

XLT[®]

SmartSolutions[™]



XLT Electric Oven & XLT Hood Installation & Operation Manual



Read This Manual Before Using This Appliance.

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

For use with the following XLT Electric Oven Versions:

Standard (S) G
World (W) G

For use with the following XLT Electric Hood Versions:

Standard (S) E
World (W) E



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 on 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.

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
H	Updated Operation Section Pg. 29, Updated Schematics Pg. 92-105	11/20/2020
J	Updated Oven Operator Controls Pg. 30, Updated Schematics Pg. 92-97	02/16/2021

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:



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

DANGER



Indicates a 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.

HIGH VOLTAGE



Indicates a potentially hazardous situation, that if not avoided, can result in cuts or being crushed. It calls your attention to items or operations that could be dangerous to you & other persons operating this equipment.

WARNING



Indicates a potentially hazardous situation, that if not avoided, can result in minor to moderate injury or serious damage to the product. The situation described in the CAUTION may, if not avoided, lead to serious results. Important safety measures are described in CAUTION (as well as WARNING), so be sure to observe them.

CAUTION



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.

 <p>READ MANUAL</p> <p>Read the instructions before using this machine.</p>	 <p>CLASS II EQUIPMENT</p> <p>A class II or double insulated electrical appliance.</p>
 <p>PROTECTIVE EARTH</p> <p>Terminal which is intended for connection to an external conductor.</p>	 <p>EQUIPOTENTIALITY</p> <p>Having the same electric potential or uniform electric potential.</p>
 <p>FUSE-LINK</p> <p>Terminal which is intended for connection to an external conductor.</p>	



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 electrical appliances & ventilation exhaust hoods 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, and maintenance while 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 combustible floors.
- Electrical schematics are located inside the control box of the oven, in this manual and online at www.xltovens.com. Disconnect input power to the unit before performing any maintenance.
- This unit requires a ventilation hood. The installation must conform to local codes.
- This unit must be operated by the same voltage, phase, & frequency of electrical power as designated on the nameplate label 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 ovens are certified for use in stacks of up to four (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 below 70 dBA.

TABLE OF CONTENTS

5

Warning & Safety Information.....	2
Warranty.....	6
General.....	8
Receiving & Inspection.....	9
Installation Responsibilities.....	10
Oven Description.....	12
Oven Crate Dimensions.....	15
Oven Dimensions & Weights.....	16
Oven Electrical Requirements.....	20
Oven Only Rough-In Specifications.....	21
Oven Assembly.....	23
Oven Connection.....	30
Oven Fire Suppression.....	31
Oven Ventilation Guidelines.....	33
Oven Initial Start-Up.....	34
Oven Operation.....	35
Oven Operator Controls.....	36
Oven Cleaning.....	38
Oven Maintenance.....	43
Oven Troubleshooting.....	44
Hood Installation.....	46
Hood Description.....	47
Hood and Shroud Crate Dimensions.....	49
Hood Dimensions & Weights.....	50
Hood Exhaust Flow Rates.....	52
Hood Electrical Requirements.....	54
Hood Rough-In Specifications.....	55
Hood Electrical Connections.....	56
Hood Assembly.....	70
Hood Connection.....	88
Hood Initial Start-Up.....	90
Hood Operator Controls.....	91
Hood Valance Kit.....	92
Hood Duct Wrap Kit.....	95
Hood Cleaning.....	96
Electrical Schematics.....	98
Certifications.....	119
Start-Up Checklist.....	121
Typical Store Installation.....	122
Notes.....	123



Warranty - US and Canada

Rev H

Approval Date: 09/28/2017

XLT warrants Version G ovens manufactured after October 16, 2017 to be free from any defect in material and workmanship under normal use for seven (7) years from the date of original purchase by the end user, and further warrants main fan blades, conveyor shafts, and conveyor bearings for ten (10) years. XLT further warrants all ovens/hoods to be free from rust for ten (10) years from the date the equipment is originally purchased. XLT warrants Version E hoods manufactured after October 16, 2017 to be free from any defect in material and workmanship under normal use for seven (7) years from the date of original purchase by the end user purchaser. If the purchase includes a pre-piped Ansul system hood and the ovens both the warranty will be increased to ten (10) years on both pieces of equipment. 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 costs 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.

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 I&O Manual furnished with the unit
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the I&O Manual furnished with the unit
- A copy of the "Initial Start-Up Checklist" 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 gas, electric, and HVAC utilities must be connected to the oven 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, high or low gas pressure or volume, contaminated fuel, or improper utility connections)
- Any part that becomes defective because of moisture and/or other contaminants
- Conveyor belts
- Filters
- Exhaust Fans
- Light Bulbs
- 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 K

Approval Date: 09/28/2017

XLT warrants Version G ovens manufactured after October 16, 2017 to be free from any defect in material and workmanship under normal use for five (5) years from the date of original purchase by the end user, and further warrants main fan blades, conveyor shafts, and conveyor bearings for ten (10) years. XLT further warrants all ovens/hoods to be free from rust for ten (10) years from the date the equipment is originally purchased. XLT warrants Version E hoods manufactured after October 16, 2017 to be free from any defect in material and workmanship under normal use for five (5) years from the date of original purchase by the end user purchaser. If the purchase includes a hood and the ovens both the warranty will be increased to seven (7) years on both pieces of equipment. 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 costs 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.

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 I&O Manual furnished with the unit
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the I&O Manual furnished with the unit
- A copy of the "Initial Start-Up Checklist" must be filled out and returned to Distributor/Service Provider when the unit is initially installed, and/or when the unit is removed and installed in another location
- The gas, electric, and HVAC utilities must be connected to the oven and installed by locally licensed contractors
- Failure to contact the Distributor/Service Provider 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, high or low gas pressure or volume, contaminated fuel, or improper utility connections)
- Any part that becomes defective because of moisture and/or other contaminants
- Conveyor belts
- Filters
- Exhaust Fans
- Light Bulbs
- 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, 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.

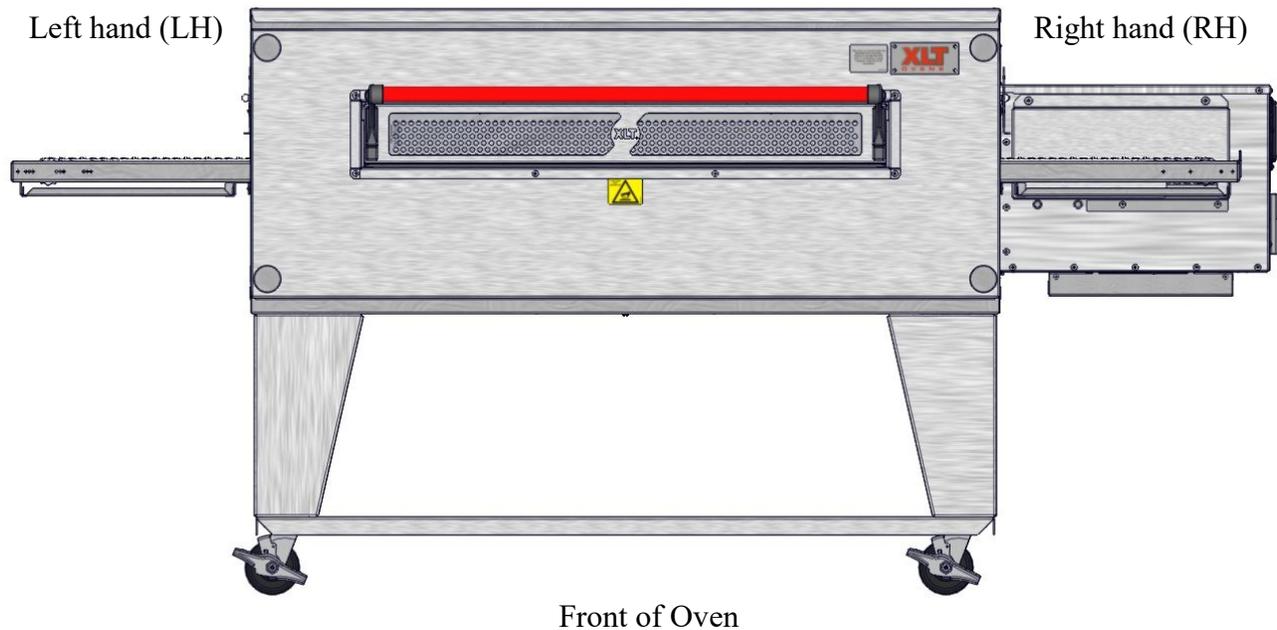


Save this Manual

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 if standing directly in front of the glass sandwich door.



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 crates & 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 freight 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 oven & hood. 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 oven or hood 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.

Responsibility	Service Company	Owner/ Contractor
Site Survey: Verify electric and gas meter/regulator sizes	X	
Supply wiring from TS1 #R3, R4, R5 to exhaust fan		X
Supply (1) single phase 230 volt 10 amp circuit from breaker panel to XLT Hood		X
Assembly of new hood per XLT Installation & Operation Manual		X
Suspend XLT Hood from ceiling		X
Install new exhaust fan on roof		X
Supply power to XLT Hood		X
Install Duct Cover or Valance above XLT Hood		X
Assembly of new ovens per XLT Installation & Operation Manual		
Bases assembled and set in place	X	
Ovens moved and stacked with proper lifting equipment	X	
Peel all PVC	X	
Assemble shrouds & brackets to XLT Oven/Hood	X	
Connecting fuel to XLT products		
Weld ducting to XLT Hood		X
Connect electrical supply	X	
Connection may require Permit and Code Inspections		X
Relocate Make-Up-Air to enter the room at the ends of the ovens		X
Start-up per XLT Installation & Operation Manual:	X	
Hood/oven functions, adjust as necessary	X	
Start-Up Checklist must be submitted to XLT to validate Warranty		X

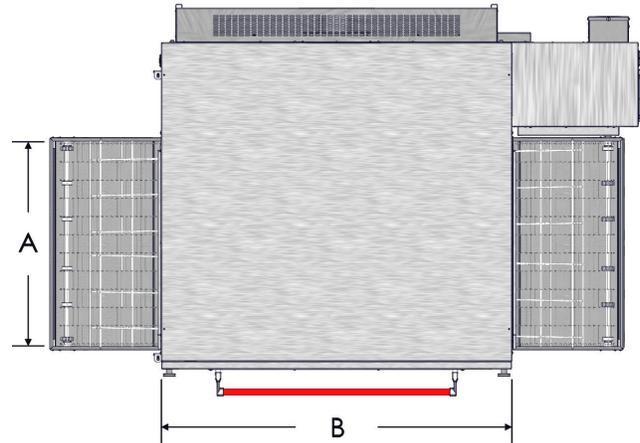
**NOTE**

If XLT employees are completing the installation process, they will be considered a Service Company in regards to the above table.

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This manual covers the following XLT Oven & XLT Hood models:

Ovens	Hoods
X3G-1832-xxxxx	H3E-1832-xxxxx
X3G-2336-xxxxx	
X3G-2440-xxxxx	H3E-2440-xxxxx
X3G-3240-xxxxx	H3E-3240-xxxxx
X3G-3255-xxxxx	H3E-3255-xxxxx
X3G-3855-xxxxx	H3E-3855-xxxxx



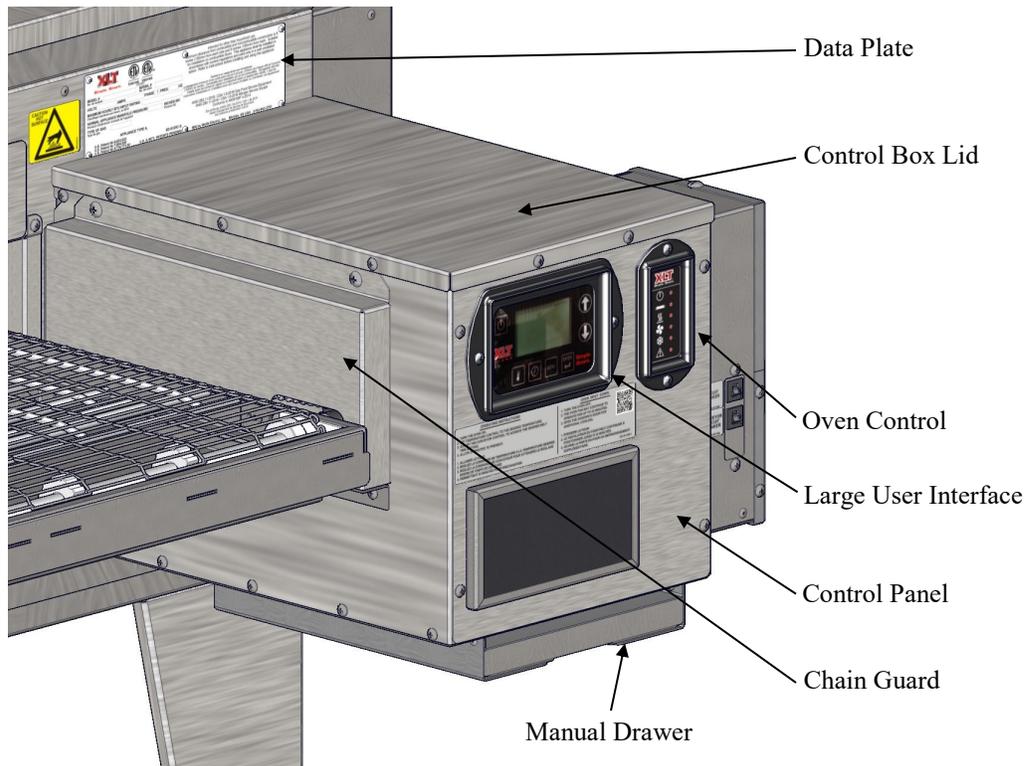
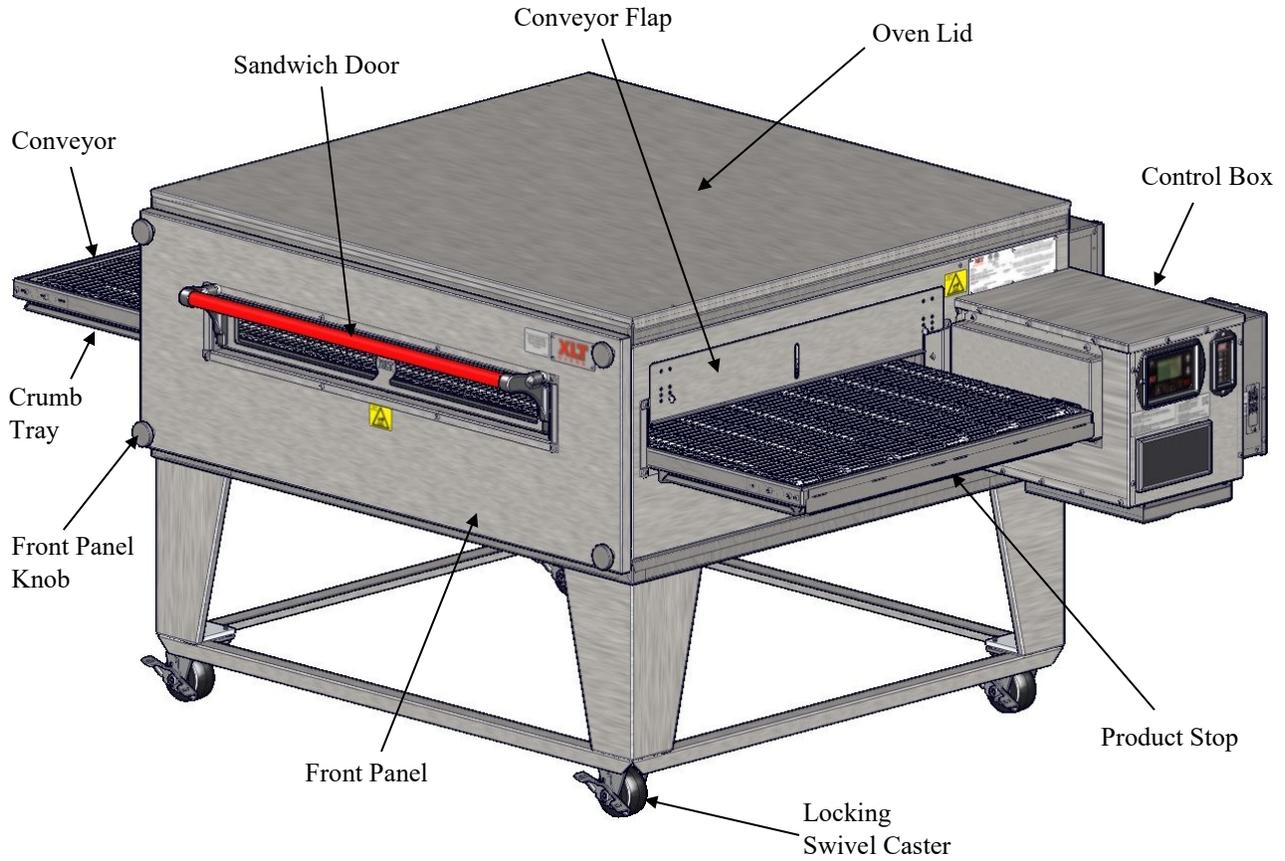
The first two (2) digits of the model number after the dash represent the conveyor width and the last two (2) digits indicate the bake chamber length. For example, the X3G-3255-xxxx models would have a bake chamber with the width (A in image above) of 32 inches and the length (B in the image above) of 55 inches. The five (5) x's after those numbers represent the oven and hood configuration number. The ovens may be used in a single, double, triple, or quad stack configuration. All models have a single control box, which can be mounted on either the right-hand or left-hand side, and are heated by electric elements (Gas ovens are also available in a variety of sizes). All models can be configured for a split belt conveyor.

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-controlled 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. A large optional center sandwich door allows the introduction of food items for cooking at shorter times. Precise temperatures are user adjustable and maintained by a digital control.

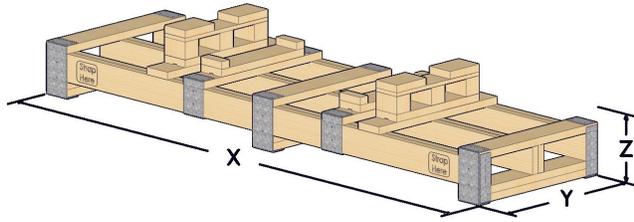
An easily removable front panel allows the full cleaning of the oven interior. All exposed oven surfaces both exterior and interior are stainless steel. The conveyor is a one piece design and is removed from the side which has the control box. No tools are required for disassembly and cleaning of the conveyor or oven interior. The oven itself is mounted on lockable swivel casters for easy moving and maintenance.

Accessories such as conveyor shelves, base shelves, extended fronts, fire suppression components, and perforated crumb trays are available from XLT. In addition, moving equipment such as carts and lifting jacks are available to help install and move ovens. Please contact XLT or your Authorized Distributor for more information.



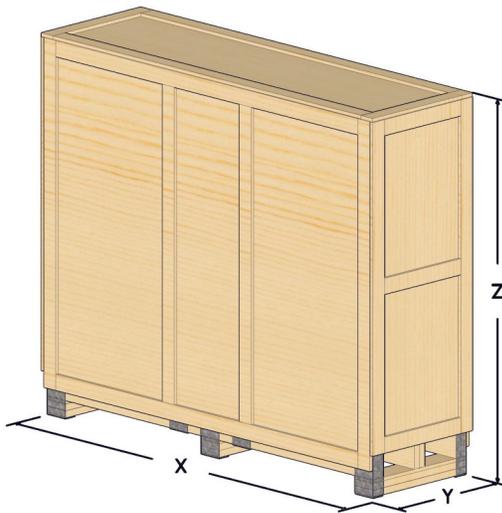
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DOMESTIC WOOD CRATES



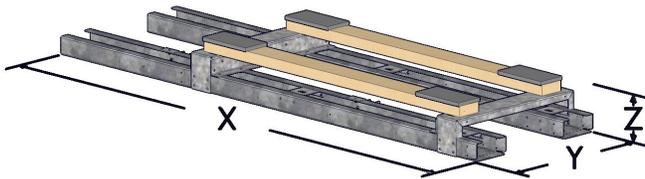
Domestic Wood Crate Dimensions				
Oven Model	Electric Oven			
	X	Y	Z	Z (With Oven)
1832	85 3/4 [2178]	31 3/4 [806]	13 1/2 [343]	56 [1422]
2336	85 3/4 [2178]	31 3/4 [806]	13 1/2 [343]	59 3/4 [1518]
2440	85 3/4 [2178]	31 3/4 [806]	13 1/2 [343]	62 [1575]
3240	85 3/4 [2178]	31 3/4 [806]	13 1/2 [343]	70 [1778]
3255	115 3/4 [2940]	31 3/4 [806]	13 1/2 [343]	70 [1778]
3855	115 3/4 [2940]	31 3/4 [806]	13 1/2 [343]	76 [1930]

INTERNATIONAL WOOD CRATES



International Wood Crate Dimensions			
Oven Model	Electric Ovens		
	X	Y	Z
1832	76 [1930]	29 3/4 [756]	63 1/2 [1613]
2336	84 [2134]	29 3/4 [756]	69 1/2 [1765]
2440	84 [2134]	29 3/4 [756]	69 1/2 [1765]
3240	84 [2134]	29 3/4 [756]	77 1/2 [1969]
3255	99 [2515]	29 3/4 [756]	77 1/2 [1969]
3855	99 [2515]	29 3/4 [756]	83 1/2 [2121]

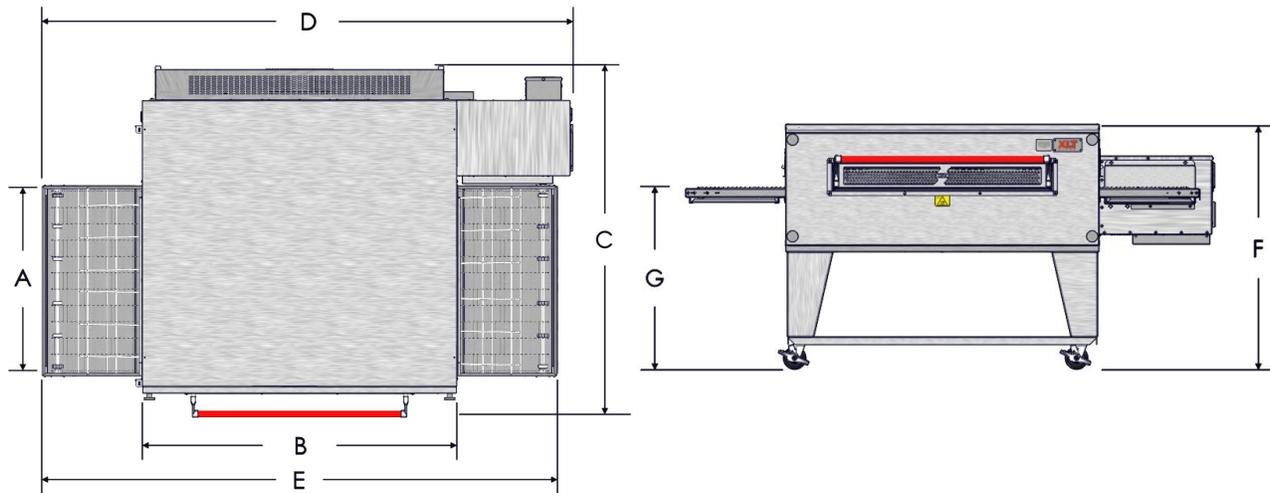
METAL SKIDS (Containers Only)



Metal Skid Dimensions				
Oven Model	Electric Oven			
	X	Y	Z	Z (With Oven)
1832	55 [1397]	22 [559]	6 1/2 [165]	49 [1245]
2336	59 [1499]	22 [559]	6 1/2 [165]	52 3/4 [1340]
2440	63 [1600]	22 [559]	6 1/2 [165]	55 [1397]
3240	63 [1600]	22 [559]	6 1/2 [165]	63 [1600]
3255	78 [1981]	22 [559]	6 1/2 [165]	63 [1600]
3855	78 [1981]	22 [559]	6 1/2 [165]	69 [1753]

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

SINGLE STACK

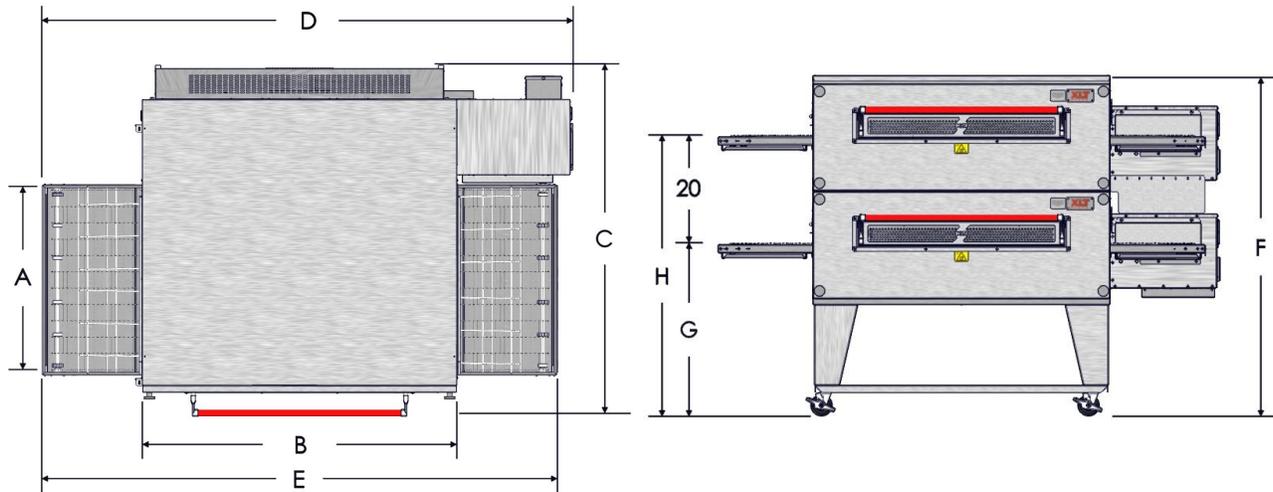


SINGLE OVEN	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT
1832	18 [457]	32 [813]	48 3/8 [1229]	70 1/4 [1784]	67 1/4 [1708]	47 3/4 [1213]	37 [940]	N/A	N/A	N/A	571 [259]
2336	23 [584]	36 [914]	50 3/8 [1280]	70 3/4 [1797]	65 3/4 [1670]	47 3/4 [1213]	37 [940]	N/A	N/A	N/A	641 [291]
2440	24 [610]	40 [1016]	54 3/8 [1381]	78 1/4 [1988]	75 1/4 [1911]	47 3/4 [1213]	37 [940]	N/A	N/A	N/A	718 [326]
3240	32 [813]	40 [1016]	62 3/8 [1584]	78 1/4 [1988]	75 1/4 [1911]	47 3/4 [1213]	37 [940]	N/A	N/A	N/A	810 [367]
3255	32 [813]	55 [1397]	62 3/8 [1584]	93 1/4 [2369]	90 1/4 [2292]	47 3/4 [1213]	37 [940]	N/A	N/A	N/A	976 [443]
3855	38 [965]	55 [1397]	68 3/8 [1737]	93 1/4 [2369]	90 1/4 [2292]	47 3/4 [1213]	37 [940]	N/A	N/A	N/A	1049 [476]

SINGLE OVEN	CRATED WEIGHTS (1 CRATE)		
	DOM. WOOD	INTL. WOOD	METAL SKID
1832	768 [348]	806 [366]	691 [313]
2336	845 [383]	896 [406]	772 [350]
2440	930 [422]	981 [445]	858 [389]
3240	1031 [468]	1088 [494]	960 [435]
3255	1240 [562]	1303 [591]	1157 [525]
3855	1320 [599]	1389 [630]	1237 [561]

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

DOUBLE STACK

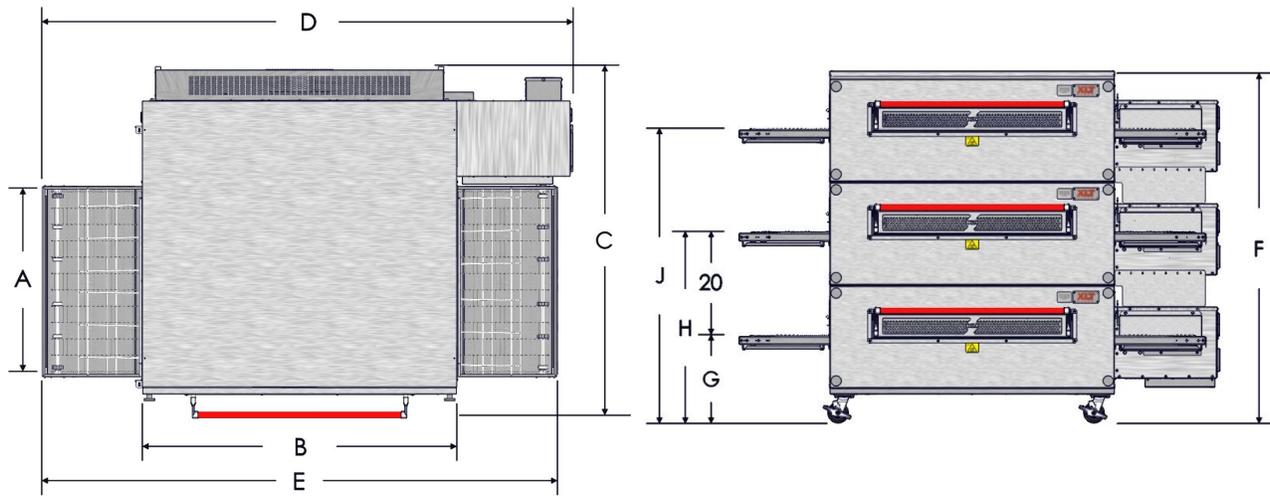


DOUBLE STACK	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT
1832	18 [457]	32 [813]	47 5/6 [1215]	70 1/4 [1784]	67 1/4 [1708]	67 3/4 [1721]	37 [940]	57 [1448]	N/A	N/A	1036 [470]
2336	23 [584]	36 [914]	52 5/6 [1342]	70 3/4 [1797]	65 3/4 [1670]	67 3/4 [1721]	37 [940]	57 [1448]	N/A	N/A	1165 [528]
2440	24 [610]	40 [1016]	53 5/6 [1367]	78 1/4 [1988]	75 1/4 [1911]	67 3/4 [1721]	37 [940]	57 [1448]	N/A	N/A	1308 [593]
3240	32 [813]	40 [1016]	61 5/6 [1570]	78 1/4 [1988]	75 1/4 [1911]	67 3/4 [1721]	37 [940]	57 [1448]	N/A	N/A	1467 [665]
3255	32 [813]	55 [1397]	61 5/6 [1570]	93 1/4 [2369]	90 1/4 [2292]	67 3/4 [1721]	37 [940]	57 [1448]	N/A	N/A	1767 [801]
3855	38 [965]	55 [1397]	67 5/6 [1723]	93 1/4 [2369]	90 1/4 [2292]	67 3/4 [1721]	37 [940]	57 [1448]	N/A	N/A	1900 [862]

DOUBLE OVEN	CRATED WEIGHTS (2 CRATES)		
	DOM. WOOD	INTL. WOOD	METAL SKID
1832	1419 [644]	1494 [678]	1265 [574]
2336	1561 [708]	1663 [754]	1414 [641]
2440	1719 [780]	1820 [826]	1576 [715]
3240	1894 [859]	2008 [911]	1751 [794]
3255	2276 [1032]	2402 [1090]	2109 [957]
3855	2423 [1099]	2559 [1161]	2255 [1023]

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

TRIPLE STACK



TRIPLE STACK	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT
1832	18 [457]	32 [813]	48 3/8 [1229]	70 1/4 [1784]	67 1/4 [1708]	67 3/4 [1721]	17 [432]	37 [940]	57 [1448]	N/A	1466 [665]
2336	23 [584]	36 [914]	50 3/8 [1280]	70 3/4 [1797]	65 3/4 [1670]	67 3/4 [1721]	17 [432]	37 [940]	57 [1448]	N/A	1661 [753]
2440	24 [610]	40 [1016]	54 3/8 [1381]	78 1/4 [1988]	75 1/4 [1911]	67 3/4 [1721]	17 [432]	37 [940]	57 [1448]	N/A	1861 [844]
3240	32 [813]	40 [1016]	62 3/8 [1584]	78 1/4 [1988]	75 1/4 [1911]	67 3/4 [1721]	17 [432]	37 [940]	57 [1448]	N/A	2086 [946]
3255	32 [813]	55 [1397]	62 3/8 [1584]	93 1/4 [2369]	90 1/4 [2292]	67 3/4 [1721]	17 [433]	37 [941]	57 [1448]	N/A	2520 [1143]
3855	38 [965]	55 [1397]	62 3/8 [1584]	93 1/4 [2369]	90 1/4 [2292]	67 3/4 [1721]	17 [433]	37 [941]	57 [1448]	N/A	2708 [1228]

TRIPLE OVEN	CRATED WEIGHTS (3 CRATES)		
	DOM. WOOD	INTL. WOOD	METAL SKID
1832	2032 [922]	2144 [973]	1801 [817]
2336	2247 [1019]	2398 [1088]	2026 [919]
2440	2467 [1119]	2618 [1188]	2252 [1021]
3240	2714 [1231]	2886 [1309]	2500 [1134]
3255	3271 [1484]	3459 [1569]	3020 [1370]
3855	3478 [1578]	3682 [1670]	3227 [1464]

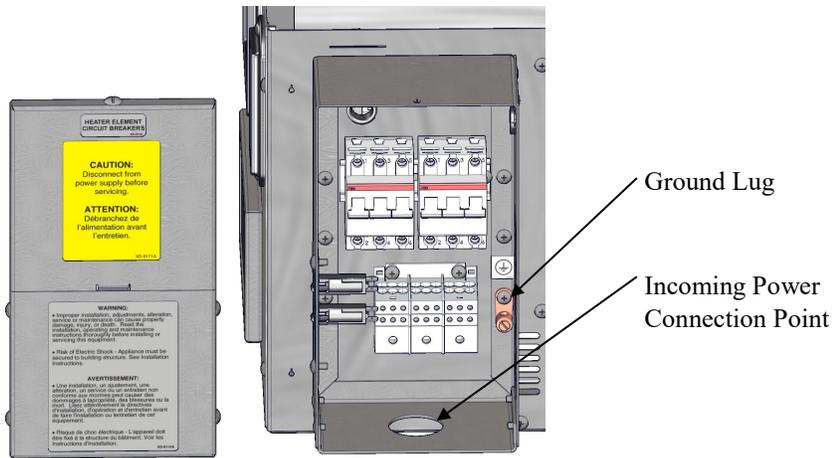
NOTE: All dimensions in inches [millimeters], ± 1/4 [6], unless otherwise noted.
All weights in pounds [kilograms] unless otherwise noted.

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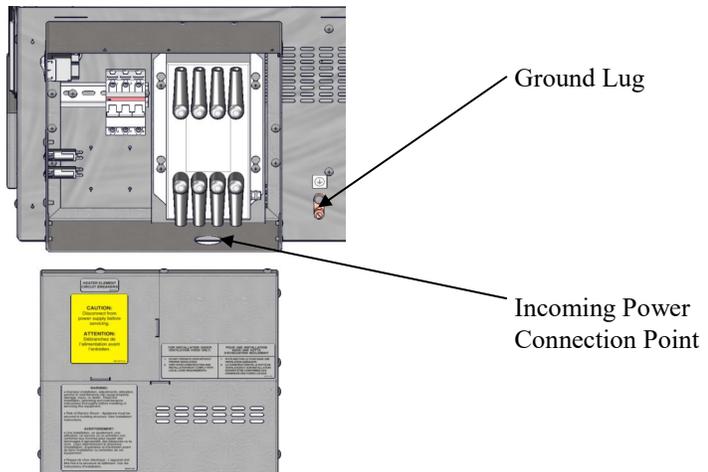
Electric Oven Electrical Requirements																		
Per EACH Oven																		
Oven Model	STANDARD					WORLD												
	Volts AC	Amps	Hertz	Phase	KW	Volts AC	Amps	Hertz	Phase	KW								
1832	208/240	45/39	60	3	16	380/415	31/24	50	3	16/15								
2336											82/65	27	51/44	27/31				
2440		32			55/48		32/34											
3240										90/80		4 Wire Service - L1, L2, L3 +1 Ground (per oven)					5 Wire Service - L1, L2, L3 N +2 Grounds (per oven)	
3255																		
3855																		

FOR EACH OVEN:

- A separate circuit breaker 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.

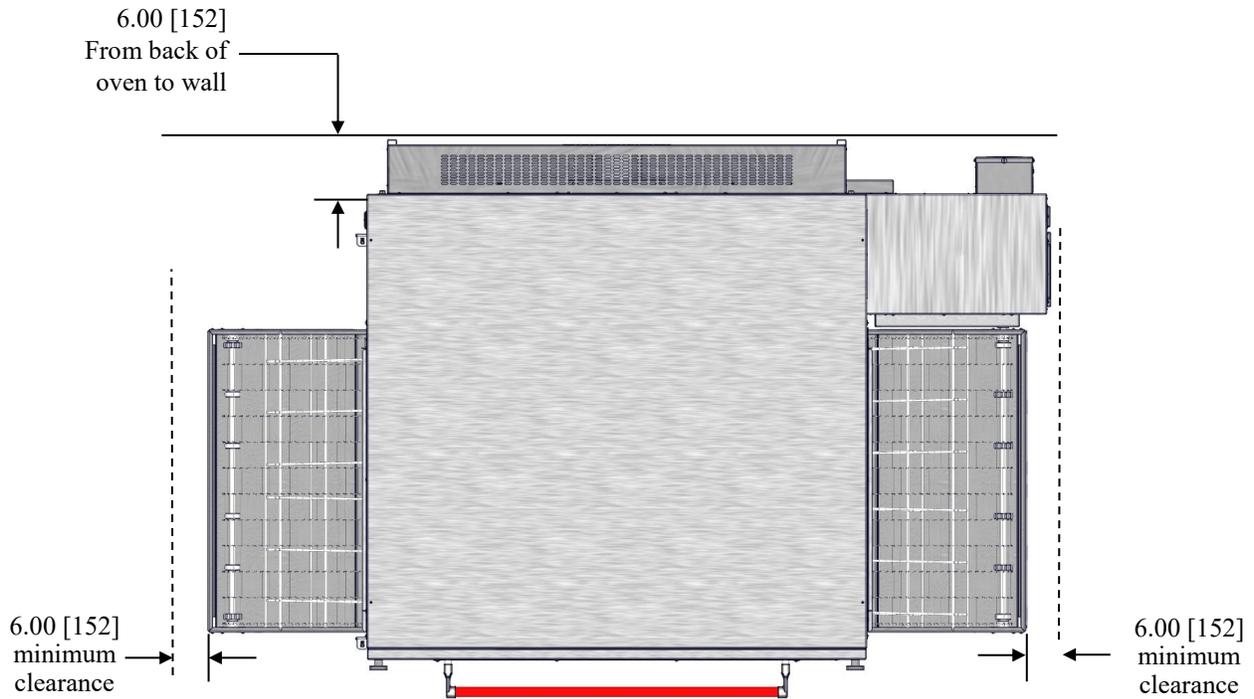


Control Box Rear - Standard (Covers Removed)



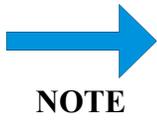
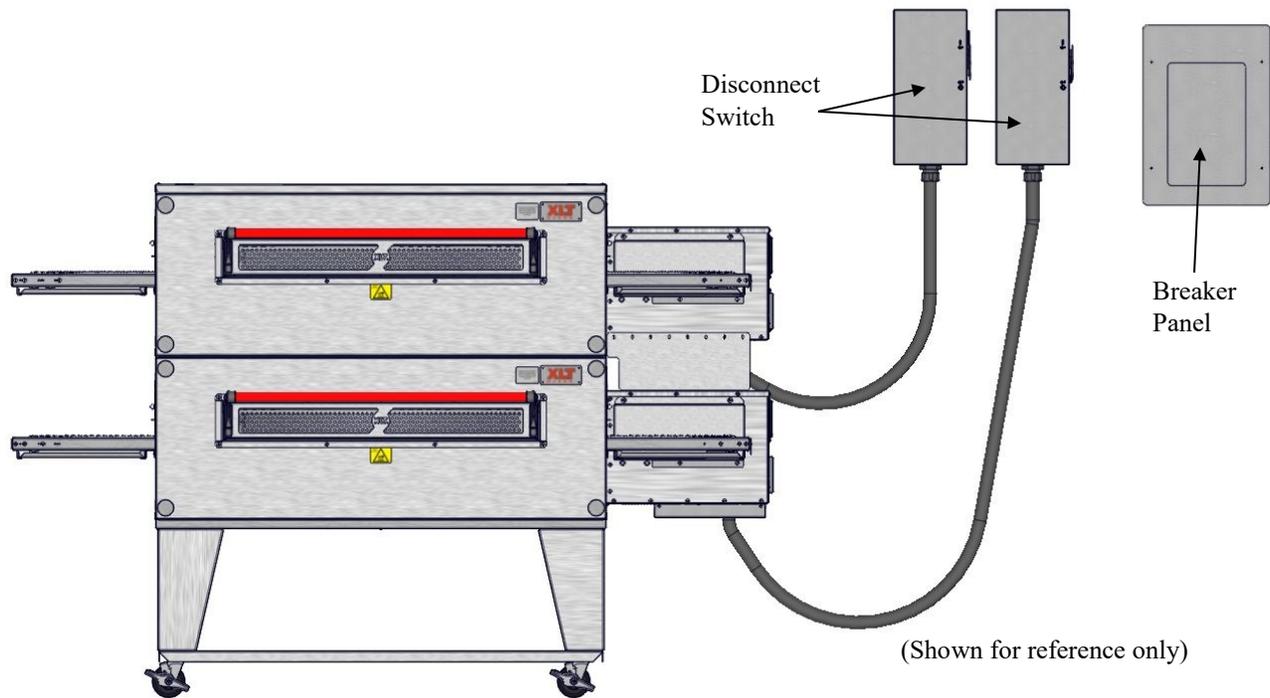
Control Box Rear - World (Covers Removed)

These ovens are suitable for installation on either combustible or non-combustible floors, and adjacent to either combustible or non-combustible walls. The motor cover is designed to provide the proper clearance to the back of the oven. The minimum side clearances are 6in. / 150mm, measured from the end of the conveyor.



Utilities must be easily accessible when the ovens are in the installed position. Do not install utilities behind the ovens.

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

**NOTE**

All installations must conform to local building and mechanical codes. It is required that the ovens be placed under a ventilation hood to provide exhaust ventilation and adequate air supply.

**NOTE**

Equipment must be installed with cord anchorage to relieve strain on conductors, twisting of terminals, and abrasions to insulation.

WARNING & SAFETY INFORMATION

XLT ovens can easily be moved and stacked with the proper lifting equipment. The use of XLT approved lifting equipment is highly recommended. Contact XLT for more information.

**DANGER**

- These ovens are heavy & can tip or fall causing bodily injury.
- NEVER place any part of your body beneath any oven that is suspended by the lifting jacks. A crush hazard exists if the oven falls or slips.
- DO NOT place your hands on the lifting jack vertical pole beneath the jack's winch. As the jack's winch descends when you turn the jack handle, a pinch point is created between the winch & the pole.

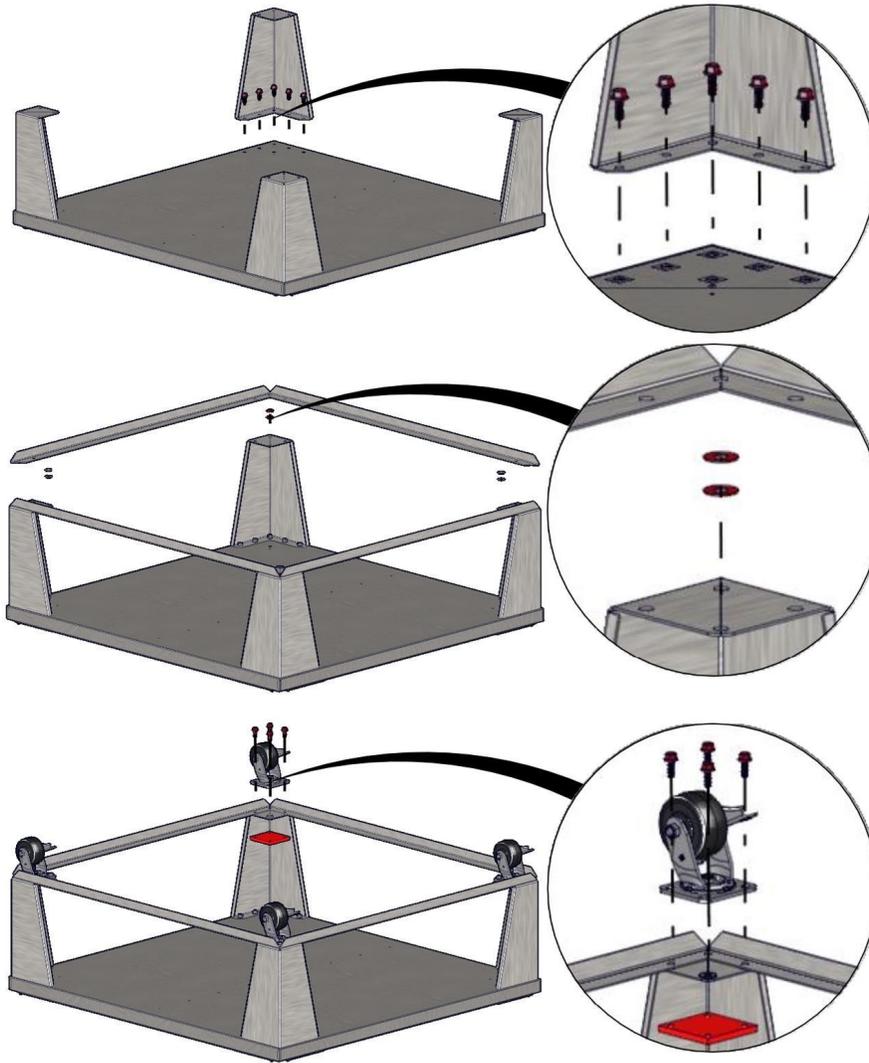
**CAUTION**

BE CAREFUL when rolling the oven on the cart, especially when going up or down ramps & over bumps. Leave the straps/banding on until the oven is near the assembly area.

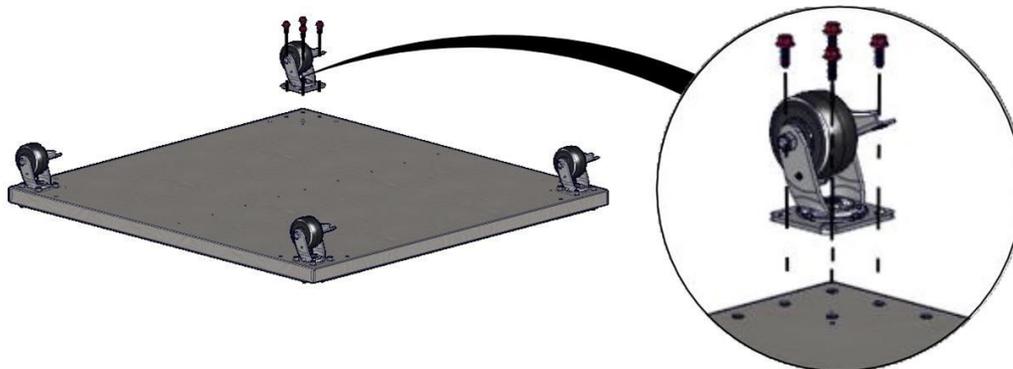
**DANGER**

- Make sure that the notch on tube of the winch assembly is aligned with the pin in the tripod base as shown. These alignments are important and keep the jack aligned properly.
- Check for smooth operation. The cable should not be pinched and should pass smoothly over the pulley on top of the pole assembly.
- Inspect cable prior to each use.
- If cable is frayed or shows signs of excessive wear and tear, DO NOT USE until cable is replaced.
- At a minimum replace the cable annually with wire rope that meets or exceeds the jack manufacturer's specifications.
- Do not exceed the stated capacity of the jack.

Base Assembly - Single & Double Stack



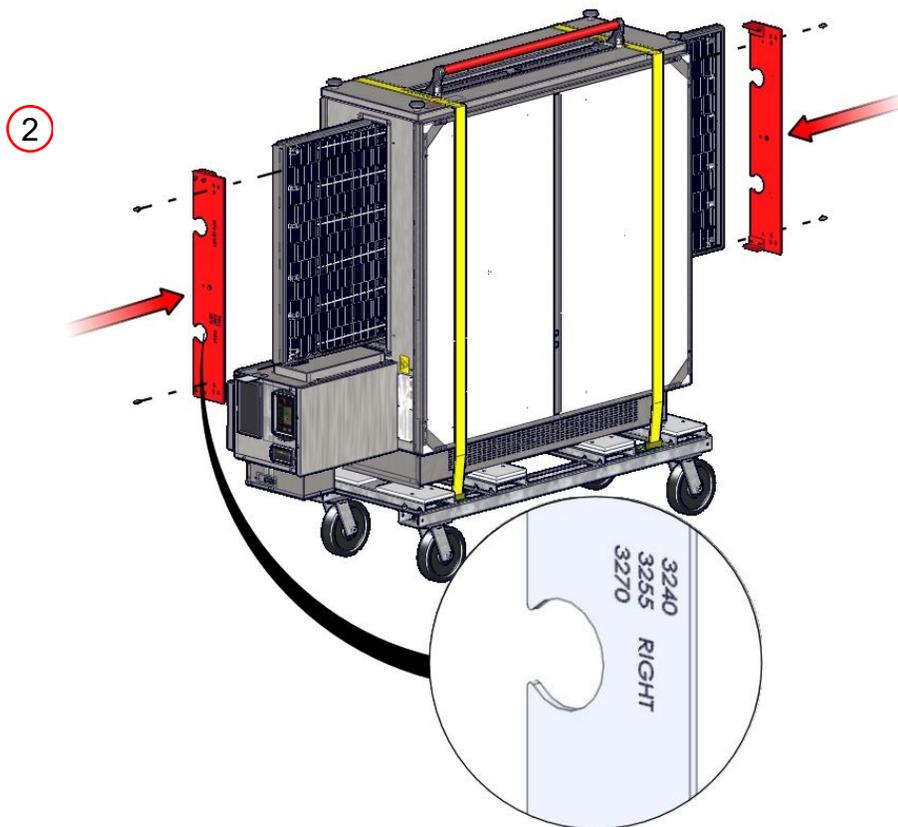
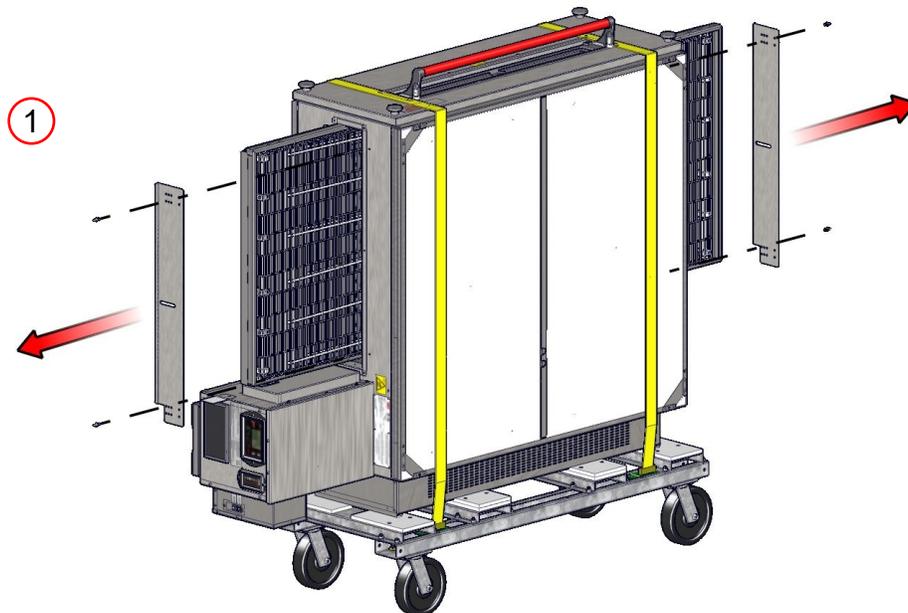
Base Assembly - Triple Stack





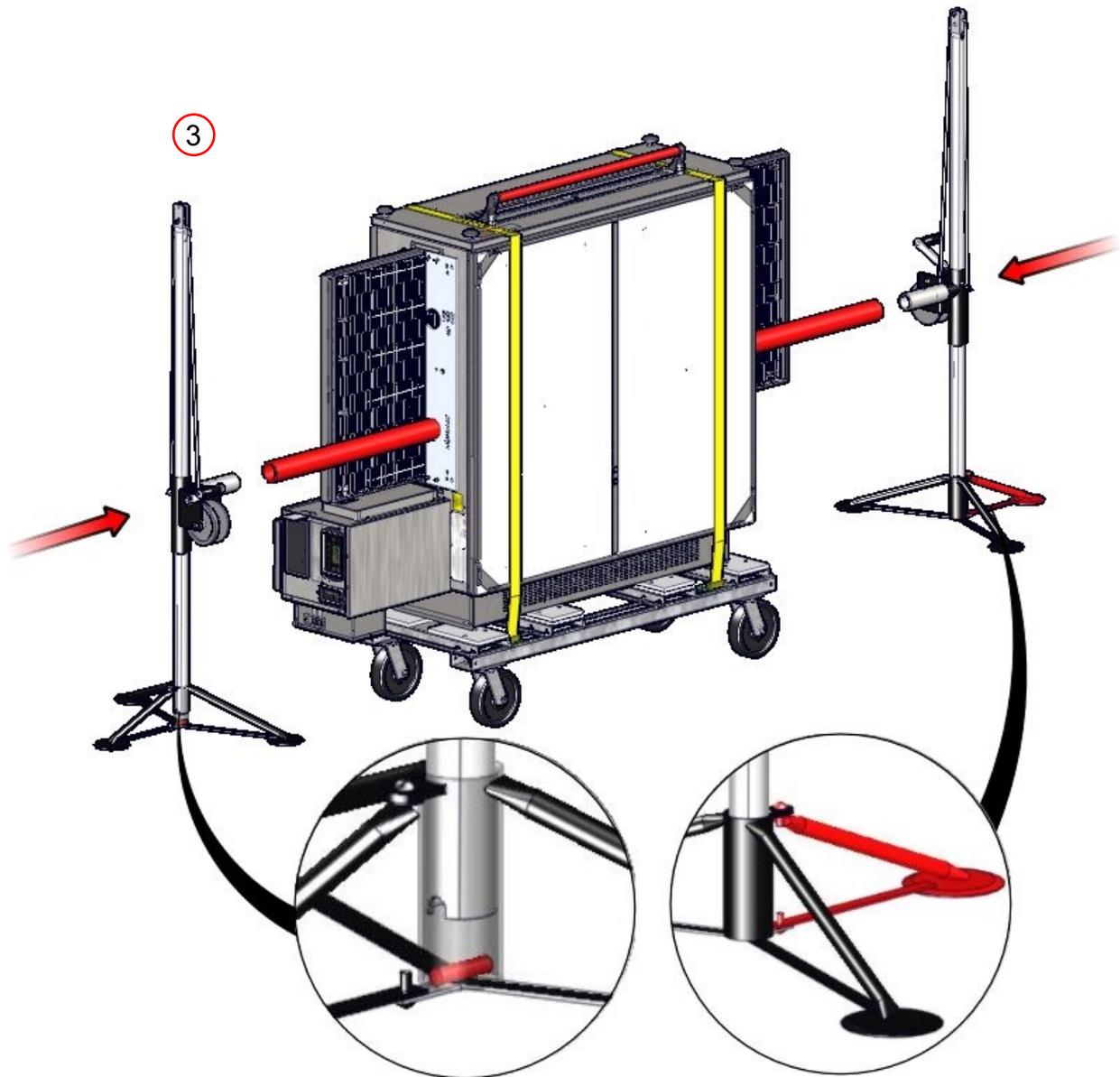
TIP

Read and understand the next six (6) steps first. They illustrate how to stack the ovens and install accessories



NOTE

The Lifting Pipe hole, marked for the appropriate oven size, must be Installed closest to the control box.



NOTE

The folding leg of the tripod must be positioned outward from the oven

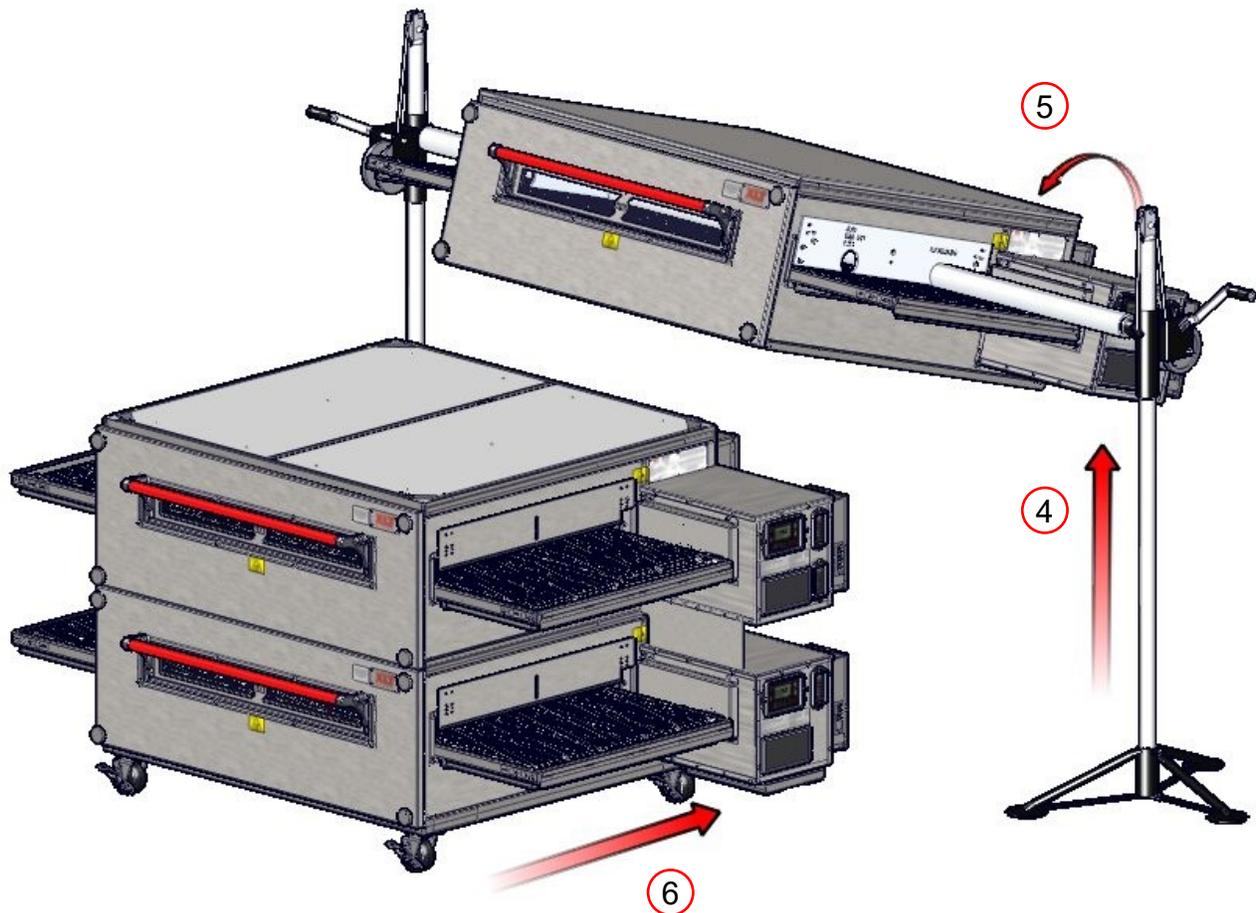
Stacking the Ovens

**DANGER**

Failure to engage the Lifting Jacks into the Lifting Pipe properly and completely will result in damage, injury, or death from a falling oven.

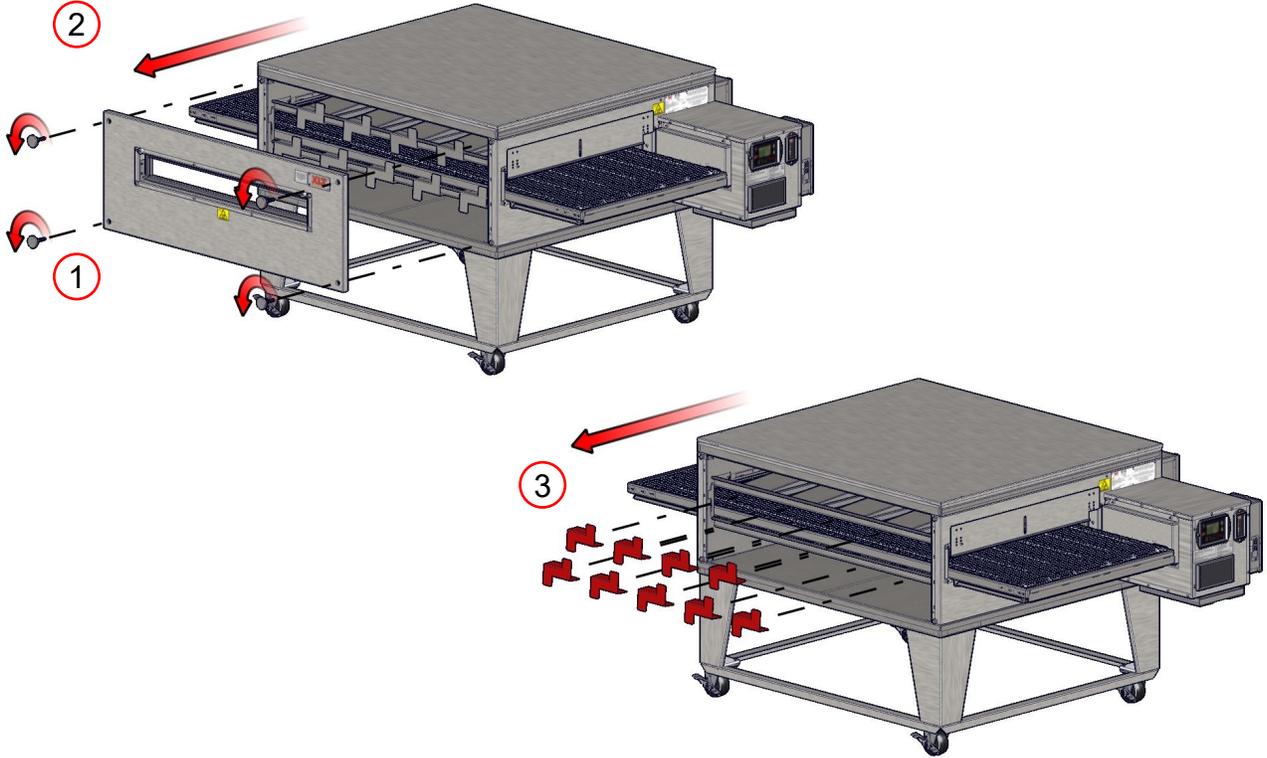
**DANGER**

- Both jacks should be raised in unison, otherwise they may bind and a dangerous situation will develop.
- Do not put any part of yourself under the oven at any time.
- The Oven is top heavy. Be careful.

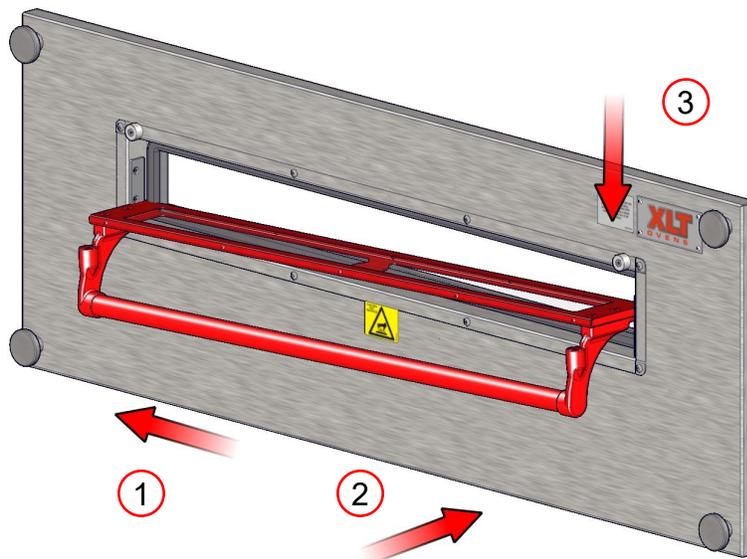


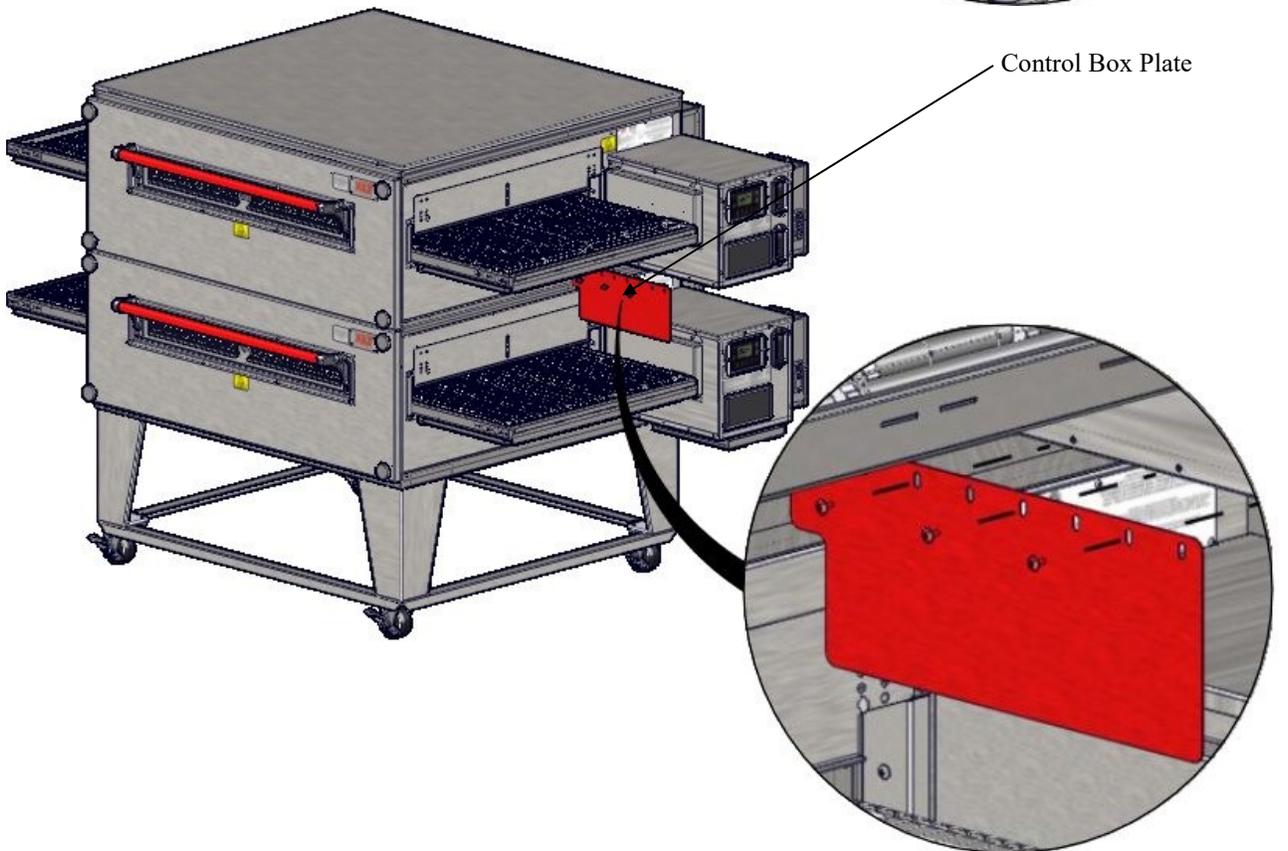
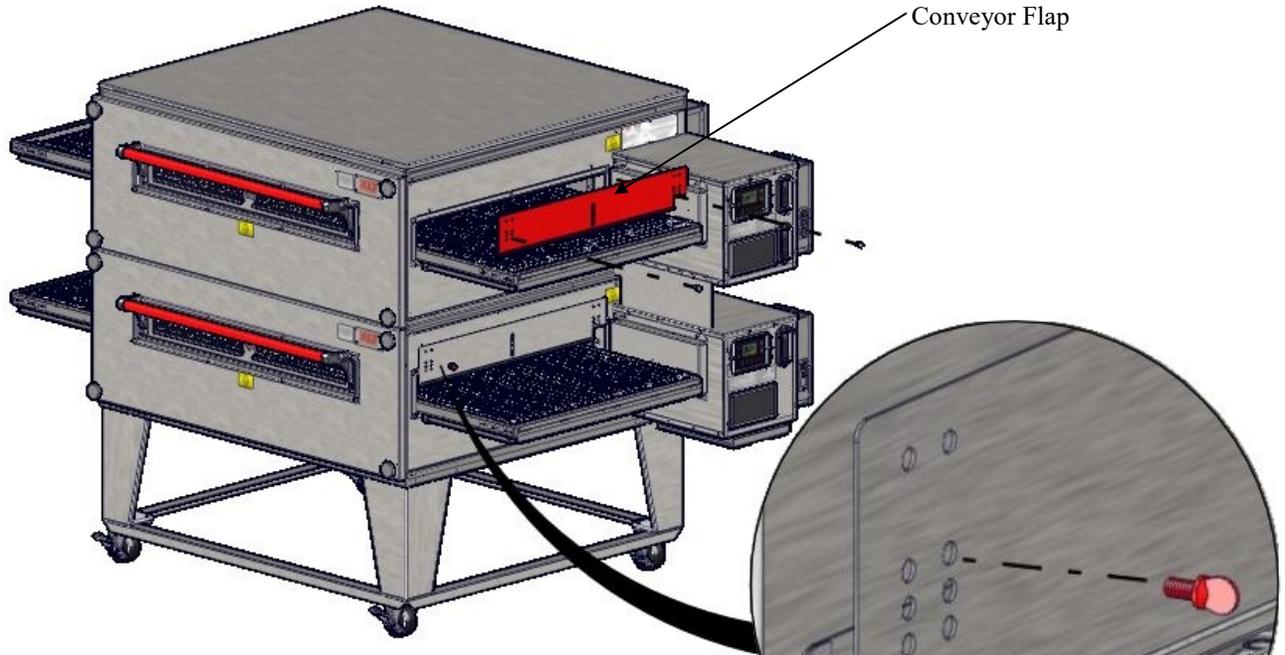
**WARNING**

Individuals with pacemakers or internal medical devices should not handle strong rare-earth magnets. These magnets are found in the sandwich door assembly.

Removing Finger Clips**NOTE**

Finger clips for transportation purposes only. Discard once removed.

Installing Sandwich Door



Physical Location & Spacing Requirements

These ovens are suitable for installation on either combustible or non-combustible floors, and adjacent to either combustible or non-combustible walls. The motor cover is designed to provide the proper clearance to the back of the oven. The minimum side clearances are 6in. / 150mm, measured from the end of the conveyor.



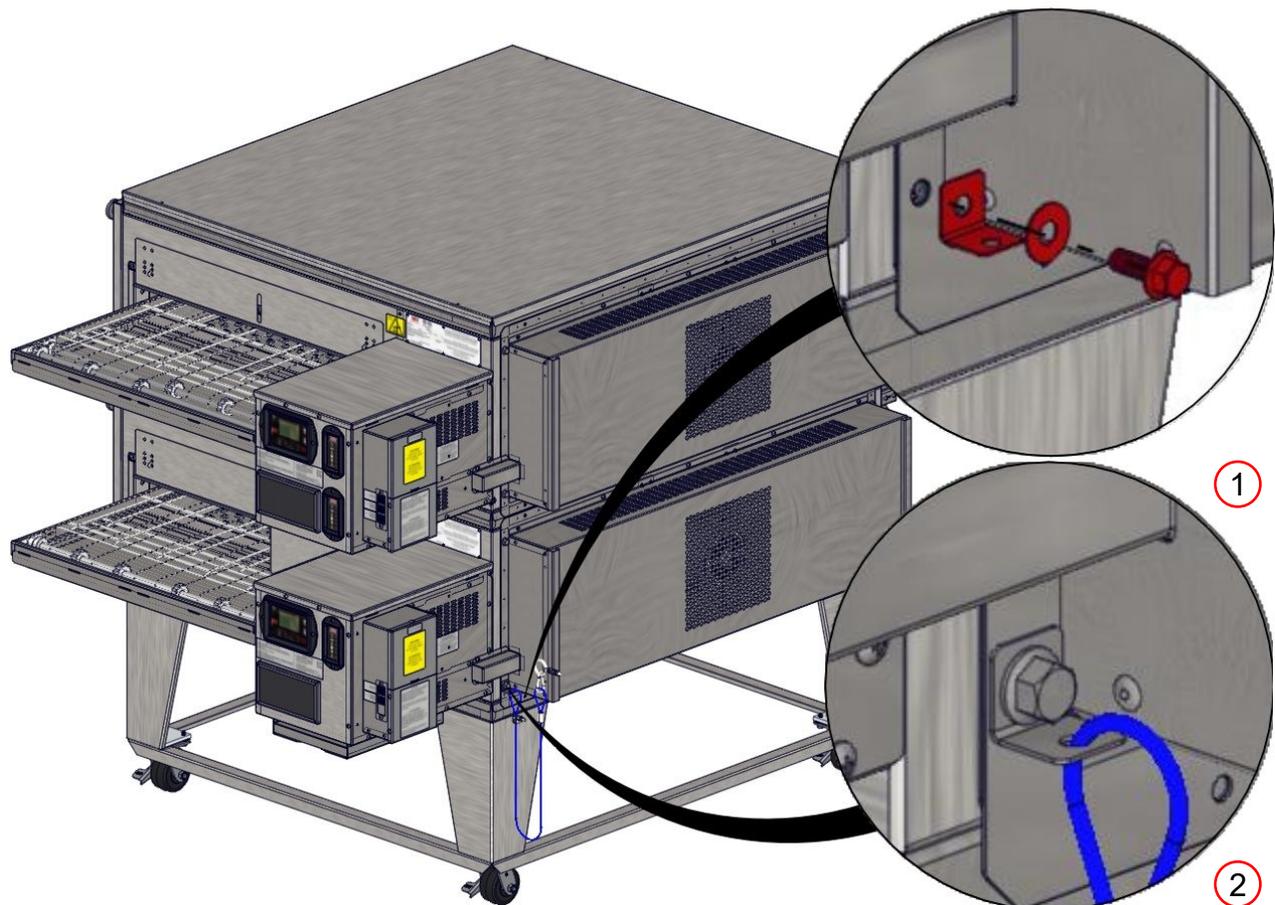
All installations must conform to local building and mechanical codes.

NOTE

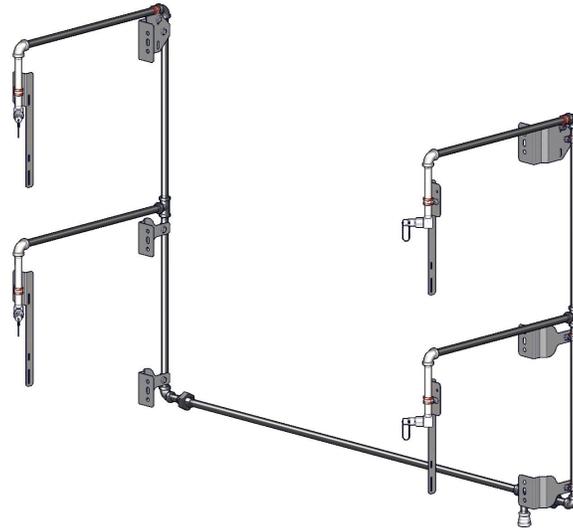
Restraint

Because all ovens are equipped with casters, all installations must be configured with a restraint to limit the movement of the oven without depending on the electric power supply cord to limit the oven movement. One (1) restraint kit, which includes one (1) eye bolt, one (1) stainless steel clip & a cable, is required for each oven stack, regardless if used on a single, double, triple, or quad configuration. The clip should be installed in the lowest hole of the back wall on the control end of the lowest oven in the stack. The lag eye bolt must be installed into a structural member of a wall or the floor. It is the owner's responsibility to ensure the restraint is installed correctly.

Upon completion of performing any service or cleaning functions that require removal of the restraint, insure that it is correctly re-attached to the oven.

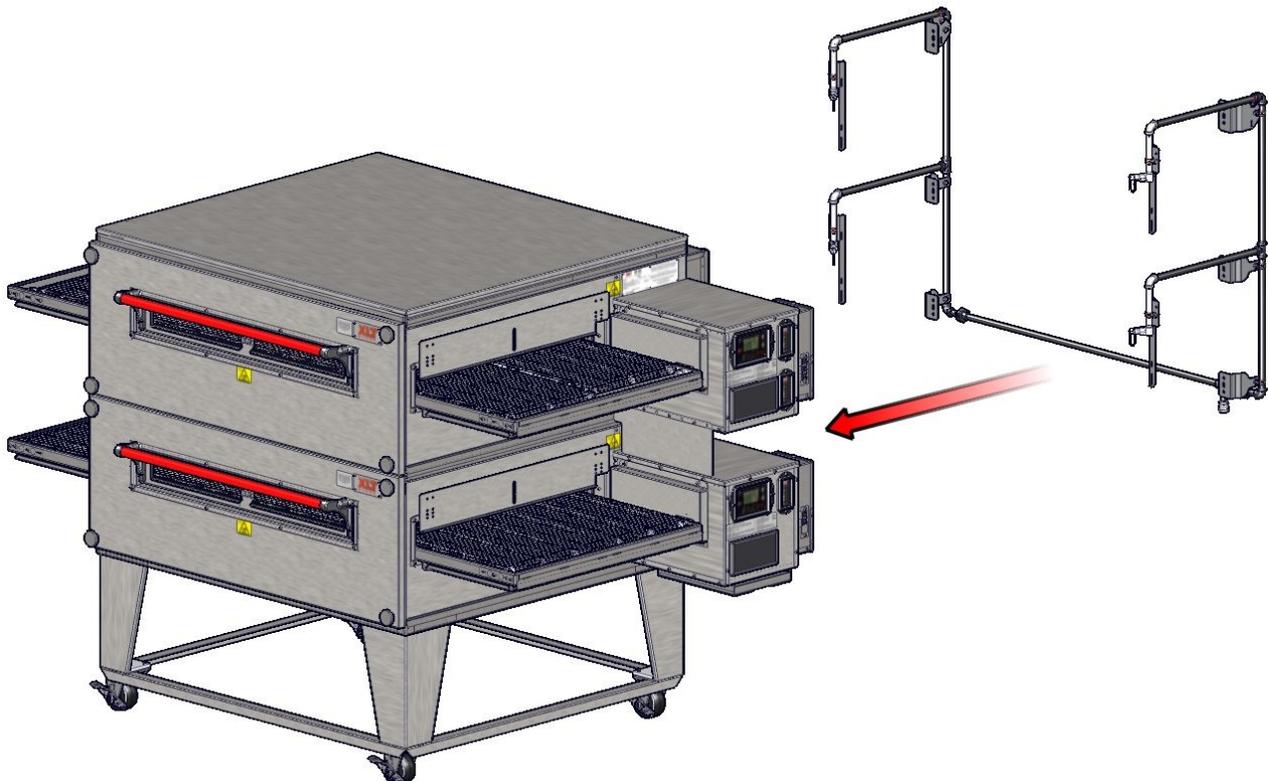


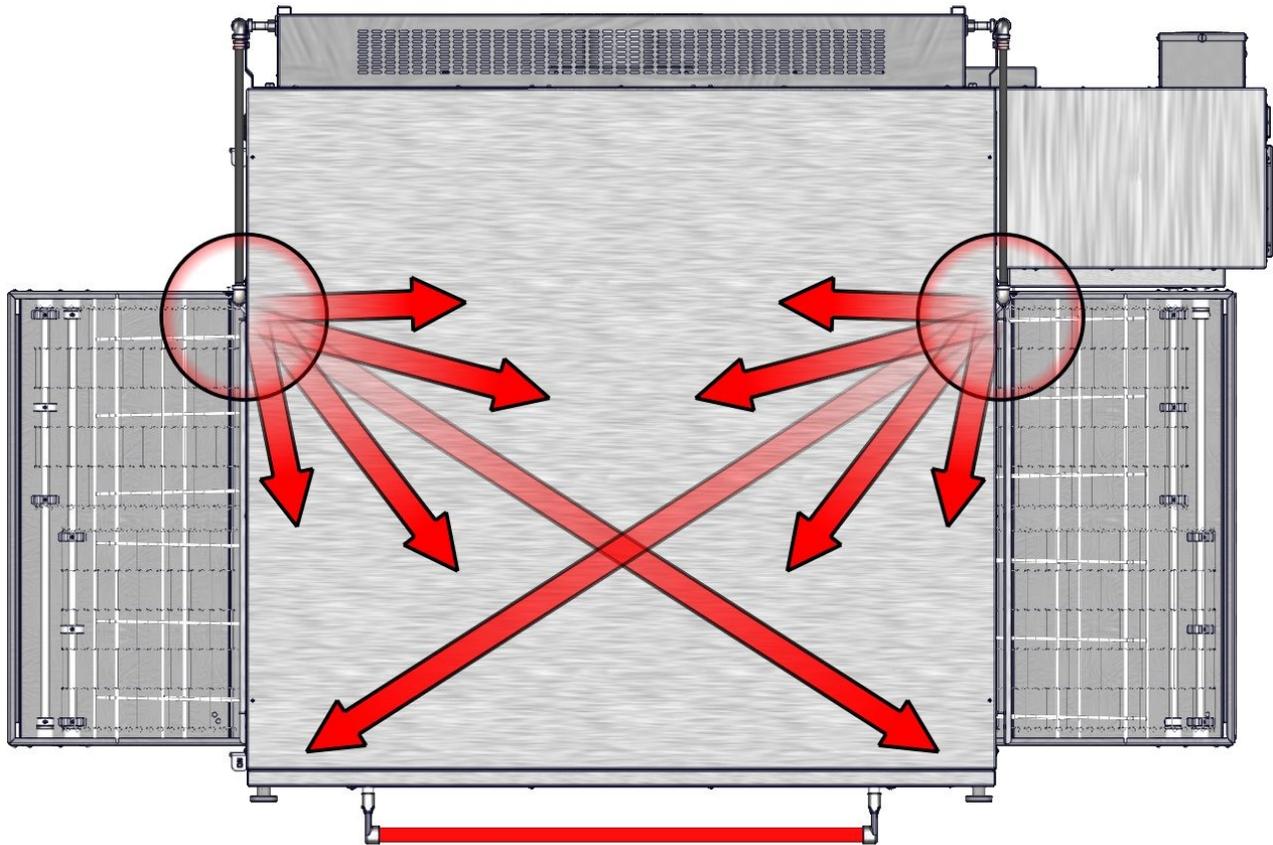
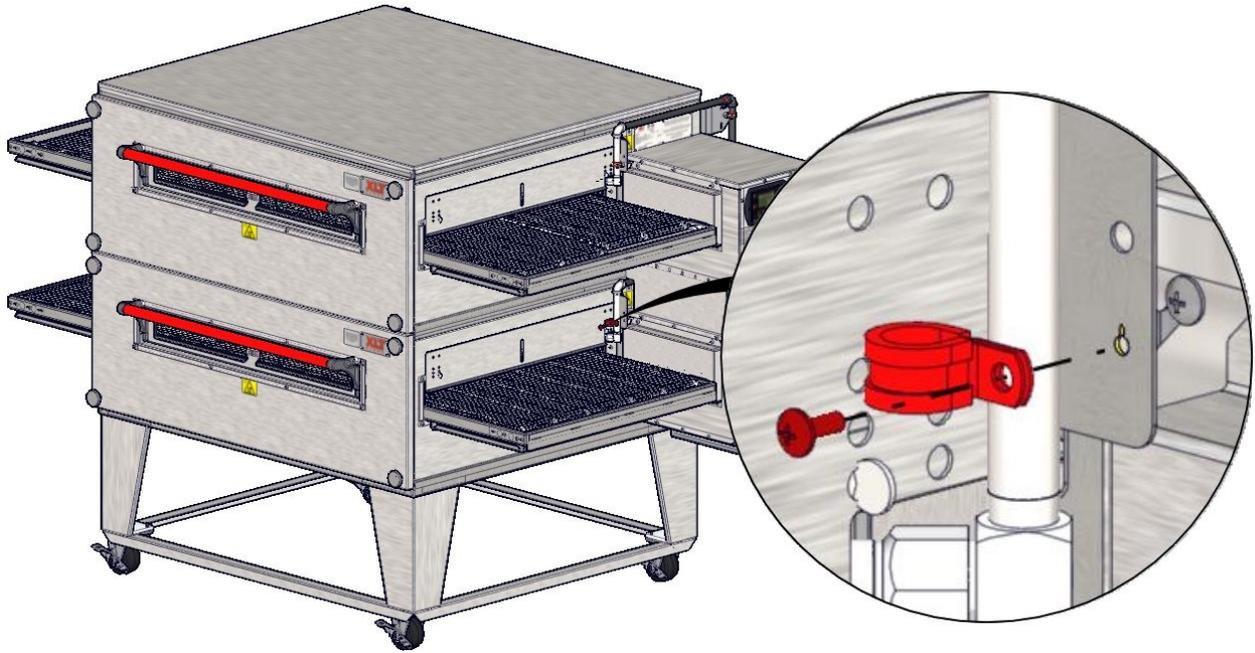
The requirement for fire suppression systems vary by location and the authority having jurisdiction. If you are required to install fire suppression on your oven, a pre-assembled piping kit is available that utilizes pre-existing holes that simplify installation and future service.



This design has been tested and approved to successfully comply with fire suppression codes. It uses only two (2) nozzles per bake chamber, and allows crumb trays, chain guards, and all other accessories to be easily removed. The kit does not interfere with any operations or maintenance.

For detailed information regarding fire suppression, see manual XD-9011 Fire Suppression Installation for XLT Hoods and XLT Ovens.





Ventilation Requirements

A powered ventilation hood is required 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. The XLT hood system is designed to meet all requirements for XLT ovens and it is our recommendation that this system be used.

Ventilation Guidelines

Obtain information from the authority having jurisdiction 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, and should be 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. XLT also recommends that the operator controls for the ovens and the operator switch for the exhaust fan be interlocked so that the exhaust fan gets energized whenever the ovens are turned on.

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 450°-500°F / 232°-260°C.
- 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. **It is necessary to have an authorized service technician verify operation and make field adjustments if needed.**

The Oven Initial Start-Up Checklist, found at the end of this manual, must be completed (both sides) at time of installation, signed by the Customer and returned to XLT Ovens and the Authorized Distributor to initiate Warranty Policy. **If the Start-Up Checklist is not filled out completely and returned to XLT Ovens, then 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. Fill out Step 1 on the checklist with all information and print legibly.
3. Place all control boxes in service position and start each oven and complete Step 2.
4. Complete Start-up checklist with owner signature and return to XLT.



CAUTION

Do Not Exceed 65 Hz On VFD Settings.



NOTE

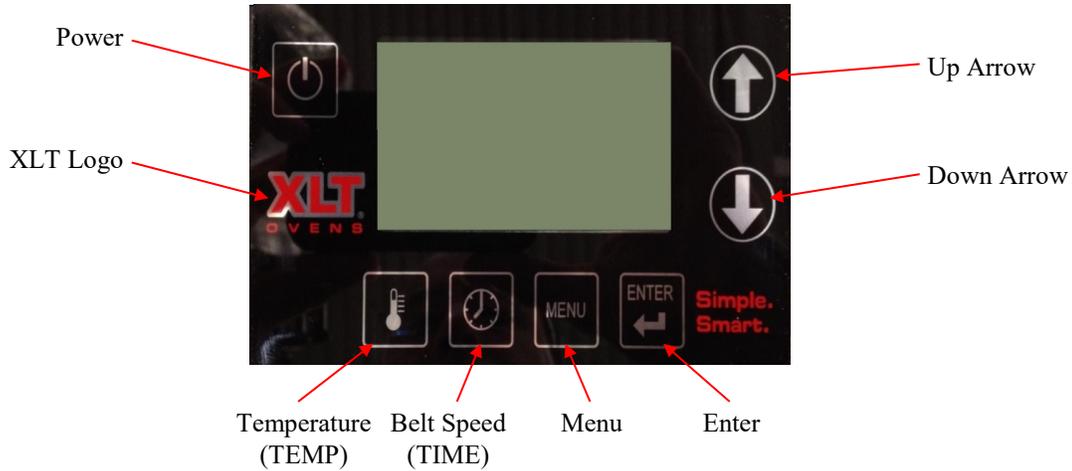
All XLT ovens will come programmed for a bake time of 5:00 minutes and a temperature of 500°F/260°C. End users are responsible for determining oven settings. The tables below indicate minimum and maximum values for bake time and temperature.

Conveyor Belt Times (Min:Sec)		
Oven Models	MINIMUM	MAXIMUM
1832	1:30	17:00
xx36-xx70	1:30	20:00

Oven Operating Temperature Range		
Oven Models	MINIMUM	MAXIMUM
All	300° F	590° F
	149° 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 confirm oven start up.

Temperature Adjustment



- 2 **TEMPERATURE ADJUST:** Press TEMP button for three (3) seconds. To adjust temperature use either the Up or Down arrow. Press Enter to save.

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. If split belt, press the TIME button to toggle between belt times. Press Enter to save.

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

Menu Mode (Optional)



Menu Operation

1. To enter Menu Mode press MENU.
2. The number in the lower right hand corner will begin flashing.
3. Scroll through the menus by pressing Up/Down arrows (Max of twelve (12) preset menus).
4. To select desired menu press ENTER. The number should have a solid black box around it.
5. To change to another menu selection press MENU and the solid black box will disappear and the number will start flashing.
6. When the number is flashing pressing MENU will exit Menu Mode.

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 should start flashing. Use Up/Down arrows to select temp then press ENTER.
3. TIME should 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 till the LUI beeps once.
2. Then press TEMP, TIME, then 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.

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.



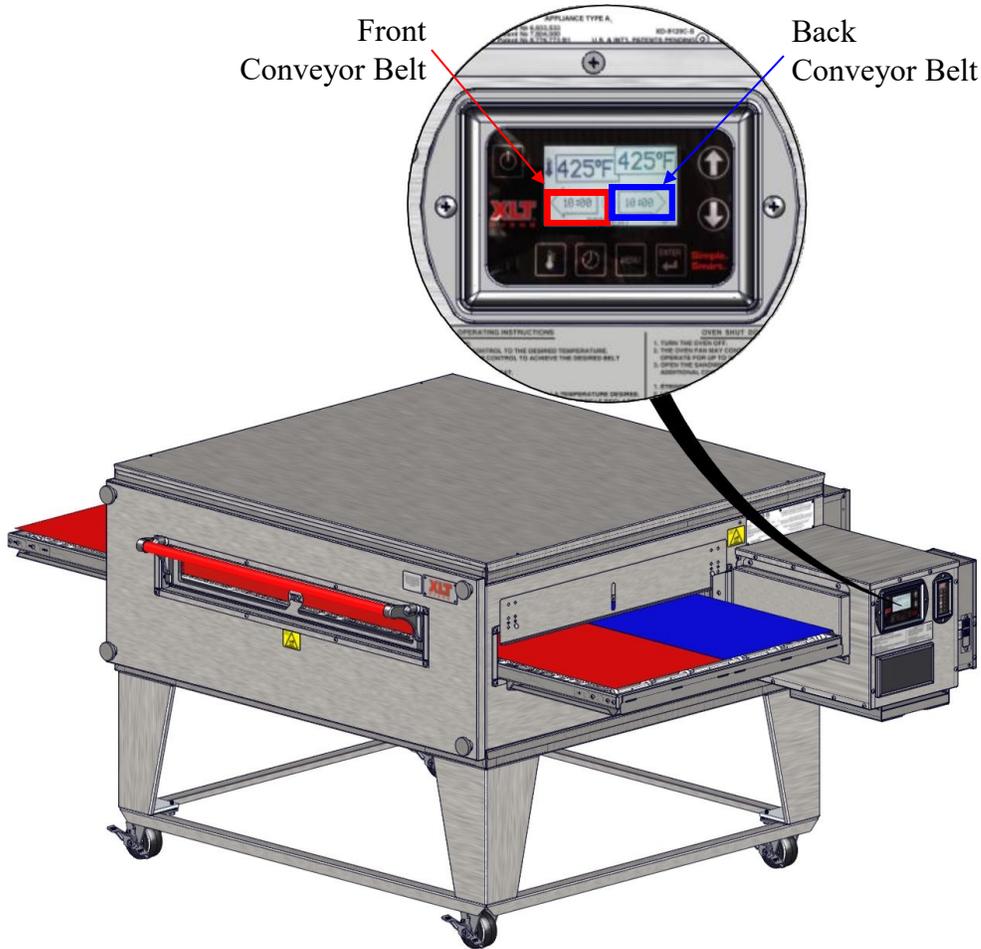
(All LED's on for reference)

Oven Control LED's

LED's Status

1. Power - Green (Illuminated when oven has power)
2. Conveyor - Green (Illuminated when conveyors are active)
3. Heat - Green (Illuminated when the SSR receives power)
4. Main Fan - Green (Illuminated when fan is spinning)
5. Cool Down - Green (Illuminated when oven is in cool down mode)
6. Alarm - Red (Illuminated when an alarm is tripped)

Split Belt Conveyor Time Control



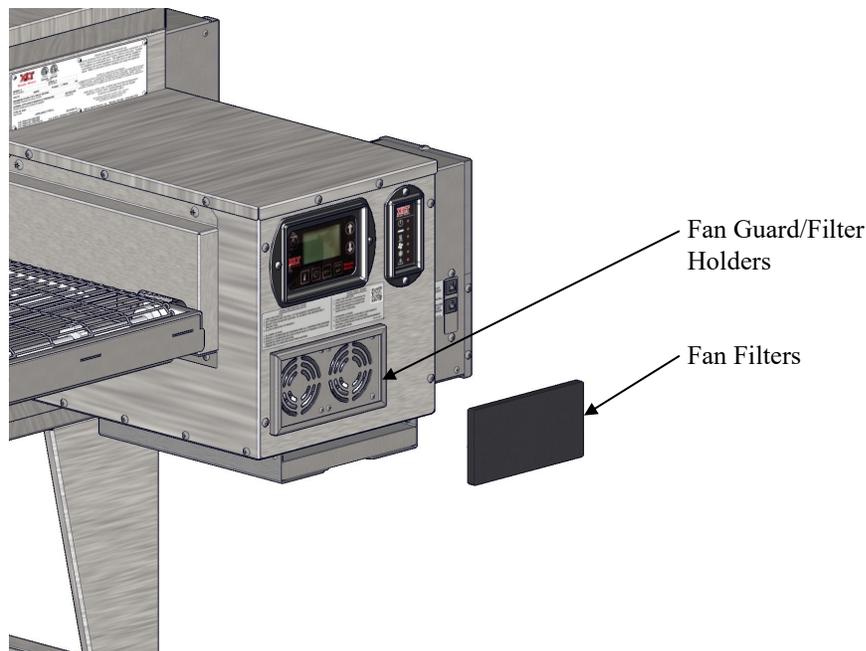
Your XLT oven is constructed of stainless steel. Most commercial cleaning agents may be used safely on all stainless steel surfaces. Check application restrictions on product label prior to usage. Observe recommended precautionary and safety measures as dictated by the product manufacturer. Bleach can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

Do not use caustic cleaners on the conveyor bearings as they will cause irreversible damage to the part.

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.

The most critical item to be cleaned is the filter on the fan. The filter is held in place by the stainless steel fan guard/filter mount and can be washed several times. Regular cleaning of the filter is important to maintain air circulation within the control box. Depending upon store conditions, this filter should be cleaned weekly or as it gets clogged with dust. Please contact XLT for replacement parts.



Cooling Filter Maintenance

1. When cooling filters need to be cleaned an alarm will appear on the LUI saying “FILTER”.
2. Press the MENU button to enter the “FILTER RESET” screen.
3. Once the filter is cleaned, press ENTER to reset the filter timer. This will take you to another screen which will show you the timer back at 00:00 and will exit after five (5) seconds.
4. If you wish to bypass alarm press the MENU button and it will clear the alarm for an additional two (2) hours. Then the “FILTER” alarm will appear again.

**DANGER**

Oven must be cool and the disconnect switches turned to the off position before any cleaning or maintenance is done.

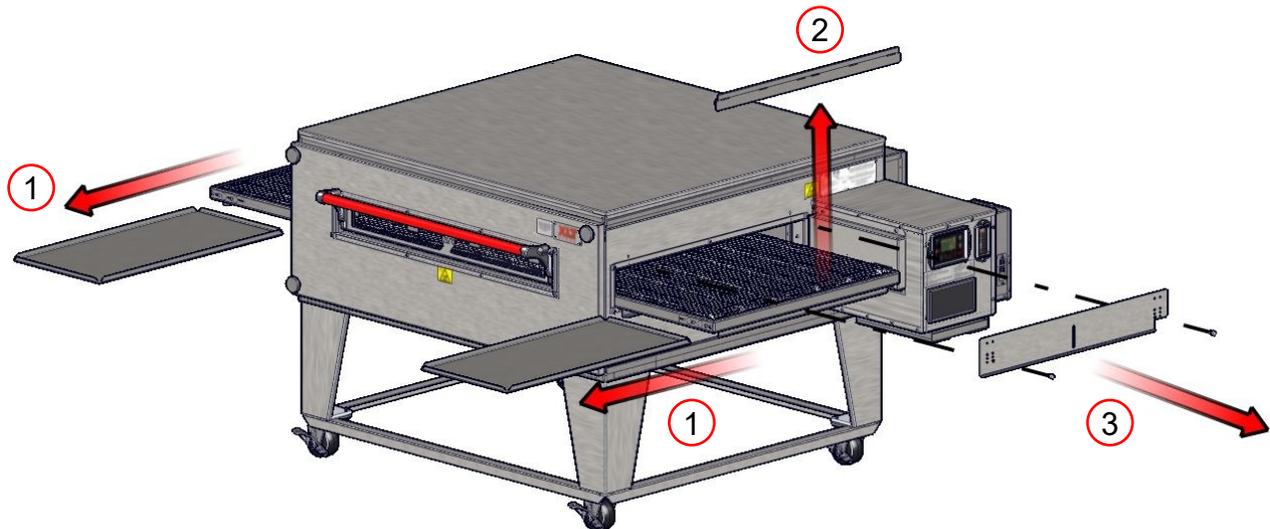
**CAUTION**

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

1. Shut off main electrical disconnect
2. Unplug electric cord, if equipped
3. Unlock casters
4. Disconnect restraint
5. Disconnect hood relocation cord (if applicable)
6. When servicing or cleaning is complete, move oven to original location
7. Connect hood relocation cord (if applicable)
8. Connect restraint
9. Lock casters
10. Plug in electric cord, if equipped
11. Turn on main electrical disconnect
12. Follow normal starting instructions

**TIP**

Read and understand the next thirteen (13) steps first. They illustrate how to remove components from the oven for cleaning.





Opening the Sandwich Door will provide a grip location for removing the Front Panel.

TIP



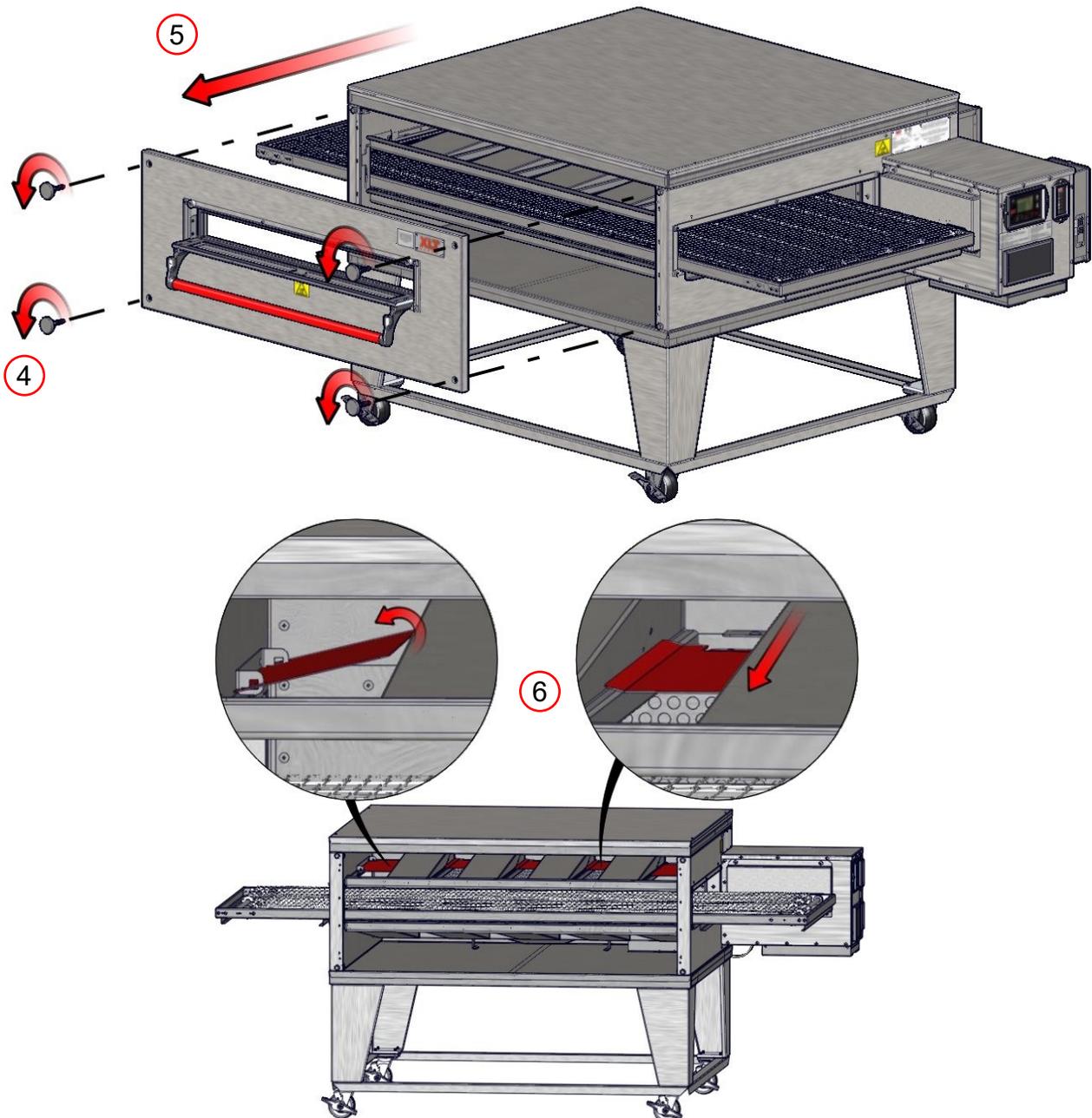
CAUTION

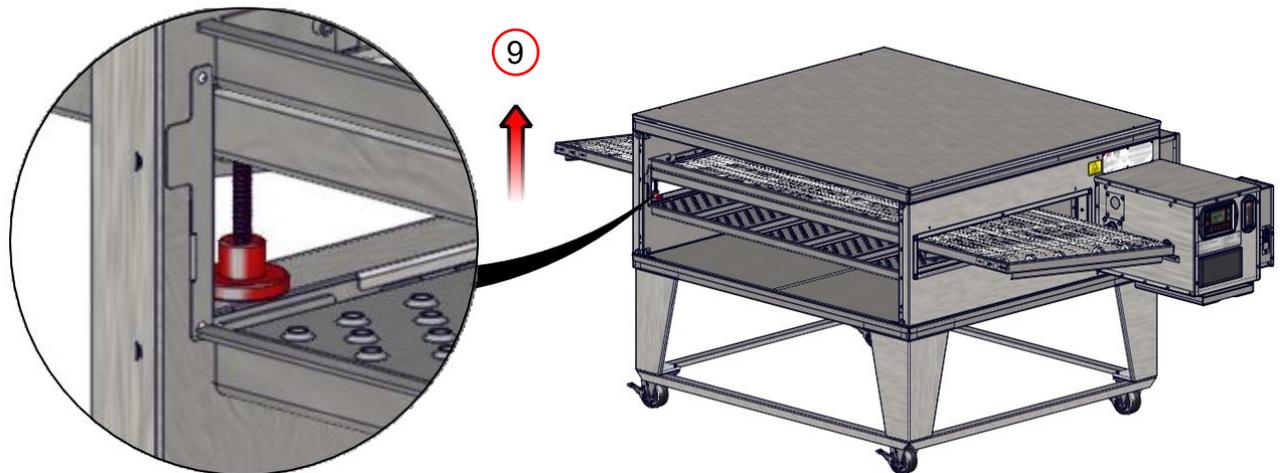
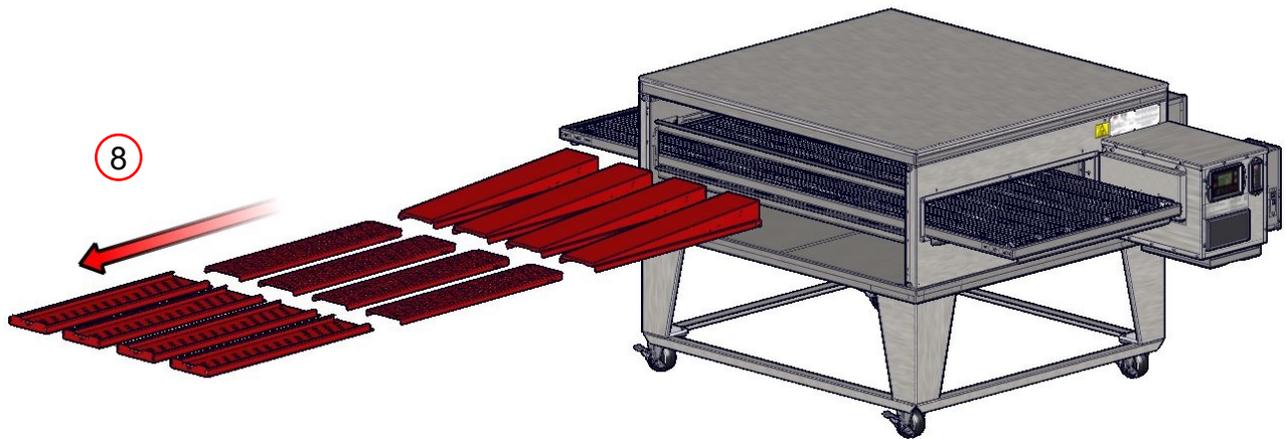
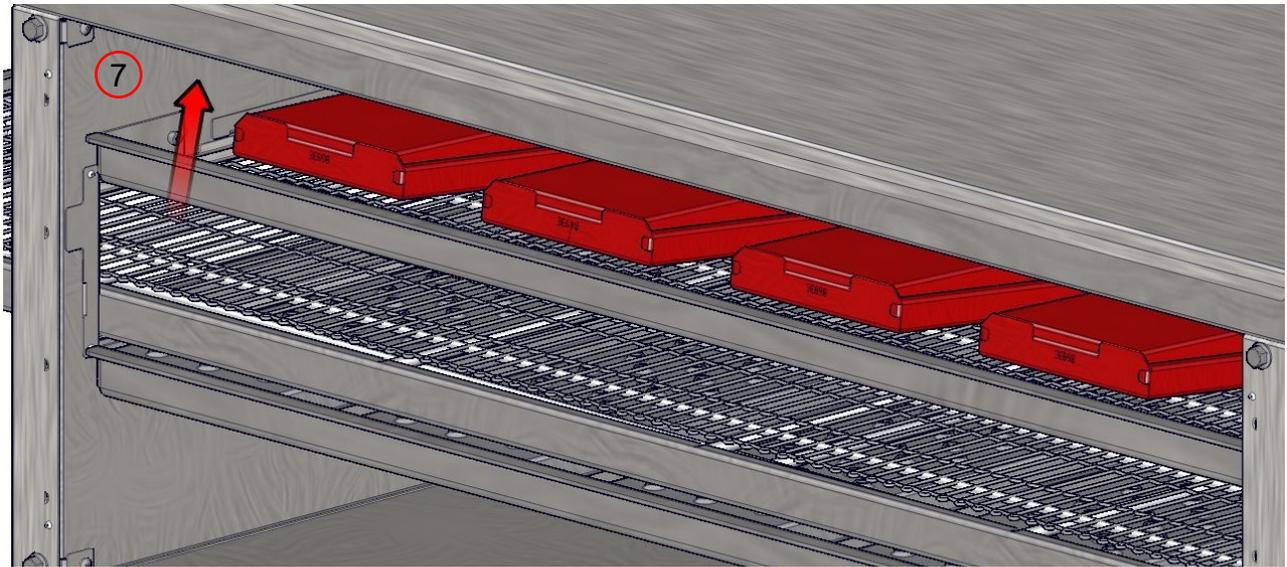
Front Panels can weigh up to 60 lbs. [28 kg]. Use caution when lifting.

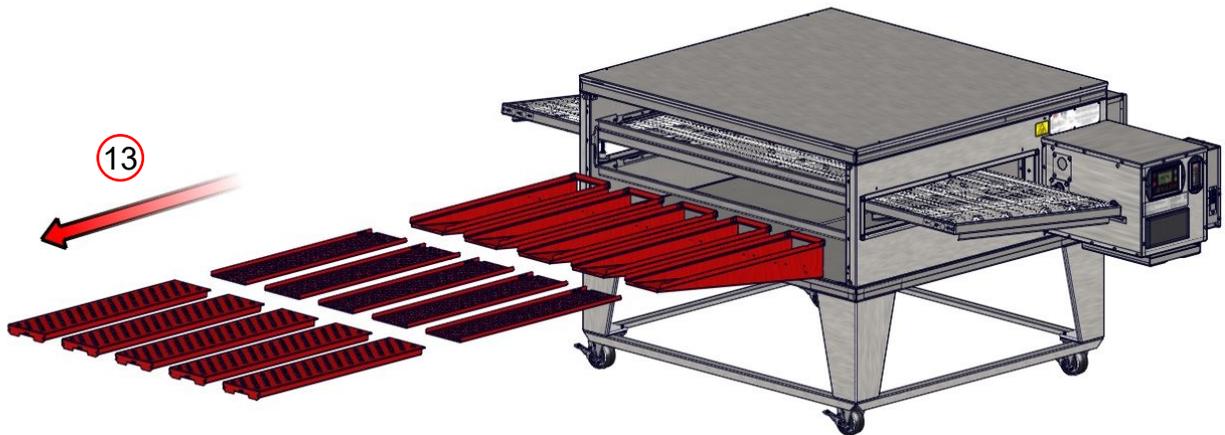
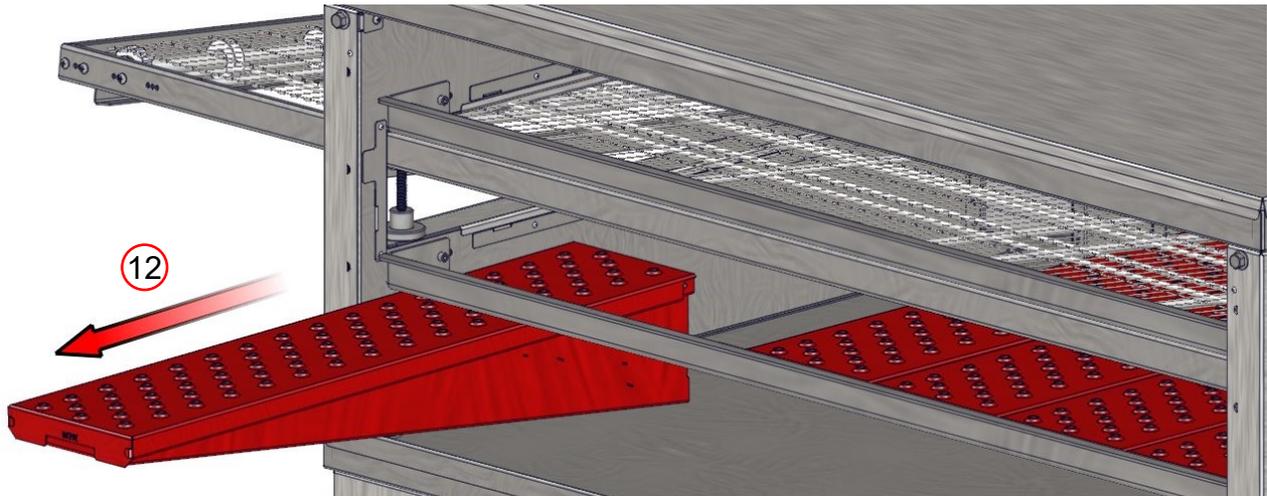
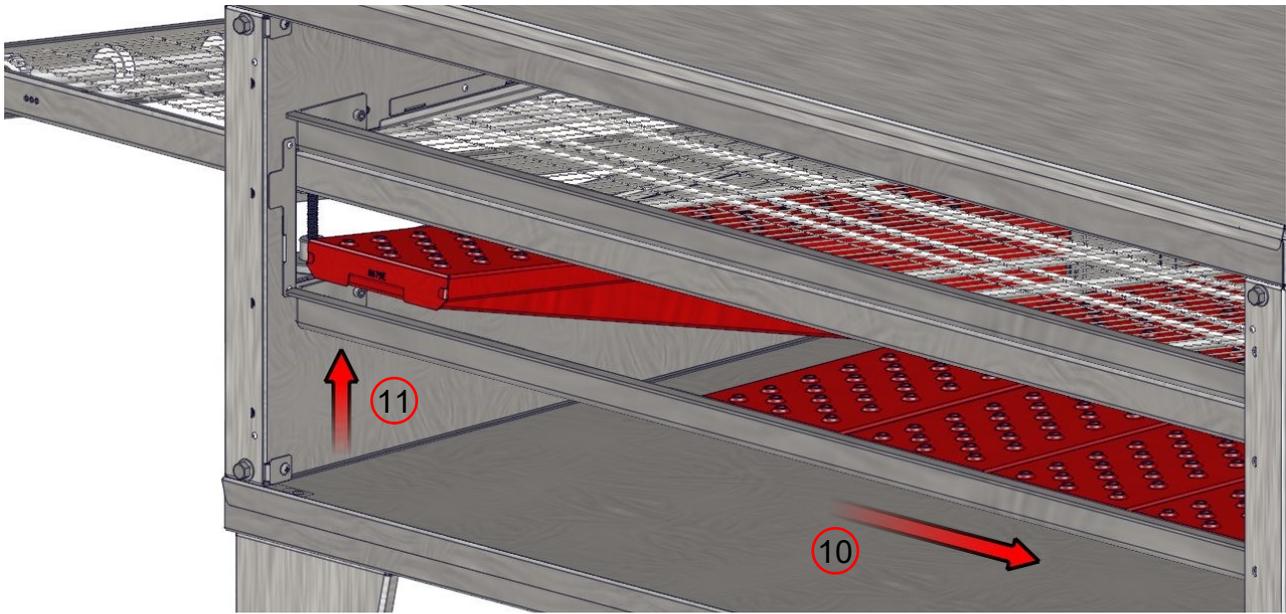


WARNING

Individuals with pacemakers or internal medical devices should not handle strong rare-earth magnets. These magnets are found in the sandwich door assembly.







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

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.

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"/>				
Clean Fan Filters	<input type="checkbox"/>				
Remove large debris from Conveyor		<input type="checkbox"/>			
Wipe down Motor Cover		<input type="checkbox"/>			
Clean Sandwich Window		<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 Fan Filters for dirt	<input type="checkbox"/>				
Check Conveyor Wire Belt for Stretch		<input type="checkbox"/>			
Check Conveyor Drive Roller Chain for Stretch			<input type="checkbox"/>		
Adjust					
Conveyor Wire Belt			<input type="checkbox"/>		
Lubricate					
Conveyor Drive Roller Chain				<input type="checkbox"/>	
Replace					
Fan Filters				<input type="checkbox"/>	

- Do not use caustic cleaners on the conveyor bearings (refer to Pg. 38)
- Do not use abrasive cleaners or abrasive pads (refer to Pg. 38)
- *Do not use caustic cleaners on the control panel. Only use cleaners compatible with Lexan® on the face of the conveyor control (refer to Pg. 38)
- Do not use high pressure water to clean the oven.

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



DANGER

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

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. However, cooking foods slower is the only way to achieve a proper internal temperature. 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 can be configured to cook a wide variety of food items. This is accomplished by designing a finger group to control the baking characteristics. 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 2” / 50.8mm), heat the pan or screen, and then actually cook the food. The hot air from the top, on the other hand, basically only has to melt and re-heat precooked toppings. Consequently, most operators will use the oven with the fingers arranged so that a lot more air is directed to the bottom of the food than to the top. Finger cover plates are available that have six rows of holes, four rows of holes, two rows of holes, and no holes (or blank cover plates). A typical finger arrangement might have most or even all fingers on the bottom “full open”, that is fingers with all six rows of holes, and only two or three fingers on top with four or six rows of holes. The top fingers can be arranged in a symmetrical pattern or can be shifted asymmetrically to either the entrance or exit end of the conveyor. We encourage you to experiment by trying different finger arrangements, temperatures and belt speeds. XLT can assist you with your oven/product configurations.

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 the disconnect is in the “on” position.
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 oven control panel to ensure they have not been tripped.
4. Ensure proper voltage, amperage, and wire size.

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

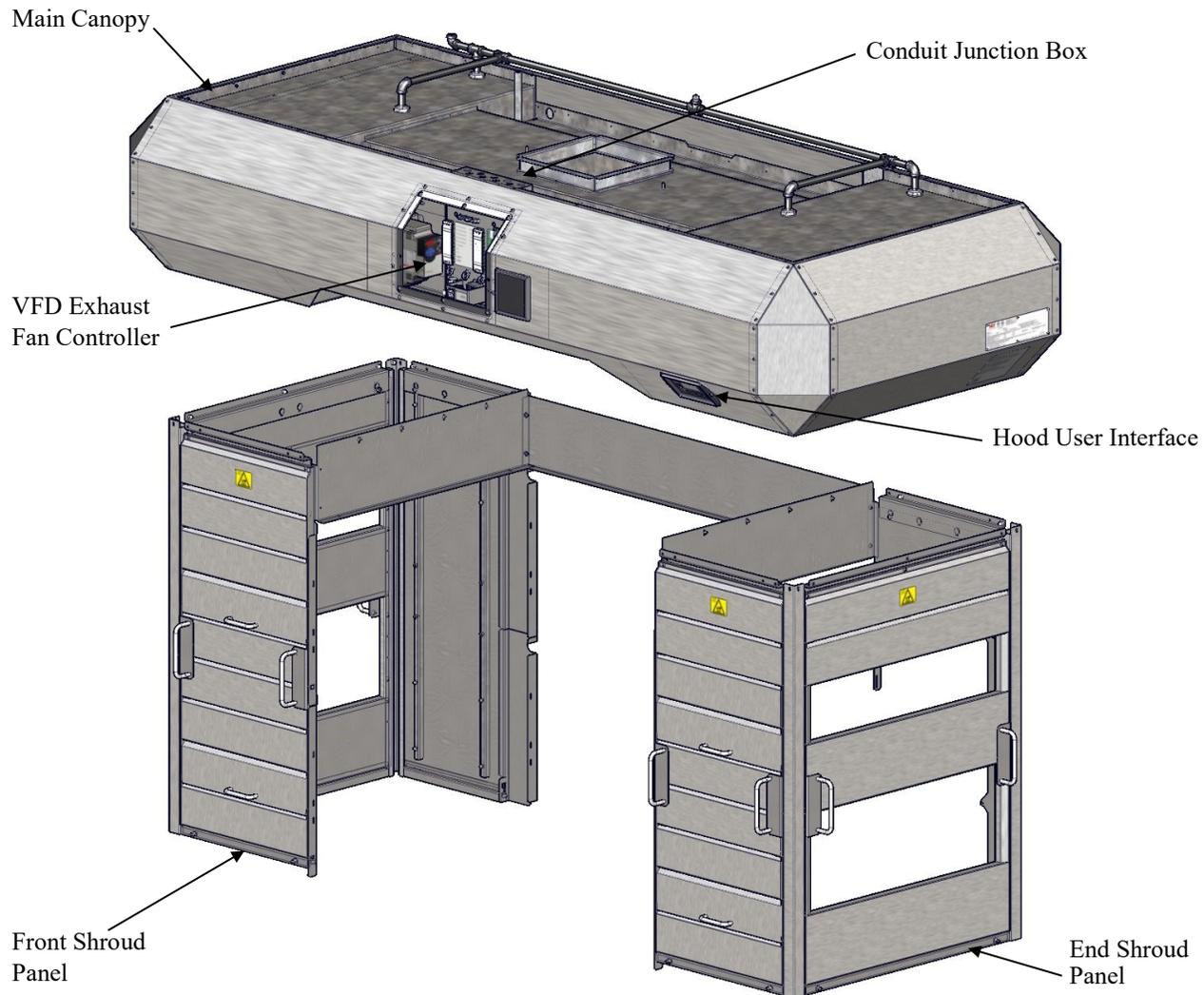
**DANGER**

Check all local codes prior to installation. Special requirements may be necessary depending upon building material construction. It is the installing contractor's responsibility to ensure that the structure the hood is to be hung from meets all codes and can carry the hood weight.

Purchaser's Responsibility

It is the responsibility of the purchaser:

1. Thoroughly review the floor plans and specifications. The exact location of the oven must be determined before installing the hood.
2. To unload, uncrate, assemble, and install the hood to it's intended location.
3. To ensure that electric utilities are installed on site in accordance with local building codes and with the specifications in this manual.
4. To see that electric utilities are connected properly by a qualified installer using the proper hardware.
5. To ensure a qualified installer has performed an initial start-up procedure.
6. Location should minimize long and twisted duct runs. Make efforts to have a straight clear path to the roof fan curb.
7. All hood supporting structures must be strong enough to support the weight of the hood and shrouds. Refer to the Hood Dimensions & Weights page for weight.
8. Maintain the proper clearances from combustible materials according to International Mechanical code (IMC), and National Fire Protection Agency (NFPA) 96, and local mechanical codes.
9. To Ensure that the XLT Hood is suspended properly from the ceiling structure.



The XLT Hood System consists of three (3) major parts; the Main Canopy, the Shrouds, and the Variable Frequency Drive (VFD) exhaust fan controller.

The Main Canopy serves to collect and transmit heat to the exhaust fan. It houses filters, lights, and the controller. The controller operates both the hood and ovens. The main canopy size is dependent upon oven size.

The Shrouds assist the efficiency of the main canopy by entrapping heat. They are configurable for either front or end loading and front or end unloading, and are easily removable for cleaning and maintenance.

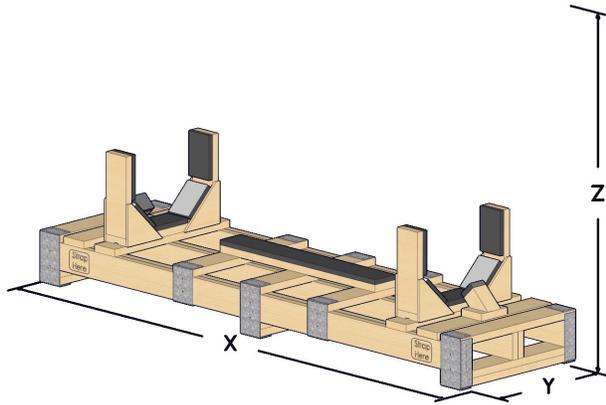
The VFD converts input power to variable frequency three-phase output power to control the speed of the exhaust fan. All electric utilities for the hood and exhaust fan connect through the electrical box located on the front of main canopy. The capacitive touch buttons are located on the Hood User Interface on the front of main canopy, and interlock the function of the hood and oven (s). There are relays that provide interlocks for equipment such as, HVAC dampers, and/or dedicated MUA units and there is a optional relay for fire suppression.

All XLT hoods are available pre-piped for fire suppression, allowing for simple, in-field installations. For fire suppression detailed information see manual XD-9011 Fire Suppression Installation for XLT Hoods and XLT Ovens.

The XLT hood was designed to conform to the requirements of IMC 2015 or current version, which is a Type I hood. It was also designed to have optional fire suppression added to meet requirements of NFPA 96 standard. This was done to allow XLT to better service the requirements of the customer and the associated jurisdictions.

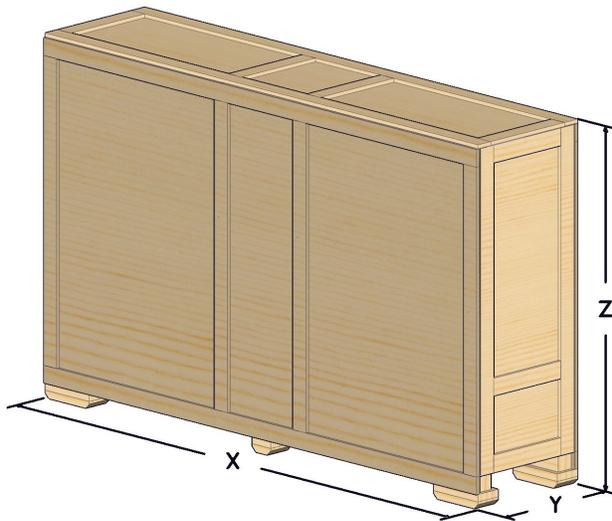
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DOMESTIC HOOD CRATES



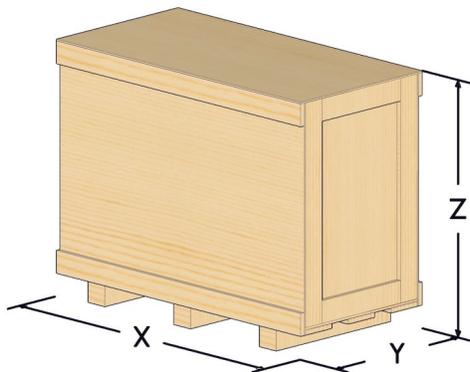
Hood Crate Dimensions			
Oven Model	X	Y	Z (With Hood)
1832	115 3/4 [2940]	31 3/4 [806]	47 1/6 [1198]
2440	115 3/4 [2940]	31 3/4 [806]	53 1/6 [1351]
3240	115 3/4 [2940]	31 3/4 [806]	61 1/6 [1554]
3255	132 3/4 [3372]	31 3/4 [806]	61 1/6 [1554]
3855	132 3/4 [3372]	31 3/4 [806]	67 1/6 [1706]
3270	132 3/4 [3372]	31 3/4 [806]	61 1/6 [1554]
3870	132 3/4 [3372]	31 3/4 [806]	67 1/6 [1706]

INTERNATIONAL HOOD CRATES



Hood Crate Dimensions			
Oven Model	X	Y	Z
xx32	94 1/4 [2394]	27 [686]	58 3/8 [1483]
xx40	102 1/4 [2597]	27 [686]	64 3/8 [1635]
xx55	117 1/4 [2978]	27 [686]	72 3/8 [1838]
xx70	132 1/4 [3359]	27 [686]	72 3/8 [1838]

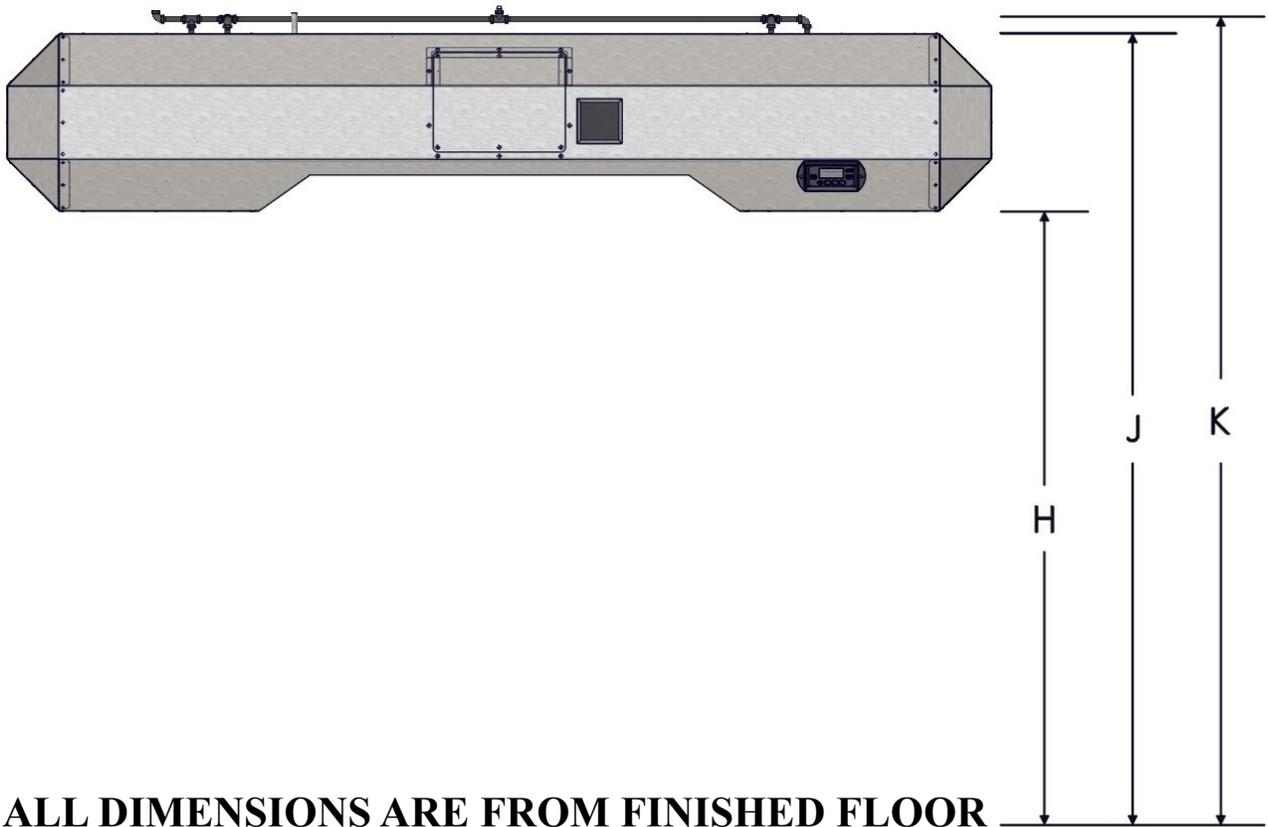
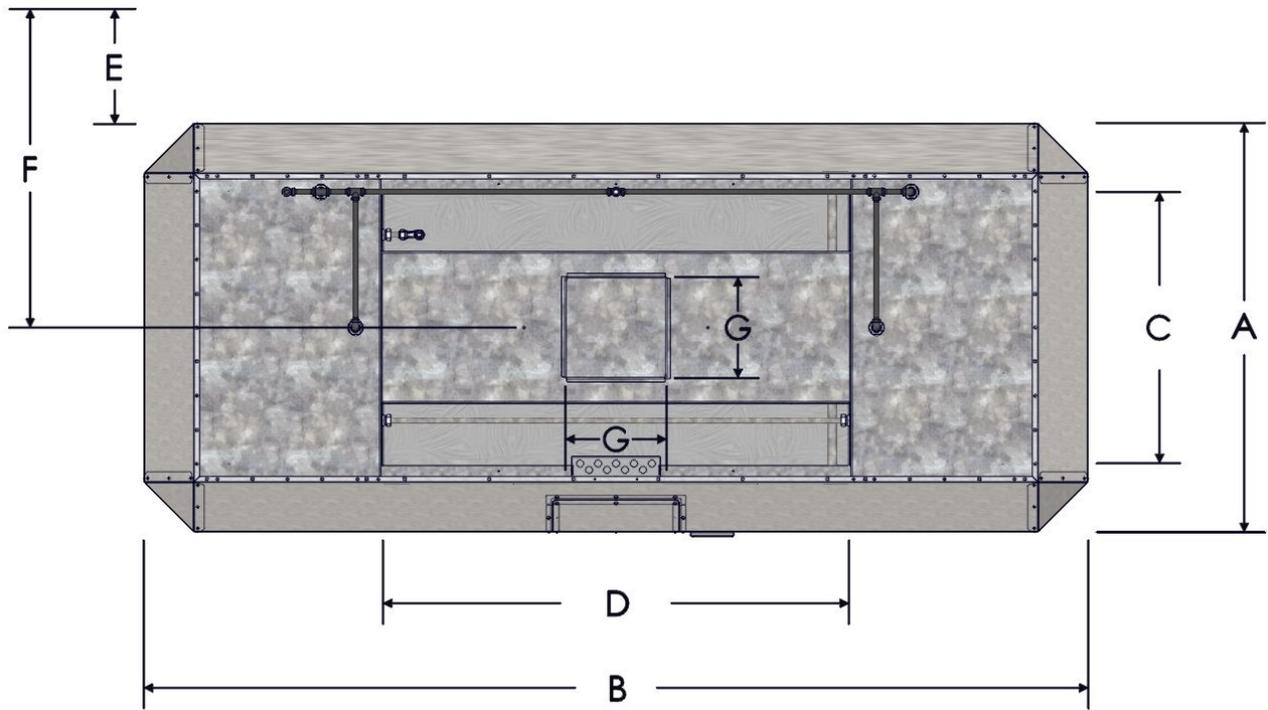
SHROUD CRATES



Shroud Crate Dimensions			
Oven Model	X	Y	Z
18xx-1	51 1/4	25 1/2	27 1/2
18xx-2	[1302]	[648]	[699]
18xx-3	66 1/4 [1683]	25 1/2 [648]	27 1/2 [699]
24xx-1	51 1/4	25 1/2	31 1/2
24xx-2	[1302]	[648]	[800]
24xx-3	66 1/4 [1683]	25 1/2 [648]	31 1/2 [800]

Shroud Crate Dimensions			
Oven Model	X	Y	Z
32xx-1	51 1/4	25 1/2	39 1/2
32xx-2	[1302]	[648]	[1003]
32xx-3	66 1/4 [1683]	25 1/2 [648]	39 1/2 [1003]
38xx-1	51 1/4	25 1/2	45 1/2
38xx-2	[1302]	[648]	[1156]
38xx-3	66 1/4 [1683]	25 1/2 [648]	45 1/2 [1156]

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



ALL DIMENSIONS ARE FROM FINISHED FLOOR

Oven Model	Hood Dimensions										Hood Weights			Crated Weight (2 Crates)			
	A	B	C	D	E*	F*	G	H	J	K	Single	Double	Triple	Hood	Single	Double	Triple
1832	34 3/8 [873]	88 5/8 [2251]	18 [457]	32 [813]	13 1/2 [343]	30 5/8 [778]	12	69 5/8 [1768]	89 7/8 [2283]	91 7/8 [2334]	506 [230]	495 [225]	495 [225]	523 [237]	310 [141]	264 [120]	304 [138]
2440	40 3/8 [1026]	96 5/8 [2454]	24 [610]	40 [1016]		33 5/8 [854]					590 [268]	565 [256]	560 [254]	610 [277]	339 [154]	281 [127]	322 [146]
3240	48 3/8 [1229]	96 5/8 [2454]	32 [813]	40 [1016]		37 5/8 [956]					685 [311]	640 [290]	660 [299]	661 [277]	373 [154]	304 [127]	333 [146]
3255	48 3/8 [1229]	111 5/8 [2835]	32 [813]	55 [1397]		37 5/8 [956]					735 [333]	680 [308]	700 [318]	724 [300]	385 [169]	310 [138]	333 [151]
3855	54 3/8 [1381]	111 5/8 [2835]	38 [965]	55 [1397]		40 5/8 [1032]					795 [361]	730 [331]	745 [338]	764 [328]	408 [175]	310 [141]	339 [151]

Exhaust Fan And Curb Dimensions			Crated Weight (Stacked)
31 [787]	31 [787]	67 [1702]	185 [84]



* E and F are the minimum distances from a non combustibile wall structure.

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

Exhaust Flow Rates VOLUME (min. recommended)								
		Controls On			18xx	24xx	32xx	38xx
		Top	Middle	Bottom				
Single	X				500	500	500	500
					[14.16]	[14.16]	[14.16]	[14.16]
Double	X				500	500	500	500
					[14.16]	[14.16]	[14.16]	[14.16]
	X			X	506	644	828	966
					[14.33]	[18.24]	[23.45]	[27.35]
Triple	X				500	500	500	500
					[14.16]	[14.16]	[14.16]	[14.16]
	X		X		506	644	828	966
					[14.33]	[18.24]	[23.45]	[27.35]
	X			X	766	975	1254	1463
					[21.69]	[27.61]	[35.51]	[41.43]
	X	X			506	644	828	966
					[14.33]	[18.24]	[23.45]	[27.35]
X			X	766	975	1254	1463	
				[21.69]	[27.61]	[35.51]	[41.43]	
X		X	X	766	975	1254	1463	
				[21.69]	[27.61]	[35.51]	[41.43]	
X	X	X	X	766	975	1254	1463	
				[21.69]	[27.61]	[35.51]	[41.43]	



All values are CFM [M3/Min] unless otherwise noted. Figures represent TOTAL VOLUME measured at the duct.

In accordance with mechanical codes, make up air must be supplied. For commercial kitchen make up air, the amount is determined by the exhaust hood flow rate requirements & all other exhaust flow rate requirements in the kitchen.

At a minimum, smoke candles must be used for a Capture & Containment (C&C) test. Refer to the Ventilation Requirements disclosed in the Oven section in this manual.

A Test & Balance (TAB) report is recommended after installation has been completed. Below are the minimum items to be included in this report:

- Total airflow on all A/C, Make-Up Air (MUA), & exhaust systems.
- Airflow on each supply & exhaust grille.
- Airflows on exhaust hoods compared to design specifications.

A final air balance report, with any corrections of issues found in the report, will help to insure that your building systems are functioning properly & efficiently.

[Refer to "Oven Ventilation Requirements & Guidelines"](#)

Exhaust Flow Rates VELOCITY (min. recommended)							
	Controls On			18xx	24xx	32xx	38xx
	Top	Middle	Bottom				
Single	X			187.5	187.5	93.75	93.75
				[57.15]	[57.15]	[28.58]	[28.58]
Double	X			187.5	187.5	93.75	93.75
				[57.15]	[57.15]	[28.58]	[28.58]
	X		X	189.75	241.5	155.25	181.125
				[57.84]	[73.61]	[47.32]	[55.21]
Triple	X			187.5	187.5	93.75	93.75
				[57.15]	[57.15]	[28.58]	[28.58]
	X	X		189.75	241.5	155.25	181.125
				[57.84]	[73.61]	[47.32]	[55.21]
	X		X	287.25	365.625	235.125	274.3125
				[87.55]	[111.44]	[71.67]	[83.61]
	X	X		189.75	241.5	155.25	181.125
				[57.84]	[73.61]	[47.32]	[55.21]
	X		X	287.25	365.625	235.125	274.3125
				[87.55]	[111.44]	[71.67]	[83.61]
	X	X	X	287.25	365.625	235.125	274.3125
				[87.55]	[111.44]	[71.67]	[83.61]
X	X	X	287.25	365.625	235.125	274.3125	
			[87.55]	[111.44]	[71.67]	[83.61]	



All values are FPM [M/Min] unless otherwise noted. Figures represent VELOCITY measured at the Grease Filter.



Verify through building codes what the minimum required CFM velocity is and that it is greater than the values listed in the above table for the size and quantity of ovens in below the hood.

The VELOCITY readings above are obtained by holding an anemometer 3” away from the Grease Filter. Take several readings in different locations across the filters and average the results.

Inputs into Electrical

XLT Hood Electric Utility Specifications			
	# of Circuits	Rating	Purpose
Standard	1	208/240 VAC, 1 Phase, 60 Hz, 3 Amp	VFD Controller
	up to 3	120 VAC, 1 Phase, 60 Hz, 20 Amp	Ovens
World	1	230 VAC, 1 Phase, 50 Hz, 3 Amp	VFD Controller
	up to 3	230 VAC, 1 Phase, 50 Hz, 10 Amp	Ovens



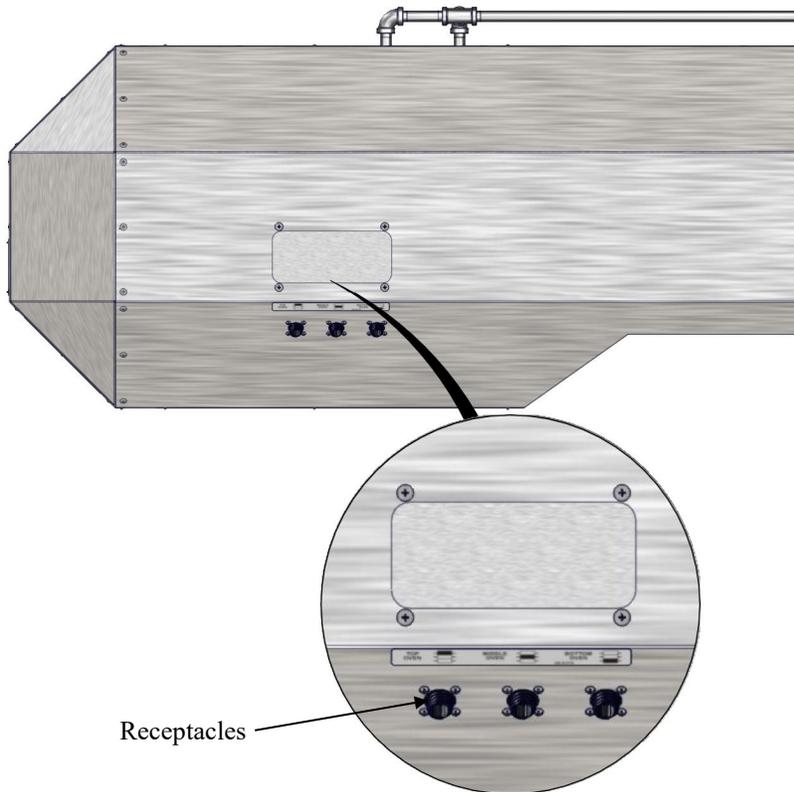
CAUTION

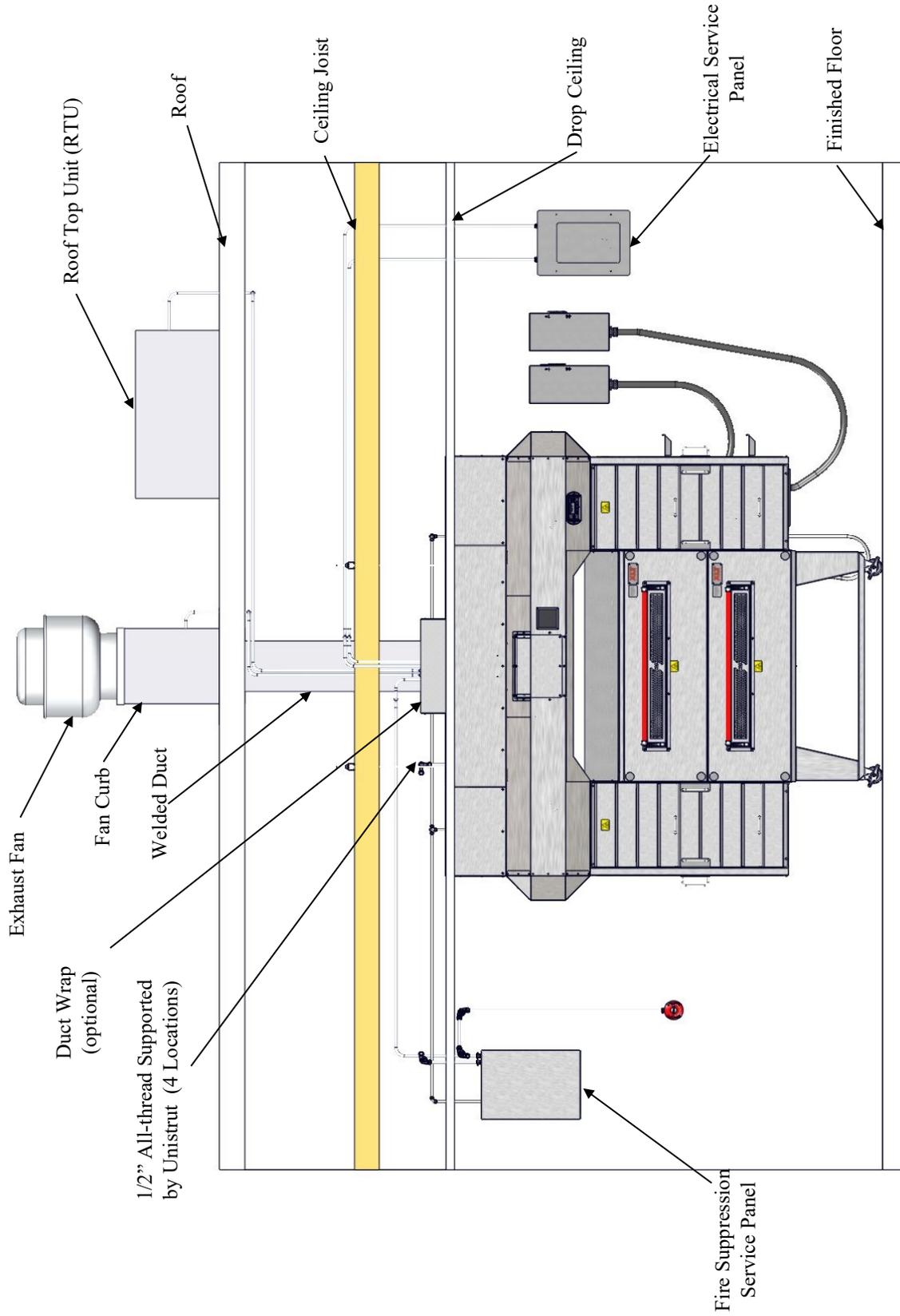
Do not connect to 3 Phase power. 1 Phase Only.

Outputs from Electrical

The XLT Hood system provides:

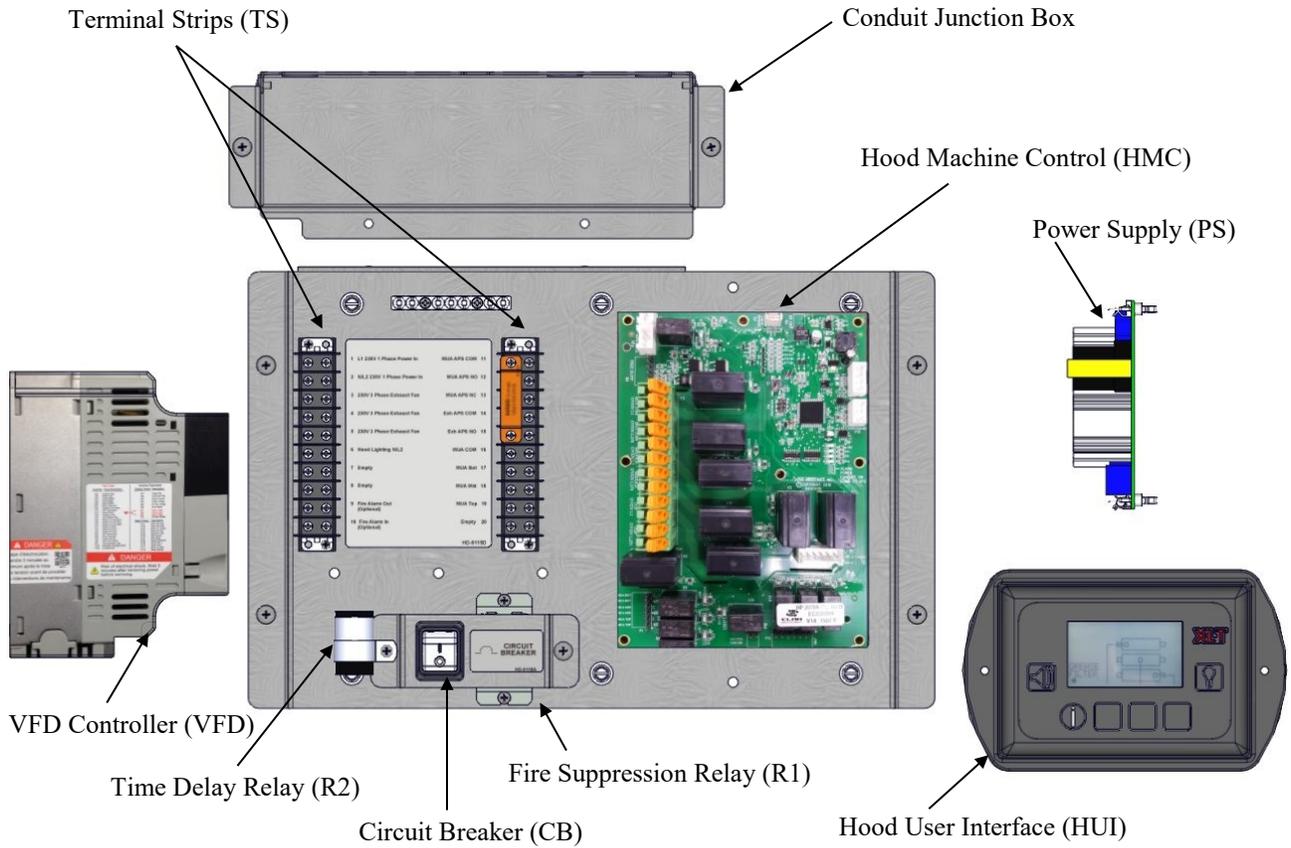
- Up to three (3) switching outputs for HVAC damper and/or dedicated unit.
- One (1) 230 VAC, 10 Amp, variable frequency, three phase power output for the ventilation exhaust fan.
- Up to three (3) receptacles for ovens.
- One (1) 24 VDC fire alarm signal.
- Relocation cord will physically connect into oven.





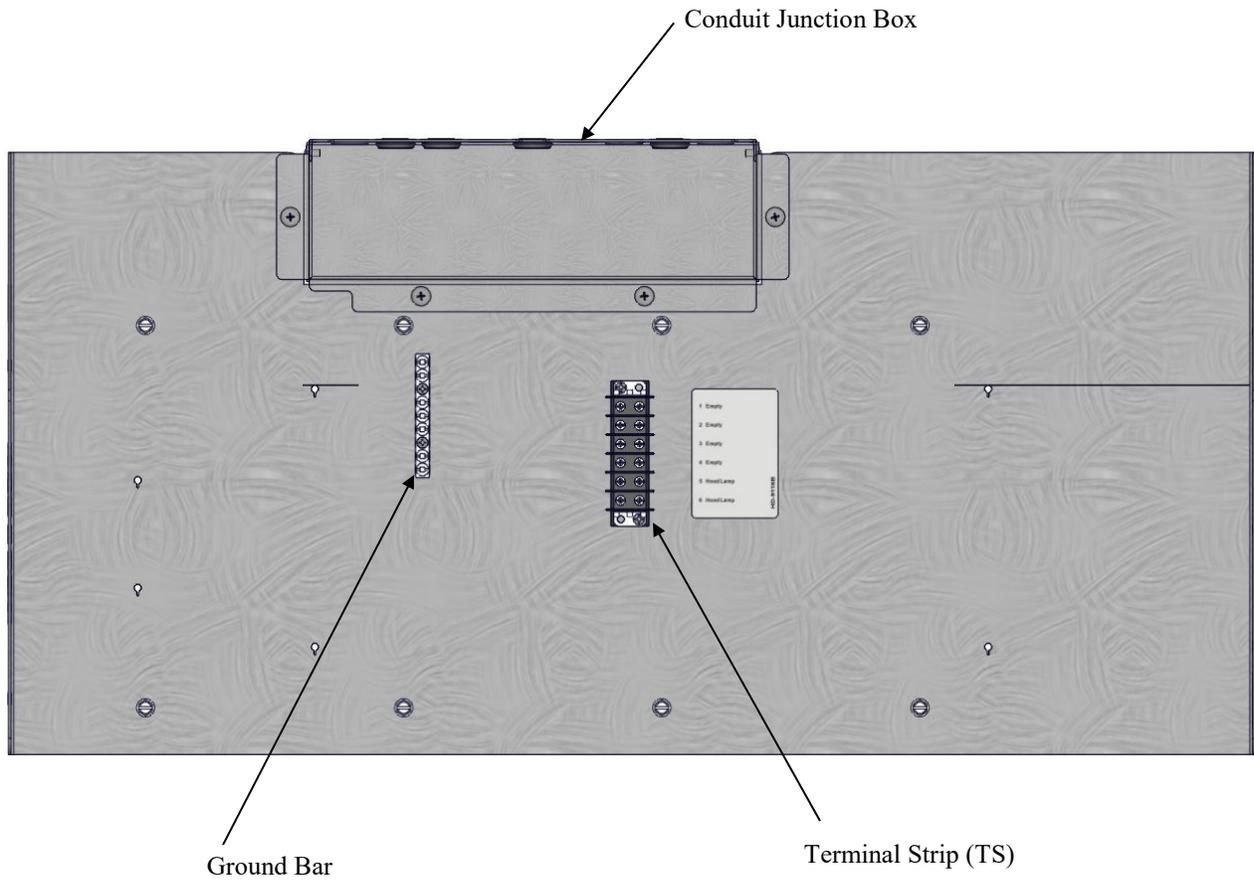
All structural members, electrical & fire suppression equipment shown for reference only.

VFD Control Box - Standard (230V / 60Hz)



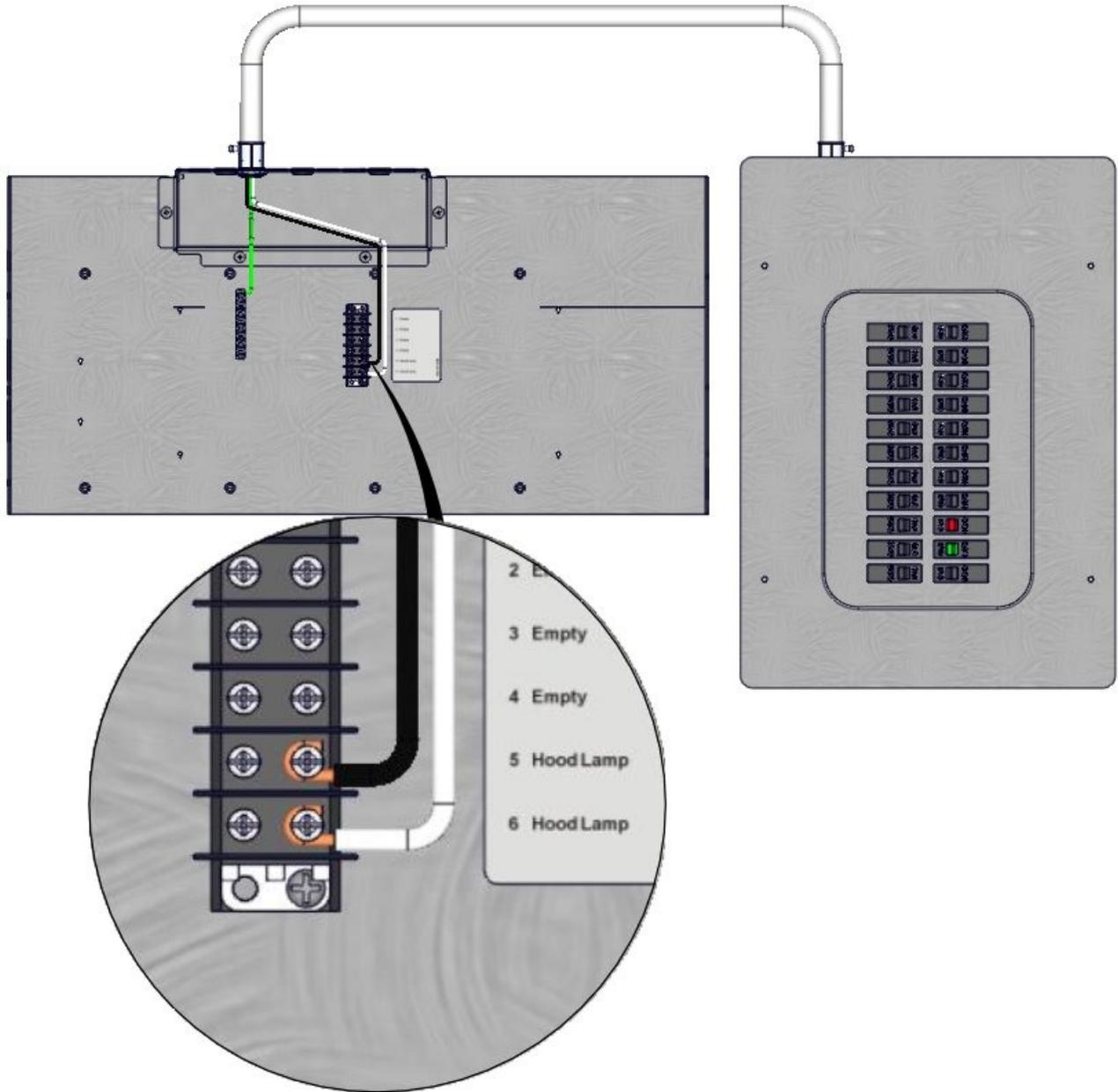
VFD Control Box (Cover removed)

Non VFD Control Box

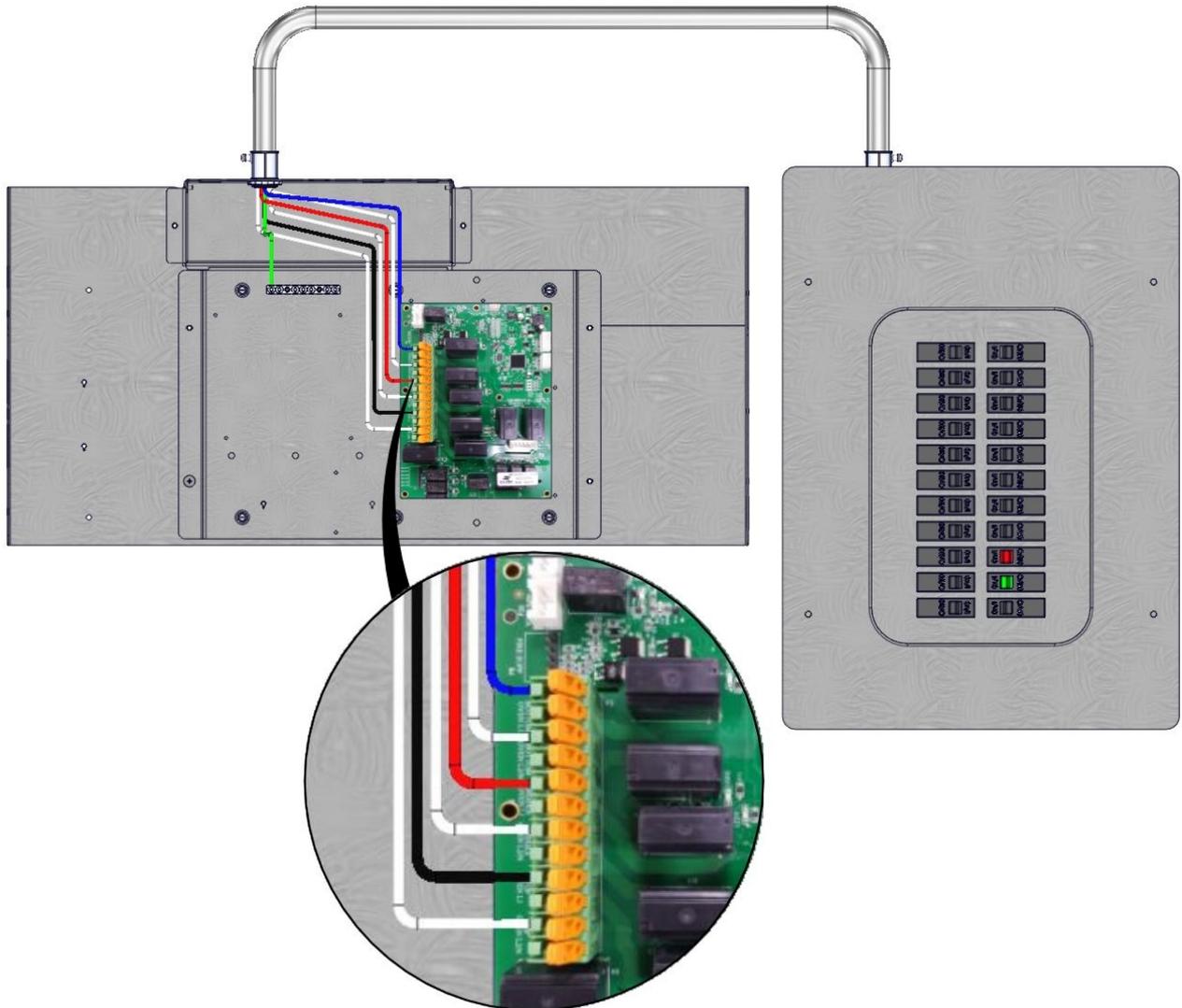


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Non VFD Control Box - Input Power To Lights

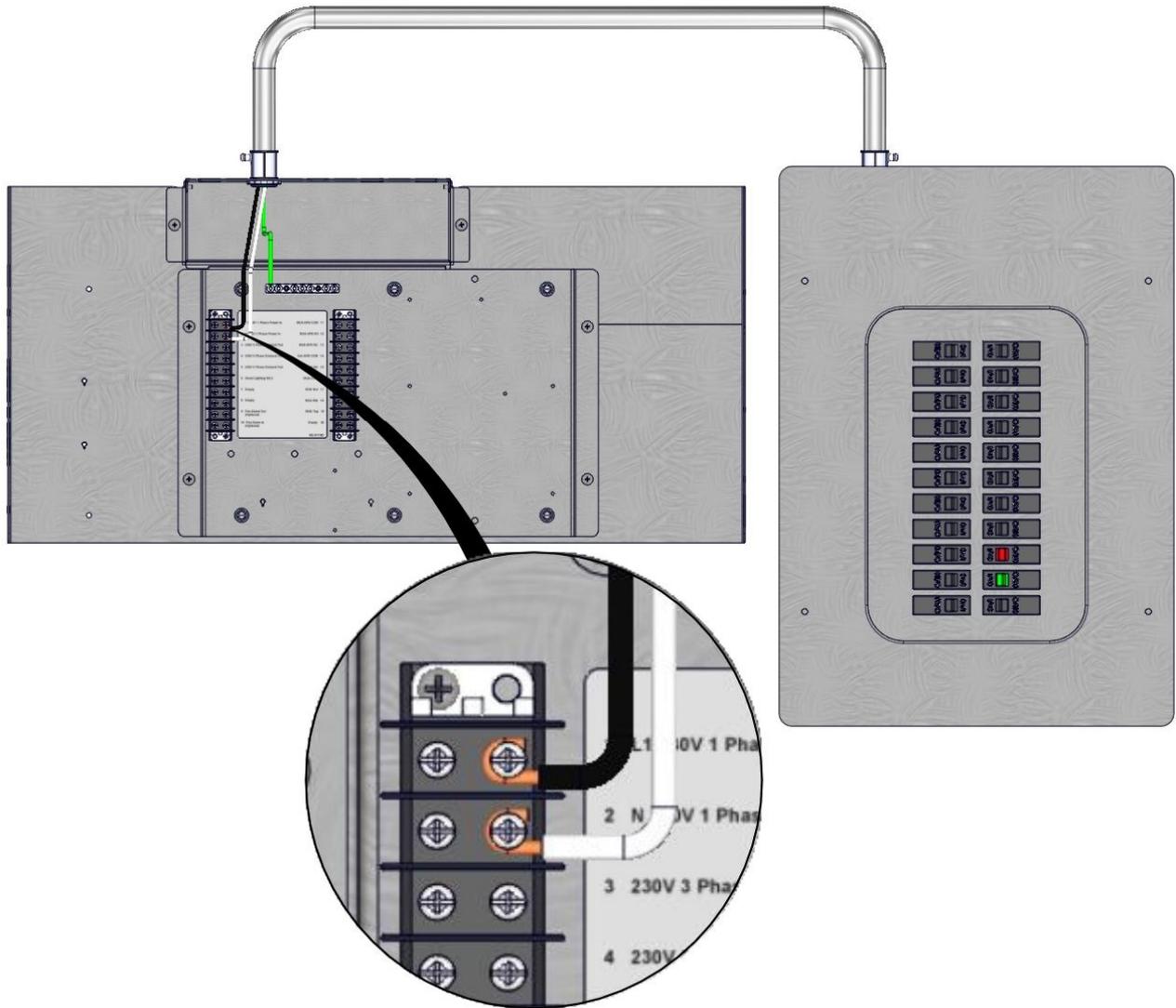


Input Power to VFD Controller - Standard (120V / 60Hz)

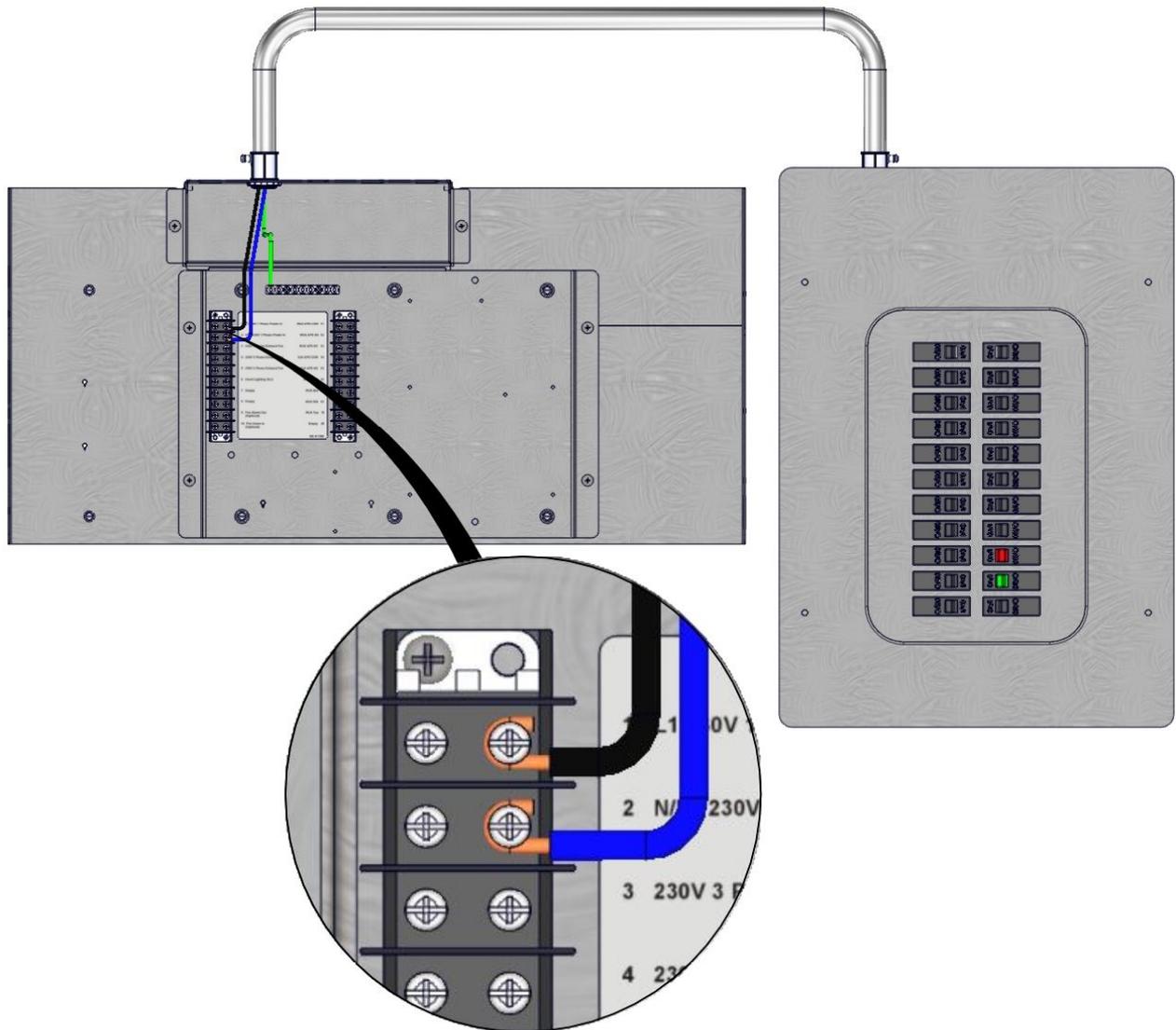
**NOTE**

Each oven will have its own 120V and Neutral wires.

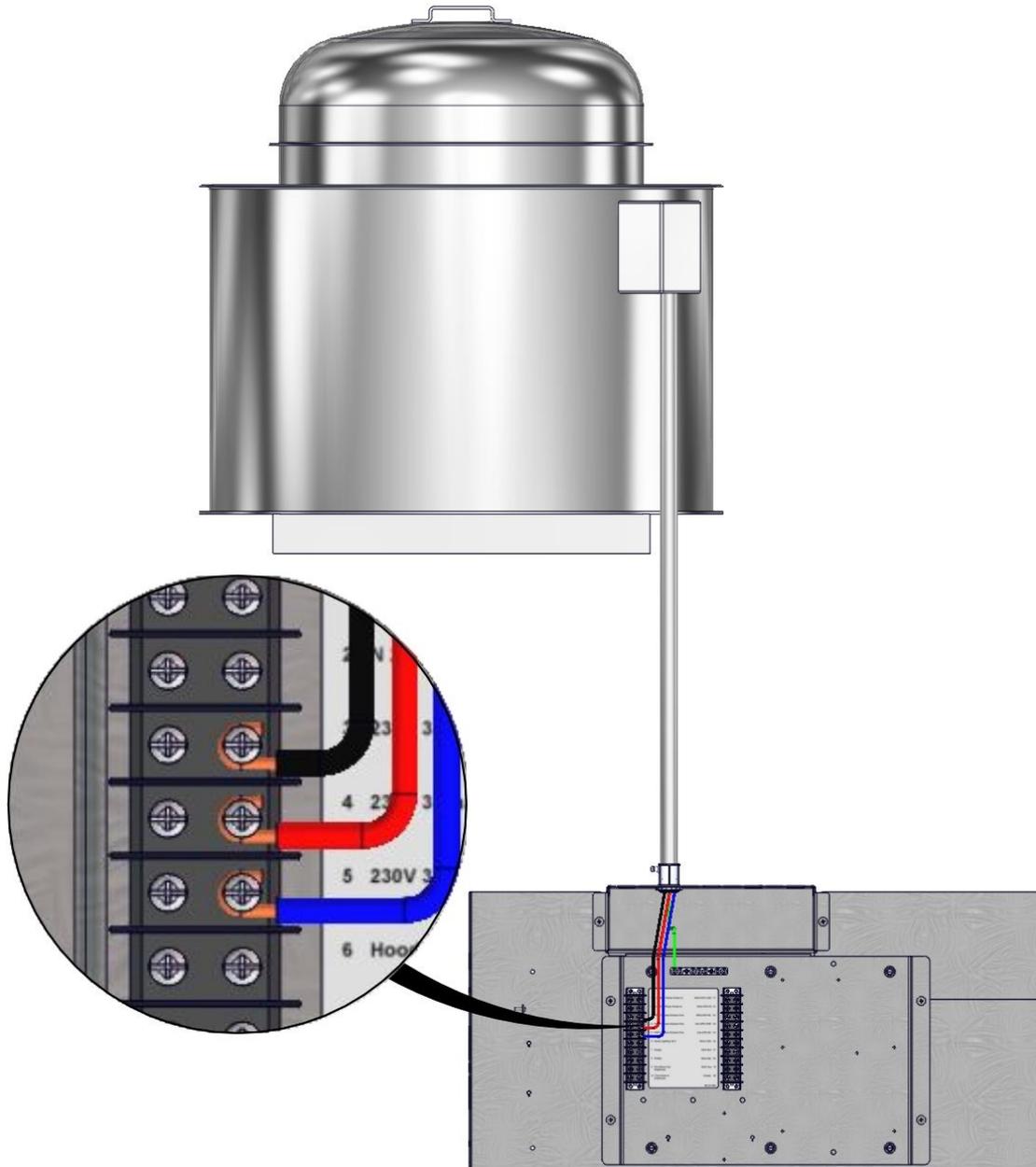
Input Power to the Hood– 208/240V Single Phase



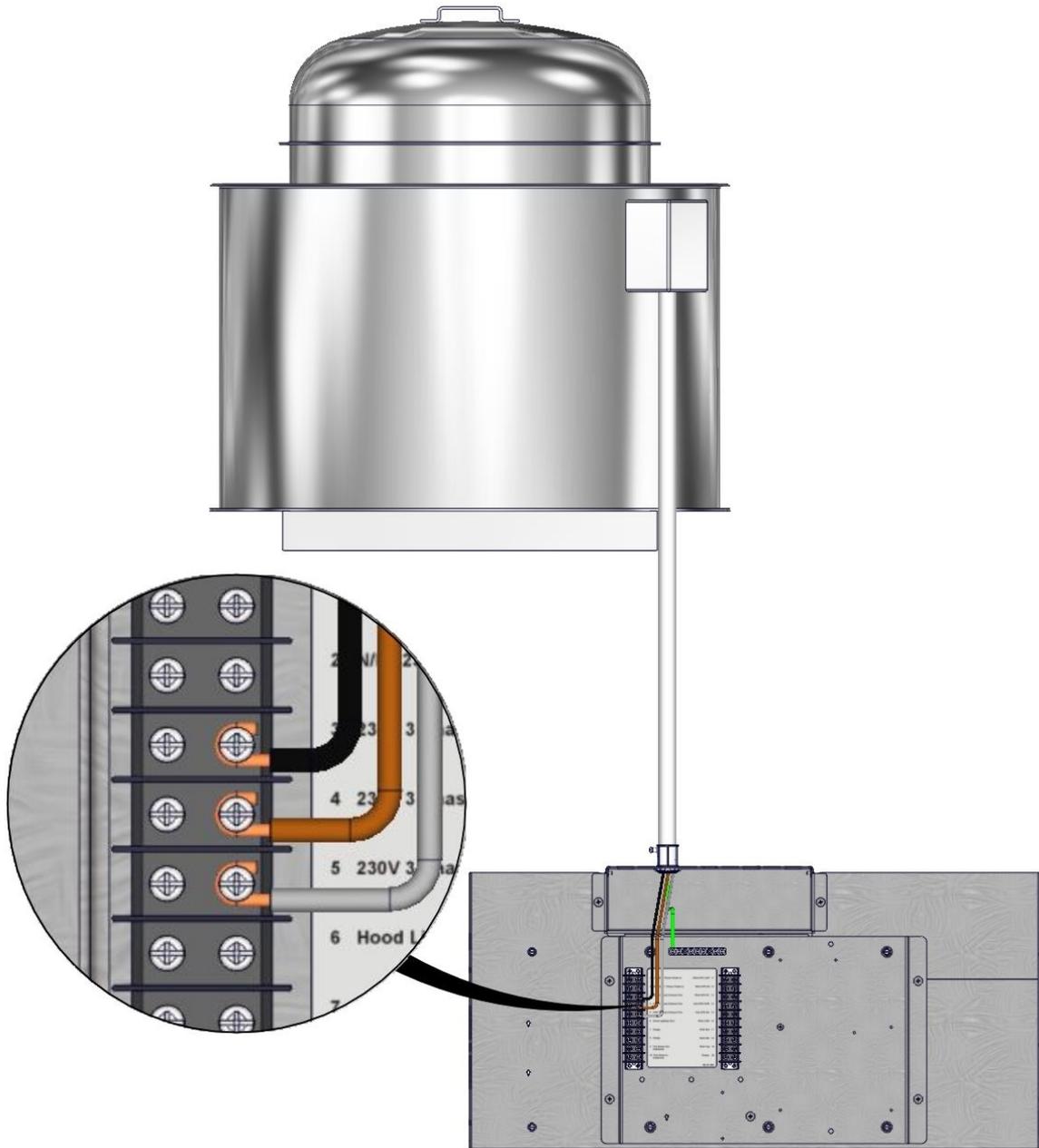
Input Power to the Hood - World (230V / 50Hz)



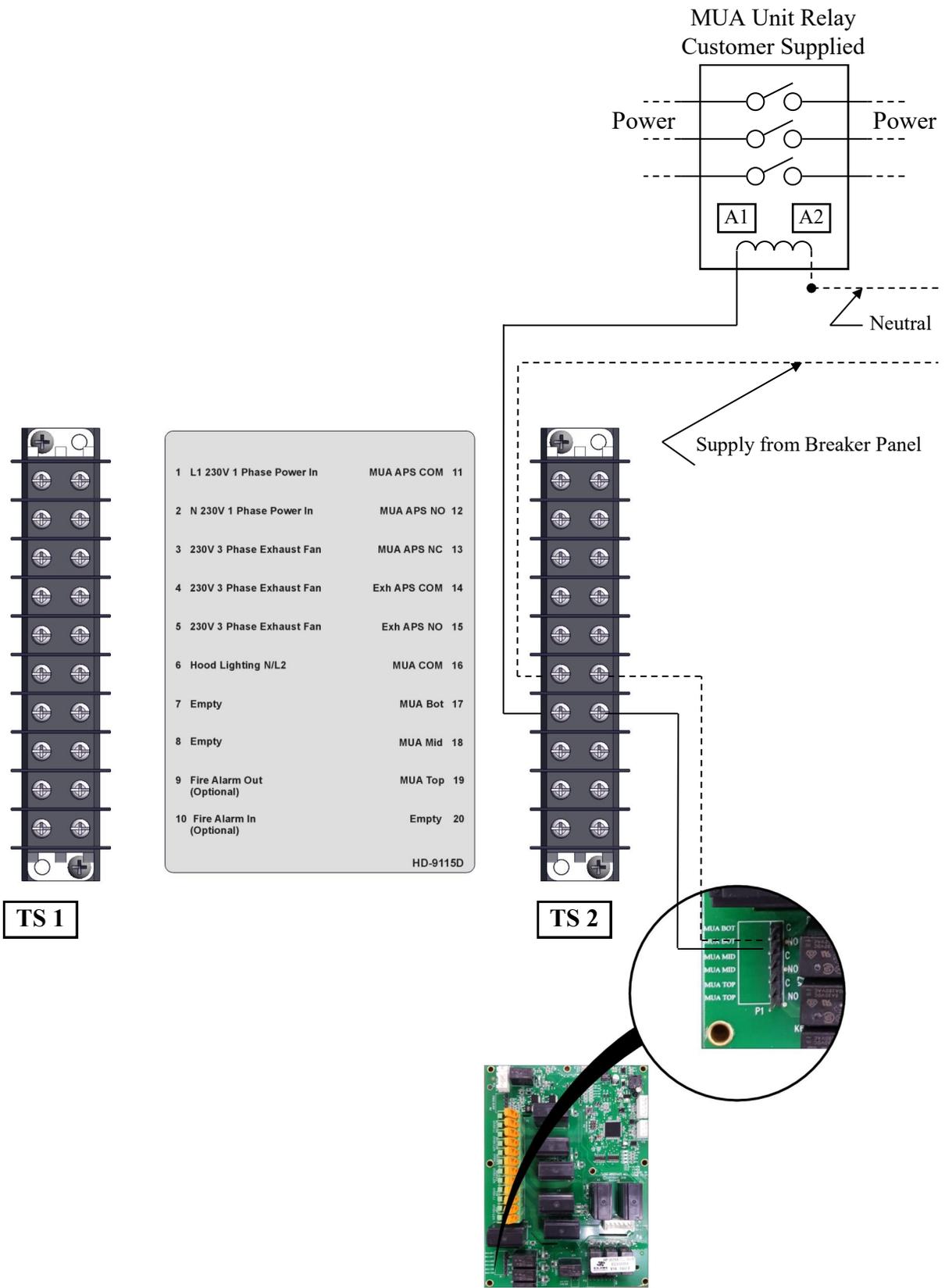
Power from VFD to Exhaust Fan - Standard



Power from VFD to Exhaust Fan - World

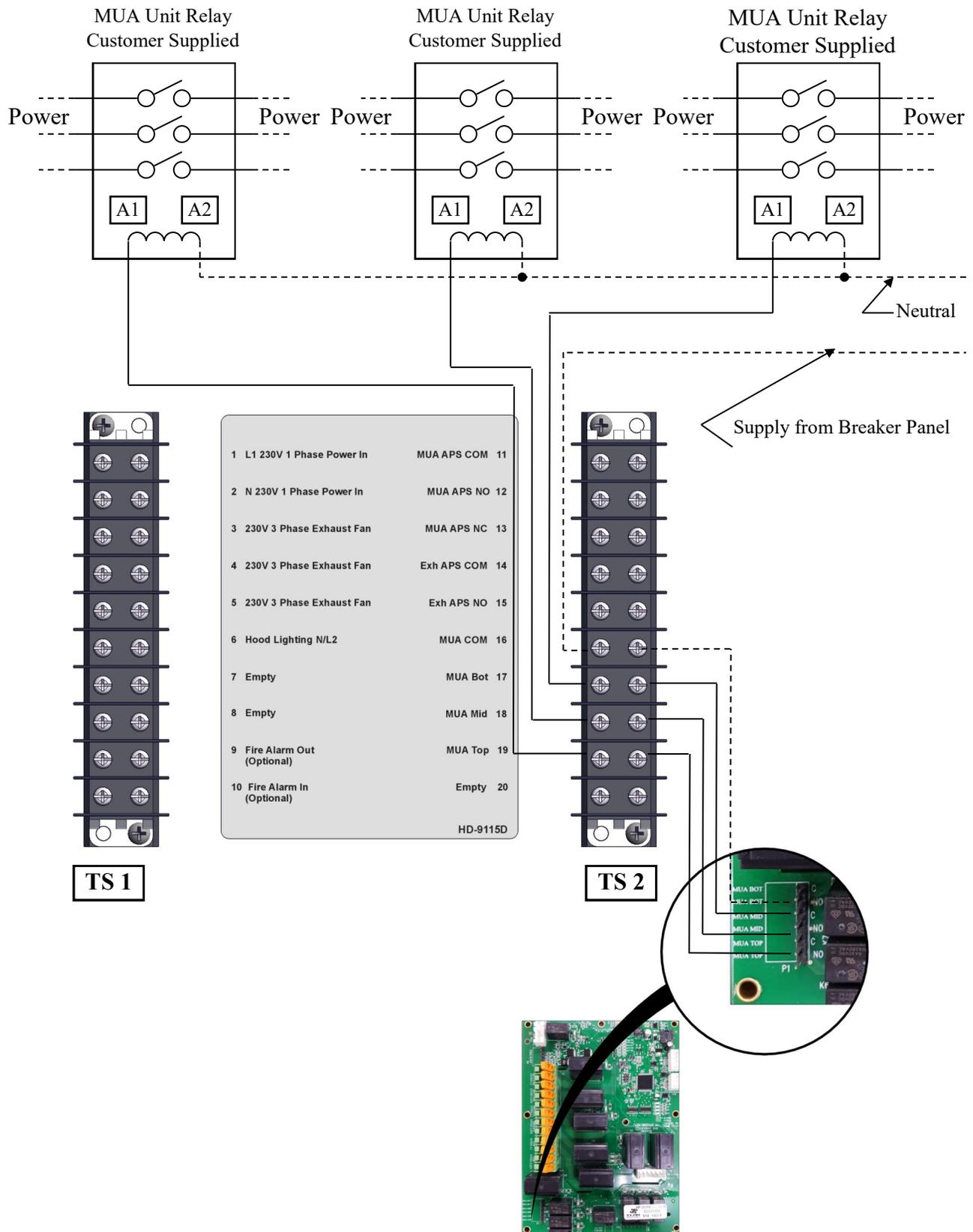


MUA Damper Relays - Single Output - Voltage & Frequency

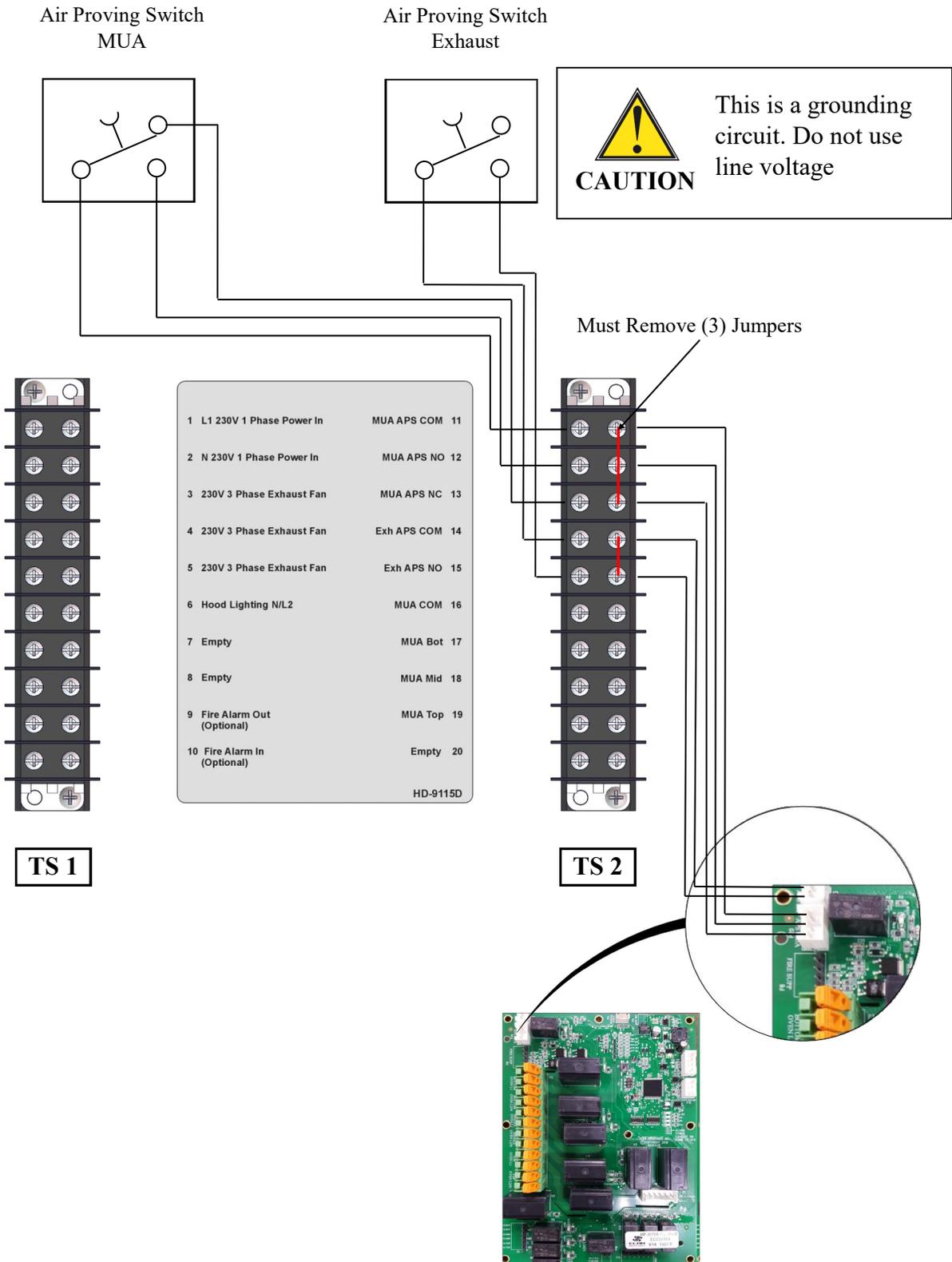


Some wiring removed for clarity. See schematic for details.

MUA Damper Relays - Multiple Output - Voltage & Frequency



Some wiring removed for clarity. See schematic for details.

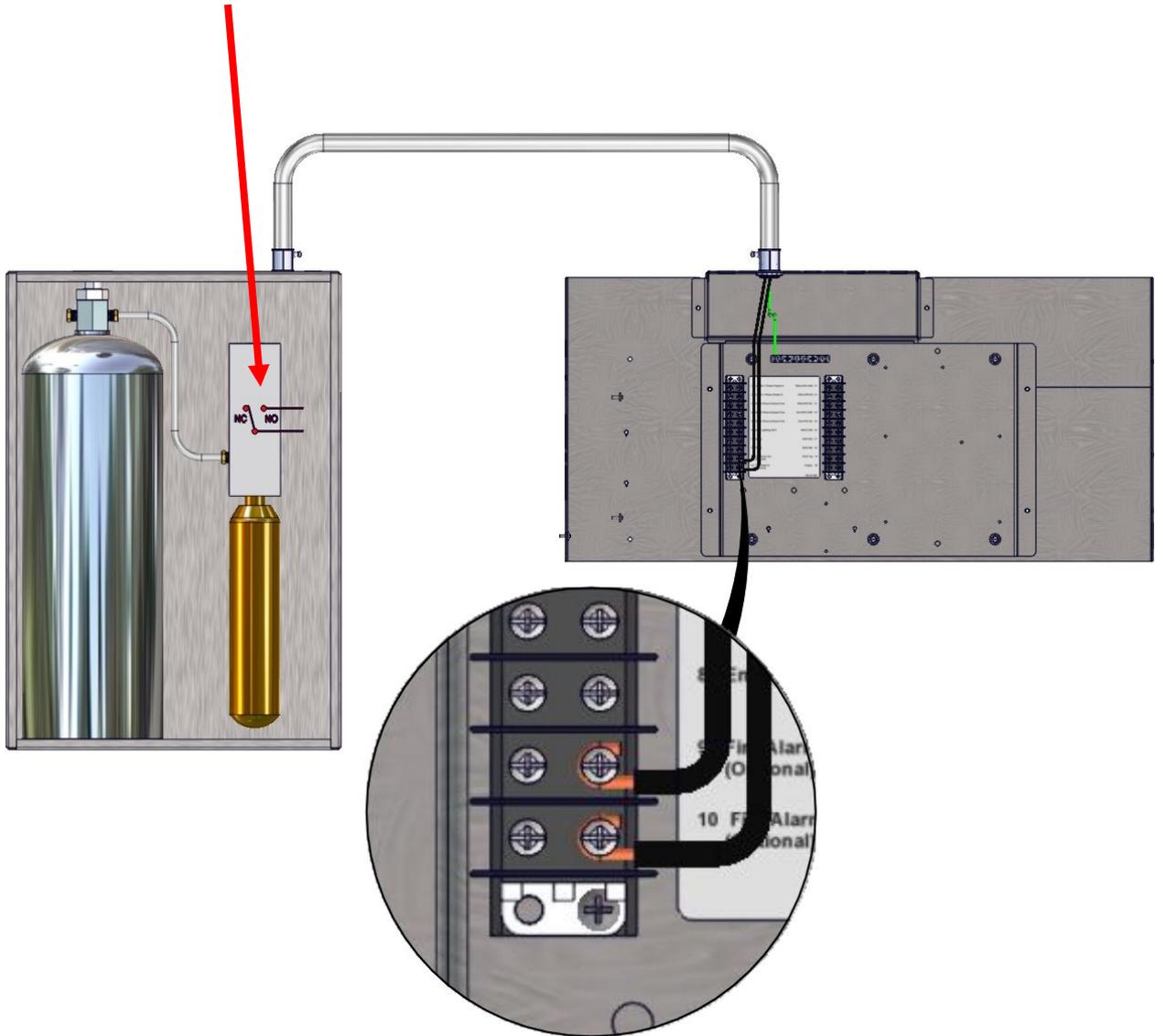


Some wiring removed for clarity. See schematic for details.

Fire Alarm Relay - Voltage & Frequency



Connect wires from the Junction Box to the Normally Open (NO) contacts in the Fire Suppression cabinet.



TS1-10R will only have voltage when the Fire Suppression system has been activated.

**DANGER**

Oven must be cool and the electric panel in the off position before hood assembly begins.

**CAUTION**

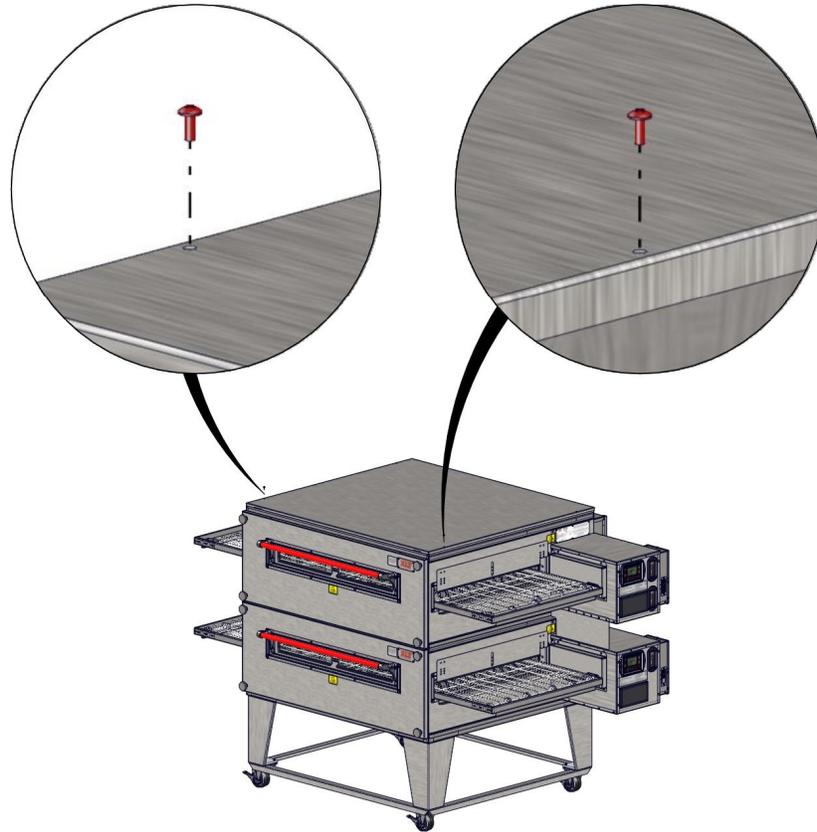
If the oven is to be removed from its installed location for hood assembly and installation, the following procedure is to be followed:

1. Switch electrical panel to off position
2. Unlock casters
3. Disconnect restraint
4. When hood assembly is complete, move oven to original location
5. Connect restraint
6. Lock casters
7. Switch electrical panel to on position
8. Follow normal starting instructions

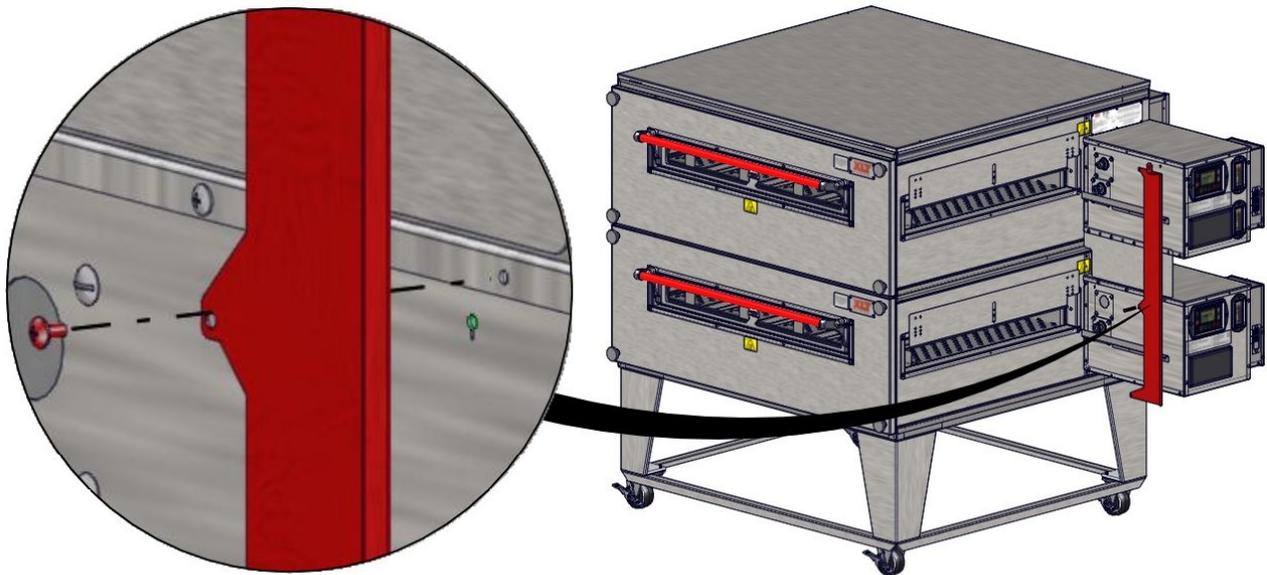
**TIP**

Read and understand the next seventeen (17) pages first. They illustrate how to install the components of the hood and shroud.

Prepare Ovens - Remove Lid Screws - Two (2) Only



Prepare Ovens - Control Box Closeout Bracket

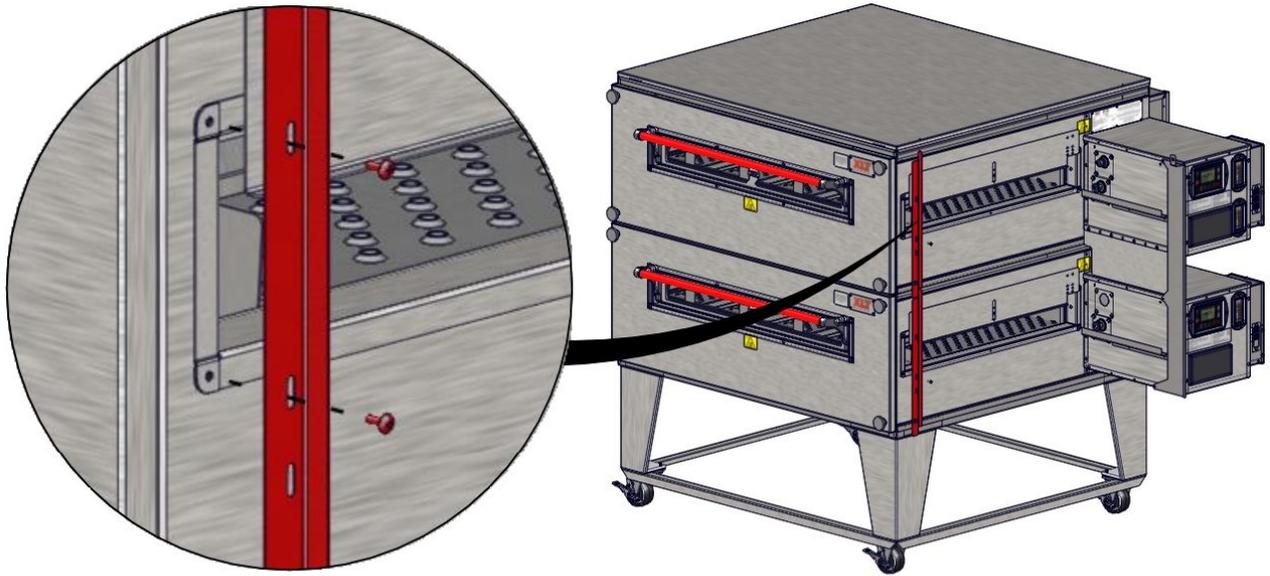


 Conveyors have been removed for clarity

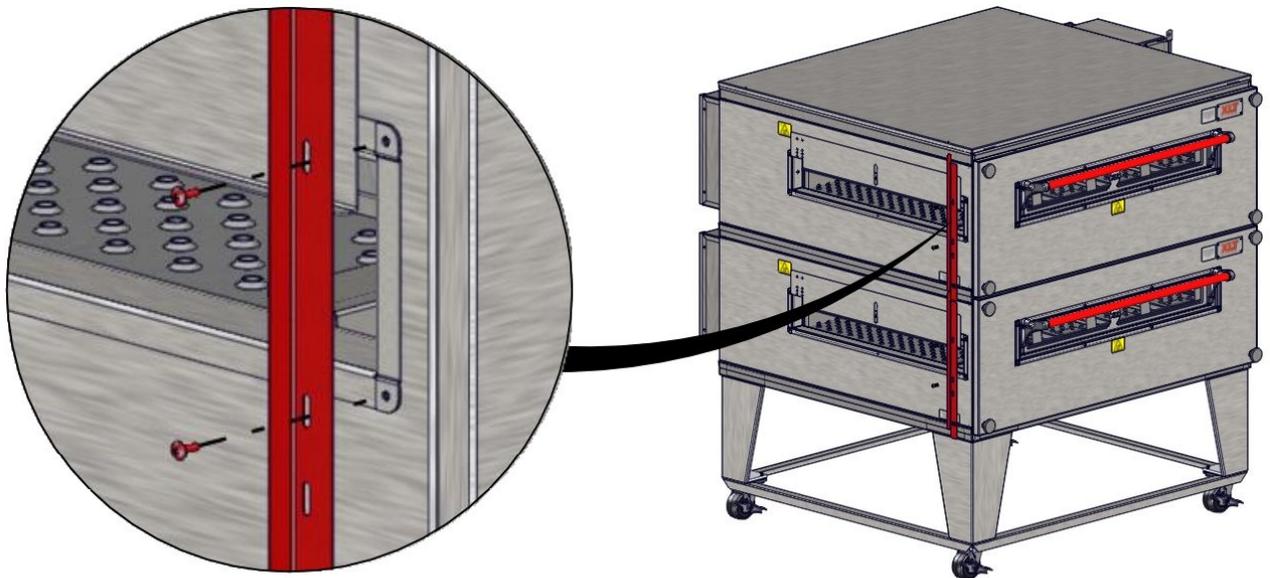
NOTE

Prepare Ovens - Front Shroud Brackets

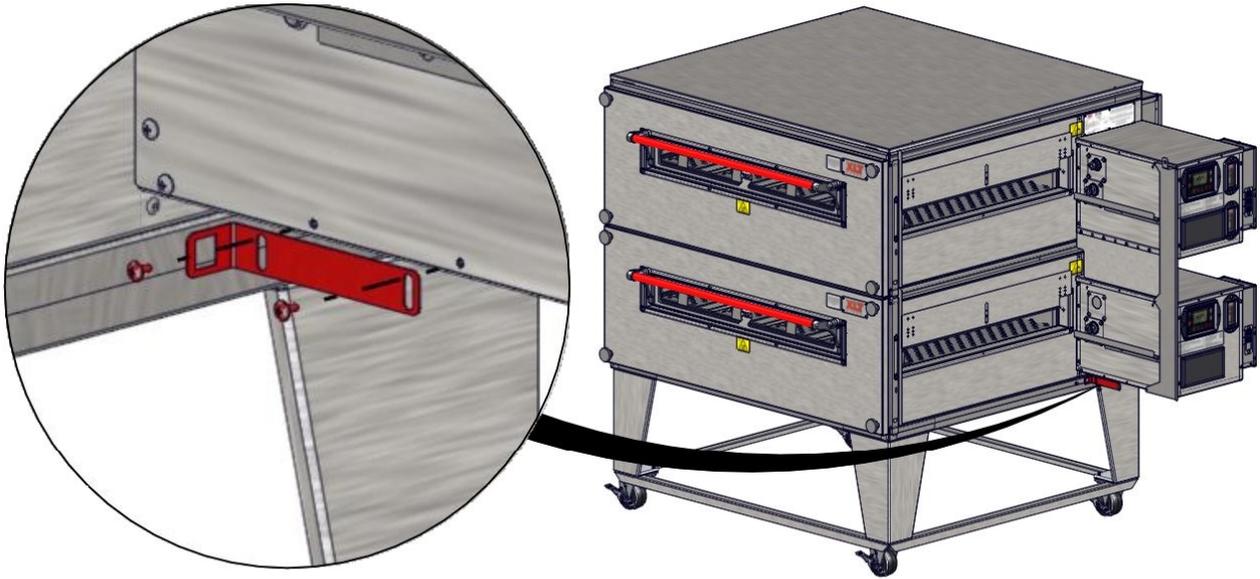
Right Hand Side



Left Hand Side



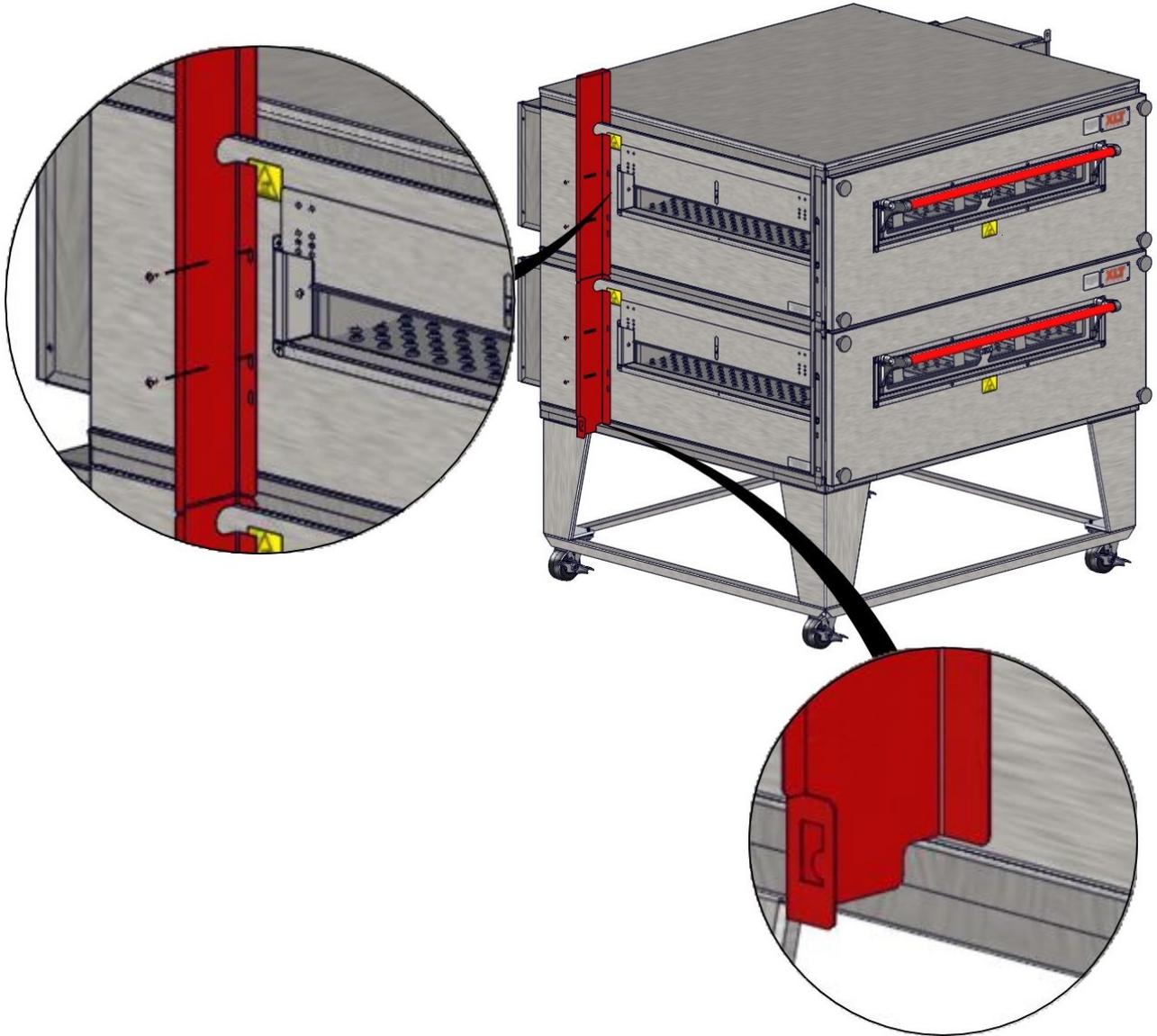
Prepare Ovens - Bottom Rail Bracket



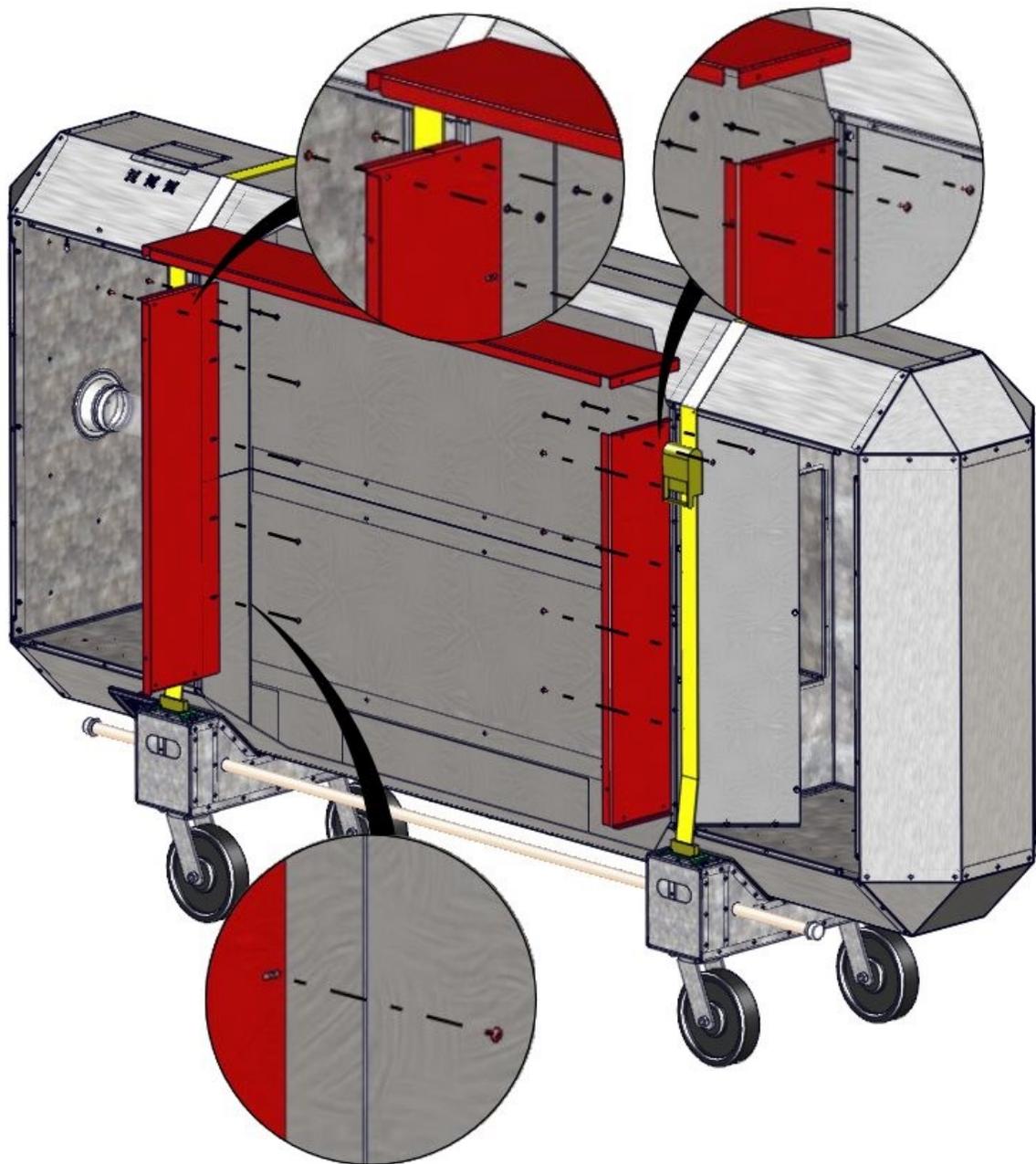
Prepare Ovens - Control Box Side Closeout



Prepare Ovens - Rear Shroud Brackets

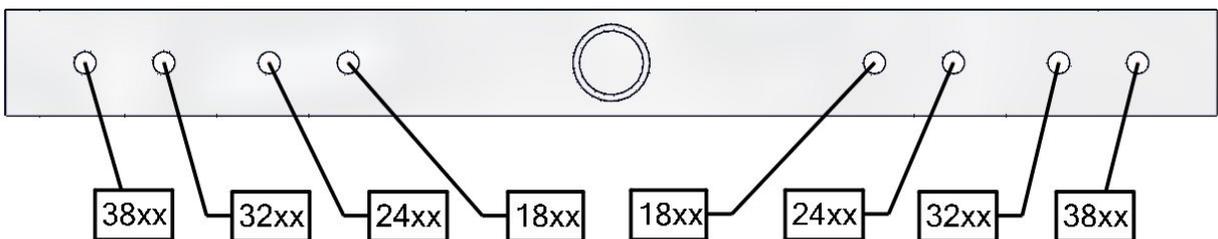
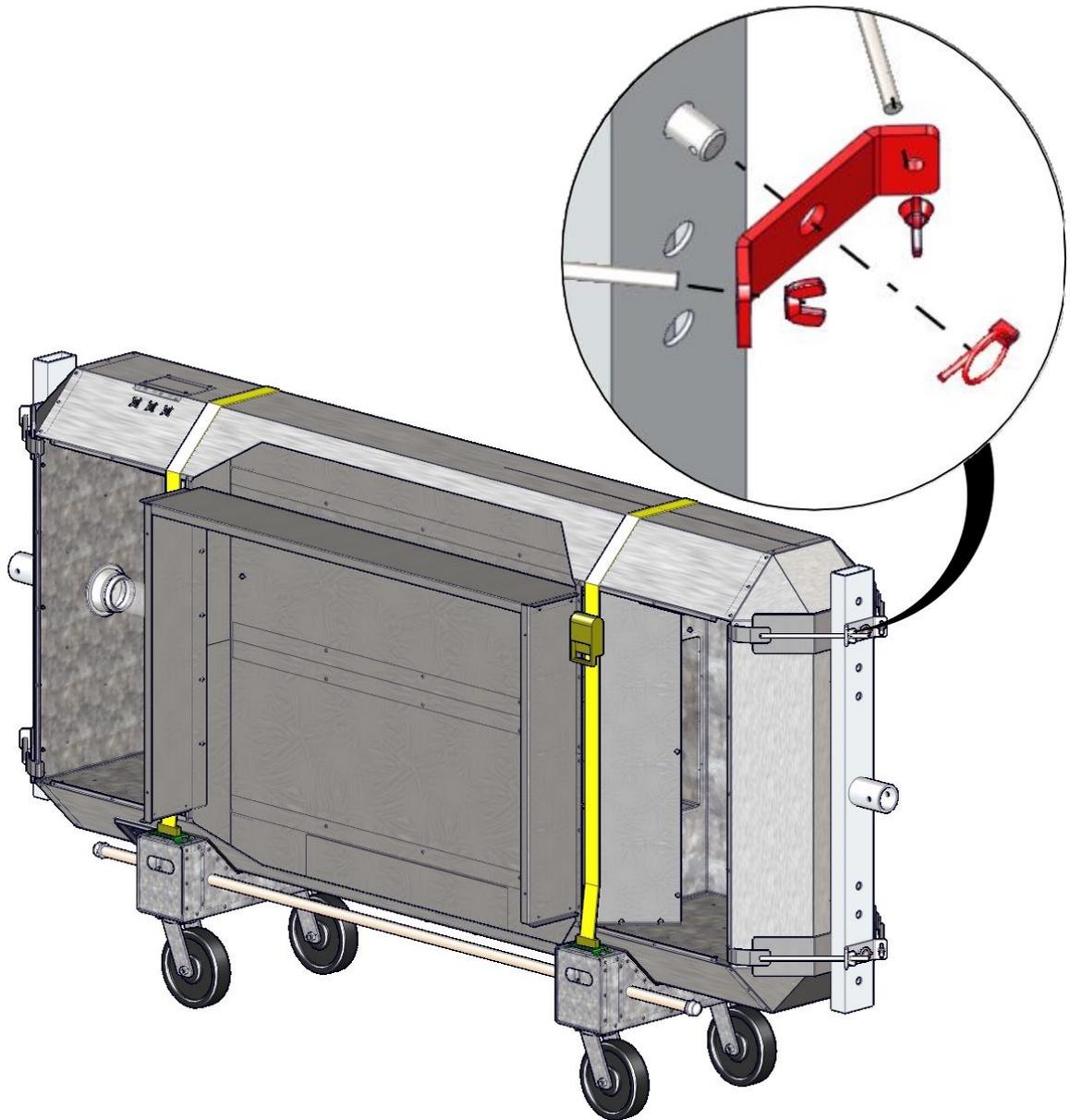


Prepare Hood



Lifting Gear Setup

XLT hoods can easily be moved and stacked with the proper lifting equipment. The use of XLT approved lifting equipment is highly recommended. Contact XLT for more information.



Lifting Jack Setup



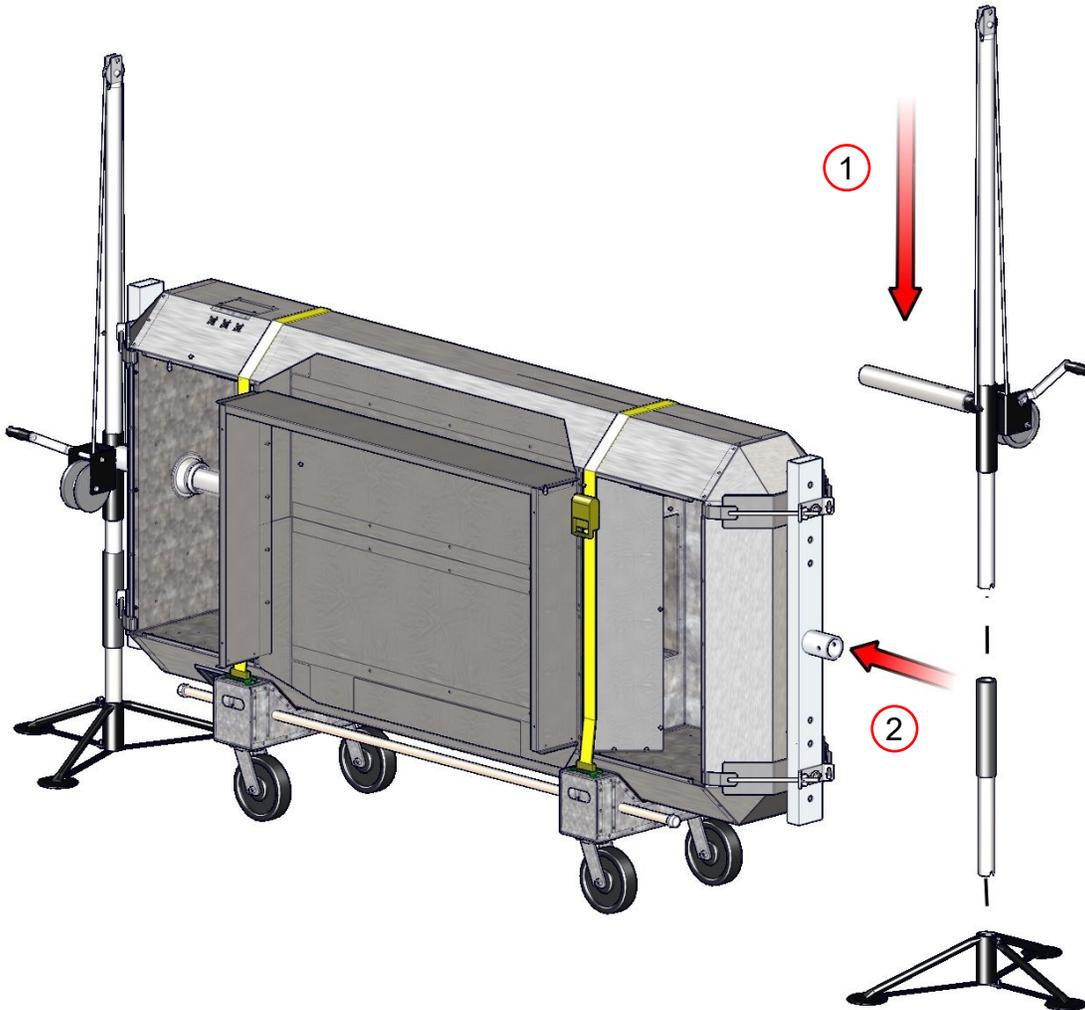
DANGER

- Check for smooth operation. The cable should not be pinched & should pass smoothly over the pulley on top of the pole assembly.
- Inspect cable prior to each use.
- If cable is frayed or shows signs of excessive wear & tear, **DO NOT USE** until cable is replaced.
- At a minimum replace the cable annually with wire rope that meets or exceeds the jack manufacturer's specifications.
- Do not exceed the stated capacity of the jack.



DANGER

Failure to engage the Lifting Jacks into the Lifting Pipe properly and completely will result in damage, injury, or death from a falling hood.



The folding leg of the tripod must be positioned outwards from the oven.

NOTE

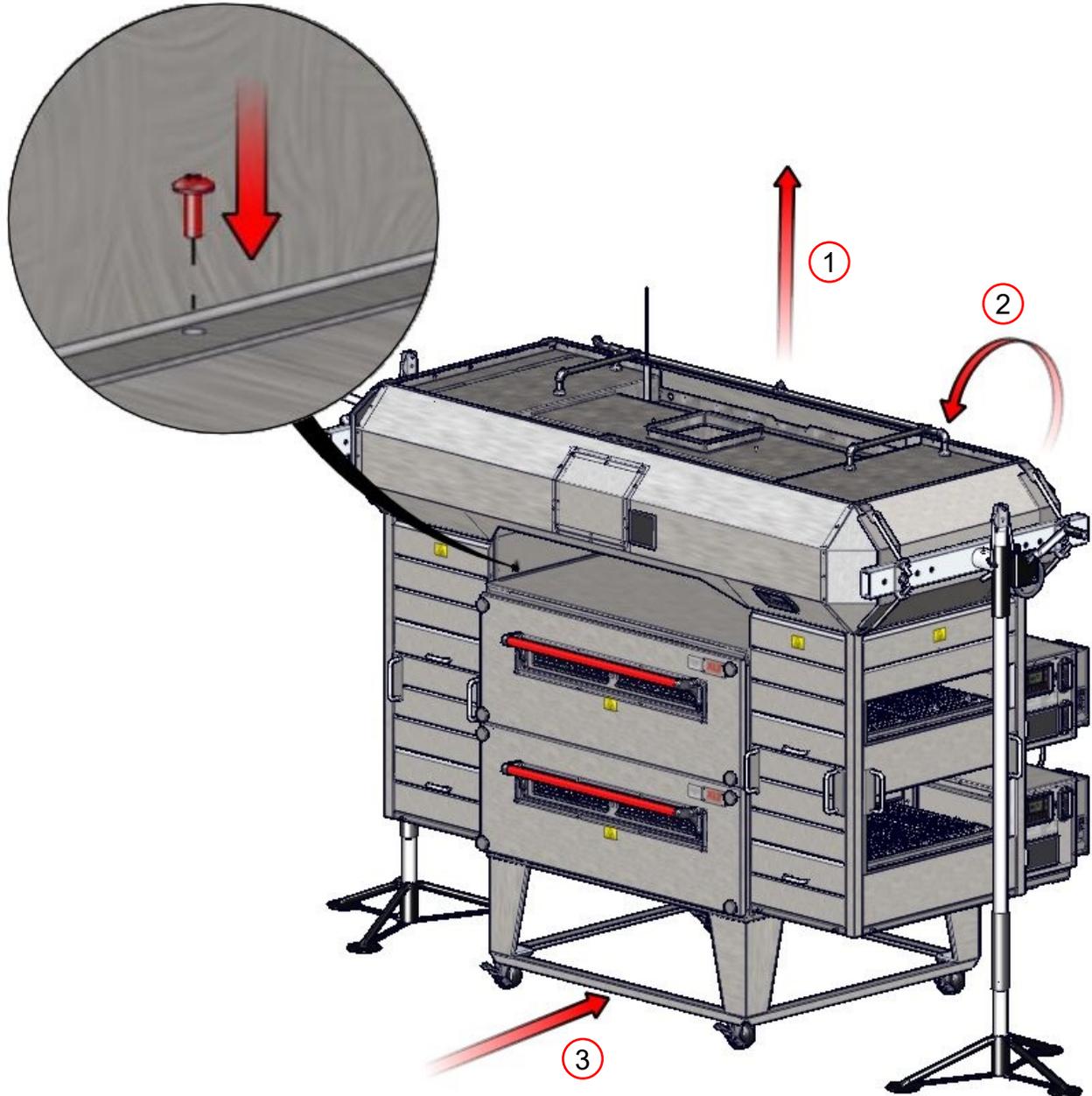
HOOD ASSEMBLY

Stacking Hood on the Ovens



DANGER

- Both jacks should be raised in unison, otherwise they may bind and a dangerous situation will develop.
- Do not put any part of yourself under the hood at any time.
- The hood is top heavy. Be careful.

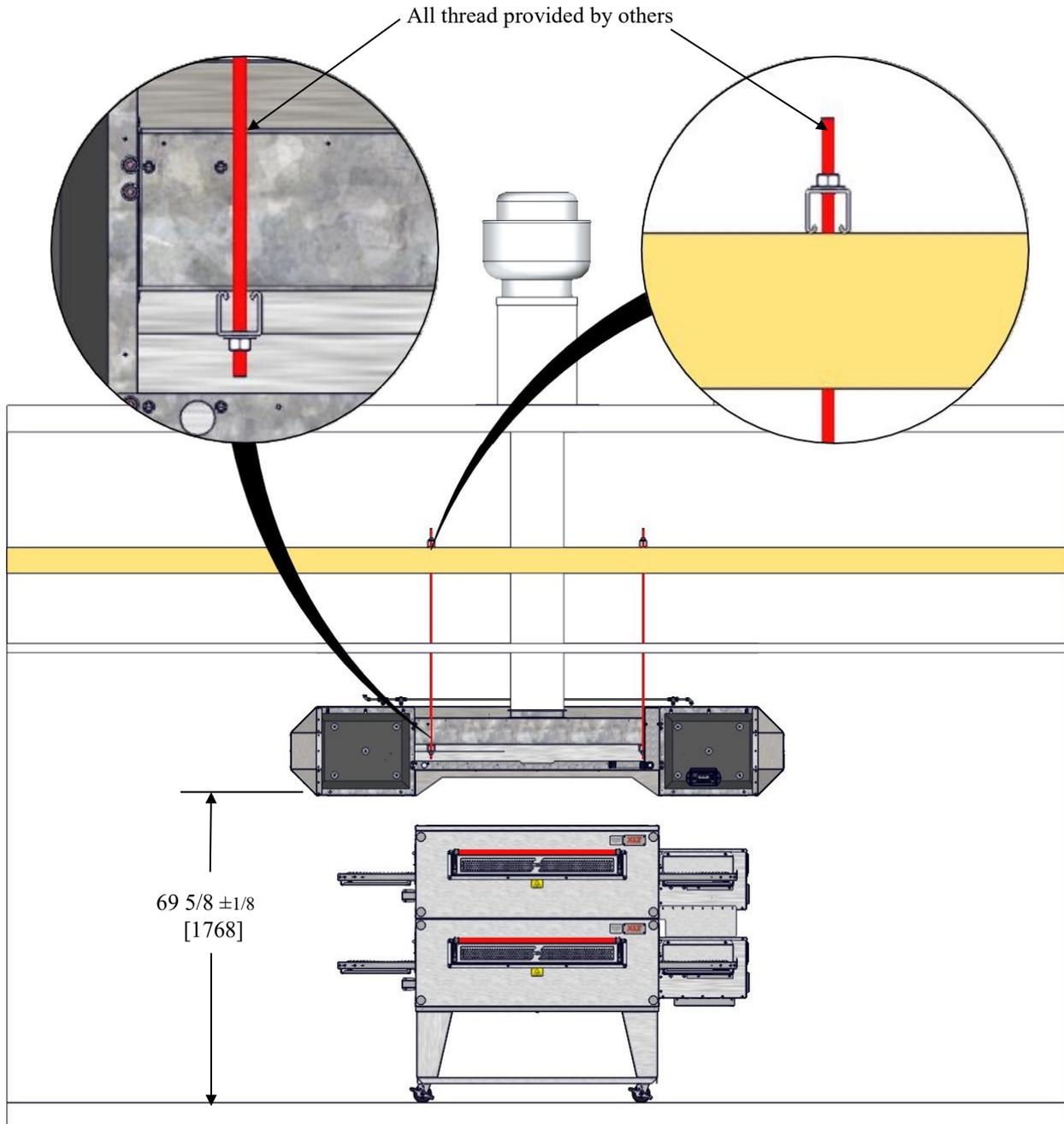


Hang Hood From Ceiling Joists



DANGER

Hood Must Be Suspended From Ceiling Joists

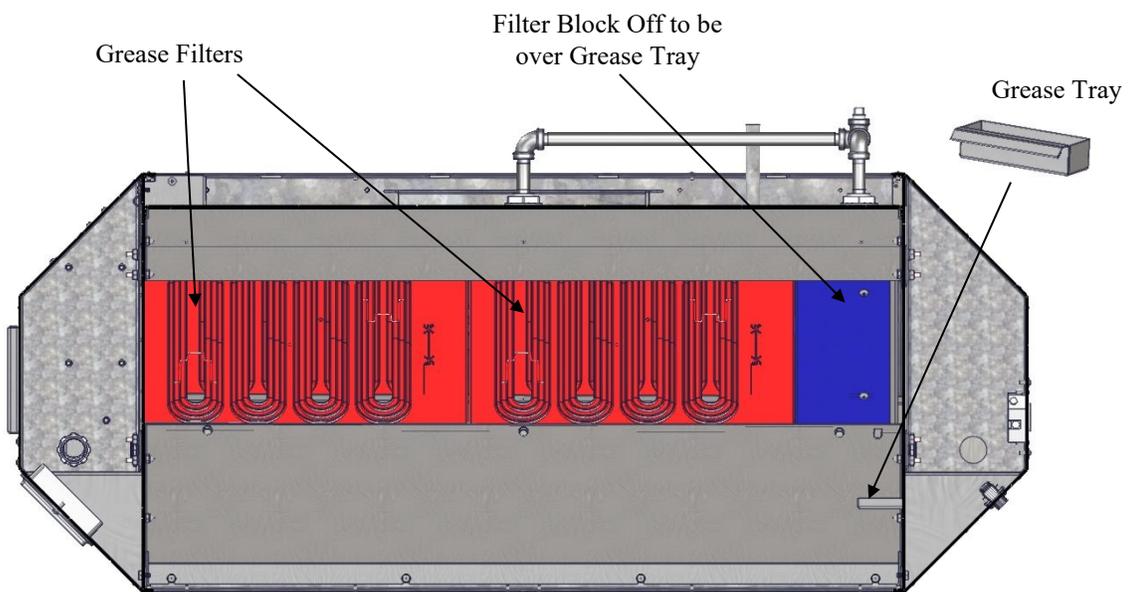
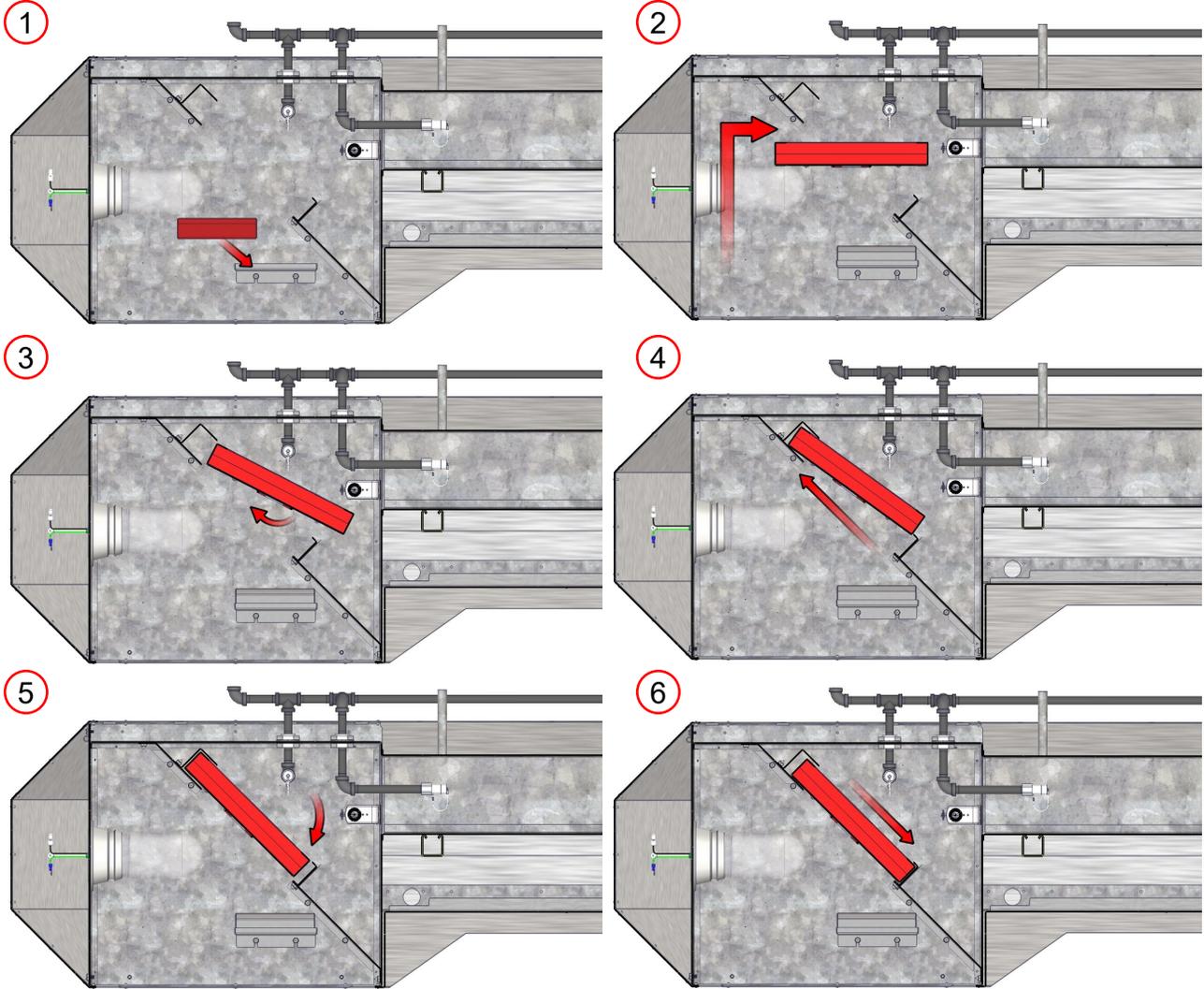


This measurement is from the **finished** floor to the bottom of the suspended hood.

NOTE

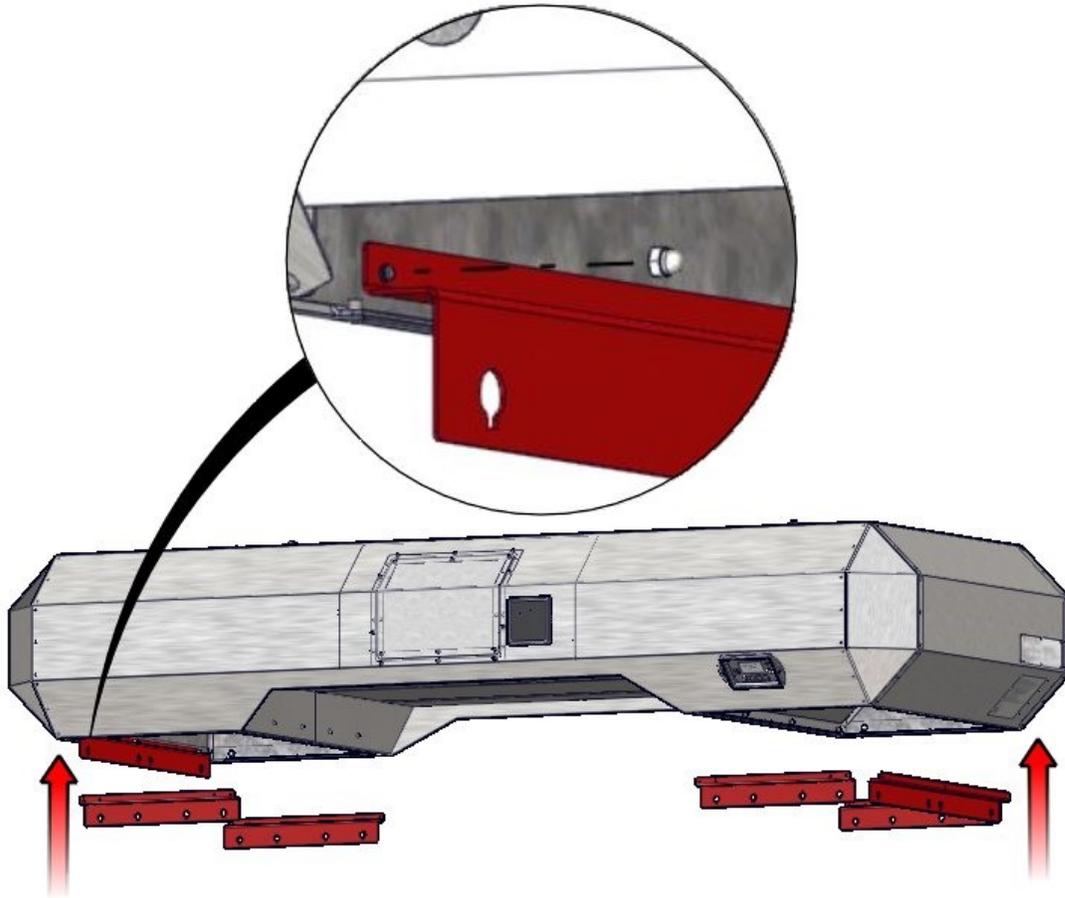
NOTE: All dimensions in inches [millimeters], ± 1/4 [6], unless otherwise noted.

Install Grease Trays, Light Bulbs & Covers, and Grease Filters



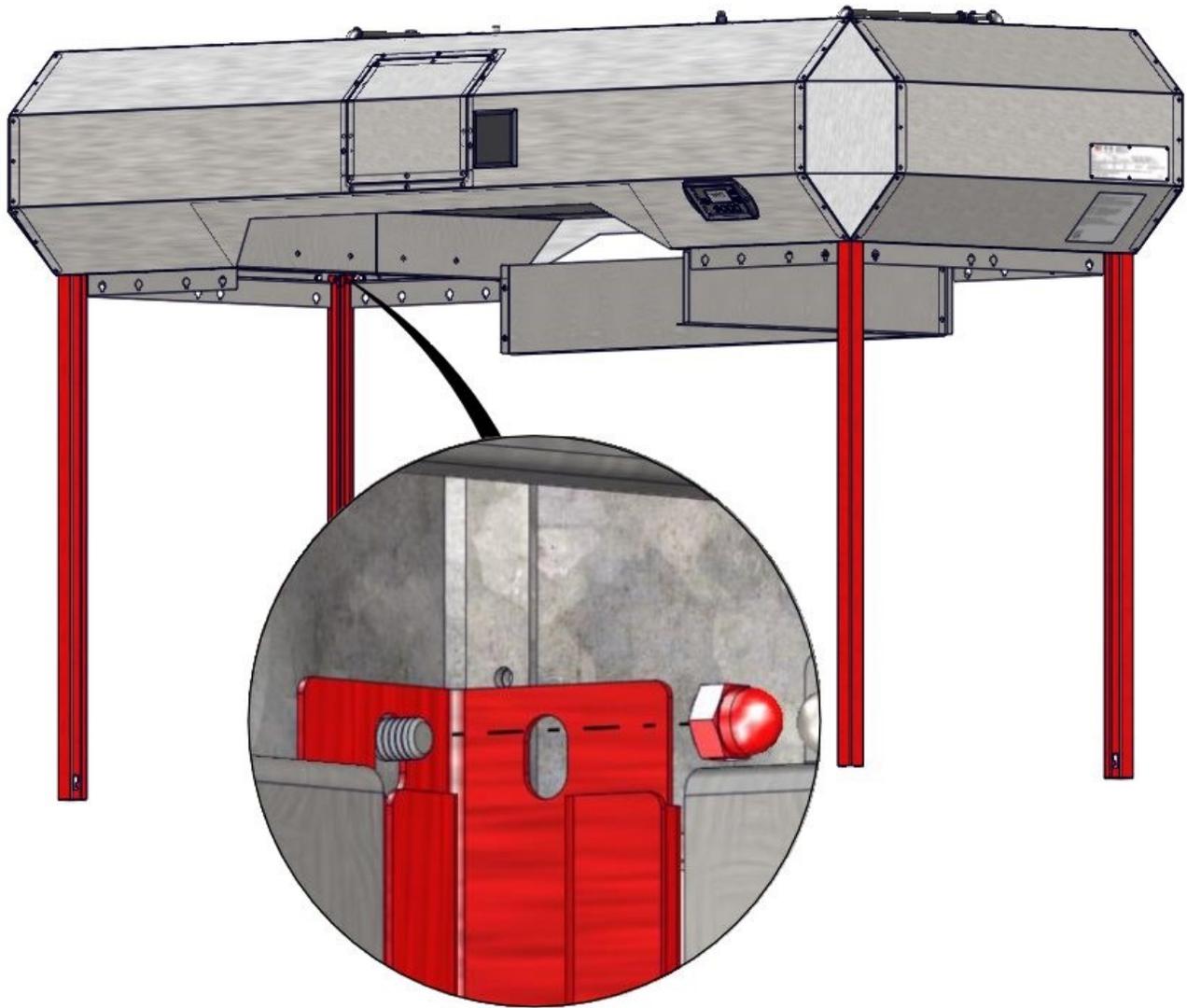
HOOD ASSEMBLY

Install Shroud Hanging Brackets



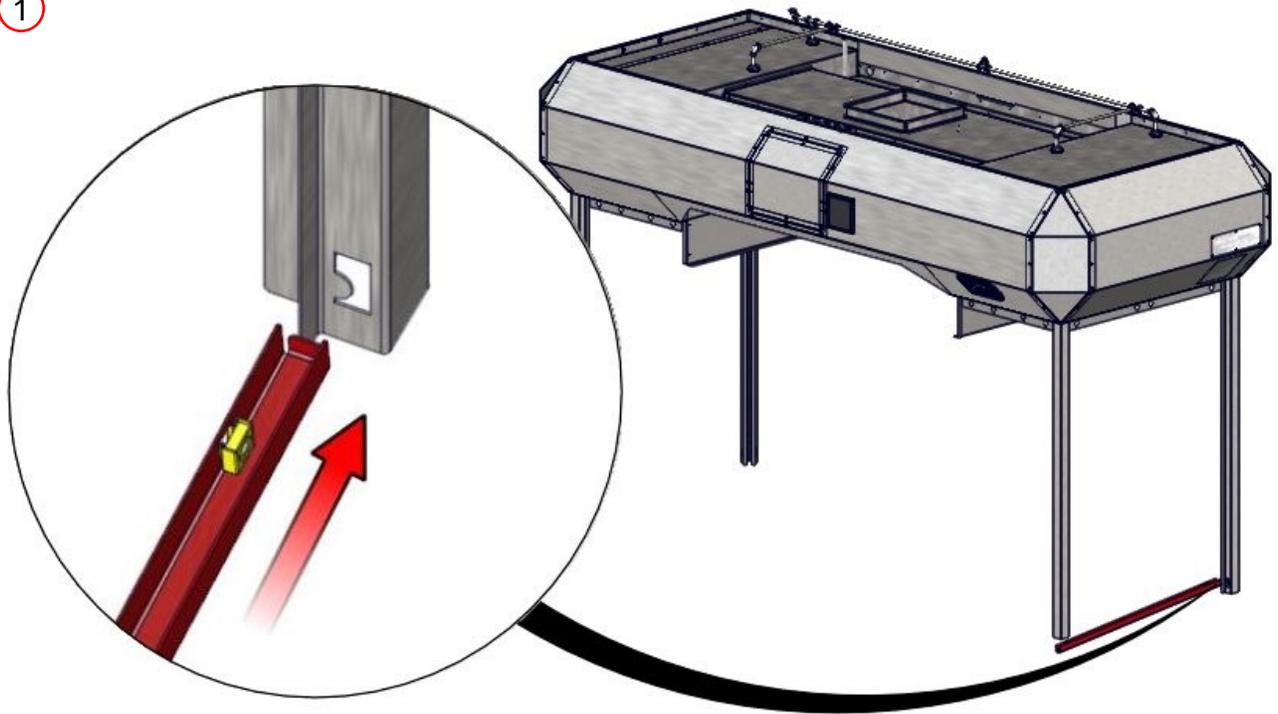
 Parts Removed For Clarity
NOTE

Install Corner Posts

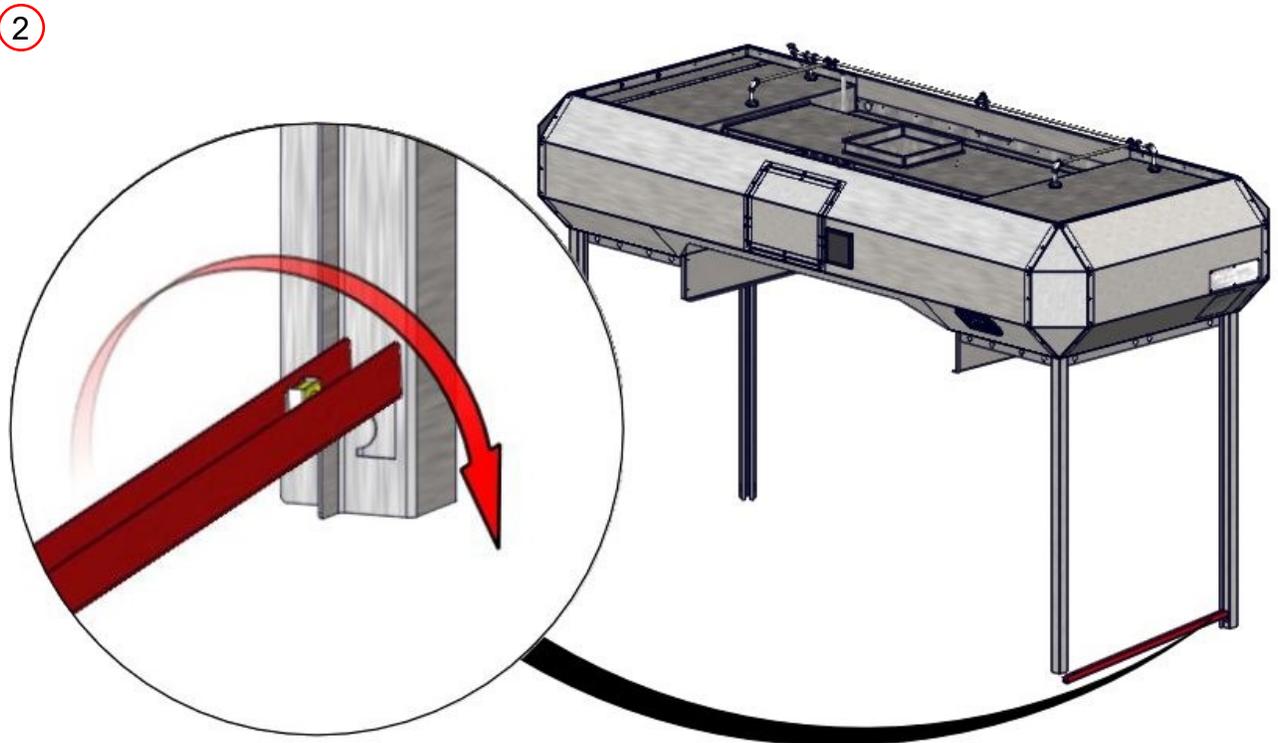


Install Bottom Rails

1

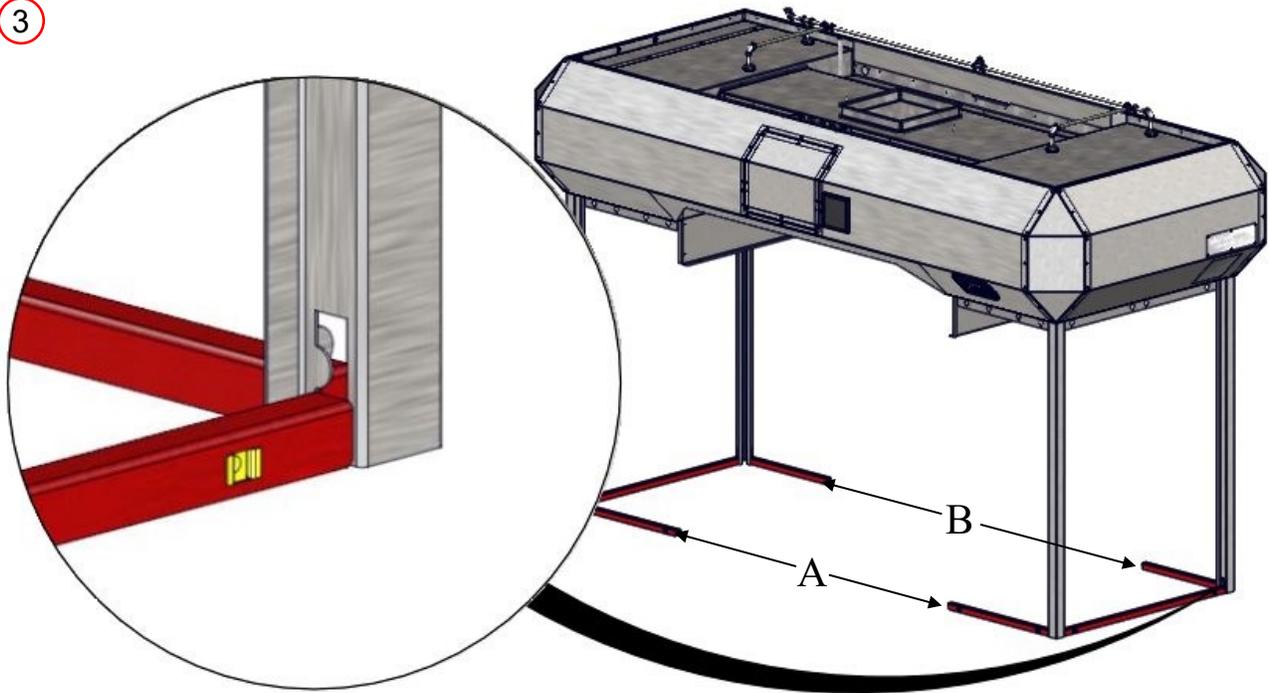


2



Install Bottom Rails

3

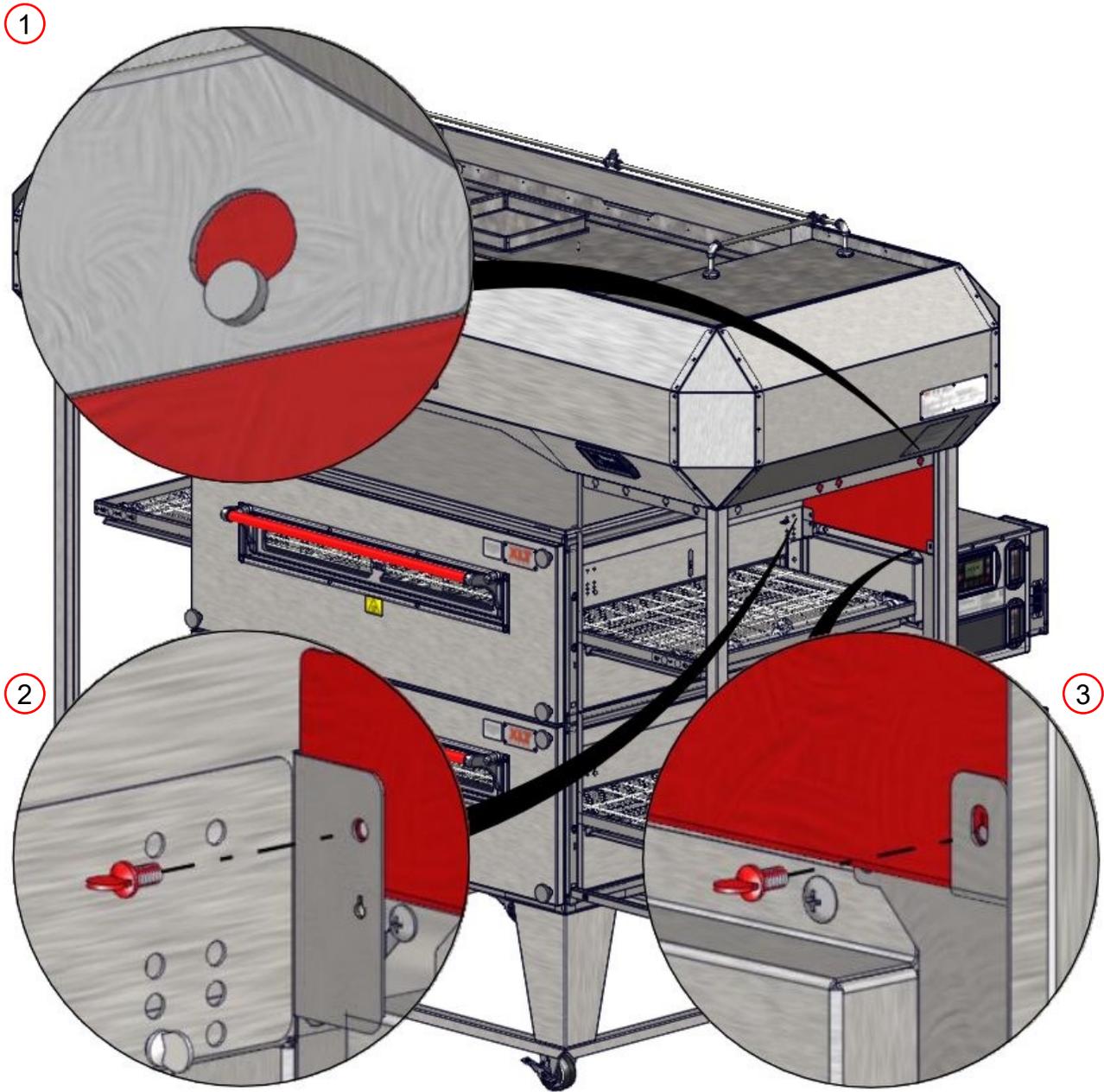


Oven Model	Bottom Rail Widths	
	A	B
1832	32 [813]	41 [1041]
2440	40 [1016]	49 [1245]
3240	40 [1016]	49 [1245]
3255	55 [1397]	64 [1626]
3270	70 [1778]	79 [2007]
3855	55 [1397]	64 [1626]
3870	70 [1778]	79 [2007]

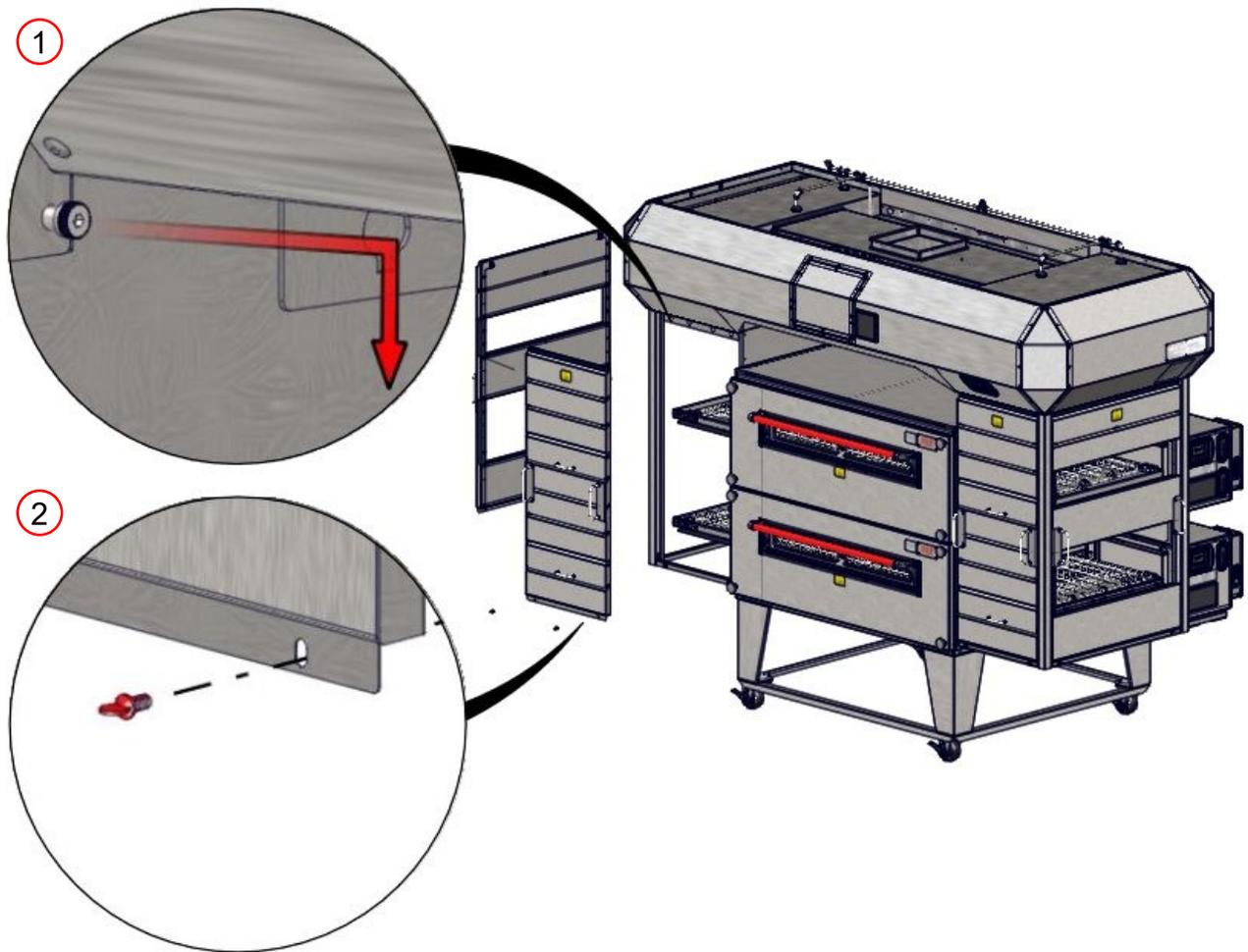
NOTE: All dimensions in inches [millimeters], $\pm 1/4$ [6], unless otherwise noted.

HOOD ASSEMBLY

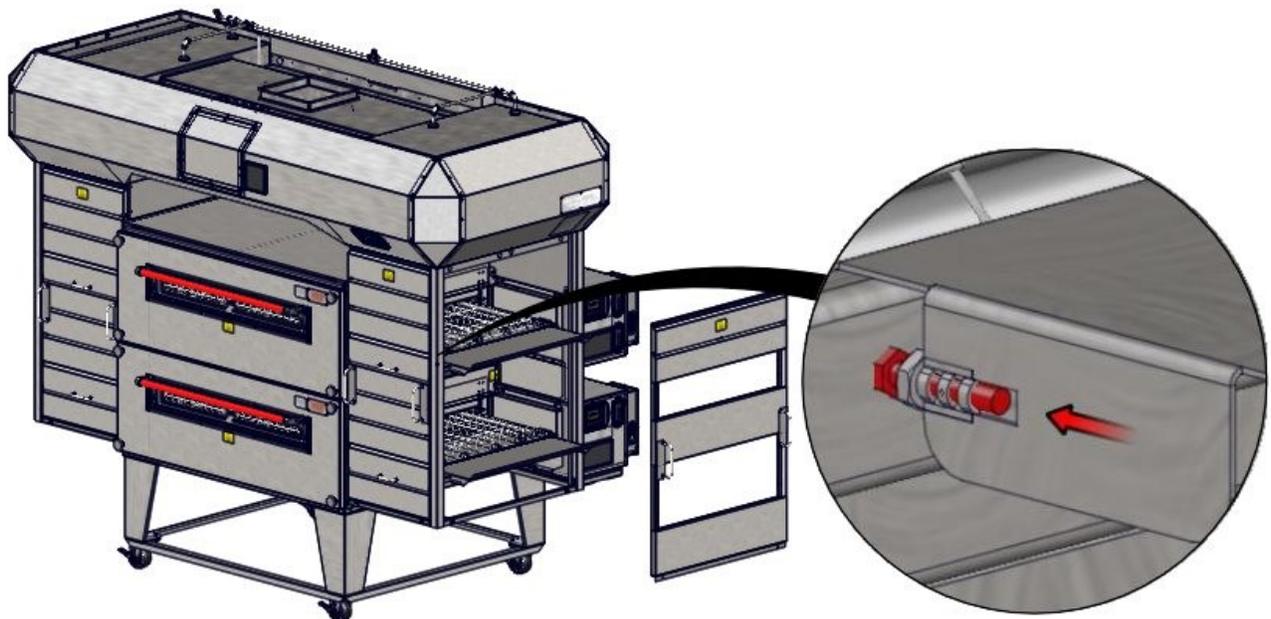
Install Control Box Upper Closeout



Install Shroud Panels - Front and Ends

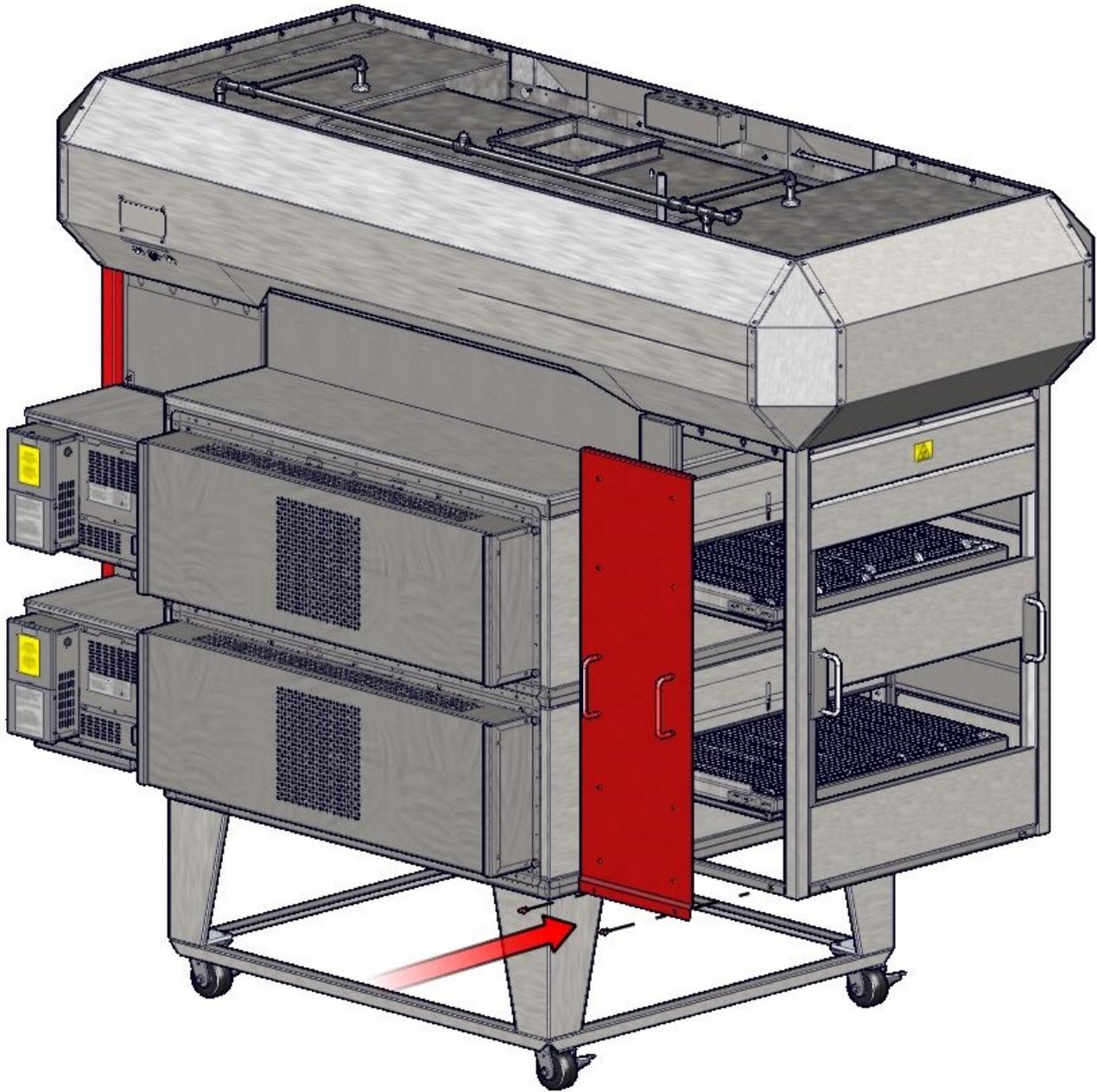


Install Conveyor Shelf

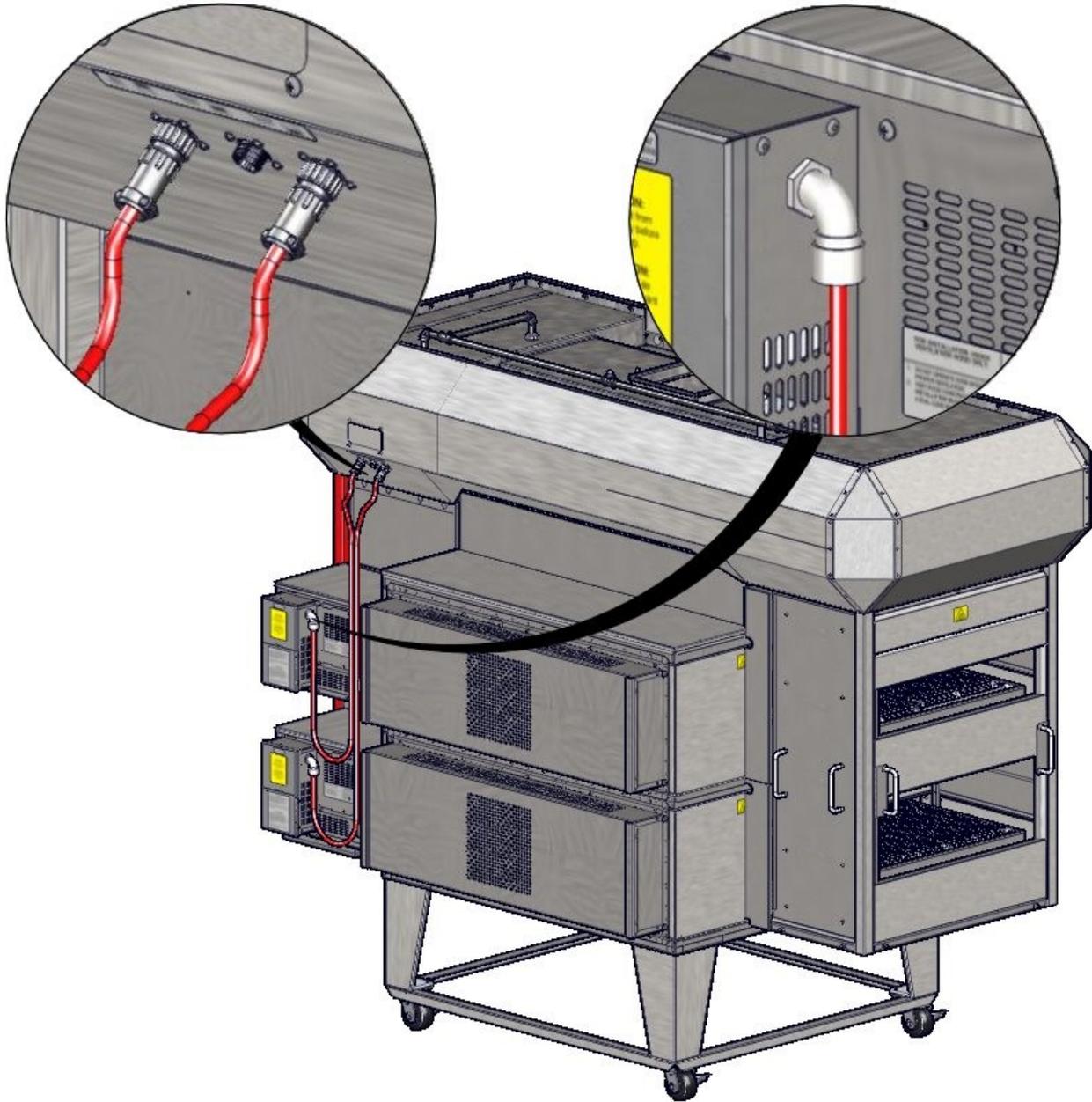


HOOD ASSEMBLY

Install Back Shroud Panel



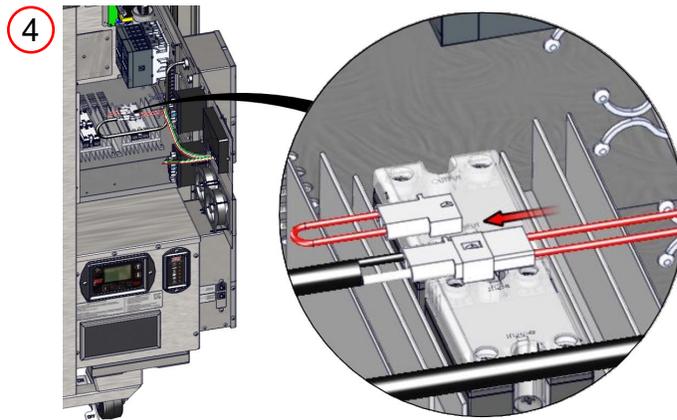
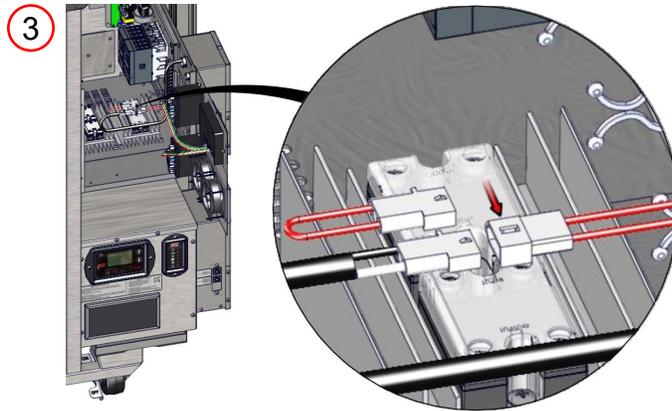
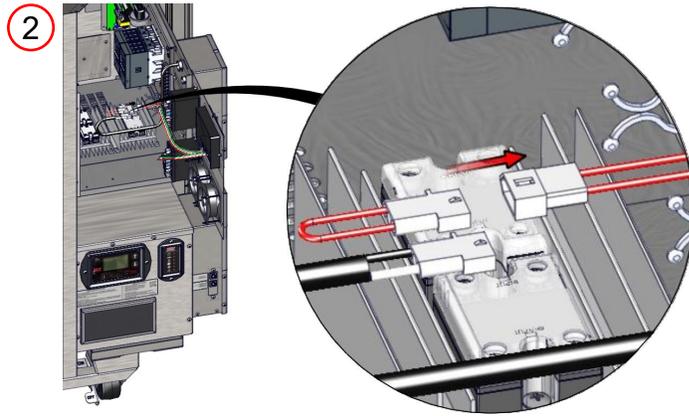
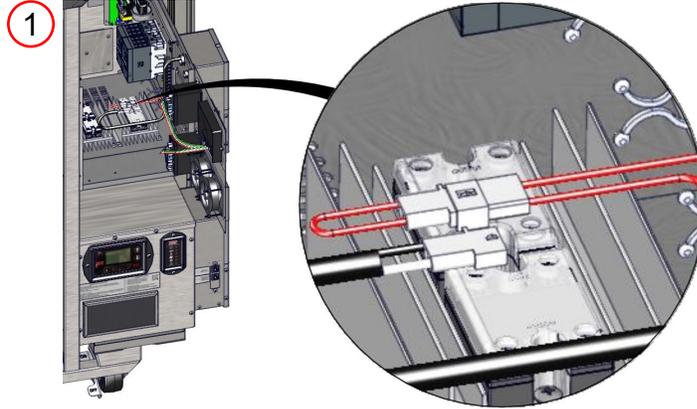
Install Hood Relocation Cord Assembly



All hoods are outfitted with three (3) switch relocation receptacles, regardless of how many XLT Ovens are installed. For a single oven use “Top” location. For a double stack use “Top” location for upper oven and “Bottom” location for lower oven, leaving “Middle” location open.

Insert and lock each oven control cord into the designated location on the bottom of the hood control box.

Connect Hood Relocation Cord Assembly



Variable Frequency Drive Adjustments

All XLT hoods are functionally tested at the factory. Operation is verified, and adjustments are made to ensure proper operation. However, field conditions are sometimes different than factory conditions. These variables make it necessary to have an authorized service technician verify operation and make field adjustments if needed. The following items must be checked and verified to meet the specifications and requirements stated in this manual prior to the hood being commissioned:

- Correct fan rotation
- Balanced make-up air

The Initial Start-Up Checklist must be completed at time of installation, signed by the Customer and returned to XLT Ovens to initiate Warranty Policy.

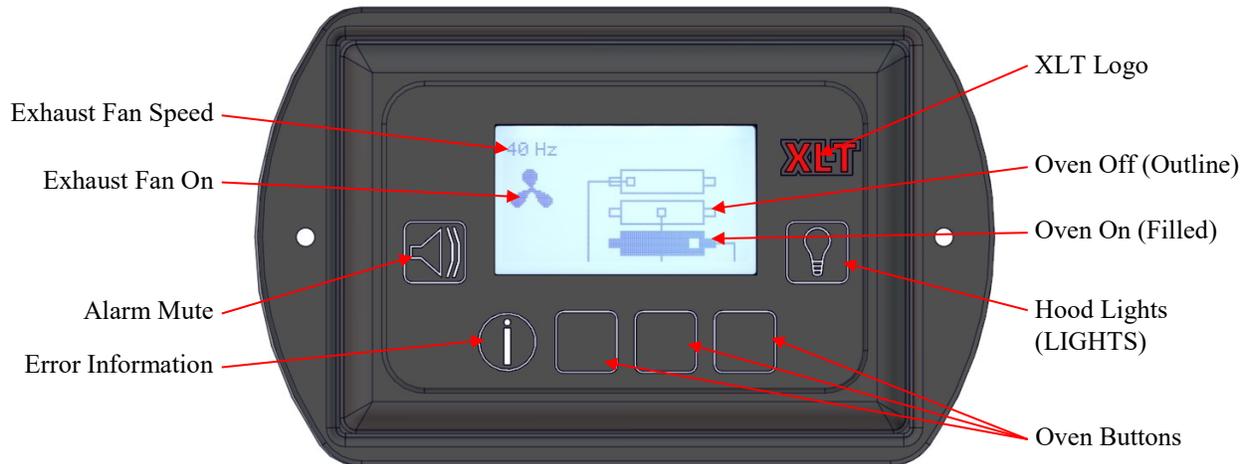
The VFD controller is adjusted at the factory to the values displayed in the chart below.

	VFD Controller Settings					
	Ovens On			1832 & 2440	3240 & 3255	3855
	Top	Middle	Bottom			
Single	X			20 Hz	25 Hz	30Hz
Double	X			20 Hz	25 Hz	30Hz
			X	35 Hz	40 Hz	45 Hz
Triple	X			35 Hz	40 Hz	45 Hz
				20 Hz	25 Hz	30Hz
		X		30 Hz	35 Hz	40 Hz
			X	40 Hz	45 Hz	50 Hz
	X	X		30 Hz	35 Hz	40 Hz
	X		X	40 Hz	45 Hz	50 Hz
		X	X	40 Hz	45 Hz	50 Hz
	X	X	X	45 Hz	50 Hz	55 Hz
Fire Suppression				60 Hz-DO NOT CHANGE		

If you require either more or less air flow, follow these steps:

1. Press & hold the Hood Lights and XLT Logo buttons to enter into factory tech mode.
2. Use the Up/Down arrows to reach manual air balance.
3. Press and hold ENTER button for three (3) seconds. Entire row will flash.
4. Scroll to desired oven setting. Press ENTER.
5. +/- should flash and it allows +/- change upto 10 Hz.
6. Press ENTER to save changes.
7. Press ON to test air balance.

Initial Start Up

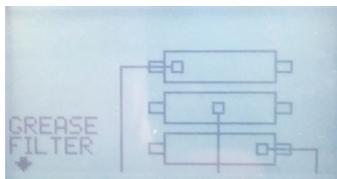


NOTE When XLT Ovens are outfitted with an XLT Hood and the receptacles unplugged from the wall and plugged into the hood., the main switch on the oven is disabled and no longer operates. The Hood User Interface (HUI) on the XLT Hood overrides the oven switch.

Hood Operation

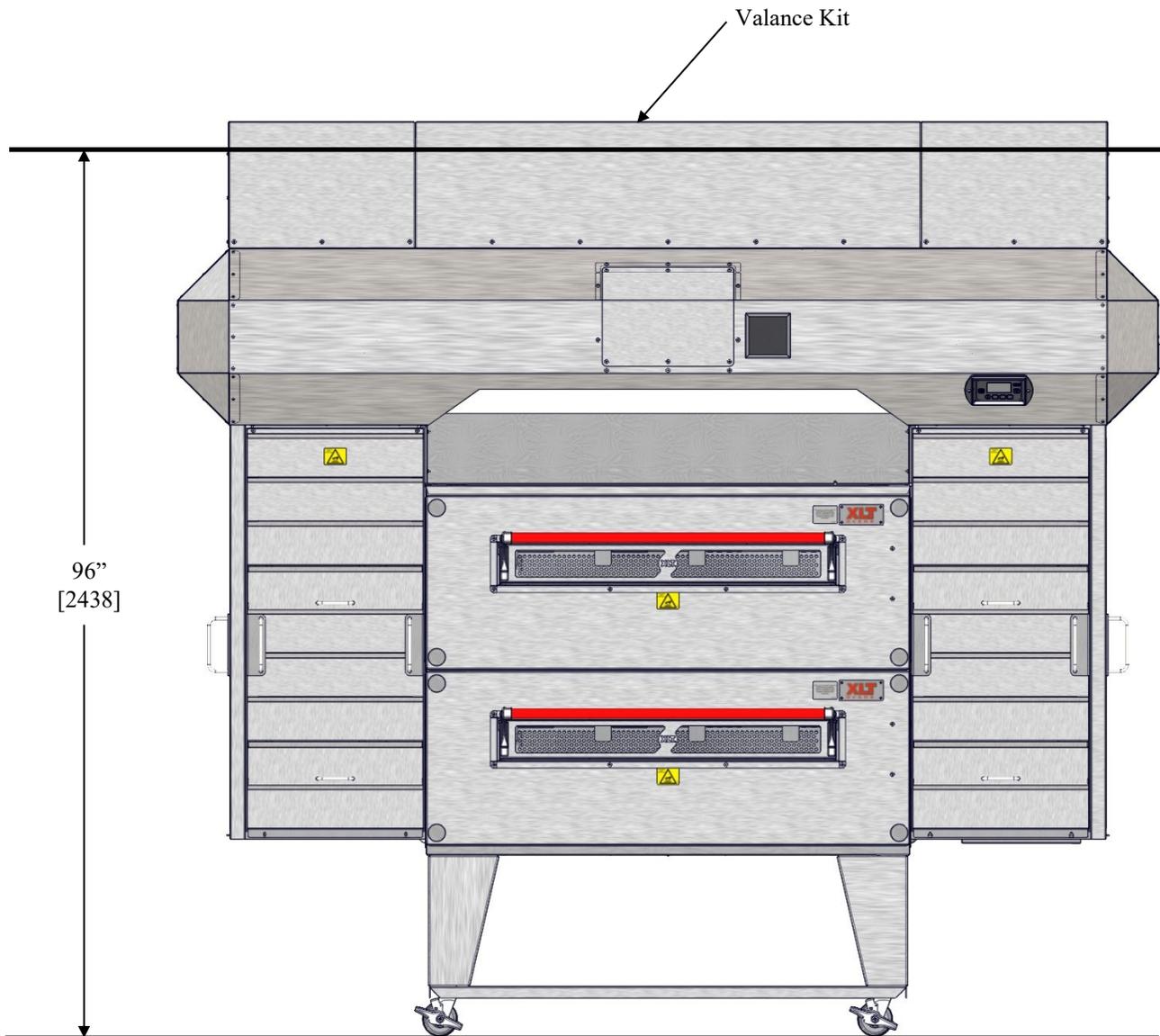
1. Turn the desired oven(s) on by pressing the corresponding oven button. Refer to the Oven start-up section for instructions on how to adjust temperature and conveyor speed. The oven(s), exhaust fan, and make-up air unit will be activated by this switch if the XLT Hood is installed according to this manual.
2. Turn on the lights by pressing the hood lights button on the HUI. (Bulbs not included with hood)
3. When additional ovens are turned on, via the HUI the VFD will automatically increase the exhaust fan speed.
4. When shutting down the ovens, turn the desired oven off by pressing the corresponding button on the HUI. The make-up air unit will shut off. The exhaust fan will shut off after about fifteen (15) minutes and the oven will shut off after about thirty (30) minutes.

Resetting Hood Cooling Fan and Grease Timer



1. The Cooling Fan and Grease Filter reset alarm will show up in the lower left hand side of the Hood User Interface. Press the Error Information button to enter reset screen.
2. To reset the Cooling Fan or Grease Filter press the center capacitive touch button with reset above it to set the time back to zero.
3. The following screen will show for five (5) seconds and then return to the normal operating screen.

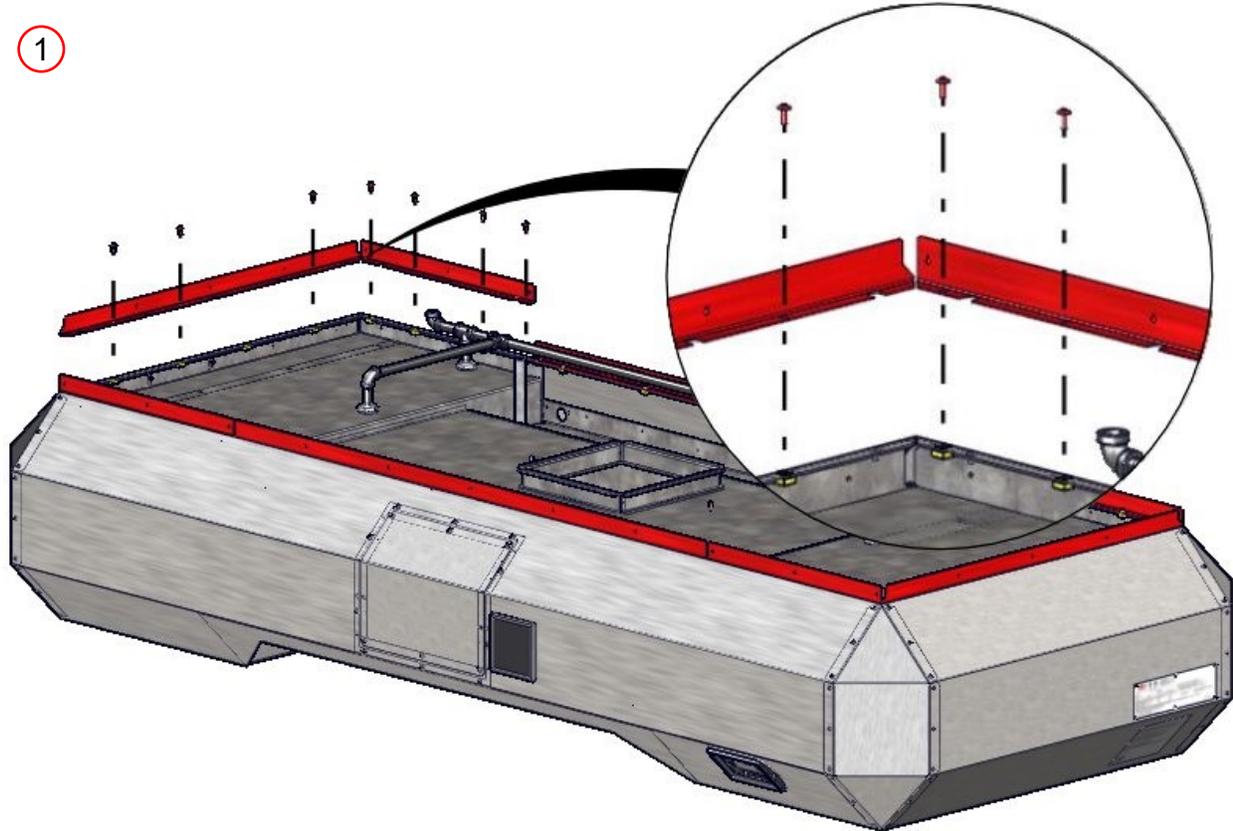
The valance kit size is determined by XLT hood size & distance from the finished floor to the installed drop ceiling height. The valance kit screws directly to the XLT hood & does not require any structural support. All kits have provisions for hood fire suppression piping to pass through without modification. The plastic coating must be removed from all parts prior to installation.



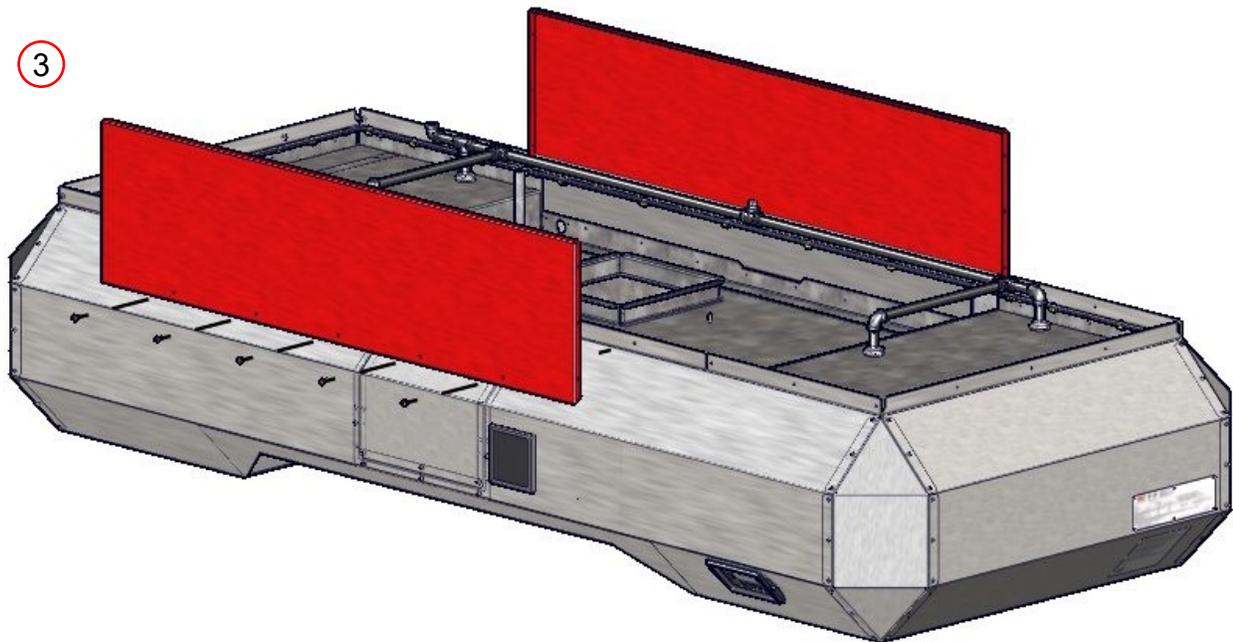
XLT hood valance kits are available for different floor to ceiling heights. Contact XLT or your designated representative for more information.

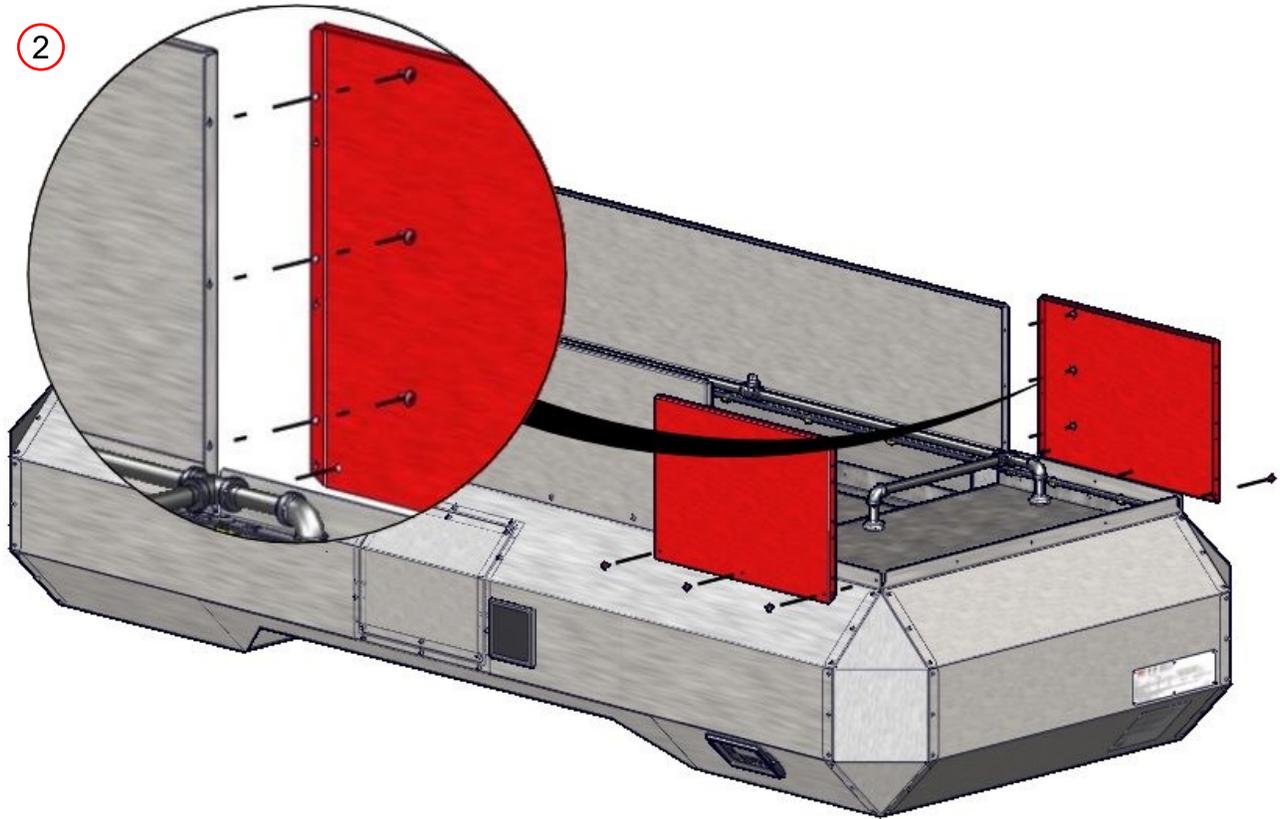
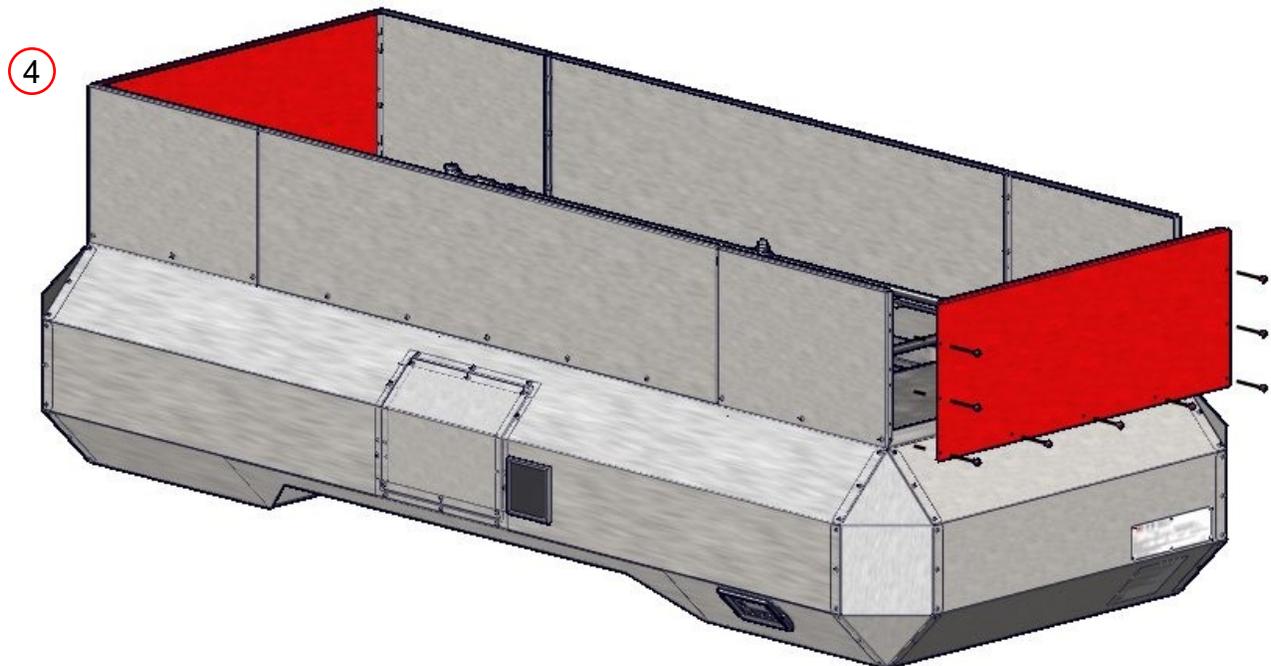
NOTE: All dimensions in inches [millimeters], $\pm 1/4$ [6], unless otherwise noted.

Install Valance Brackets

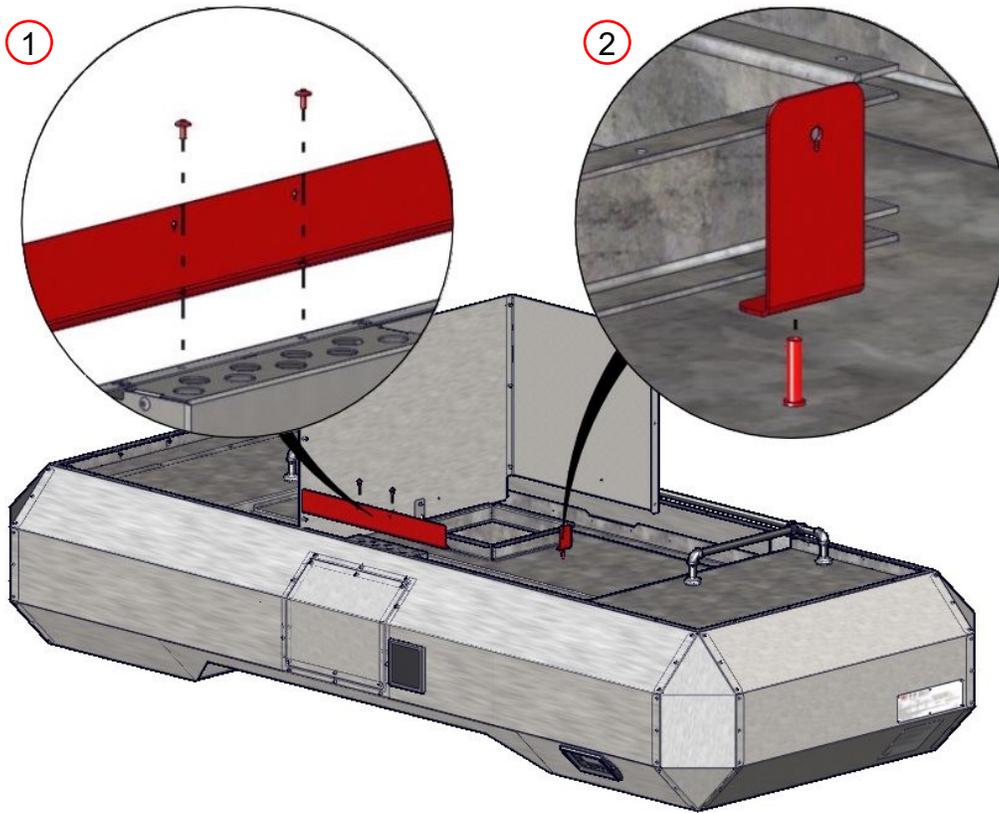


Install Front & Back Panels

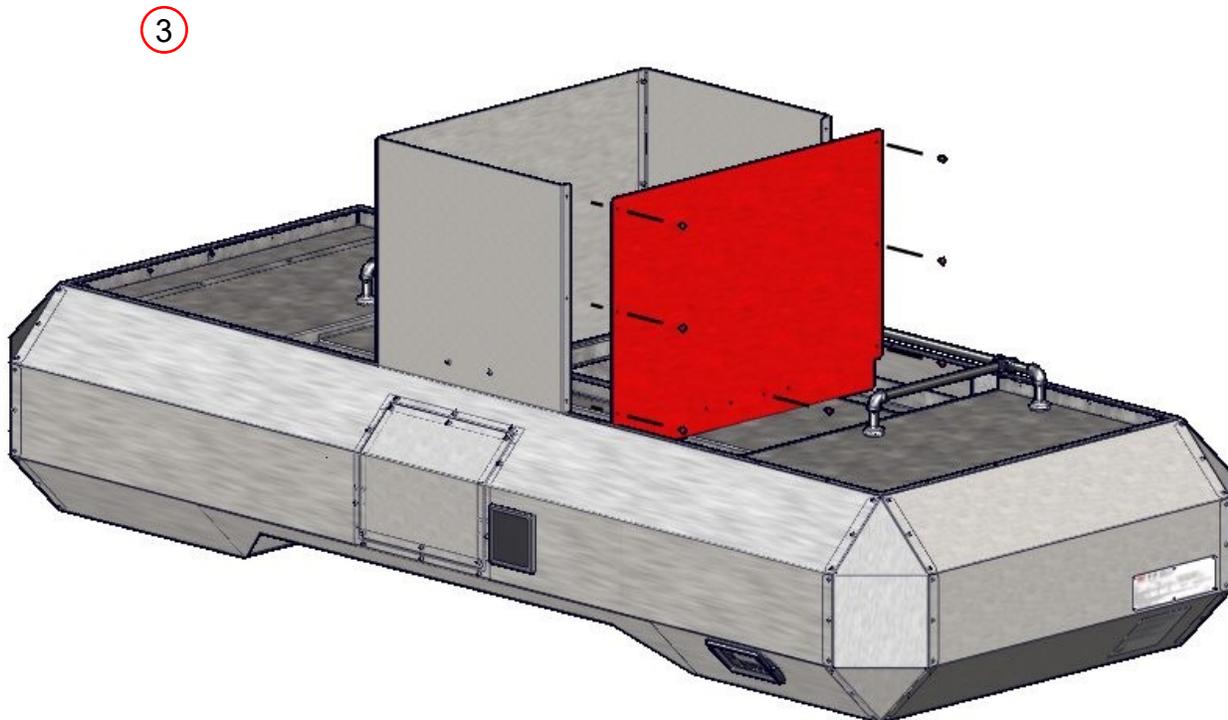


Install Corner Panels**Install End Panels**

**Optional Hood Duct Wrap
Install Duct Wrap Brackets**



Install Duct Wrap Panels



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.

Your XLT hood is constructed of stainless and aluminized steel. Check application restrictions on product label prior to usage. Observe recommended precautionary and safety measures as dictated by the product manufacturer.

Do not use abrasive or caustic cleaners. Abrasive pads will 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.

Hood Cleaning & Maintenance Schedule						
		Daily	Weekly	Monthly	Semi-Annual	As Required
Cleaning						
	Wipe down Front, Sides, & Top	<input type="checkbox"/>				
	Clean Light Globes	<input type="checkbox"/>				
	Empty & Clean Grease Trays	<input type="checkbox"/>				<input type="checkbox"/>
	Clean Fan Filter	<input type="checkbox"/>				<input type="checkbox"/>
	Clean Grease Filters		<input type="checkbox"/>			<input type="checkbox"/>
	Clean Duct and Exhaust Fan			<input type="checkbox"/>		<input type="checkbox"/>
Inspection						
	Check Grease Trays	<input type="checkbox"/>				
	Check Grease Filters		<input type="checkbox"/>			
Replace						
	Fan Filter					<input type="checkbox"/>
	Light Bulbs					<input type="checkbox"/>

Schedule provided as a guide only. Frequency of cleaning may vary as needed.



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



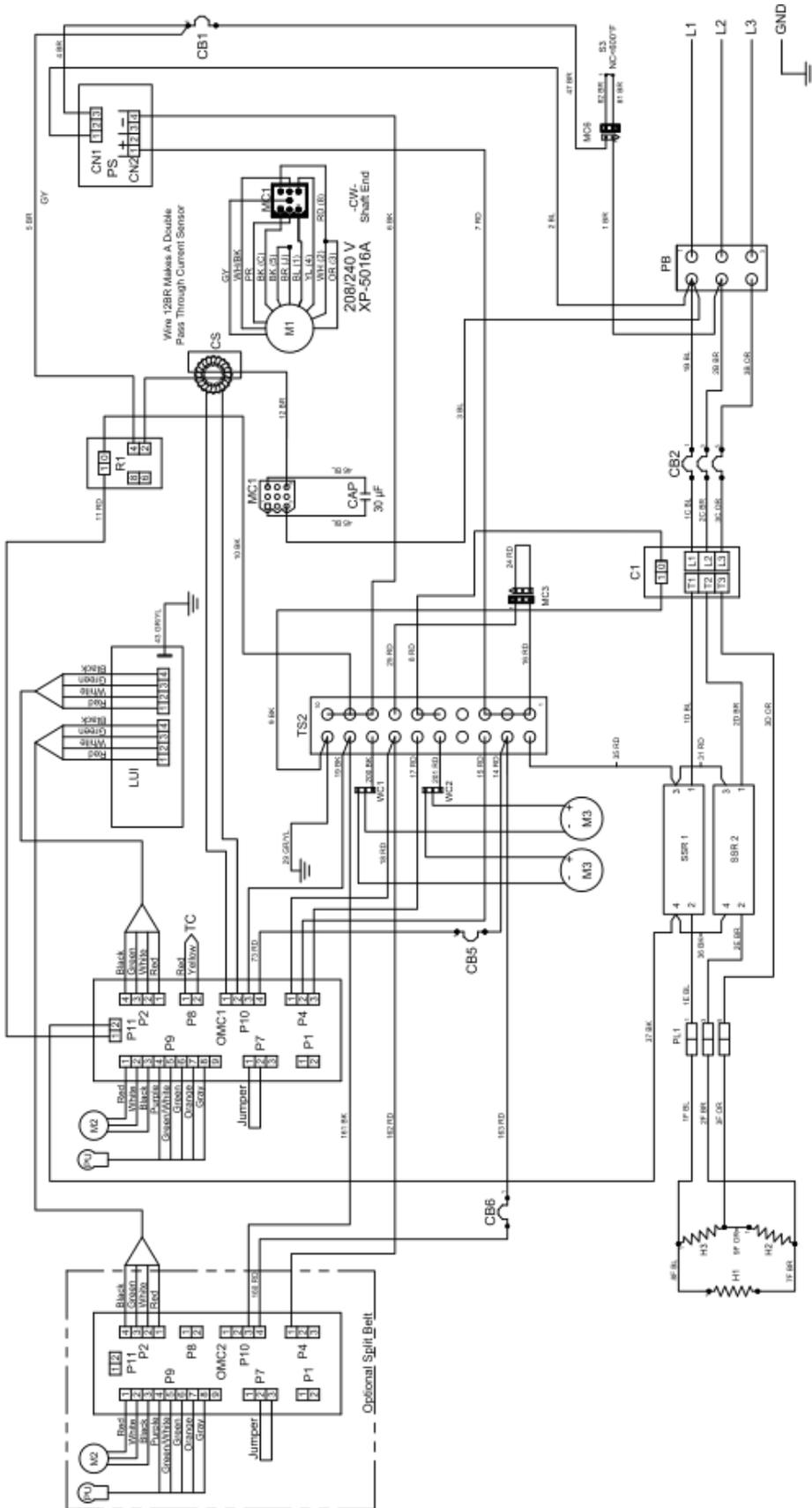
CAUTION Shroud Panels can weigh up to 38 lbs [18 kg]. Use caution when lifting.



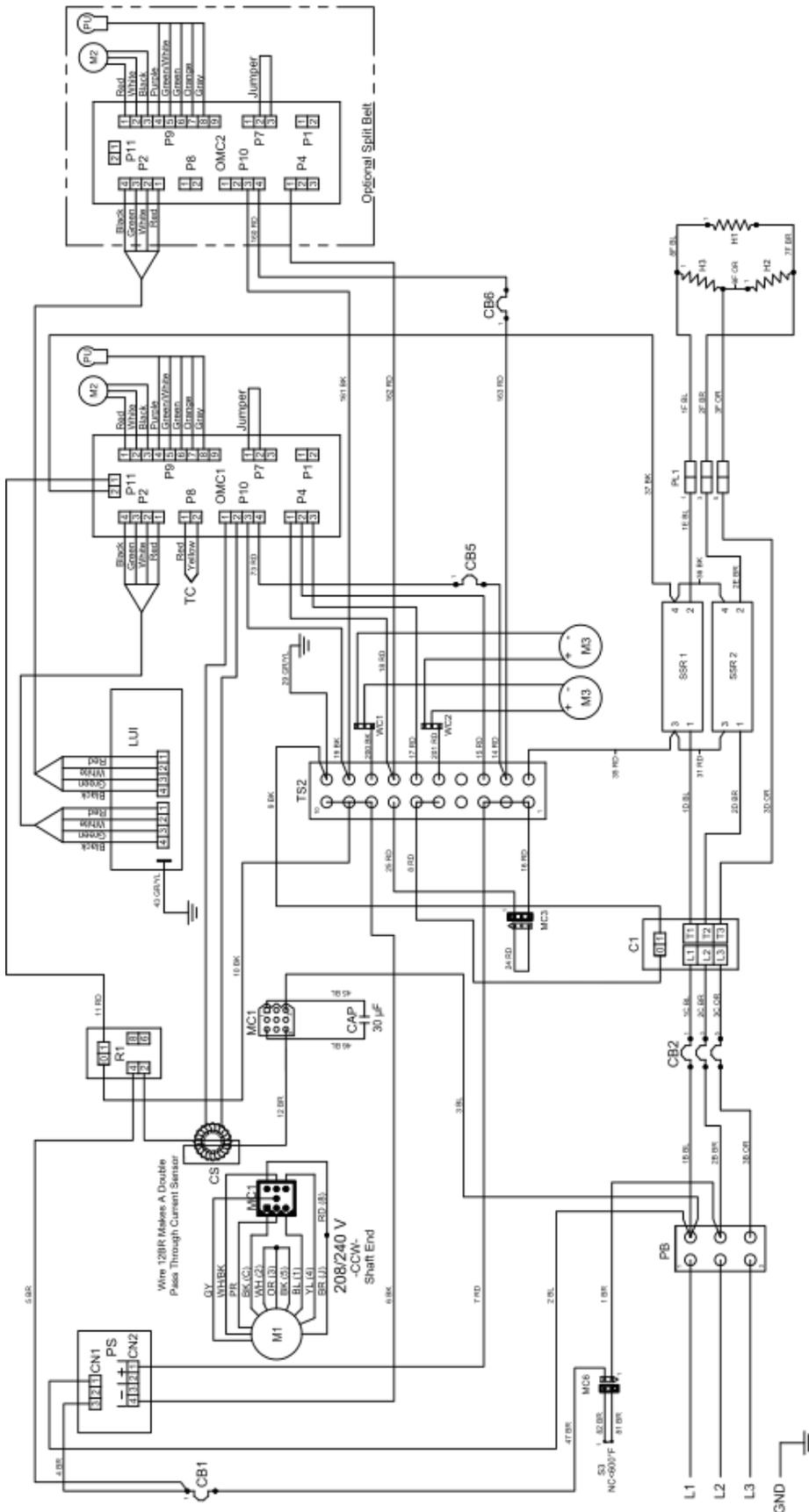
CAUTION DO NOT spray liquid cleaning agents in the slots & holes of the following locations: Hood electrical box (located on front of upper portion), User Interface (Located on front lower right corner)

Refer to the Hood Installation Section for disassembly and reassembly.

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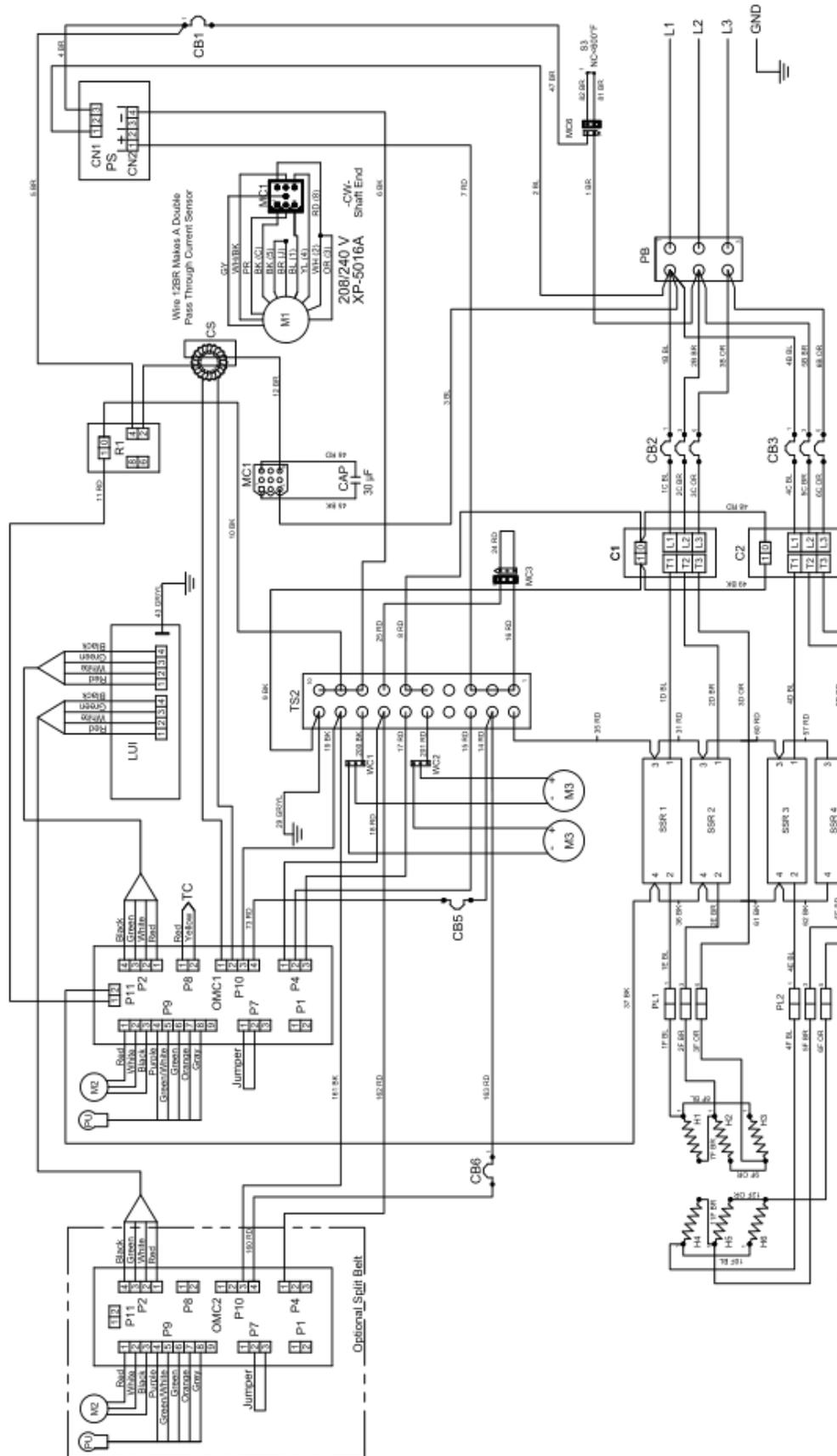
- | | | | | | |
|----------|---|-----------|----------------------------------|-----------|---------------------------|
| C1 | Contactor, 70 Amp | M1 | Motor, Oven Fan | R1 | Oven Fan Motor Relay |
| CAP | Capacitor 30µF | M2 | Motor, Conveyor | S3 | Switch, High Limit |
| CB1 | Circuit Breaker, 10 Amp, Main | M3 | Motor, Cooling Fan | SSR1 | Solid State Relay, 90 Amp |
| CB2 | Circuit Breaker, 63 Amp, Heating Elements | OMC1 | Oven Machine Control, Main | SSR2 | Solid State Relay, 90 Amp |
| CB5 | Circuit Breaker, 1/2 Amp, Conveyor Motor | OMC2 | Oven Machine Control, Split Belt | TC | Thermocouple |
| CB6 | Circuit Breaker, 1/2 Amp, Conveyor Motor | PB | Power Block | TS2 | Terminal Strip |
| CS | Current Sensor | PL1 | Push Lock, 1-3 Elements | WC1 | Wago Connector |
| H1-H3 | Heating Element, 208 or 240 VAC, 5300 W | PS | Power Supply | WC2 | Wago Connector |
| LUI | Large User Interface | PU | Pick-Up | | |
| BK-Black | BL-Blue | BR-Brown | GY-Gray | OR-Orange | PR-Purple |
| RD-Red | WH-White | YL-Yellow | | | |
- X3G-1832
 X3G-2336
 208/240 VAC 3 PH 60 Hz
 XD-9130G-208/240-5300-3 LH
 LH Controls Left Side
 2/16/2021



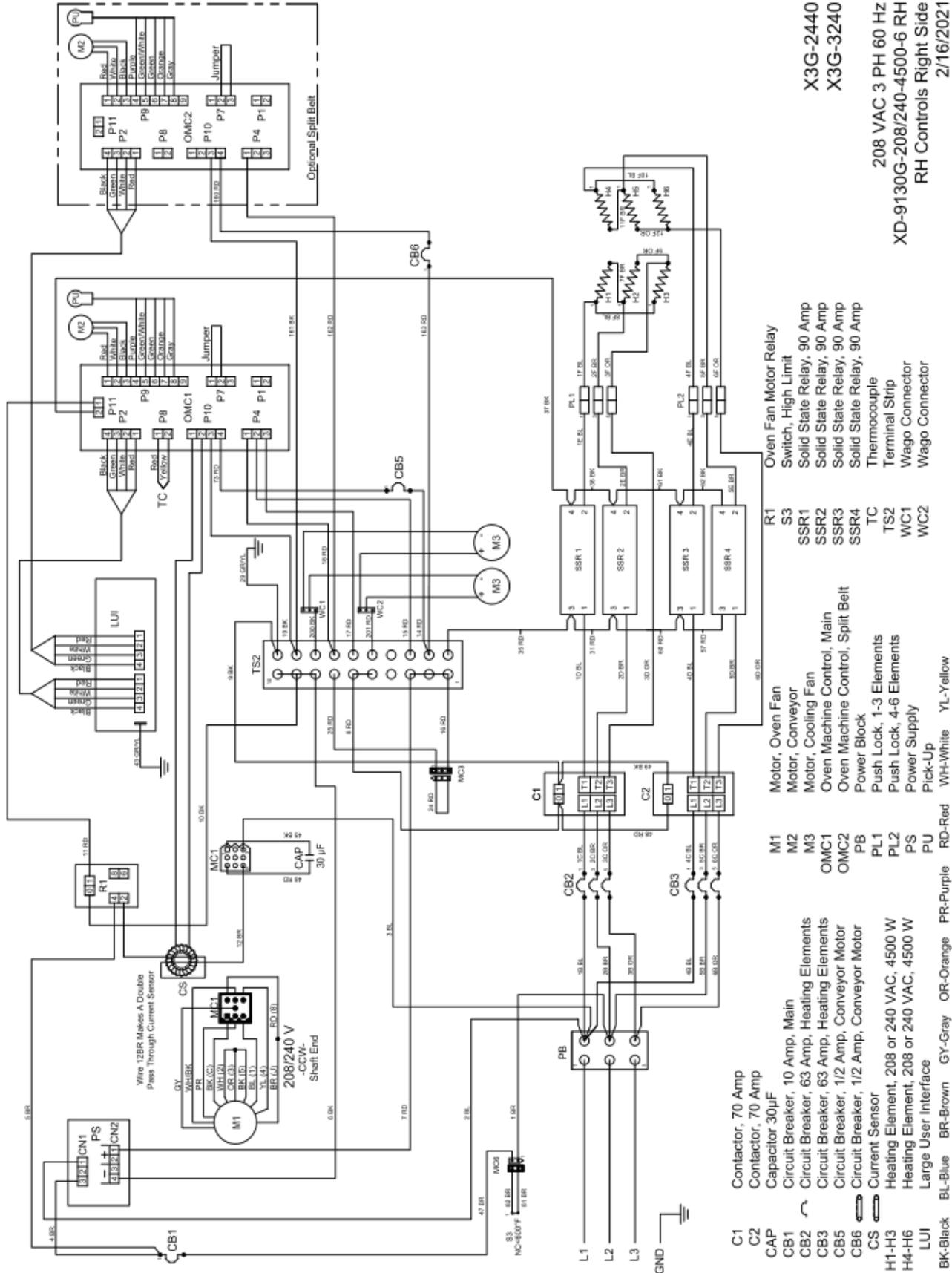
- C1 Contactor, 70 Amp
- CAP Capacitor 30µF
- CB1 Circuit Breaker, 10 Amp, Main
- CB2 Circuit Breaker, 63 Amp, Heating Elements
- CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB6 Circuit Breaker, 1/2 Amp, Conveyor Motor
- H1-H3 Heating Element, 208 or 240 VAC, 5300 W
- LUI Large User Interface
- M1 Motor, Oven Fan
- M2 Motor, Conveyor
- M3 Motor, Cooling Fan
- OMC1 Oven Machine Control, Main
- OMC2 Oven Machine Control, Split Belt
- PB Power Block
- PL1 Push Lock, 1-3 Elements
- PS Power Supply
- PU Pick-Up
- R1 Motor, Oven Fan
- S3 Switch, High Limit
- SSR1 Solid State Relay, 90 Amp
- SSR2 Solid State Relay, 90 Amp
- TC Thermocouple
- WC1 Terminal Strip
- WC2 Wago Connector

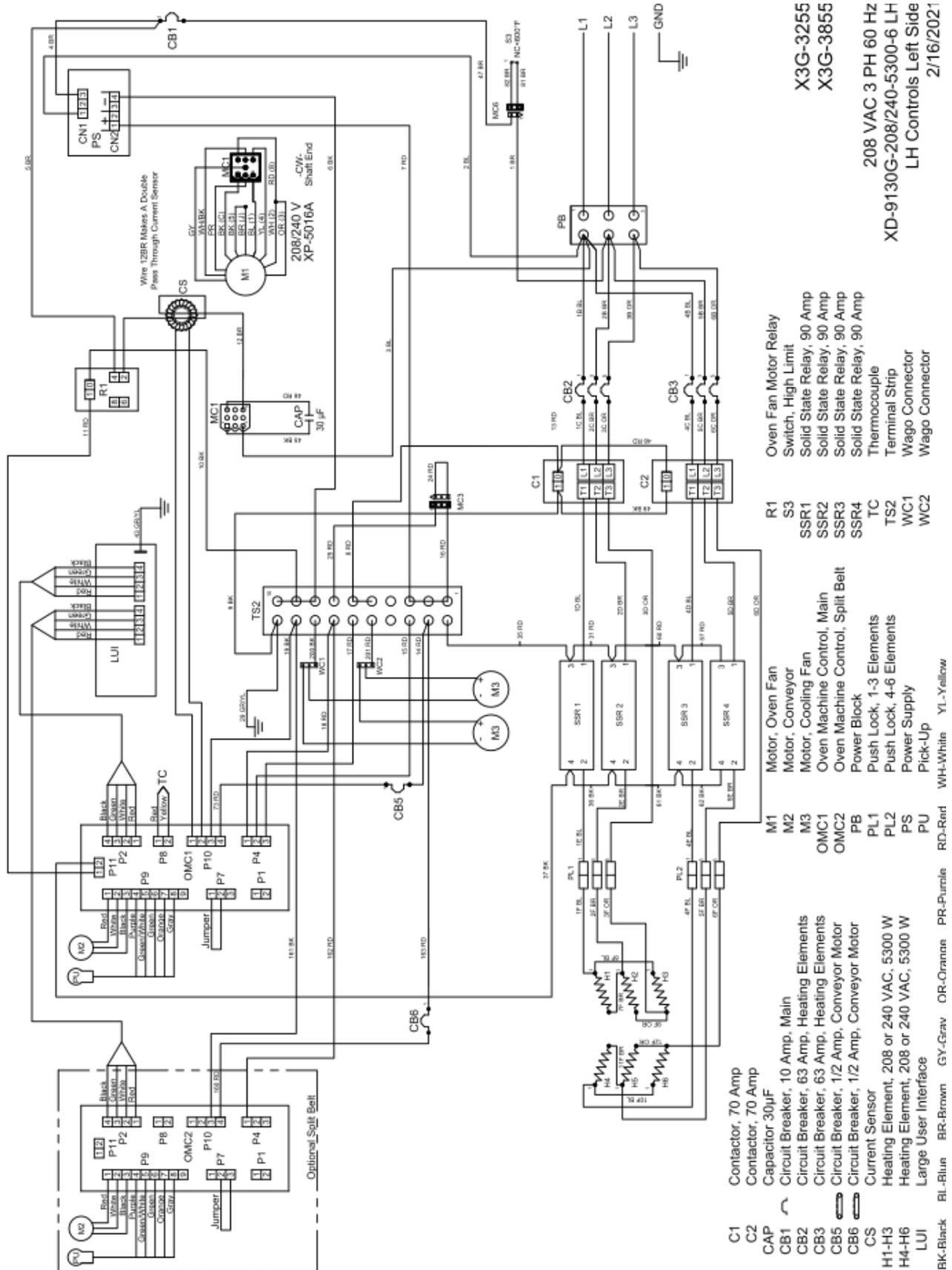
X3G-1832
X3G-2336

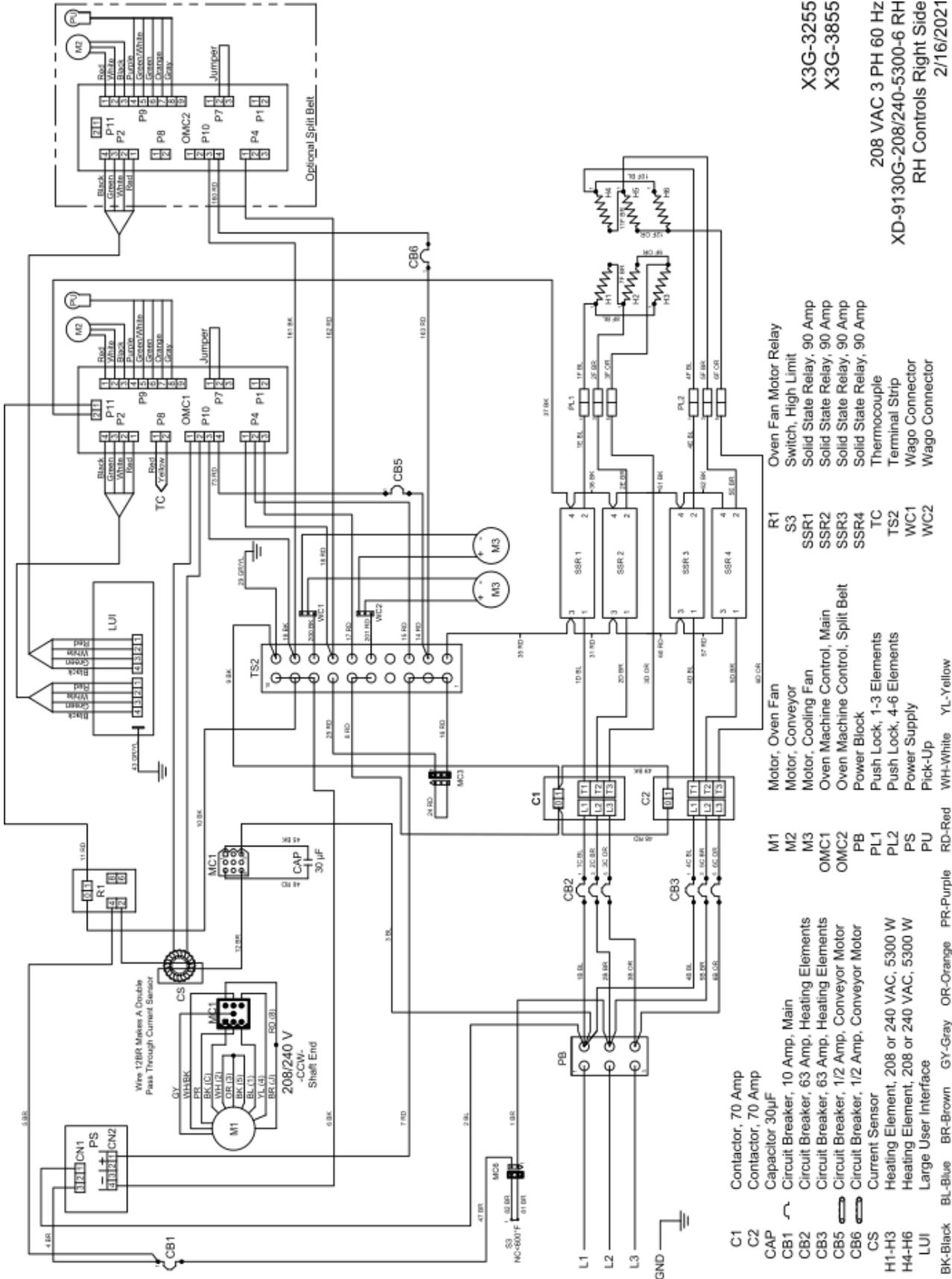
208/240 VAC 3 PH 60 Hz
XD-9130G-208/240-5300-3 RH
RH Controls Right Side
2/16/2021



- C1 Contactor, 70 Amp
 - C2 Contactor, 70 Amp
 - CAP Capacitor 30µF
 - CB1 Circuit Breaker, 10 Amp, Main
 - CB2 Circuit Breaker, 63 Amp, Heating Elements
 - CB3 Circuit Breaker, 63 Amp, Heating Elements
 - CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
 - CB6 Circuit Breaker, 1/2 Amp, Conveyor Motor
 - CS Current Sensor
 - H1-H3 Heating Element, 208 or 240 VAC, 4500 W
 - H4-H6 Heating Element, 208 or 240 VAC, 4500 W
 - LUI Large User Interface
 - BL-Black
 - BR-Brown
 - GY-Gray
 - OR-Orange
 - PR-Purple
 - RD-Red
 - WH-White
 - YL-Yellow
 - M1 Motor, Oven Fan
 - M2 Motor, Conveyor
 - M3 Motor, Cooling Fan
 - OMC1 Oven Machine Control, Main
 - OMC2 Oven Machine Control, Split Belt
 - PB Power Block
 - PL1 Push Lock, 1-3 Elements
 - PL2 Push Lock, 4-6 Elements
 - PS Power Supply
 - PU Pick-Up
 - R1 Motor, Oven Fan
 - S3 Motor, Conveyor
 - SSR1 Motor, Cooling Fan
 - SSR2 Oven Machine Control, Main
 - SSR3 Oven Machine Control, Split Belt
 - SSR4 Power Block
 - TC Push Lock, 1-3 Elements
 - TS2 Push Lock, 4-6 Elements
 - WC1 Power Supply
 - WC2 Pick-Up
 - Wagon Fan Motor Relay
 - Switch, High Limit
 - Solid State Relay, 90 Amp
 - Thermocouple
 - Terminal Strip
 - Wago Connector
 - Wago Connector
- X3G-2440
X3G-3240
- 208 VAC 3 PH 60 HZ
XD-9130G-208/240-4500-6 LH
LH Controls Left Side
2/16/2021



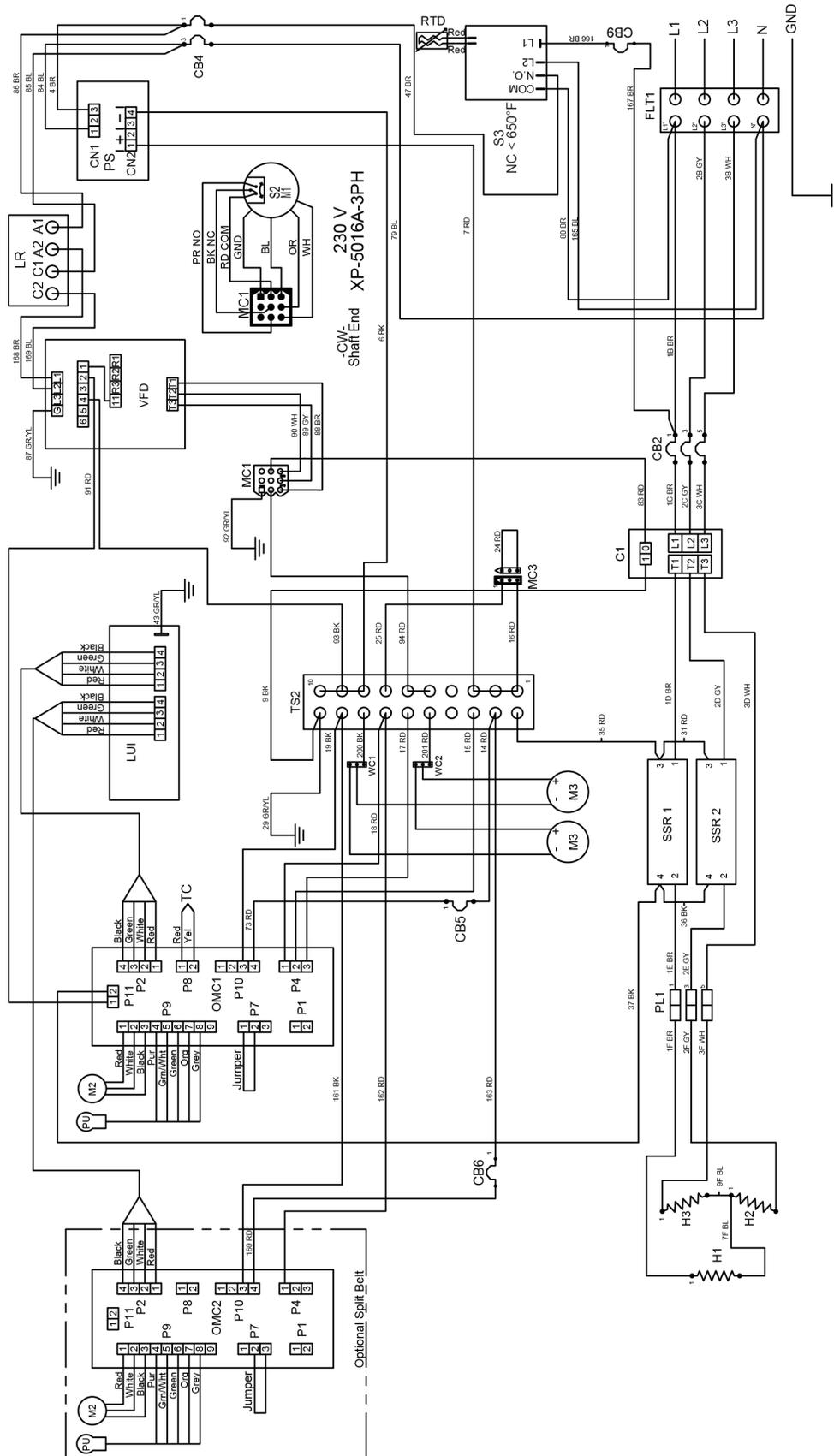




- C1 Contactor, 70 Amp
- C2 Contactor, 70 Amp
- CAP Capacitor 30µF
- CB1 Circuit Breaker, 10 Amp, Main
- CB2 Circuit Breaker, 63 Amp, Heating Elements
- CB3 Circuit Breaker, 63 Amp, Heating Elements
- CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB6 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CS Current Sensor
- H1-H3 Heating Element, 208 or 240 VAC, 5300 W
- H4-H6 Heating Element, 208 or 240 VAC, 5300 W
- LUI Large User Interface
- M1 Contactor, 70 Amp
- M2 Contactor, 70 Amp
- M3 Capacitor 30µF
- MC1 Circuit Breaker, 10 Amp, Main
- MC2 Circuit Breaker, 63 Amp, Heating Elements
- MC3 Circuit Breaker, 63 Amp, Heating Elements
- PB Circuit Breaker, 1/2 Amp, Conveyor Motor
- PL1 Current Sensor
- PL2 Heating Element, 208 or 240 VAC, 5300 W
- PS Heating Element, 208 or 240 VAC, 5300 W
- PU Large User Interface
- R1 Motor, Oven Fan
- S3 Motor, Conveyor
- SSR1 Motor, Cooling Fan
- SSR2 Oven Machine Control, Main
- SSR3 Oven Machine Control, Split Belt
- SSR4 Power Block
- TC Push Lock, 1-3 Elements
- TSS2 Push Lock, 4-6 Elements
- WC1 Power Supply
- WC2 Pick-Up
- WH-White
- YL-Yellow

- R1 Oven Fan Motor Relay
- S3 Switch, High Limit
- SSR1 Solid State Relay, 90 Amp
- SSR2 Solid State Relay, 90 Amp
- SSR3 Solid State Relay, 90 Amp
- SSR4 Solid State Relay, 90 Amp
- TC Thermocouple
- TSS2 Terminal Strip
- WC1 Wago Connector
- WC2 Wago Connector

- 208 VAC 3 PH 60 Hz
- XD-9130G-208/240-5300-6 RH
- RH Controls Right Side
- 2/16/2021

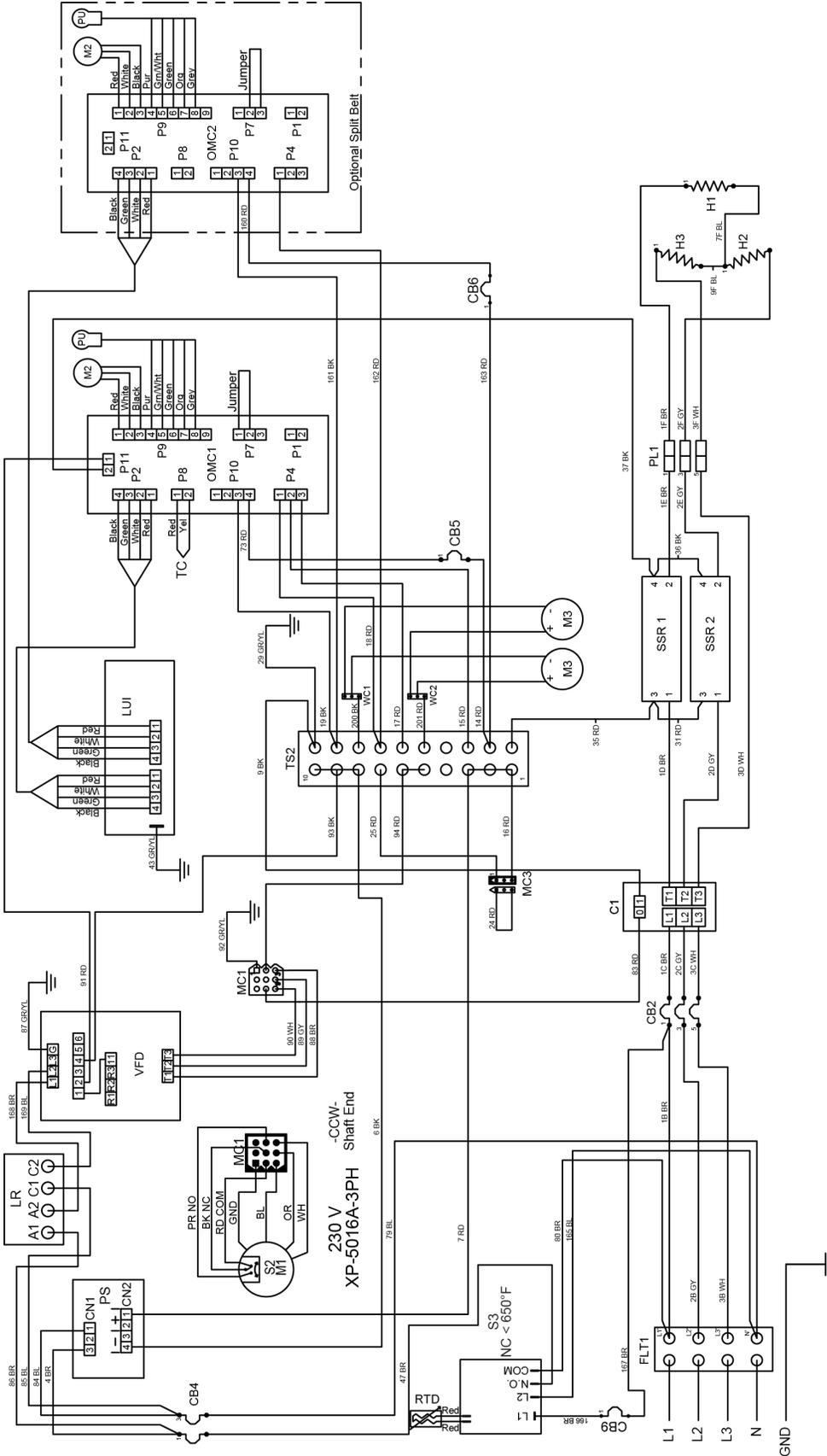


- C1 Contactor, 70 Amp
- CB2 Circuit Breaker, 63 Amp, Heating Elements
- CB4 Circuit Breaker, 10 Amp, Main
- CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB6 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB9 Circuit Breaker, 1/2 Amp, High Limit
- FLT1 Filter, Control Voltage
- H1-H3 Heating Element, 240 VAC, 5300 W
- LUI Large User Interface
- RD-Red BK-Black BL-Blue BR-Brown GRYL-Green Yellow OR-Orange WH-White GY-Gray
- LR Line Reactor, 5% Impedance
- M1 Motor, Oven Fan
- M2 Motor, Conveyor
- M3 Motor, Cooling Fan
- OMC1 Oven Machine Control, Main
- OMC2 Oven Machine Control, Split Belt
- PL1 Push Lock, 1-3 Elements
- PS Power Supply
- PU Pick-Up
- RTD RTD, High Limit
- S2 Switch, Centrifugal
- S3 Switch, High Limit
- SSR1 Solid State Relay, 90 Amp
- SSR2 Solid State Relay, 90 Amp
- TC Thermocouple
- TS2 Terminal Strip
- VFD Oven Fan Motor Frequency Drive
- WC1 Wago Connector
- WC2 Wago Connector

X3G-1832
X3G-2336

380/415 VAC 3 PH 50 Hz
XD-9130G-380/415-5300-3 LH
LH Controls Left Side
11/20/2020



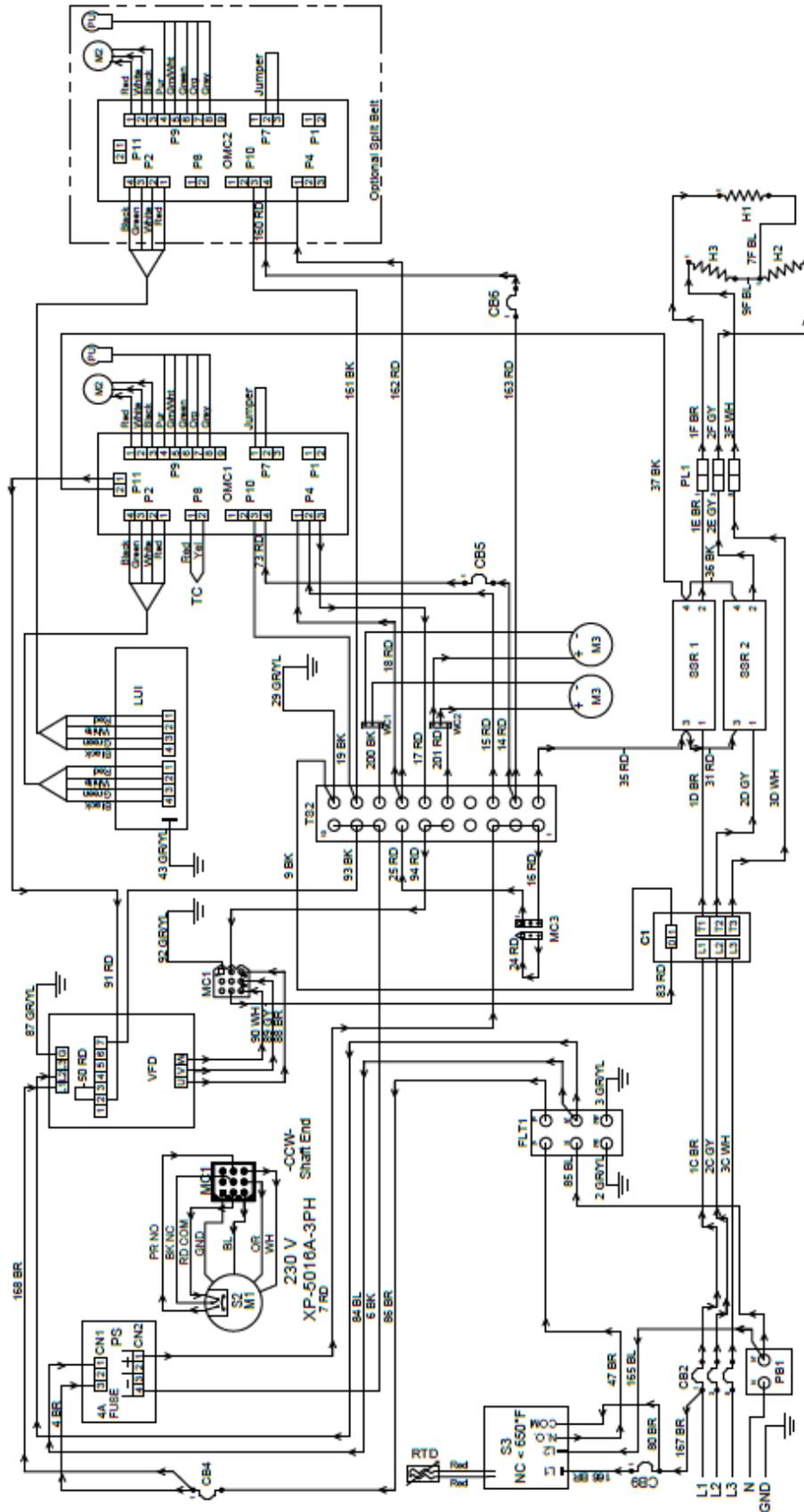


- C1 Contactor, 70 Amp
- CB2 Circuit Breaker, 63 Amp, Heating Elements
- CB4 Circuit Breaker, 10 Amp, Main
- CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB6 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB9 Circuit Breaker, 1/2 Amp, High Limit
- FLT1 Filter, Control Voltage
- H1-H3 Heating Element, 240 VAC, 5300 W
- LUI Large User Interface
- LR Line Reactor, 5% Impedance
- M1 Motor, Oven Fan
- M2 Motor, Conveyor
- M3 Motor, Cooling Fan
- OMC1 Oven Machine Control, Main
- OMC2 Oven Machine Control, Split Belt
- PL1 Push Lock, 1-3 Elements
- PS Power Supply
- PU Pick-Up
- RD-Red BK-Black BL-Blue BR-Brown GRYL-Green Yellow OR-Orange WH-White GY-Gray
- RTD RTD, High Limit
- S2 Switch, Centrifical
- S3 Switch, High Limit
- SSR1 Solid State Relay, 90 Amp
- SSR2 Solid State Relay, 90 Amp
- TC Thermocouple
- TS2 Terminal Strip
- VFD Oven Fan Motor Frequency Drive
- WC1 Wago Connector
- WC2 Wago Connector

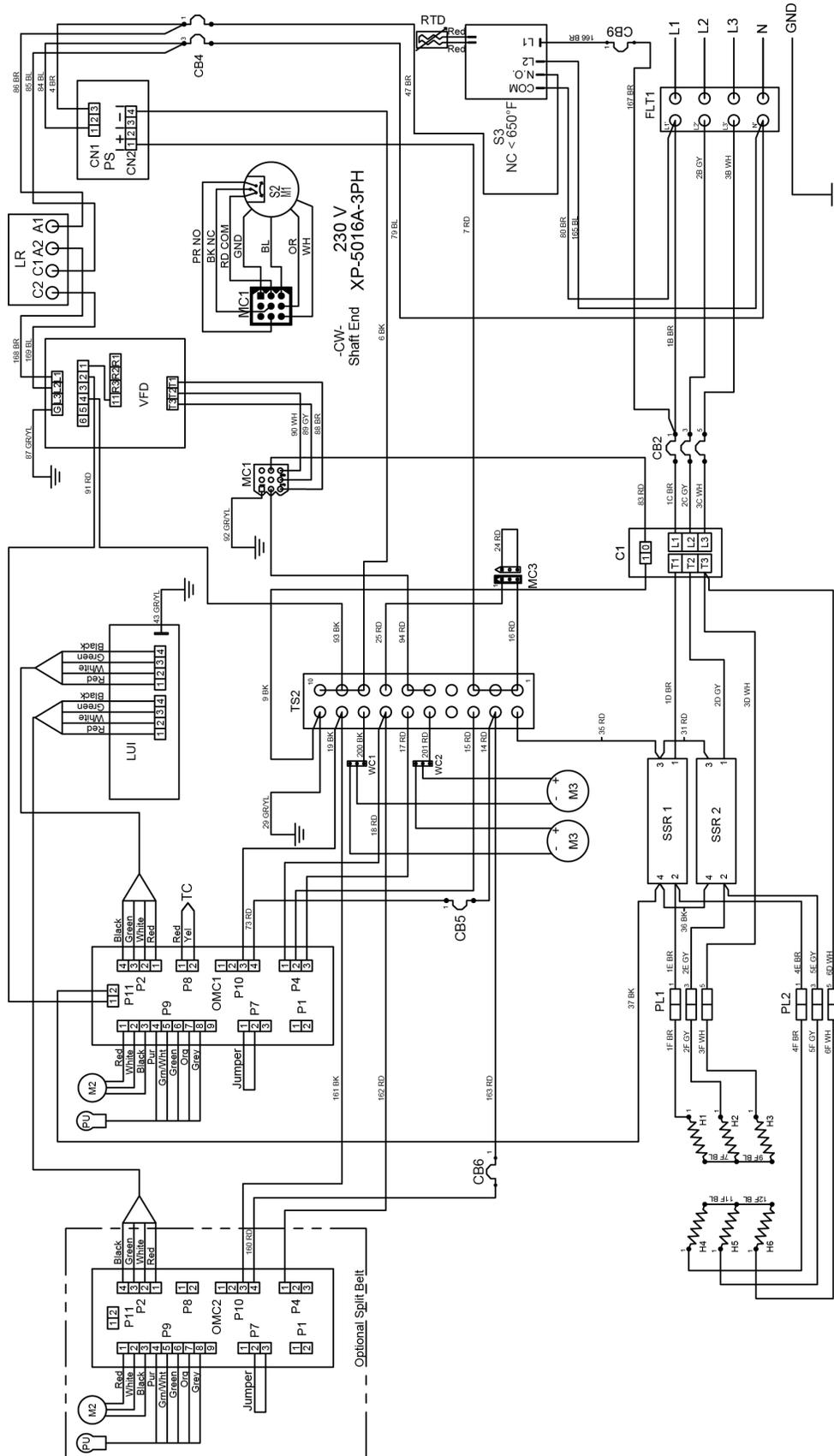
X3G-1832
X3G-2336

380/415 VAC 3 PH 50 Hz
XD-9130G-380/415-5300-3 RH
RH Controls Right Side
11/20/2020

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- C1 Contactor, 70 Amp
 - CB2 Circuit Breaker, 63 Amp, Heating Elements
 - CB4 Circuit Breaker, 10 Amp, Main
 - CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
 - CB6 Circuit Breaker, 1/2 Amp, Conveyor Motor
 - CB9 Circuit Breaker, 1/2 Amp, High Limit
 - FLT1 Power Filter, EMI
 - H1-H3 Heating Element, 240 VAC, 5300 W
 - LUI Large User Interface
 - M1 Motor, Oven Fan
 - M2 Motor, Conveyor
 - M3 Motor, Cooling Fan
 - OMC1 Oven Machine Control, Main
 - OMC2 Oven Machine Control, Split Belt
 - PB1 Power Block
 - PL1 Push Lock, 1-3 Elements
 - PU Power Supply
 - Pick-Up
 - RTD, High Limit
 - S2 Switch, Centrifugal
 - S3 Switch, High Limit
 - SSR1 Solid State Relay, 75 Amp
 - SSR2 Solid State Relay, 75 Amp
 - TC Thermocouple
 - TS2 Terminal Strip
 - VFD Oven Fan Motor Frequency Drive
 - WC1 Wago Connector
 - WC2 Wago Connector
- 380/415 VAC 3 PH 50 HZ
 XD-9130G-380/415-5300-3 RH
 RH Controls Right Side
 9/29/2021

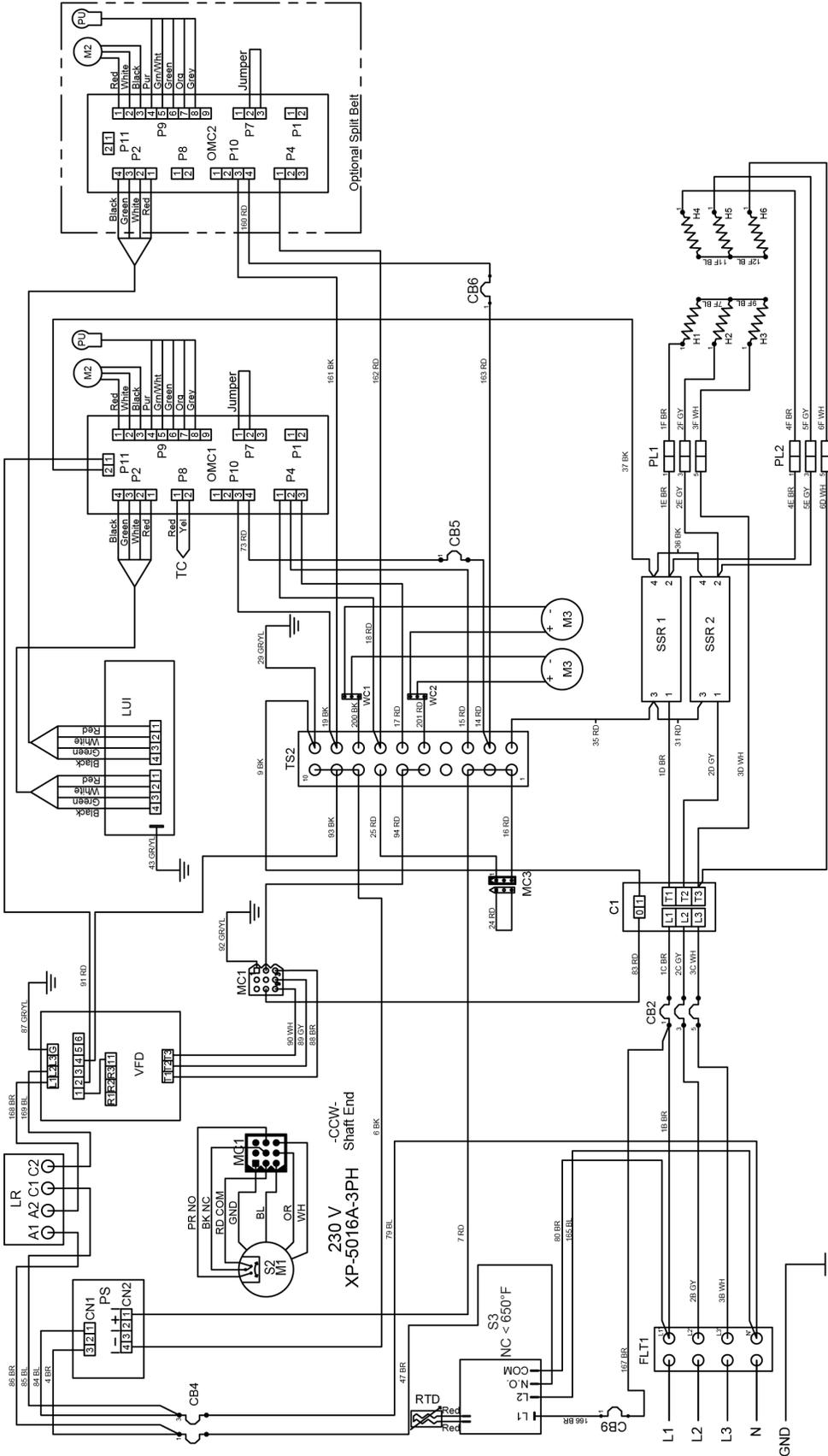


- C1 Contactor 70 Amp
- CB2 Circuit Breaker, 63 Amp, Heating Elements
- CB4 Circuit Breaker, 10 Amp, Main
- CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB6 Circuit Breaker, 1/2 Amp, High Limit
- CB9 Circuit Breaker, 1/2 Amp, High Limit
- FLT1 Filter, Control Voltage
- H1-H3 Heating Element, 240 VAC, 4500 W
- H4-H6 Heating Element, 240 VAC, 4500 W
- LUI Large User Interface
- RD-Red BK-Black BL-Blue BR-Brown GRYL-Green Yellow OR-Orange WH-White GY-Gray
- LR Line Reactor, 5% Impedance
- M1 Motor, Oven Fan
- M2 Motor, Conveyor
- M3 Motor, Cooling Fan
- OMC1 Oven Machine Control, Main
- OMC2 Oven Machine Control, Split Belt
- PL1 Push Lock, 1-3 Elements
- PL2 Push Lock, 4-6 Elements
- PS Power Supply
- PU Pick-Up
- TC Thermocouple
- TS2 Terminal Strip
- VFD Oven Fan Motor Frequency Drive
- WC1 Wago Connector
- WC2 Wago Connector
- RTD RTD
- S2 Switch, Centrifugal
- S3 Switch, High Limit
- SSR1 Solid State Relay, 90 Amp
- SSR2 Solid State Relay, 90 Amp
- TC Thermocouple
- TS2 Terminal Strip
- VFD Oven Fan Motor Frequency Drive
- WC1 Wago Connector
- WC2 Wago Connector

X3G-2440
X3G-3240

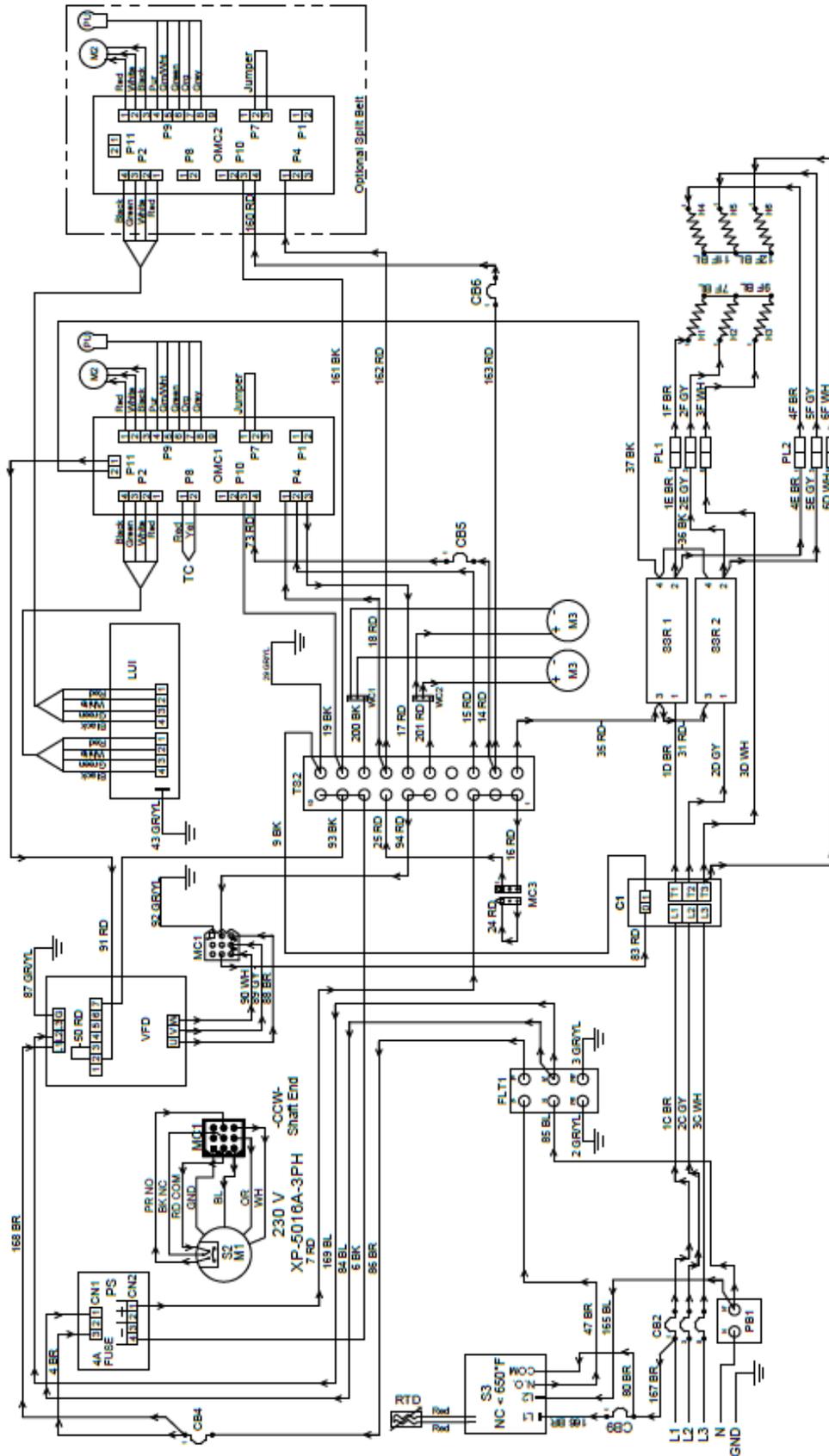
380/415 VAC 3 PH 50 Hz
XD-9130G-380/415-4500-6 LH
LH Controls Left Side
11/20/2020





- | | | | |
|--------|---|-----------|--------------------------------|
| C1 | Contactor 70 Amp | RTD | RTD, High Limit |
| CB1 | Circuit Breaker, 63 Amp, Heating Elements | S2 | Switch, Centrifugal |
| CB2 | Circuit Breaker, 10 Amp, Main | S3 | Switch, High Limit |
| CB4 | Circuit Breaker, 1/2 Amp, Conveyor Motor | SSR1 | Solid State Relay, 90 Amp |
| CB5 | Circuit Breaker, 1/2 Amp, Conveyor Motor | SSR2 | Solid State Relay, 90 Amp |
| CB6 | Circuit Breaker, 1/2 Amp, High Limit | TC | Thermocouple |
| CB9 | Filter, Control Voltage | TS2 | Terminal Strip |
| FLT1 | Filter, Control Voltage | VFD | Oven Fan Motor Frequency Drive |
| H1-H3 | Heating Element, 240 VAC, 4500 W | WC1 | Wago Connector |
| H4-H6 | Heating Element, 240 VAC, 4500 W | WC2 | Wago Connector |
| LUI | Large User Interface | | |
| RD-Red | BK-Black | BR-Brown | GRYL-Green |
| | BL-Blue | OR-Orange | WH-White |
| | | GY-Gray | |
-
- | | |
|------|----------------------------------|
| LR | Line Reactor, 5% Impedance |
| M1 | Motor, Oven Fan |
| M2 | Motor, Conveyor |
| M3 | Motor, Cooling Fan |
| OMC1 | Oven Machine Control, Main |
| OMC2 | Oven Machine Control, Split Belt |
| PL1 | Push Lock, 1-3 Elements |
| PL2 | Push Lock, 4-6 Elements |
| PS | Power Supply |
| PU | Pick-Up |
-
- | | |
|----------|----------------------------|
| X3G-2440 | 380/415 VAC 3 PH 50 Hz |
| X3G-3240 | XD-9130G-380/415-4500-6 RH |
| | RH Controls Right Side |
| | 11/20/2020 |

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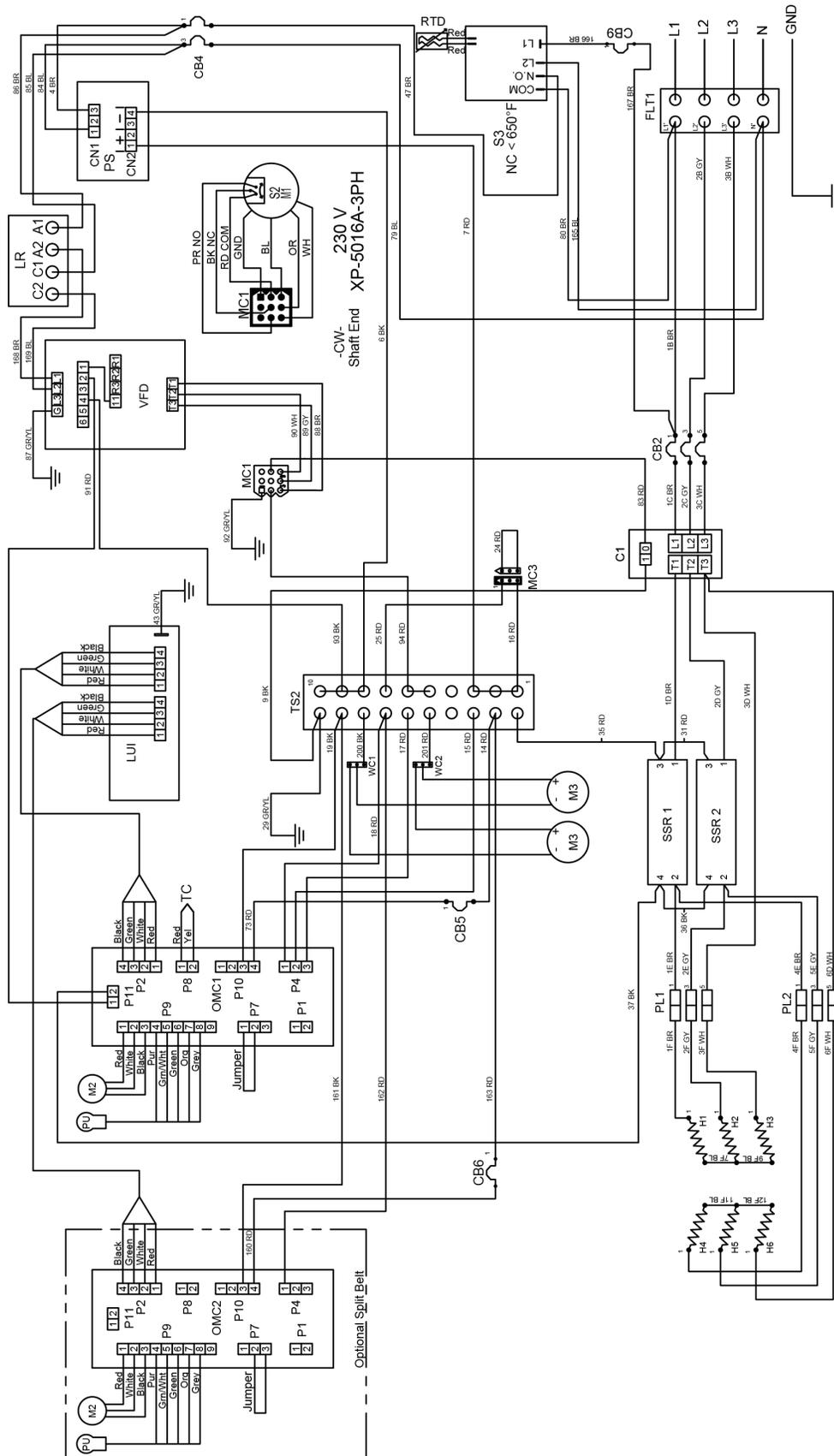


X3G-2440
X3G-3240

380/415 VAC 3 PH 50 Hz
XD-9130G-380/415-4500-6 RH
RH Controls Right Side
9/29/2021

- G1 Contactor, 70 Amp
- CB2 Circuit Breaker, 63 Amp, Heating Elements
- CB4 Circuit Breaker, 10 Amp, Main
- CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB8 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB9 Circuit Breaker, 1/2 Amp, High Limit
- FLT1 Power Filter, EMI
- H1-H3 Heating Element, 208 Or 240 VAC, 4500 W
- H4-H6 Heating Element, 208 Or 240 VAC, 4500 W
- LUI Large User Interface
- M1 Contactor, 70 Amp
- M2 Motor, Oven Fan
- M3 Motor, Conveyor
- OMC1 Motor, Cooling Fan
- OMC2 Oven Machine Control, Main
- OMC3 Oven Machine Control, Split Belt
- PB1 Power Block
- PL1 Push Lock, 1-3 Elements
- PL2 Push Lock, 4-6 Elements
- PS Power Supply
- PU Pick-Up
- RTD RTD, High Limit
- S2 Switch, Centrifugal
- SSR1 Solid State Relay, 75 Amp
- SSR2 Solid State Relay, 75 Amp
- TC Thermocouple
- TS2 Terminal Strip
- VFD Oven Fan Motor Frequency Drive
- WC1 Wago Connector
- WC2 Wago Connector

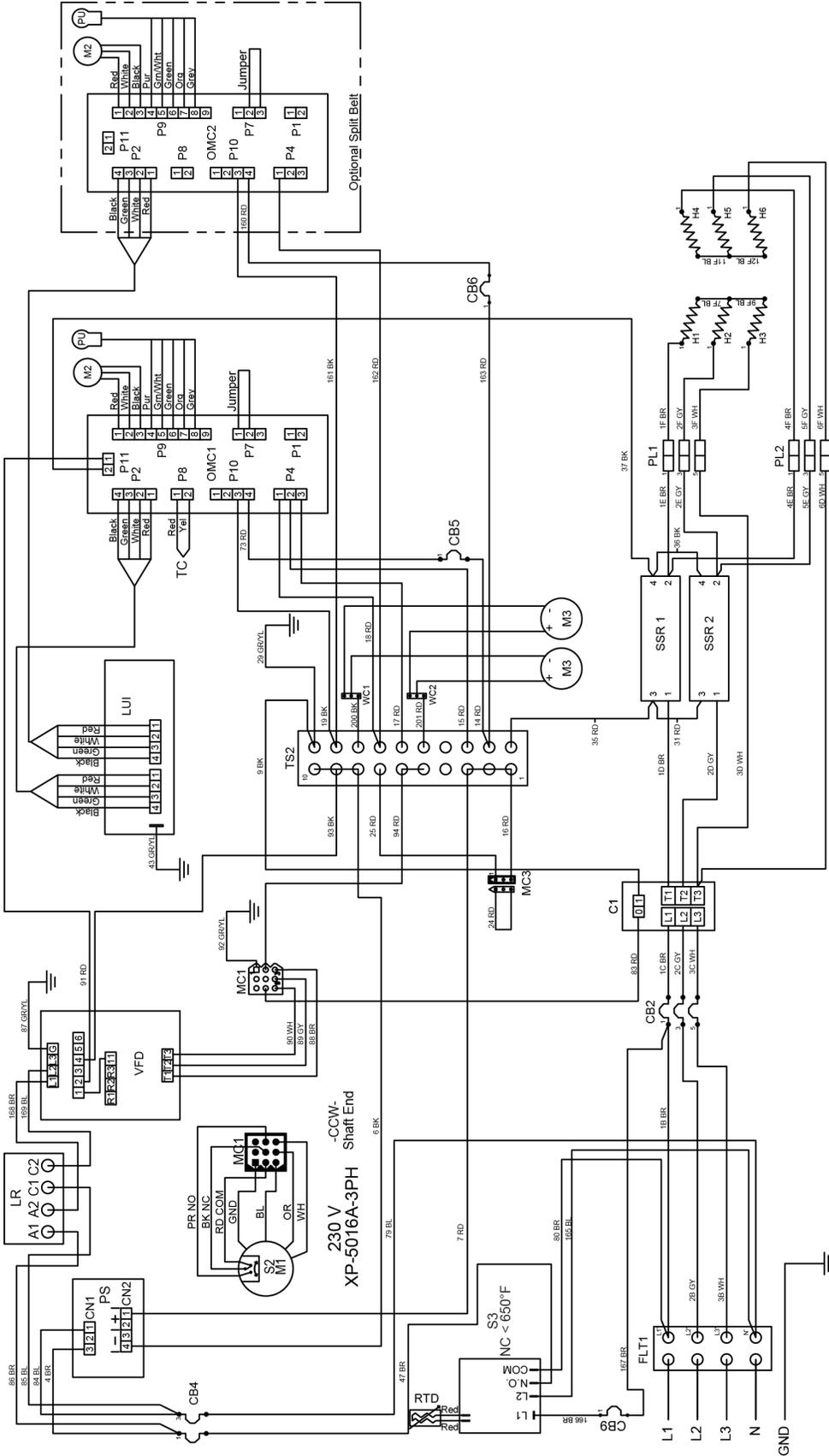




- C1 Contactor, 70 Amp
- CB2 Circuit Breaker, 63 Amp, Heating Elements
- CB4 Circuit Breaker, 10 Amp, Main
- CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB6 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB9 Circuit Breaker, 1/2 Amp, High Limit
- FLT1 Filter, Control Voltage
- H1-H3 Heating Element, 240 VAC, 5300 W
- H4-H6 Heating Element, 240 VAC, 5300 W
- LUI Large User Interface
- LR Line Reactor, 5% Impedance
- M1 Motor, Oven Fan
- M2 Motor, Conveyor
- M3 Motor, Cooling Fan
- OMC1 Oven Machine Control, Main
- OMC2 Oven Machine Control, Split Belt
- PL1 Push Lock, 1-3 Elements
- PL2 Push Lock, 4-6 Elements
- PS Power Supply
- PU Pick-Up
- RD-Red BK-Black BL-Blue BR-Brown GRYL-Green Yellow OR-Orange WH-White GY-Gray
- RTD RTD, High Limit
- S2 Switch, Centrifugal
- S3 Switch, High Limit
- SSR1 Solid State Relay, 90 Amp
- SSR2 Solid State Relay, 90 Amp
- TC Thermocouple
- TS2 Terminal Strip
- VFD VFD
- WC1 Wago Connector
- WC2 Wago Connector

X3G-3255
X3G-3855

380/415 VAC 3 PH 50 Hz
XD-9130G-380/415-5300-6 LH
LH Controls Left Side
11/20/2020

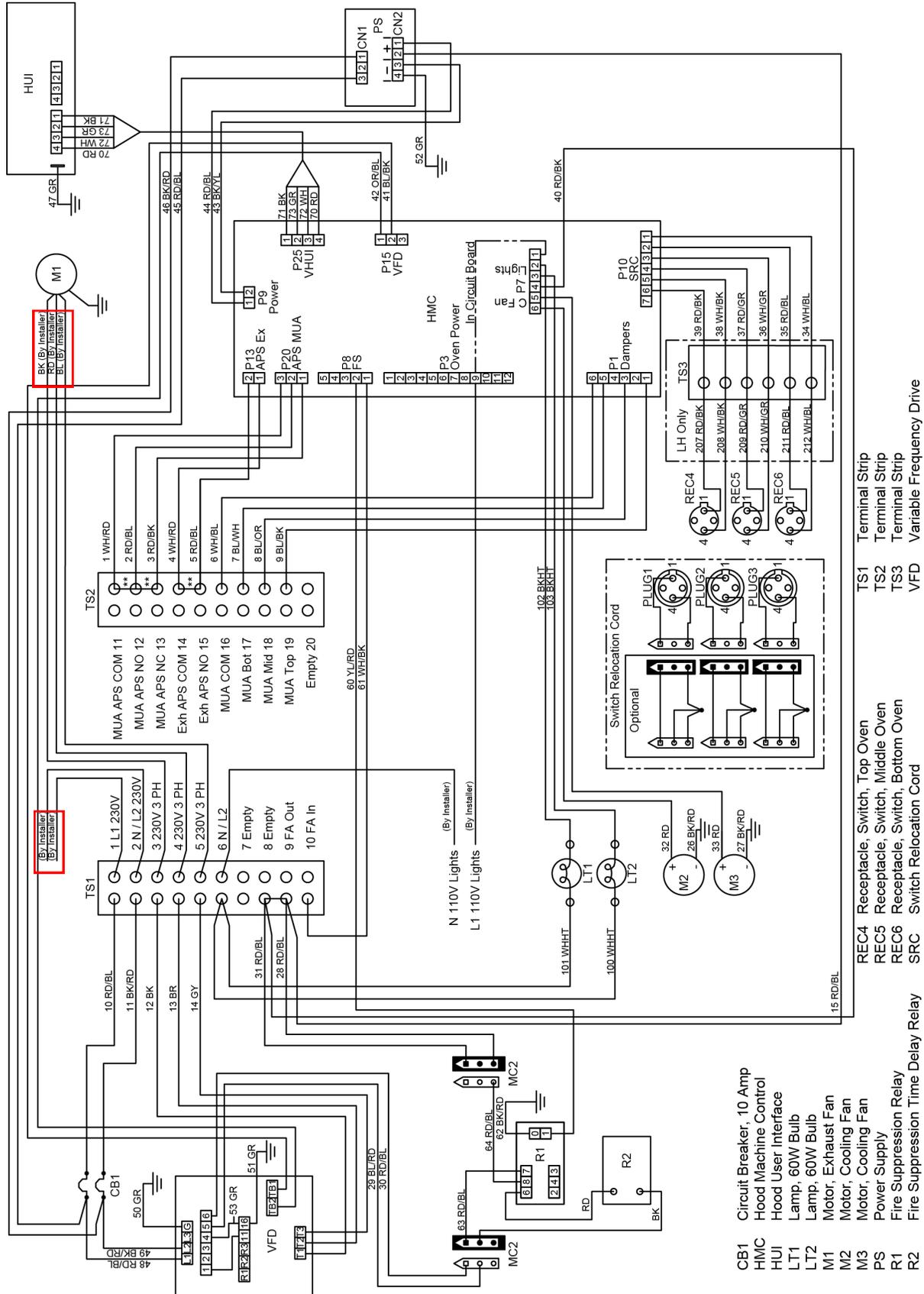


- C1 Contactor, 70 Amp
- CB2 Circuit Breaker, 63 Amp, Heating Elements
- CB4 Circuit Breaker, 10 Amp, Main
- CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB6 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB9 Circuit Breaker, 1/2 Amp, High Limit
- FLT1 Filter, Control Voltage
- H1-H3 Heating Element, 240 VAC, 5300 W
- H4-H6 Heating Element, 240 VAC, 5300 W
- LUI Large User Interface
- LR Line Reactor, 5% Impedance
- M1 Motor, Oven Fan
- M2 Motor, Conveyor
- M3 Motor, Cooling Fan
- OMC1 Oven Machine Control, Main
- OMC2 Oven Machine Control, Split Belt
- PL1 Push Lock, 1-3 Elements
- PL2 Push Lock, 4-6 Elements
- PS Power Supply
- PU Pick-Up
- RTD RTD, High Limit
- S2 Switch, Centrifugal
- S3 Switch, High Limit
- S31 Solid State Relay, 90 Amp
- SSR1 Solid State Relay, 90 Amp
- SSR2 Solid State Relay, 90 Amp
- TC Thermocouple
- TS2 Terminal Strip
- VFD Oven Fan Motor Frequency Drive
- WC1 Wago Connector
- WC2 Wago Connector

X3G-3255
X3G-3855

380/415 VAC 3 PH 50 HZ
XD-9130G-380/415-5300-6 RH
RH Controls Right Side
11/20/2020

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HD-9130E-ELE-VFD-S
11/20/2020

** - Remove Jumpers for APS

GY-Gray

WH-White

OR-Orange

YL-Yellow

PR-Purple

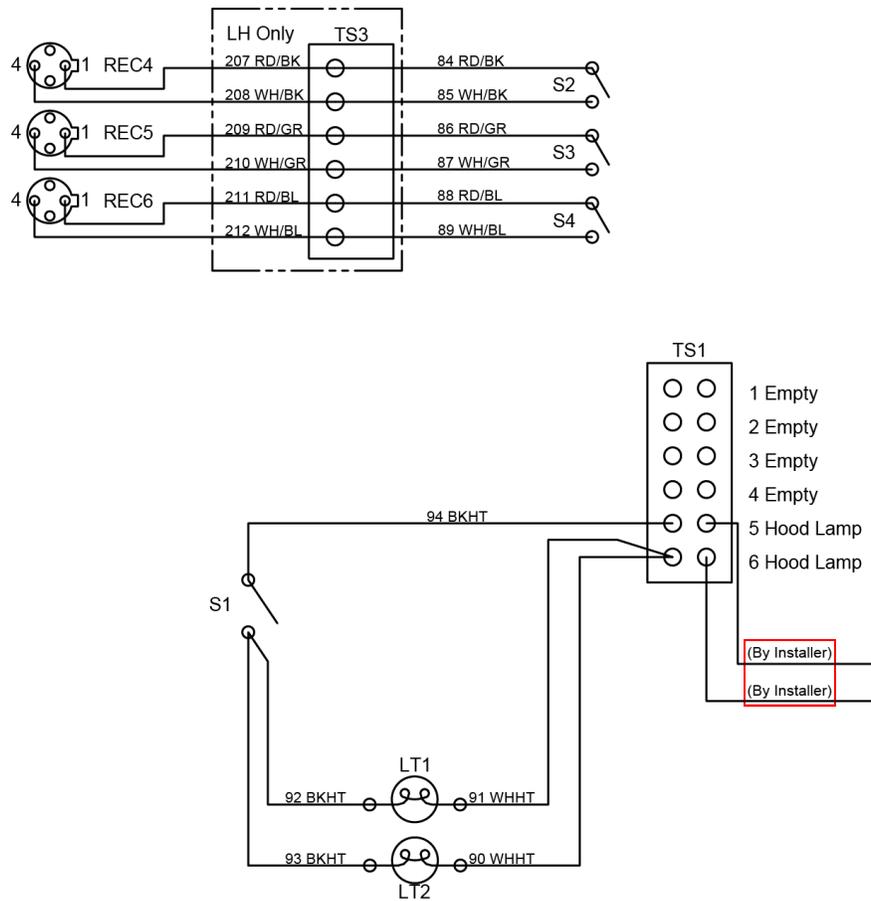
HT-High Temp

GR-Green

BR-Brown

BL-Blue

BK-Black



- LT1 Lamp, 60W Bulb
- LT2 Lamp, 60W Bulb
- REC4 Receptacle, Top Oven
- REC5 Receptacle, Middle Oven
- REC6 Receptacle, Bottom Oven
- S1 Switch, Light
- S2 Switch, Top Oven
- S3 Switch, Middle Oven
- S4 Switch, Bottom Oven
- TS1 Terminal Strip
- TS3 Terminal Strip

RD-Red BK-Black BL-Blue GR-Green HT-High Temp WH-White

HD-9130E-NV

03/16/2017

Product Certifications and Applicable Codes

Standard XLT Oven Certifications¹ :

XLT Gas Ovens:

1. ANSI Z83.11-2016/CSA 1.8-2016 Standard for Gas Food Service Equipment
2. ANSI/NSF 4-2016 Sanitation for Commercial Cooking Rethermalization & Powered Hot Food Holding & Transportation Equipment

XLT Electric Ovens:

1. ANSI/UL197-CSA C22.2 Commercial Electric Appliances
2. ANSI/NSF 4-2016 Sanitation for Commercial Cooking Rethermalization & Powered Hot Food Holding & Transportation Equipment

World XLT Oven Certifications¹ :

XLT Gas Ovens:

1. EN 60335-1-2002 +A11, A04, +A12, A2:2006 +A1 Low Voltage Directive (LVD)
2. EN 55014-1:2006 +A1:2009 +A2:2011 EN 61000-3-2:2014, EN 61000-3-3:2013 Electromagnetic Compatibility. (EMC)
3. EN 55014-2:1997 +A1:2001 +A:2008 Conducted Emissions, Surge Immunity
4. BS EN 203-1:2014, Standard for Safety of Gas Heated Catering Equipment
5. BS EN 203-2-1:2006, Standard for Gas Heated Catering Equipment
6. BS EN 203-3:2009, Gas Heated Catering Equipment; Materials and Parts in Contact with Food and Other Sanitary Aspects
7. EN 60335-2-102:2006 Gas Appliance Directive (GAD)

XLT Electric Ovens:

1. EN 60335-2-42:2002 +A1:2008 Safety of Household Appliances and Similar Electrical Appliances
2. EN 60335-1:2010 +A1:2013 Low Voltage Directive (LVD)
3. EN 55014-2:2015 Conducted Emissions, Surge Immunity
4. EN 61000-6-3:2007 +A1:2011 EMC Immunity for residential, commercial & light industrial
5. EN 55014-1 EMC house hold appliance electric tools & similar appliances
6. EN 61000-3-3 +A1+A2 Voltage fluctuation

Standard & World XLT Hood Certifications¹ :

1. UL 710 Standard for Safety Exhaust Hoods for Commercial Cooking
2. ANSI/NSF 2 Sanitation Food Equipment
3. CAN/ULC S646, Standard for Exhaust Hoods and Related Controls for Commercial and Institutional Kitchens

¹ The noted certifications for XLT ovens and XLT Hood are performed and documented by Intertek Testing Services NA Inc. 165 Main Street, Cortland, NY 13045. Intertek is a nationally and internationally certified testing and accreditation agency.

² The certifications for Australia are administered and verified by the Australian Gas Association 2 Park Way, PO Box 122, BRAESIDE, VIC 3195

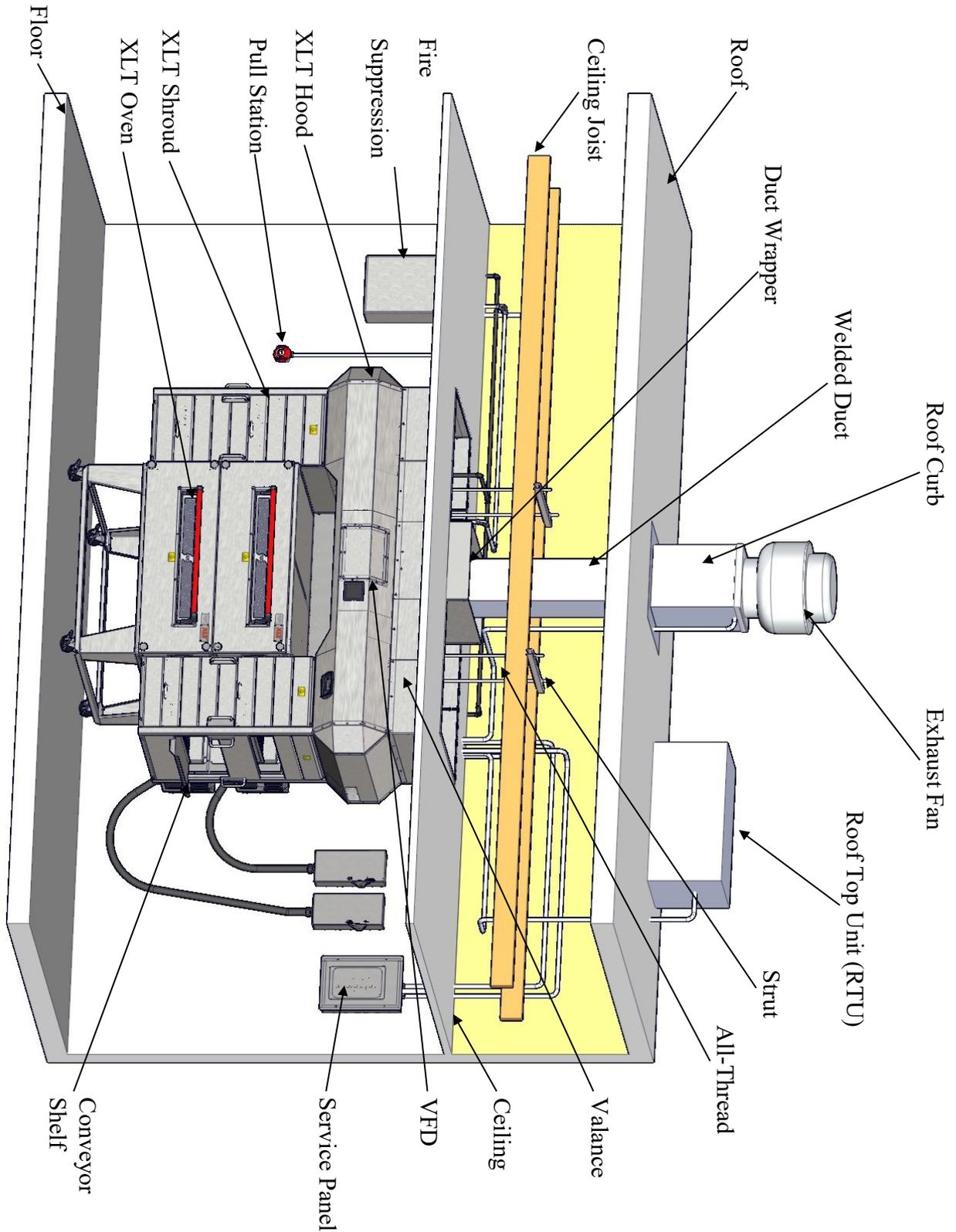
Oven Initial Start-up Checklist - Remove & Return to XLT Ovens

Fill out all information and print legibly

Start-Up Information Customer Name: _____ Company Name: _____ Phone #: _____ Email: _____ Address: _____ City: _____ State: _____ Zip: _____ Country: _____	
Follow Requirements outlined in Installation and Operation Manual <u>Oven Install and Start-up Requirements:</u> <input type="checkbox"/> Gas Requirements met (Gas Ovens Only) <ul style="list-style-type: none"> • One shut off valve per oven installed; if not, call XLT as this may void warranty <input type="checkbox"/> Electrical Requirements met <input type="checkbox"/> Clearances met <input type="checkbox"/> Oven(s) installed and stacked properly <ul style="list-style-type: none"> • XLT is not stacked on another manufacturer's ovens; if it is, call XLT as this may void warranty <input type="checkbox"/> Oven(s) were powered on and functioned as designed	Follow Requirements outlined in Installation and Operation Manual <u>Hood Install and Start-up Requirements:</u> <input type="checkbox"/> Electrical Requirements met <input type="checkbox"/> Clearances/ Height Requirement met <input type="checkbox"/> Hood installed properly <input type="checkbox"/> Shrouds installed properly <ul style="list-style-type: none"> • Ovens are under hood with shrouds attached <input type="checkbox"/> Ventilation Requirements met <input type="checkbox"/> Hood was powered on and functions as designed <input type="checkbox"/> Ovens function properly through the Hood
Oven Information <u>Top Oven</u> Serial Number: _____ Model Number: _____ <u>Middle Oven</u> Serial Number: _____ Model Number: _____ <u>Bottom Oven</u> Serial Number: _____ Model Number: _____	Hood Information Serial Number: _____ Model Number: _____ <div style="text-align: center;">  </div> <div style="text-align: right; margin-top: 10px;"> XLT Ovens PO Box 9090 Wichita, KS 67277 FAX: 316-943-2769 Email: startup@xltovens.com </div>

Start-up can be submitted via mail, fax, email or submit online (using QR code above or go to xltovens.com/startup).

Print Name: _____ Signature: _____ Date: _____



XLT Ovens
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Wichita, Kansas 67277

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