

# XLT<sup>®</sup>

Simple. Smart.

## 3270 F VERSION GAS OVEN



32" WIDE CONVEYOR  
70" LONG BAKE CHAMBER

### STANDARD FEATURES

- Available as a Single, Double or Triple Stack to match your business demands
- 304 Stainless Steel for high quality and easy cleaning
- Removable Front Panel for full access to oven parts
- Capacitive Touch Screen User Interface with On-Board-Diagnostics
- Easy digital reversal of Conveyor Belt direction
- Front access Sandwich Door
- Removable Crumb Trays

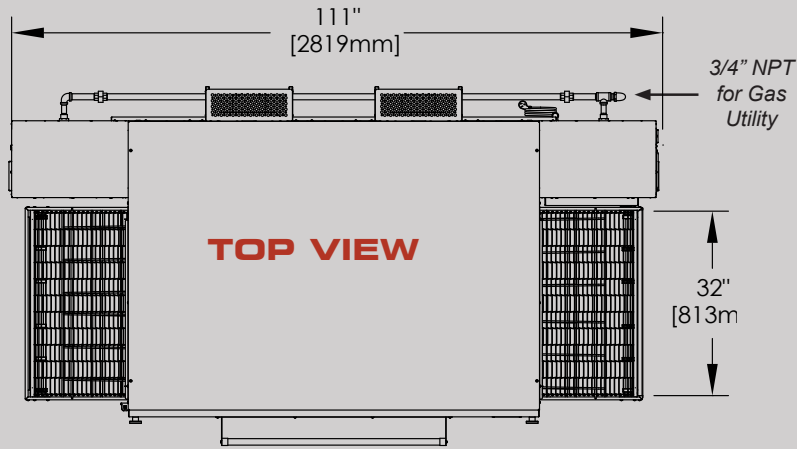
### OPTIONAL FEATURES

- Split Belt Conveyor for individual belt speed times
- Conveyor Shelf Extensions for easier loading
- Pre-Piped Fire Suppression kit
- Sandwich Door Handle color options for customization
- Extended Front Panels with powder coat color options
- Lower Oven Base Shelf for extra storage
- Solid Front Panel without Sandwich Door option
- Lifting Handles for easier front panel removal

7 YEAR PARTS AND LABOR WARRANTY | 5 YEAR INTERNATIONAL PARTS AND LABOR WARRANTY\*  
\*(Subject to local market conditions)

[WWW.XLTOVENS.COM](http://WWW.XLTOVENS.COM)  
24 HR TECHNICAL SUPPORT (888) 443-2751





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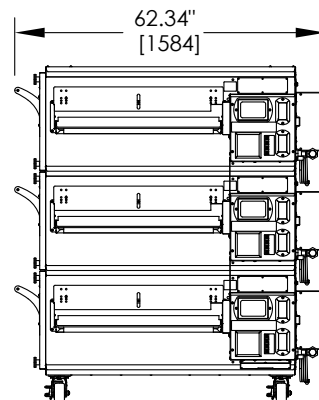
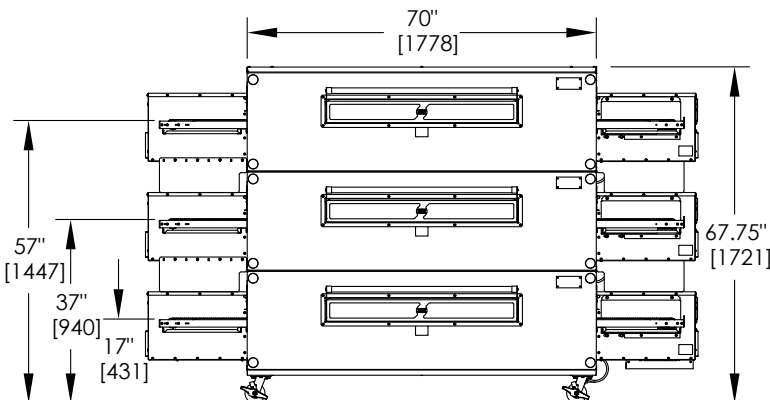
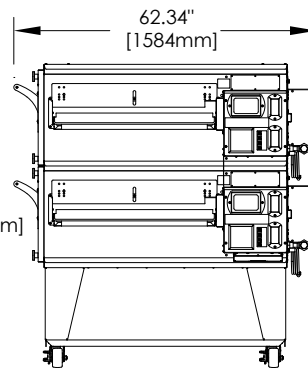
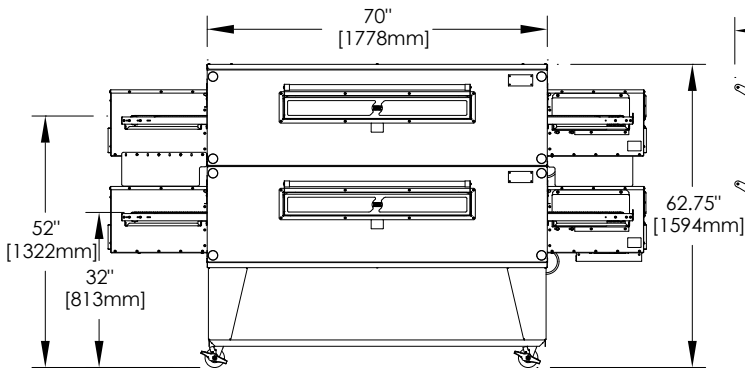
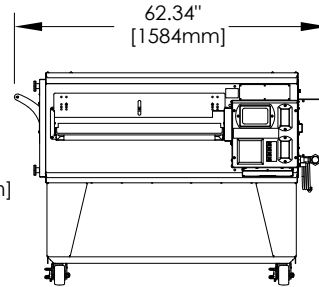
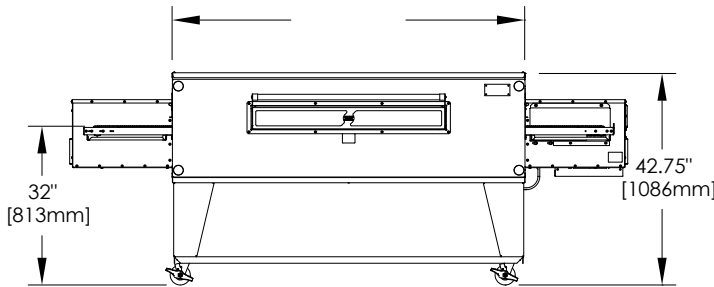
Simple. Smart.

## 3270F

### GAS

#### FRONT VIEWS:

#### SIDE VIEWS:



**HEATING VALUES**  
 BTU/HR - 198,000  
 KW/HR - 58.03  
 MH/HR - 108.91

**ELECTRICAL REQ.**  
 120 VAC 8.5 AMPS  
 6 AMPS INTL  
 50/60HZ  
 220/230/240V  
 OPTIONS

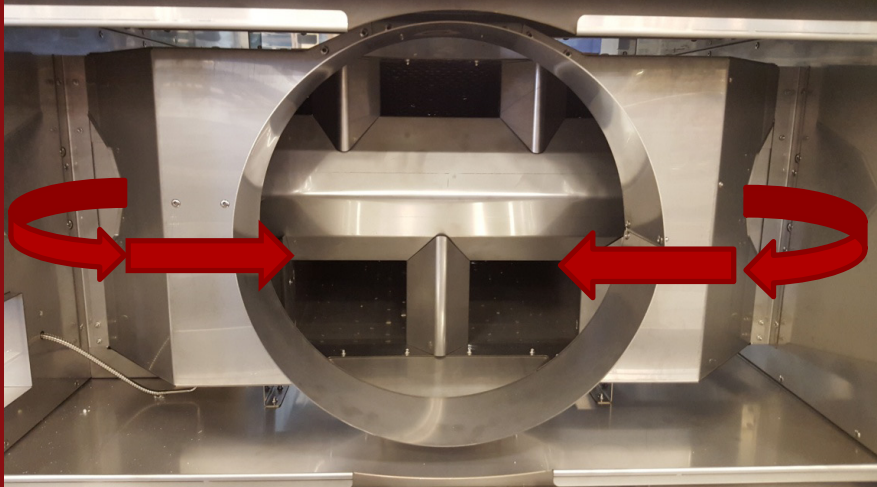
**INLET PRESSURE RANGE NATURAL GAS**  
 W/C 6-14"  
 MBAR 15.35  
 KPA 1.5-3.5

**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 8.75  
 KPA 0.875

**MANIFOLD PRESSURE RANGE LP GAS**  
 W/C 10  
 MBAR 25  
 KPA 2.5

**WEIGHT PER DECK**  
 1279 LBS / 580 KG

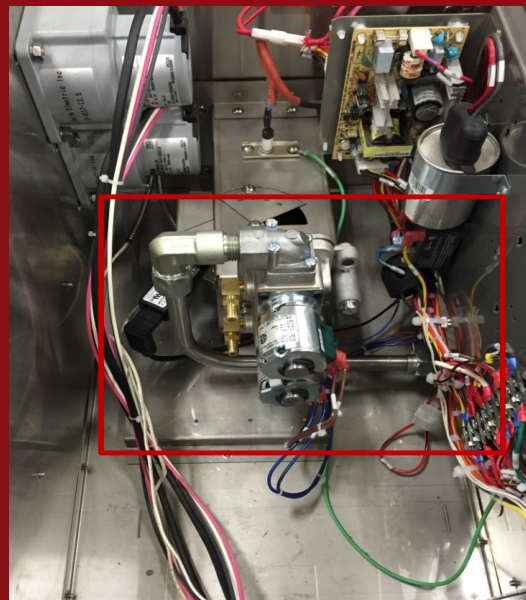


### Redesigned Plenum

An updated design of the layout of the interior of the bake chamber improves air flow, keeps heat in the oven and better uses energy. This will result in higher bake quality, less end loss keeping your kitchen cooler, and more valuable use of energy.

### Updated Gas Valve System

The system was updated to an on-off valve with a simpler design. Adjustments have been made easier and stability has increased. There is less fluctuation in gas flow resulting in less maintenance time adjusting.



### Redesigned Fingers

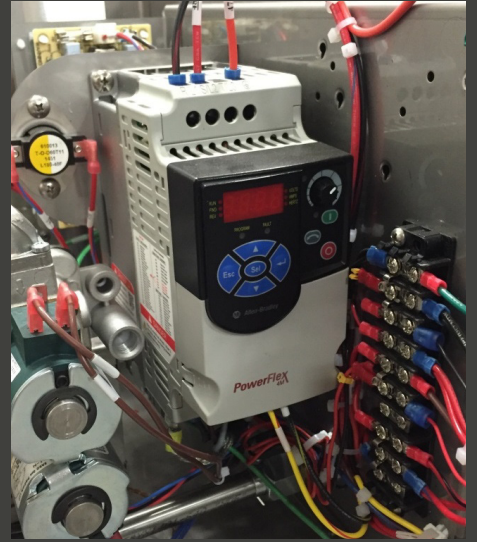
The fingers were improved with interior plates and updated to a staggered position. Perforated plates on the interior of the fingers improves airflow. Endloss plates were added to redirect air. This improves the quality of the bake, better uses energy and has less hot air end loss.



# F VERSION UPDATES

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### VFD Added for 50Hz Markets

The Variable Frequency Drive was added so ovens can run at higher RPM's. It converts 50 Hz into 60Hz and increases the fan speed by 300 RPM. This provides the same baking platform for all markets.



OLD



NEW

### Updated User Interface

The front control panel got a face lift with updated touch-screen controls. The consolidated design has fewer components and provides On-Screen-Diagnostics. This is user firendly, diagnosing problems is much easier and there is less downtime when replacing components.

# F VERSION UPDATES

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