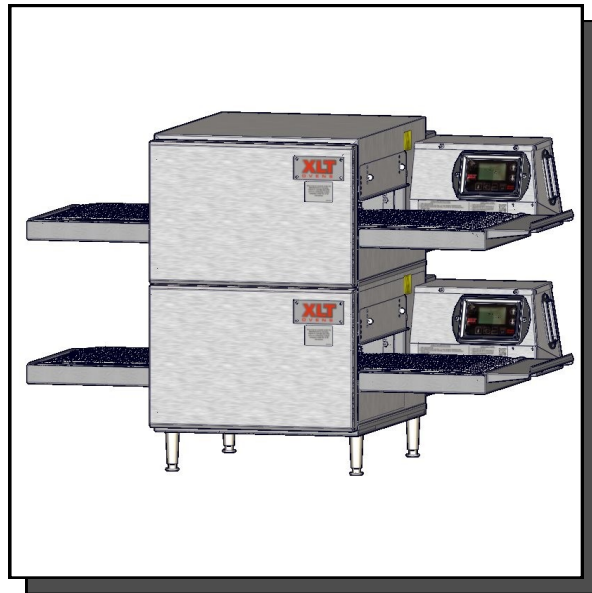




CD 9005A
SWAD
02/17/2025



XLT Electric 1620 Countertop Oven Installation & Operation Manual



Read This Manual Before Using This Appliance.

Current versions of this manual, Parts & Service Manual, Architectural Drawings, & a list of International Authorized Distributors are available at: www.xltovens.com

For use with the following XLT Electric Countertop Oven Models:

Standard (S)	A	208V 1 Phase 60Hz
Standard (S)	A	220/240V 1 Phase 60Hz
World (W)	A	240V 1 Phase 50Hz
World (W)	A	380V 3 Phase 50Hz



Original Instructions

XLT Ovens
PO Box 9090
Wichita, Kansas 67277
US: 888-443-2751 FAX: 316-943-2769 INTL: 316-943-2751 WEB: www.xltovens.com

**WARNING****FOR YOUR SAFETY**

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**WARNING**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury, or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

**WARNING**

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.

XLT has spent millions of dollars designing and testing our products as well as developing Installation & Operation Manuals. These manuals are the most complete and easiest to understand in the industry. However, they are worthless if they are not followed.

We have witnessed store operators and building owners lose many thousands of dollars in lost revenue due to incorrect installations. We highly recommend you follow all instructions given in this manual as well as follow best practices in plumbing, electrical, and HVAC building codes.

Revision History Table

Revision	Comments	Date
A	New Release	09/01/2020
B	Added Discrete Controls	02/17/2025

Definitions & Symbols

A safety instruction (message) includes a “Safety Alert Symbol” & a signal word or phrase such as **DANGER**, **WARNING** or **CAUTION**. Each signal word has the following meaning:



DANGER

Indicates a hazardous situation that, if not avoided, will result in death or serious injury.



**HIGH
VOLTAGE**

Indicates high voltage. It calls your attention to items or operations that could be dangerous to you & other persons operating this equipment. Read the message & follow the instructions carefully.



WARNING

Indicates a hazardous situation that, if not avoided, could result in death or serious injury or serious damage to the product. Important safety measures are described in a WARNING, so be sure to observe them.



CAUTION

Indicates a potentially hazardous situation, that if not avoided, could result in minor or moderate injury. Important safety measures are described in a CAUTION, so be sure to observe them.



NOTE

Notes indicates an area or subject of special merit, emphasizing either the product’s capability or common errors in operation or maintenance.



TIP

Tips give a special instruction that can save time or provide other benefits while installing or using the product. The tip calls attention to an idea that may not be obvious to first-time users of the product.



**READ
MANUAL**

Read the instructions before using this machine.



**CLASS II
EQUIPMENT**

A class II or double insulated electrical appliance.



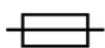
**PROTECTIVE
EARTH**

Terminal which is intended for connection to an external conductor.



EQUIPOTENTIALITY

Having the same electric potential or uniform electric potential.



FUSE-LINK

Terminal which is intended for connection to an external conductor.

**SAFETY DEPENDS ON YOU****CAUTION**

This appliance is for professional use by qualified personnel. This appliance must be installed by qualified persons in accordance with the regulations in force. This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which it is installed. This appliance needs an unobstructed flow of fresh air for satisfactory operation & must be installed in a suitably ventilated room in accordance with current regulations. This appliance should be serviced by qualified personnel at least every twelve (12) months or sooner if heavy use is expected.

**DANGER**

Installation and repairs of all appliances should only be performed by a qualified professional who has read & understands these instructions & is familiar with proper safety precautions. Read this manual thoroughly before installing or servicing this equipment.

- Do not restrict the flow of ventilation air to the unit. Provide adequate clearance for operating, cleaning, maintaining the unit is in the installed position.
- Keep the area free & clear of combustible material. **DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.**
- Ovens are certified for installation on top of combustible surfaces with the legs installed.
- Electrical schematics are located inside the control box of the oven & and in this manual. Disconnect input power to the unit before performing any maintenance.
- The installation must conform to local codes. This unit may require a ventilation hood in your area.
- This unit must be operated by the same voltage, phase, & frequency of electrical power as designated on the data plate located on the side of the unit.
- Minimum clearances must be maintained from combustible & non-combustible construction materials.
- Follow all local codes when installing this unit.
- Follow all local codes to electrically ground the unit.
- Appliance is not to be cleaned with high pressure water.
- XLT Countertop ovens are certified for use in stacks of up to three (3) units of XLT products. Integration of other manufacturer's products into an oven stack is not recommended, & voids any warranties. XLT assumes no liability for mixed product applications.
- Failure to call XLT Customer Service at 1-888-443-2751 prior to contacting a repair company voids any & all warranties.
- **PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.**
- This appliance operates at or below 75 dbA.

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Warranty - US and Canada

Rev A

Approval Date: 09/01/2020

XLT warrants Version A 1620 ovens manufactured after 09/01/2020 to be free from any defect in material and workmanship under normal use for two (2) years from the date of original purchase by the end user, and further warrants conveyor shafts, and conveyor bearings for five (5) years. XLT further warrants all ovens to be free from rust for ten (10) years from the date the equipment is originally purchased. In the event of a part failure, XLT will furnish a replacement part and pay for all labor associated with the replacement of the part. If upon inspection XLT determines that the part is not defective, all incurred cost will be the responsibility of the end user purchaser. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of XLT. Damages are limited to the original purchase price. Warranty is not valid if the Warranty Registration Card has not been submitted to XLT Ovens. This form can be submitted by Fax, Mail, or completed on our website.

DUTIES OF THE OWNER:

- The owner must inspect the equipment and crates at time of receipt. Damage during shipment is to be immediately reported to the carrier and also to XLT
- The equipment must be installed and operated in accordance with the written instructions furnished with the unit
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the written instructions furnished with the unit
- A copy of the "Warranty Registration Card" must be filled out and returned to XLT when the unit is initially installed, and/or when the unit is removed and installed in another location
- The electrical utilities must be connected and installed by locally licensed contractors
- Failure to contact XLT Ovens prior to contacting a repair company for warranty work voids any and all warranties

WHAT IS NOT COVERED:

- Freight damage
- Overtime charges
- Any part that becomes defective because of utility services (power surges, high or low voltages, or improper utility connections)
- Any part that becomes defective because of moisture and/or other contaminants
- Conveyor belts
- Painted or Powder Coated surfaces
- Normal maintenance or adjustments
- This warranty shall not apply if the equipment or any part is damaged as a result of accident, casualty, alteration, misuse, abuse, improper cleaning, improper installation, improper operation, natural disasters, or man-made disasters

CLAIMS HANDLED AS FOLLOWS:

- Should any such defect be discovered, XLT must be notified. Upon notification, XLT will arrange for necessary repairs to be made by an authorized service agent. Denial of services upon the arrival of an authorized service agent will release XLT of any and all warranty obligations





Warranty - International

Rev A

Approval Date: 09/01/2020

XLT warrants Version A 1620 ovens manufactured after 09/01/2020 to be free from any defect in material and workmanship under normal use for two (2) years from the date of original purchase by the end user, and further warrants conveyor shafts, and conveyor bearings for five (5) years. XLT further warrants all ovens to be free from rust for ten (10) years from the date the equipment is originally purchased. In the event of a part failure, XLT will furnish a replacement part and pay for all labor associated with the replacement of the part. If upon inspection XLT determines that the part is not defective, all incurred cost will be the responsibility of the end user purchaser. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of XLT. Damages are limited to the original purchase price. Warranty is not valid if the Warranty Registration Card has not been submitted to XLT Ovens. This form can be submitted by Fax, E-Mail, or completed on our website.

DUTIES OF THE OWNER:

- The owner must inspect the equipment and crates at time of receipt. Damage during shipment is to be immediately reported to the carrier and also to the Distributor/Service Provider
- The equipment must be installed and operated in accordance with the written instructions furnished with the unit
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the written instructions furnished with the unit
- A copy of the "Warranty Registration Card" must be filled out and returned to XLT when the unit is initially installed, and/or when the unit is removed and installed in another location
- The electrical utilities must be connected and installed by locally licensed contractors
- Failure to contact XLT Ovens prior to contacting a repair company for warranty work voids any and all warranties

WHAT IS NOT COVERED:

- Freight damage
- Overtime charges
- Any part that becomes defective because of utility services (power surges, high or low voltages, or improper utility connections)
- Any part that becomes defective because of moisture and/or other contaminants
- Conveyor belts
- Painted or Powder Coated surfaces
- Normal maintenance or adjustments
- This warranty shall not apply if the equipment or any part is damaged as a result of accident, casualty, alteration, misuse, abuse, improper cleaning, improper installation, improper operation, natural disasters, or man-made disasters

CLAIMS HANDLED AS FOLLOWS:

- Should any such defect be discovered, the Distributor/Service Provider must be notified. Upon notification, the Distributor/Service Provider will arrange for necessary repairs to be made by an authorized service agent. Denial of services upon the arrival of an authorized service agent will release XLT and Distributor/Service Provider of any and all warranty obligations.

7761 W Kellogg Drive 67209-2003 - PO Box 9090 67277-0090 - Wichita, Kansas
Voice (316) 943-2751 - (888) 443-2751 - Fax (316) 943-2769
www.xltovens.com

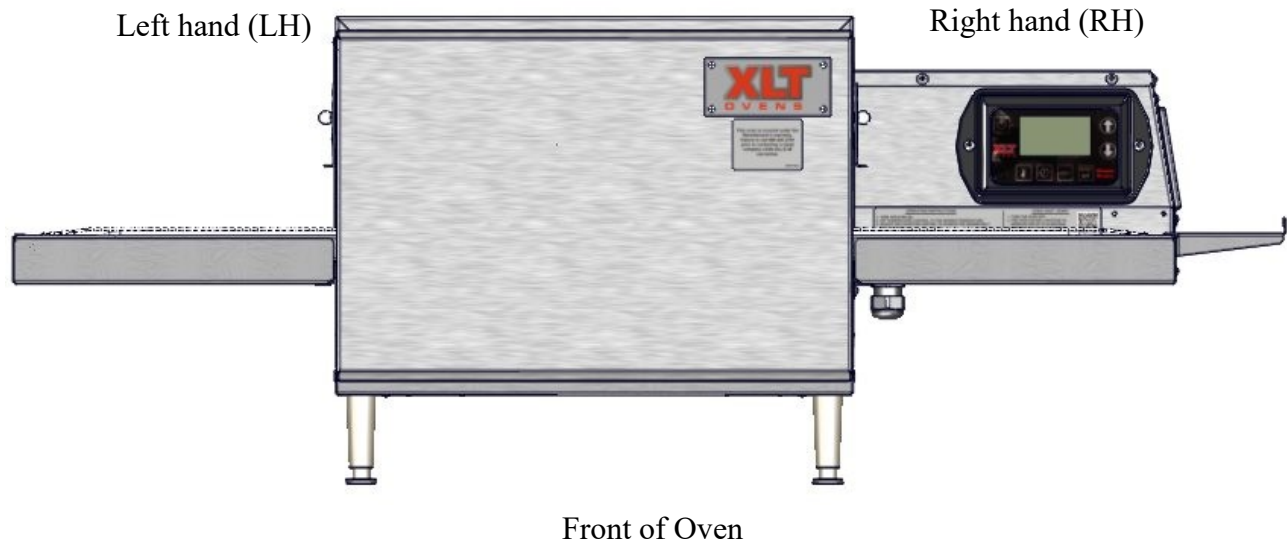


Save this Manual

This document is the property of the owner of this equipment.

XLT reserves the right to make changes in design & specifications, and/or make additions to or improvements to its product without imposing any obligations upon itself to install them in products previously manufactured.

All Right Hand & Left Hand designations in this manual are from the point of view as seen below.



NOTIFY CARRIER OF DAMAGE AT ONCE

Upon receiving of all goods shipped by a Common Carrier, check for any exterior damage that may indicate interior damage. If conditions permit, open all packages & do a full inspection for any damage while the delivery driver is still there. If there is damage, please note on the delivery receipt & call the carrier to make a damage claim within 24 hours of receipt. Failure to make a damage claim within the first 24 hours may void the opportunity to have the claim resolved.

XLT wants you to be totally satisfied with every aspect of owning & using your Countertop oven. Your feedback, both positive & negative, is very important to us as it helps us understand how to improve our products & our company. Our goal is to provide you with equipment that we are proud to build & you will be proud to own.

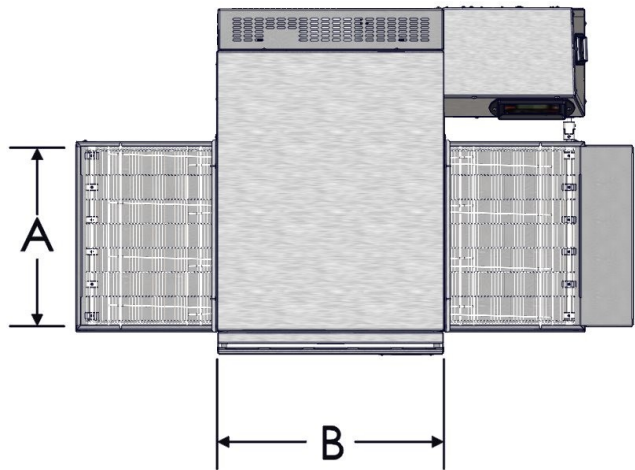
To receive technical support for the Countertop oven you purchased, XLT has qualified customer service personnel that can provide assistance on any type of XLT equipment problem you may experience. Customer Service is available 24/7/365 at 888-443-2751 or visit www.xltovens.com.

To Be Completed Before Installation & Operation	
Ensure proper electrical supply as per Data Plate	
Breakers: 50A Standard, 30A World	
Unit is properly grounded	
Wiring	
Receptacle (NEMA 6-50P)	
Assembly of new ovens per XLT Installation & Operation Manual	
Oven base and legs assembled and set in place on a suitable surface	
Ovens moved and stacked with proper lifting technique	
Ensure Fingers and Air Diverters are properly installed	
Connecting Electrical to XLT 1620	
Install electrical power cord if not supplied from XLT	
Connect electrical plug to wall receptacle	
Verify proper clearances and adequate ventilation as per local codes and product	
Start-up per XLT Installation & Operation Manual:	
Oven turns on and operates as required, adjust as necessary	
Warranty Registration Card must be submitted to XLT to validate Warranty	

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This manual covers the following XLT Countertop Oven models:

Ovens
1620A-208V
1620A-220/240V
1620A-240V
1620A-380V



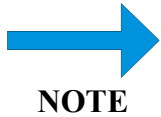
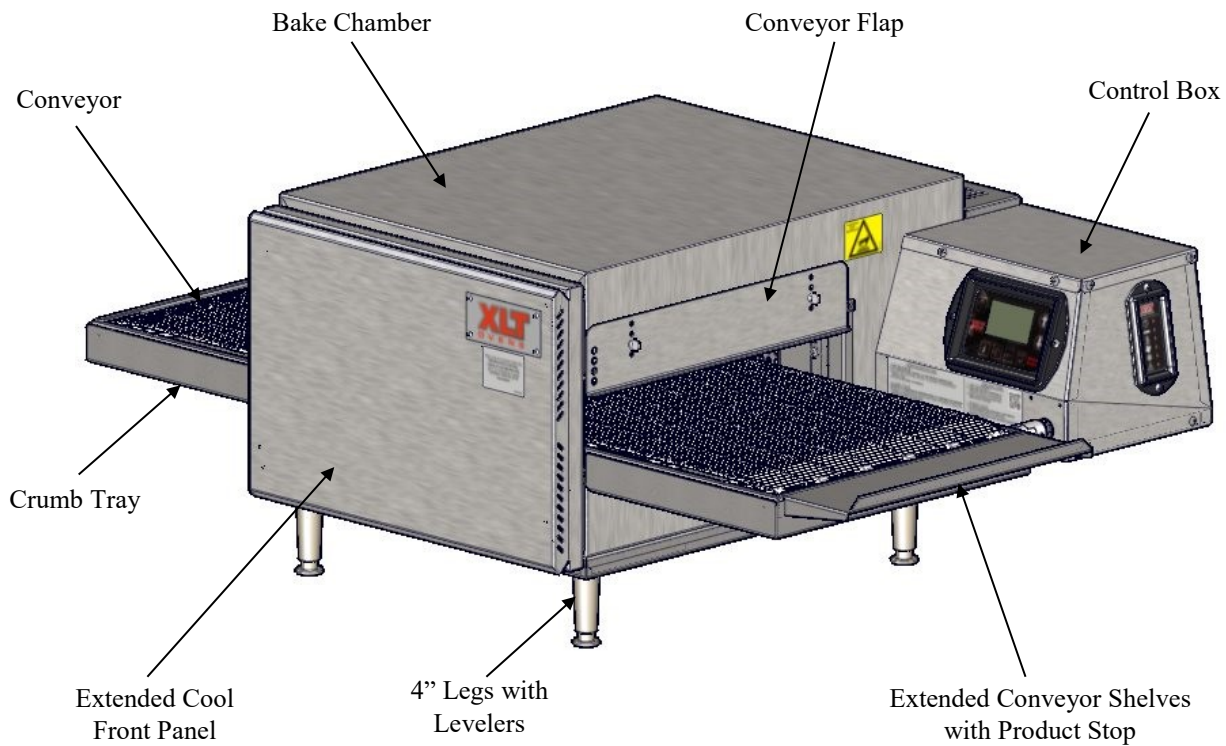
The first four (4) numbers indicate the conveyor width and the bake chamber length. For example, the 1620A model would have a bake chamber width (A in the image above) of 16 inches and the length (B in the image above) of 20 inches. The letter (A) represents the oven version. The ovens may be used in a single, double, or triple stack configuration. All models have a single control box, and are heated by electric elements.

OVEN DESCRIPTION

Food product is placed on the stainless steel wire conveyor belt on one side of the oven. The conveyor then transports the food through the bake chamber at a user-defined speed. This provides repeatable and uniform food cooking. The conveyors can be easily configured to move either left-to-right or right-to-left with a simple programming change. Precise temperatures are user adjustable and maintained by a digital control.

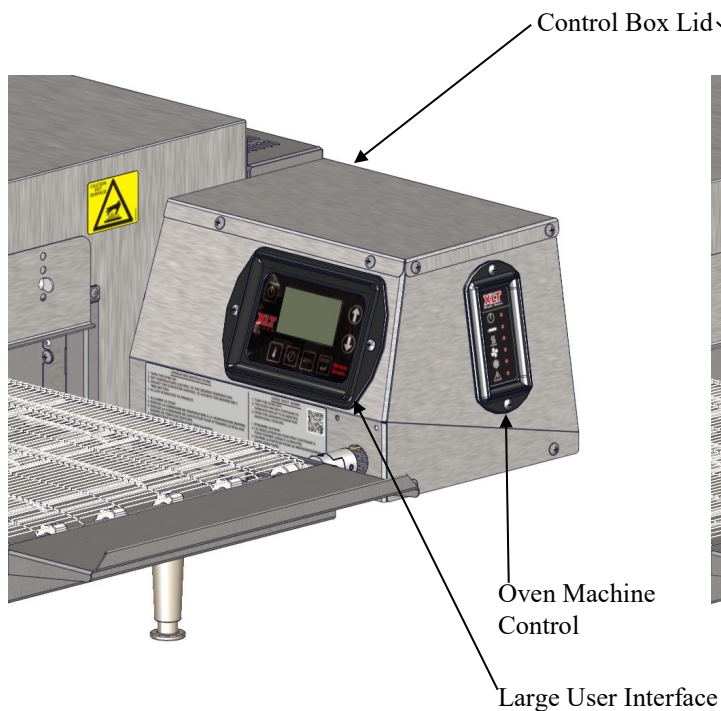
An easily removable front panel allows removal of the conveyor and full cleaning of the oven interior. All exposed oven surfaces both exterior and interior are stainless steel. No tools are required for disassembly and cleaning of the front or oven interior. The oven itself is mounted on 4in/102mm legs for easily cleaning under the unit(s).

Accessories such as additional extended conveyor shelves with product stop, powder coated extended fronts, and crumb trays with a product stop for tight areas are available from XLT. Please contact XLT or your Authorized Distributor for more information.

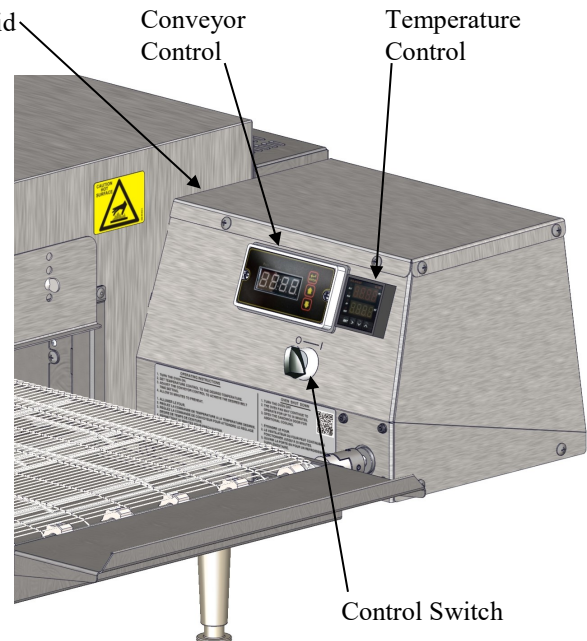


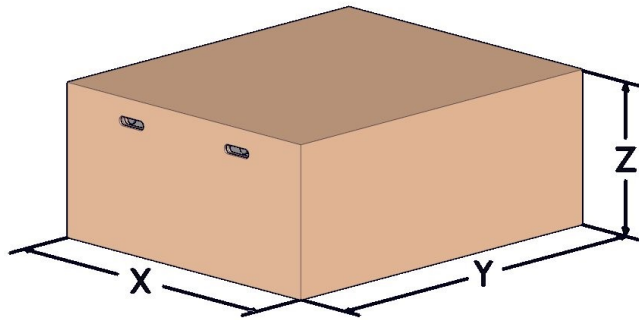
Control box package may vary based of date of manufacture. Control package shown above for overall oven reference only. See control package options below.

Integrated Control Package



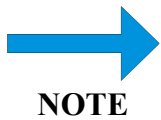
Discrete Control Package



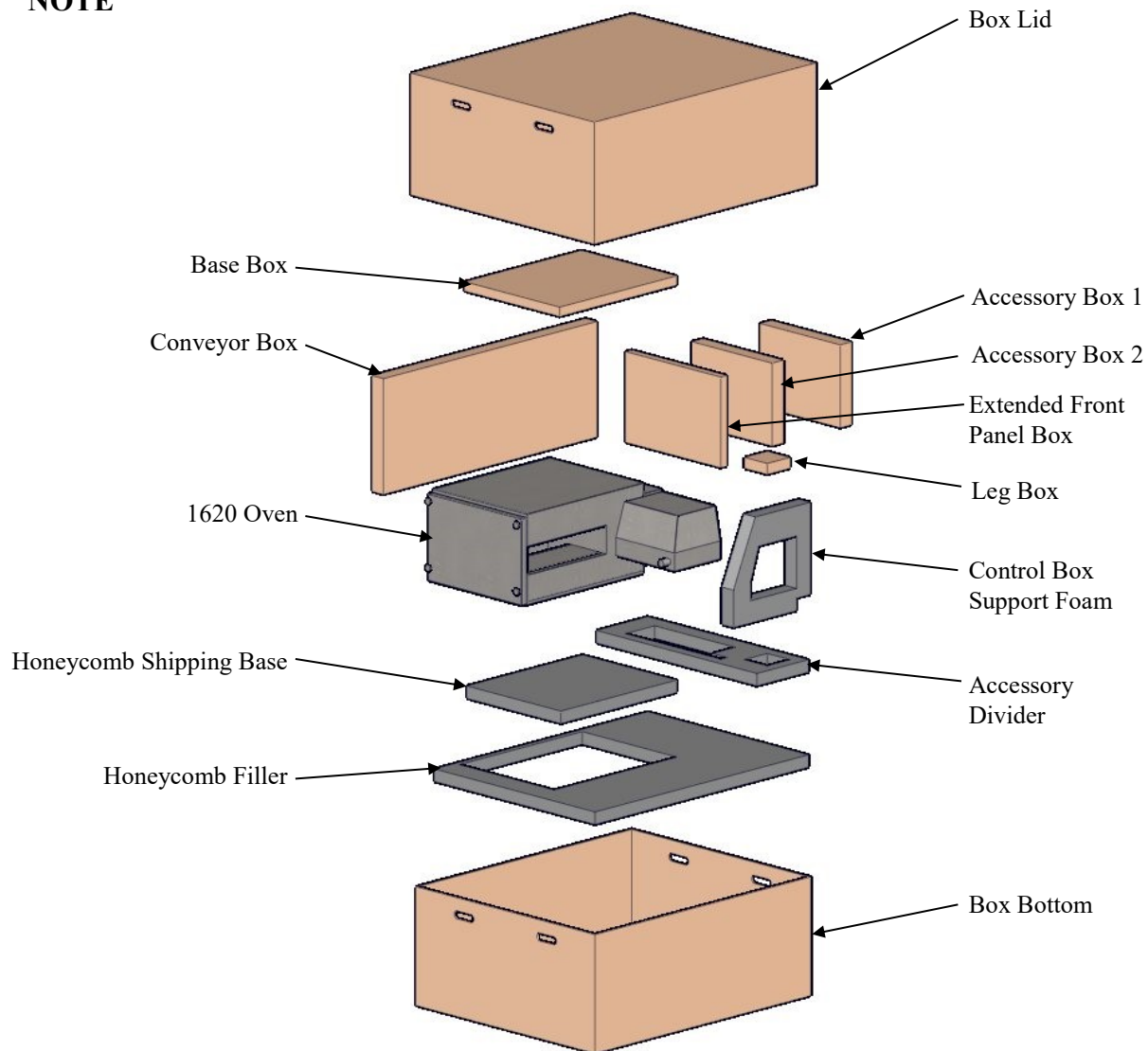


Packaging Dimensions			
Oven Model	Electric Ovens		
	X	Y	Z
All 1620 Models	40 [1016]	48 [1219]	25 [635]

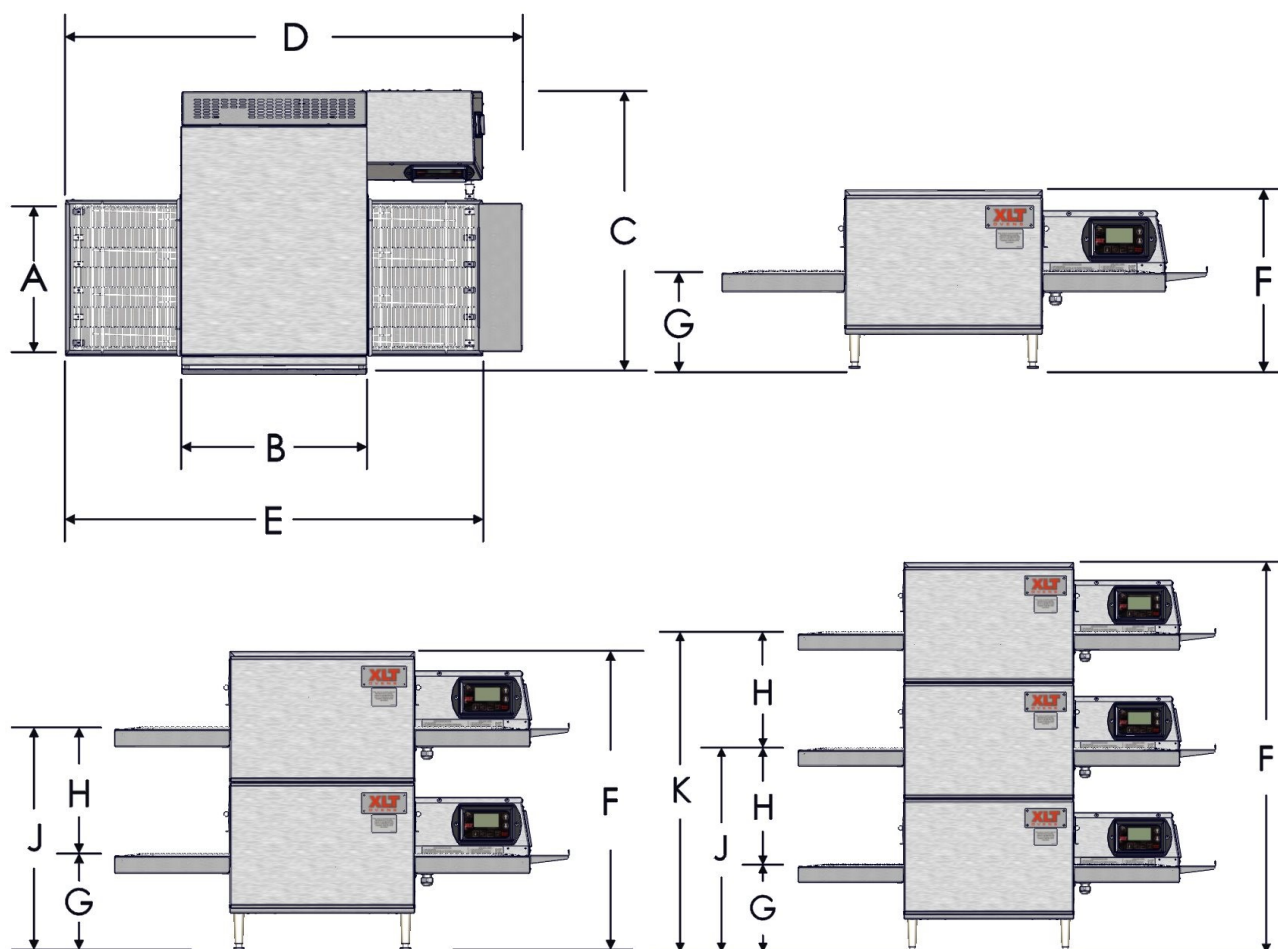
Shipping Dimensions			
	Single Stack	Double Stack	Triple Stack
Height (Z)	30 [762]	55 [1397]	80 [2032]
Single Pallet Included In Height			



Each oven will come in a separate package and be stacked as multiples on a single pallet.



NOTE: All dimensions in inches [millimeters], $\pm 1/4$ [6], unless otherwise noted.



SINGLE OVEN	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT	PACKAGED WEIGHT
1620	16 [406]	20 [508]	31 3/8 [797]	50 1/2 [1283]	46 [1168]	19 [483]	10 5/8 [270]	N/A	N/A	N/A	180 [82]	248 [112]

(1 Package)

DOUBLE STACK	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT	PACKAGED WEIGHT
1620	16 [406]	20 [508]	31 3/8 [797]	50 1/2 [1283]	46 [1168]	33 1/8 [841]	10 5/8 [270]	14 [356]	24 5/8 [625]	N/A	343 [156]	450 [204]

(2 Packages)

TRIPLE STACK	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT	PACKAGED WEIGHT
1620	16 [406]	20 [508]	31 3/8 [797]	50 1/2 [1283]	46 [1168]	47 1/8 [1197]	10 5/8 [270]	14 [356]	24 5/8 [625]	38 5/8 [981]	506 [230]	652 [296]

(3 Packages)

NOTE: All dimensions in inches [millimeters], ± 1/4 [6], unless otherwise noted.

Electric Oven Electrical Requirements					
Per EACH Oven					
Oven Model	Volts AC	Amps	Hertz	Phase	KW
1620A-208	208	30	60	1	6
1620A-220/240	220/240	30	60	1	6
1620A-240	240	30	50	1	7.2
1620A-380	380	15	50	3	9.9
1 Phase: 3 Wire Service - L1, L2, +1 Ground (per oven)					
3 Phase: 5 Wire Service - L1, L2, L3, N +1 Ground (per oven)					

FOR EACH OVEN:

- A separate circuit breaker (Standard: 50A, World: 30A) must be provided for each oven deck
- Electrical connections must be accessible when the ovens are in the installed position
- Electrical connections must meet all local code requirements
- Ensure ovens are grounded per local codes

OVEN ELECTRICAL CONNECTION

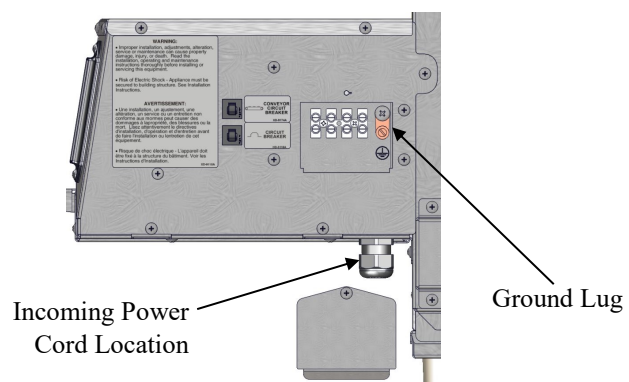
Each countertop oven will need a wall receptacle.

The 60Hz model countertop ovens will be provided with a 72in/1828mm power cord with NEMA 6-50P 3 Prong plug. Ensure that the power cord may be connected to the receptacle without strain, possibility of abrasions, or any damage to the prongs or insulation when determining the placement of the oven.

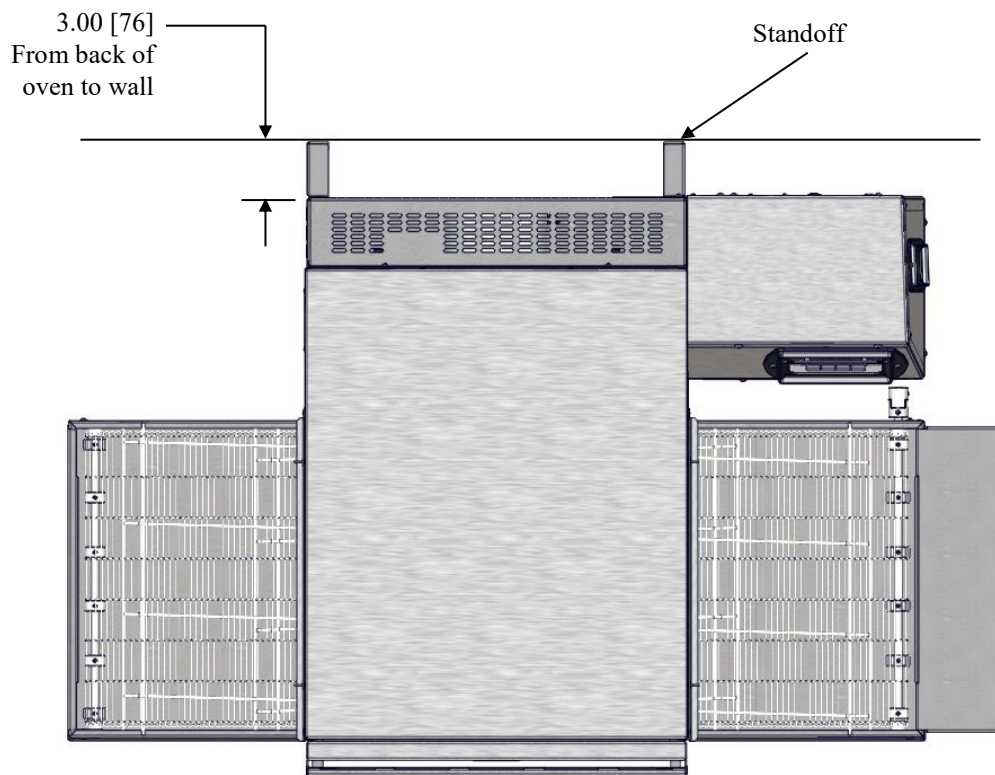
The power cord for the 50Hz models will be supplied by the end user. It is the end users responsibility to ensure the power cord meets all local codes and may be connected to the receptacle without strain, possibility of abrasions, or any damage to the prongs or insulation when determining the placement of the oven.



NEMA 6-50P 3
Prong Plug



These ovens are suitable for installation on either combustible or non-combustible surfaces, and adjacent to either combustible or non-combustible walls. The minimum clearance from the back of the oven to the wall is 3in/76mm. There is no required clearance from the end of the conveyor or conveyor shelf.



CAUTION

If the countertop oven is placed against a wall, the standoffs must be attached to the main fan motor cover to allow the required clearance.



NOTE

All installations must conform to local building and mechanical codes.



NOTE

It is recommended that the ovens be placed under a ventilation hood to provide exhaust ventilation and adequate air supply. Refer to the local Authority Having Jurisdiction (AHJ) to determine ventilation requirements.

NOTE: All dimensions in inches [millimeters], $\pm 1/4$ [6], unless otherwise noted.

WARNING & SAFETY INFORMATION

**DANGER**

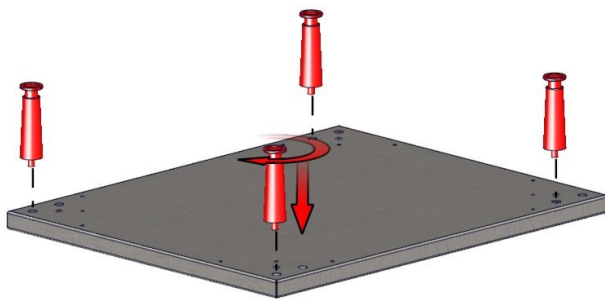
- Do not attempt to lift the oven with fewer than two (2) people
- Position at least one (1) person on each side when lifting the oven
- Do not stack ovens over three (3) high

**WARNING**

DO NOT place your hand at the bottom of the bake chamber for lifting. As the ovens are stacked this creates a crush point that may cause bodily injury.

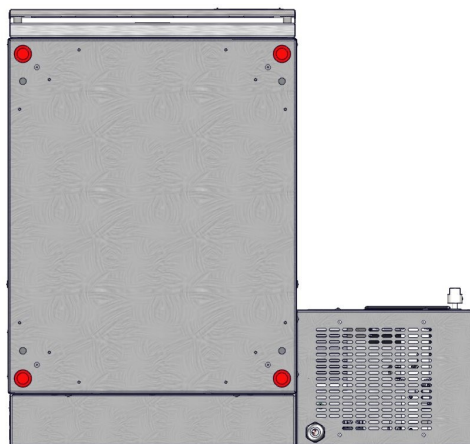
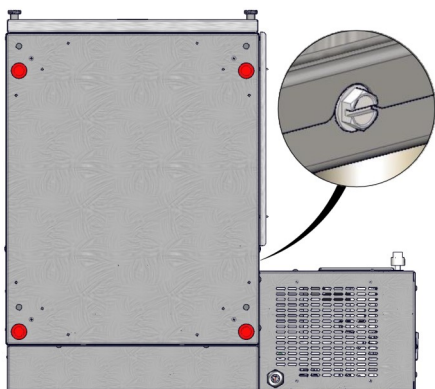
**NOTE**

The countertop surface where the oven is to be placed must be able to support all four (4) appliance legs, maintain the required 3in/77mm clearance from the back of the oven and be capable of supporting the weight of the entire oven stack (refer to Oven Dimensions and Weights section).

Leg Installation**NOTE**

Install appliance legs to the base before placing the base onto the counter

The oven legs can be installed in multiple positions to accommodate different counter sizes.

Front of Oven

Restraining The Oven

Optional Restraint

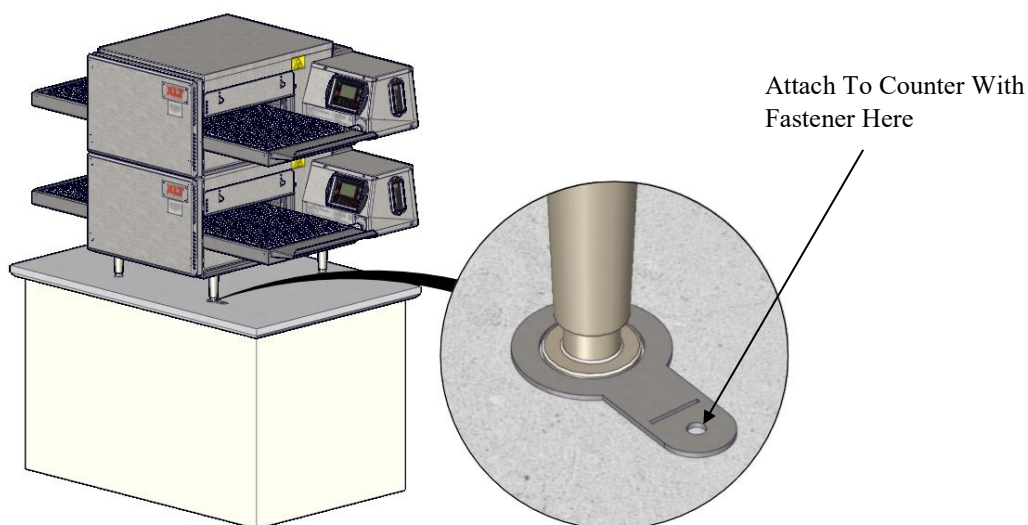
Your Countertop oven comes with an optional restraint. The restraint can be installed in one of two manners.

1. Attach the restraint to the counter surface and seat the appliance leg within the washer.
2. Fold the restraint and attach it to the counter edge and seat the appliance leg within the washer.

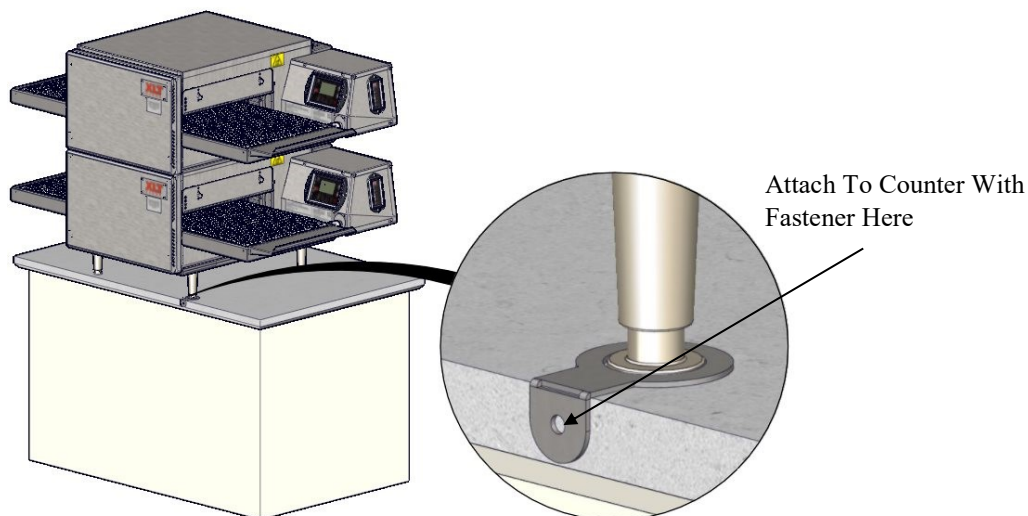
It is the owner's responsibility to ensure the restraint is installed correctly.

If using the optional restraint, upon completion of performing any service or cleaning functions that require the oven(s) removal from the restraint, ensure that the appliance leg is securely placed within the anti-slide washer again before use.

Option 1:



Option 2:



Stacking the Ovens

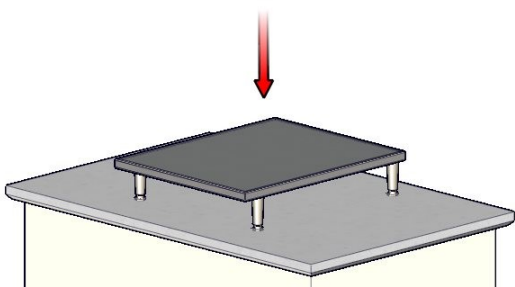
**WARNING**

DO NOT place your hand at the bottom of the bake chamber for lifting. As the ovens are stacked this creates a crush point that may cause bodily injury.

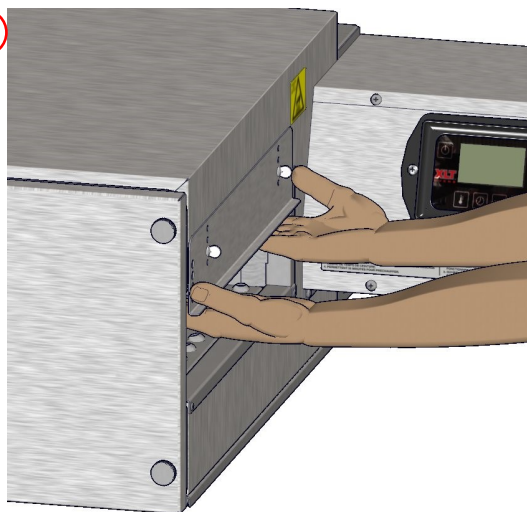
**WARNING**

DO NOT lift the oven by the control box.

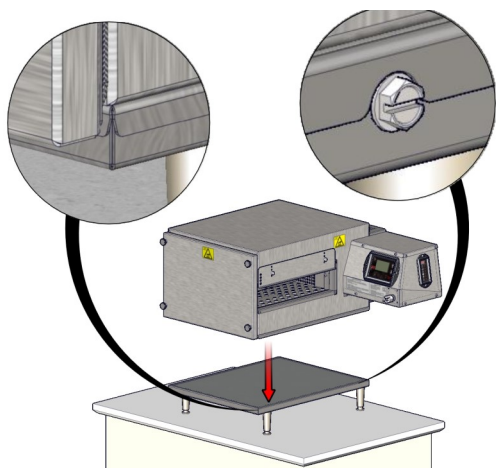
1



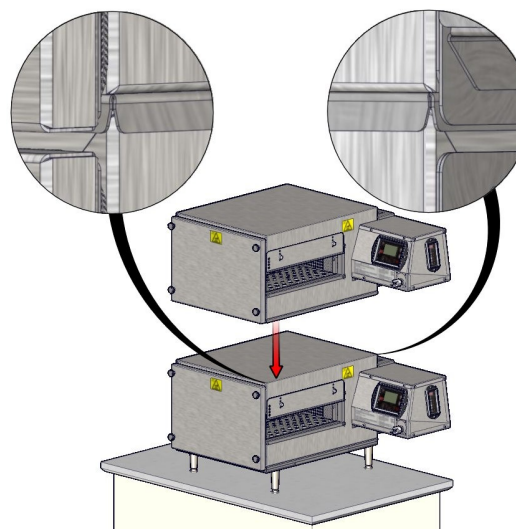
2



3



4

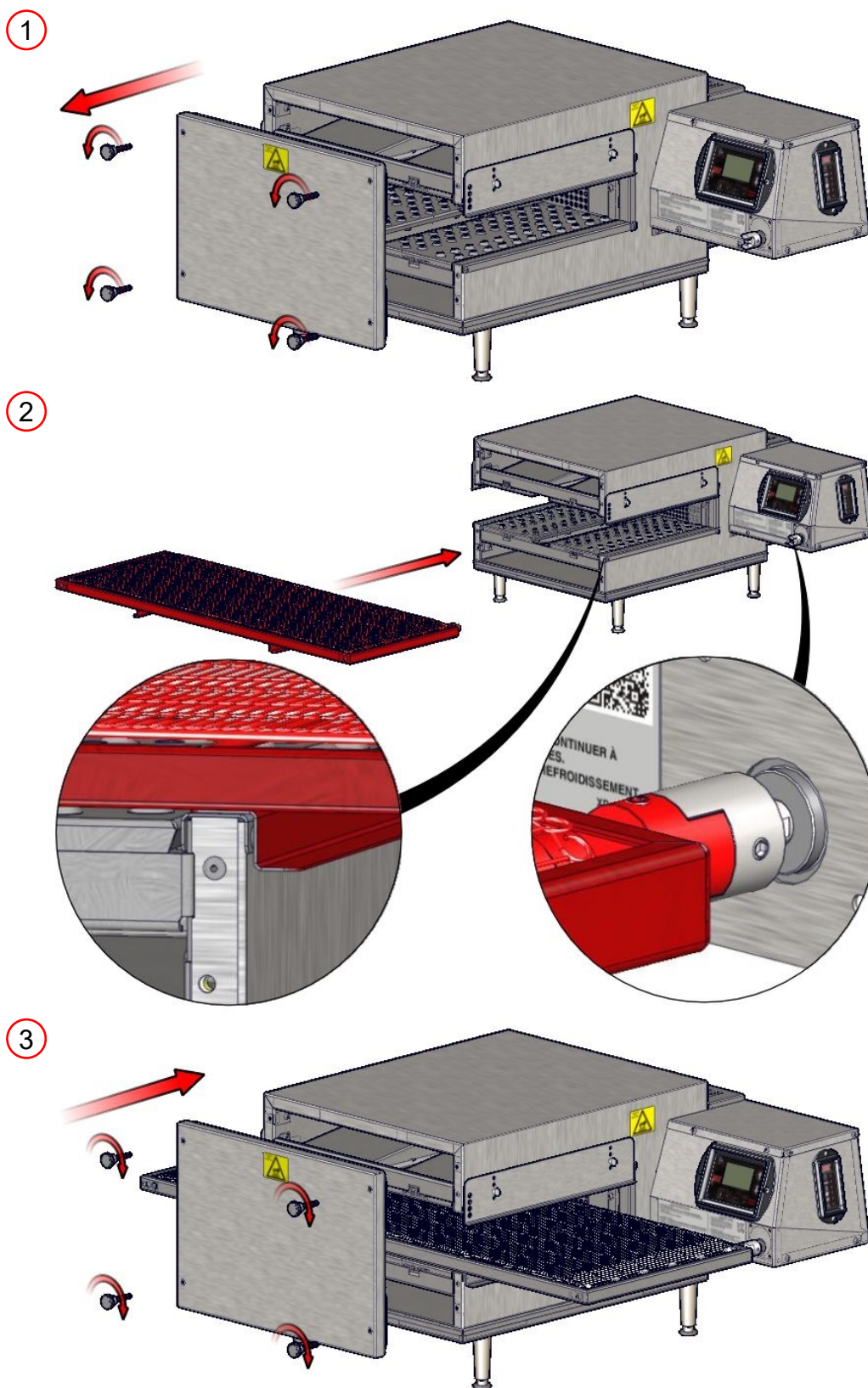
**NOTE**

Stack the bottom oven directly on top of the base. Stack additional units individually after that.

**NOTE**

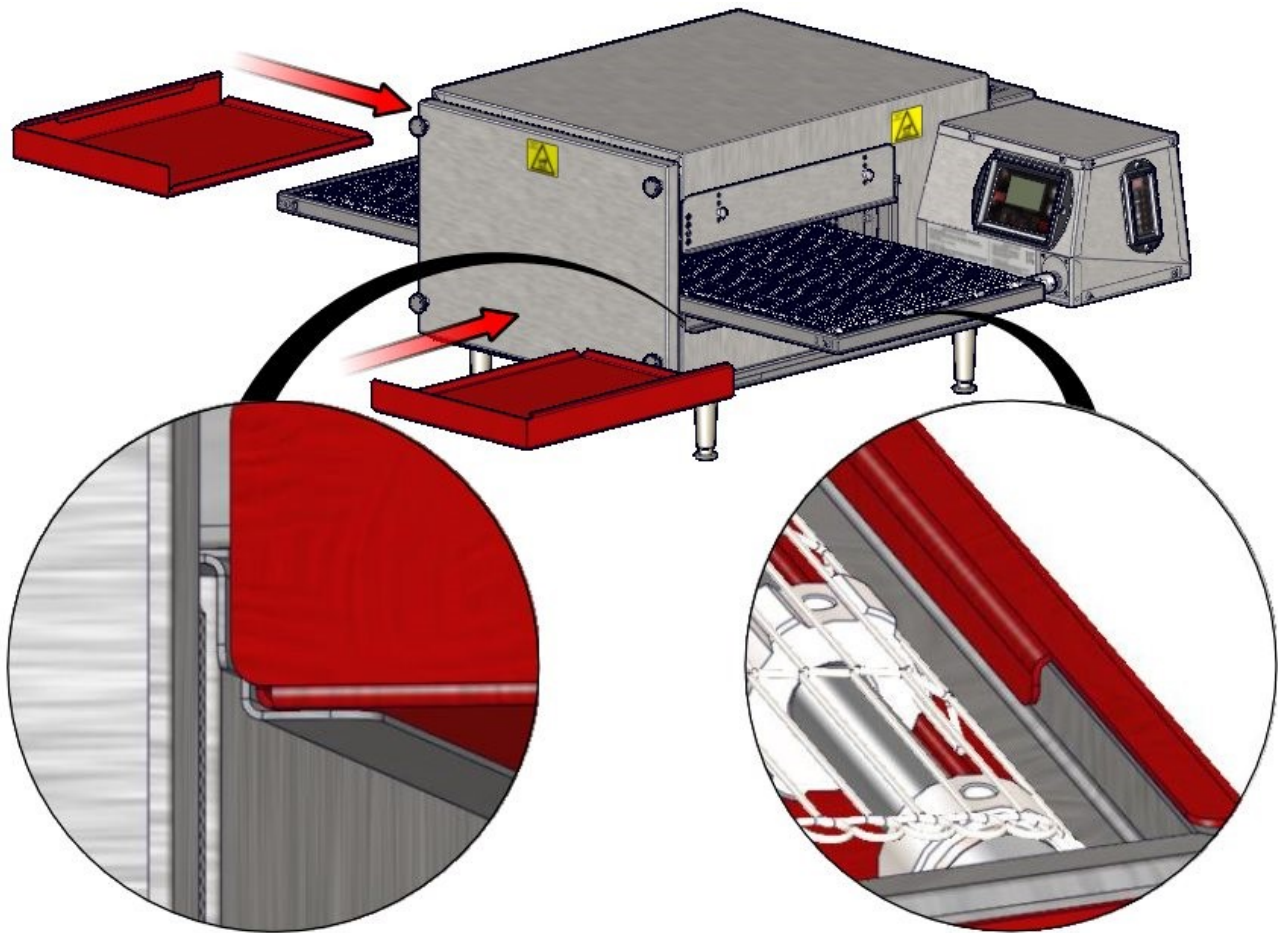
Ensure the Fingers and Air Diverters are properly installed once ovens are in place, shifts may occur while stacking ovens.

Install Conveyor

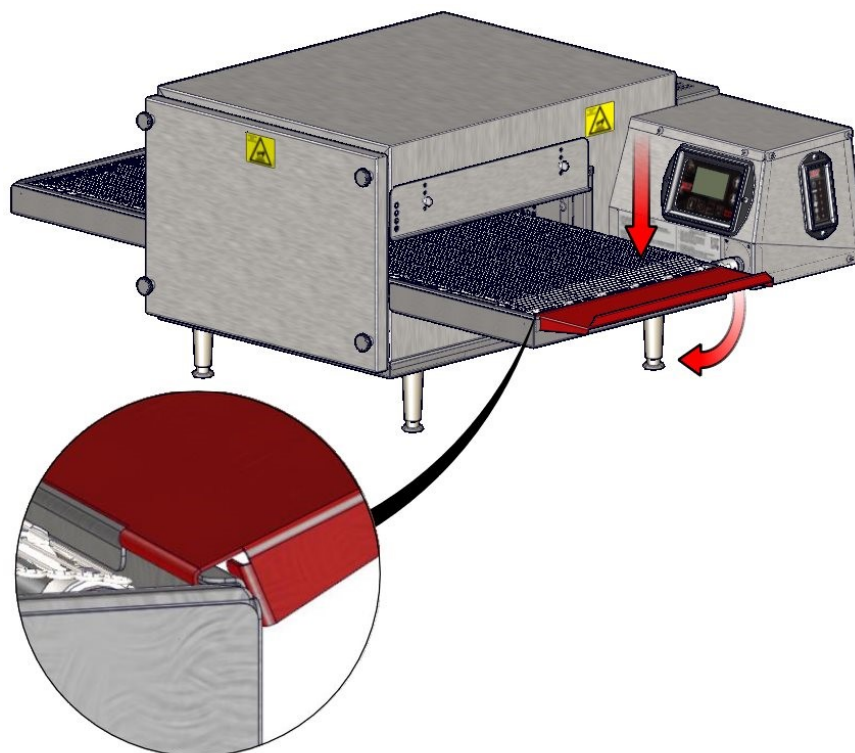


OVEN ASSEMBLY

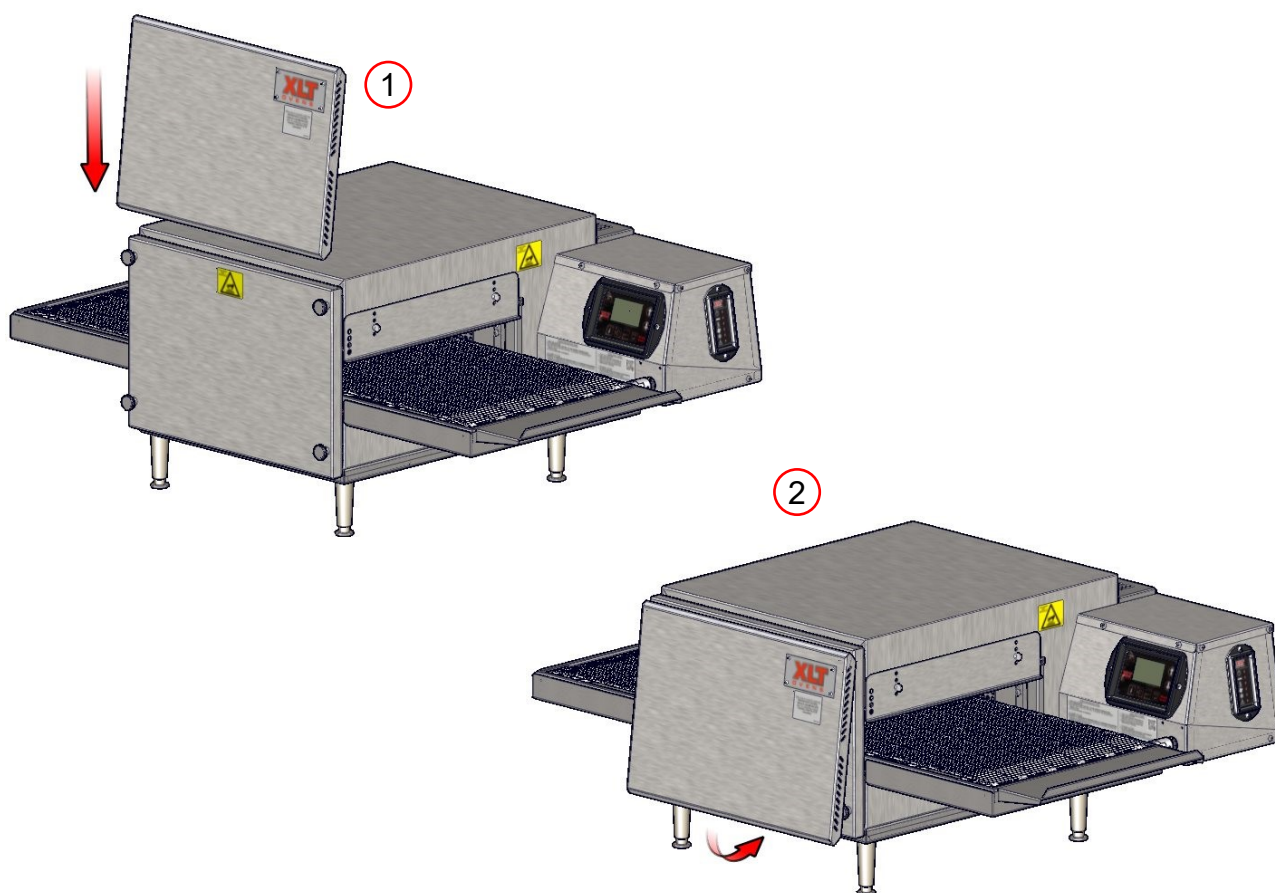
Crumb Tray Installation

**NOTE**

Crumb trays can be installed from either the side or front of the oven. Correctly installed crumb trays will rest on the crumb tray support and hang on the ends of the of the conveyor assembly.



Extended Front Installation



Physical Location & Spacing Requirements

These ovens are suitable for installation on either combustible or non-combustible surfaces, and adjacent to either combustible or non-combustible walls. The minimum clearance from the back of the oven to the wall is 3in/76mm. There is no required clearance from the end of the conveyor or conveyor shelf.

The countertop surface where the oven is to be placed must be able to support all four (4) appliance legs, maintain the required 3in/77mm clearance from the back of the oven and be capable of supporting the weight of the entire oven stack (refer to Oven Dimensions and Weights section).

**CAUTION**

If the countertop oven is placed against a wall, the standoffs must be attached to the main fan motor cover to allow the required clearance.

**NOTE**

All installations must conform to local building and mechanical codes.

**NOTE**

It is recommended that the ovens be placed under a ventilation hood to provide exhaust ventilation and adequate air supply. Refer to the local Authority Having Jurisdiction (AHJ) to determine ventilation requirements.

Ventilation Recommendation

A powered ventilation hood is recommended to remove heat and vapors. Some provision must be made to replenish the amount of air that is extracted from the building. The hood and HVAC installation must meet local building and mechanical codes. Requirements vary throughout the country depending upon location. Proper ventilation is the oven owner's responsibility.

Ventilation Guidelines

Obtain information from the Authority Having Jurisdiction (AHJ) to determine the requirements for your installation. Your ventilation hood supplier and HVAC contractor should be contacted to provide guidance. An air balance test is highly recommended, performed by a licensed contractor. A properly engineered and installed ventilation hood and HVAC system will expedite approval, reduce all maintenance costs, and provide a more comfortable working environment.

Ventilation Performance Test

After the oven and ventilation hood have been installed and are operating, a smoke candle can be used to "see" if the heat and vapors are being completely extracted. The test procedure is outlined below:

- The oven must be operating at user defined temperature
- The conveyor must be turned off
- The ventilation hood exhaust fan must be turned on
- Put a smoke candle in a pan on the conveyor belt at the center of the oven
- Observe the smoke pattern coming out of the oven
- Repeat the smoke candle test for each oven, as well as when all ovens are operating

The ventilation hood must capture all of the smoke from the oven.

After the exhaust fan has been adjusted to completely capture and contain the heat, there needs to be a corresponding amount of make up air (MUA) introduced into the building to offset the amount of air volume being removed. An air balance test can determine the proper amount of make-up air flow rates.

All ovens are tested at the factory for functional operation. Operation is verified and adjustments are made to ensure proper function. However, field conditions are sometimes different than factory conditions.

The Oven Warranty Registration Card found at the end of this manual, must be completed at time of installation, signed by the Customer and returned to XLT to initiate Warranty Policy. **If the Warranty Registration Card is not filled out completely and returned to XLT the Warranty will not be honored.**

Start-up Procedure

1. Ensure that all ovens have been installed in accordance with the Installation & Operation Manual and that all utilities are connected to the ovens in compliance with local building codes.
2. Print legibly to fill out the Warranty Registration Card with all information and return to XLT or utilize the QR code on the Warranty Registration Card to submit the information through xltovens.com/register.

Start-up Procedure - Discrete Controls

The Golander Temperature Control provided with this oven requires a PID Auto-Tune to be performed for optimal baking performance. Follow these steps.

1. Turn oven on and ensure the Golander is set to the desired set point temperature
2. Press and hold the “>” until the “AT” indicator starts to blink
3. No further inputs are required. You will notice the temperature will fluctuate around the set point, but when the process is complete, the “AT” light will turn off.



NOTE

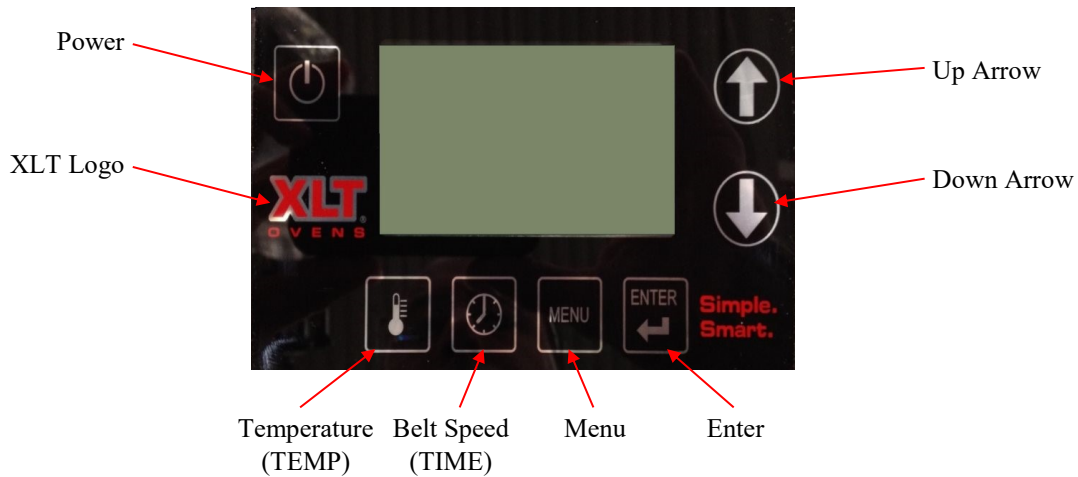
All XLT Countertop ovens will come programmed for a bake time of 5:00 minutes and a temperature of 500°F/260°C. End users are responsible for determining oven settings. The tables below indicate minimum and maximum values for bake time and temperature.

Conveyor Belt Times (Min:Sec)		
Oven Models	MINIMUM	MAXIMUM
1620	0:30	15:00

Oven Operating Temperature Range		
Oven Model	MINIMUM	MAXIMUM
1620	100° F	590° F
	38° C	310° C



This oven is not capable of being safely placed in operation in the event of a power failure. No attempt should be made to operate this oven during power failure.



- ① **TURN ON:** Hold the Power button for one (1) second. Press the Enter button to turn on the oven.

Temperature Adjustment



- ② **TEMPERATURE ADJUST:** Press TEMP button for three (3) seconds. To adjust temperature use either the Up or Down arrow until desired temperature is displayed and then press Enter

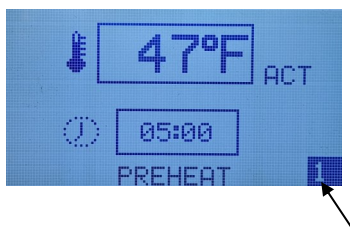
Belt Time Adjustment



- ③ **BELT TIME ADJUST:** Press TIME button for three (3) seconds. To adjust belt time use either the Up or Down arrow until desired belt time is displayed and then press Enter

- ④ **TURN OFF:** Hold the Power Button for one (1) second

Menu Mode (Optional)



The Menu programming can store up to twelve (12) preset menus that can be recalled by number as needed. Each program contains a specified baking temperature and belt time.

To Select A Menu Program

1. Enter Menu mode by pressing MENU for one (1) second. The number in the lower right hand corner will begin flashing.
2. Use the Up and Down arrows to scroll through the numbered menu programs.
3. To select a desired menu program press Enter for one (1) second. A black box will appear around the number (refer to above image) and will be present on the operating screen.
4. Displays will auto-exit programming screens after five (5) seconds of no activity.

To Cancel A Menu Program

1. Enter Menu mode by pressing MENU for one (1) second. The number in the lower right hand corner will begin flashing.
2. Press MENU for one (1) second again. The operating screen will return without a programmed menu in use and without a number in the lower right hand corner of the screen.

To Change Menu Setting

1. To change a setting, when the number is flashing go to desired preset and press ENTER and MENU for three (3) seconds.
2. TEMP will start flashing. Use Up/Down arrows to select temperature then press ENTER.
3. TIME will start flashing. Use Up/Down arrows to select time then press and hold ENTER and MENU for three (3) seconds to save preset.

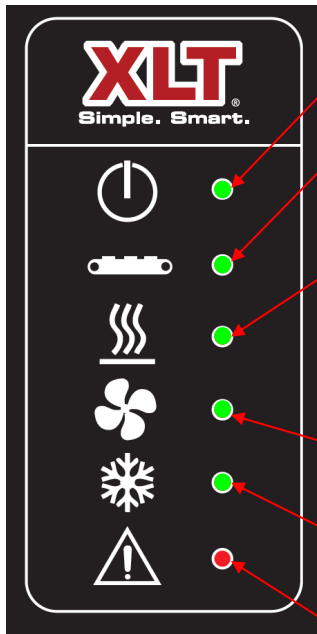
Additional User Options

Lock Settings

1. To lock and unlock oven time and temperature press TIME and ENTER for three (3) seconds until the LUI beeps once.
2. Then press TEMP, TIME, and TEMP within three (3) seconds to lock settings.
3. A lock or unlock symbol will show up in the lower left corner of the LUI.
4. Repeat steps to unlock.

Fahrenheit To Celsius

1. To change temperature from Fahrenheit to Celsius press and hold TEMP and ENTER for three (3) seconds and the settings will change.

Oven Machine Control LED's Status:**Oven Machine Control**

(All LED's on for reference)

Power Green Steady: Oven has power.



Conveyor Green Steady: Conveyors are active.



Flash: Problem is detected.



Heat Green Steady: Oven is calling for heat. This light will remain lit while climbing to temperature and cycle on and off as the set temperature is maintained.

Flash: In conjunction with an alarm displayed on the LUI screen indicates a problem is detected.

Main Fan Green Steady: Fan is spinning.



Flash: Problem is detected.

Cool Down Green Steady: Oven is in cool down mode.



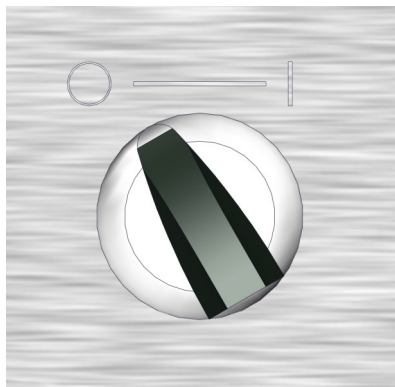
Alarm Red Steady: Alarm is tripped.



Flash: Some failure conditions will cause a flashing LED.



This oven is not capable of being safely placed in operation in the event of a power failure. No attempt should be made to operate this oven during power failure.



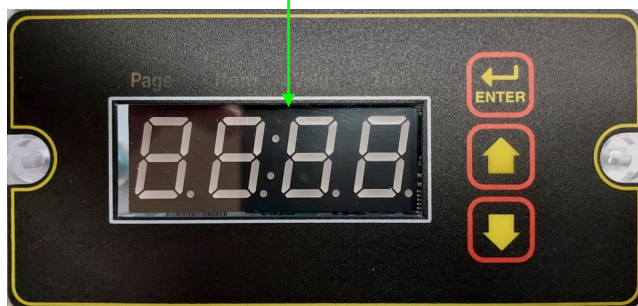
① **Turn On:** Turn switch to on position

Temperature Adjustment



② **Temperature Adjust:** To adjust temperature use either the Up or Down arrow.

Belt Time Adjustment



③ **Belt Time Adjust:** To adjust belt time use either the Up or Down arrow. Press Enter to save.

④ **Turn Off:** Turn switch to off position.



Control box package may vary based on date of manufacture. Control package shown above for discrete oven reference only.

Your XLT oven is constructed of stainless steel. Most commercial cleaning agents may be used safely on all stainless steel surfaces. Check application restrictions on product label prior to usage. Observe recommended precautionary and safety measures as dictated by the product manufacturer. Bleach can cause stainless steel to discolor and corrode and is not recommended for cleaning. Do not use caustic cleaner on the conveyor bearings.

Do not use abrasive cleaners or abrasive pads as they can scratch stainless steel surfaces. Areas with heavy buildup should be sprayed and allowed to soak for up to five (5) minutes prior to wiping clean. Always wipe with the “grain” of the surface to maintain appearance.

Do not use caustic cleaners on the control panel and/or electronic components. Only use cleaners compatible with Lexan® on the face of the conveyor control.

Please contact XLT for replacement parts.

**DANGER**

Oven must be cool and the electric cord unplugged before any cleaning or maintenance is done.

**CAUTION**

If the oven is to be removed from its installed location for cleaning or servicing, do not attempt to move the oven with fewer than two (2) people. Position at least one (1) person on each side when moving the oven.

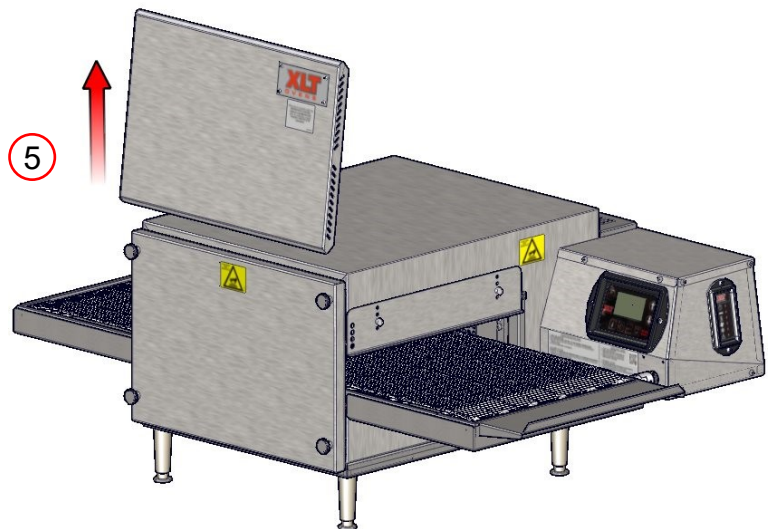
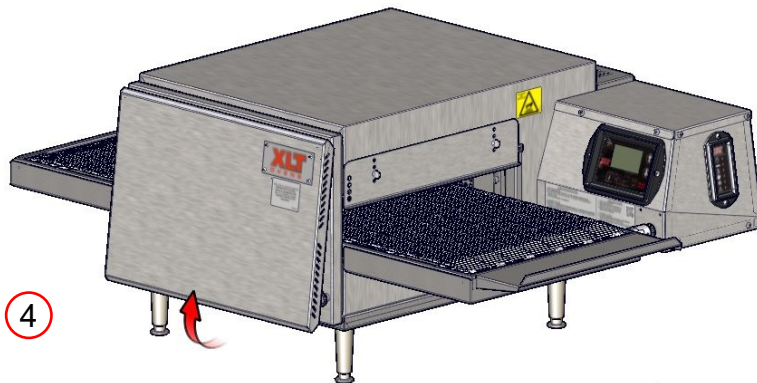
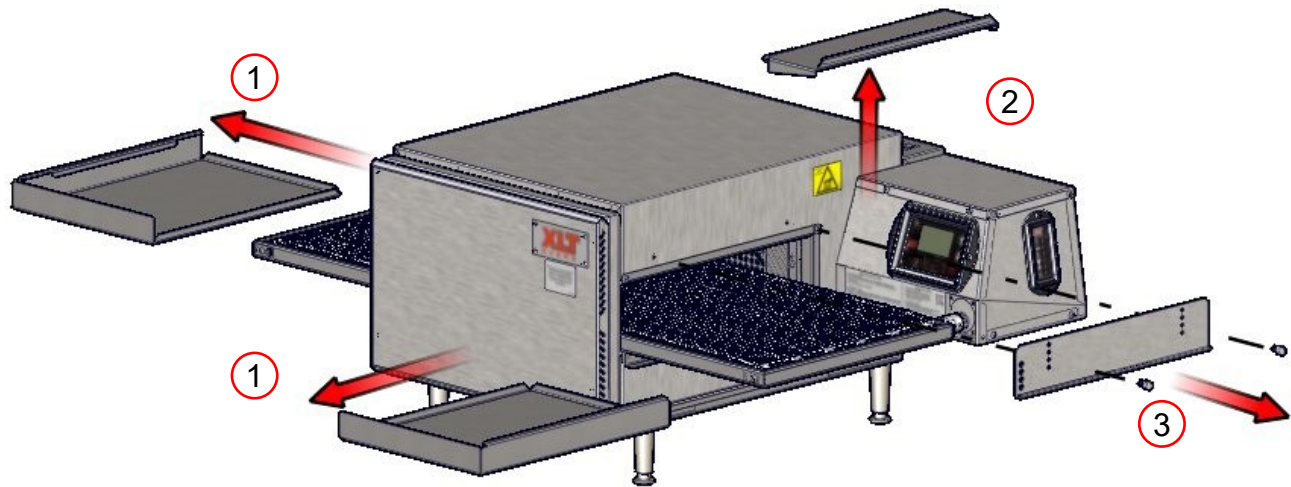
**CAUTION**

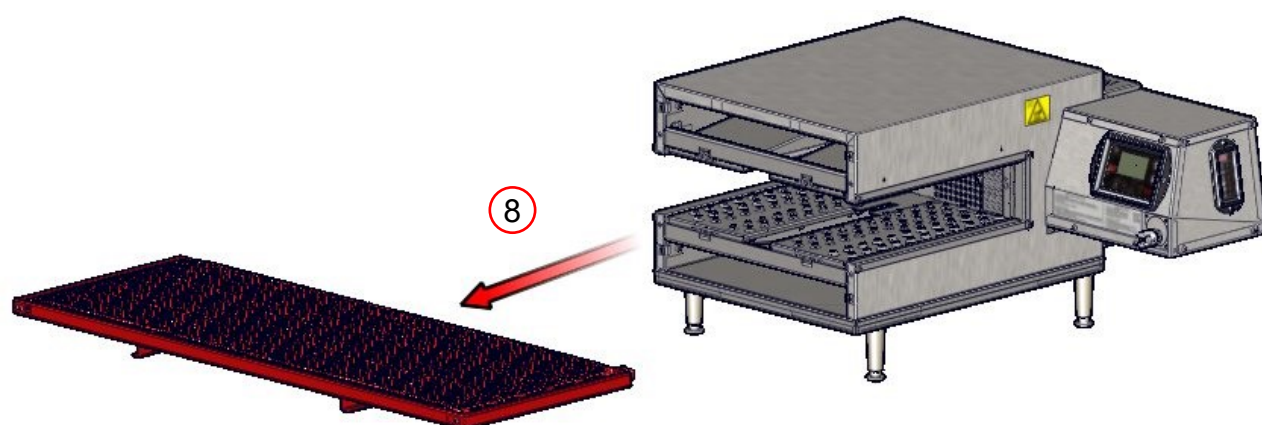
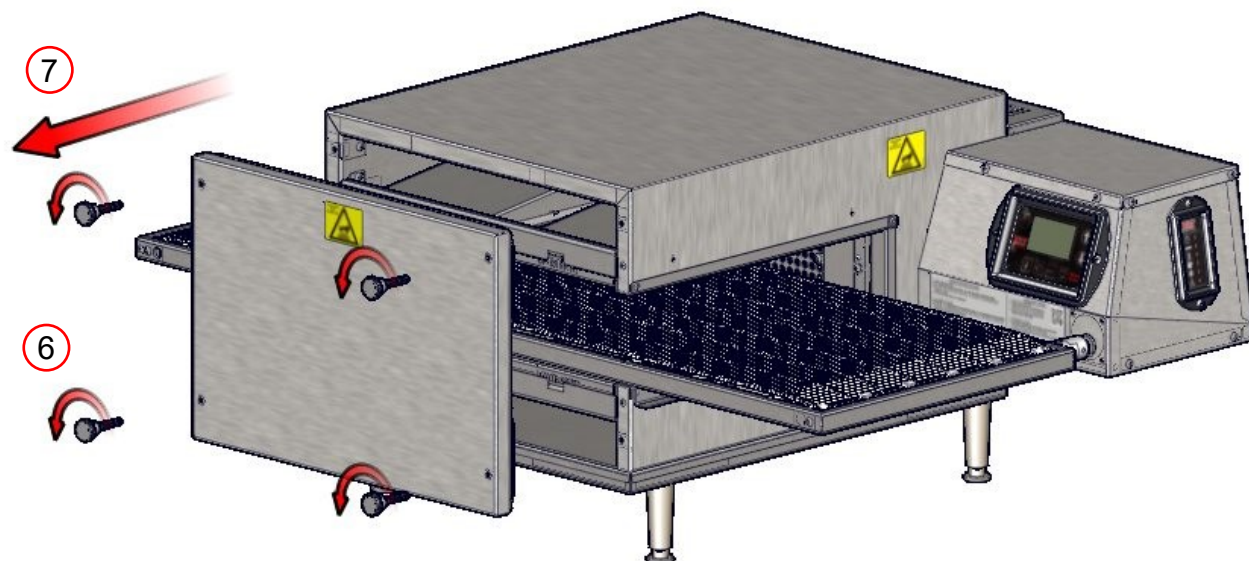
If the oven is to be removed from its installed location for cleaning or servicing, the following procedure is to be followed:

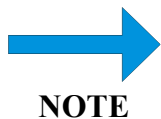
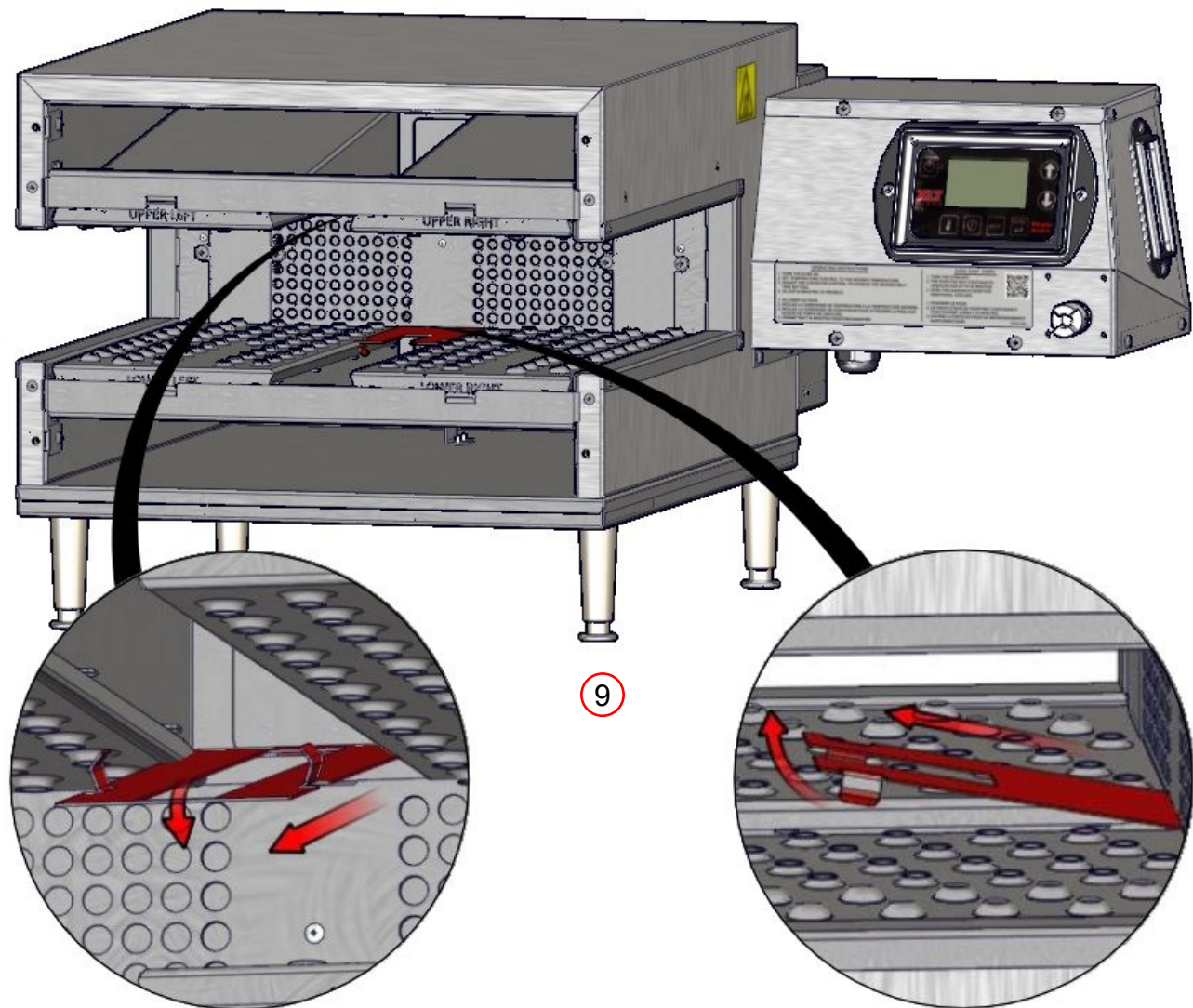
1. Unplug/Disconnect from electrical power
2. Remove from restraint (if applicable).
3. When servicing or cleaning is complete, move oven to original location.
4. Place appliance leg into restraint (if applicable).
5. Plug-in/Reconnect to electrical power
6. Follow normal starting instructions.

**TIP**

Review and understand the next fifteen (15) steps first. They illustrate how to remove components from the oven for cleaning.



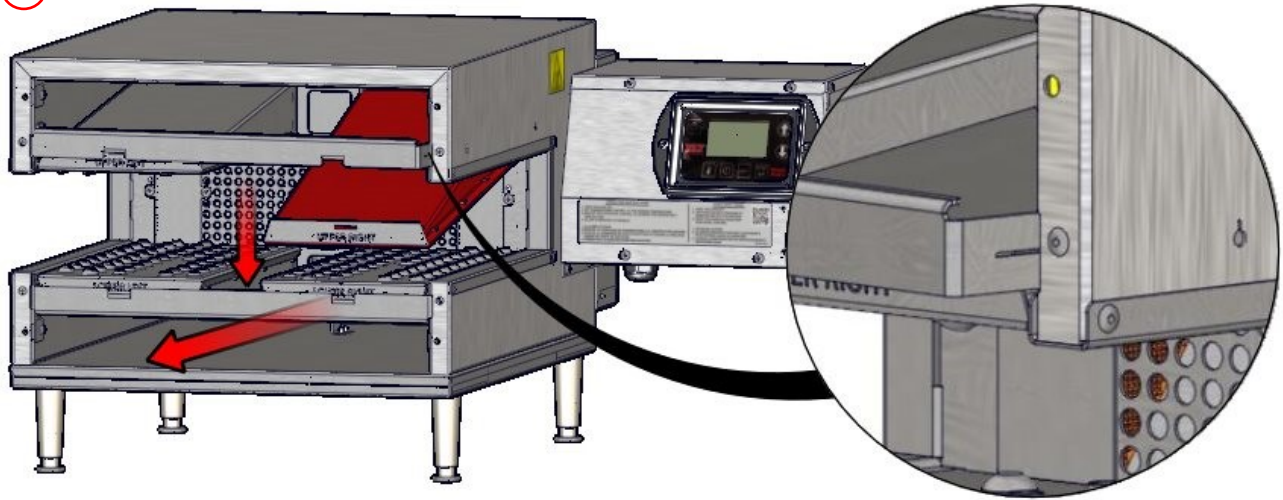




To remove top fingers, pull down on diverter until it releases from between the fingers. Diverter is attached to the plenum.

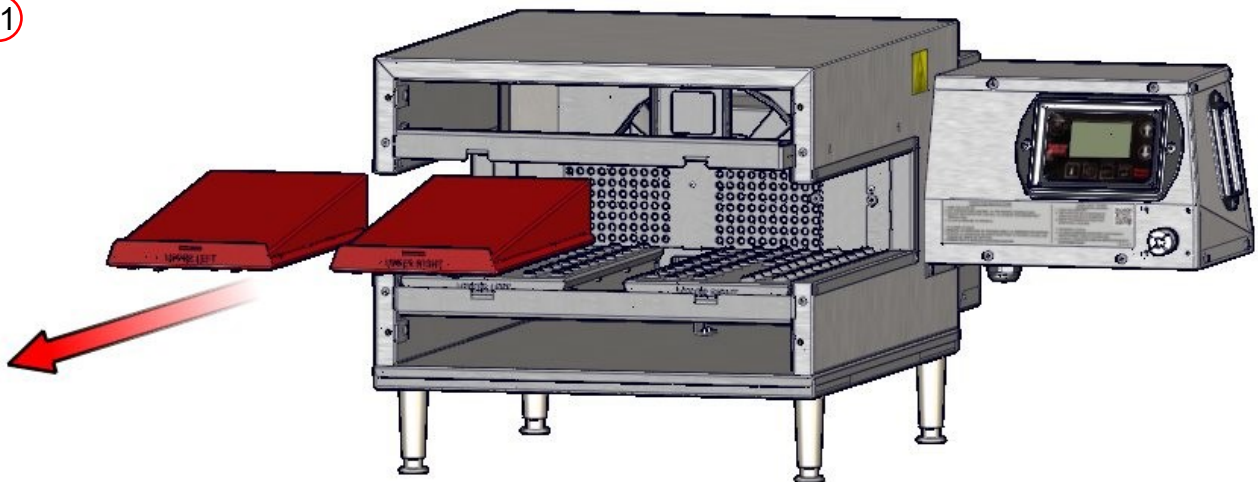
To remove bottom fingers, pull up on diverter until it releases from between the fingers. Diverter is attached to the plenum.

10

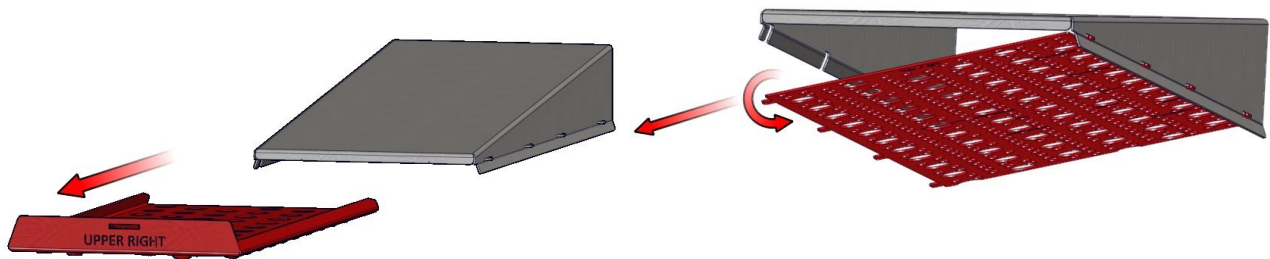
**NOTE**

Angle the finger support out one side at a time, fingers will drop when support tab releases from finger slot. Repeat for remaining top finger.

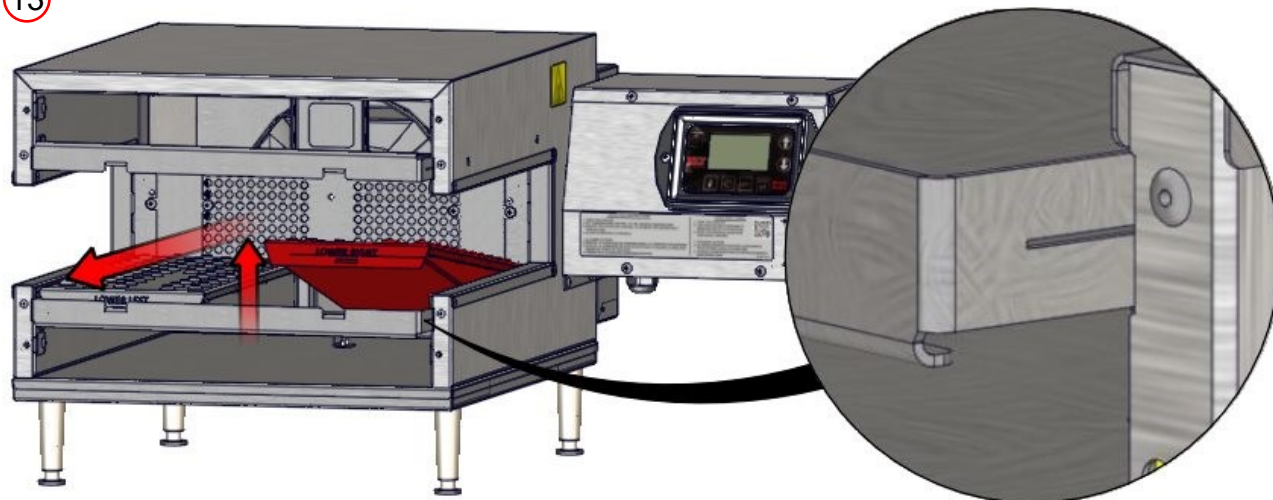
11



12

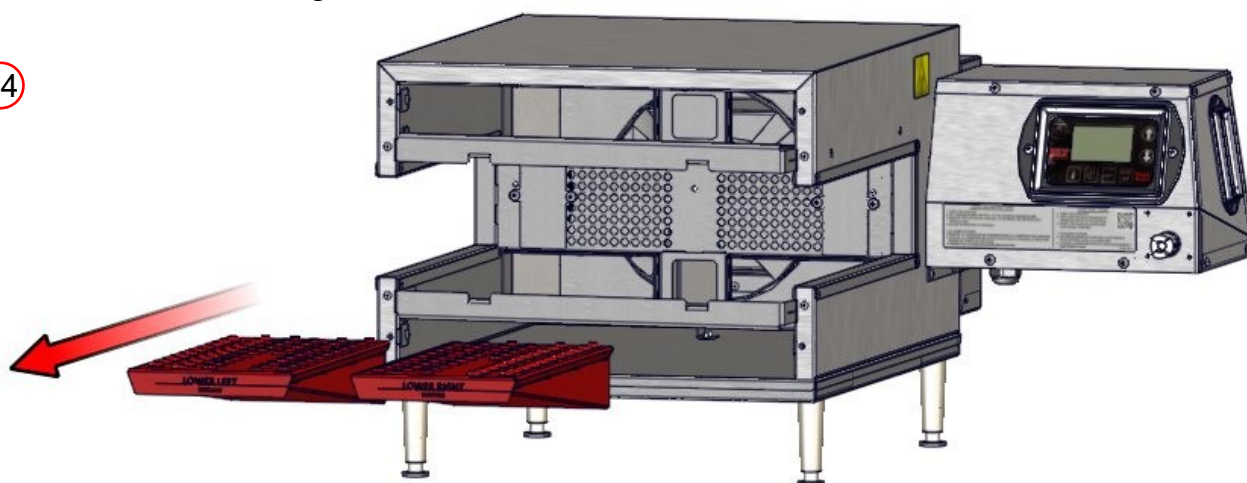


13

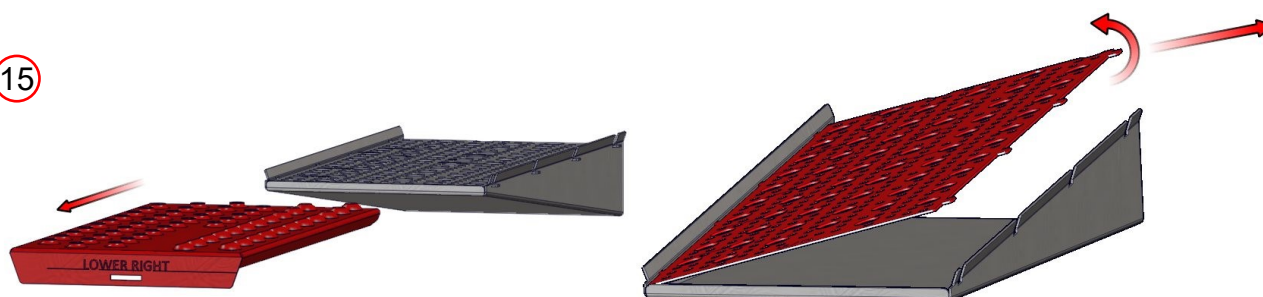
**NOTE**

Angle the finger support out one side at a time, fingers will drop when support tab releases from finger slot. Lift over finger support to remove. Repeat for remaining bottom finger.

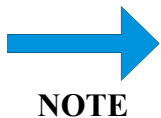
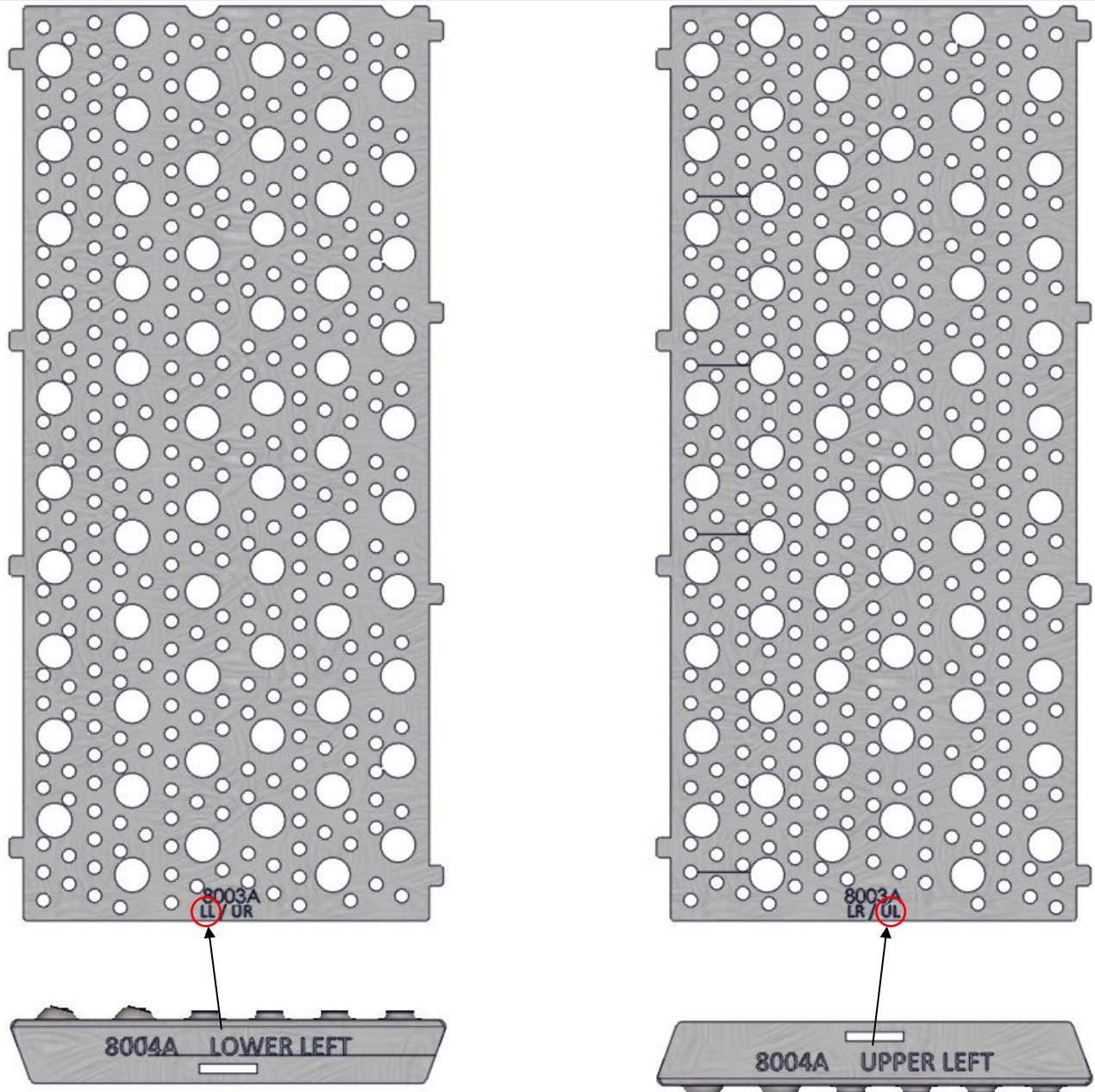
14



15

**CAUTION**

DO NOT spray liquid cleaning agents in the slots and holes in the rear of control box, underneath the control box, or the main fan motor cover.

**NOTE**

After cleaning the fingers utilize the etchings to ensure they are assembled correctly. The finger bodies are interchangeable. The finger inner's are etched with a part number and either LL/UR or with LR/UL. The finger outer's are etched with a part number and Lower Left, Upper Left, Lower Right, Upper Right. Refer to image above.

Reassembly of Oven

Once oven cleaning or servicing has been completed, follow the previous fifteen (15) steps in reverse to reassemble the oven for use.

As with any appliance, periodic maintenance is required. Many factors affect this schedule such as product mix and hours of usage. An example schedule is included.



DANGER

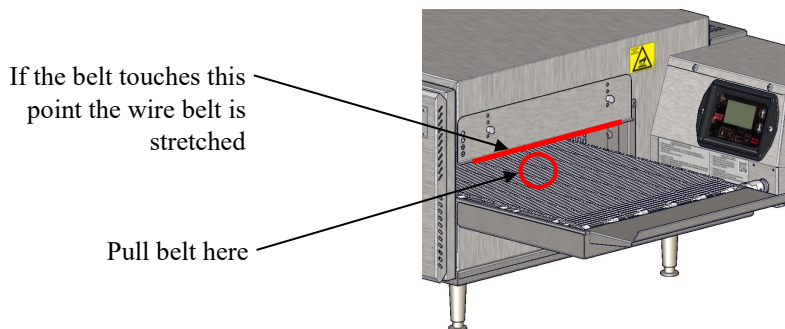
Oven must be cool and all power to the oven turned off before any cleaning is done.

Oven Maintenance Schedule					
		Daily	Weekly	Monthly	Semi-Annual
Cleaning					
	Empty Crumb Trays	<input type="checkbox"/>			
	Wipe down Front, Sides, & Top	<input type="checkbox"/>			
	Wipe down Control Box & Control Panel *	<input type="checkbox"/>			
	Remove large debris from Conveyor		<input type="checkbox"/>		
	Wipe down Motor Cover		<input type="checkbox"/>		
	Remove debris from Finger Outers			<input type="checkbox"/>	
	Remove debris from inside Bake Chamber			<input type="checkbox"/>	
	Remove debris from Main Fan Motor			<input type="checkbox"/>	
	Clean Finger Outers				<input type="checkbox"/>
	Clean inside Bake Chamber				<input type="checkbox"/>
	Clean Conveyor Assembly				<input type="checkbox"/>
Inspection					
	Check Conveyor Wire Belt for Stretch **		<input type="checkbox"/>		

* Do not use caustic cleaners on the control panel. Only use cleaners compatible with Lexan® on the face of the Large User Interface or Oven Machine Control (refer to Pg. 30)

* Do not use water jet to clean ovens (refer to Pg. 30)

** To determine if the wire belt is stretched, pull up on the center of the belt at the conveyor opening. If the belt touches the top of the conveyor opening, links will need to be removed to adjust the tension. Refer to Wire Belt Adjustment section of Parts & Service Manual to remove links.



Contact a factory representative or a local service company to perform all other maintenance and repairs.

Proper Cooking

Experimentation is about the only way to determine proper time and temperature settings. While a pizza may look perfectly cooked on the outside, the inside may be undercooked. A thermometer is necessary to determine if food items are being properly cooked. Most health departments have rules and regulations that establish minimum temperatures for internal food temperatures. Most operators want to cook foods as fast as possible in order to serve more customers per hour. If your food products look acceptable on the outside, but have an internal temperature that is too low, then lowering the temperature and decreasing the belt speed (thereby increasing the cook time), will be necessary.

Several factors may affect the cooking performance and characteristics:

- Oven temperature (generally affects color)
- Conveyor speed (generally affects doneness)
- Finger Arrangement
- Altitude
- Pans versus screens
- Dough thickness
- Cheese type
- Raw ingredient temperature (frozen?)
- Quantity of toppings

XLT ovens are configured to cook a wide variety of food items. Generally speaking, most cooking is a “bottom up” process. The hot air from the bottom row of fingers has to go through the conveyor (a distance of about 1 1/4” / 31.75mm), heat the pan or screen, and then actually cook raw dough. The hot air from the top, on the other hand, basically only has to melt cheese and re-heat precooked toppings. Consequently, the fingers operate with more air directed to the bottom of the pizza than to the top. There are places for an equal number of fingers above and below the conveyor. **All of the fingers must be properly installed. Incorrect or incomplete finger placement can alter final bake.**

Mechanical Function

If your oven does not function properly, please verify the following conditions:

1. Verify that the power cord to the oven is connected and plugged in.
2. Check to see that the circuit breakers in the building electrical service panel have not been tripped or turned off.
3. Check all circuit breakers on the back of the oven control box to ensure they have not been tripped.



**HIGH
VOLTAGE**

Proceed with caution and read the following instructions carefully before performing a hard reset on the unit.

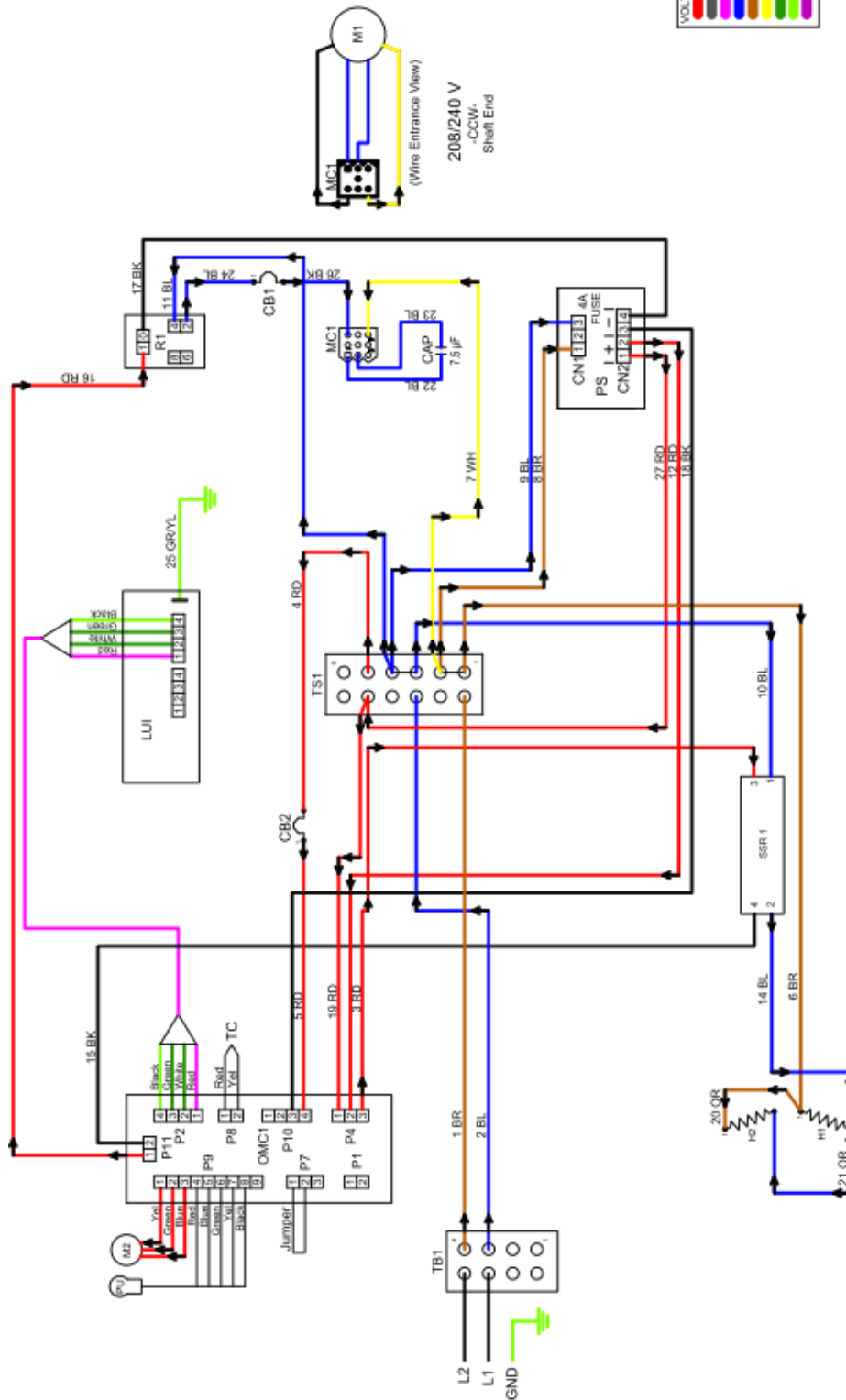
Hard Reset

If your oven still does not function properly, perform a hard reset. First, power down the unit then unplug the unit from all electrical power. Leave the unit unplugged for one (1) minute. Once this is done, plug the unit back in and turn on the power.

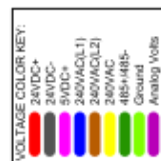
LUI Service Error Codes

Display Alarm	MC LED	Error Determination	Troubleshooting
Oven Probe	Alarm LED on. Flash HEAT LED. All other LED's operate as normal.	Temp Sensor Error, Open or Short. Temp <40F (4C) or >700F (371C)	Perform A Hard Reset. If Error Still Exists, Contact XLT.
Ignition Error	Alarm LED on. Flash HEAT LED. All other LED's operate as normal.	From Ignition enable (run) signal, if oven doesn't see 25F (-4C) temp rise in three (3) minutes. If restart (actual temp within 50F (10C) of set point) error timing ten (10) minutes.	Perform A Hard Reset. If Error Still Exists, Contact XLT.
Over Temp	Alarm LED on. Flash HEAT LED. All other LED's operate as normal.	Temp is 50F (10C) over set point for period > one (1) minute. If user adjusts set point lower, inhibit alarm until new set point is reached.	Perform A Hard Reset. If Error Still Exists, Contact XLT.
Under Temp	Alarm LED on. Flash HEAT LED. All other LED's operate as normal.	Once set point is reached, the Actual is 15F (-9C) under set point for more than thirty (30) minutes. If user adjusts set point, reset timer.	Perform A Hard Reset. If Error Still Exists, Contact XLT.
Over Speed	Alarm LED on. Flash CONVEYOR LED. All other LED's operate as normal.	Speed > thirty (30) seconds fast Duration vs. Set Point	Perform A Hard Reset. If Error Still Exists, Check LUI Settings. If Settings Are Correct, Perform A Pan Test To Confirm Settings. If Error Still Exists, Contact XLT.
Under Speed	Alarm LED on. Flash CONVEYOR LED. All other LED's operate as normal.	Speed > thirty (30) seconds slow Duration vs. Set Point	Check Drive Chain and Sprocket To Verify Proper Working Condition. Perform A Hard Reset. If Error Still Exists, Check LUI Settings. If Settings Are Correct, Perform A Pan Test To Confirm Settings. If Error Still Exists, Contact XLT.
Software Error	Alarm LED flash. All other LEDs off.	Internal Software Error	Check for pinched wires. Perform A Hard Reset. If Error Still Exists, Contact XLT.
EEPROM Error	Alarm LED flash. All other LEDs off.	Bad Checksum	Perform A Hard Reset. If Error Still Exists, Contact XLT.
Key Short	Alarm LED flash. All other LEDs off.	Any Key Shorted > one (1) minute.	Clean LUI Screen. Verify LUI software is version 50 (v50) or later in Tech Mode. Perform A Hard Reset. If Error Still Exists, Contact XLT.
Comm Error	Alarm LED flash. All other LEDs off.	Internal Software Error	Perform A Hard Reset. If Error Still Exists, Contact XLT.
Main Fan Low Amps	Alarm LED on. Flash FAN LED. All other LED's operate as normal.	Amps below min level per Main Fan Amp level table for ten (10) seconds.	Perform A Hard Reset. If Error Still Exists, Contact XLT.
Main Fan High Amps	Alarm LED on. Flash FAN LED. All other LED's operate as normal.	Amps above max level per Main Fan Amp level table for ten (10) seconds.	Check CB1 To See If It Has Tripped. If Yes, Reset CB1. If No, Perform A Hard Reset. If Error Still Exists, Contact XLT.

If your oven still does not function properly, XLT has qualified customer service personnel that can provide assistance on any type of XLT equipment problem you may experience. Customer Service is available 24/7/365 at 888-443-2751, or visit www.xltovens.com.



1620A
208-220/240 VAC 1 PH 60 Hz
05-5-9130S208-220/2401P-AA
RH Controls Right Side
8/18/2020

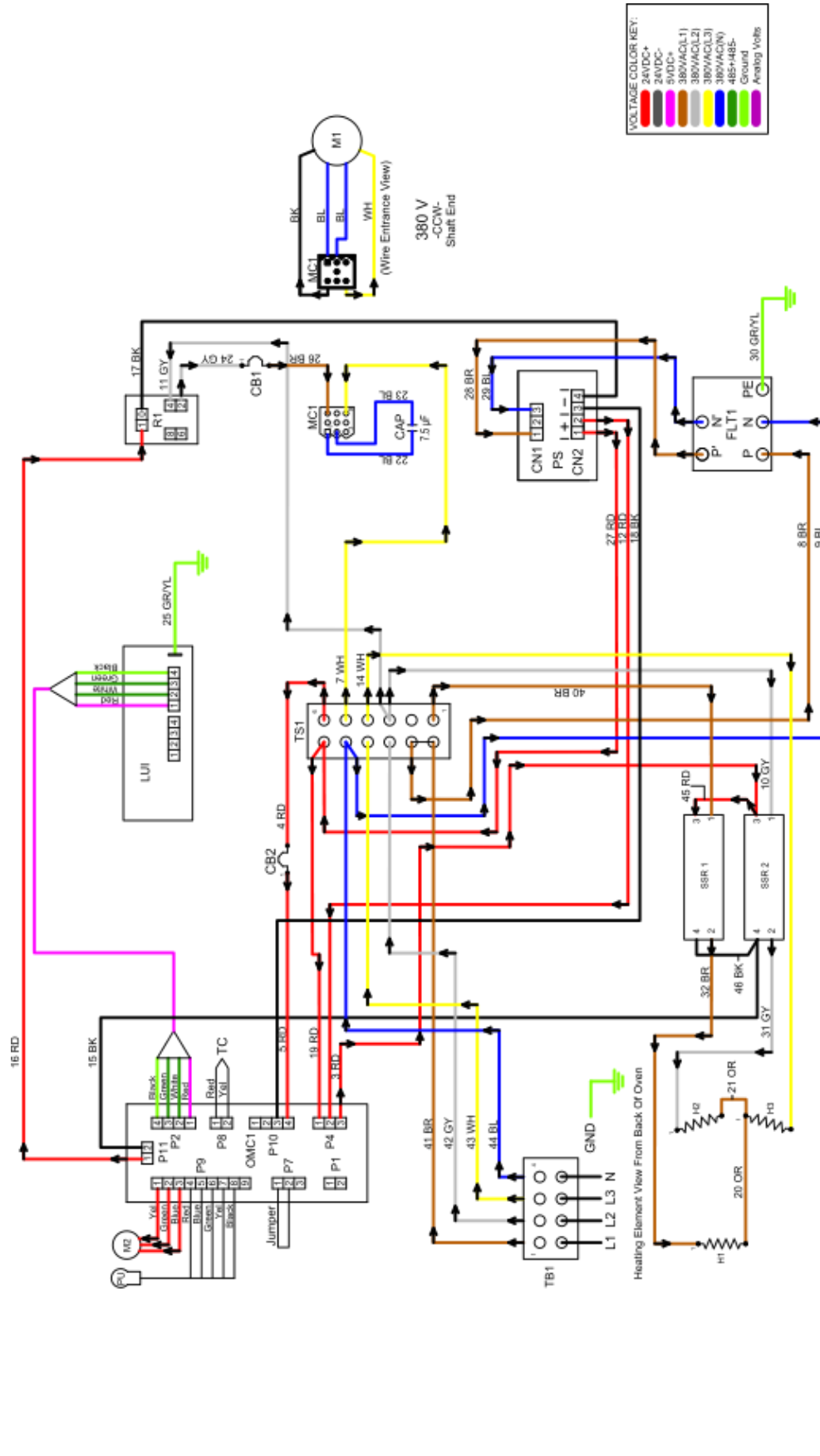


1620A
240 VAC 1 PH 50 Hz
05-5-9130W2401P-AA
RRH Controls Right Side
8/18/2020

Oven Fan Motor Relay
Solid State Relay, 75 Amp
Terminal Block
Thermocouple
Terminal Strip

R1
SSR1
TB1
TC
TS1

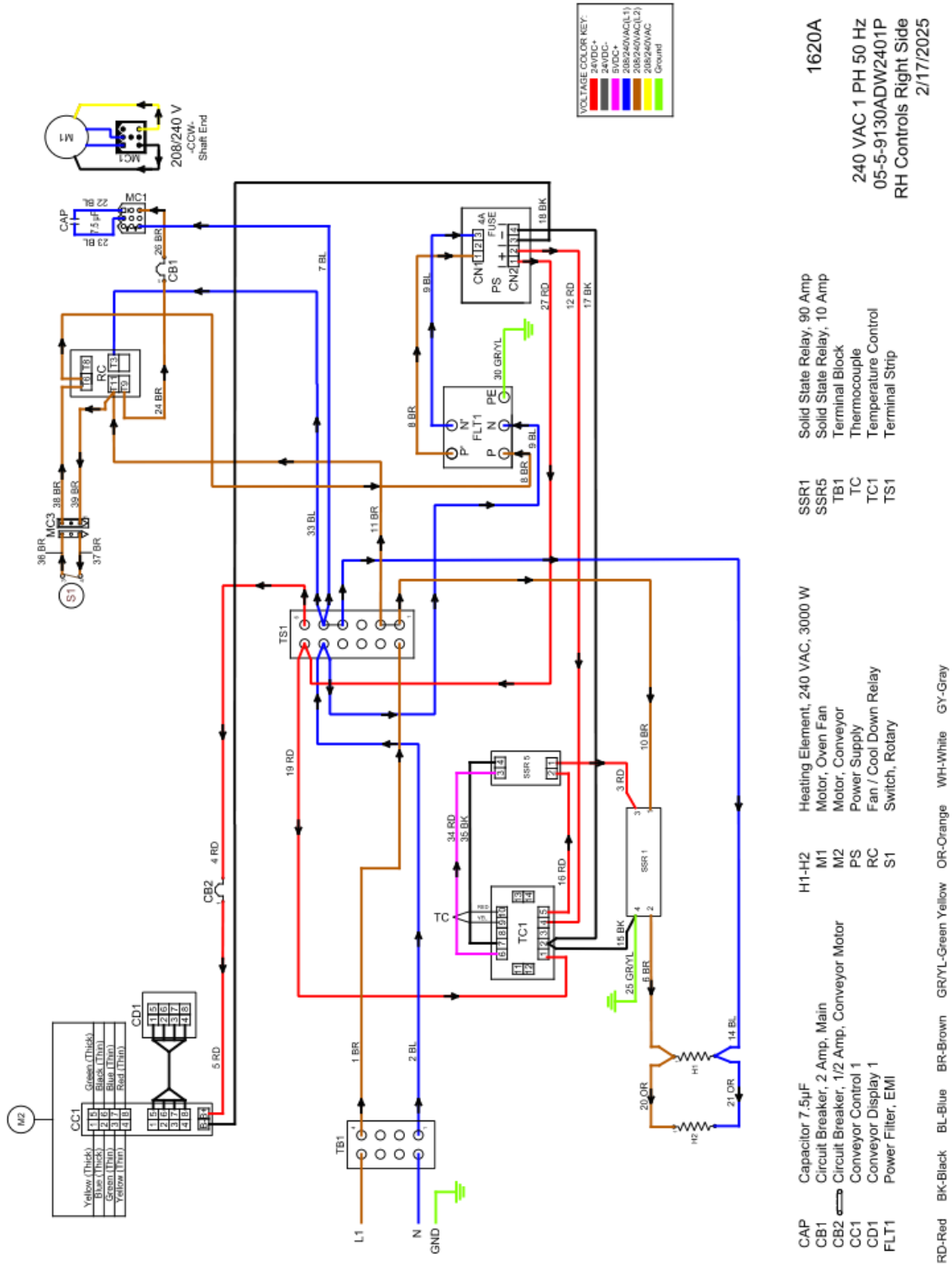
RD-Red	BK-Black	BL-Blue	BR-Brown	GR-YL-Green Yellow	OR-Orange	WH-White	GY-Gray
LUI	H1-H2	CB2	CB1	CAP	LUI	H1-H2	CB2
Heating Element, 240 VAC, 3000 W	Circuit Breaker, 1/2 Amp, Conveyor Motor	Circuit Breaker, 2 Amp, Main	Capacitor 7.5µF	Large User Interface	PS	Power Supply	Pick-Up (Internal)
PS	OMC1	M2	M1	PU	Motor, Oven Fan	Motor, Conveyor	Oven Control, Main



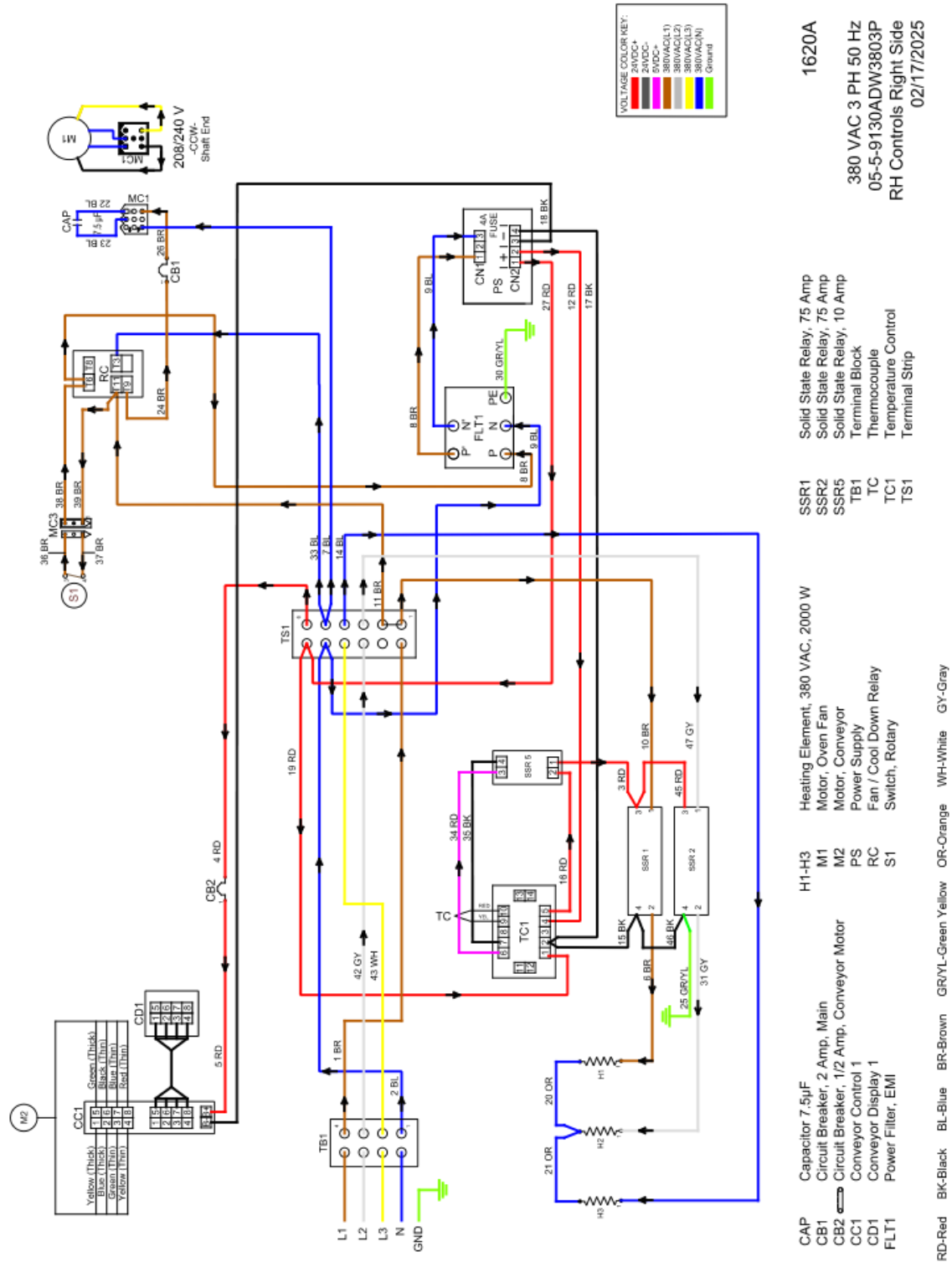
1620A
380 VAC 3 PH 50 Hz
05-5-9130W3803P-AA
RH Controls Right Side
8/18/2020

- | | | | | | |
|-------|--|--------------------|----------------------|------|---------------------------|
| CAP | Capacitor 7.5µF | M1 | Motor, Oven Fan | SSR1 | Solid State Relay, 75 Amp |
| CB1 | Circuit Breaker, 2 Amp, Main | M2 | Motor, Conveyor | SSR2 | Solid State Relay, 75 Amp |
| CB2 | Circuit Breaker, 1/2 Amp, Conveyor Motor | OMC1 | Oven Control, Main | TB1 | Terminal Block |
| H1-H3 | Heating Element, 380 VAC, 2000 W | PS | Power Supply | TC | Thermocouple |
| LUI | Large User Interface | PU | Pick-Up (Internal) | TS1 | Terminal Strip |
| FLT1 | Power Filter, EMI | RU | Oven Fan Motor Relay | | |
| | | OR-Orange | WH-White | | |
| | | GR/YL-Green Yellow | GY-Gray | | |

Discrete Control Package



Discrete Control Package



Product Certifications and Applicable Codes

Domestic XLT Countertop Oven Certifications¹ :

XLT Electric Ovens:

1. ANSI/UL197:2010-CSA C22.2#109:2017 Commercial Electric Cooking Appliances
2. ANSI /NSF 4:2019 Commercial Cooking Rethermalization, and Powered Hot Food Holding and Transportation Equipment

World XLT Countertop Oven Certifications¹ :

XLT Electric Ovens:

1. EN 60335-2-42:2002 +A1:2008 +A2:2017 Safety of Household Appliances and Similar Electrical Appliances
2. EN 60335-1:2010 +A1:2013 +A2:2016 Low Voltage Directive (LVD)
3. CISPR14-1:2020 / EN 55014-1:2006 +A1:2009 +A2:2011 Electromagnetic Compatibility (EMC) Requirements For Household Appliances, electric tools, and similar—Part 2: Immunity
4. IEC 62233:2005 / EN 62233:2008 Electromagnetic Compatibility (EMC) - Measurement methods of electromagnetic fields of household appliances and similar apparatus with regard to human exposure
5. CISPR 14-2:2020 / EN 55014-2:2015 Electromagnetic Compatibility (EMC) Requirements For Household Appliances, electric tools, and similar—Part 2: Immunity

Warranty Registration Card - Remove & Return to XLT Ovens

Fill out all information and print legibly

XLT COUNTERTOP WARRANTY REGISTRATION CARD

FILL OUT AND RETURN TO XLT OR USE QR CODE TO VALIDATE WARRANTY

WARRANTY NOT VALID UNLESS RETURNED TO XLT OVENS

Customer's Name: _____ Company: _____

Company Phone Number: _____ Email: _____

Address: _____

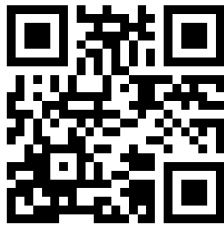
City: _____ State: _____ Zip: _____ Country: _____

How did you hear about the XLT Counter Top? _____

Oven Information: Fill in the information below (middle and bottom ovens if applicable.)

Top Oven:	Middle Oven	Bottom Oven
Oven Serial Number: _____	Oven Serial Number: _____	Oven Serial Number: _____
Model Number: _____	Model Number: _____	Model Number: _____
Date of Purchase: _____	Date of Purchase: _____	Date of Purchase: _____

☐ I Followed the Requirements outlined in Installation and Operation Manual



XLT
PO Box 9090
Wichita, KS · 67277 ·
Fax: 316-943-2769 ·
Email: register@xltovens.com

Warranty Registration Card can be submitted via mail, fax, email or submit online (using QR code above or go to xltovens.com/register).

Print Name: _____ Signature: _____ Date: _____

XLT Ovens
PO Box 9090
Wichita, Kansas 67277

US: 888-443-2751 FAX: 316-943-2769 INTL: 316-943-2751 WEB: www.xltovens.com