



# XLT<sup>®</sup>

SmartSolutions<sup>™</sup>

## 2440

### GAS OVEN

*G-version*

**24" WIDE CONVEYOR**

**40" LONG BAKE CHAMBER**



The restaurant business is challenging enough without having to worry about rising labor costs, unreliable equipment and hot kitchens. That is why XLT manufactures the highest quality and most reliable equipment available, allowing you to cook the best possible food, reduce your costs and keep your customers coming back for more!

The XLT 2440 Oven is an ideal solution for small-to-medium sized kitchen. Combining precision with efficiency, the XLT 2440 allows your business to produce consistently baked products day in and day out.

**TOTAL LIFETIME EQUIPMENT SUPPORT**

- INDUSTRY-LEADING WARRANTY
- LOW PARTS COST
- 24/7/365 LIVE TECHNICAL SUPPORT
- HIGH-QUALITY COMPONENTS

**QUALITY, CONSISTENT BAKE**

- CUSTOMIZED FINGER ARRANGMENTS
- EFFICIENT AIR CIRCULATION

**REDUCED DOWN TIME**

- ON-BOARD-DIAGNOSTICS
- 500+ SERVICE PROVIDERS IN NETWORK

**EASY, SIMPLE CLEANING**

- REMOVABLE FRONT PANEL
- REMOVABLE FINGERS

**ENHANCED KITCHEN APPEARANCE**

- CUSTOMIZED EXTENDED FRONT & SANDWICH DOOR HANDLE OPTIONS

**CUSTOMIZED OPTIONS**

- PRE-PLUMBED FIRE SUPPRESSION
- SPLIT BELT
- BASE SHELF
- CONVEYOR SHELVES

## PARTS & LABOR WARRANTY

USA & CANADA

7 YEARS | STANDARD

10 YEARS | OVEN & HOOD COMBO PURCHASE\*

\*Pre-piped ANSUL system must be purchased on hood and each oven

INTERNATIONAL

5 YEARS | STANDARD

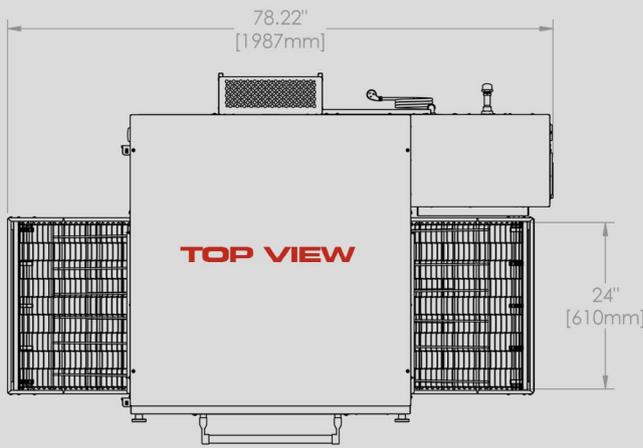
7 YEARS | OVEN & HOOD COMBO PURCHASE

**WWW.XLTOVENS.COM**  
**24/7/365 LIVE TECHNICAL SUPPORT**  
**(316) 943-2751**



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# XLT

SmartSolutions™

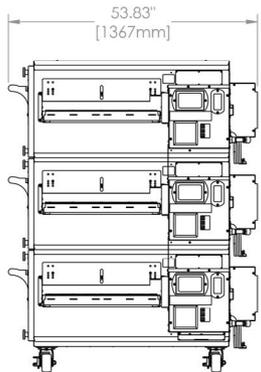
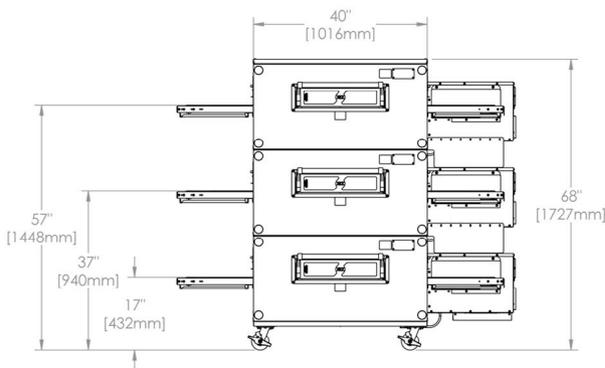
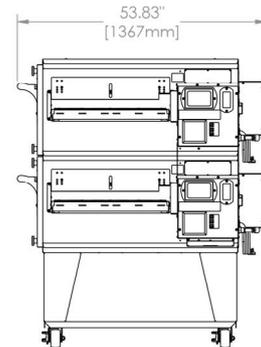
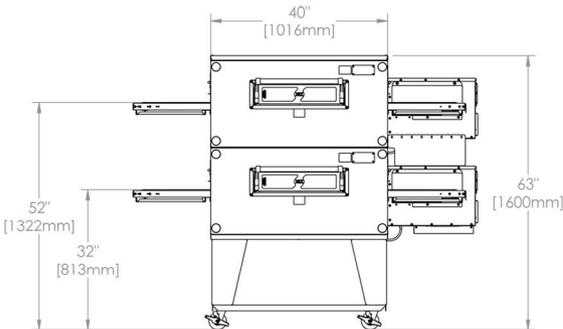
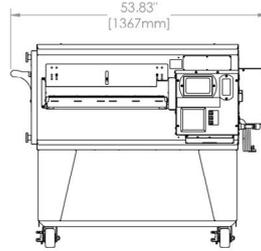
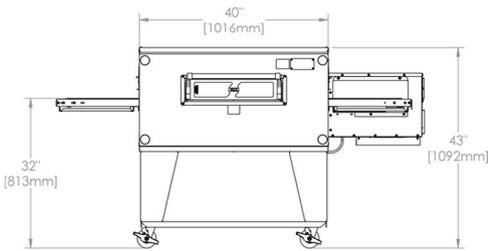
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#### FRONT VIEWS

#### SIDE VIEWS



#### HEATING VALUES

##### STANDARD

BTU/Hr: 71,000

##### WORLD

Natural: 20.8 Kw/Hr  
74.88 Mj/Hr  
Propane: 20.8 Kw/Hr  
74.88 Mj/Hr  
Butane: 23.15 Kw/Hr

#### ELECTRICAL REQUIREMENT

##### STANDARD

120 V 4.8 Amps 50/60 Hz

##### WORLD

220/230/240 V Option  
3 Amps 50/60 Hz

#### INLET PRESSURE RANGE

##### NATURAL GAS

W/C: 6 - 14  
mbar: 15 - 35  
kPa: 1.50 - 3.50  
kPa (Korea): 1.50 - 2.50

##### PROPANE GAS

W/C: 11.5 - 14  
mbar: 27.5 - 35  
kPa: 2.75 - 3.50  
kPa (Korea): 2.30 - 3.30

#### MANIFOLD PRESSURE RANGE

##### NATURAL GAS

W/C: 3.5  
mbar: 8.75  
kPa: 0.875

##### PROPANE GAS

W/C: 10  
mbar: 25  
kPa: 2.50

#### WEIGHT PER DECK

726 lbs / 329 kg

\*A MINIMUM OF A 1½" GAS SUPPLY LINE IS REQUIRED. THE GAS LINE MUST BE PLACED TO THE SIDE OF THE OVEN AND CANNOT BE BEHIND THE CONTROL BOX.