



XLT[®]

SmartSolutions[™]

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

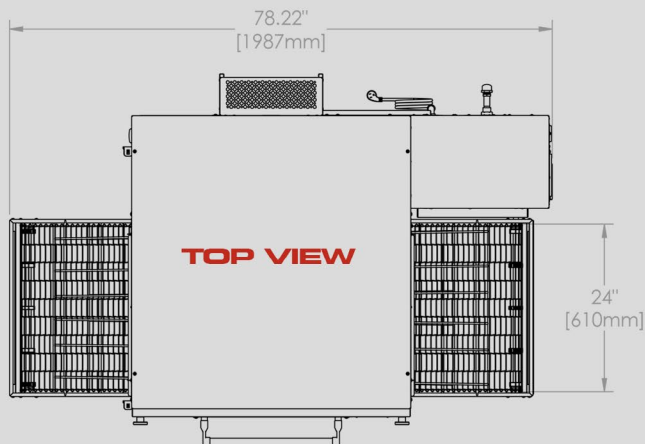
7 YEARS | OVEN & HOOD COMBO PURCHASE

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

service@xltovens.com

sales@xltovens.com



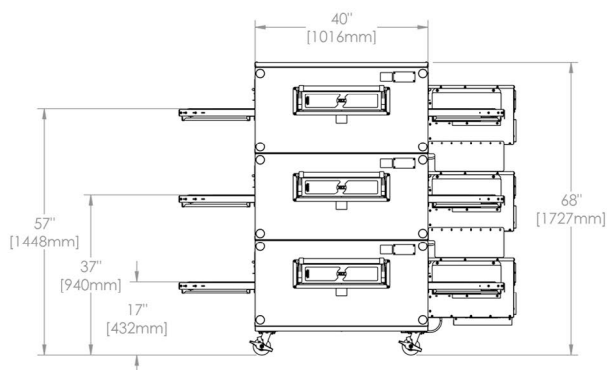
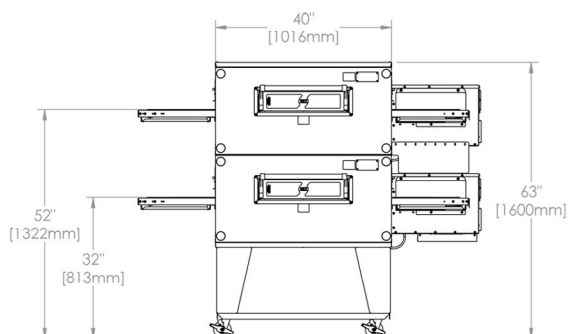
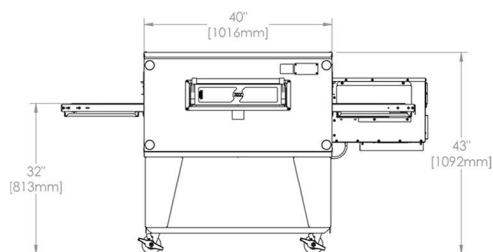


XLT

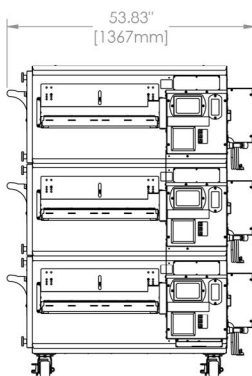
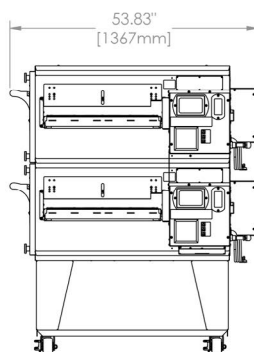
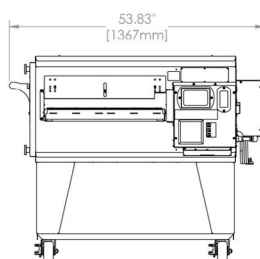
SmartSolutions™

2440 GAS OVEN G-version

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.