



XLT[®]

SmartSolutions[™]

1832

ELECTRIC OVEN

G-version

18" WIDE CONVEYOR

32" 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 1832 is currently XLT's most compact floor oven to date. It is the perfect accommodation for express-style kitchens operating at a high volume. The XLT 1832 is ideal for sandwich shops, cafes and mobile food vendors. The 1832 offers all cooking power from our larger oven models at a fraction of the footprint.

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

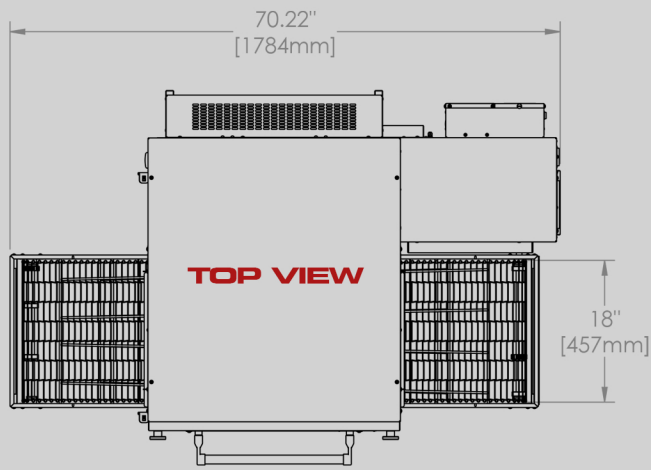
7 YEARS | OVEN & HOOD COMBO PURCHASE

WWW.XLTOVENS.COM
 24/7/365 LIVE TECHNICAL SUPPORT
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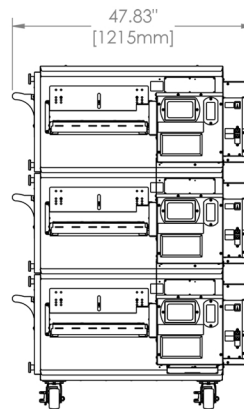
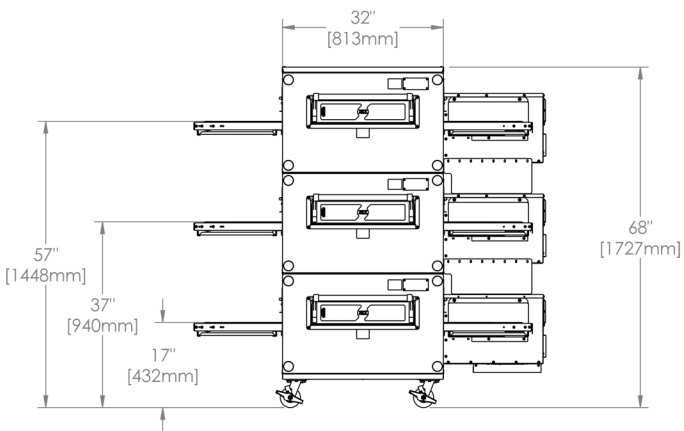
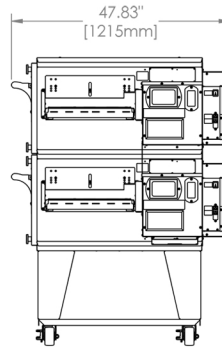
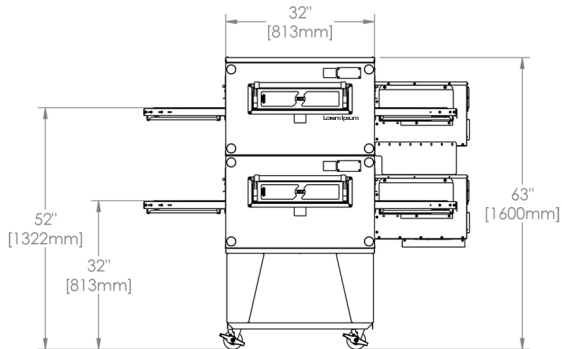
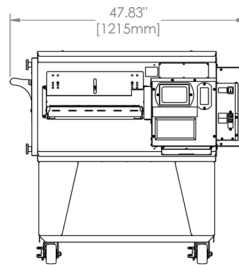
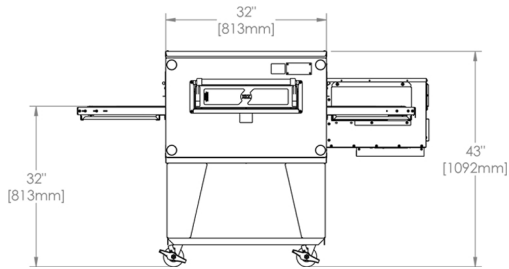
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FRONT VIEWS

SIDE VIEWS



ELECTRIC OVEN

ELECTRICAL REQUIREMENTS

(PER OVEN)

STANDARD

208/240 V
45/39 Amps
60 Hz

4 Wire Service - L1, L2, L3
+ 1 Ground (per oven)

3 Phase
16 Kw

WORLD

380/415 V
31/24 Amps
50 Hz

5 Wire Service - L1, L2, L3
N + 2 Grounds (per oven)

3 Phase
16/15 Kw

A separate circuit breaker must be provided for each oven deck.

Electrical connections must be accessible when the ovens are in the installed position.

WEIGHT PER DECK

609 lbs / 276 kg