

XLT 3240-TS Electric Conveyor Oven









Simple. Smart.

XLT 3240-TS

Electric Conveyor Oven

Are you looking for an affordable solution for your cooking needs?

XLT 3240-TS
Double Stack



XLT 3240-TS Triple Stack



The **XLT-3240-TS** uses vertical streams of hot air from 4 pairs of tapered ducts blowing directly on a stainless conveyor belt. These ducts are configurable and adjustable. This cooks your product evenly and quickly. The cook times are adjusted digitally by the conveyor and temperature controls.

FEATURES

- The **XLT-3240-TS** is available in three configurations, the single, the double, and the triple stack models.
- The optional front sandwich door is provided to load or unload product for different cook times.
- Both exterior AND INTERIOR exposed surfaces are made of easy cleaning stainless steel.
- **XLT™** ovens are manufactured with pride in the USA under stringent quality standards.
- Replacement parts are readily available nationwide (Grainger®) and through our Fast Parts Program direct from the factory, at a fraction of the cost of our competitors.
- The large removable front panel allows for easy access to oven interior, making cleaning much easier than our competitors' ovens of the same size.
- All **XLT™** ovens are 100% factory tested with a minimum 4-hour burn-in time.
- •The conveyors can be set up to move either right-to-left or left-to-right.

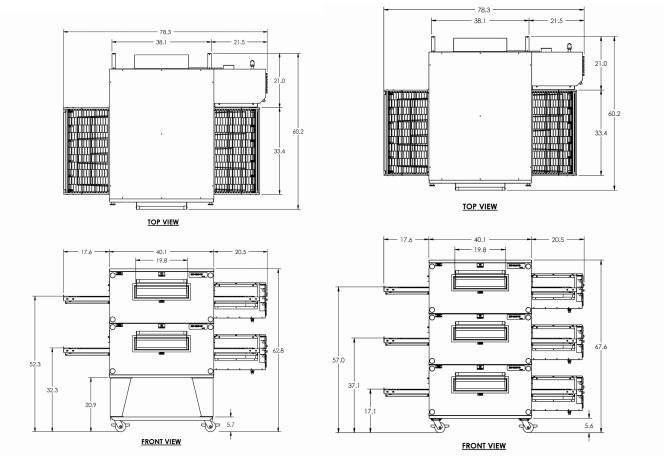
The **XLT™** electric ovens are an improved version that bakes as fast as our gas models. All ducts, crumb trays, and the conveyor are readily removable for easy cleaning. An overhead ventilation hood is required. Ovens do not come with a pigtail cord, your electrician will provide. All oven fuses are EXTERNALLY panel-mounted allowing easy troubleshooting. A licensed electrician is required to wire all electric models.







LAYOUT AND DIMENSIONS



3240E-TS\TS2 &TS2E\TS2E Double and Triple Stack Model Dimensions

General Information:

Belt	Bake Time	Max	Conveyor	Ship Weight
Width	Range*	Temperature	Opening	Per Oven
		·	Height (Max)	
32.0"	4 min –10 min	550°F	3"	800 lbs.

^{*} Adjustments can be made for other bake time ranges. Specifications and dimensions are subject to change without notice. Local codes and regulations may also apply.



SPECIFICATIONS

Model XLT 3240E-TS & TS2-208V						
	One Oven	Double Stack	Triple Stack			
Height	43"	63"	68"			
Length	79"	79"	79"			
Depth	61"	61"	61"			
Conveyor Width	32"	32"	32"			
Max. Temperature	550°F	550°F	550°F			
Weight	720 lbs.	1300 lbs.	1830 lbs			
	Electrical I	Requirements				
	4 Wire Service – L1, L2	2, L3, 1 Ground (per oven)				
Volts	208 VAC	208VAC	208 VAC			
Amps Per Oven	82 per phase	82 per phase	82 per phase			
Phase	3	3	3			
Frequency	60 Hz	60 Hz	60 Hz			
Power requirement per	oven 27 Kw.					

	One Oven	Double Stack	Triple Stack
Height	43"	63"	68"
Length	79"	79"	79"
Depth	61"	61"	61"
Conveyor Width	32"	32"	32"
Max. Temperature	550°F	550°F	550°F
Weight	720 lbs.	1300 lbs.	1830 lbs
	Electrical F	Requirements	
	4 Wire Service – L1, L2	2, L3, 1 Ground (per oven)	
Volts	240 VAC	240VAC	240 VAC
Amps Per Oven	65 per phase	65 per phase	65 per phase
Phase	3	3	3
Frequency	60 Hz	60 Hz	60 Hz

Model XLT 3240E-TSE & TS2E-380V						
	One Oven	Double Stack	Triple Stack			
Height	43"	63"	68"			
Length	79"	79"	79"			
Depth	61"	61"	61"			
Conveyor Width	32"	32"	32"			
Max. Temperature	550°F	550°F	550°F			
Weight	720 lbs.	1300 lbs.	1830 lbs			
	Electrical R	Requirements				
5 Wire Service – L1, L2, L3, N, 1 Ground (per oven)						
Volts	380 VAC	380VAC	380 VAC			
Amps Per Oven	41 per phase	41 per phase	41 per phase			
Phase	3	3	3			
Frequency	50 Hz	50Hz	50 Hz			
Power requirement per	oven 27 Kw					







