



XLT®

Simple. Smart.

3240F

GAS

32" Wide Conveyor
40" Long Cooking Chamber



STANDARD PIZZA HUT FEATURES

- Available as a double or triple stacked oven
- Stainless Steel construction throughout
- Easy to clean removable front panel
- Front access loading window
- Removable crumb trays
- Tough durable digital controls
- Instant reversible conveyor direction
- Stainless Steel extended Cool Front panels
- All ovens are standard with R/H control box location (L/H Control box is an option and can be ordered for an extra charge)

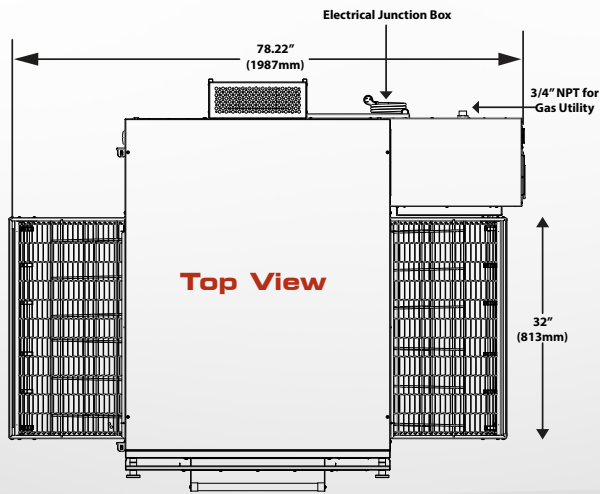
OPTIONAL FEATURES

- Conveyor shelf extensions
- Lower oven base shelf
- Fire suppression pre-piping
- Black powder coated extended Cool Front panels

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

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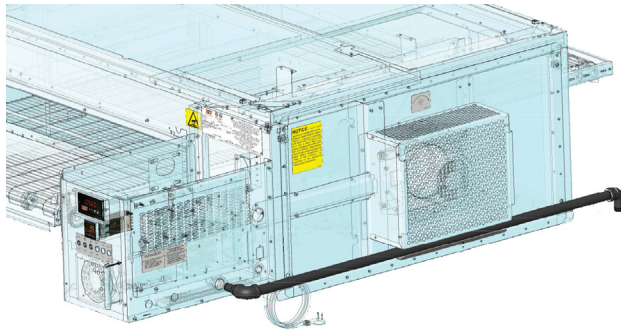
XLT[®]

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OPTIONAL GAS PIPING KIT:



For a small additional charge a kit is available to allow the gas entry point to be on the opposite side of the oven

3240 HP:
(High Performance Burner)

HEATING VALUES
BTU/HR - 122,000
KW/HR - 35.75
MJ/HR - 128.71

ELECTRICAL REQ.
120 VAC 6 Amps
50/60 Hertz
220/230v options

FRONT VIEWS:

SIDE VIEWS:

INLET PRESSURE RANGE NATURAL GAS
W/C 6-14
MBAR 15-35
kPa 1.5-3.5

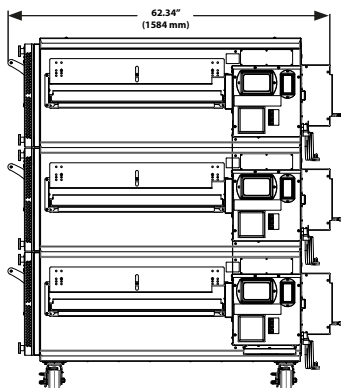
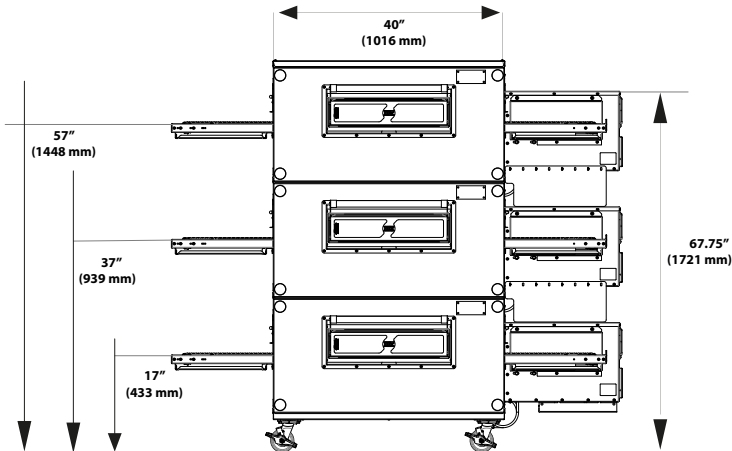
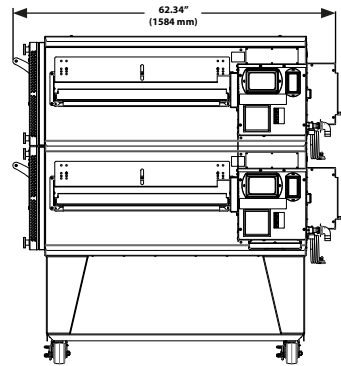
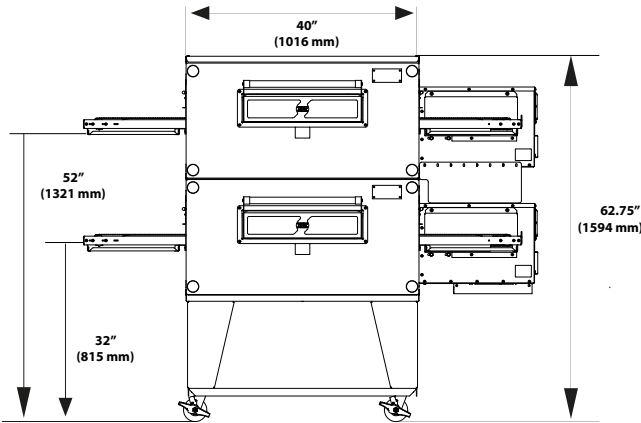
INLET PRESSURE RANGE LP GAS
W/C 11.5-14
MBAR 27.5-35.0
kPa 2.75-3.50

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
629 lbs / 285 kg

LH PIPING CAN BE SPECIFIED



V16 - PH01