



XLT[®]

SmartSolutions[™]

2336

ELECTRIC OVEN

G-version

23" WIDE CONVEYOR

36" 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 2336 Oven is the ideal solution for small-to-medium sized kitchens. It was designed specifically to be paired with the XLT Radiant Grill. When it is combined with the XLT Radiant Grill, it provides you with an integrated vertical cooking platform that can handle your full menu.

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

INTERNATIONAL

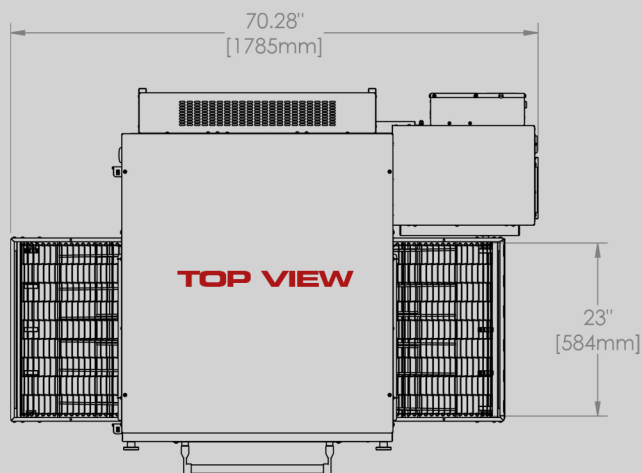
5 YEARS

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



service@xltovens.com

sales@xltovens.com



XLT

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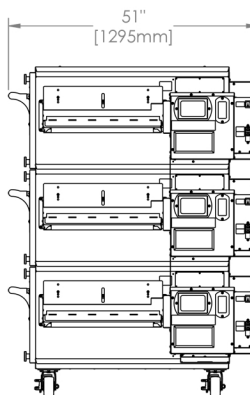
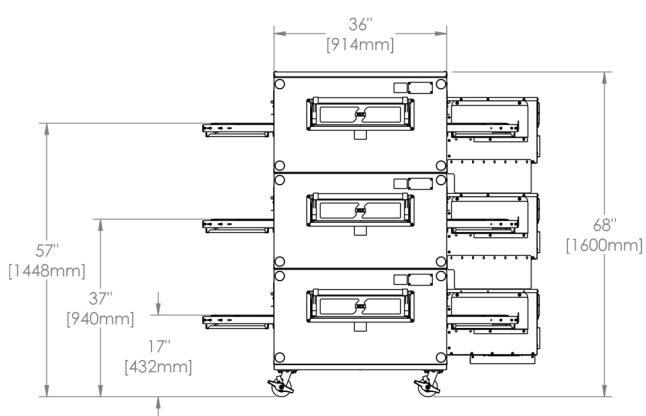
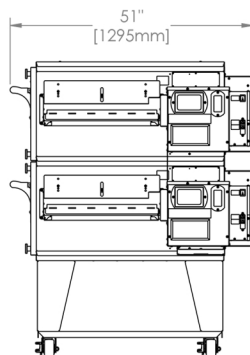
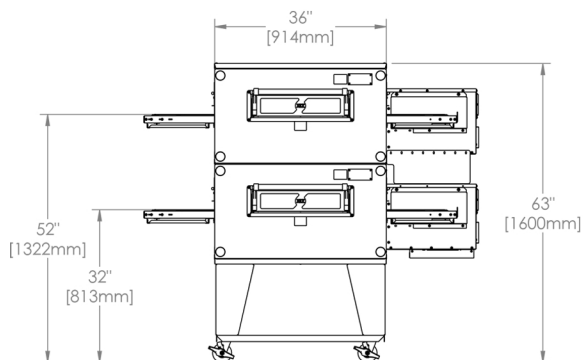
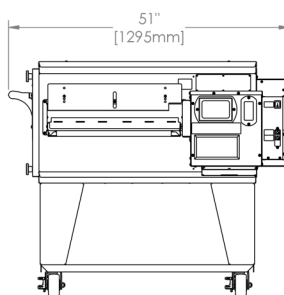
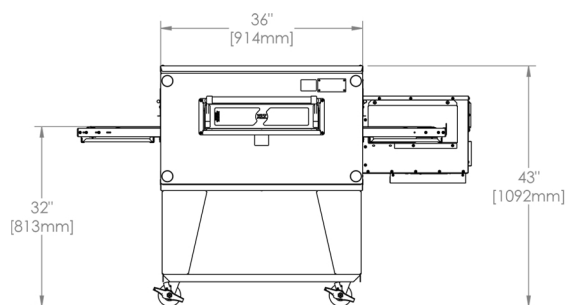
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FRONT VIEWS

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

710 lbs / 322 kg