



XLT[®]
Conveyor Perfection.



XLT Ovens

XLT[®]

XLT conveyor ovens are simply perfection, designed and built in the USA, with attention to detail and engineered to the highest standards, with over eight oven models to choose from.



Each oven is easy to use, simple to clean, offering trouble free operation, and superb performance.

Our ovens are super quiet, fast to heat up, highly efficient, with a unique burner system.

We back-up this claim, by offering a **5 Year parts and 1 Year on-site warranty cover***.

This gives you total peace of mind and quality you can depend on.

XLT ovens are used by the worlds largest Pizza chains and Restaurant operators, who demand consistent performance day to day.

*Subject to terms and conditions

XLT Ovens

White's Foodservice Equipment Ltd

01527 528841

www.whites-foodequip.co.uk



5
years
parts
warranty



XLT[®]

Perfect for
Deep Pan
baking!

XLT Ovens



1832 Oven Single Stack



XLT 1832

18" Wide Conveyor Belt,
32" Wide Impinger Baking Chamber

Single Stack Dimensions and Power Requirements

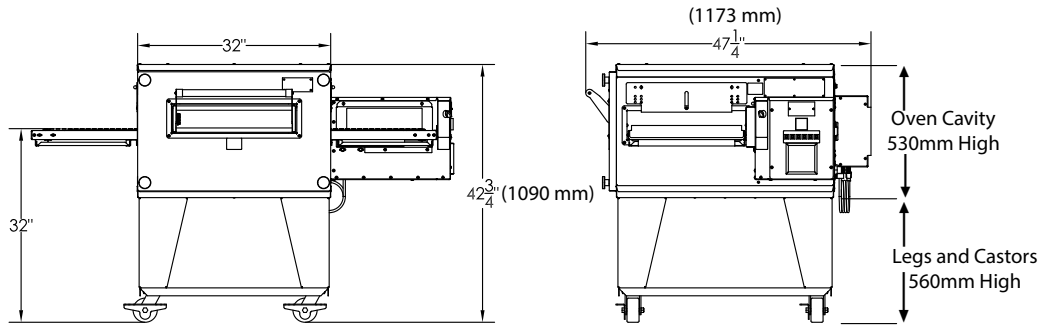
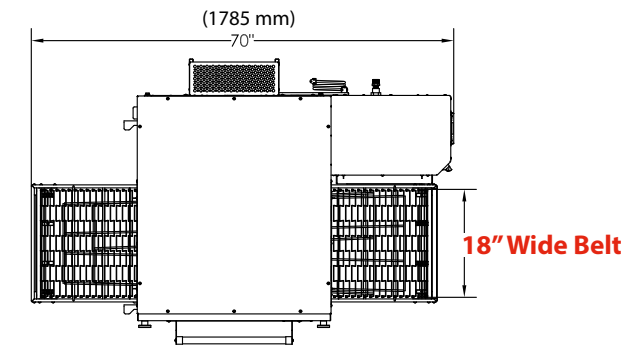
(W)1785mm x (D)1173mm x (H)1090mm

Gas BTUs 60,000 (kw gas 17.57)

3/4" Gas Connection Required
1 x 13 amp Switched Socket per gas oven required.

Oven Weight 227kg

Electric Version requires 16kw (3 phase supply)



XLT 2440

24" Wide Conveyor Belt, 40" Wide
Impinger Baking Chamber

Ideal for 2 x 12" Pizza side by side

Single Stack Dimensions and Power Requirements

(W)1988mm x (D)1326mm x (H)1090mm

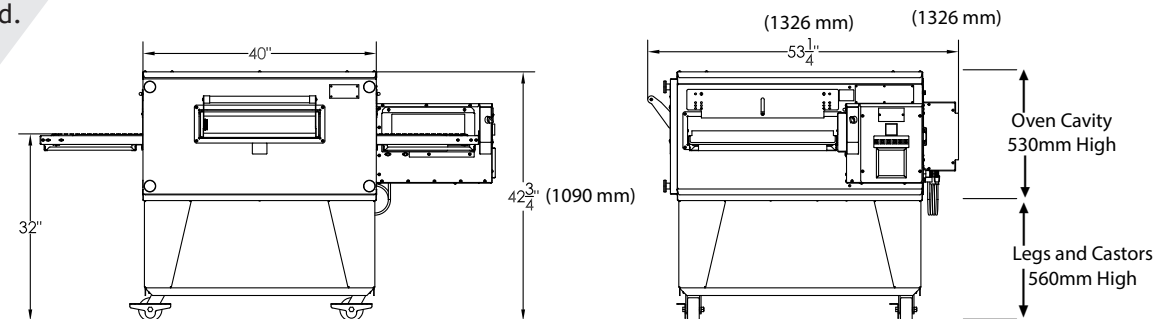
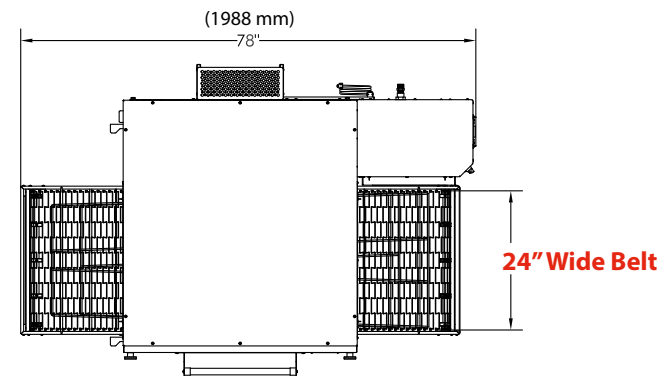
Gas BTUs 75,000 (kw gas 21.96)

3/4" Gas Connection Required
1 x 13 amp Switched Socket per gas oven required.

Oven Weight 272kg

Electric Version requires 27kw (3 phase supply)

2440 Oven Single Stack





XLT 3240

32" Wide Conveyor Belt,
40" Wide Impinger Baking Chamber

Single Stack Dimensions and Power Requirements

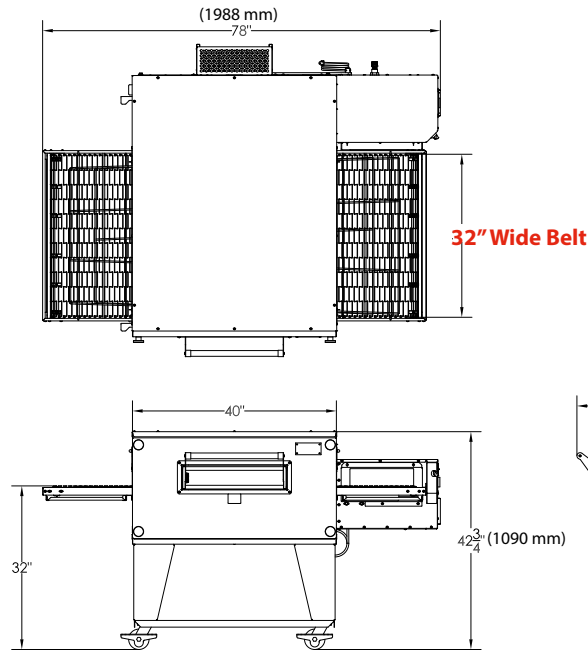
(W)1988mm x (D)1529mm x (H)1090mm

Gas BTUs 100,000 (kw gas 29.28)

3/4" Gas Connection Required

Oven Weight 327kg

Electric Version requires 27kw (3 phase supply)



Our most POPULAR model!

3240 Oven Single Stack



ALL oven models available as single stack, double or triples!

3255 Oven

Single Stack



XLT 3255

32" Wide Conveyor Belt,
55" Wide Impinger Baking Chamber

Single Stack Dimensions and Power Requirements

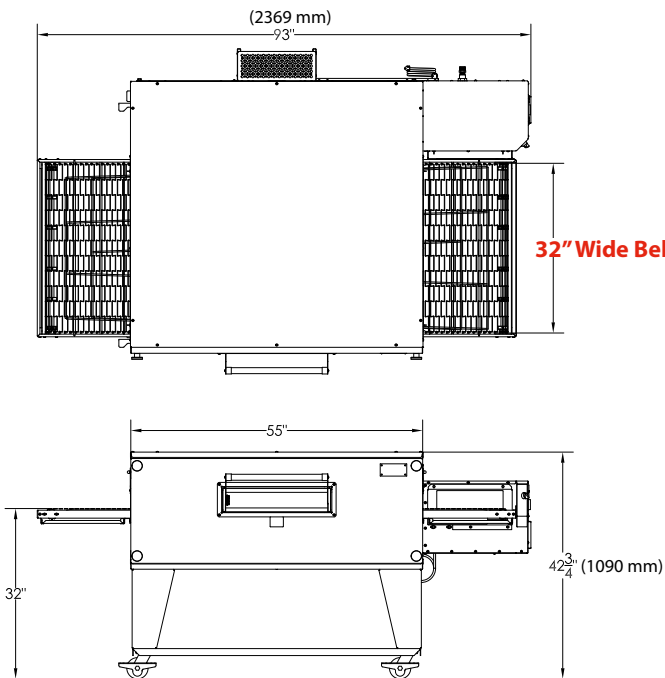
(W)2369mm x (D)1529mm x (H)1090mm

Gas BTUs 160,000 (kw gas 46.85)

3/4" Gas Connection Required

Oven Weight 385kg

Electric Version requires 27kw (3 phase supply)



XLT[®]



XLT Ovens





XLT
OVENS

XLT



XLT



XLT



XLT Ovens

XLT[®]



XLT Ovens

XLT
AVI Capture Hoods.



FRESHLY PREPARED

Maggios ITALIAN CAFE

ANY PASTA & CHIPS £3.95

ANY HALF PIZZA & PASTA ONLY £4.95

THE COMBO £4.95
PIZZA, PASTA & CHIPS

ITALIAN DELI SANDWICHES
CUBANITA ROLL
TOASTED SANDWICHES

FISH TEA £5.95
FISH OF CHOICE IN A HOME-MADE BATTER, COOKED TO ORDER.
SERVED WITH CHIPS, BREAD & BUTTER AND A SALAD GARNISH

KIDS MEAL £3.25
1/4 CHEESE PIZZA OR PASTA WITH CHIPS OR GARLIC BREAD & SMALL DRINK

SOFT DRINKS

HOMEMADE SOUPS

SIDE DISHES

XLT Ovens

AVI CAPTURE HOOD SYSTEM

This is a **unique** patented hood system manufactured by XLT for their ovens. The hood is mounted above the ovens, suspended from the ceiling to a specific height and connected to the appropriate extraction ducting, and ventilation requirements.

Due to its **specialist** design, the shrouds fit completely around the ovens, the AVI System captures all the heat and fumes from the ovens and channels this into the AVI hood system above.

Powder
coat options
available

By using much lower CFMs (air flow extraction rates) this results in **lower noise** from around the ovens, a much **cooler** kitchen and many benefits for the operators.

With such **low exhaust and return air flow rates** the **saving** in electrical energy costs by fitting an AVI Hood System could be in **excess of 50%**.

The easy to remove stainless steel panels hang from the hood, giving access to the internal filters. Everything is simple to remove and **easy to clean**, making the oven even more appealing!

These panels and certain parts of the XLT ovens can be colour powder coated to your specific needs.

Internal lighting is mounted at both ends of the hood. Fire suppression systems can be installed if required by local fire officers.

The AVI Hood still needs return (make -up) air to conform to gas safety regulations.

Typically you will require half the amount that it would be if you were using a traditional extraction hood system.

Stainless steel valances to enclose the top of the AVI Hood to finished ceiling are available.

XLT[®]
AVI Capture Hoods.

AVI Hoods
AVAILABLE
FOR
ALL
XLT OVENS

XLT
AVI Capture Hoods.



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Setting new standards in the
conveyor oven market.

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XLT Ovens

V16