



SIMPLE, SMART CONVEYOR OVENS



FULL MENU PRODUCTION OVEN SYSTEMS

The new XLT Oven sets itself apart from all competitors. The smart designs deliver unsurpassed baking, performance and quality for professional kitchens.

ADVANTAGES OF BAKING WITH XLT CONVEYOR AIR FUSION OVENS

- Standard two-year warranty.
- Optional front sandwich door to load or unload product for different cook times.
- Exterior and interior exposed surfaces in easy cleaning high grade stainless steel.
- Large removable front panel for easy access and fast cleaning
- 100% factory tested with a minimum 4-hour burn-in time.
- Conveyors can move either right-to-left or left-to-right.
- Improved combustion flue-less design and are more efficient than comparable ovens.





XLT CONVEYOR OVENS ARE AVAILABLE IN:

- Electric
- LPG or Natural Gas
- Single, Double or Triple stack
- 18", 24", 32", 38" belt width options.
- Powder coated coloured front panels available. (Special order from factory)

ALSO AVAILABLE, THE INTEGRATED AVI HOOD

- Uniform Height Requirement - No Exhaust Duct Rework to Add Additional Ovens
- 304 Stainless Steel Exterior - Enhanced Appearance, Easier Cleaning
- Single Point Electrical Connection - Reduced Installation Cost
- Heat Containment Shrouds - Superior Capture & Containment, Which Results In No More Yellow Ceiling Tiles.
- Reduced HVAC Requirements, And Cooler Working Conditions



XLT
OVENS BY BOFI

Distributors for Leading Global Manufacturers

Founded in 1879, the JL Lennard Group is a family owned, fully Australian company which imports and distributes a range of products from world renowned manufacturers in Europe, America and Japan.

JL Lennard operates throughout Australia as well as New Zealand and the Pacific Islands.

Complete Food Equipment Solutions

J.L. Lennard undertakes a thorough process to assist in finding the most suitable solution to your requirements. From the initial face-to-face consultation, through to development and implementation of the right equipment to meet your expectations, we also look after all training needs as well as providing a responsive after sales service and preventative maintenance programs.

We have service technicians in each of our branches along with spare parts to ensure all equipment supplied by us is always in peak operating condition.

After Sales Services and Spare Parts

What sets JL Lennard apart is our technical support. The vast experience of our technical and engineering team means that customers have fast access to technical support here in Australia, irrespective of where in the world their equipment was manufactured.

Technical Support for Food Equipment

JL Lennard Food Equipment offers a complete National Service structure:

- 24hr / 7 days per week coverage
- Factory trained company technicians
- Parts - stocked service vans
- Fully trained regional service agent coverage
- Operational training on-site or at State training venues
- Preventative maintenance servicing
- Automatic mailer system for consumable items.