



XLT 1832-TS

Electric
Conveyor Oven



PO Box 9090 Wichita, KS 67277-0090 USA
P: 1-316-943-2751 F: 1-316-943-2769
www.xltovens.com

Simple. Smart.

XLT 1832-TS

Electric Conveyor Oven

Are you looking for an affordable solution for your cooking needs?

XLT 1832-TS Double Stack



XLT 1832-TS Triple Stack



The **XLT-1832-TS** uses vertical streams of hot air from 3 pairs of tapered ducts blowing directly on a stainless conveyor belt. These ducts are configurable and adjustable. This cooks your product evenly and quickly. The cook times are adjusted digitally by the conveyor and temperature controls.

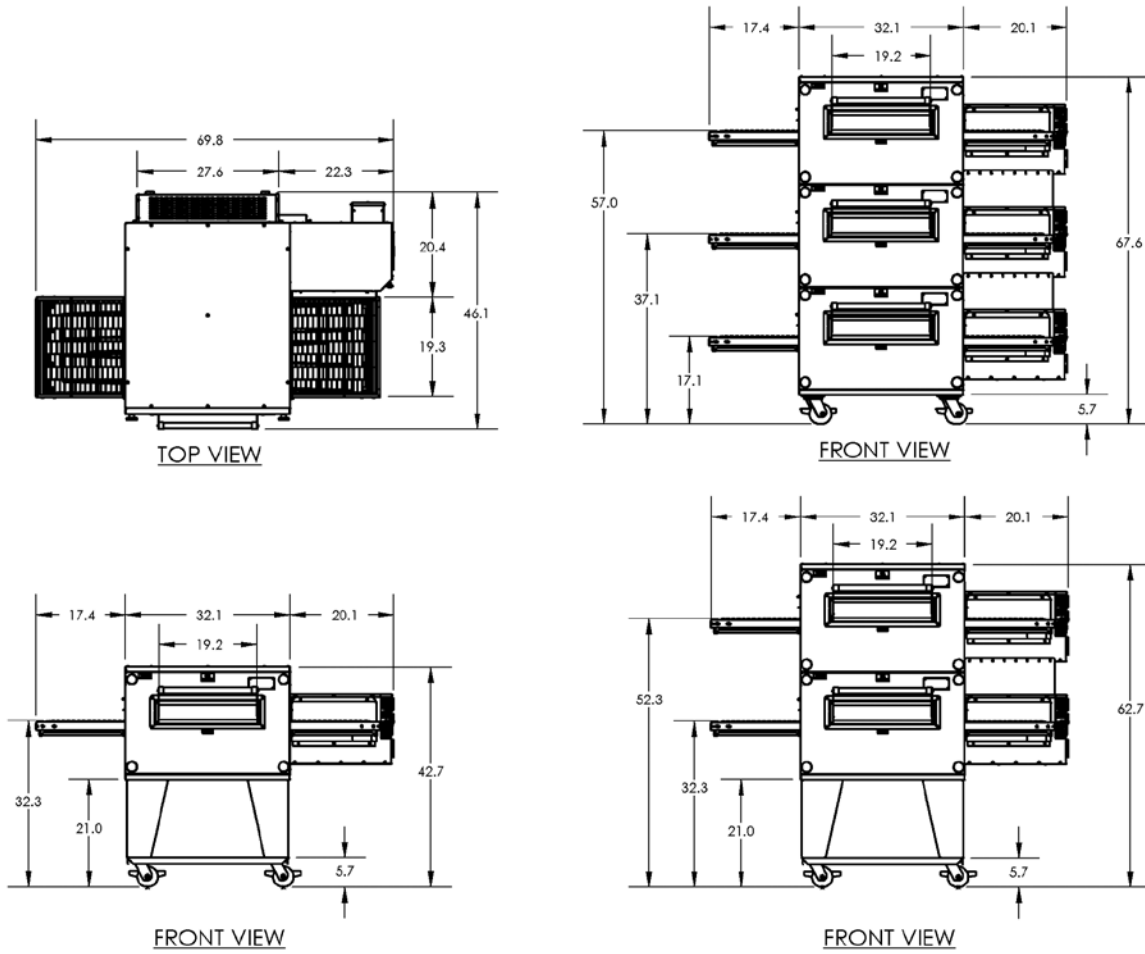
FEATURES

- The **XLT-1832-TS** is available in three configurations, the single, the double, and the triple stack models.
- The optional front sandwich door is provided to load or unload product for different cook times.
- Both exterior AND INTERIOR exposed surfaces are made of easy cleaning stainless steel.
- **XLT™** ovens are manufactured with pride in the USA under stringent quality standards.
- Replacement parts are readily available nationwide (Grainger®) at a fraction of the cost of our competitors.
- The large removable front panel allows for easy access to oven interior, making cleaning much easier than our competitors' ovens of the same size.
- All **XLT™** ovens are 100% factory tested with a minimum 4-hour burn-in time.
- The conveyors can be set up to move either right-to-left or left-to-right.

The **XLT™** electric ovens are an improved version that bakes as fast as our gas models. All ducts, crumb trays, and the conveyor are readily removable for easy cleaning. An overhead ventilation hood is required. Ovens do not come with a pigtail cord, your electrician will provide. All oven fuses are EXTERNALLY panel-mounted allowing easy troubleshooting. A licensed electrician is required to wire all electric models.



LAYOUT AND DIMENSIONS



1832E-TS\TS2 & TSE\TS2E Single, Double, and Triple Stack Model dimensions.

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SPECIFICATIONS

Model XLT 1832E-TS & TS2-208V			
	One Oven	Double Stack	Triple Stack
Height	43"	63"	68"
Length	70"	70"	70"
Depth	47"	47"	47"
Conveyor Width	18"	18"	18"
Max. Temperature	550°F	550°F	550°F
Weight	500 lbs.	890 lbs.	1240 lbs
Electrical Requirements			
4 Wire Service – L1, L2, L3, 1 Ground (per oven)			
Volts	208 VAC	208VAC	208 VAC
Amps	44.2	44.2	44.2
Phase	3	3	3
Frequency	60 Hz	60 Hz	60 Hz
Power requirement per oven 16.5 Kw.			

Model XLT 1832E-TS & TS2-240V			
	One Oven	Double Stack	Triple Stack
Height	43"	63"	68"
Length	70"	70"	70"
Depth	47"	47"	47"
Conveyor Width	18"	18"	18"
Max. Temperature	550°F	550°F	550°F
Weight	500 lbs.	890 lbs.	1240 lbs
Electrical Requirements			
4 Wire Service – L1, L2, L3, 1 Ground (per oven)			
Volts	240 VAC	240VAC	240 VAC
Amps	38.3	38.3	38.3
Phase	3	3	3
Frequency	60 Hz	60 Hz	60 Hz
Power requirement per oven 16.5 Kw			

Model XLT 1832E-TSE & TS2E-380V			
	One Oven	Double Stack	Triple Stack
Height	43"	63"	68"
Length	70"	70"	70"
Depth	47"	47"	47"
Conveyor Width	18"	18"	18"
Max. Temperature	550°F	550°F	550°F
Weight	500 lbs.	890 lbs.	1240 lbs
Electrical Requirements			
5 Wire Service – L1, L2, L3, N, 1 Ground (per oven)			
Volts	380 VAC	380VAC	380 VAC
Amps	24.2	24.2	24.2
Phase	3	3	3
Frequency	50 Hz	50Hz	50 Hz
Power requirement per oven 16 Kw			

*Adjustments can be made for other bake time ranges. Specifications and dimensions are subject to change without notice. Local codes and regulations may also apply.



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