

24" Wide Conveyor 40" Long Cooking Chamber





## **STANDARD FEATURES**

- Available as a double or triple stacked oven
- Stainless Steel construction throughout
- Easy to clean removable front panel
  - **OPTIONAL FEATURES**
- Split belts, giving 2 belts with individually adjustable speed settings
- Conveyor shelf extensions
- Fire suppression pre-piping
- Sandwich door handle options

 Extended front panels (powder coat color options)

Tough durable digital controls

Instant reversible conveyor

Front access loading window

**Removable crumb trays** 

Lower oven base shelf

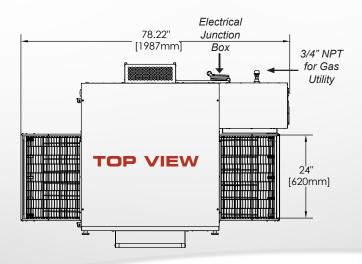
direction

- Solid front door without sandwich window
- Stainless steel door lifting handles

304 STAINLESS STEEL | 7 YEAR PARTS AND LABOR WARRANTY | 24 HR CUSTOMER SERVICE 5 YEAR INTERNATIONAL PARTS AND LABOR WARRANTY

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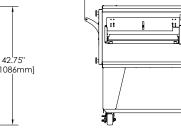






## **FRONT VIEWS:**

# 40" [1016mm] 32" [813mm]



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SIDE VIEWS:

54.34"

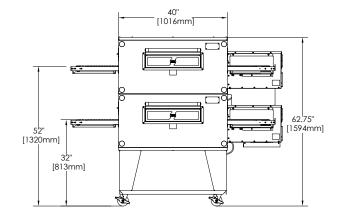
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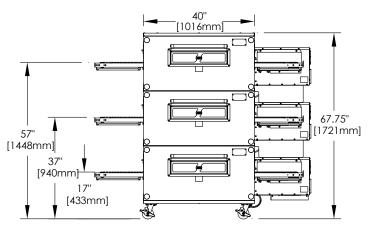
54.34"

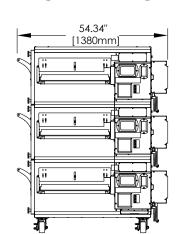
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#### HEATING VALUES BTU/HR - 71,000

KW/HR - 20.80 MJ/HR - 74.88

#### ELECTRICAL REQ.

120 VAC 4.8 Amps 50/60 Hertz 220/230/240v options

#### INLET PRESSURE RANGE NATURAL

**GAS** W/C 6-14 MBAR 15-35 kPa 1.5-3.5

### INLET PRESSURE

RANGE LP 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 8.5 kPa 0.875

#### MANIFOLD PRESSURE RANGE LP GAS W/C 10 MBAR 25 kPa 2.5

WEIGHT PER DECK 726 lbs / 329 kg



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