ONLY, Standard Belt
R4 2336-1	2336 Single Stack, Standard Belt
R4 2336-2	2336 Double Stack, Standard Belt
R4 2336-3	2336 Triple Stack, Standard Belt

Options:

Split Belt (each oven)
Powder Coated Extended Front Panel
Left to Right or Right to Left Conveyor Directions
Fahrenheit or Celsius
LH Controls

TYPICAL STORE INSTALLATION

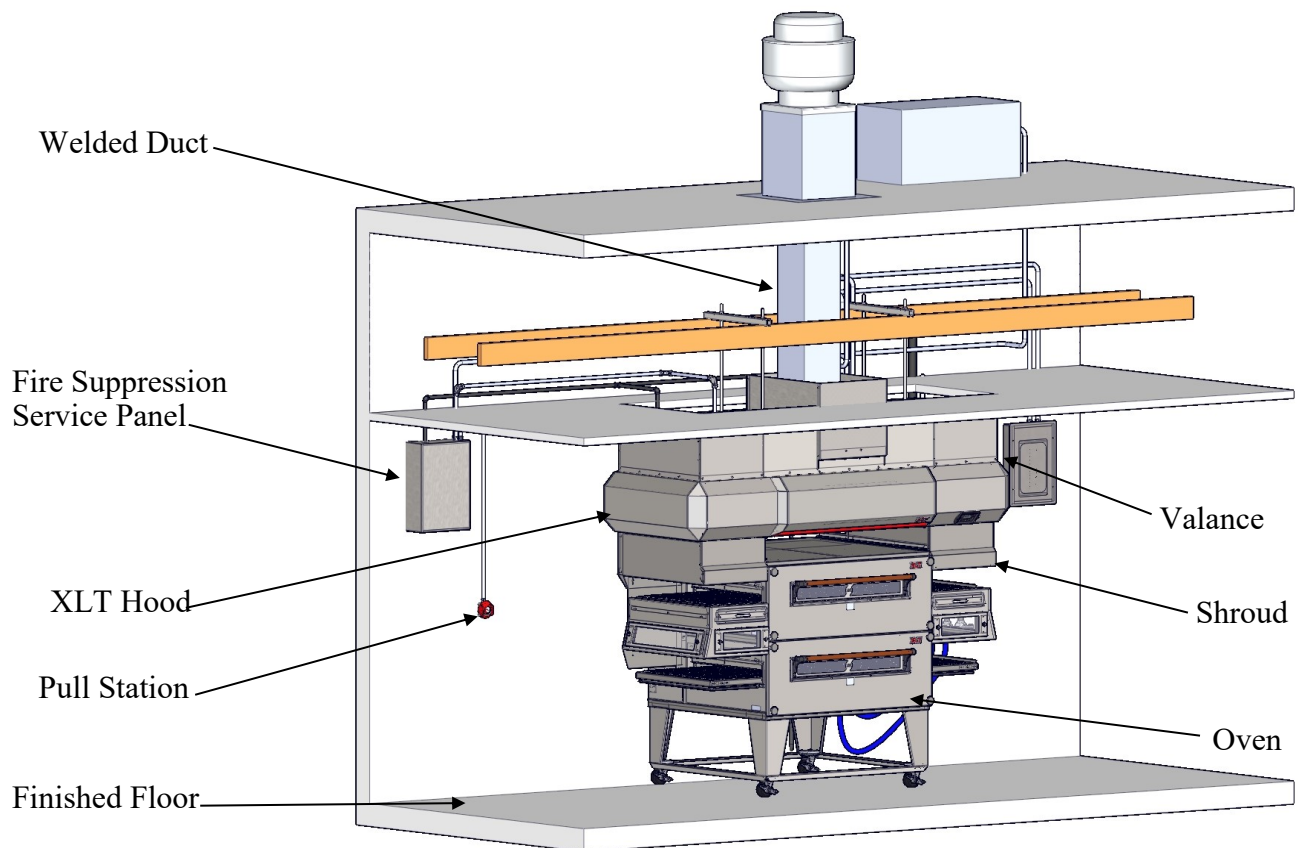
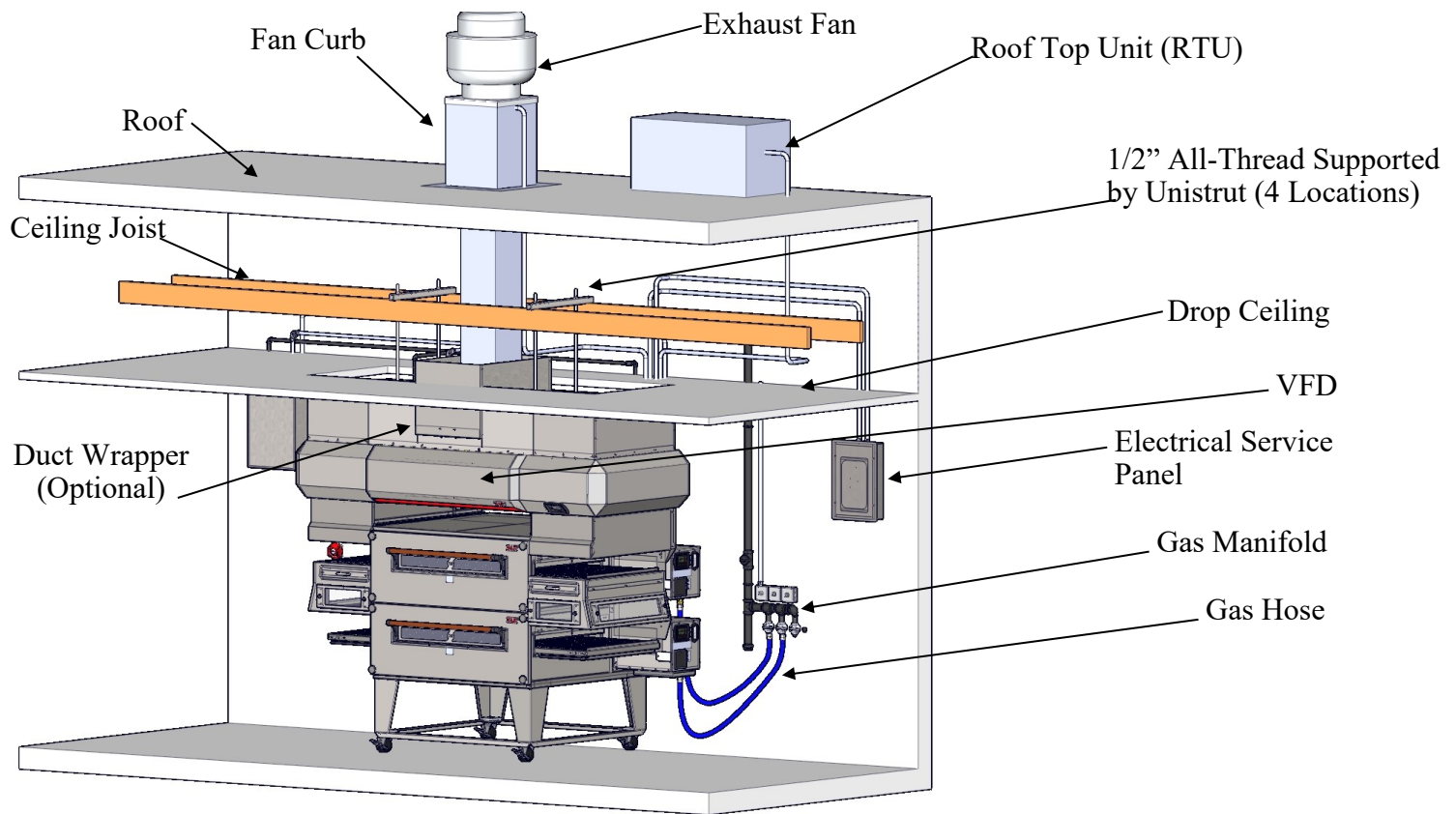


Illustration for reference only

Prices subject to change without notice.

