



XLT®

Simple. Smart.

3870F GAS

**38" Wide Conveyor
70" Long Cooking Chamber**



STANDARD FEATURES

- Available as a double or triple stacked oven
- Stainless Steel construction throughout
- Easy to clean removable front panel
- Tough durable digital controls
- Instant reversible conveyor direction
- Front access loading window
- Removable crumb trays

OPTIONAL FEATURES

- Split belts, giving 2 belts with individually adjustable speed settings
- Conveyor shelf extensions
- Fire suppression pre-piping
- Sandwich door handle options
- Extended front panels (powder coat color options)
- Lower oven base shelf
- Solid front door without sandwich window
- Stainless steel door lifting handles

**304 STAINLESS STEEL | 7 YEAR PARTS AND LABOR WARRANTY | 24 HR CUSTOMER SERVICE
5 YEAR INTERNATIONAL PARTS AND LABOR WARRANTY**

WWW.XLTOVENS.COM



N4279

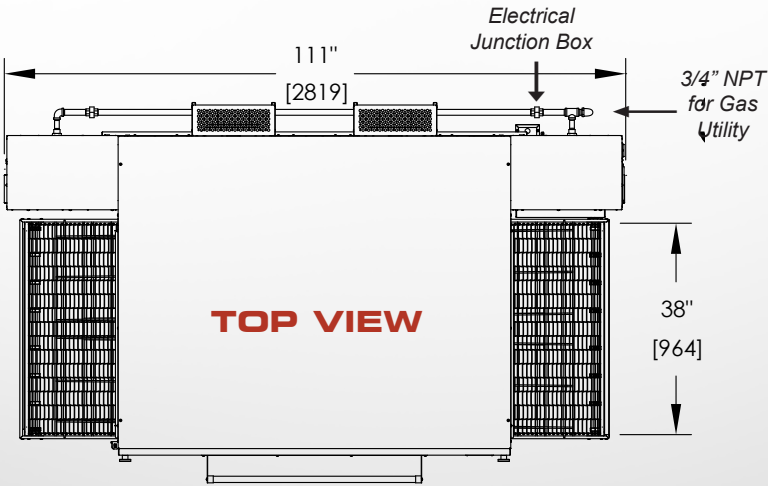
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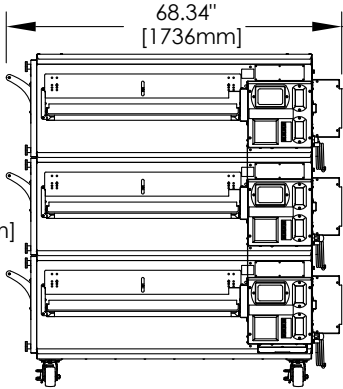
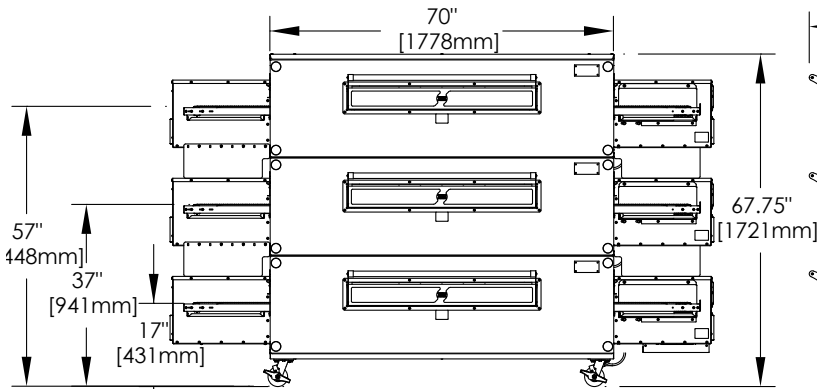
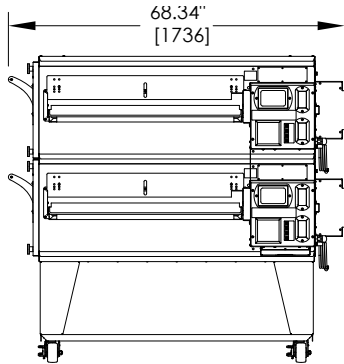
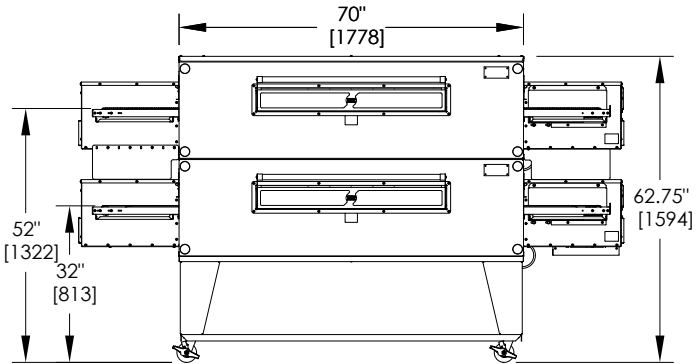
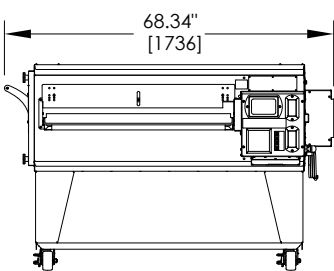
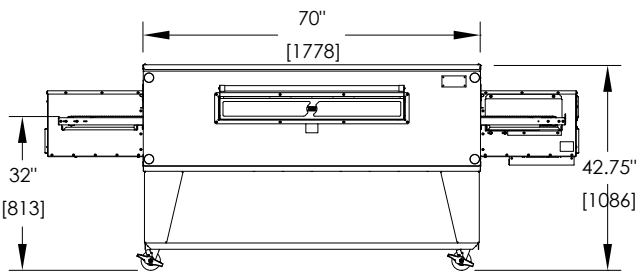


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FRONT VIEWS:

SIDE VIEWS:



HEATING VALUES
 BTU/HR - 198,000
 KW/HR - 58.03
 MJ/HR - 208.91

ELECTRICAL REQ.
 120 VAC 8.5 Amps
 50/60 Hertz
 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 8.5
 kPa 0.875

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

WEIGHT PER DECK
 1279 lbs / 580 kg

V16 - 01