



# XLT<sup>®</sup>

SmartSolutions<sup>™</sup>

## 3240

### GAS OVEN

*H-series*

**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. Able to be single, double, and triple stacked, this oven is perfect in kitchens that require a smaller footprint and great 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 ARRANGEMENTS  
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 each oven and hood

#### INTERNATIONAL

5 YEARS | STANDARD

7 YEARS | OVEN & HOOD COMBO PURCHASE

**WWW.XLTOVENS.COM**

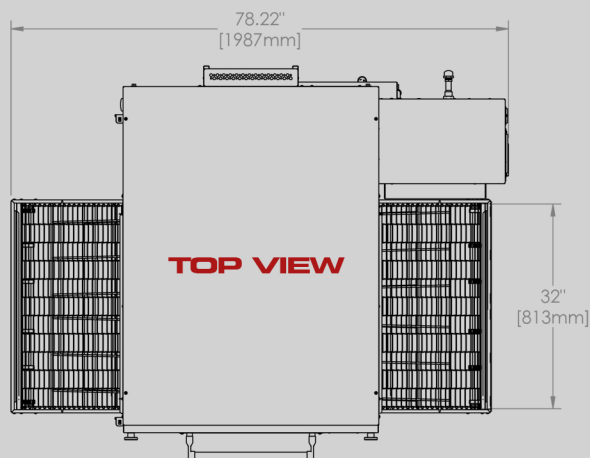
**24/7/365 LIVE TECHNICAL SUPPORT**

**(316) 943-2751**

**service@xltovens.com**

**sales@xltovens.com**





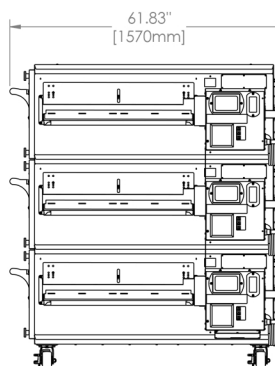
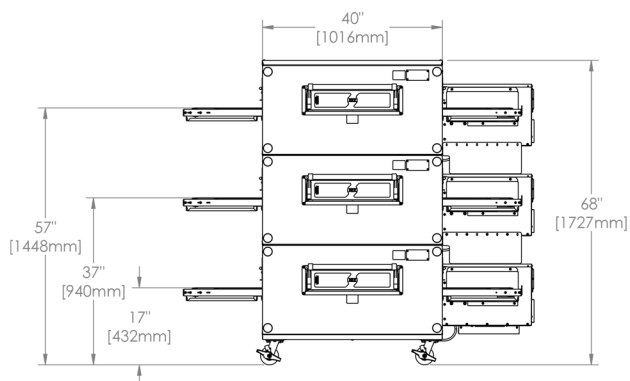
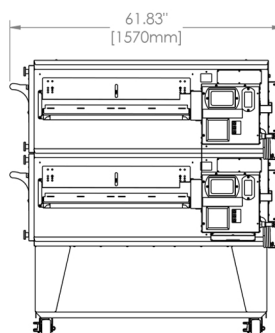
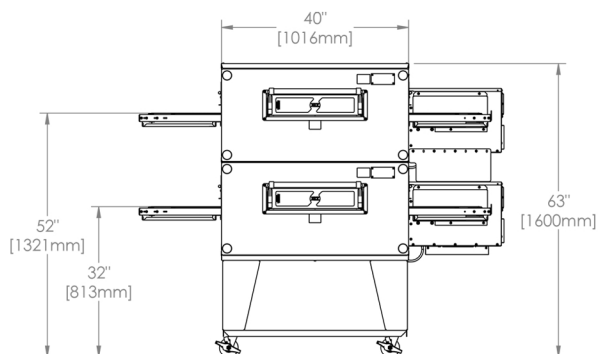
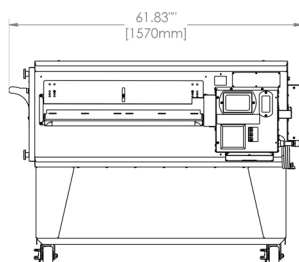
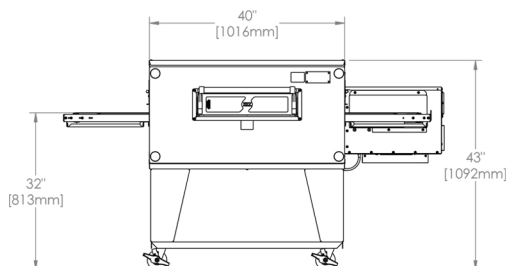
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## 3240 GAS OVEN H-series

### FRONT VIEWS

### SIDE VIEWS



\*A MINIMUM OF A 1½" GAS SUPPLY LINE IS REQUIRED.  
THE GAS LINE MUST BE PLACED TO THE SIDE OF THE  
OVEN AND CANNOT BE BEHIND THE CONTROL BOX.

### HEATING VALUES

HP (High Performance)  
BTU/Hr: 125,000

STANDARD  
BTU/Hr: 95,000

### ELECTRICAL REQUIREMENT

STANDARD  
120 V 4.8 Amps 50/60 Hz

WORLD  
220/230/240 V Option  
3 Amps 50/60 Hz

### INLET PRESSURE RANGE

#### NATURAL GAS

W/C: 6-14  
mbar: 15-35  
kPa: 1.50-3.50

#### PROPANE GAS

W/C: 11.5-14  
mbar: 27.5-35.0  
kPa: 2.75-3.50

### MANIFOLD PRESSURE RANGE

#### NATURAL GAS

W/C: 3.5  
mbar: 8.75  
kPa: 0.875

#### PROPANE GAS

W/C: 10  
mbar: 25  
kPa: 2.50

### WEIGHT PER DECK

607 lbs / 275 kg

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