



# Setting New Standards in Pizza Oven Performance



**XLT** BY BOFI  
OVENS



Simple. Smart.





## Pizza Ovens that are Simple and Smart

The state-of-the-art XLT Oven is setting new standards of excellence for pizza ovens. From the ground up, its smart design delivers unsurpassed baking performance and quality. It comes as a result of better thinking.



Unscrewing four corner knobs (no tools needed) provides the best interior access in the industry.

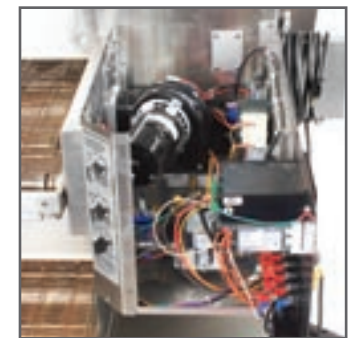


110 electric power means no expensive circuitry or wiring, and a standard gas line, rather than an expensive large dedicated line, make installation much simpler.

Most electrical components are available through standard distribution channels, rather than much more expensive, proprietary components.

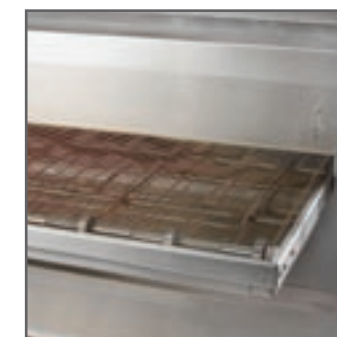


High Grade 304 Grade Stainless Steel construction, rather than aluminized steel, allows the use of harsher cleaning chemicals, thus significantly reducing cleaning time. XLT Ovens will never rust and provides the longest life in the industry. A ten year warranty against rust is the proof of this.



Our control box is located on the side of the oven, making it extremely accessible, plus reducing the size of the overall footprint of the oven.

Simple, consistent finger arrangement makes cleaning and reinstalling the fingers an uncomplicated process. Both upper and lower fingers are easy to remove and clean, with no tools required.



Our one-piece conveyer is easy to remove (once again, no tools), making access and clean-ability a snap.







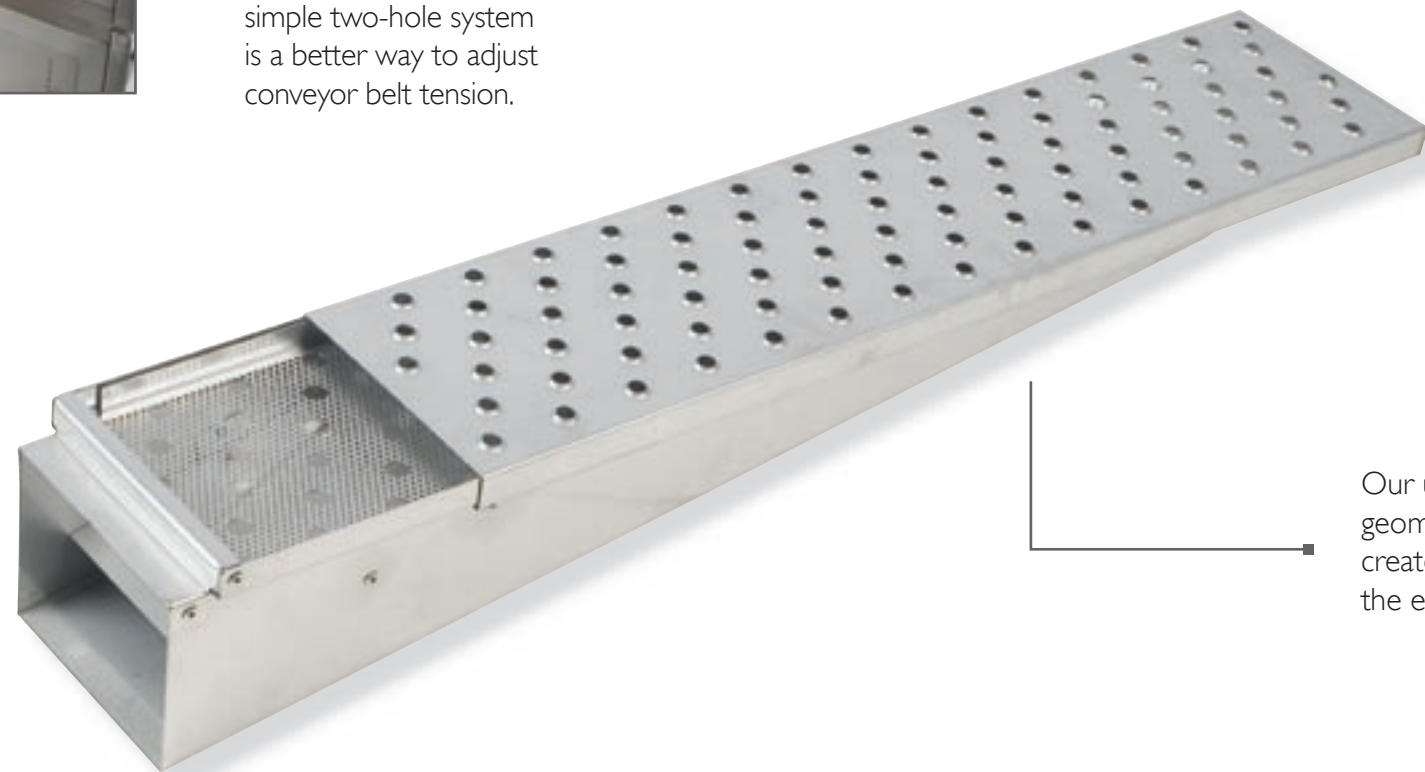
## Better Design. Better Components.

Reduced cost of installation, reduced cost of operation and simplified maintenance when needed, make the XLT Oven a "first choice" for every pizza restaurant operator.



We've eliminated the knobs used on typical conveyor belt adjustment systems. We found that "too frequent" adjustments by inexperienced employees leads to prematurely stretched belts. Our simple two-hole system is a better way to adjust conveyor belt tension.

XLT Ovens perform consistently over the long haul, rather than losing their efficiency over time.



Our unique finger design, with holes geometrically spaced to direct air upward, create a platform for even cooking across the entire oven.



XLT fan blades, not a squirrel cage, deliver hot air, while reducing noise and cooking time. These fan blades are warranted a full ten years. The fan's self-cleaning design drastically reduces the need for cleaning and maintenance. For operators that cook on foil, this system is foil-friendly, too.

Our conveyor shaft is 304 grade Stainless and has been ground and polished. This important step extends the life of our permanently lubricated bearings and means trouble-free performance for you. These shafts and bearings come with a ten year warranty.







## Our Commitment to State-of-the-Art

We're committed to building the best pizza ovens today, and tomorrow. With our in-house test kitchen, we can "test-cook" your pizza and prove the unparalleled baking performance of our ovens.

Our brand new 200,000 square foot design and manufacturing center is state-of-the-art. We invite you to come take a plant tour and bring your pizza recipe along for lunch.







## Plug and Play

XLT Ovens are ready for operation. Simply connect the gas line and plug in the electrical. It's that simple. Every oven has completed a four-hour burn in at our factory, testing all the components, making sure it is operating properly.

We deliver and install your ovens with our own team trucks and our own installers. This is a part of the quality system that's makes sure your ovens are ready to begin making pizzas and profit for you.







## A Strong Beginning

XLT Ovens come from strong roots. They are the result of nearly seven decades of first-hand manufacturing experience and the design analysis of thousands of pizza ovens.

Wolfe Electric, the parent company, was begun in the mid-1940's by Roy Wolfe. The company first manufactured consumer and commercial fan systems and refrigeration products.

In the 1980's they began refurbishing pizza ovens for a major pizza chain. They quickly learned the strengths and particularly the weaknesses in oven design. This experience became the foundation for the expertise that goes into every oven the company manufactures today.



# Revolutionary NEW Advance in Fans

TUBULAR AXIAL DESIGN GETS JET PERFORMANCE



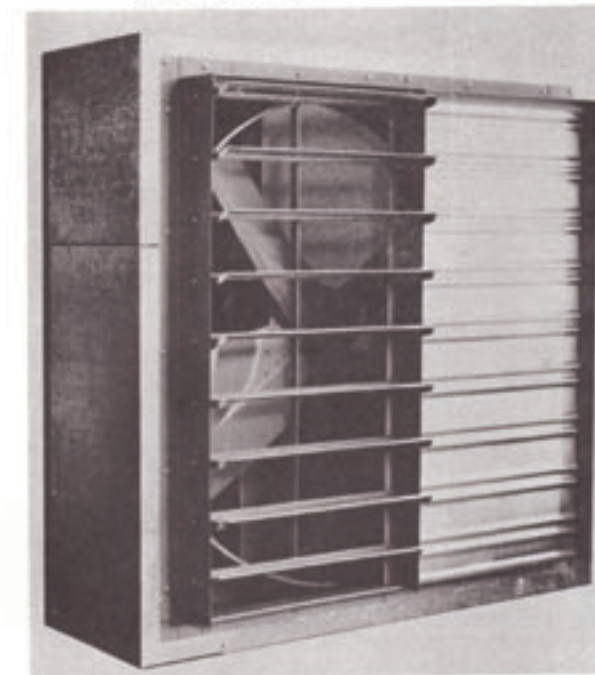
Model ACC12E



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## W E C O

TUBE-AXIAL IMPELLER FANS

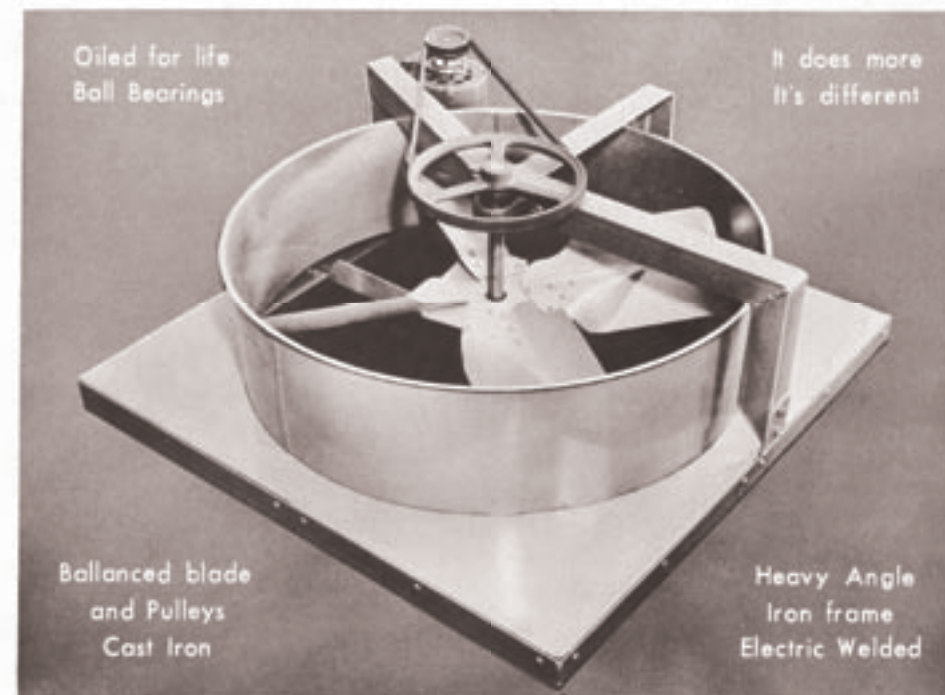


## W E C O

TUBE-AXIAL CEILING-MOUNTED ATTIC EXHAUST FANS

Oiled for life  
Ball Bearings

It does more  
It's different



Balanced blade  
and Pulleys  
Cast Iron

Heavy Angle  
Iron frame  
Electric Welded



## The Industry's Best Warranty

Our two-year bumper-to-bumper warranty is the best in the business. And if you need more, a third year is available on your warranty. XLT ovens are warranted for rust ten years. Additionally, our fan blades and conveyor shafts are warranted for a full ten years.



Not only are we committed to building the world's best pizza ovens, but we're also committed to you. Our 24/7 customer service team of over 250 domestic and international service centers, and Fast Parts™ component replacement program gets you up and running fast.

Let us build a high performance XLT Oven for you. Give us a call today.



**Simple. Smart.**

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