

# XLT

BY BOFI

## O V E N S



*Model 3240-TS-E Gas*



[sales@wgafoodequip.com.au](mailto:sales@wgafoodequip.com.au)

02 4228 9733

[www.wgafoodequip.com.au](http://www.wgafoodequip.com.au)

# The New *XLT-3240-TS-E* Gas-Fired Conveyor Oven Easy, Efficient, And Even Cooking



XLT-3240-TS-E Double Stack

The standard 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*<sup>TM</sup> ovens are manufactured with pride in the USA under stringent quality standards.

Most replacement parts are non-proprietary can be purchased from either BOFI or local sources.

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*<sup>TM</sup> 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*<sup>TM</sup> ovens are an improved combustion flue-less design and are more efficient than comparable ovens. All ducts, crumb trays, and the conveyor are readily removable for easy cleaning. An overhead ventilation hood is required. All fuses are EXTERNALLY panel-mounted allowing easy troubleshooting.

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

The *XLT-3240-TS-E* 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.

The *XLT-3240-TS-E* is available in three configurations, the single, the double, and the triple stack models.

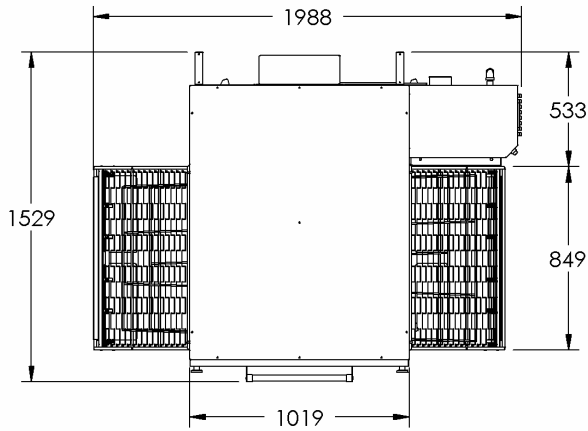


XLT-3240-TS-E Triple Stack

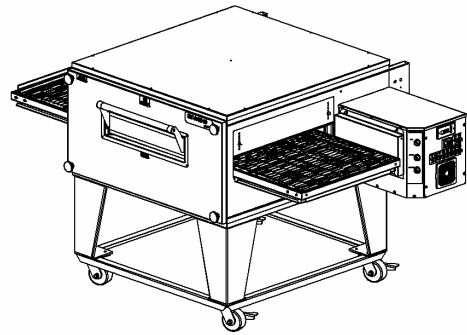


# LAYOUT & DIMENSIONS

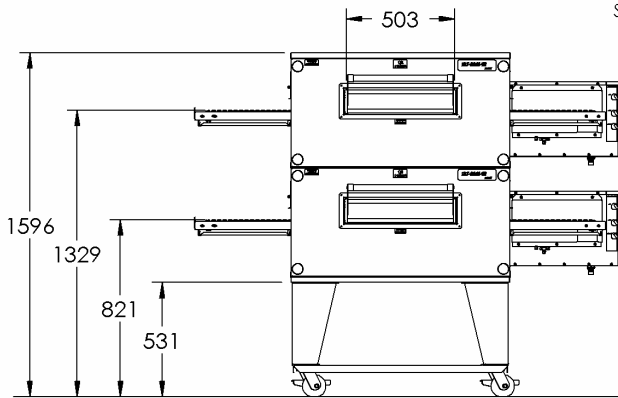
**TOP VIEW**



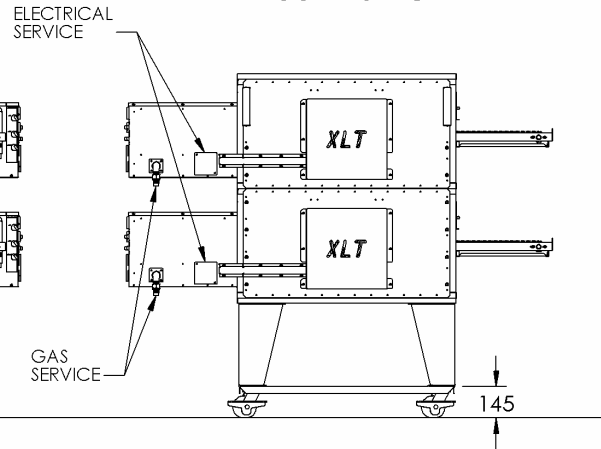
**SINGLE STACK**



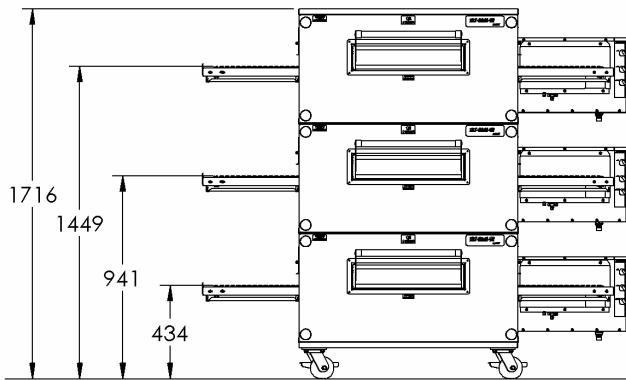
**FRONT VIEW  
DOUBLE STACK**



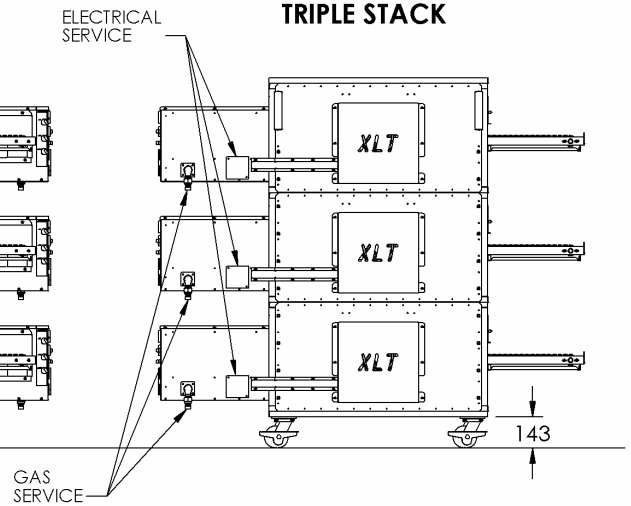
**BACK VIEW  
DOUBLE STACK**



**FRONT VIEW  
TRIPLE STACK**



**BACK VIEW  
TRIPLE STACK**



Above dimensions are in mm.

***XLT-3240-TS-E*** by ***BOFI™***

## SPECIFICATIONS

### Electrical Requirements:

|              | Voltage (AC) | Phase | HZ | Amps         |
|--------------|--------------|-------|----|--------------|
| Single Oven  | 220/230/240  | 1     | 50 | 3.0/3.2/3.4  |
| Double Stack | 220/230/240  | 1     | 50 | 6.0/6.4/6.8  |
| Triple Stack | 220/230/240  | 1     | 50 | 9.0/9.6/10.2 |

### Natural Gas Requirements:

|              | Burner Capacity<br>KW (Max) | Gas Supply Pressure<br>mbar | Min. Gas Pipe Size<br>(BSP) |
|--------------|-----------------------------|-----------------------------|-----------------------------|
| Single Oven  | 29.28                       | 20-30                       | 1"                          |
| Double Stack | 58.56                       | 20-30                       | 1-1/4"                      |
| Triple Stack | 87.84                       | 20-30                       | 1-1/2"                      |

### Or Optional LP Gas Requirements:

|              | Burner Capacity<br>KW (Max) | Gas Supply Pressure<br>mbar | Min. Gas Pipe Size<br>(BSP) |
|--------------|-----------------------------|-----------------------------|-----------------------------|
| Single Oven  | 29.28                       | 27.5-35                     | 3/4"                        |
| Double Stack | 58.56                       | 27.5-35                     | 1"                          |
| Triple Stack | 87.84                       | 27.5-35                     | 1-1/4"                      |

### General Information:

| Belt<br>Width | Bake Time<br>Range* | Max<br>Temperature | Conveyor Opening<br>Height (Max) | Ship Weight<br>Per Oven |
|---------------|---------------------|--------------------|----------------------------------|-------------------------|
| 813 mm        | 4 min – 10 min      | 285°C              | 76 mm                            | 350 kg                  |

\* -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.



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