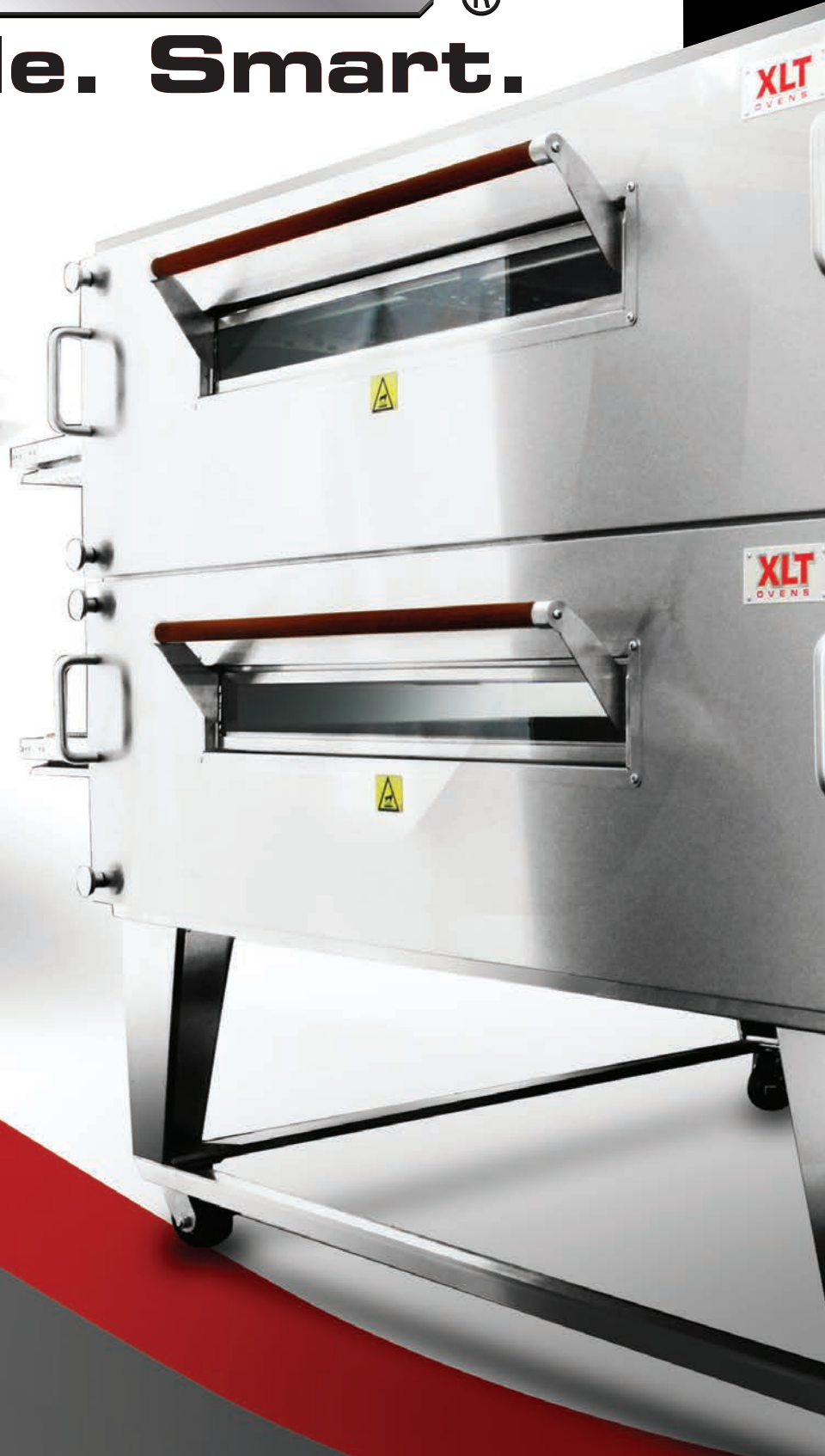


# XLT<sup>®</sup>

**Simple. Smart.**

**PRODUCTS**



## OUR COMPANY

We are setting new standards for excellence and performance in the industry. Over the years our unique approach to building, delivering and servicing ovens has radically changed the conveyor oven market. We are committed to building great ovens and providing exceptional Customer service.

Our goal is to provide you with the information you need to make an informed and intelligent purchase of a conveyor oven. We believe you will find that XLT excels at cost, reliability, serviceability and warranty, all of which are factors you'll want to consider when purchasing a conveyor oven.

There are many models and configurations of XLT conveyor ovens and AVI hoods currently available. All of our models are triple stackable. We offer 18", 24", 32" or 38" wide belts and 32", 40", 55" or 70" long baking chambers. While most manufacturers claim to have or be the best, we back that claim up with empirical data and a 5-year parts and labor warranty.

**XLT**<sup>®</sup>  
Simple. Smart.



*“Our number one focus is to take care of our Customers. We are able to give Customers the best products available using the QCDS motto, which we take very seriously.”*



## QUALITY

Quality is achieved by continually improving our manufacturing process and investing in equipment that raises the standards for consistency and automation. Quality is also attained by doing it right the first time, and not solely in manufacturing, but also in communicating with the Customer and understanding what the Customer wants. Understanding and fulfilling Customer requirements is what separates XLT from our competition. One sure way to measure quality is to look at the warranty that the manufacturer offers. At XLT we have the confidence in our design and manufacturing ability to honor a 5-year warranty.

## COST

We feel that lower costs are a by-product of high quality. A false economy is an action that saves money at the beginning but which, over a longer period of time, results in more money being wasted than saved. For example, if a city government decided to purchase the least expensive automobiles for use by city workers, it might be termed a false economy, as cheap automobiles have a record of needing more frequent repairs in the long term and the repair costs will eradicate any initial savings. Since we follow lean manufacturing practices, and use the best fabrication equipment available, our costs are lower and we can pass them on to you. Our Customers also see savings through lower utility consumption compared to our competitors.

## DELIVERY

Delivery is “on time” from our own fleet of trucks and our highly trained technicians. Long lead times and delivery delays can diminish the value of goods and services. Our own fleet of trucks also helps us limit the amount of freight damage and the associated costs. Our own technicians are highly trained, and can be trusted to have profound knowledge of all aspects of transporting, installing, and operating our ovens. They can help ensure the Customer receives goods and training in the most beneficial way.

## SERVICE

“Treat others the way you would like to be treated”; that is one of the guiding principles here at XLT. We own sophisticated fabrication equipment, and we understand how it feels when machines unfortunately break down. Our Customer Service department is available 24 hours a day, 365 days per year. All XLT Service Technicians have worked on the shop floor, and have delivered ovens. All technicians have also received extensive training. We also offer an interactive, electronic troubleshooting guide to help diagnose problems. We have every part in stock, and can ship in a timely manner. We have heard stories of other manufacturers experiencing parts shortages for as much as two weeks. We feel this is an unacceptable situation, and we will not subject our Customers to that situation.

We also have an extensive network of competent regional service providers. We can use them or we can work with a service provider that you are already comfortable with.

We support your equipment during the warranty period, and we will help you control costs after the warranty expires. Our replacement parts are very competitively priced, and we want to help you repair and maintain your equipment.

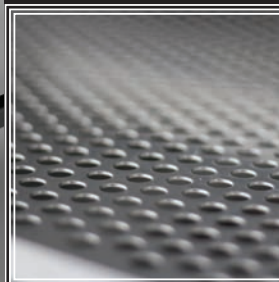
*“You can trust XLT will provide you with not only the best ovens in the industry but also the piece of mind that you are doing business with a company that is recognized by the food service industry as a leader in superior manufacturing, service, quality and overall excellence.”*



**OPERATING TEMPS**  
MIN - 400°F (205°C)  
MAX - 590°F (310°C)  
**BAKE TIME RANGES**  
MIN - 1:30 | MAX - 17:00



PERFORATED CRUMB TRAY



TRIPLE STACKABLE OVEN CONFIGURATION



## STANDARD FEATURES

- XLT OVENS CAN BE COMBINED IN SINGLE, DOUBLE AND TRIPLE STACK CONFIGURATIONS
- A FRONT SANDWICH DOOR TO LOAD OR UNLOAD PRODUCT FOR DIFFERENT COOK TIMES
- SINGLE SWITCH DESIGN, MAKING START UP AND SHUT DOWN SIMPLE
- CONVEYORS CAN BE SET UP TO MOVE EITHER RIGHT TO LEFT OR LEFT TO RIGHT DIRECTIONS
- PERFORATED CRUMB TRAYS
- DIGITAL MICROPROCESSOR BAKE TIME AND TEMPERATURE CONTROLS
- AIR IMPINGEMENT PROCESS DELIVERING CONSISTENT HEAT TO THE PRODUCT
- AVAILABLE IN ELECTRIC OR GAS FIRED CONFIGURATIONS

# WHAT MAKES XLT OVENS THE BEST?

## ENHANCED FEATURES AND BENEFITS

### 304 STAINLESS STEEL CONSTRUCTION

OVEN WILL NOT CORRODE OR RUST, HOLDS VALUE AND CAN BE REFURBISHED TO LIKE-NEW CONDITION

### REMOVABLE FRONT ACCESS PANEL

EASY REMOVAL FOR CLEANING AND MAINTENANCE, NO MORE BUSTED KNUCKLES

### SIMPLE, SMART FINGER ARRANGEMENTS

FOOL-PROOF FINGER REASSEMBLY AFTER MAINTENANCE AND CLEANING

### SIMPLE, STATE OF THE ART HIGH EFFICIENCY BURNER

FEWER COMPONENT FAILURES DUE TO FEWER MOVING PARTS LEADING TO LOWER OPERATING AND REPAIR COSTS

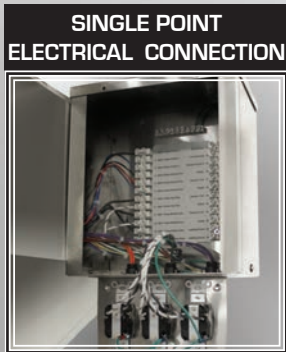
### 5 YEAR WARRANTY

INDUSTRY FIRST 5 YEAR WARRANTY, TRAINED TECHNICIANS, 24 HOUR - 365 CUSTOMER SERVICE

QUALITY. COST. DELIVERY. SERVICE.

# WHAT MAKES AVI HOODS THE BEST?

## OPTIONAL FEATURES



**FACTORY PRE-PLUMBED FIRE SUPPRESSION NOZZLES & PIPING**

*REDUCED INSTALLATION COSTS*

**FRONT OR END LOAD CONFIGURATIONS**

*FLEXIBLE KITCHEN ARRANGEMENT*

**CONTROL SYSTEM, WHICH INCLUDES:**

**INTEGRATED FIRE SUPPRESSION CONTROLS**

*REDUCED INSTALLATION COSTS*

**INTEGRATED EXHAUST FAN CONTROLS**

*REDUCED OPERATING COSTS, OPTIMIZES PERFORMANCE*

**INTEGRATED MAKE-UP AIR CONTROLS**

*REDUCED INSTALLATION COSTS, REDUCED OPERATING COSTS, OPTIMIZES PERFORMANCE*

**3 PHASE DIRECT DRIVE EXHAUST FAN**

*NO V-BELT REDUCES MAINTENANCE COSTS, REDUCES OPERATING COSTS, OPTIMIZES PERFORMANCE*

**INTEGRATED OVEN OPERATOR CONTROLS**

*ENSURES EXHAUST SYSTEM IS OPERATING DURING OVEN OPERATION*

## STANDARD FEATURES

**UNIFORM HEIGHT REQUIREMENT**

NO EXHAUST DUCT REWORK TO ADD ADDITIONAL OVENS

**304 STAINLESS STEEL EXTERIOR**

ENHANCED APPEARANCE, EASIER CLEANING

**SINGLE POINT ELECTRICAL CONNECTION**

REDUCED INSTALLATION COSTS

**HEAT CONTAINMENT SHROUDS**

SUPERIOR CAPTURE & CONTAINMENT, WHICH RESULTS IN NO MORE YELLOW CEILING TILES, REDUCED HVAC REQUIREMENTS, AND COOLER WORKING CONDITIONS

## INVEST IN YOUR LONG-TERM SUCCESS.

At XLT, we believe that we have the best machinery to build conveyor ovens and exhaust hoods. We also want our customers to have the best machinery to make pizzas with. The AVI exhaust hood is different than other exhaust hoods, but we feel the AVI is the best hood ever manufactured. It offers reduced initial cost and operating expense, as well as a cooler, quieter and cleaner kitchen.

The most obvious difference is the heat containment shrouds. Scientific studies have proven that shrouds encompassing the conveyors are absolutely the best way to capture and contain heat from ovens (CKV ventilation design guides: 1 | 2 | 3 | 4). Since the AVI hood achieves full capture and containment at such low exhaust rates, operators enjoy both reduced initial costs and reduced operating expenses.

Reduced initial costs are achieved by using less exhaust flow rates and consequently, less Make-Up Air (MUA). Most of our customers have reported that they can maintain very comfortable kitchens with about 3-5 tons less AC than previously required. The savings in NOT having to buy additional AC units goes a long way towards paying for your AVI exhaust hood.

Reduced operating expenses are also achieved by using less exhaust flow rates and MUA. A smaller exhaust fan and fewer rooftop AC units are substantially less expensive to operate. So while the initial cost of the AVI hood may be marginally higher than other exhaust hoods in the market, the overall installed costs and operating expenses are dramatically lower.

Other exhaust hood designs are simply an upside down sheet metal box, with no provision to integrate other systems, such as the exhaust fan, MUA units or fire suppression. They require more labor and additional components to satisfy code requirements. This method is costly.

*“Side (or end) panels permit a reduced exhaust rate in most cases, as all of the replacement air is drawn across the front of the equipment, which improves containment of the effluent plume generated by the hot equipment. They are a relatively inexpensive way to improve C&C and reduce the total exhaust rate. Another benefit of end panels is to mitigate the negative effect that cross drafts can have on hood performance.”*

-Southern California Edison

MOST BUILDING CODE REQUIREMENTS SPECIFY FIVE (5) EVENTS MUST OCCUR IN CASE OF FIRE:	AVI HOOD	COMPETITOR'S HOOD
Extinguishing agent must be sprayed at the source of fire or flame	INTEGRATED	?
The gas valve must be turned off	INTEGRATED	?
The ovens must be turned off	INTEGRATED	?
The Make-Up Air (MUA) units must be turned off	INTEGRATED	?
The Exhaust Fan must be turned on to the maximum RPM	INTEGRATED	?

The AVI control system can reduce initial costs by integrating the fire suppression system. The AVI control system supplies components that can be easily wired, plumbed and connected. Just integrating the fire suppressions system can go a long ways toward paying for the AVI hood.

The AVI control system can also reduce operating expense by integrating the exhaust fan and MUA units. Sometimes operators forget to turn on the exhaust fan when they turn on ovens. Fire departments have completely shut down stores because store personnel complained of exhaust fumes. This unfortunate situation can be avoided if the exhaust fan is interlocked with the ovens, which some local building codes now require. The AVI control box can accomplish this function as well, with significant time and money savings. Additionally the AVI control system can control multiple MUA dampers to match the CFM load required by the exhaust fan.

The AVI control system also offers a Variable Frequency Drive (VFD) to control the speed of the exhaust fan. When one, two, or three ovens are in operation, the VFD is programmed to vary the speed of the exhaust fan to optimize the exhaust flow rate. This reduces expenses 2 ways, first by using just enough air to get the job done, and second, by saving electricity on exhaust fan operation.

Additionally, AVI has a direct drive exhaust fan rather than a belt drive exhaust fan. The direct drive design does not use V-belts. V-belts typically must be replaced annually, and can cost around \$200 including labor. Estimated costs over a 20 year span can be around \$4000. We have also witnessed many operators who were unaware that their V-belt was broken. This can result in much higher AC costs, as well as increased CO levels in the kitchen. The AVI hood has an indicator light to show the operator that the exhaust fan is in operation.

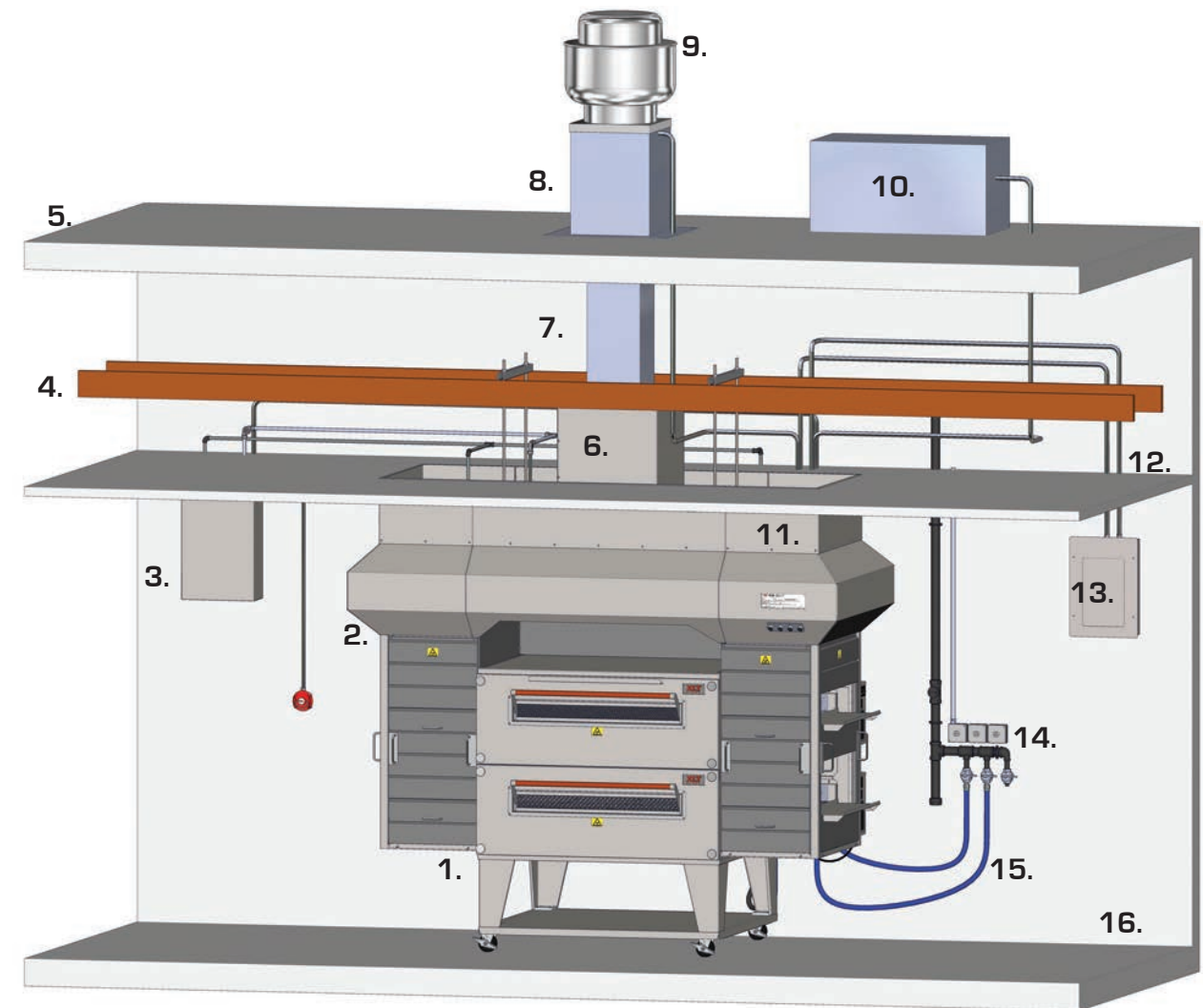
## COMPARISON OF FEATURES

	AVI HOOD	COMPETITION
HEAT CONTAINMENT SHROUDS	YES	?
FIRE SUPPRESSION PRE-PLUMBING	YES	?
DIRECT DRIVE (NO V-BELT)	YES	?
AVI CONTROL SYSTEM	YES	?
OVEN HOOD INTERLOCK SYSTEM	YES	?
100% CAPTURE AT 73% CFM SAVINGS	YES	?
PLUG AND PLAY CONNECTIONS	YES	?
24 HOUR - 365 CUSTOMER SERVICE	YES	?
FACTORY TRAINED INSTALLATION	YES	?

Beyond the initial cost savings and operating expense savings, there are other tangible benefits that many operators now understand. Using the AVI hood with proper MUA, kitchen spaces will remain cool and comfortable to the benefit of all employees. Kitchens have been known to be extremely hot and uncomfortable environments to work in. The AVI hood captures all the heat from the oven and effectively ventilates it. Kitchens are also quieter, since the shrouds block some of the noise from the oven. Another benefit of the AVI hood is no more yellow ceiling tiles. It is obvious when looking at ceilings around pizza ovens if a hood is working properly. With the AVI hood's unique heat containment shrouds surrounding the ends of the ovens, all the grease and heat is captured and removed from the operating space.

The AVI hood can easily justify itself financially several times over, in both initial cost savings and operating expense savings. With the most effective capture and containment performance, integrated exhaust fan controls, fire suppression controls, and reduced exhaust fan operation, the AVI hood is Simply the Smartest equipment decision you will ever make.

## TYPICAL INSTALLATION



### KEY

- |                         |                         |
|-------------------------|-------------------------|
| 1. XLT Oven             | 10. Roof Top Unit (RTU) |
| 2. XLT Hood             | 11. Valance             |
| 3. Fire Suppression Box | 12. Ceiling             |
| 4. Roof Joist           | 13. Service Panel       |
| 5. Roof                 | 14. Electrical Outlets  |
| 6. Duct Wrapper         | 15. Gas Hoses           |
| 7. Welded Duct          | 16. Floor               |
| 8. Roof Curb            |                         |
| 9. Exhaust Fan          |                         |

## WARRANTY US & CANADA

XLT warrants gas ovens manufactured after April 1, 2009 utilizing quietFIRE™ burners and all electric ovens manufactured after April 1, 2011 to be free from any defect in material and workmanship under normal use for five (5) years from the date of original purchase by the end user, and further warrants main fan blades, conveyor shafts, and conveyor bearings for ten (10) years. XLT further warrants all ovens to be free from rust for ten (10) years from the date the equipment is originally purchased. XLT warrants AVI hoods to be free from any defect in material and workmanship under normal use for two (2) years from the date of original purchase by the end user. In the event of a part failure, XLT will furnish a replacement part and pay for all labor associated with the replacement of the part if, upon inspection, XLT determines that the part is defective. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of XLT. Damages are limited to the original purchase price.

### DUTIES OF THE OWNER:

- The owner must inspect the oven and crates at time of receipt. Damage during shipment is to be immediately reported to the carrier and also to XLT.
- The oven must be operated in accordance with the written instructions furnished with the unit.
- This warranty shall not excuse the owner from properly maintaining the oven in accordance with the written instructions furnished with the unit.
- A copy of the "Oven Initial Start-Up Checklist" must be filled out and returned to XLT Ovens and the Authorized Distributor when the unit is initially installed, and/or when the unit is removed and installed in another location.
- The gas, electric, and HVAC utilities must be connected to the oven and installed by locally licensed contractors.
- Failure to call XLT at [888-443-2751] prior to contacting a repair company for warranty work voids any and all warranties.

### WHAT IS NOT COVERED:

The following items are not covered by this warranty:

- Freight damage is not covered by the warranty.
- Any part that becomes defective because of utility services (power surges, high or low voltages, high or low gas pressure or volume, contaminated fuel, or improper utility connections).
- Conveyor belts
- Filters
- Exhaust Fans
- Light Bulbs
- Normal maintenance or adjustments

This warranty shall not apply if the oven or any part is damaged as a result of accident, casualty, alteration, misuse, abuse, improper cleaning, improper installation, improper operation, or acts of God.

### CLAIMS HANDLED AS FOLLOWS:

Should any such defect be discovered, XLT must be notified. Upon notification, XLT will arrange for necessary repairs to be made by an authorized service agent. Denial of services upon the arrival of an authorized service agent will release XLT of any and all warranty obligations.

## WARRANTY INTERNATIONAL

XLT warrants gas ovens manufactured after January 1, 2011 utilizing quietFIRE™ burners and all electric ovens manufactured after April 1, 2011 to be free from any defect in material and workmanship under normal use for two (2) years from the date of original purchase by the end user. XLT warrants AVI hoods to be free from any defect in material and workmanship under normal use for one (1) year from the date of original purchase by the end user. In the event of a part failure, XLT will furnish a replacement part to the Authorized Dealer if, upon inspection, XLT determines that the part is defective. The Authorized Dealer will pay for all labor associated with the replacement of the part. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of XLT. Damages are limited to the original purchase price.

### DUTIES OF THE OWNER:

- The owner must inspect the oven and crates at time of receipt. Damage during shipment is to be immediately reported to the carrier and also to XLT.
- The oven must be operated in accordance with the written instructions furnished with the unit.
- This warranty shall not excuse the owner from properly maintaining the oven in accordance with the written instructions furnished with the unit.
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- Conveyor belts
- Filters
- Exhaust Fans
- Light Bulbs
- Normal maintenance or adjustments

This warranty shall not apply if the oven or any part is damaged as a result of accident, casualty, alteration, misuse, abuse, improper cleaning, improper installation, improper operation, or acts of God.

### CLAIMS HANDLED AS FOLLOWS:

Should any such defect be discovered, the Authorized Dealer must be notified. Upon notification, the Authorized Dealer will arrange for necessary repairs to be made by an authorized service agent. The Authorized Dealer will notify XLT Ovens of all discovered defects.





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