

Domestic



3255

MODEL

H-version

32" WIDE CONVEYOR

55" LONG BAKE CHAMBER

TYPE GAS

		GAS
Features	Advantages	Benefits
10 - Year Warranty (Parts & Labor)	No out-of-pocket repair fee for 10 years. Lower the total cost of ownership.	Worry-free operation. When you need help, it is just a phone call away.
All Stainless Steel Inside & Out	More robust construction. Rust-free, durable, and chemical-resistant material.	With proper care and cleaning, the oven will continue to look as good as new.
Removable Front Panel	Provides full access to the bake chamber. No tools are required to remove and reassemble.	Easy and fast access for cleaning the interior of the oven.
Touch Oven Control	Quick adjustment of time and temp. Informational "status" LEDs provide fault messages and maintenance reminders.	Easy-to-understand oven operations for novice to experienced users.
Bi-Directional Conveyor Belt	Curved edges. Ability to change direction without disassembly.	Reduces the possibility of the belt edge catching and tangling. Reducing potential downtime.
Magnetic Sandwich Door	Provides easy/safe front access to the bake chamber.	For alternative cooking options. For shorter cook times.
Exit Product Stop	Product stop on the exit side from falling off the conveyor.	Reduces constant supervision. Eliminating the chance to remake a 'gone-over-the-edge' product.
Extended Front Panels	Surface area is cool to touch.	Safer working conditions. Less chance for an employee to get burned.
Lifting Handles Foldable. Ability to grip front panel.		Safely remove and reassemble the front panel.
Gas Hose	3/4" x 60" heavy-duty corrugated stainless steel hose with protective PVC coating. Includes oven-side quick disconnect fitting.	Included with each deck. Makes installation easy with the included gas hose kit.

	3255H Bake Specification Chart						
Product	Screen Diameter	Screen Width	Capacity				
Product	(inches)	(inches)	(per hour per oven)				
X-Large	16	2	78				
Large	14	2	88				
Medium	12	2	102				
Small	10	2	120				
Papadia	9	3	198				

3255 Approved Time and Temperatures					
	Conveyor Belt Times	Operating Temp range			
Maximum	4.50	460°F (plus or minus 10°F)			
Maximum	4:50	237°C (plus or minus 6°C)			

Oven Weight	Single (1 crate)		Double (i	2 crates)	Triple (3 crates)		
Oven Only	993 lbs	450 kg	1800 lbs	816 kg	2605 lbs	1182 kg	
With Domestic Wood Crate Pallet	1154 lbs	523 kg	2121 lbs	962 kg	3086 lbs	1400 kg	

*All weights shown are for guidance only. They are calculated using the most common configuration.

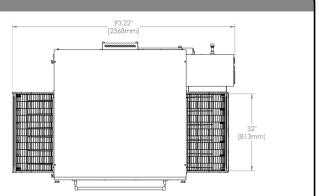
Crate Dimensions	Width		Depth		Height	
Domestic Wood Crate Pallet	115 % inches	2937 mm	31 % inches	803 mm	73 ¾ inches	1873 mm





3255H.Spec.2025 PJ V

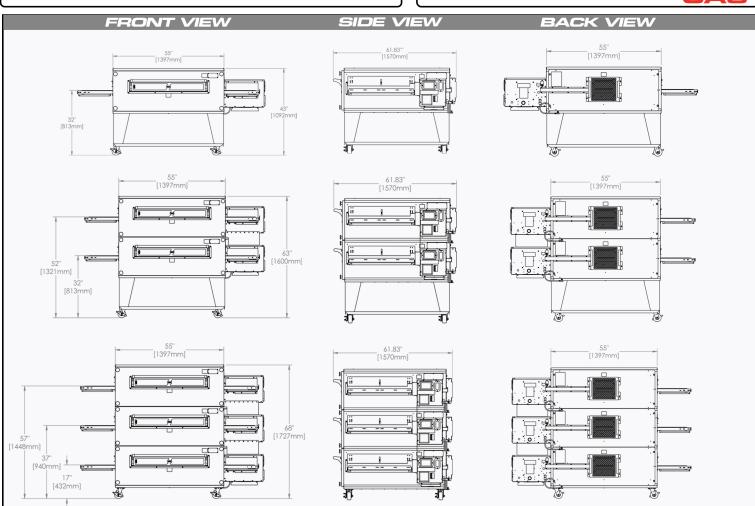






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		Heating	g Value					
Standard			Wc	orld				
Stal lual u	Nat	tural	Prop	oane	Butane			
140,000 BTU/Hr	41.00 Kw/Hr	147.71 Mj/Hr	41.00 Kw/Hr	147.71 Mj/Hr	43.00 Kw/Hr			
	Electrical Requirement							
Standard	Standard			World				
120 VAC, 4.8 Amps, 50/6	50 Hz		220/230/240 VAC Option, 3 Amps, 50/60 Hz					
		Inlet Press	sure Range	,				
	W/C	mbar	kF	o _a	kPa (Korea)			
Natural Gas	6-14	15-35	1.50	- 3.50	1.50 - 2.50			
Propane Gas	11 - 14	27.5 - 35	2.75	- 3.50	2.30 - 3.30			
	M	anifold Pre	ssure Ran	ge				
	W	//C	mbar		kPa			
Natural Gas	3.5		8.	75	0.875			

^{*} A minimum of a 1.5-inch gas supply line is required. The gas line must be placed to the side of the oven and cannot be behind the control box. Power cables are NOT included due to market-specific adherence to code requirements.

25

2.50

3.5 10

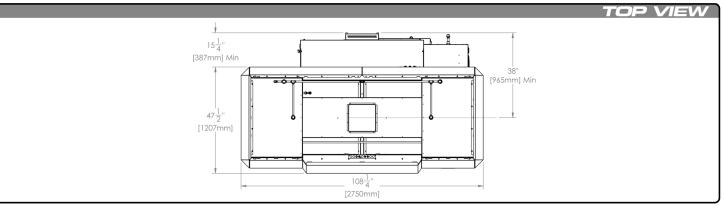
Propane Gas

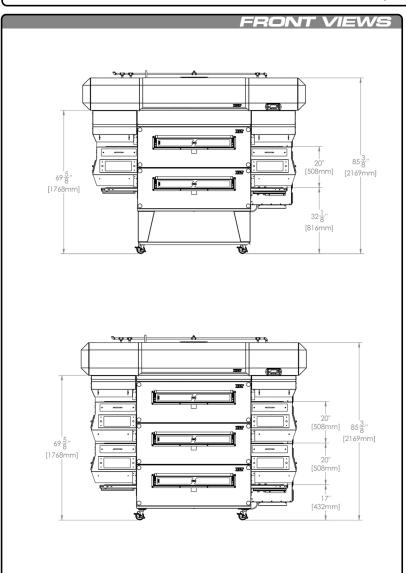


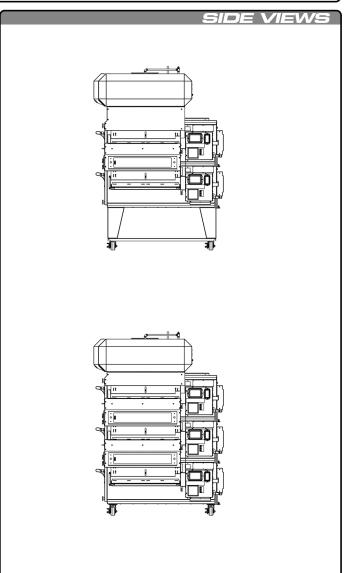


3255H

F-Version Hood







F-Version



DATA SHEET

F-VERSION HOOD FOR XLT 3255 OVEN

ELECTRIC UTILITY SPECIFICATIONS

	Inputs Into Electrical					
	Standard	World				
VAC	208/240 VAC	230 VAC				
Amps	3 Amps	3 Amps				
Hz	60 Hz	50 Hz				
Phase	1 Phase	1 Phase				

*Do not connect to 3 phase power. 1 phase only.

Output From Electrical

The XLT Hood System Provides:

Up to three (3) switching outputs for HVAC damper and/or dedicated unit.*

One (1) 230 VAC, 4.3 Amp, variable frequency, three (3) phase power output for the ventilation exhaust fan.

(Maximum output: 10 Amp)*

Relocation cord will physically connect into oven.

One (1) 24 VDC fire alarm signal.*

Up to three (3) receptacles for ovens.

*VFD only.

HOOD AND SHROUDS WEIGHT

	Hood Only		Hood & Shrouds				
			Double		Triple		
Hood and/or Shrouds Only	lbs	kg	lbs	kg	lbs	kg	
	389	176	619	281	687	312	

EXHAUST FLOW RATES

	Double Stack	Triple Stack
CFM (All Ovens On)	670	960
M3/Min (All Ovens On)	18.97	27.18
Efficiency Comparison	19.08% More Efficient Than E-Version	23.44% More Efficient Than E-Version

^{*}Figures represent TOTAL VOLUME measured at the duct (Minimum recommended). Refer to XLT Ovens I&O Manual for full complete information.

EXHAUST FAN AND CURB

Specs Specs								
Dimensions	inches	mm	inches	mm	inches	mm		
	31	787	31	787	67	1702		
Crated Weight (Stacked)	lbs	kg						
	185	84						

OVEN & HOOD WARRANTY

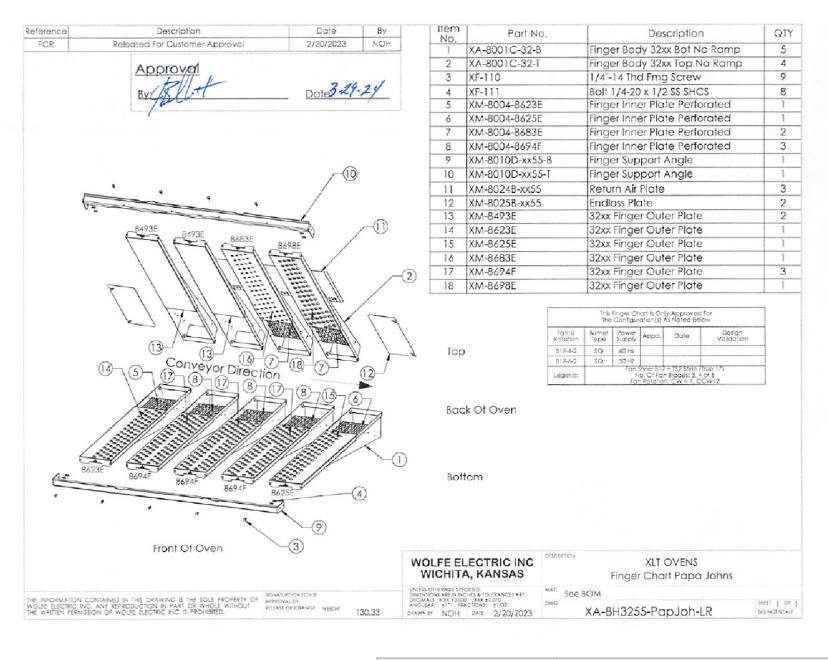
USA & Canada (Parts & Labor)	International (Parts & Labor)
10 Years Oven & Hood Combo Purchase*	<u>7</u> Years Oven & Hood Combo Purchase
7 Years Standard	5 Years Standard

*Pre-piped fire suppression system must be purchased on each oven and hood.





Reference	Description	Date	Ву	Item Po	art No.	Description	QTY
AFC	Customer Approved	4/1/2024	ММВ	No. 1 XA-8001C		Finger Body 32xx Bot No Ramp	5
				2 XA-8001C		Finger Body 32xx Top No Ramp	4
				3 XF-110	02 1	1/4"-14 Thd Fmg Screw	9
				4 XF-111		Bolt 1/4-20 x 1/2 SS SHCS	8
				5 XM-8004-8	3423E	Finger Inner Plate Perforated	1
				6 XM-8004-8		Finger Inner Plate Perforated	1
				7 XM-8004-8		Finger Inner Plate Perforated	2
				8 XM-8004-8		Finger Inner Plate Perforated	3
				9 XM-8010E		Finger Support Angle	1
		~ 10		10 XM-8010E		Finger Support Angle	1
	9			11 XM-8024B		Return Air Plate	3
				12 XM-8025B		Endloss Plate	2
	V ag			13 XM-8493E		32xx Finger Outer Plate	2
	8493E		<u>(11)</u>	14 XM-8623E		32xx Finger Outer Plate	1
	8493E 8683E	_ 8698E		15 XM-8625E		32xx Finger Outer Plate	1
	1 1 1	00701		16 XM-8683E		32xx Finger Outer Plate	1
		0000		17 XM-8694F		32xx Finger Outer Plate	3
		0000	$\overline{}$	18 XM-8698E		32xx Finger Outer Plate	1
				10 /11/1 00/02		02XX Tillger Cerei Flate	
d of	13 Conveyor Direction 8623E 8694F 8694F	17 8 15 6 8625E		Top Back Of Oven Bottom	Fan(s) Rotation B17-4-2 B17-6-2 Legend:	This Finger Chart Is Only Approved For The Configuration(s) As Noted Below Burner Type Power Appd. Date Validation SQ 60 Hz X 3/29/2024 Jason Bobb SQ 50 HZ Fan Style: B17 = T\$2 Style (True 17) No. Of Fan Blades: 3, 4 or 6 Fan Rotation: CW = 1, CCW=2	
	Front Of Oven	3	UNI	OLFE ELECTRIC I WICHITA, KANSA ESS OTHERWISE SPECIFIED:	S MATI -	XLT OVENS Finger Chart Papa Johns	
HE INFORMATION	CONTAINED IN THIS DRAWING IS THE SOLE PROPERTY OF AF	CONTURE ON ECN IS PROVAL OF LEASE OR CHANGE. WEIGHT	DIM	ENSIONS ARE IN INCHES & TOLERANCES A CIMALS: X.XX ±0.030 .XXX ±0.010 GULAR: ±1° FRACTIONS: ±1/32	ARE: See	ROW	SHEET 1 OF



WOLFE ELECTRIC INC WICHITA, KANSAS DESCRIPTION

XLT OVENS

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SIGNATURE ON ECN IS APPROVAL OF RELEASE OR CHANGE. WEIGHT UNLESS OTHERWISE SPECIFIED:
DIMENSIONS ARE IN INCHES & TOLERANCES ARE:
DECIMALS: XXX ±0.030 XXX ±0.010
ANGULAR: ±1* FRACTIONS: ±1/32

DRAWN BY NOH DATE 2/20/2023

MATL

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SHEET 2 OF 2 DO NOT SCALE