





LOWEST COST OF OWNERSHIP

Once installed, XLT ovens carry a 7-year warranty for parts and labor, extendable to 10 years when you add an XLT hood. This means zero out-of-pocket expenses for up to a decade. Our ovens and hoods contribute to significant energy reductions, enhancing your kitchen's productivity while lowering operating costs and keeping it cool for your employees.

ENERGY EFFICIENCY

ARE UTILITY COSTS EATING INTO YOUR PROFITS? XLT'S UNIQUE AIR MANAGEMENT SYSTEM MINIMIZES END-LOSS, KEEPING HEATED AIR IN THE BAKING CHAMBER. WHEN PAIRED WITH OUR PATENTED VARIABLE FREQUENCY DRIVE HOOD, YOUR HEATING AND AIR-CONDITIONING WILL CYCLE LESS FREQUENTLY, REDUCING ENERGY COSTS AND KEEPING YOUR KITCHEN COOLER AND QUIETER.

EXPERIENCE XLT QUALITY

Invest in your company's long-term success with XLT. Our conveyor ovens and capture and contain hoods are designed to work together as a complete system, providing unmatched performance and reliability. From higher quality food and lower overall costs to happier employees and satisfied customers, XLT SmartSolutions™ guarantee the lowest cost of ownership in the business.

THE XLT ADVANTAGE

- ADVANCED AIR IMPINGEMENT TECHNOLOGY: ENSURES FAST, CONSISTENT BAKING WITH LOWER LABOR COSTS.
- RELIABLE EQUIPMENT: 24/7/365 SUPPORT. HELP IS THERE WHEN YOU NEED IT.
- COST EFFICIENCY: UP TO 10 YEARS OF WARRANTY COVERAGE WITH SIGNIFICANT ENERGY SAVINGS.
- ENERGY SAVINGS: PATENTED HOOD DESIGNS REDUCE UTILITY COSTS AND KEEP KITCHENS COOLER.

JOIN THE XLT FAMILY

DISCOVER HOW XLT CAN TRANSFORM YOUR KITCHEN OPERATIONS WITH OUR INNOVATIVE CONVEYOR OVENS AND VENTILATION SYSTEMS. LET US SHOW YOU WHY WE'RE THE TRUSTED CHOICE FOR FOOD SERVICE OPERATORS WORLDWIDE. CONTACT US TODAY TO LEARN MORE OR TO SCHEDULE A VISIT. EXPERIENCE THE XLT DIFFERENCE AND SEE FIRSTHAND HOW OUR PRODUCTS CAN HELP YOU ACHIEVE YOUR BUSINESS GOALS.

CONTACT US

FOR MORE INFORMATION OR TO SCHEDULE A VISIT, CALL US TODAY.
WE LOOK FORWARD TO PARTNERING WITH YOU TO ENSURE YOUR KITCHEN'S SUCCESS.



















Chain Pizza Stores, Food Courts, Colleges, Large Restaurants and Warehouse Clubs.
Work Horse Line

Model US Bake Time Standards Minutes		3270-1B	3270-2B	3870	3280	
				5 Min	5 Min	5 Min
	*12" PPH/Ovens *14" PPH/Ovens		190	190	208	217
			125	125	175	143
Specs	Maximum Oven Stacking		4	4	4	4
	**Warranty (US & Canada)		7-Year Standard 10-Year Optional		7-Year Standard 10-Year Optional	7-Year Standard 10-Year Optional
	Conveyor Width		32"	32"	38"	32"
	Chamber Length		70"	70"	70"	80"
	Footprint	Depth	61.83"	61.83"	67.83"	61.83"
Details		Width	108"	111"	111"	110.63"
	Oven Height	Single	43"	43"	43"	43"
		Double		63"	63"	63"
	Triple		68"	68"	68"	68"
Fuel Type			♦ № 6	♦ № 6	<i>4</i> ∂ 6	♦ à ö









RESTAURANTS, BARS, C-STORES, FOOD TRUCKS, AND MORE.

Model Radiant						
	Model	Kaulant				
	Maximum Ove	3				
Specs	**Warranty (U	7-Years Standard				
	www.warranty (O	10-Year Optional				
	Conveyor	23"				
	Chamber	36"				
	Footprint	Depth	44.25"			
Details		Width	70.12"			
		Single	38.18"			
	Oven Height	Double	53.70"			
		Triple	68"			
	Fuel Type	4				

ENERGY EFFICIENT CUSTOM CAPTURE & CONTAIN VENTILATION SYSTEM.

	Model	Hood						
	Maximum Oven Stacking	3						
Specs	**\Marrantu (IIC @ Canada)	7-Year Standard						
	**Warranty (US & Canada)	10-Year Optional						
	Half the CFMs compared to an							
	open canopy hood.							
Details	Energy efficient, will save money							
Details	off of heating and cooling bill.							
	Hood will pay for its self in a							
	few short years.							
	Fuel Type	4						

Maximize Productivity and Capacity

Does your kitchen need efficient and trouble-free production to meet customer demands? XLT's various oven MODELS CAN MANAGE ANY VOLUME, WITH OPTIONS TO SINGLE, DOUBLE, TRIPLE, OR EVEN QUAD STACK TO MEET YOUR NEEDS. OUR RADIANT GRILL OVEN REPLICATES COOKING GRILLED FOODS USING AUTOMATION SHOWING OFF AMAZING CONSISTENCY, SCALING UP TO ENABLE GROWTH, AND INCREASING YOUR KITCHEN'S EFFICIENCY.

Reliability You Can Count On

HAVE YOU EXPERIENCED CRITICAL BREAKDOWNS AT PEAK HOURS AND WAITED FOR DAYS OR WEEKS FOR SERVICE? WITH XLT'S CUSTOMER SERVICE TEAM AVAILABLE 24/7/365, YOUR STORE OPERATORS HAVE DIRECT ACCESS TO EXPERTS WHEN THEY ARE NEEDED MOST. OUR TECHNICAL SUPPORT STAFF WILL DIAGNOSE SYMPTOMS TO RESOLVE ISSUES QUICKLY, ENSURING YOUR BUSINESS IS UP AND RUNNING AS QUICKLY AS POSSIBLE.



HOW MUCH ARE YOU SPENDING ON MAINTENANCE AND REPAIRS YEAR AFTER YEAR? XLT'S SIMPLE AND SMART APPROACH TO QUALITY, COST, DELIVERY, AND SERVICE (QCDS) KEEPS OUR OVENS AND HOODS RUNNING REPAIR-FREE FOR THOUSANDS OF HOURS. WITH OUR 10-YEAR WARRANTY COVERING PARTS AND LABOR, YOU WON'T SEE WARRANTY REPAIR INVOICES FOR AT LEAST A DECADE. EVEN AFTER THE WARRANTY EXPIRES, WE CONTINUE TO PROVIDE LOW-COST PARTS AND EXPERT SUPPORT.









PIZZA SHOPS, BARS, GROCERIE STORES, CAFETERIAS, RESTAURANTS AND VENUES

EFFICIENT PRODUCERS

		Model		3255	3855	4455
	US Standards	- Build Time		5 Min		5 Min
		*12" PPH /0	Ovens	149	163	184
		*14" PPH / C	vens	98	137	140
	Specs	Maximum Ove	n Stacking	3	3	3
	Орссо	**Warranty (US & Canada)		7-Year Standard 10-Year Optional	7-Year Standard 10-Year Optional	7-Year Standard 10-Year Optional
		Conveyor Width		32"	38"	44"
		Chamber Length		55"	55"	55"
		Footprint	Depth	61.83"	67.83"	73.83"
	Details		Width	93.25"	93.25"	93.25"
		Oven Height	Single	43"	43"	43"
		Double		63"	63"	63"
		Triple		68"	68"	68"
	Fuel Type			♦ № 6	♦ à ₫	<i>4</i> ∂ 6











BUFFET RESTAURANTS, LARGE AIRPORTS, AND HIGH TRAFFIC FOOD SERVICE





	Model			3265	3280	3880
US Standards	Dake Time		5 Min	5 Min	5 Min	5 Min
	*12" PPH\Ovens *14"PPH\Ovens		136	176	217	238
			89	116	143	200
Specs	Maximum Oven Stacking		2	2	2	2
	**Warranty (US & Canada)		7-Year Standard	7-Year Standard	7-Year Standard	7-Year Standard
			10-Year Optional	10-Year Optional	10-Year Optional	10-Year Optional
	Conveyor Width		32"	32"	32"	38"
	Chamber Length		50"	65"	80"	80"
	Footprint	Depth	61.78"	61.78"	67.78"	67.78"
Details		Width	90.52"	105.74"	120.79"	120.79"
	Oven Height	Single	48.90"	48.90"	48.90"	48.90"
	Double		67.71"	67.71"	67.71"	67.71"
	Triple		N/A	N/A	N/A	N/A
	Fuel Type		à 6	à ä	9 6	à ö











TRUCKS, PIZZA SHOPS, GAS STATIONS, C-STORES, GROCERY STORES, COFFEE HOUSES, SCHOOLS, AND ADVENTURE PARK



	Model			1832	2336	2440	3240
US Standards	Bake Time Minutes		5 Min	5 Min	5 Min	5 Min	5 Min
	*12" PPH/Ovens *14" PPH/Ovens		21	37	72	80	109
			17	29	40	49	72
Specs	Maximum Oven Stacking		3	4	4	4	4
	**Warranty (US & Canada)		2 years			7-Year Standard 10-Year Optional	7-Year Standard 10-Year Optional
	Conveyor Width		16"	18"	23"	24"	32"
	Chamber Length		20"	32"	36"	40"	40"
	Footprint	Depth	31.31"	47.83"	51"	53.83"	61.83"
Details		Width	50.43"	70.22"	70.28"	78.22"	78.22"
		Single	19"	43"	43"	43"	43"
		Double	33.06"	63"	63"	63"	63"
		Triple	47.125"	68"	68"	68"	68"
Fuel Type		4	400	♦ à Ö	♦ 🐧 👨	♦ à 6	





ELECTRIC





LEGEND

*PIES PER HOUR/PER OVEN

**10 YEAR WARRANTY BASED ON OVEN, HOOD
AND FIRE SUPRESSION SYSTEM PURCHASE.

FRUFANE

For Over Sixty Years, XLT Has Been Revolutionizing the Food Service Industry

AT XLT, OUR MISSION IS SIMPLE: ENSURING OUR CUSTOMERS' NEEDS REMAIN THE FOCAL POINT OF OUR BUSINESS WHILE WE DEVELOP THE MOST INNOVATIVE AIR IMPINGEMENT CONVEYOR OVENS TO MEET THEIR NEEDS. WITH OUR 24/7/365 LIFETIME TECHNICAL SUPPORT AND INDUSTRY-LEADING 10-YEAR WARRANTY, WE GUARANTEE THAT YOUR INVESTMENT IS PROTECTED. OUR EQUIPMENT OFFERS LOWER LABOR COSTS, LESS ENERGY USAGE, AND UNPARALLELED RELIABILITY, MAKING XLT THE SMART SOLUTION FOR ANY FOOD SERVICE OPERATION.

The Smart Solution for Quality and Consistency

IS BAKE QUALITY AND CONSISTENCY IMPORTANT TO YOUR BUSINESS? XLT CONVEYOR OVENS PRODUCE THE CONSISTENCY AND QUALITY YOUR CUSTOMERS EXPECT, EVEN DURING PEAK PERIODS. OUR OVENS ENSURE FAST, CONSISTENT RESULTS, REDUCING HUMAN ERROR BY AUTOMATING THE BAKING PROCESS. ONCE SETTINGS ARE FINALIZED, THE CONVEYORS DO THE WORK, GUARANTEEING THAT YOUR PRODUCT MEETS SPECIFICATIONS AND EXCEEDS EXPECTATIONS EVERY TIME.







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