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03/01/2016

Simple. Smart.



XLT Gas Oven & AVI Hood Installation & Operation Manual



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 12 months or sooner if heavy use is expected.

Current versions of this manual, Technical/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 Gas Oven Versions:

Australia (AE) D
Korea (K) D
Standard (S) D
World (W) D

For use with the following AVI Gas Hood Versions:

Standard (S) E
World (W) E



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



SAFETY DEPENDS ON YOU



DANGER

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

- Post in a prominent location instructions to be followed in the event you smell gas. This information can be obtained by consulting your local gas supplier.



DANGER

FOR YOUR SAFETY

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

- In the event a gas odor is detected, shut off the gas at the main shutoff valve immediately. Contact your local Gas Company or supplier.
- Do not restrict the flow of combustion and/or ventilation air to the unit. Provide adequate clearance for operating, cleaning, maintaining the unit & adequate clearance for operating the gas shutoff valve when the unit is in the installed position.
- Keep the area free & clear of combustible material. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- Ovens are certified for installation on combustible floors.
- Electrical schematics are located inside the control box of the oven and in this manual. Disconnect input power to the unit before performing any maintenance.
- This unit requires a ventilation hood. The installation must conform to local codes.
- This unit may be operated with either natural gas or liquid petroleum fuel as designated on the nameplate label located on the side of the unit.
- 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 three (3) units of XLT products. Integration of other manufacturer's products into an oven stack is not recommended, & voids any warranties. XLT Ovens 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.

XLT Ovens 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.

Definitions & Symbols

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



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



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



WARNING Indicates a 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.



CAUTION 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.



NOTE Notes indicate 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.



Warranty - US and Canada

Rev E

Approval Date: 12/01/2015

XLT warrants gas ovens manufactured after April 1, 2009 and all electric ovens manufactured after April 1, 2011 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 to be free from rust for ten (10) years from the date the equipment is originally purchased. XLT warrants AVI hoods manufactured after December 1, 2015 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. In the event of a part failure, XLT will furnish a replacement part and pay for all labor associated with the replacement of the part. If upon inspection XLT determines that the part is not defective, all incurred cost will be the responsibility of the end user purchaser. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of XLT. Damages are limited to the original purchase price.

DUTIES OF THE OWNER:

- The owner must inspect the equipment and crates at time of receipt. Damage during shipment is to be immediately reported to the carrier and also to XLT
- The equipment must be installed and operated in accordance with the written instructions furnished with the unit
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the written instructions furnished with the unit
- A copy of the "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
- 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.

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Warranty - International

Rev G

Approval Date: 12/01/2015

When purchased through an Authorized International Distributor, XLT warrants its products manufactured after July 1, 2014 to be free from any defect in material and workmanship under normal use. The Authorized International Distributor will repair XLT products during the warranty period. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of the Authorized International Distributor. Damages are limited to the original purchase price. Products purchased by any other means other than an Authorized International Distributor will have no warranty. This warranty applies to areas outside the 50 United States of America and Canada.

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 Authorized International Distributor.
- The equipment must be operated in accordance with the written instructions furnished with the unit.
- This warranty is not valid unless equipment is installed, started, and demonstrated under the supervision of the Authorized International Distributor.
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the written instructions furnished with the unit.
- A copy of the "Initial Start-Up Checklist" must be filled out and returned to the Authorized International Distributor 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 equipment and installed by locally licensed contractors.
- The Authorized International Distributor must be contacted for service. Failure to contact the Authorized International Distributor prior to contacting a repair company for warranty work voids any and all warranties.

WHAT IS COVERED (Subject to local market conditions):

- 2 year labor Ovens – Extensions may be available and charges may apply
- 5 year labor Hoods – Extensions may be available and charges may apply
- 5 year parts – Extensions may be available and charges may apply
- 5 years parts and labor on: oven fan blade, structural welds, conveyor shafts, conveyor bearings, rusted materials in ovens

WHAT IS NOT COVERED (Subject to local market conditions):

- Freight damage
- 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
- Rusted materials in hoods
- 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, use of caustic/acidic chemicals, improper installation, improper operation, natural disasters, or man-made disasters

CLAIMS HANDLED AS FOLLOWS:

Should any such defect be discovered, the Authorized International Distributor must be notified. Upon notification, the Authorized International Distributor will arrange for necessary repairs.



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 Ovens 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 oven problem you may experience. Customer Service is available 24/7/365 or visit www.xltovens.com.



DANGER

Installation of all gas 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.

Save this Manual

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

XLT Ovens 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.

Revision History Table		
Revision	Comments	Date
C	Added SAI Certification Symbol to Page 1, Removed Hood Troubleshooting On Page 86, Updated Hood Schematics On Pages 96-98, Updated Hood and Australia Certification On Page 100, and Update Hood Operation controls on Page 80-82.	12/02/2015
D	Added R2 Information To Page 48 and Caution Note To Page 58	03/01/2016

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This manual covers the following XLT Oven & Hood models:

Ovens	Hoods
X3D-1832-xxxxx	H3E-1832-xxxxx
X3D-2440-xxxxx	H3E-2440-xxxxx
X3D-3240-xxxxx	H3E-3240-xxxxx
X3D-3255-xxxxx	H3E-3255-xxxxx
X3D-3270-xxxxx-2B	H3E-3270-xxxxx-2B
X3D-3855-xxxxx	H3E-3855-xxxxx
X3D-3870-xxxxx-2B	H3E-3870-xxxxx-2B

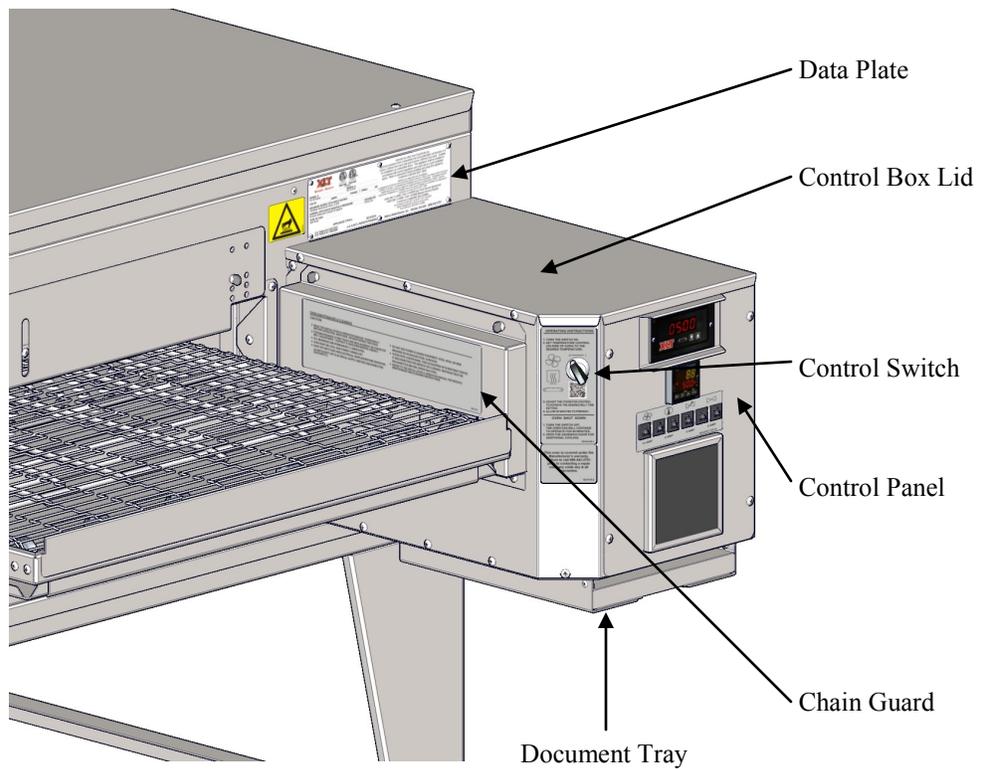
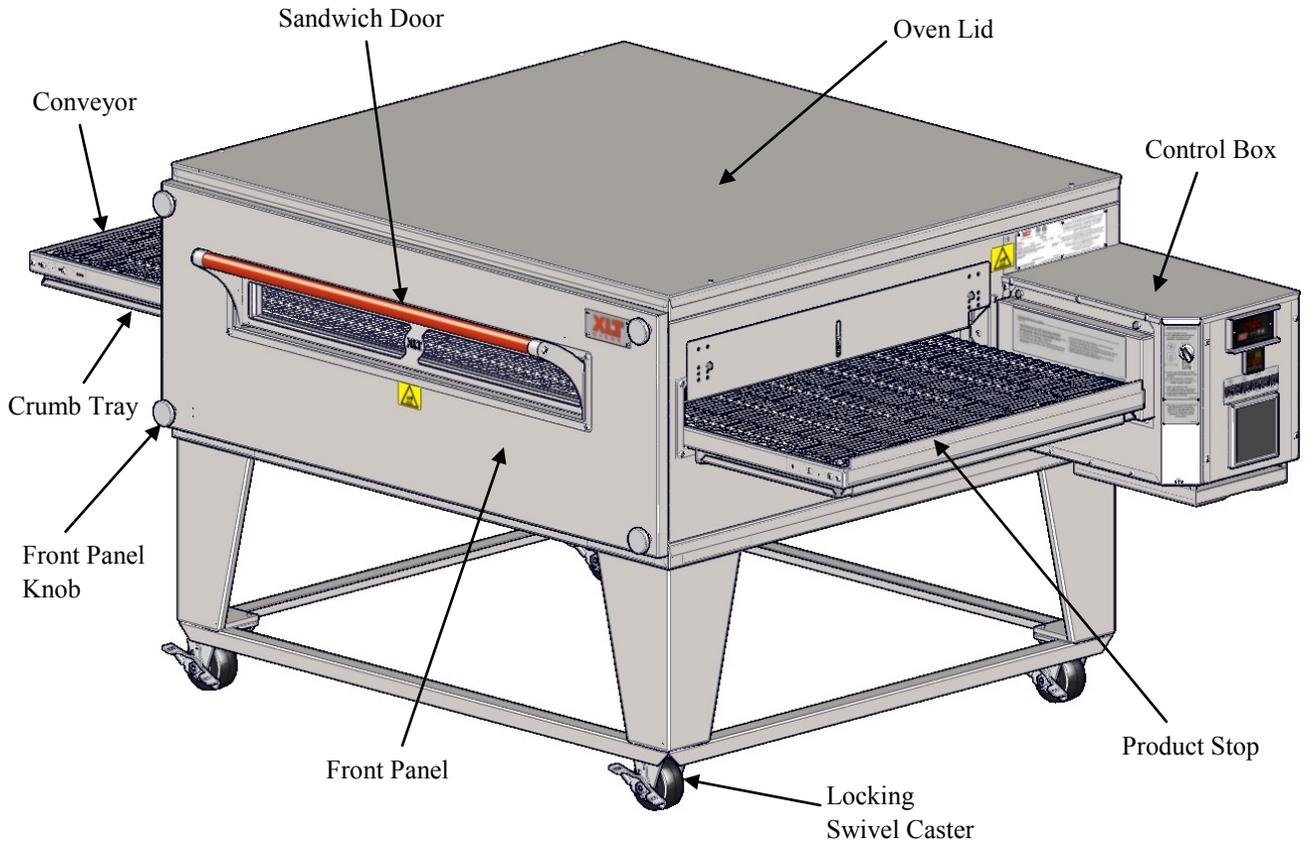
The first 2 digits of the model number after the dash represent the conveyor width and the last two digits indicate the bake chamber length. The five x's after those numbers represents the oven and hood configuration number. The 3270-2B & 3870-2B models have two burners, one on each side, & have two control boxes. All other models have only a single burner with a single control box that can be supplied on either end. The ovens may be used in a single, double, or triple oven stack configuration. All ovens are gas-fired & are available in Natural gas or Liquid Petroleum gas models (Electric ovens are also available). All models can be configured for a split belt conveyor.

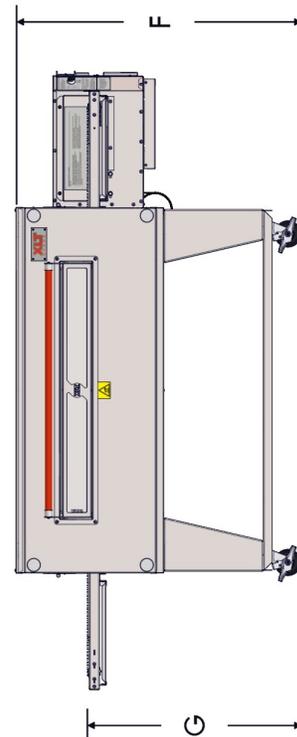
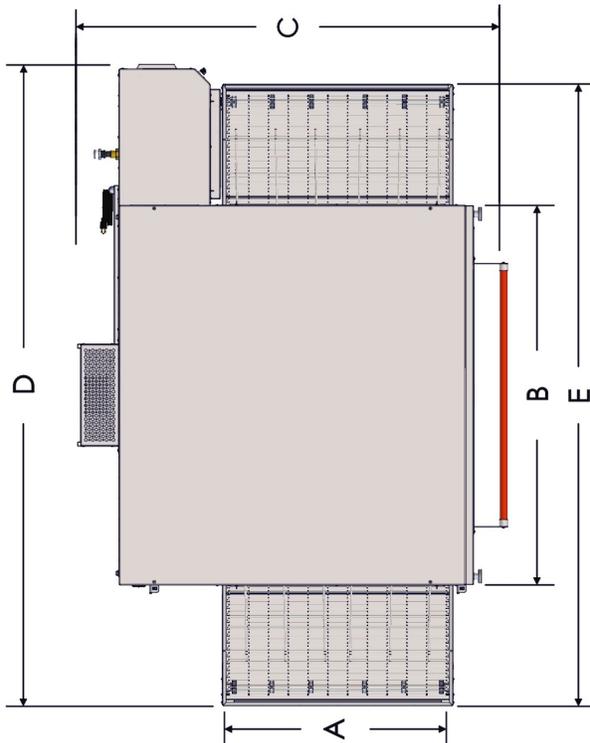
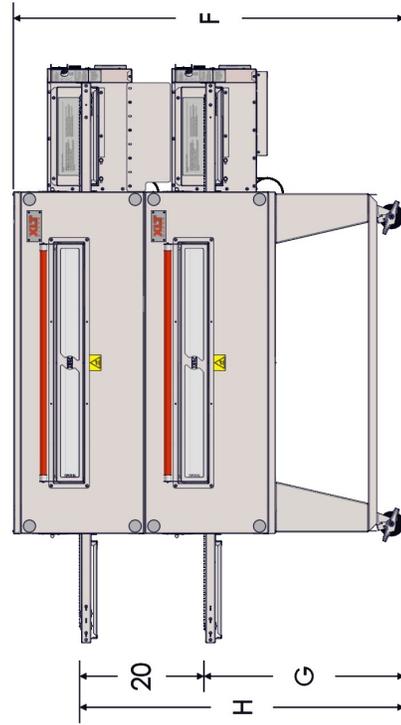
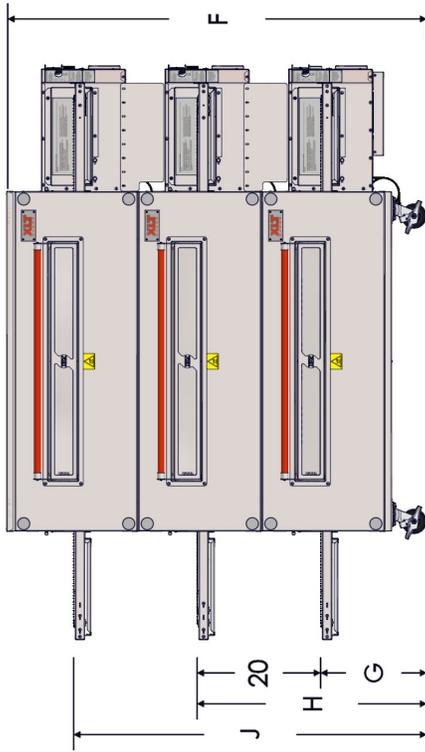
OVEN DESCRIPTION

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. A large center sandwich door allows the introduction or removal 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 extended 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 Ovens or your Authorized Distributor for more information.





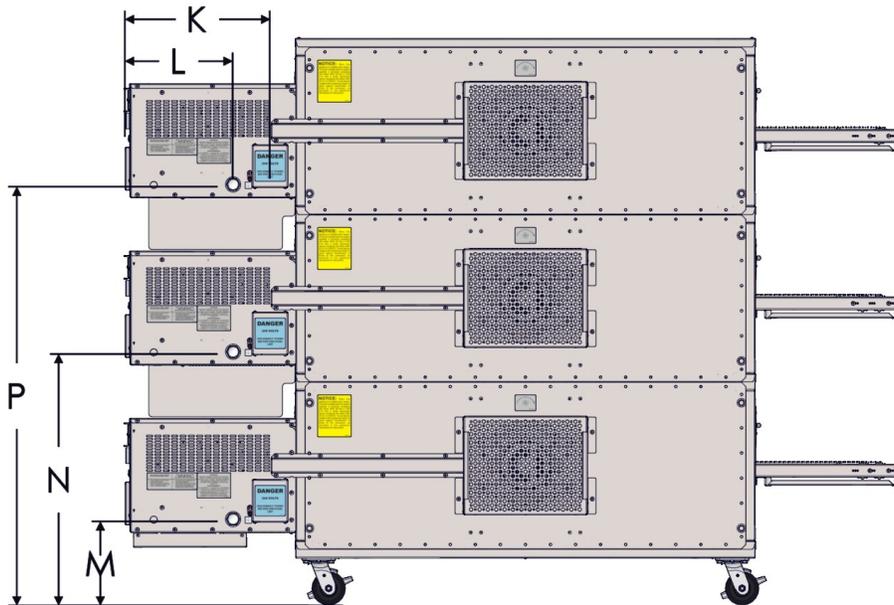
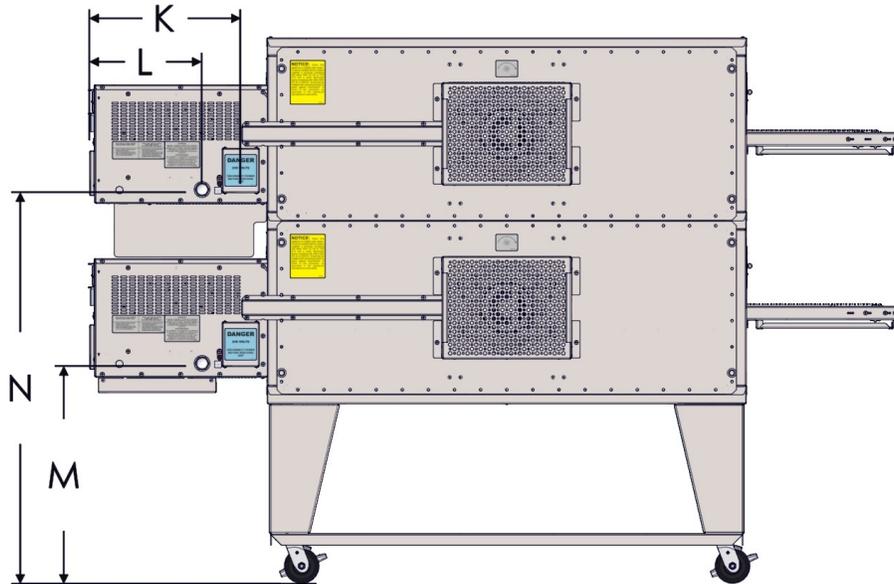
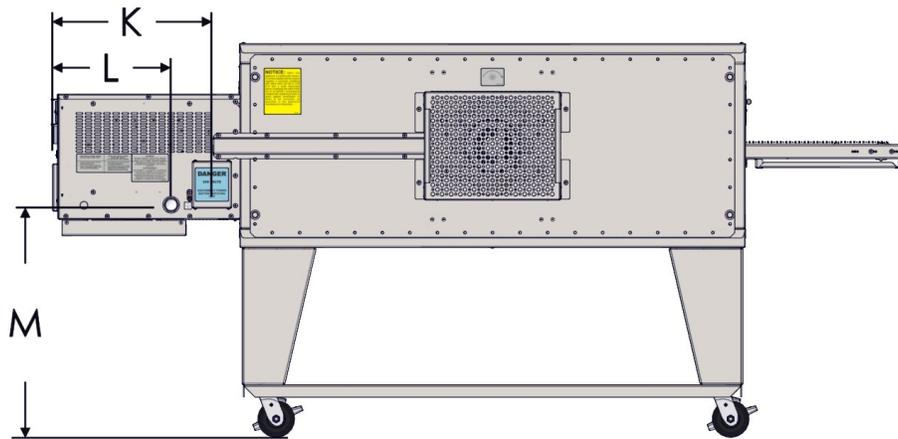
NOTE: All dimensions in inches [millimeters], ± 1/4 [6], unless otherwise noted. All weights in pounds [kilograms] unless otherwise noted.

SINGLE OVEN	A	B	C	D	E	F	G	H	J	OVEN WEIGHT	CRATED WEIGHT
1832	18 [457]	32 [813]	48 3/8 [1229]	70 1/4 [1784]	67 1/4 [1708]	42 3/4 [1086]	32 [813]	N/A	N/A	609 [276]	746 [338]
2440	24 [610]	40 [1016]	54 3/8 [1381]	78 1/4 [1988]	75 1/4 [1911]	42 3/4 [1086]	32 [813]	N/A	N/A	726 [329]	880 [399]
3240	32 [813]	40 [1016]	62 3/8 [1584]	78 1/4 [1988]	75 1/4 [1911]	42 3/4 [1086]	32 [813]	N/A	N/A	755 [342]	915 [415]
3255	32 [813]	55 [1397]	62 3/8 [1584]	93 1/4 [2369]	90 1/4 [2292]	42 3/4 [1086]	32 [813]	N/A	N/A	884 [401]	1064 [483]
3270-2B	32 [813]	70 [1778]	62 3/8 [1584]	111 [2819]	105 1/4 [2673]	42 3/4 [1086]	32 [813]	N/A	N/A	1128 [512]	1322 [600]
3855	38 [965]	55 [1397]	68 3/8 [1737]	93 1/4 [2369]	90 1/4 [2292]	42 3/4 [1086]	32 [813]	N/A	N/A	981 [445]	1166 [529]
3870-2B	38 [965]	70 [1778]	68 3/8 [1737]	111 [2819]	105 1/4 [2673]	42 3/4 [1086]	32 [813]	N/A	N/A	1279 [580]	1478 [670]

DOUBLE STACK	A	B	C	D	E	F	G	H	J	OVEN WEIGHT	CRATED WEIGHT
1832	18 [457]	32 [813]	48 3/8 [1229]	70 1/4 [1784]	67 1/4 [1708]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1123 [509]	1397 [634]
2440	24 [610]	40 [1016]	54 3/8 [1381]	78 1/4 [1988]	75 1/4 [1911]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1342 [609]	1650 [748]
3240	32 [813]	40 [1016]	62 3/8 [1584]	78 1/4 [1988]	75 1/4 [1911]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1389 [630]	1709 [775]
3255	32 [813]	55 [1397]	62 3/8 [1584]	93 1/4 [2369]	90 1/4 [2292]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1629 [739]	1989 [902]
3270-2B	32 [813]	70 [1778]	62 3/8 [1584]	111 [2819]	105 1/4 [2673]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	2099 [952]	2487 [1128]
3855	38 [965]	55 [1397]	68 3/8 [1737]	93 1/4 [2369]	90 1/4 [2292]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1812 [822]	2182 [990]
3870-2B	38 [965]	70 [1778]	68 3/8 [1737]	111 [2819]	105 1/4 [2673]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	2385 [1082]	2783 [1262]

TRIPLE STACK	A	B	C	D	E	F	G	H	J	OVEN WEIGHT	CRATED 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]	1603 [727]	2014 [914]
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]	1927 [874]	2389 [1084]
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]	1985 [900]	2465 [1118]
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]	2335 [1059]	2875 [1304]
3270-2B	32 [813]	70 [1778]	62 3/8 [1584]	111 [2819]	105 1/4 [2673]	67 3/4 [1721]	17 [433]	37 [941]	57 [1448]	3032 [1375]	3614 [1639]
3855	38 [965]	55 [1397]	68 3/8 [1737]	93 1/4 [2369]	90 1/4 [2292]	67 3/4 [1721]	17 [433]	37 [941]	57 [1448]	2602 [1180]	3157 [1432]
3870-2B	38 [965]	70 [1778]	68 3/8 [1737]	111 [2819]	105 1/4 [2673]	67 3/4 [1721]	17 [433]	37 [941]	57 [1448]	3445 [1563]	4042 [1833]

GAS AND ELECTRICAL INLET DIMENSIONS WORLD & AUSTRALIA



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

SINGLE OVEN	K	L	M	N	P
1832	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
2440	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3240	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3255	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3270-2B	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3855	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3870-2B	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -

DOUBLE STACK	K	L	M	N	P
1832	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
2440	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3240	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3255	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3270-2B	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3855	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3870-2B	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -

TRIPLE STACK	K	L	M	N	P
1832	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
2440	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3240	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3255	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3270-2B	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3855	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3870-2B	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]

OVEN REQUIREMENTS

All values shown on this page are per each oven

Standard & Korea Gas Oven Heating Values & Orifice Sizes						
Oven Model	Heating Values		Orifice Sizes			
	All Fuels		NAT		LP	
	BTU/HR	KW/HR	Inches	MM	Inches	MM
1832	47,700	14.50	0.125	3.18	0.081	2.06
2440	67,200	18.00	0.144	3.66	0.089	2.26
3240	96,100	23.00	0.170	4.31	0.111	2.82
3255	119,900	31.95	0.191	4.82	0.116	2.95
3270-2B	140,800	36.84	0.144	3.66	0.096	2.44
3855	142,200	41.00	0.209	5.31	0.125	3.18
3870-2B	137,900	36.84	0.144	3.66	0.096	2.44

World Gas Oven Heating Values & Orifice Sizes						
Oven Model	Heating Values				Orifice Sizes	
	[G30]		[G20][G31]		NAT [G20]	LP [G30][G31]
	KW/HR	MJ/HR	KW/HR	MJ/HR	MM	MM
1832	16.07	57.85	14.50	52.20	3.05	2.06
2440	19.30	69.48	18.00	64.80	3.66	2.26
3240	25.54	91.94	23.00	82.80	4.22	2.64
3255	37.34	134.42	31.95	115.02	4.82	2.95
3270-2B	42.23	152.03	36.84	132.62	3.66	2.44
3855	42.44	152.78	41.00	147.60	5.31	3.18
3870-2B	40.26	144.94	36.84	132.62	3.66	2.44

Australia Gas Oven Heating Values & Orifice Sizes			
Oven Model	Heating Values	Orifice Sizes	
	All Fuels	NAT	LP
	MJ/HR	MM	MM
1832	50.32	3.18	2.06
2440	70.89	3.66	2.26
3240	101.39	4.31	2.82
3255	126.50	4.82	2.95
3270-2B	148.55	3.66	2.44
3855	150.02	5.31	3.18
3870-2B	145.49	3.66	2.44

Gas Oven Fuel Pressure Requirements												
Oven Models	Inlet Pressure Range						Manifold Pressure					
	Natural Gas			LP Gas			Natural Gas			LP Gas		
	W/C	mbar	kPa	W/C	mbar	kPa	W/C	mbar	kPa	W/C	mbar	kPa
All	6-14	15-35	1.5-3.5	11.5-14	27.5-35.0	2.75-3.50	3.5	8.75	0.875	10	25	2.5

World Oven Gas Group								
	Natural Gas				Propane Gas			
	I _{2H}	I _{2E}	I _{2E+}	I _{2L}	I ₃₊	I _{3B/P} (30)	I _{3P} (30/37/50)	I _{3B} (37)
Gas Group	I _{2H}	I _{2E}	I _{2E+}	I _{2L}	I ₃₊	I _{3B/P} (30)	I _{3P} (30/37/50)	I _{3B} (37)
Inlet pressure (mbar)	20	20	20/25	25	28/30/37/50	28-30/37/50	30/37/50	37
Number of injectors	(1) per burner							
Main burner opening size	Fixed							
Ignition	Electric Direct Spark Igniter							
Inlet connection	BSP 3/4" male thread							

Gas Matrix by Country								
Country	Symbol	Natural Gas (8.75 mbar manifold)				LP Gas (25 mbar manifold)		
		I _{2H}	I _{2L}	I _{2E}	I _{2E+}	I _{3B/P}	I ₃₊	I _{3P}
Austria	AT	X				X		
Belgium	BE				X		X	
Cyprus	CY					X	X	X
Czech Republic	CZ	X				X		
Denmark	DK	X				X		
Estonia	EE	X						
Finland	FI	X				X		
France	FR				X	X	X	X
Germany	DE			X		X		X
Greece	GR	X						
Hungary	HU					X		X
Iceland	IS							
Ireland	IE	X					X	X
Italy	IT	X					X	
Latvia	LT					X		
Lithuania	LV							
Luxembourg	LU							
Malta	MT					X		X
Netherlands	NL		X			X		X
Norway	NO					X		
Poland	PL			X				
Portugal	PT	X					X	X
Slovakia	SK					X		
Slovenia	SI	X						
Spain	ES	X					X	X
Sweden	SE	X				X		
Switzerland	CH	X				X	X	X
United Kingdom	GB	X					X	X

Gas Supply Requirements for Australian, Standard & World Ovens

 All installations must conform to local building & mechanical codes.

NOTE

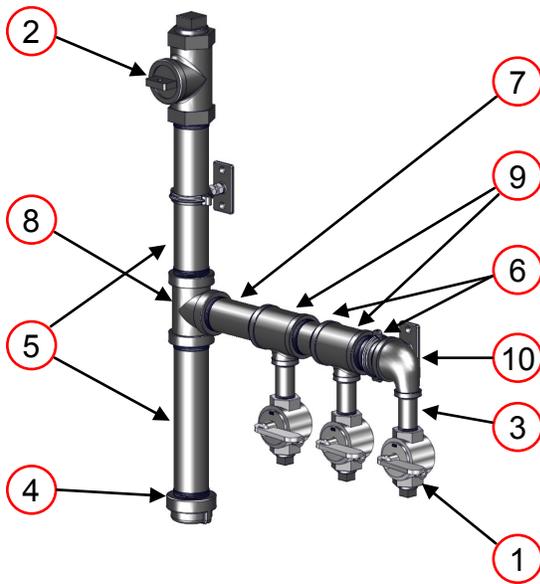
1. The gas supply shall have a gas meter & regulator large enough to handle **ALL** of the gas appliances, such as the furnace, water heater, & ovens in operation at the same time. Add up all of the Btu/kw/MJ ratings to determine the total load.
2. The gas supply shall have a separate gas meter and gas pressure regulator for each occupant. Installations in multiple occupancy buildings, (strip malls) shall not share gas meters and regulators with other occupants.
3. Gas hose assemblies with quick disconnects for each oven deck will be installed at each valve.
4. A sediment trap shall be installed downstream of the equipment shutoff valve as close to the inlet of the appliance as practical at the time of appliance installation. The sediment trap shall be either a tee fitting with a capped nipple in the bottom outlet as illustrated, and in accordance with ANSI Z223.1-2012 and NFPA 54-2012 National Fuel Gas Code, section 9.6.7.
5. The composition of gases varies greatly from time to time and from place to place. For this reason, the material used for the gas lines shall be steel or malleable iron, not copper. ANSI Z83.11-2006 CSA 1.8-2006 Gas Food Service Equipment states: "Copper tubing or semi rigid tubing with internal copper layering, whether internally tinned or not, shall not be used for conveying gases." ANSI Z223.1 NFPA 54 National Fuel Gas Code states: "Copper and brass tubing shall not be used if the gas contains more than an average of 0.3 grains of hydrogen sulfide per 100 scf of gas (0,7 mg/100L)."
6. The requirements of AS 5061/AG 601 (to be AS 5601), local authority, gas, electricity and any other relevant statutory regulations.



CAUTION

Do not use Teflon tape on gas line connections as this can possibly cause gas valve malfunction or plugging of orifices from shreds of tape. Use of Teflon tape may affect warranty.

- A minimum of a 1 1/2 supply line is required.



Item #	Description	Qty
1	3/4 Manual Gas Valve	3
2	1-1/2 Ball Valve	1
3	3/4 x 3 Nipple	3
4	1-1/2 Pipe Cap	1
5	1-1/2 x 10 Nipple	2
6	1-1/2 x 3 Nipple	2
7	1-1/2 x 5 Nipple	1
8	1-1/2 Tee	1
9	1-1/2 x 3/4 x 1-1/2 Reducing Tee	2
10	1-1/2 x 3/4 Reducing Elbow	1

Gas Supply Testing Requirements

1. The appliance & its individual shutoff valve must be **disconnected** from the gas supply piping system during any pressure testing of that system at test pressures in **excess** of 3.5 kPa or 1/2-psi.
2. The appliance must be **isolated** from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures **equal to or less than** 3.45 kPa or 1/2-psi.

Gas Hose Requirements

- For Australia, if installing with a flexible hose assembly, the assembly must be certified to AS/NZS 1869, & be Class B or D.
- For Standard Ovens, if installing with a flexible gas hose, the installation must comply with either ANSI Z21.69 or CAN/CGA-6.16 & a disconnect device complying with either ANSI Z21.41 or CAN-6.9.
- The installation must conform with local building codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, latest version, Natural Gas Installation Code, CAN/CGA-B149.1, or the Liquid Petroleum Gas Installation Code, CAN/CGA-B149.2, as applicable.

All values shown this page are per each oven

Gas Oven Electrical Requirements									
Per EACH Oven									
Oven Model	Standard			Australia & World			Korea		
	Volts AC	Amps	Hertz	Volts AC	Amps	Hertz	Volts AC	Watts	
1832	120 VAC 1Φ	6	50/60	220/230/ 240 VAC 1Φ	3	50/60	220 VAC 1Φ	660	
2440		6			3				
3240		6			3				
3255		6			3				
3270-2B		12			6				1320
3855		6			3				660
3870-2B		12			6				1320
					Install in accordance with AS/NZS 3000 Wiring				

FOR EACH OVEN:

- A separate 20A 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.

Electrical Grounding Instructions

Standard Ovens

- This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard & should be plugged into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.
- When installed, the appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.



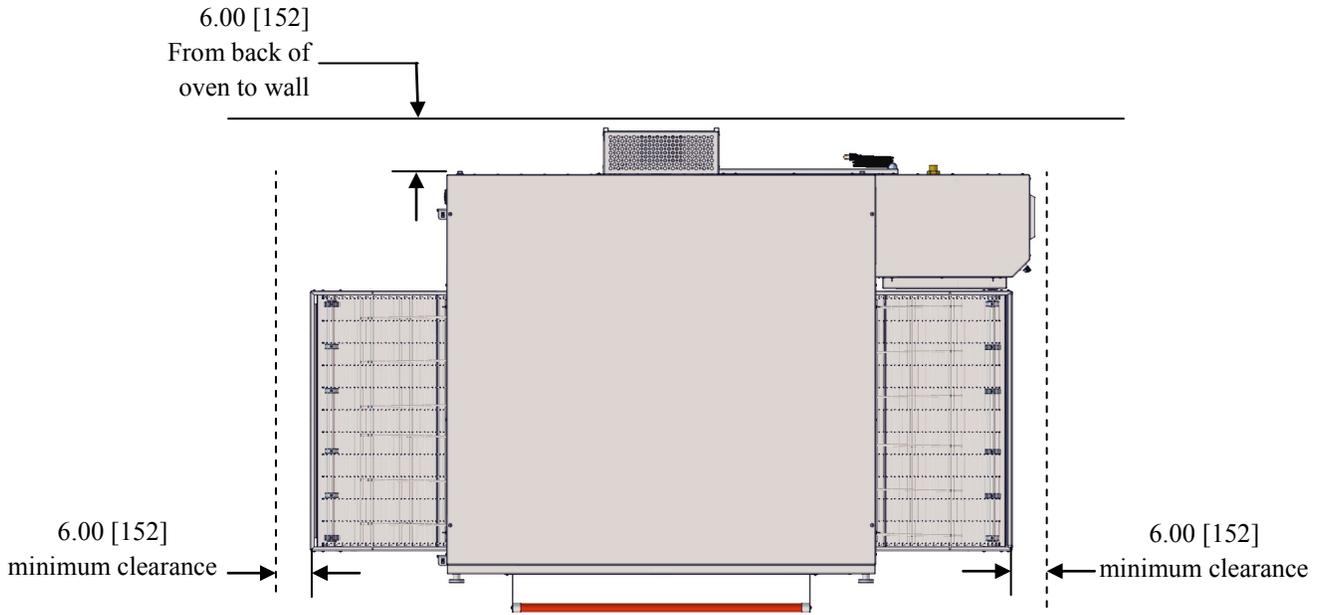
**HIGH
VOLTAGE**

World Ovens

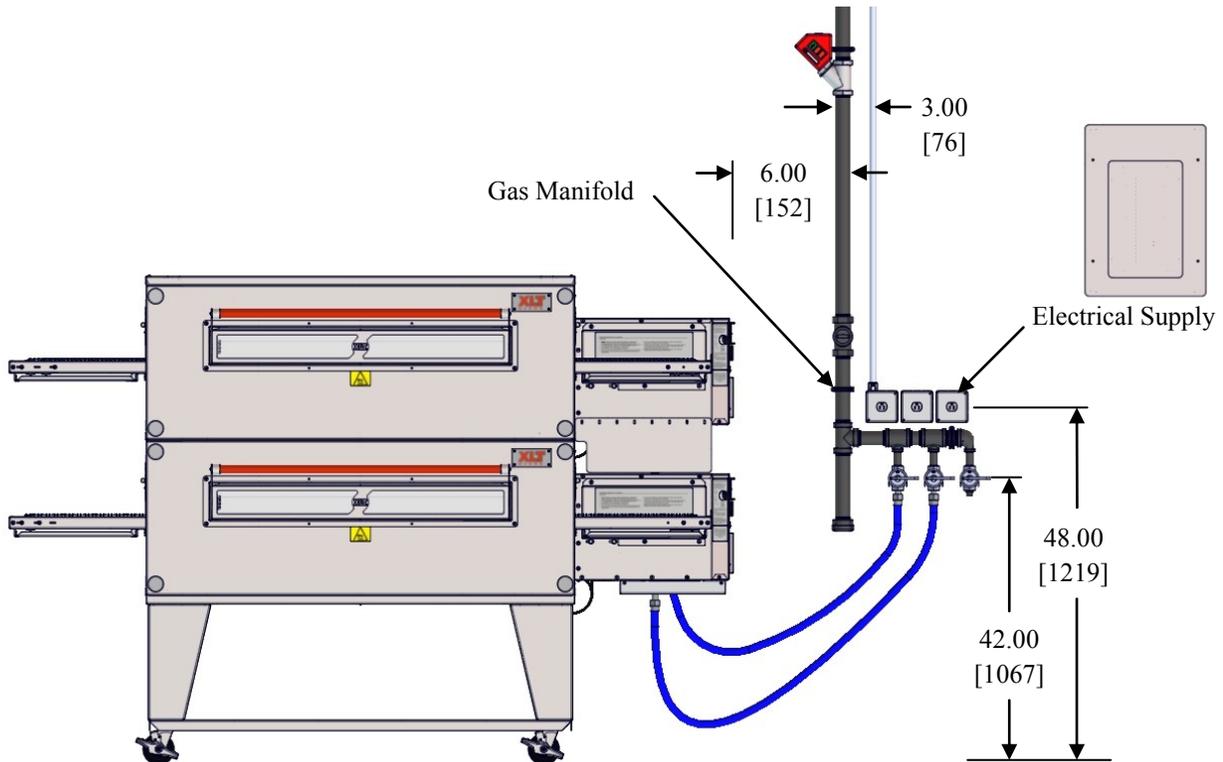
- This appliance is equipped with a ground lug for your protection against shock hazard & must be properly grounded.
- When installed, the appliance must be electrically grounded in accordance with local codes.

Australian Ovens

- This appliance is equipped with a ground lug for your protection against shock hazard & must be properly grounded.
- The electrical service must be installed in accordance with AS/NZS 3000 Wiring Rules.



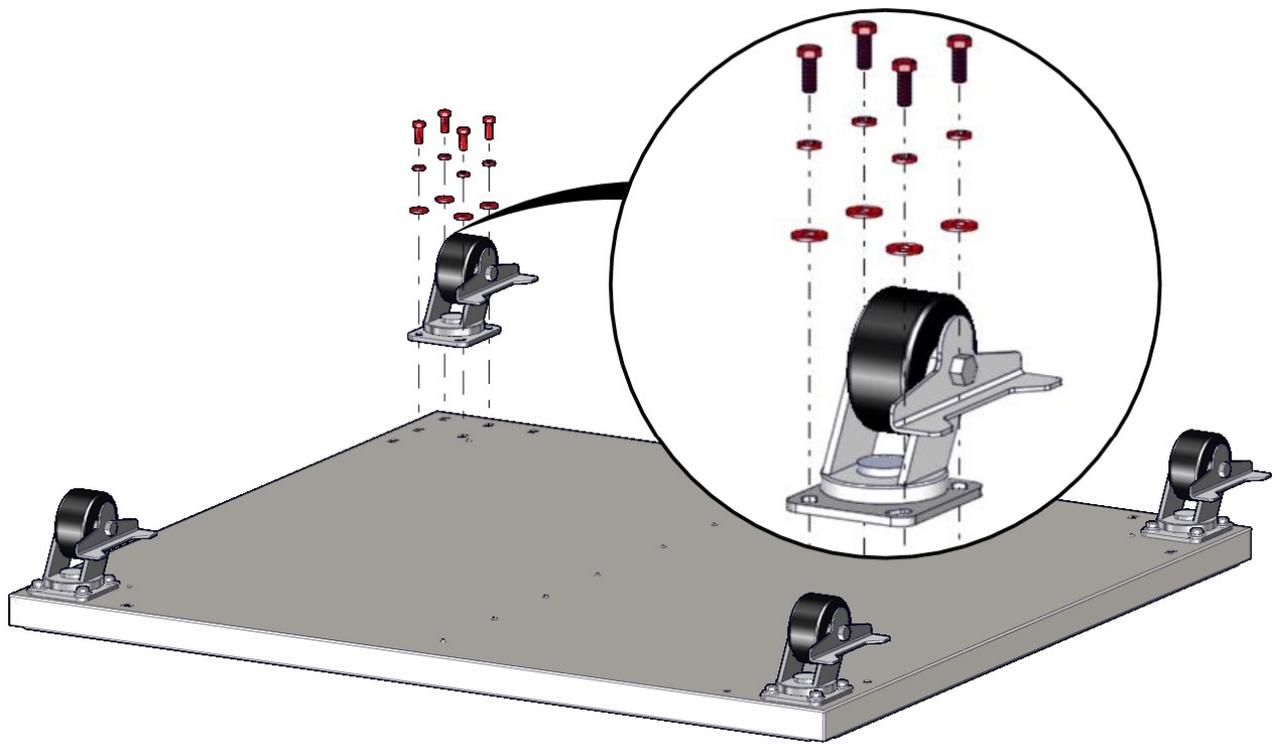
NOTE Utilities must be easily accessible when the ovens are in the installed position. Do not install utilities behind the ovens.



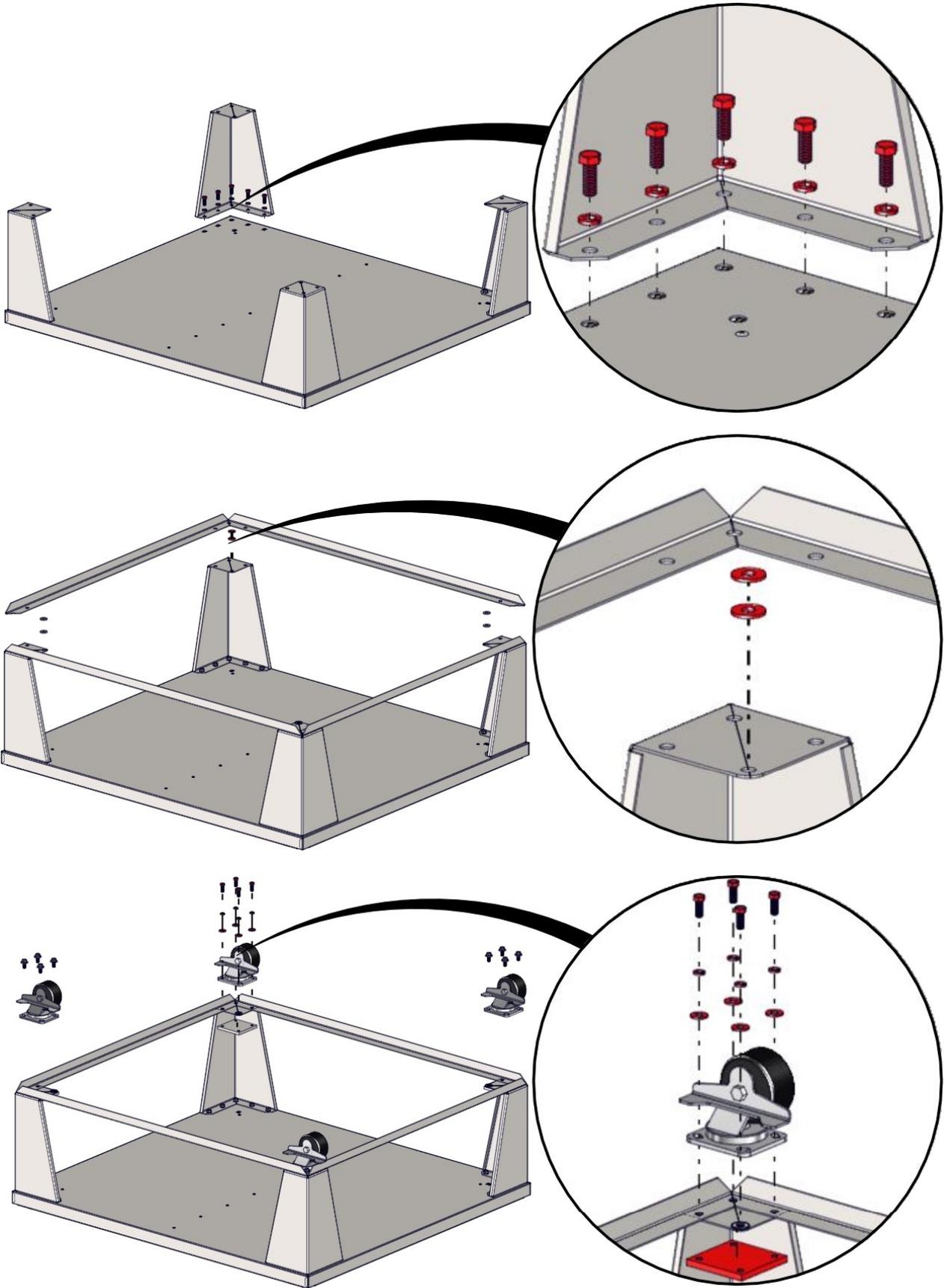
NOTE All installations must conform to local building and mechanical codes. It is required that the ovens be placed under a ventilation hood to provide exhaust ventilation and adequate air supply.

OVEN ASSEMBLY

Base Assembly - Triple Stack



Base Assembly - Single & Double Stack



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**

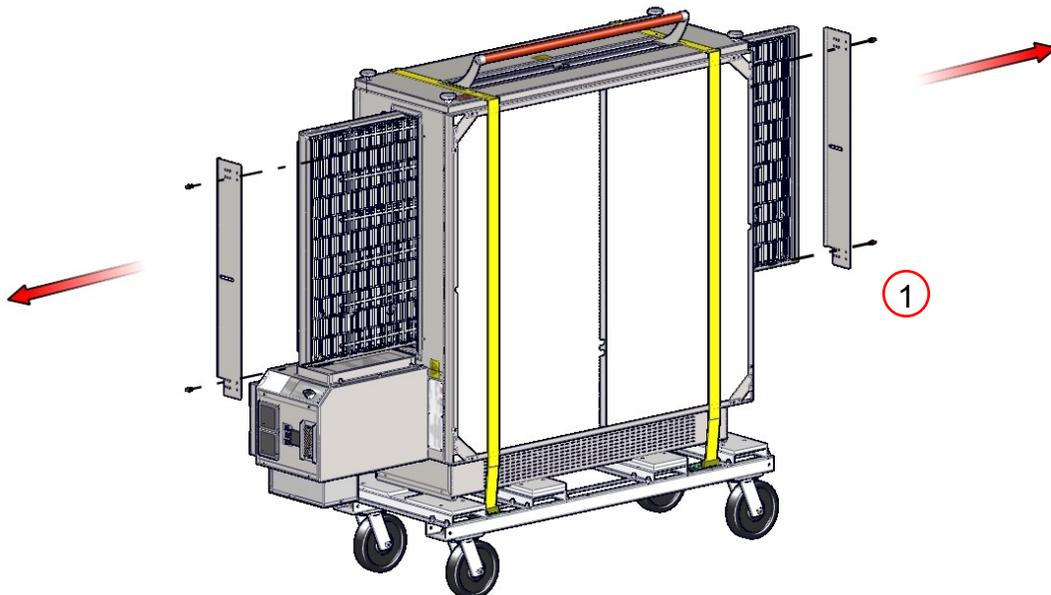
- These ovens are heavy & can tip or fall causing bodily injury.
- NEVER place any part of your body beneath any oven that is suspended by the lifting jacks. A crush hazard exists if the oven falls or slips.
- DO NOT place your hands on the lifting jack vertical pole beneath the jack's winch. As the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

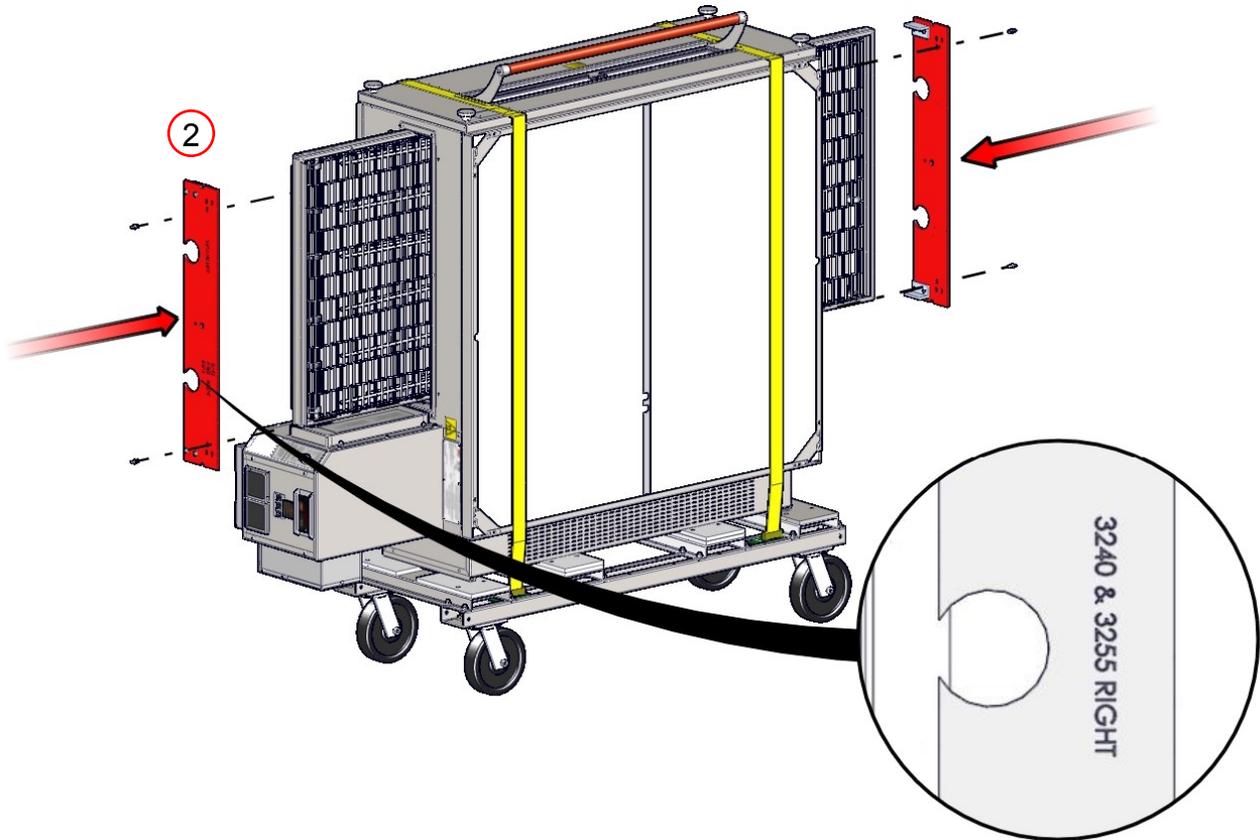
**CAUTION**

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.

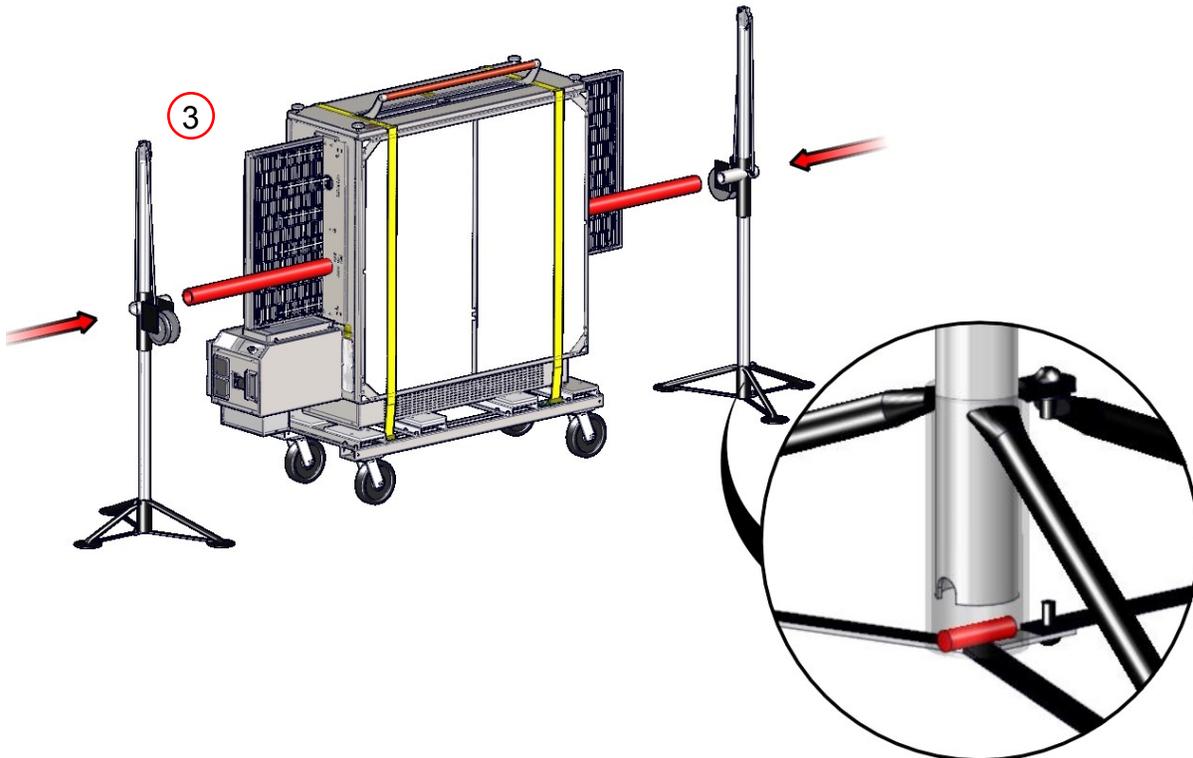
**DANGER**

- 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.





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



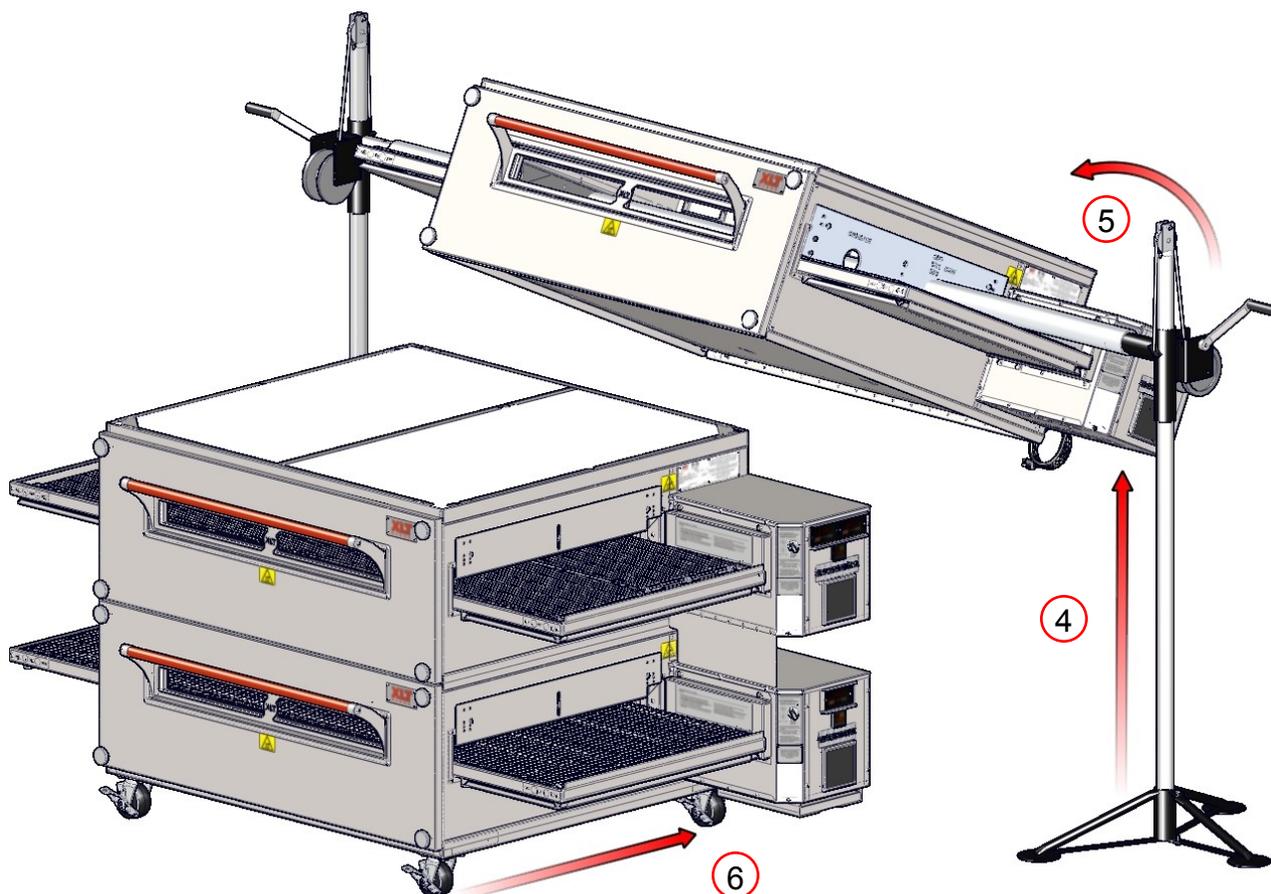
Stacking the Ovens

**DANGER**

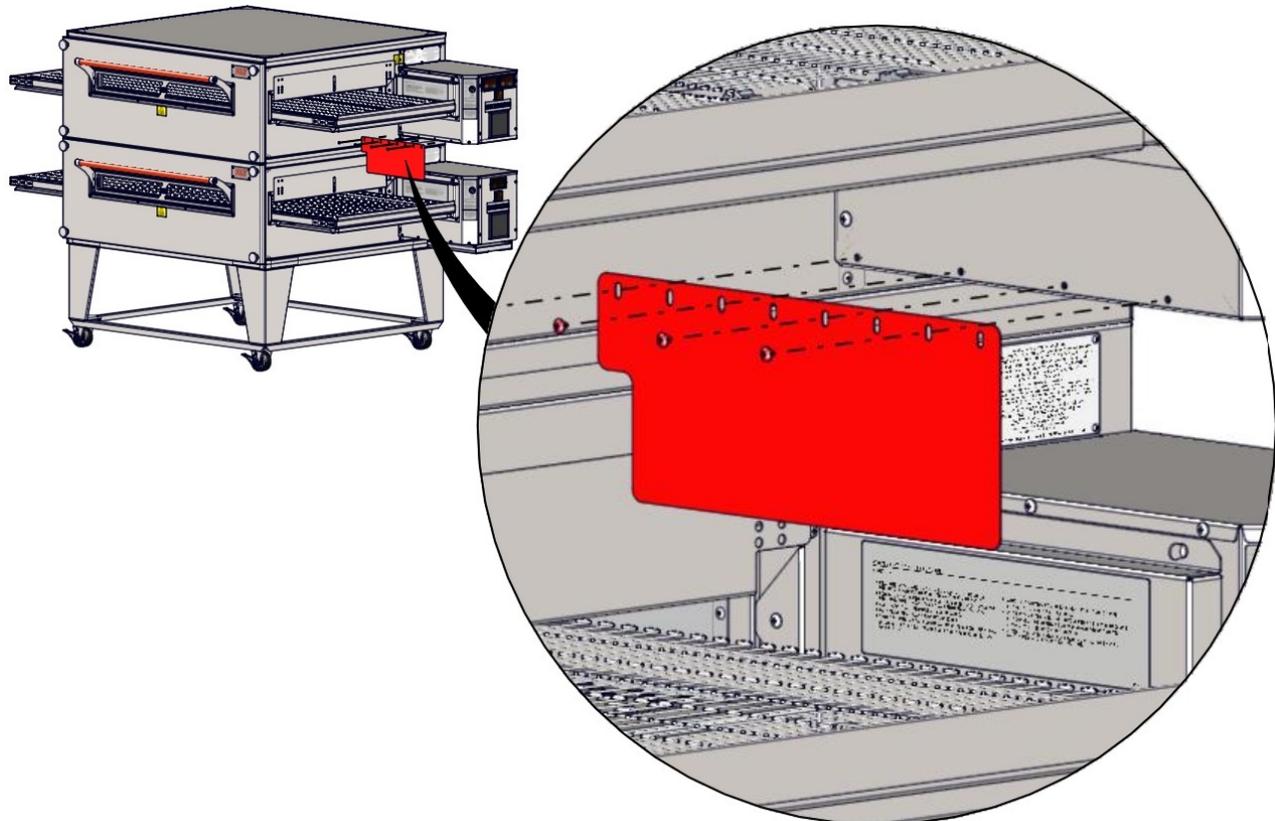
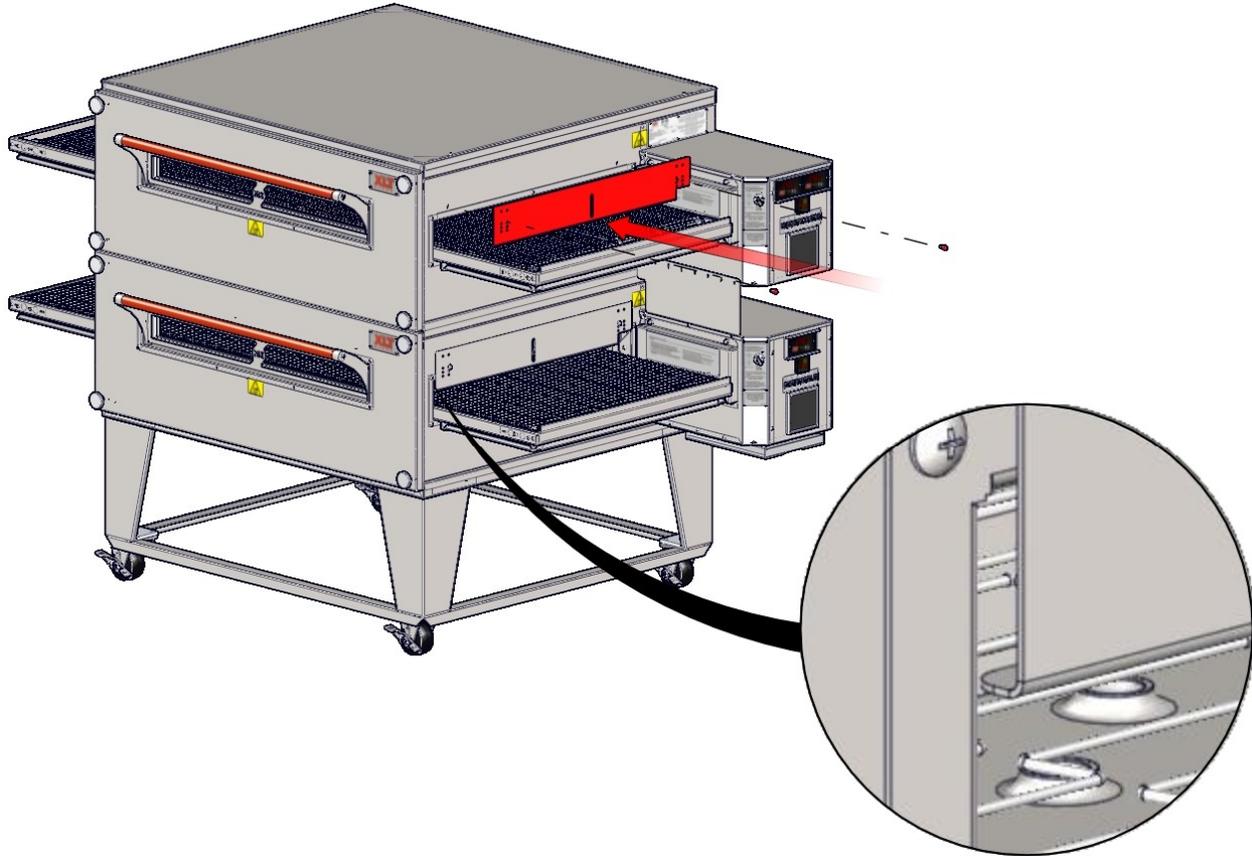
Failure to engage the Lifting Jacks into the Lifting Pipe properly and completely will result in damage, injury, or death from a falling oven.

**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.



Stacking the Ovens



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.



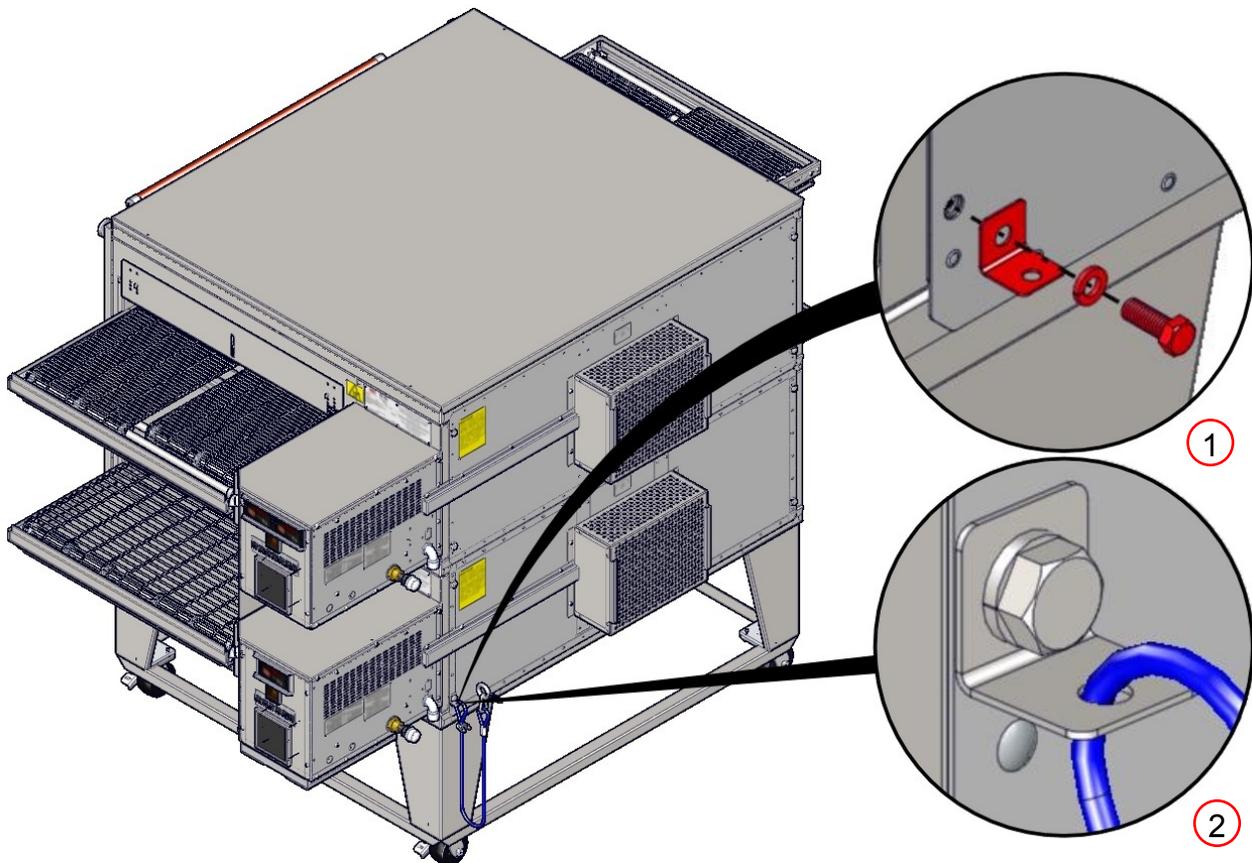
**All installations must conform to local building and mechanical codes.
In Australia, install the restraint cable in accordance with AS 5601.**

NOTE

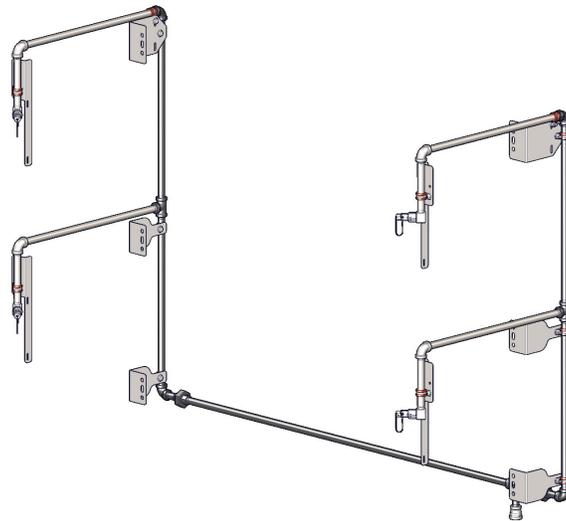
Restraint

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 or gas hose to limit the oven movement. One (1) restraint kit, which includes one (1) eye bolt, (1) stainless steel clip & a cable, is required for each oven stack, regardless if used on a single, double, or triple 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.

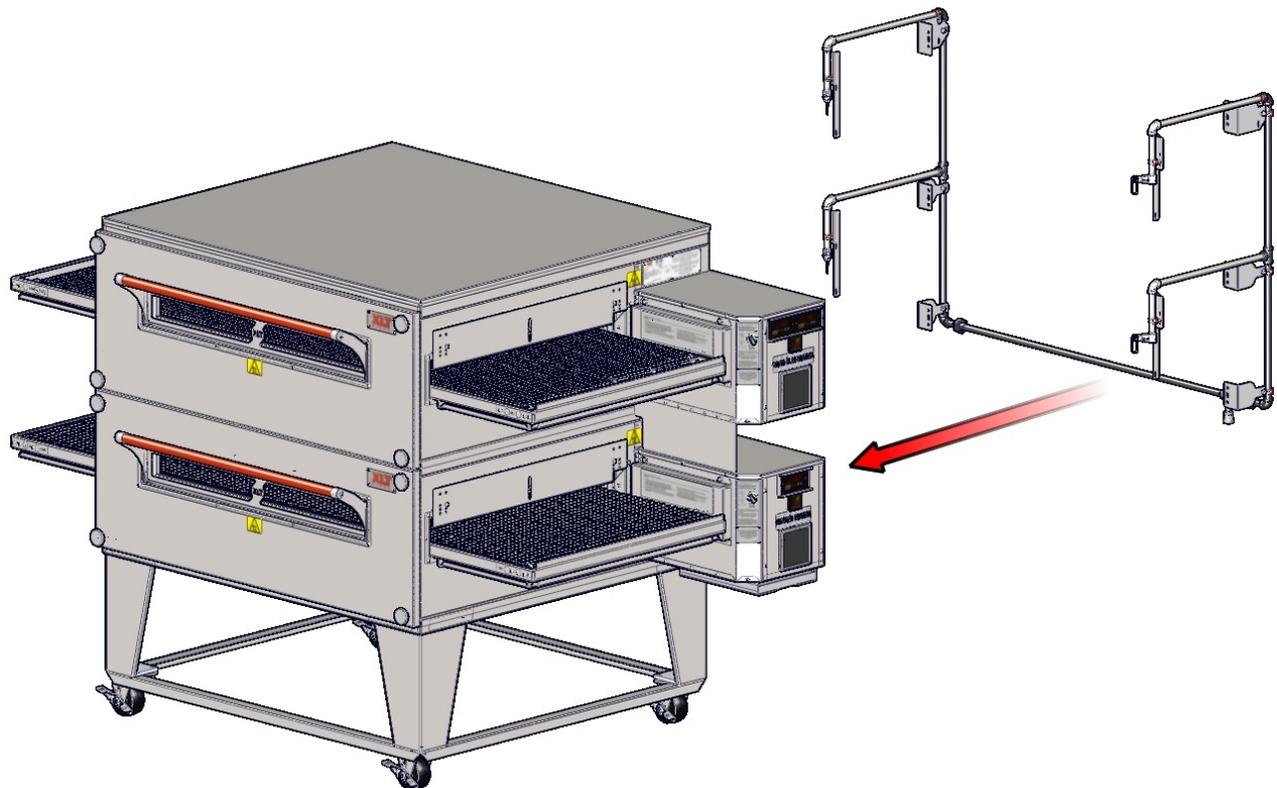


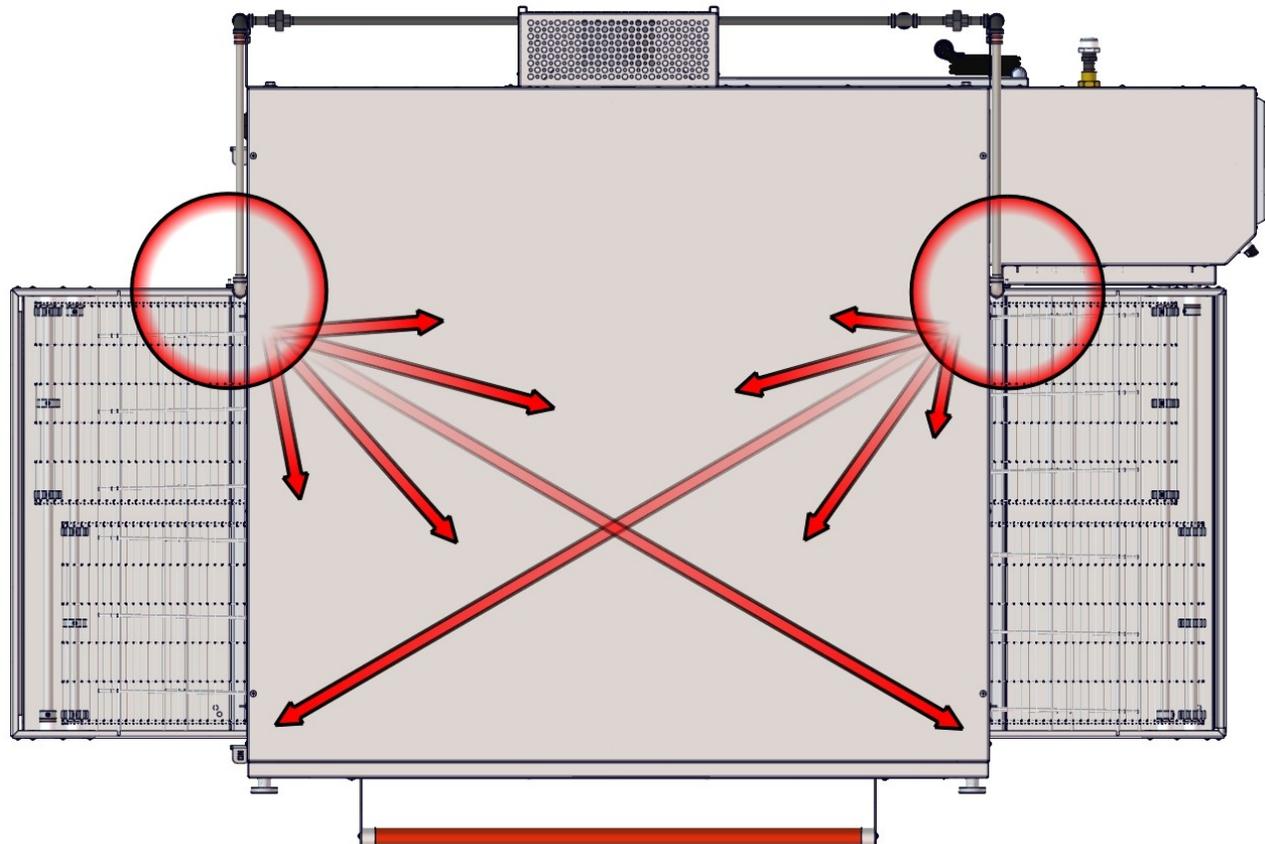
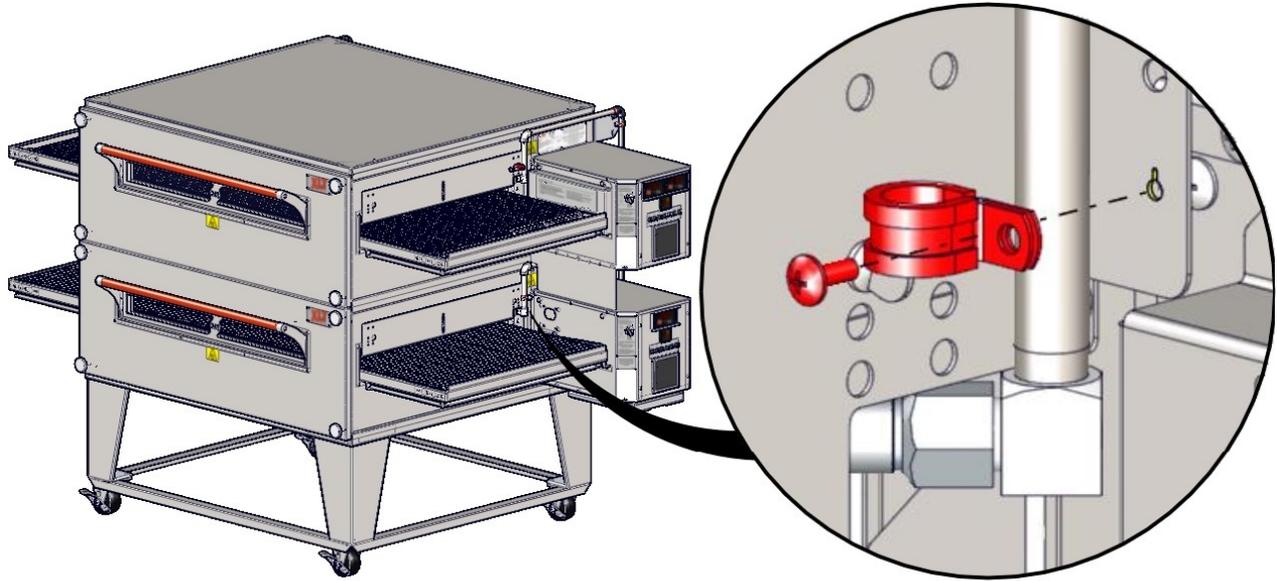
The requirement for fire suppression systems vary by location and the authority having jurisdiction. If you are required to install fire suppression on your oven, a pre-assembled piping kit is available that utilizes pre-existing holes to simplify installation and future service.



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 fire suppression detailed information see manual XD-9011 Fire Suppression Installation for AVI 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 AVI 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, 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 switches 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. For more information, see the following links at xltovens.com:

[Kitchen Ventilation Design Guide 1](#)

[Kitchen Ventilation Design Guide 2](#)

[Kitchen Ventilation Design Guide 3](#)

[Kitchen Ventilation Design Guide 4](#)

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.

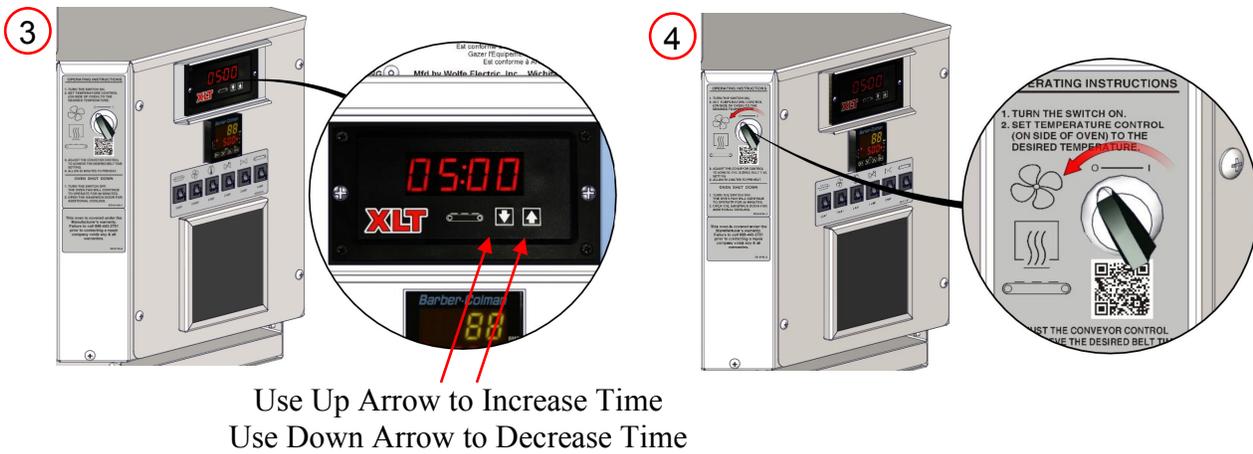
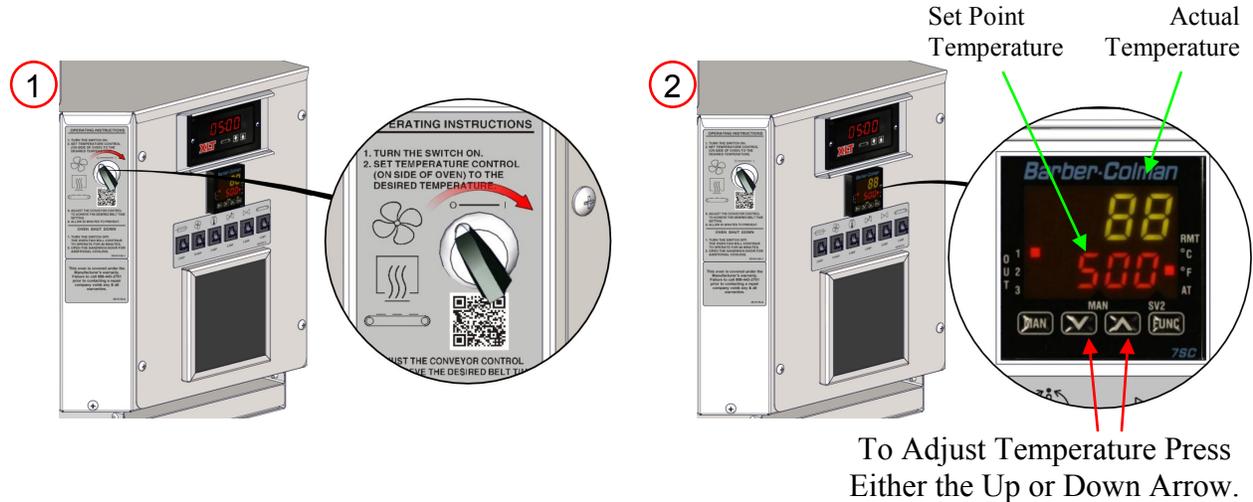
Start-up Procedure:

Ensure that all ovens have been installed in accordance with the I&O Manual and that all utilities are connected to the ovens in compliance with local building codes. A copy of the Start-up checklist is located at the end of this manual.

1. Fill out Step 1 on the checklist with all information and print legibly.
2. Place 1 control box in service position and document incoming gas pressure (Refer to P&S manual for gas valve adjustments) If gas pressure is not within XLT specifications contact gas company to adjust.
3. Place all control boxes in service position, remove all blue tags from inside all control boxes and connect switch to wire harness. Start each oven and complete form.
4. With all appliances running, check the dynamic gas pressure. If gas pressure is not within XLT specifications contact gas company to adjust.
5. Complete Start-up checklist with owner signature and return to XLT.



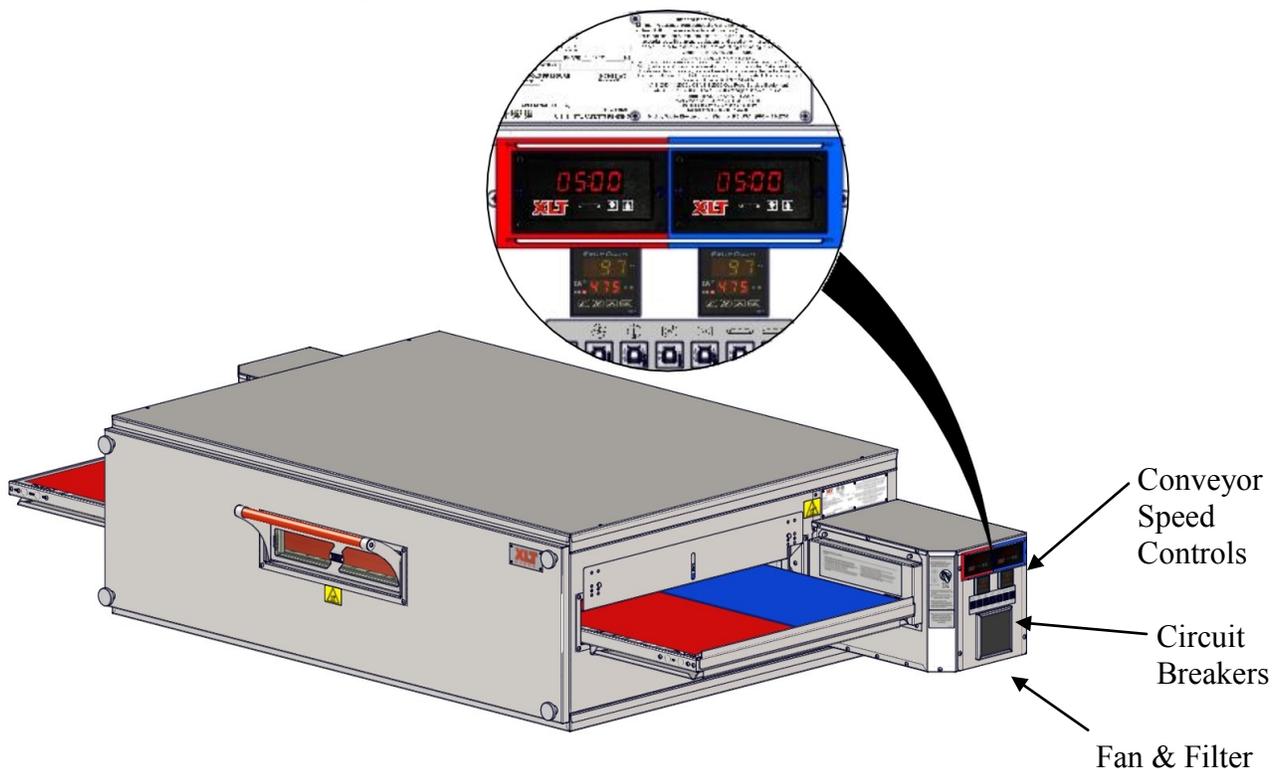
This oven is not capable of being safely placed in operation in the event of a power failure. No attempt should be made to operate this oven during power failure.



Conveyor Belt Times		
Oven Models	MINIMUM	MAXIMUM
All	1:30	17:00

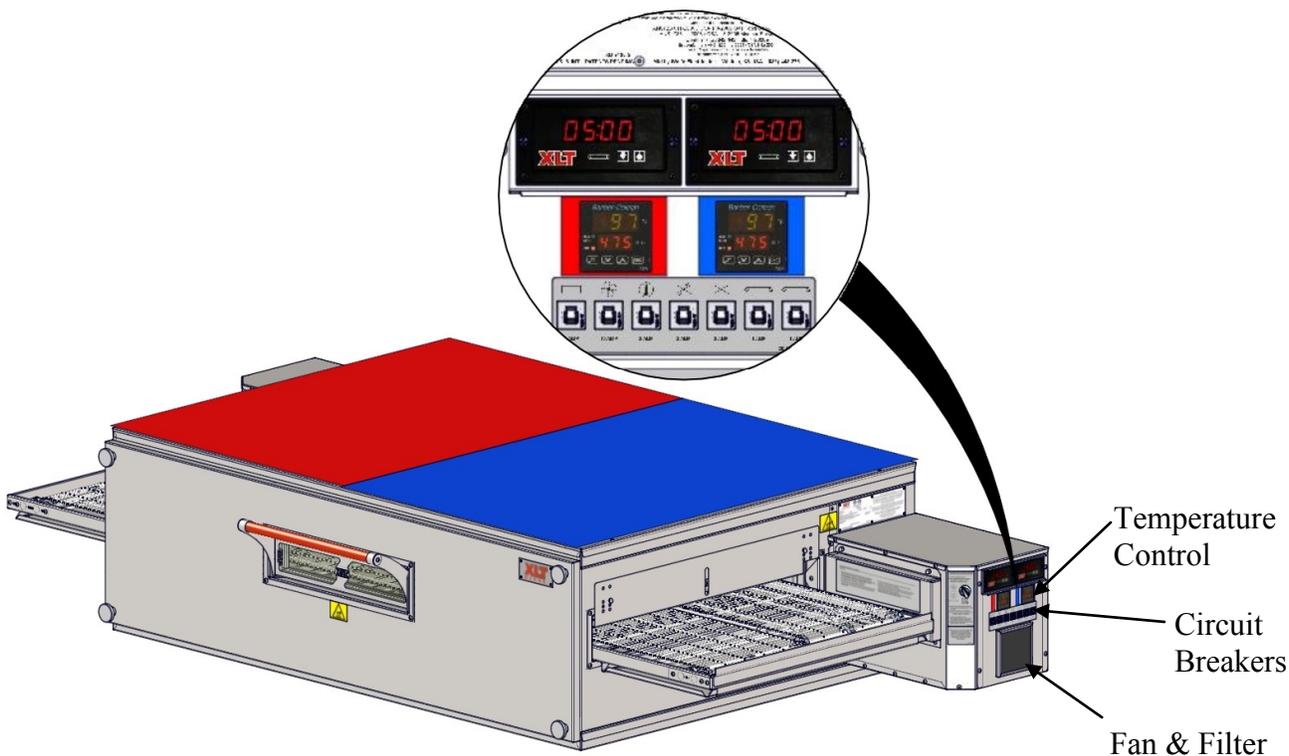
Oven Operating Temperature Range		
Oven Models	MINIMUM	MAXIMUM
All	400° F	590° F
	205° C	310° C

Split Belt Conveyor Time Controls



Temperature Controls

3270-2B and 3870-2B Only

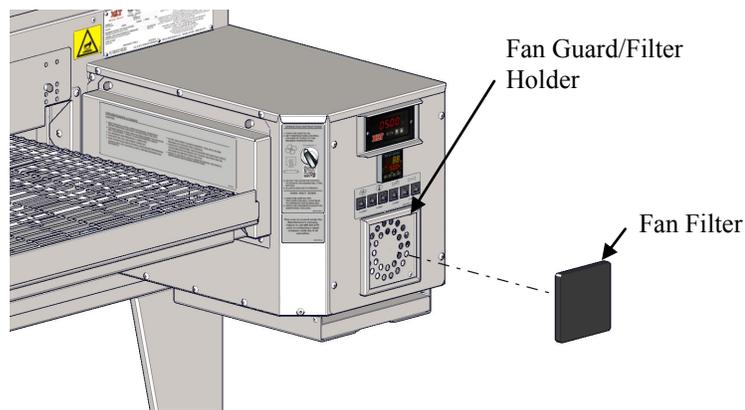


Your XLT oven is constructed of stainless steel. Most commercial cleaning agents may be used safely on all stainless steel surfaces. Check application restrictions on product label prior to usage. Observe recommended precautionary and safety measures as dictated by the product manufacturer. Do not use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

Do not use abrasive cleaners or abrasive pads as they can scratch stainless steel surfaces. Areas with heavy buildup should be sprayed and allowed to soak for up to 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 Ovens for replacement parts.



DANGER

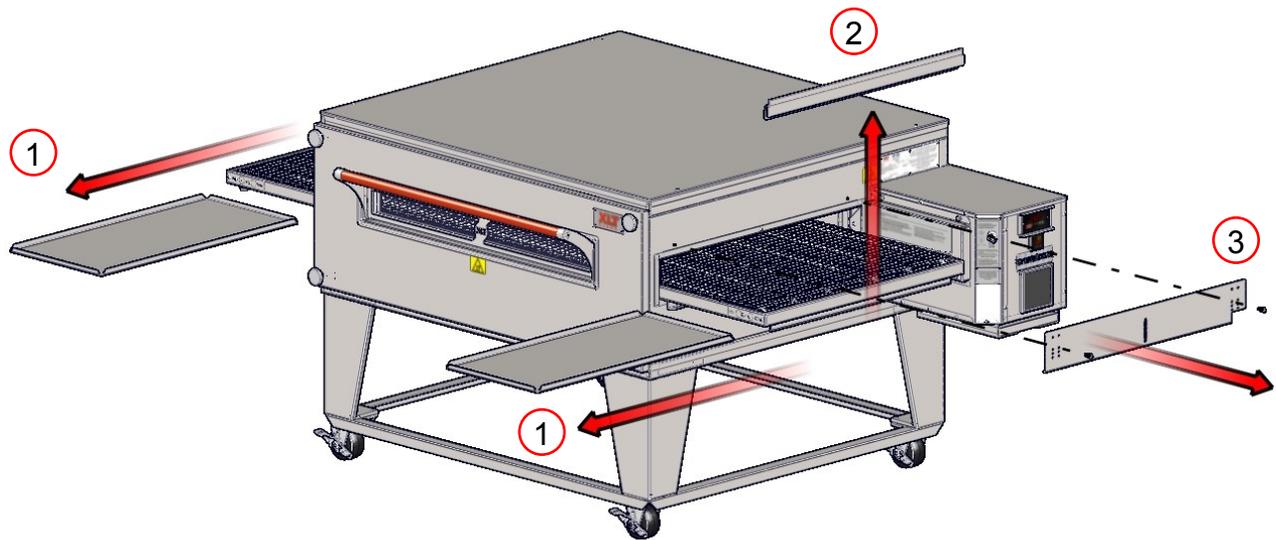
Oven must be cool and the electric cord unplugged before any cleaning or maintenance is done.



CAUTION

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

1. Shut off main manual gas valve.
2. Unplug electric cord.
3. Unplug gas line.
4. Unlock casters.
5. Disconnect restraint.
6. When servicing or cleaning is complete, move oven to original location.
7. Connect restraint.
8. Lock casters.
9. Plug in electric cord.
10. Plug in gas line.
11. Turn manual gas valve on.
12. Follow normal lighting instructions.



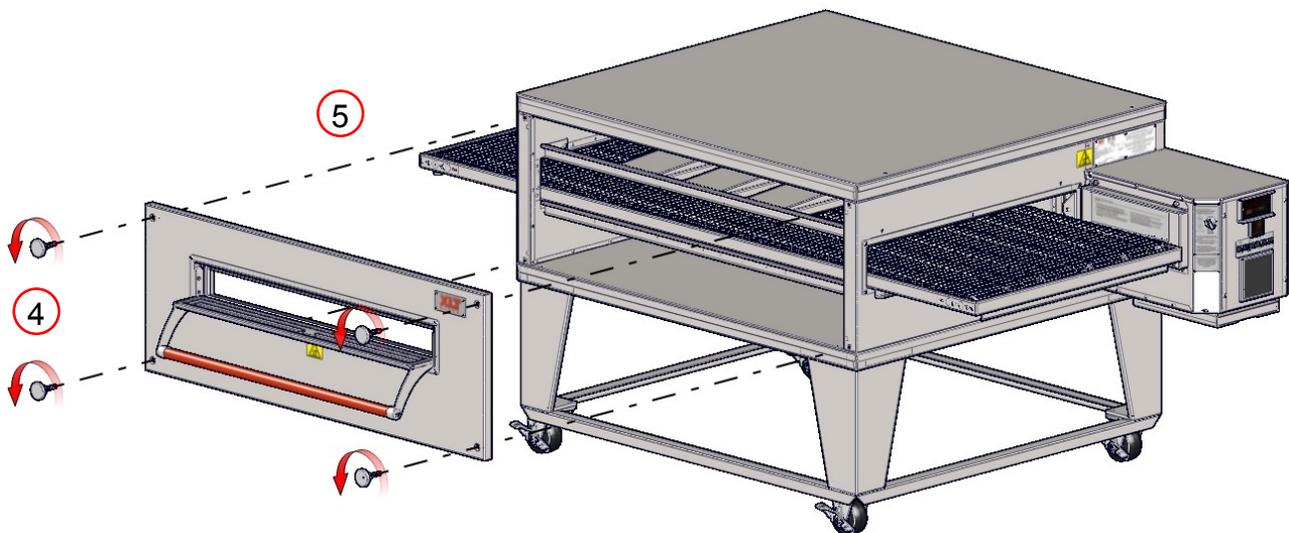
Opening the Sandwich Door will provide a grip location for removing the Front Panel.

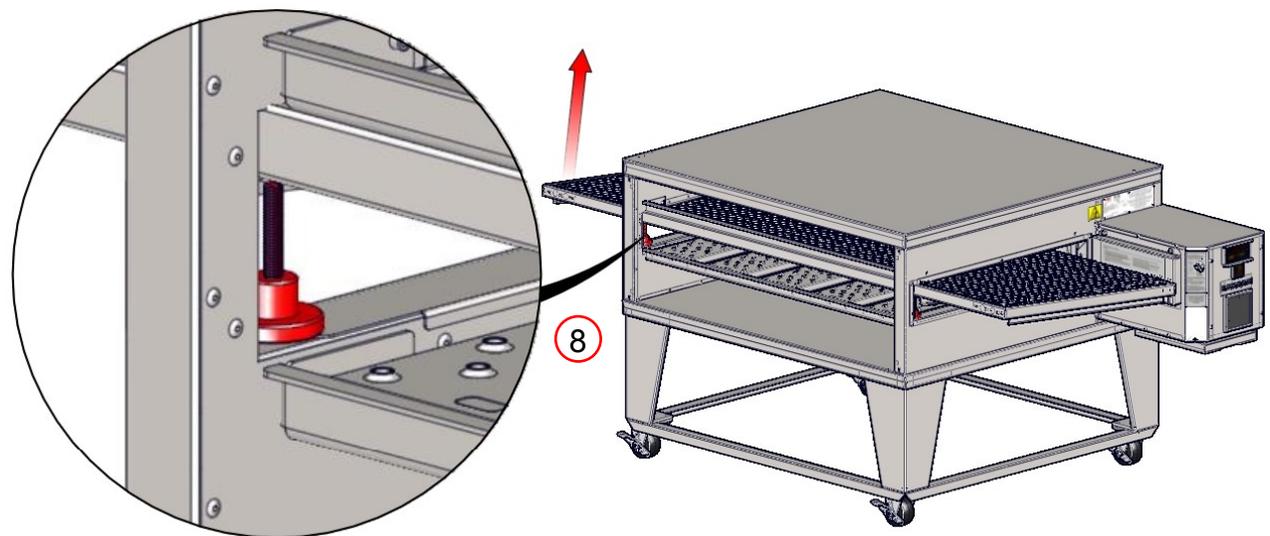
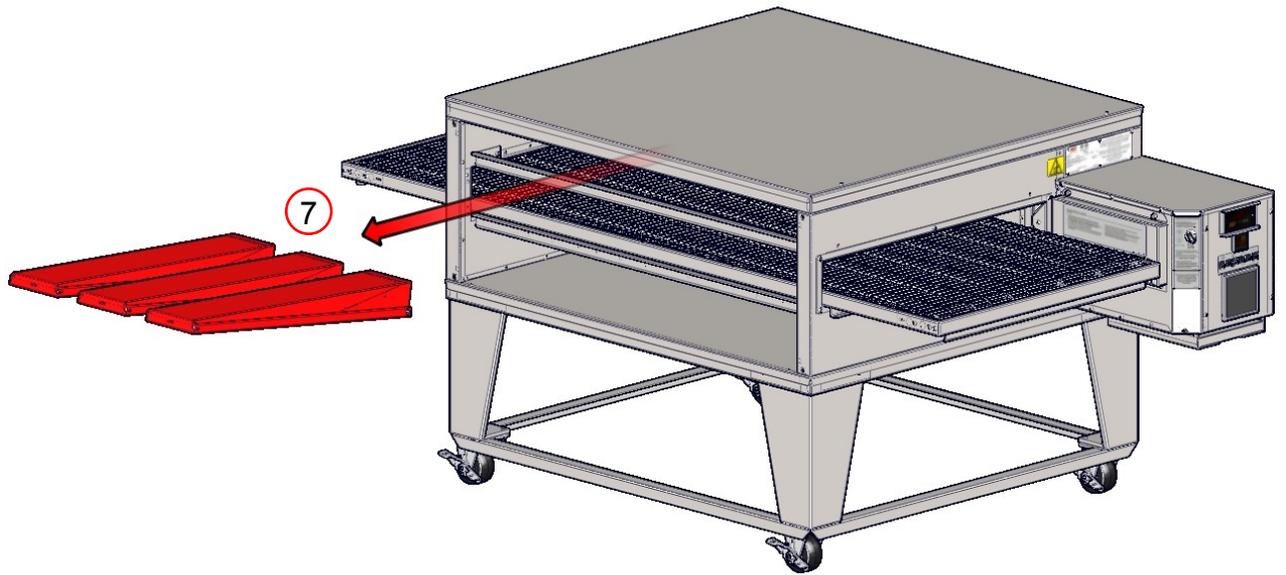
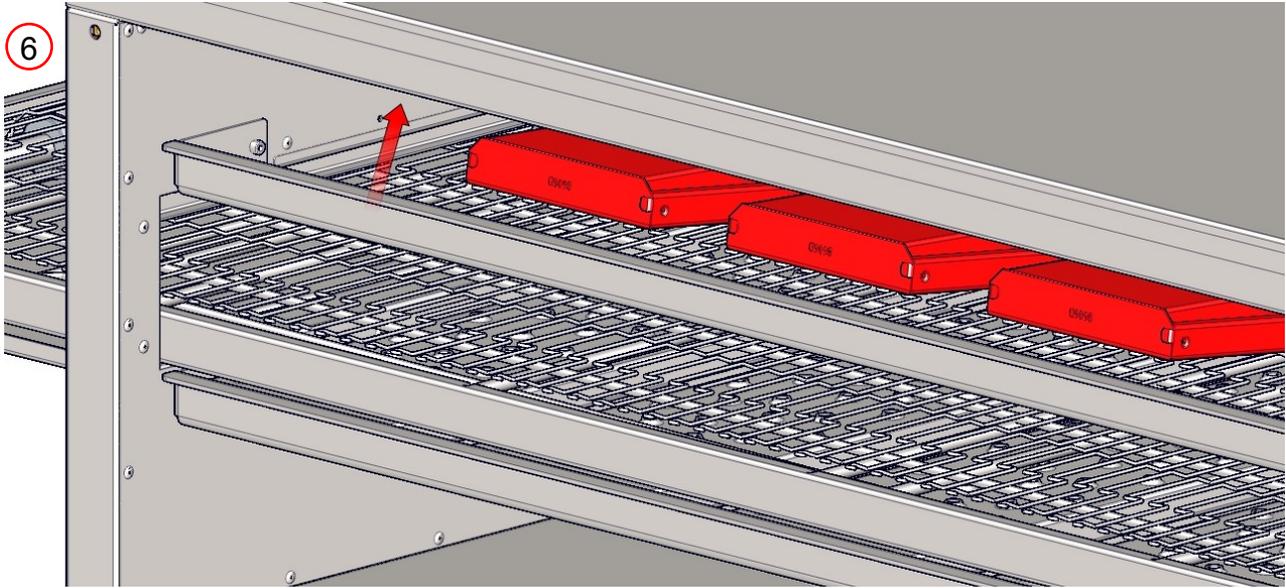
TIP

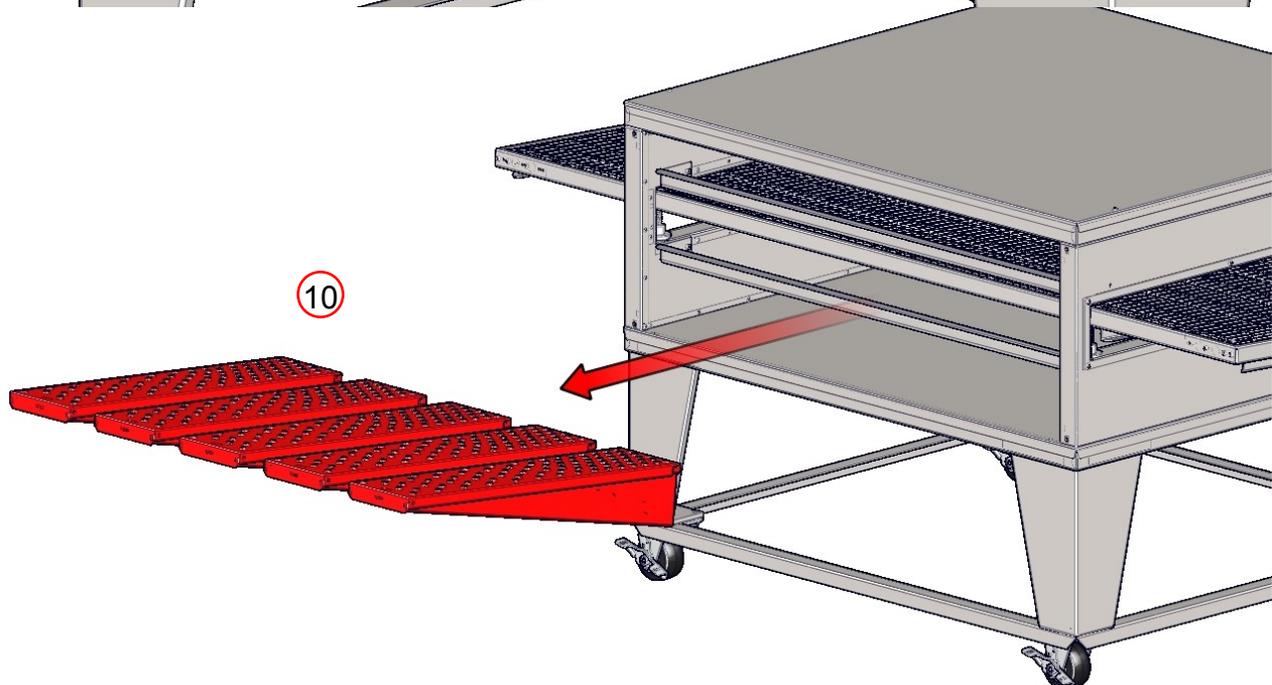
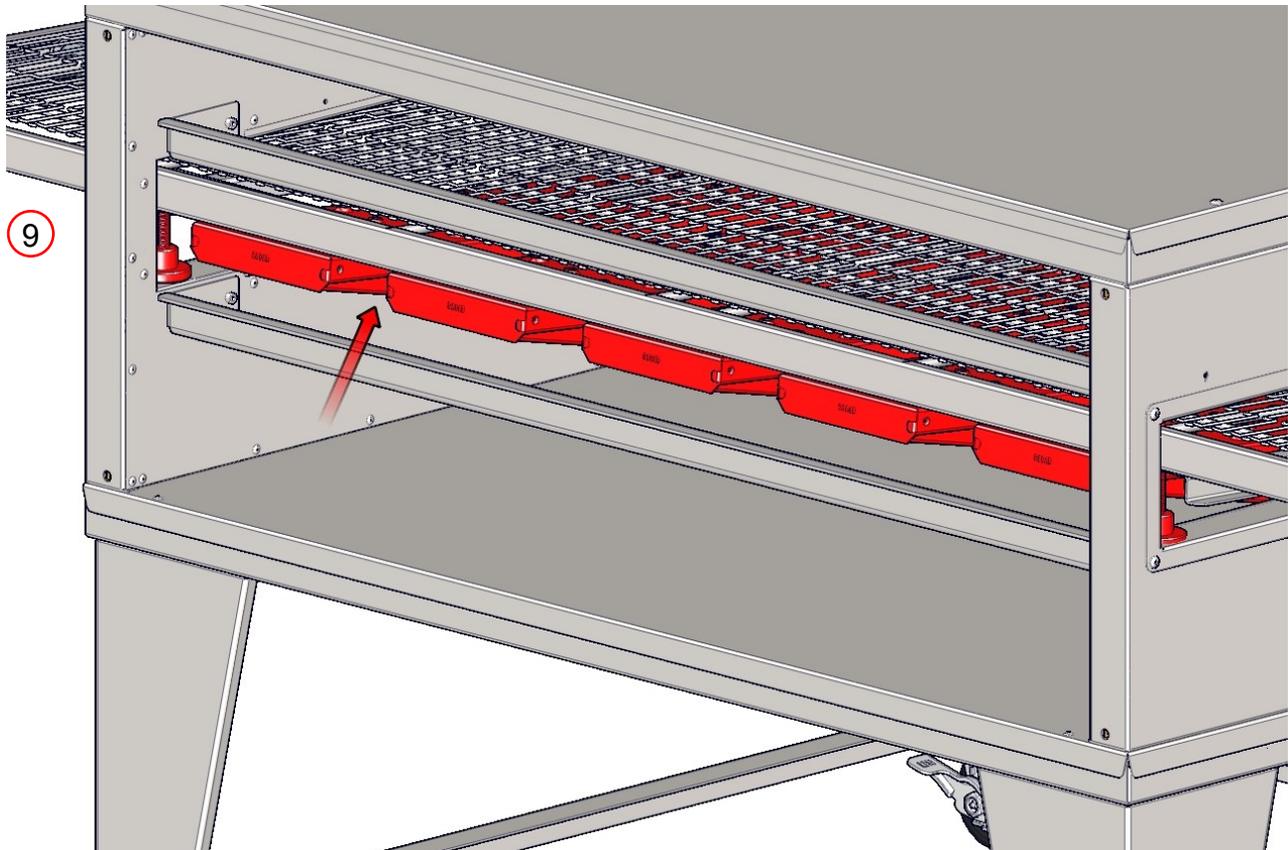


CAUTION

Front Panels can weigh up to 75 lbs. [34 kg]. Use caution when lifting.







DO NOT spray liquid cleaning agents in the slots and holes in the following locations:

- Rear of Control Box
- Underneath Control Box
- 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 or Replace 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					
Lubrication of Window Pins W/ Food Grade Grease			<input type="checkbox"/>		
Conveyor Drive Roller Chain				<input type="checkbox"/>	
Replace					
Fan Filters					<input type="checkbox"/>

* Do not use caustic cleaners on the control panel. Only use cleaners compatible with Lexan® on the face of the conveyor control.

* Do not use water jet to clean ovens.

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 done.

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 arranging the fingers 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 raw dough. The hot air from the top, on the other hand, basically only has to melt cheese 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 pizza than to the top. There are places for an equal number of fingers above and below the conveyor. Available are finger cover plates 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 Ovens 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/or plugged in if equipped with a plug and receptacle.
2. Check all circuit breakers on the oven control panel to ensure they have not been tripped.
3. Check to see that the circuit breakers in the building electrical service panel have not been tripped or turned off.
4. Check the manual gas valve to verify that it is turned on completely. The handle on the valve should be parallel with the gas piping when the valve is turned on, and the handle will be perpendicular with the gas piping when the valve is turned off. Also remember that anytime the gas hose has been disconnected it will take time to purge the air from the gas train.
5. Verify that oven is supplied with gas by disengaging and reengaging the quick-disconnect fitting on the gas hose.
6. Check to see that the oven is fully assembled. All of the fingers must be properly installed. Incorrect or incomplete finger placement can cause a “windy” condition that can cause the burner not to light.
7. Gas line size and pressure must be adequate to support total BTU requirements with all appliances in store turned **on**. Refer to the “Oven Gas Requirements” section of this manual.
8. (Australia Only) In the case of the oven not lighting properly. Turn off the oven and press and hold the manual reset switch on the back of the control box for five seconds. Wait approximately 30 seconds or until the fan stops spinning and turn the oven back on.

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

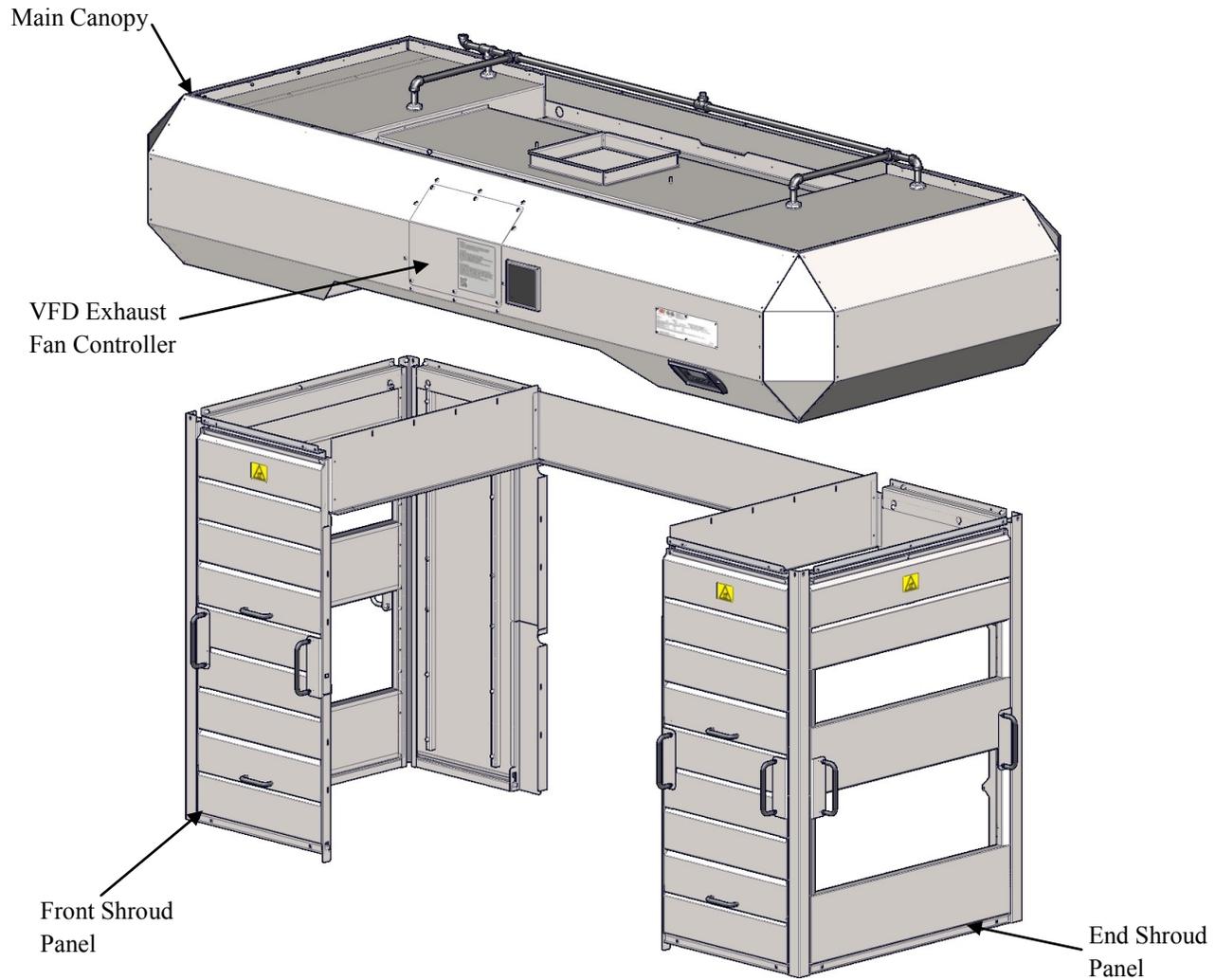
**DANGER**

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:

- Thoroughly review the floor plans and specifications. The exact location of the oven must be determined before installing the hood.
- To unload, uncrate, assemble, and install the hood to its intended location.
- To ensure that electric utilities are installed on site in accordance with local building codes and meet the specifications in this manual.
- To see that electric utilities are connected properly by a qualified installer using the proper hardware.
- To ensure a qualified installer has performed an initial start-up procedure.
- Location should minimize long and twisted duct runs, and make efforts to have a straight clear path to the roof/wall fan curb.
- 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.
- Maintain the proper clearances from combustible materials according to International Mechanical code (IMC), and National Fire Protection Agency (NFPA) 96, and local mechanical codes.
- In Australia, a ventilation hood to be installed in accordance with AS 5601 Gas Installation.
- To Ensure that the AVI Hood is suspended properly from the ceiling structure.



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

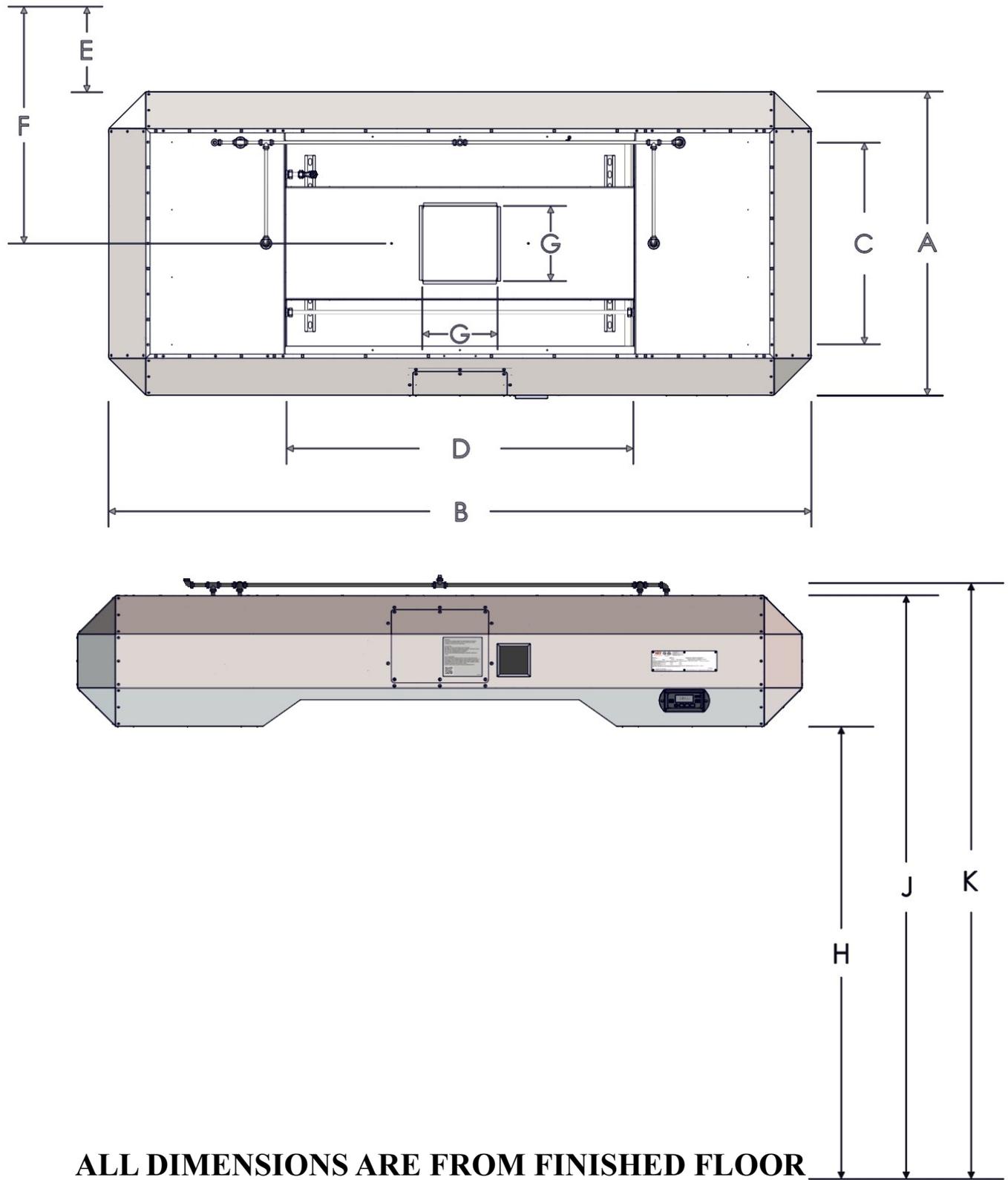
The Main Canopy serves to collect and transmit heat to the exhaust fan. It houses filters, lights, and controller. The controller operates both the hood and ovens. The main canopy size is dependent upon oven size.

The Shrouds assist the efficiency of the main canopy by entrapping heat. They are configurable for either side or end loading or 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 an optional relay for fire suppression.

All AVI 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 AVI Hoods and XLT Ovens.

The AVI 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.



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 [305]	69 5/8 [1768]	89 7/8 [2283]	91 3/4 [2330]	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 [300]	373 [169]	304 [138]	333 [151]
3255	48 3/8 [1229]	111 5/8 [2835]	32 [813]	55 [1397]		37 5/8 [956]					735 [333]	680 [308]	700 [318]	724 [328]	385 [175]	310 [141]	333 [151]
3270-2B	48 3/8 [1229]	126 5/8 [3216]	32 [813]	70 [1778]		37 5/8 [956]					760 [345]	705 [320]	737 [334]	782 [355]	391 [177]	304 [138]	328 [149]
3855	54 3/8 [1381]	111 5/8 [2835]	38 [965]	55 [1397]		40 5/8 [1032]					795 [361]	730 [331]	745 [338]	764 [347]	408 [185]	310 [141]	339 [154]
3870-2B	54 3/8 [1381]	126 5/8 [3216]	38 [965]	70 [1778]		40 5/8 [1032]					825 [374]	770 [349]	770 [349]	828 [376]	419 [190]	322 [146]	345 [156]

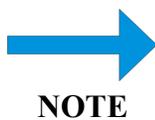
Exhaust Fan And Curb Dimensions			Crated Weight (Stacked)
31 [787]	31 [787]	67 [1702]	185 [84]



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

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

Exhaust Flow Rates VOLUME (min. recommended)							
Switches 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	506	644	828	966
				[14.33]	[18.24]	[23.45]	[27.35]
	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		506	644	828	966
				[14.33]	[18.24]	[23.45]	[27.35]
			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	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]	



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)							
	Switches 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]	

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

NOTE Most building codes require 500 Feet per Minute velocity. Exhaust duct is 1 ft². Check with your local building official for requirements.

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.

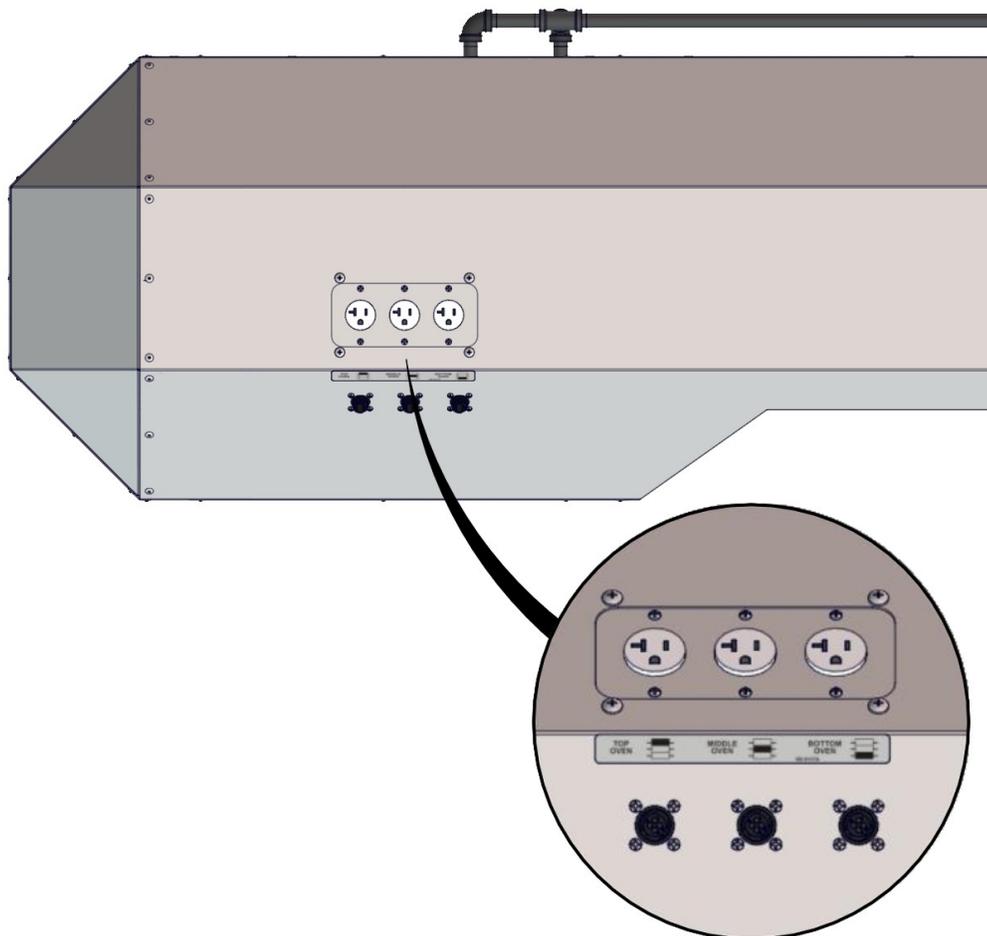
Inputs into Electrical Box

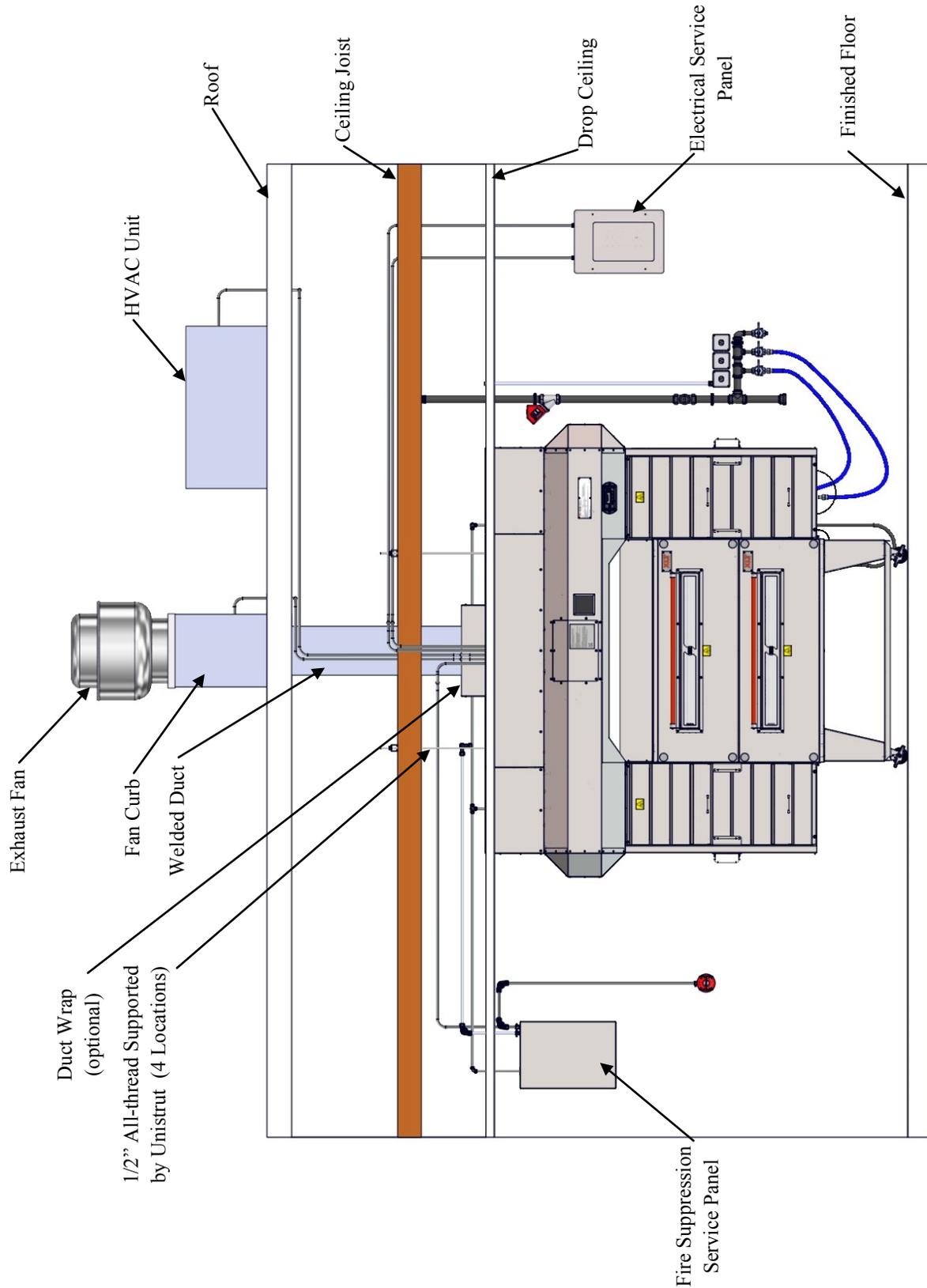
AVI Hood Electric Utility Specifications			
	# of Circuits	Rating	Purpose
Standard	1	208/240 VAC, 1 Phase, 60 Hz, 6 Amp	VFD Controller
	up to 3	120 VAC, 1 Phase, 60 Hz, 20 Amp	Ovens
World	1	230 VAC, 1 Phase, 50 Hz, 6 Amp	VFD Controller
	up to 3	230 VAC, 1 Phase, 50 Hz, 10 Amp	Ovens

Outputs from Electrical Box

The AVI Hood system provides:

- Up to (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.

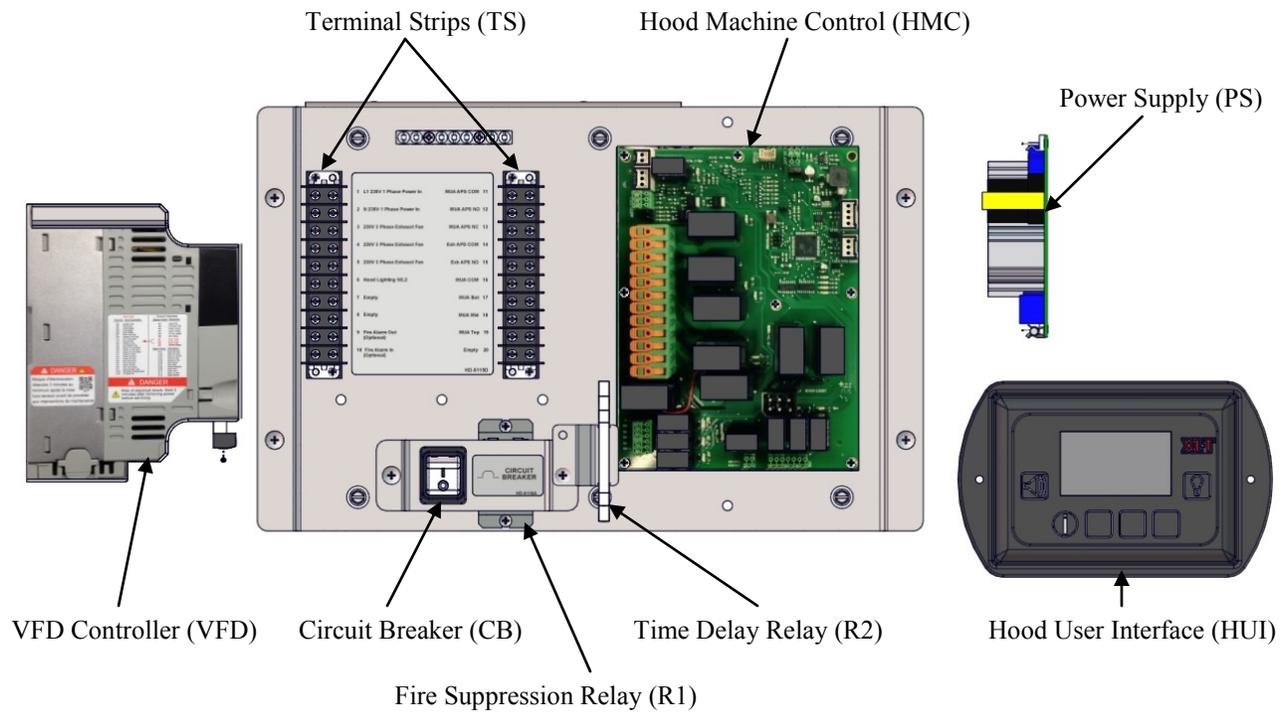




All structural members, electrical & fire suppression equipment shown for reference only.

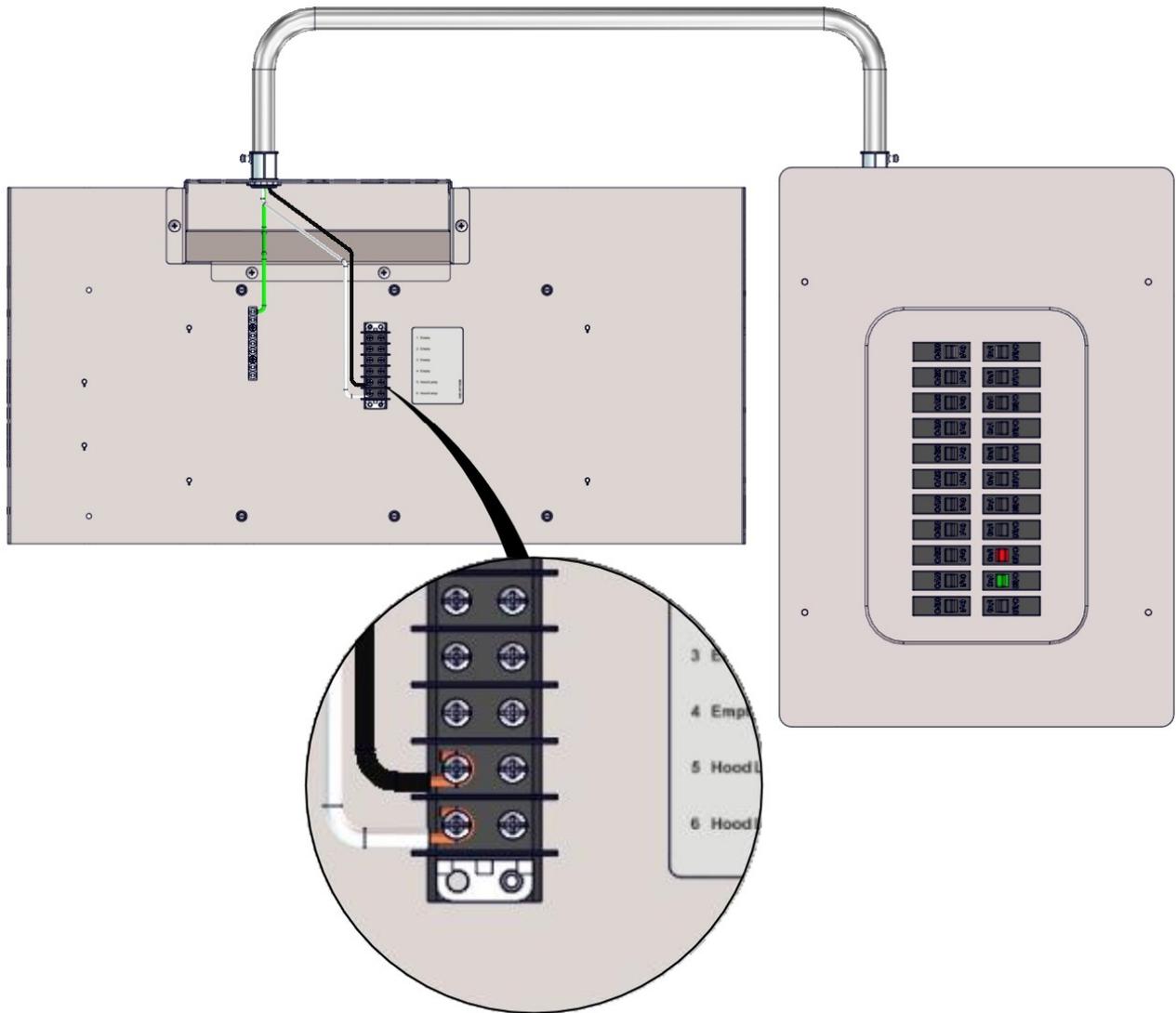
HOOD ELECTRICAL CONNECTIONS

VFD Control Box - Standard w/Fire Suppression



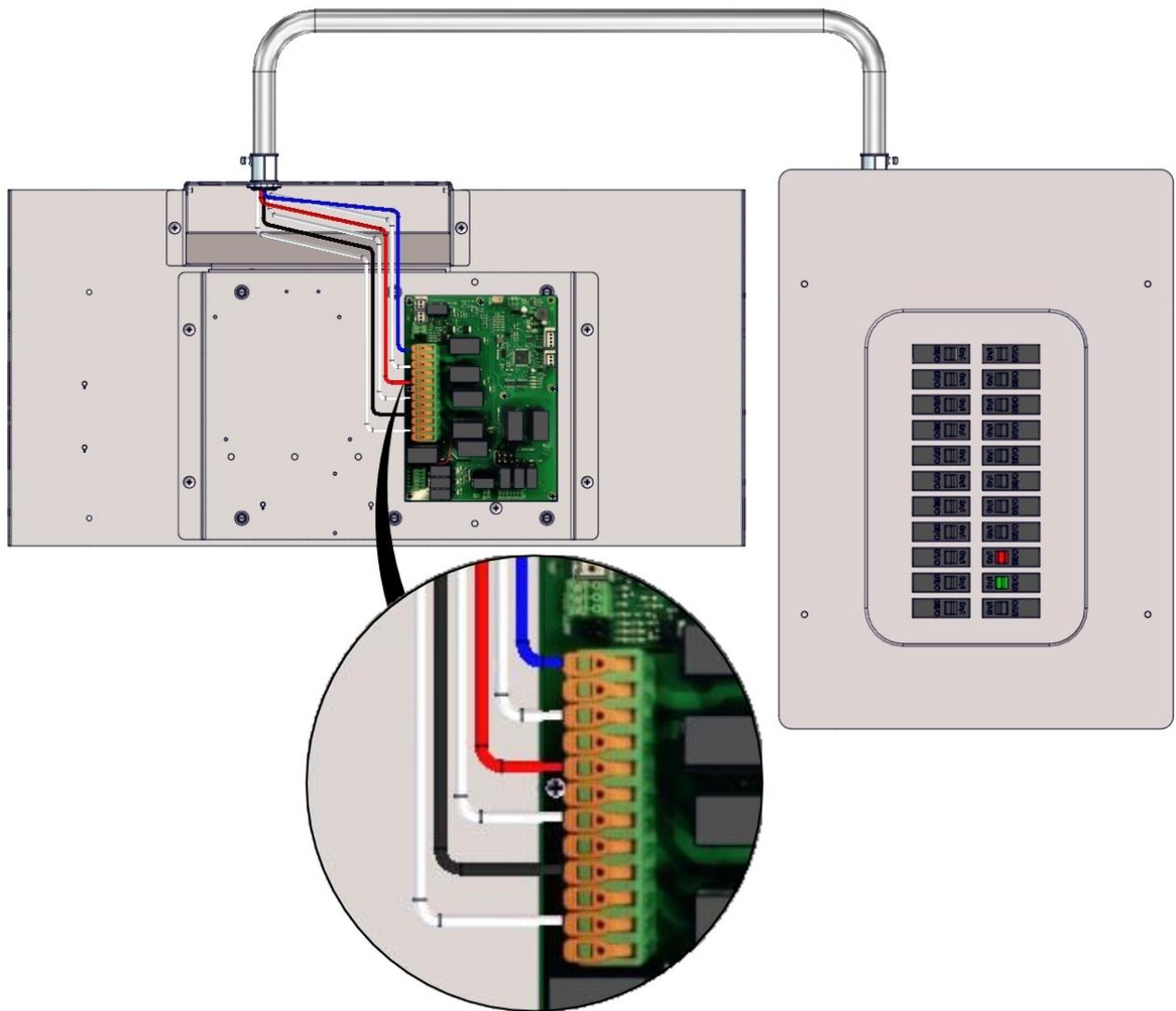
HOOD ELECTRICAL CONNECTIONS

Input Power to Lights - Without VFD Controller

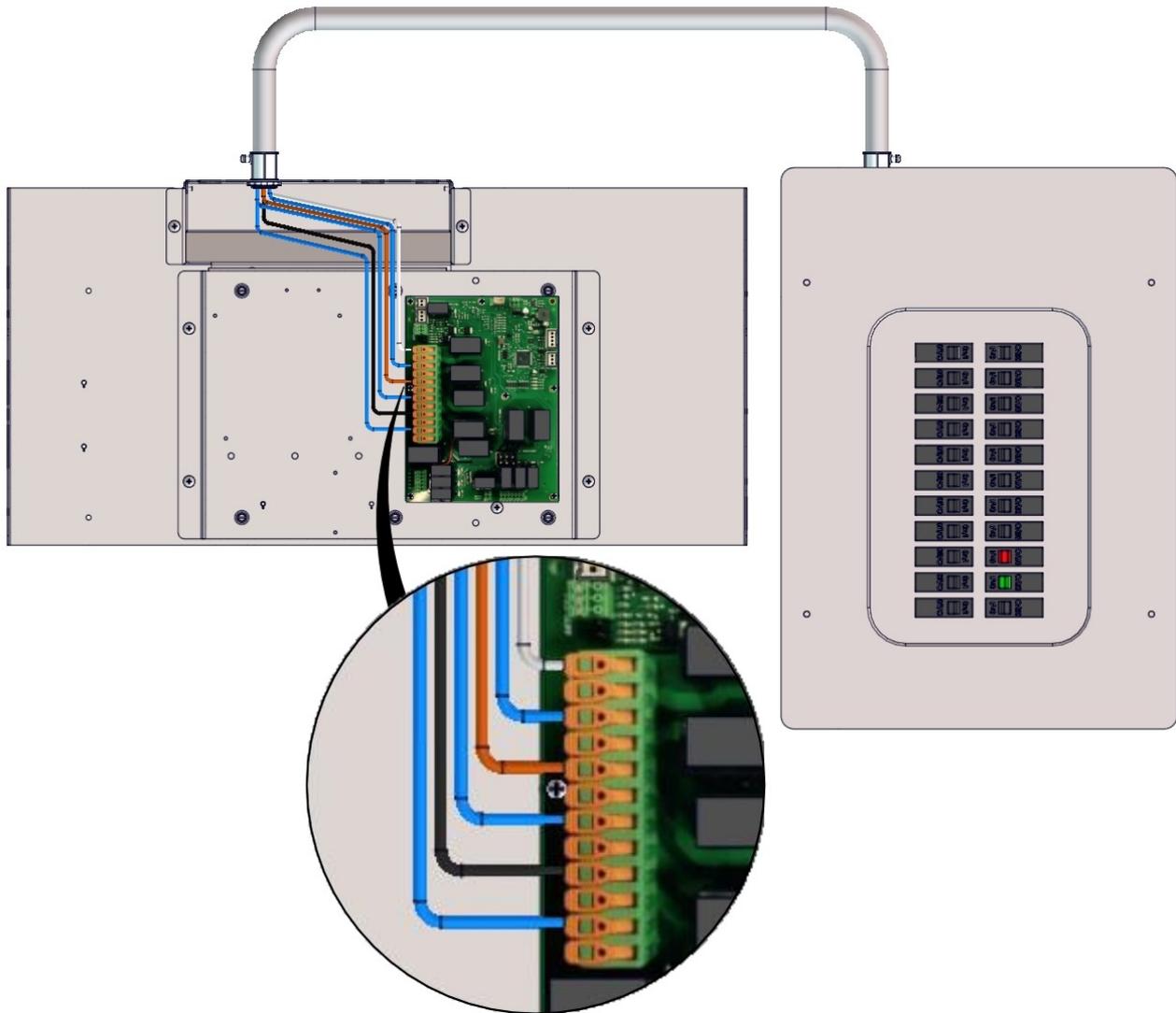


Non-VFD Control Box (Cover removed)

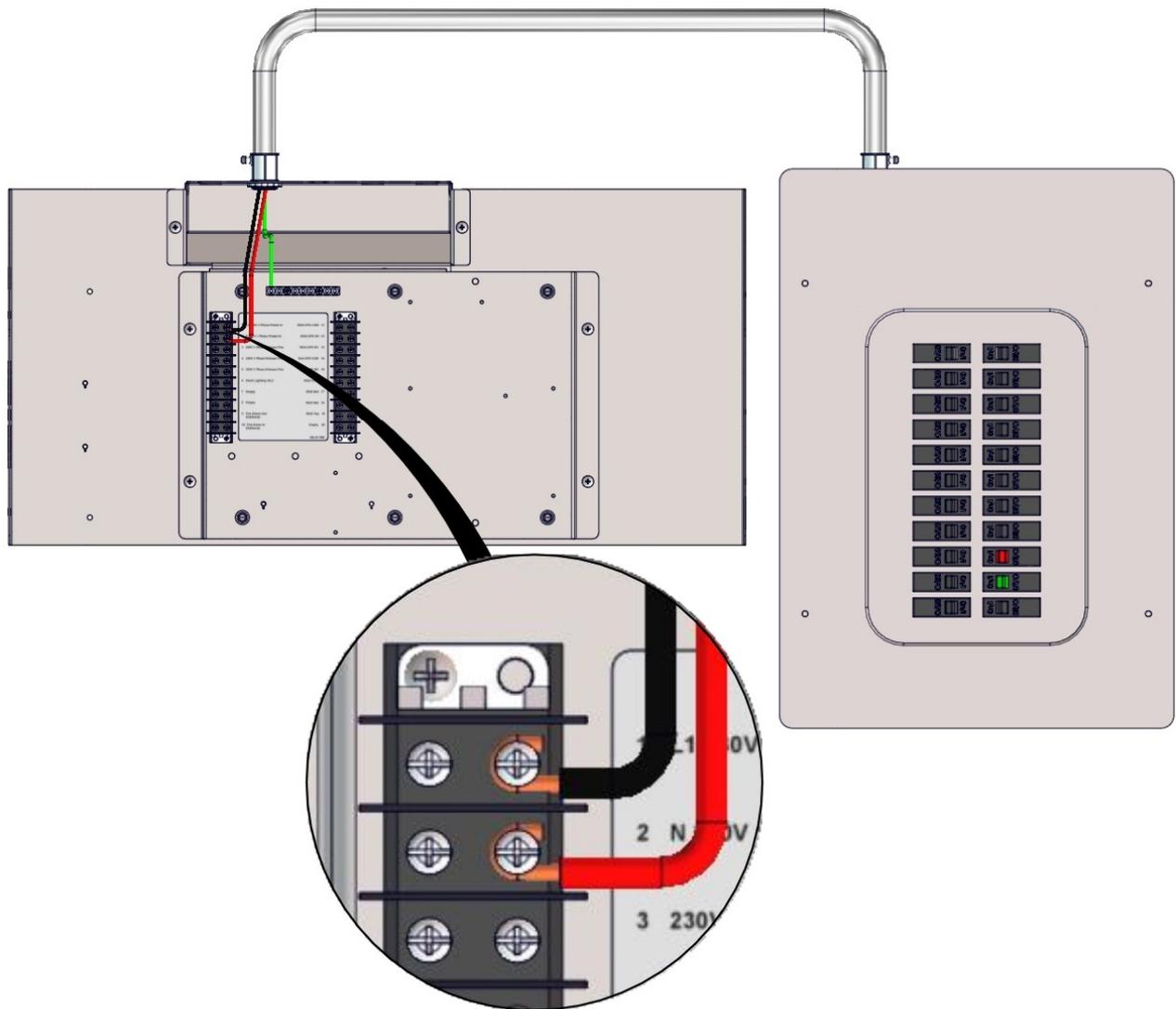
Input Power to Ovens - Voltage & Frequency



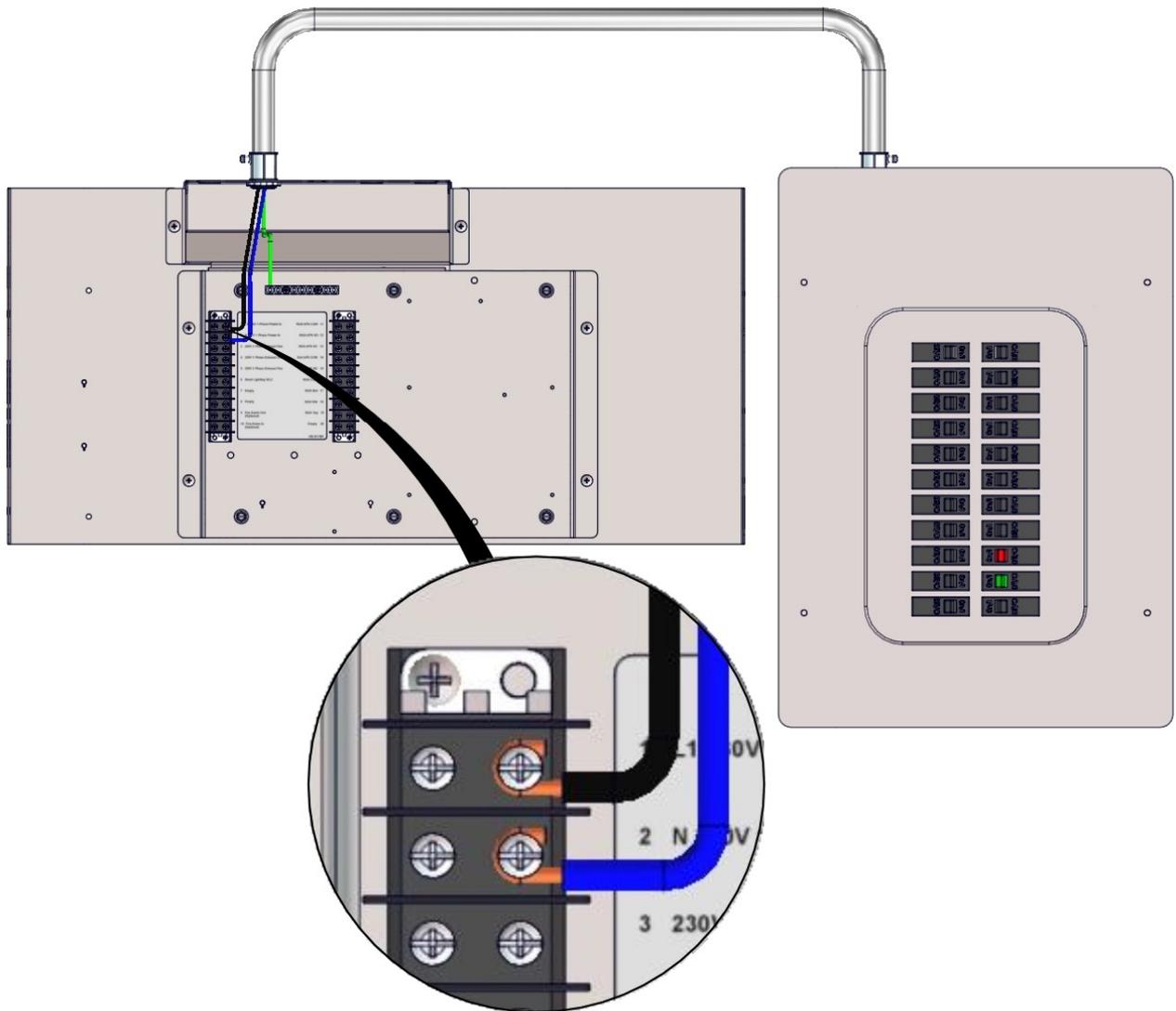
Input Power to Ovens - World Voltage & Frequency



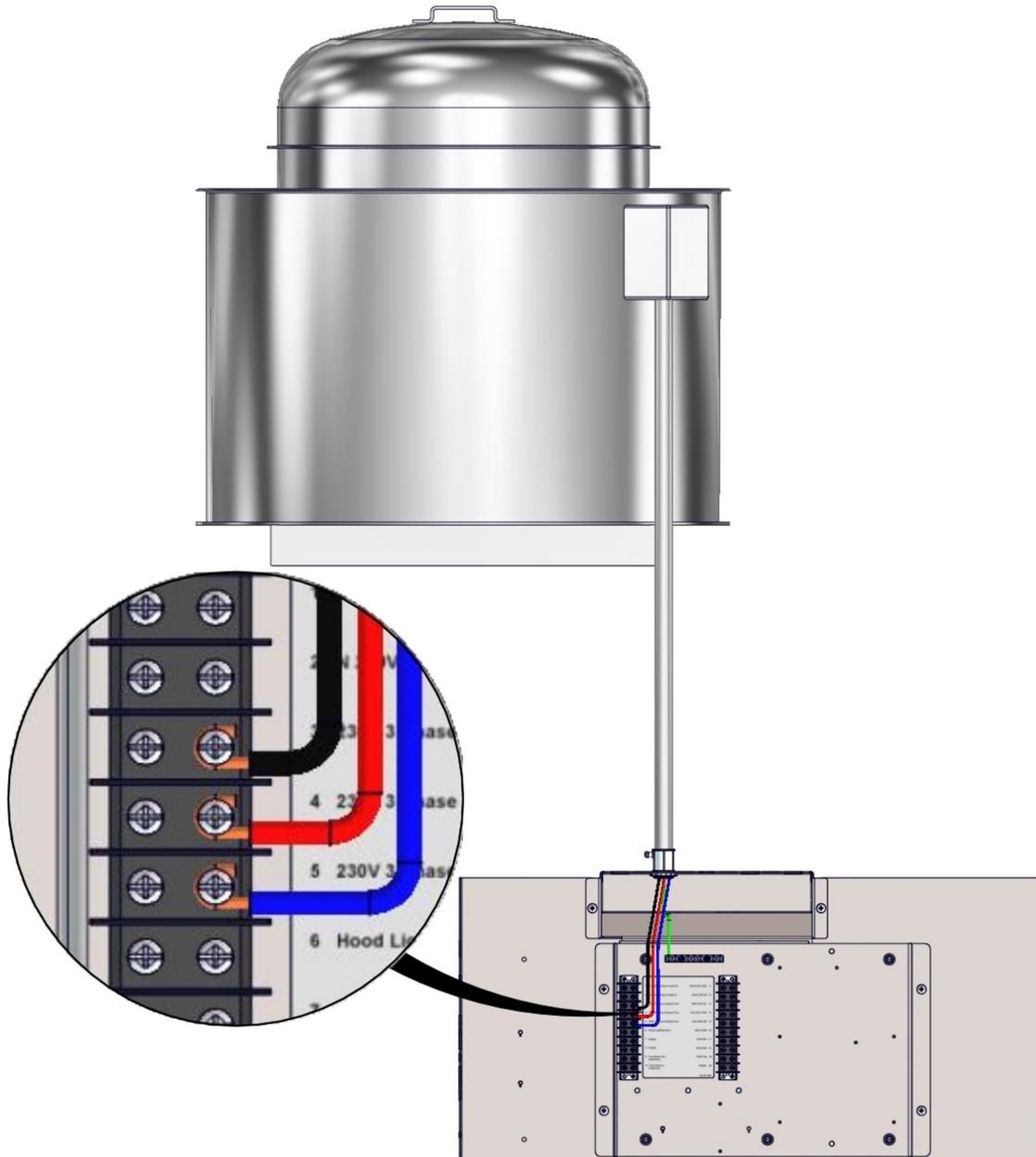
Input Power to VFD Controller - Standard Voltage & Frequency



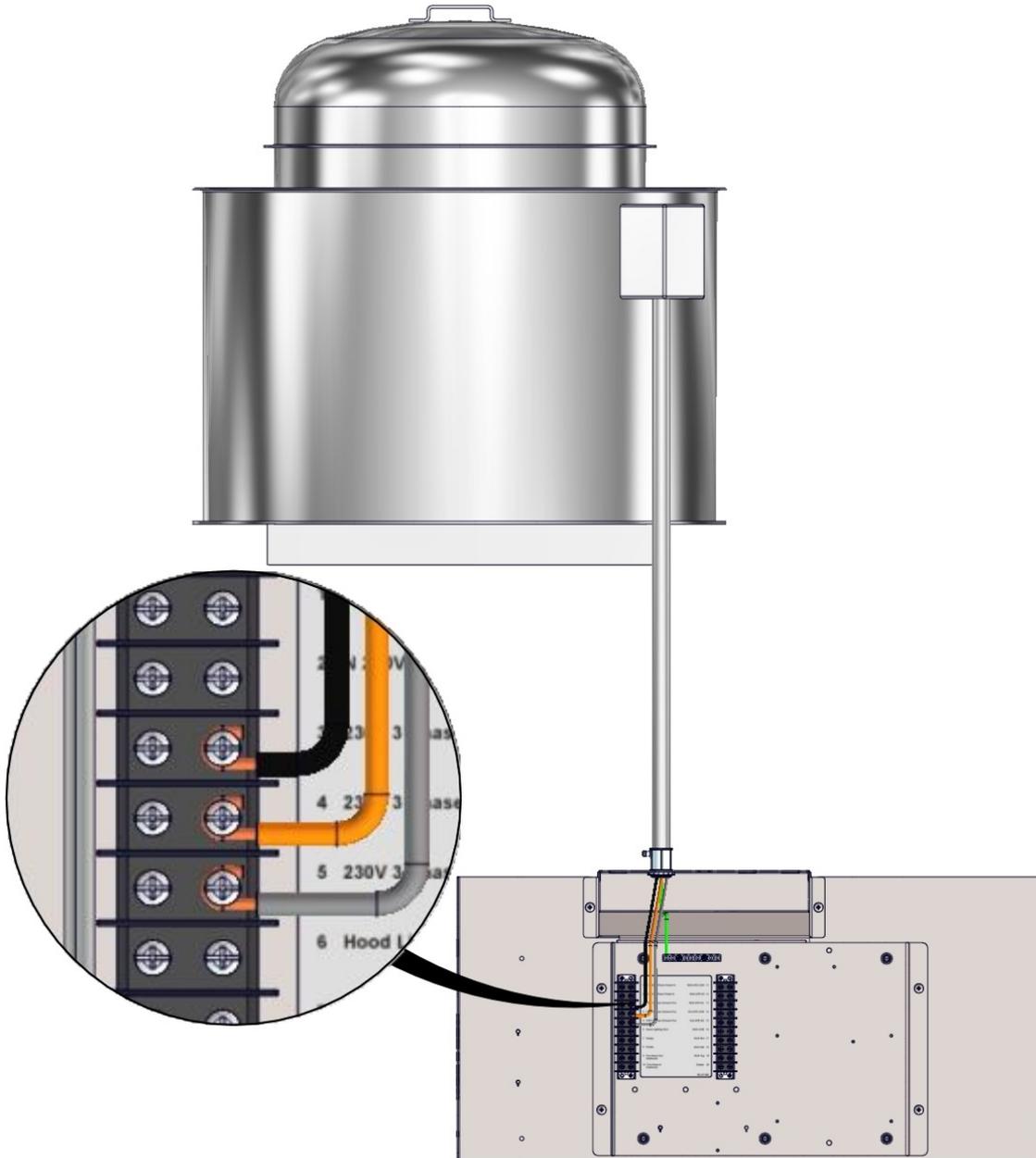
Input Power to VFD Controller - World Voltage & Frequency



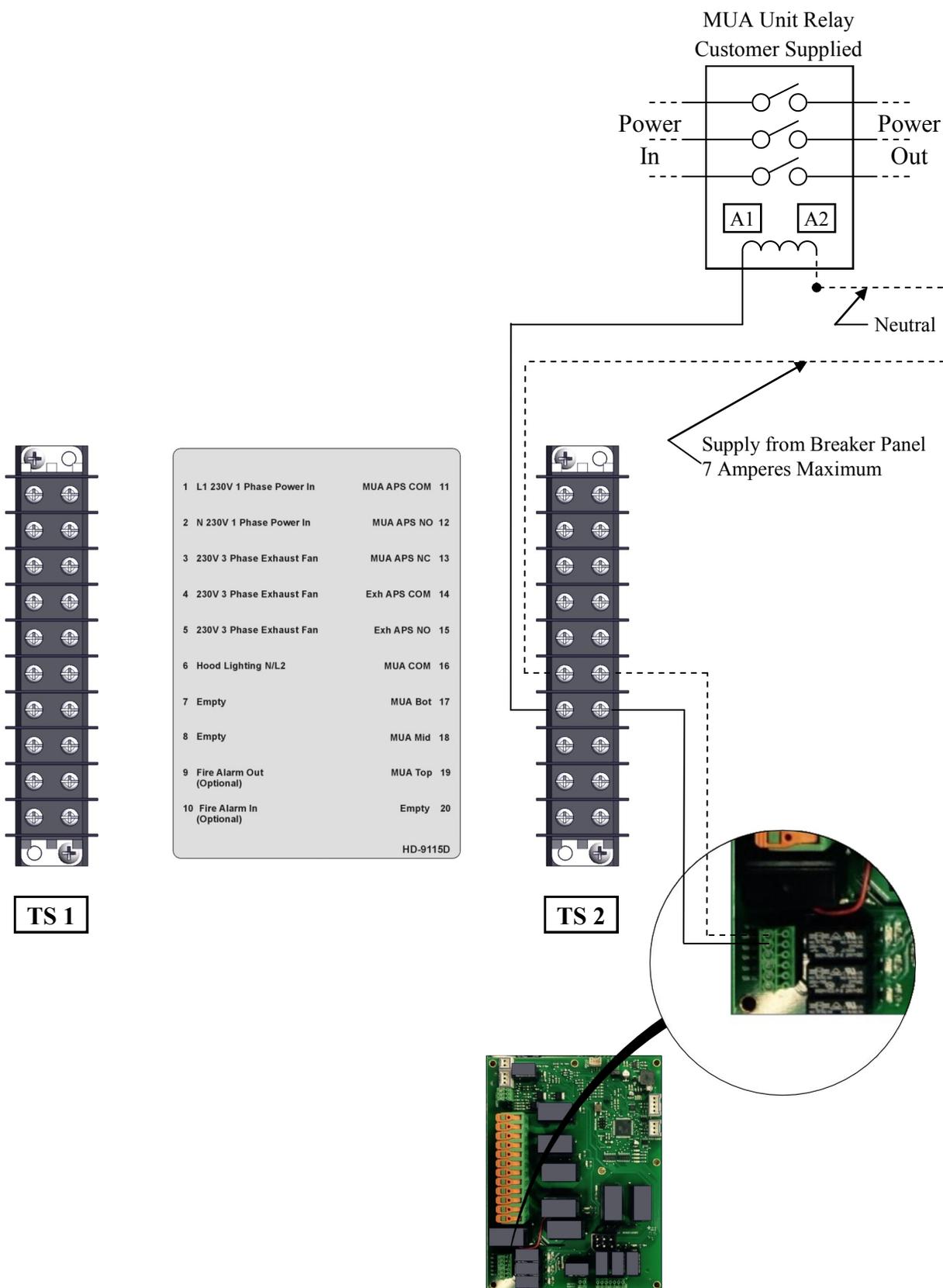
Output Power from VFD to Exhaust Fan - Standard Voltage & Frequency



Output Power from VFD to Exhaust Fan - World Voltage & Frequency

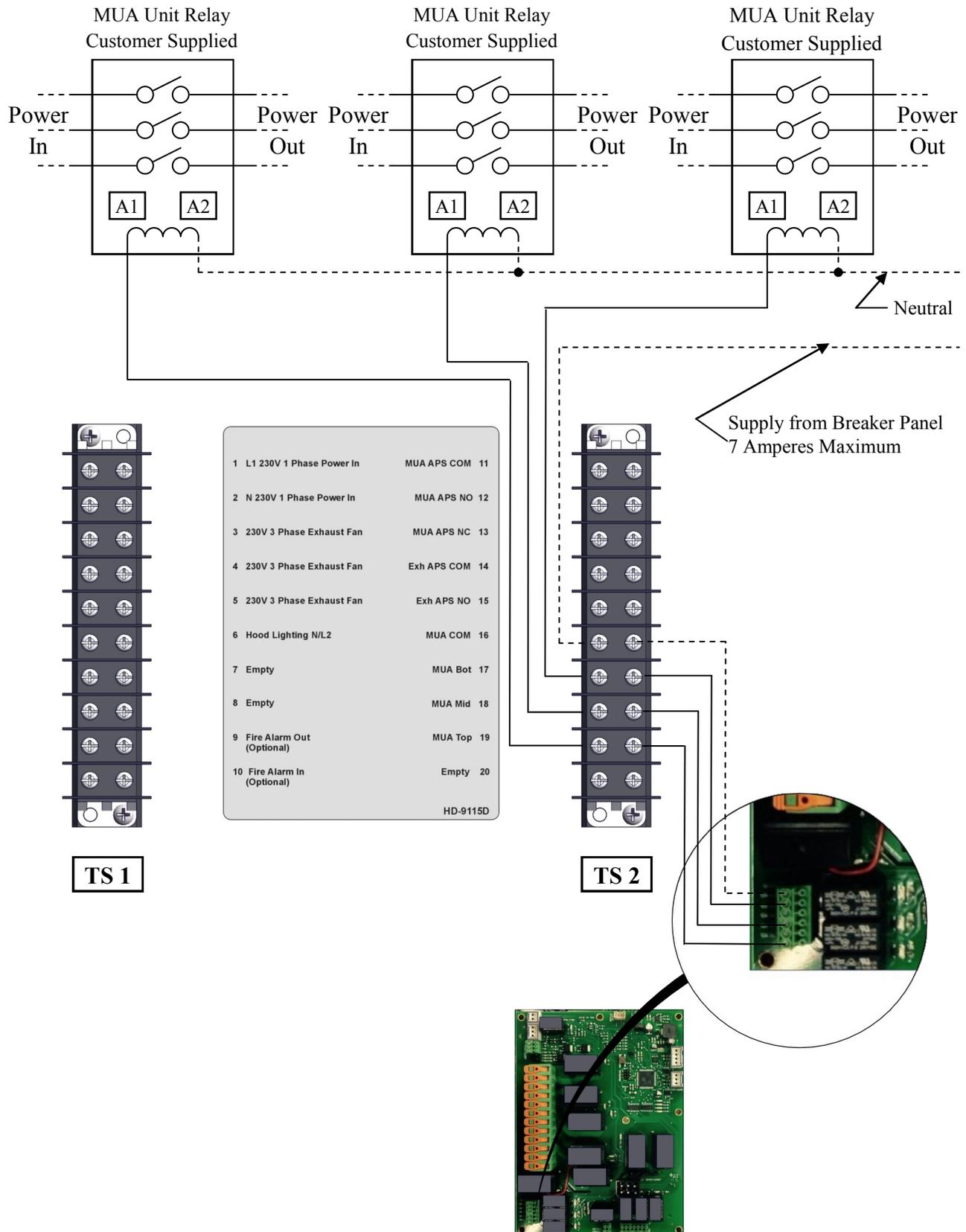


MUA Damper Relays - Single Output - Voltage & Frequency



Some wiring removed for clarity. See schematic for details.

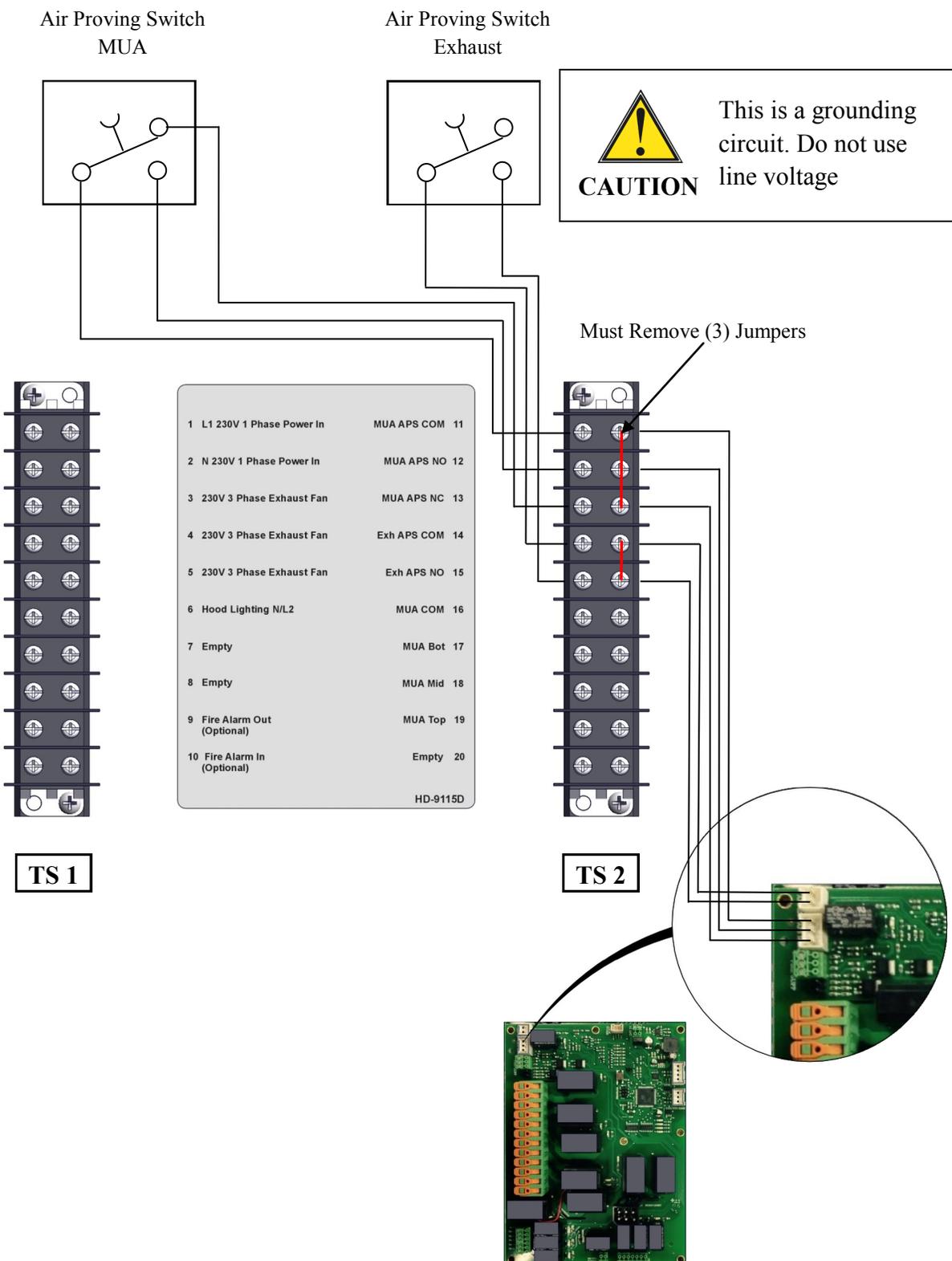
MUA Damper Relays - Multiple Output - Voltage & Frequency



Some wiring removed for clarity. See schematic for details.

HOOD ELECTRICAL CONNECTIONS

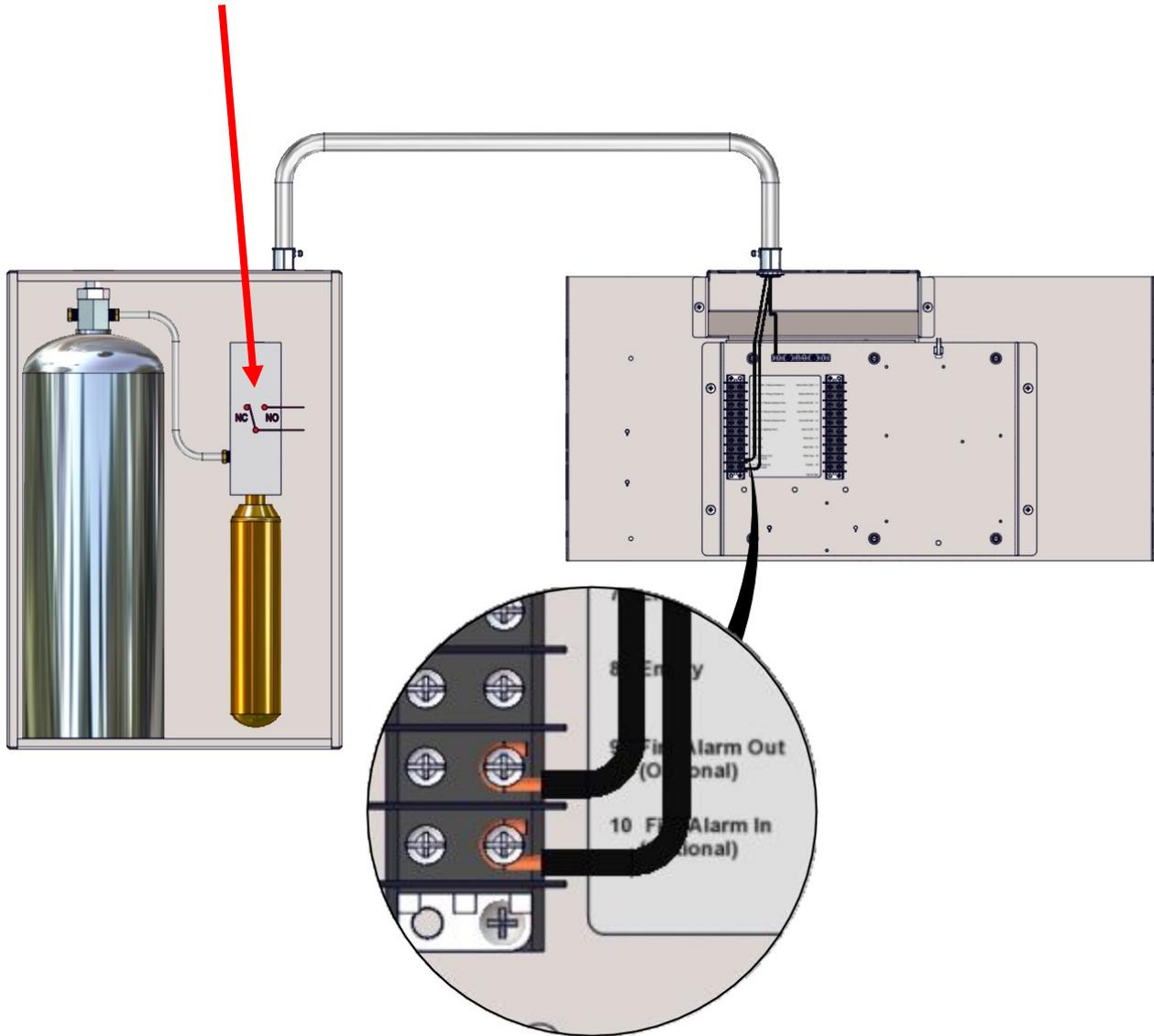
World Voltage & Frequency-W/Air Proving Switches



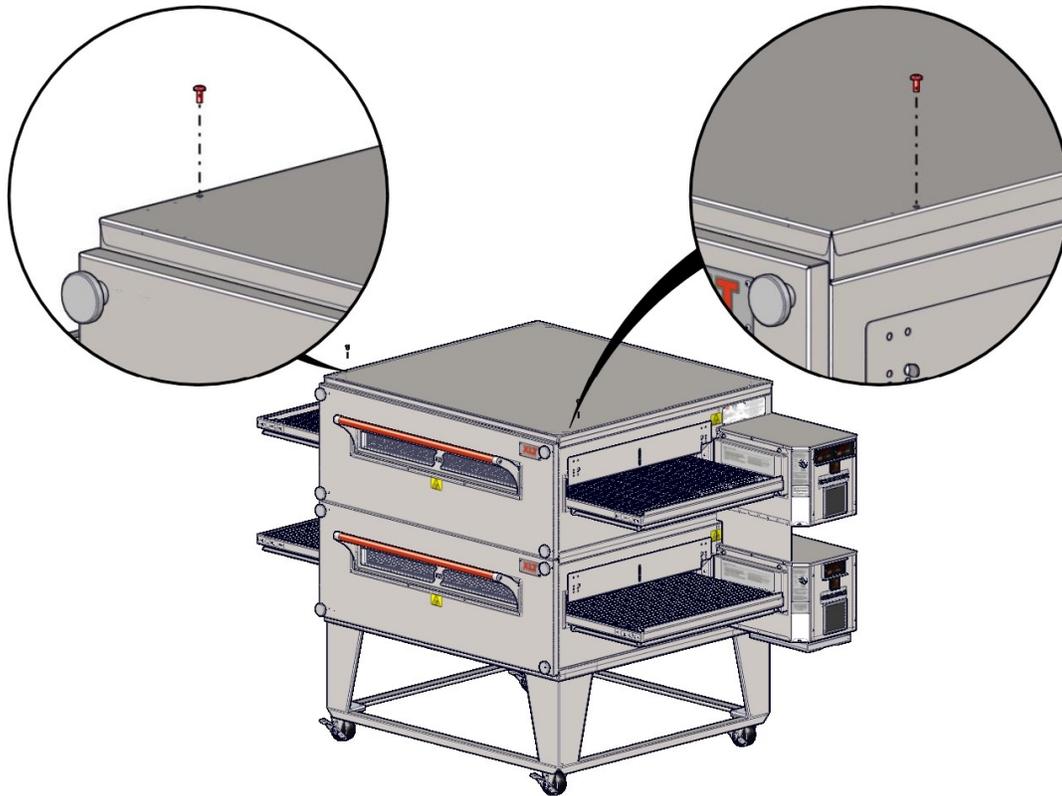
Some wiring removed for clarity. See schematic for details.

Fire Alarm Relay - Voltage & Frequency

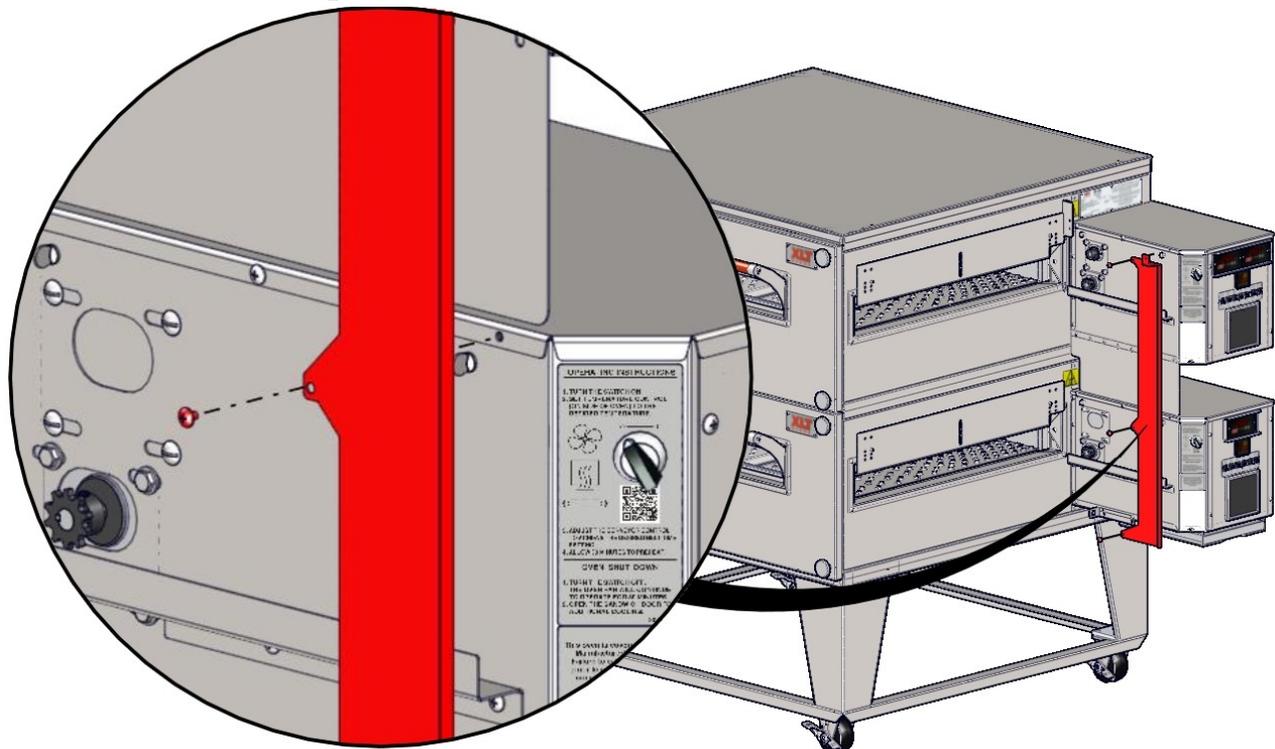
 **NOTE** Connect wires from the Junction Box to the Normally Open (NO) contacts in the Fire Suppression cabinet.



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

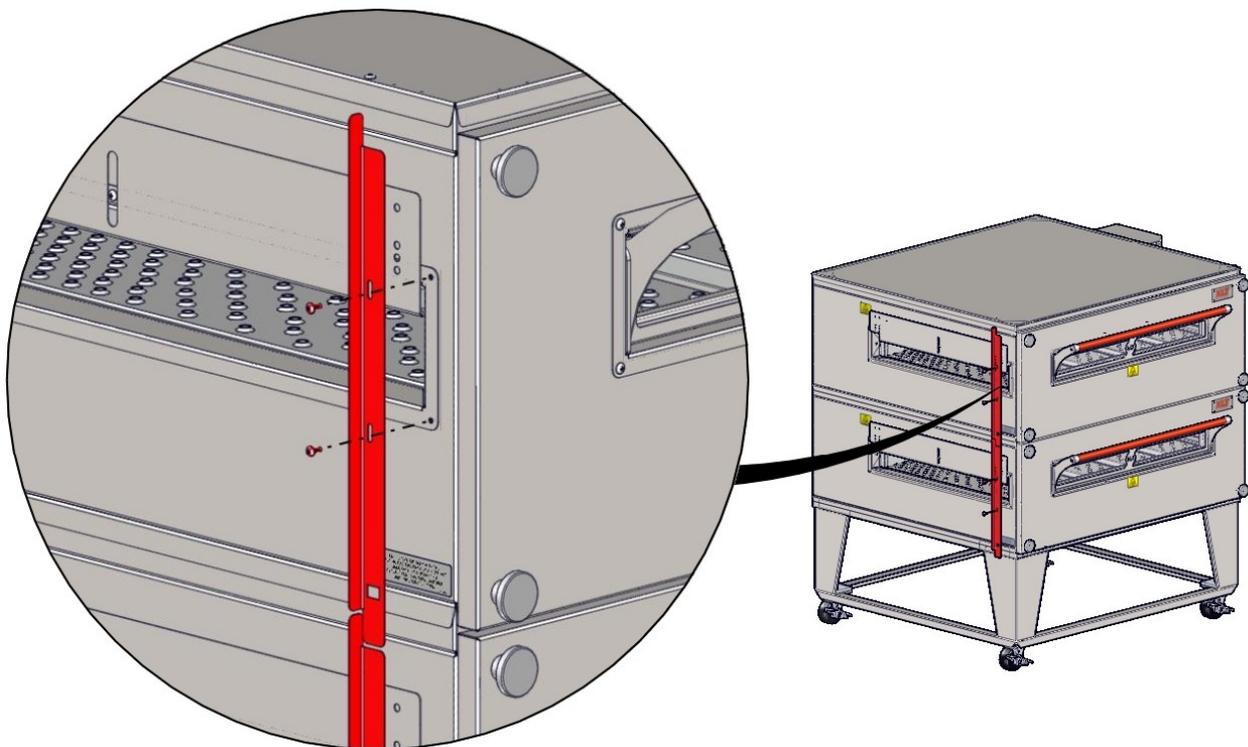
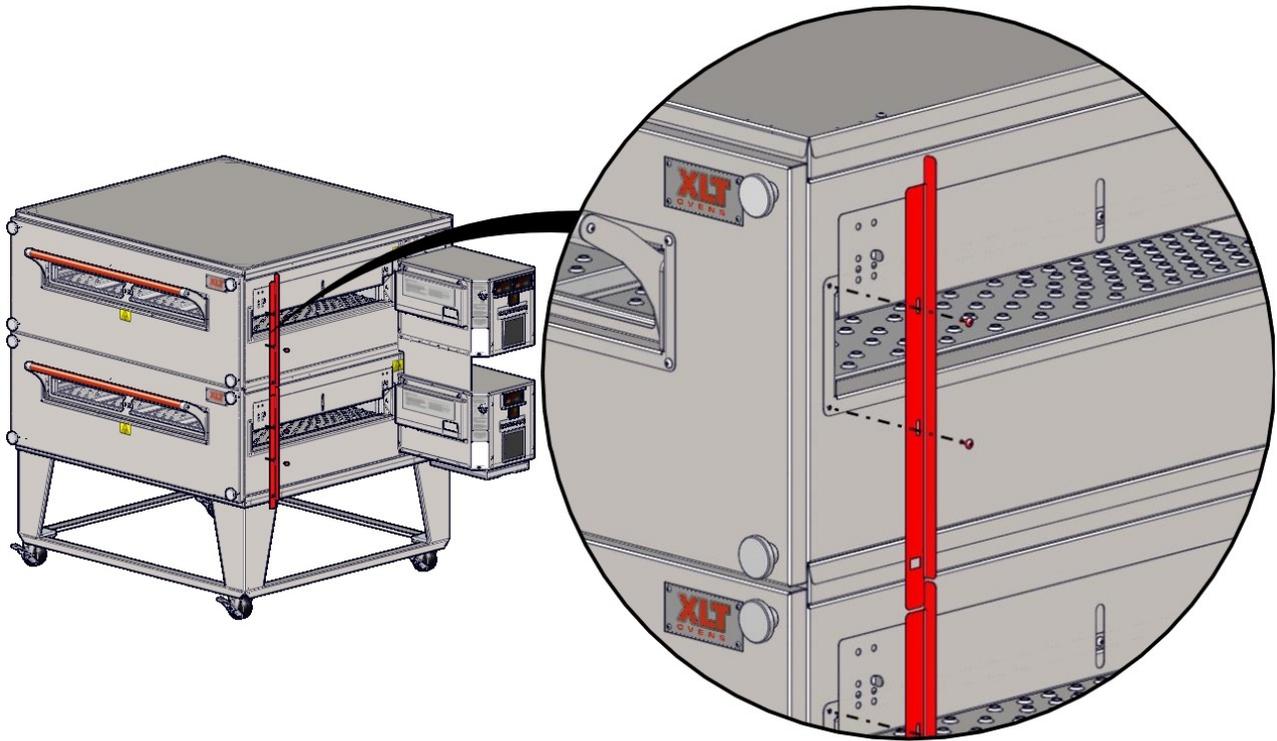


Prepare Ovens - Control Box Closeout Bracket

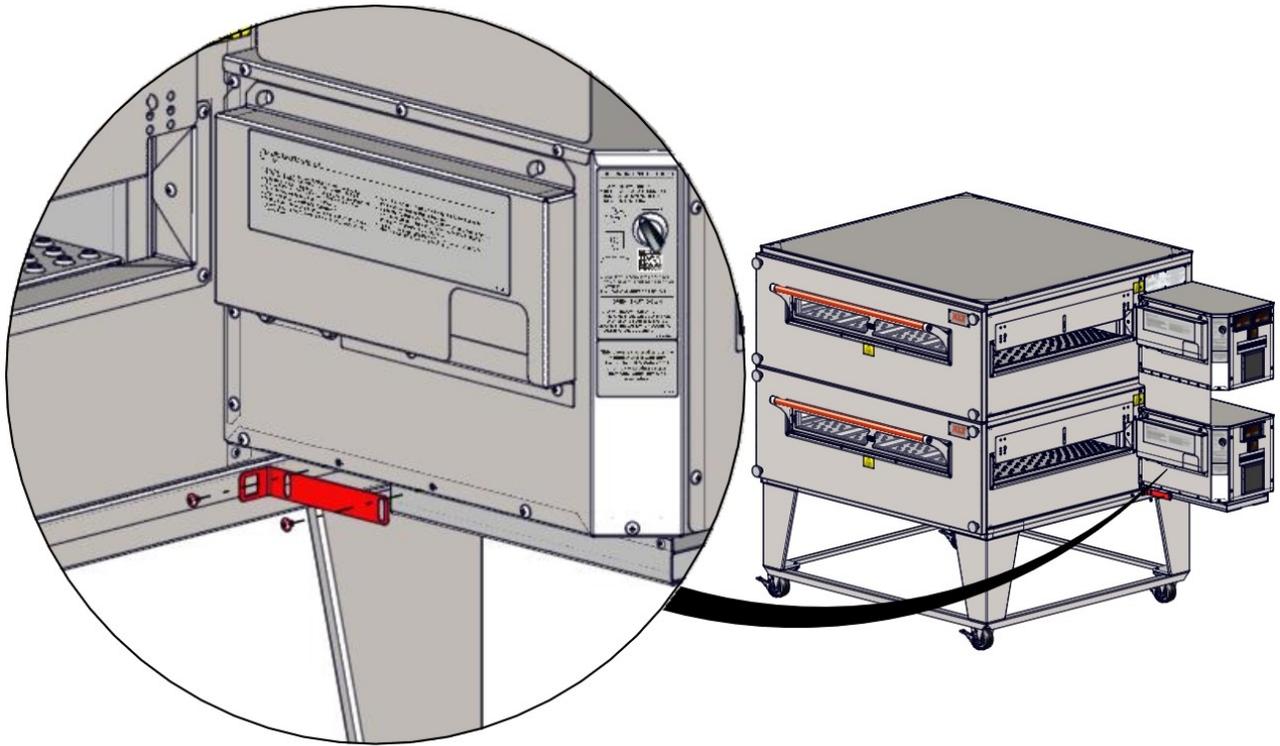


Conveyors have been removed for clarity

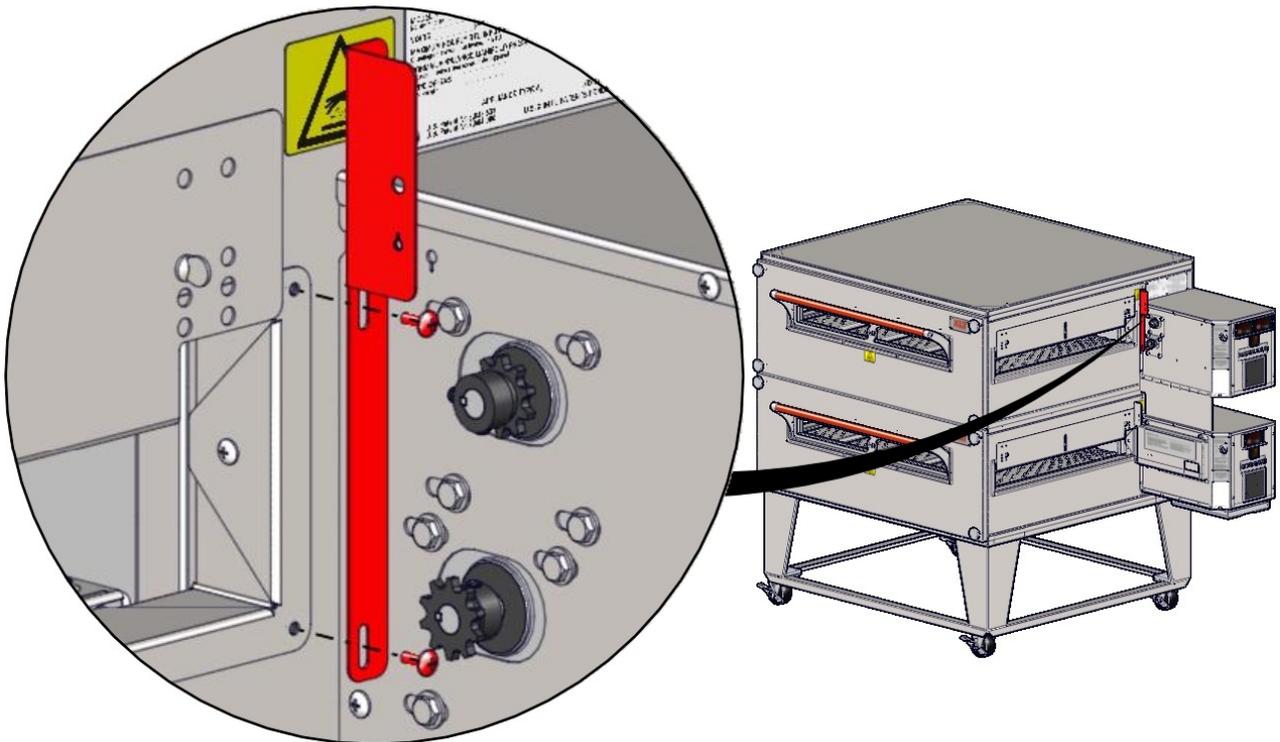
Prepare Ovens - Front Shroud Brackets



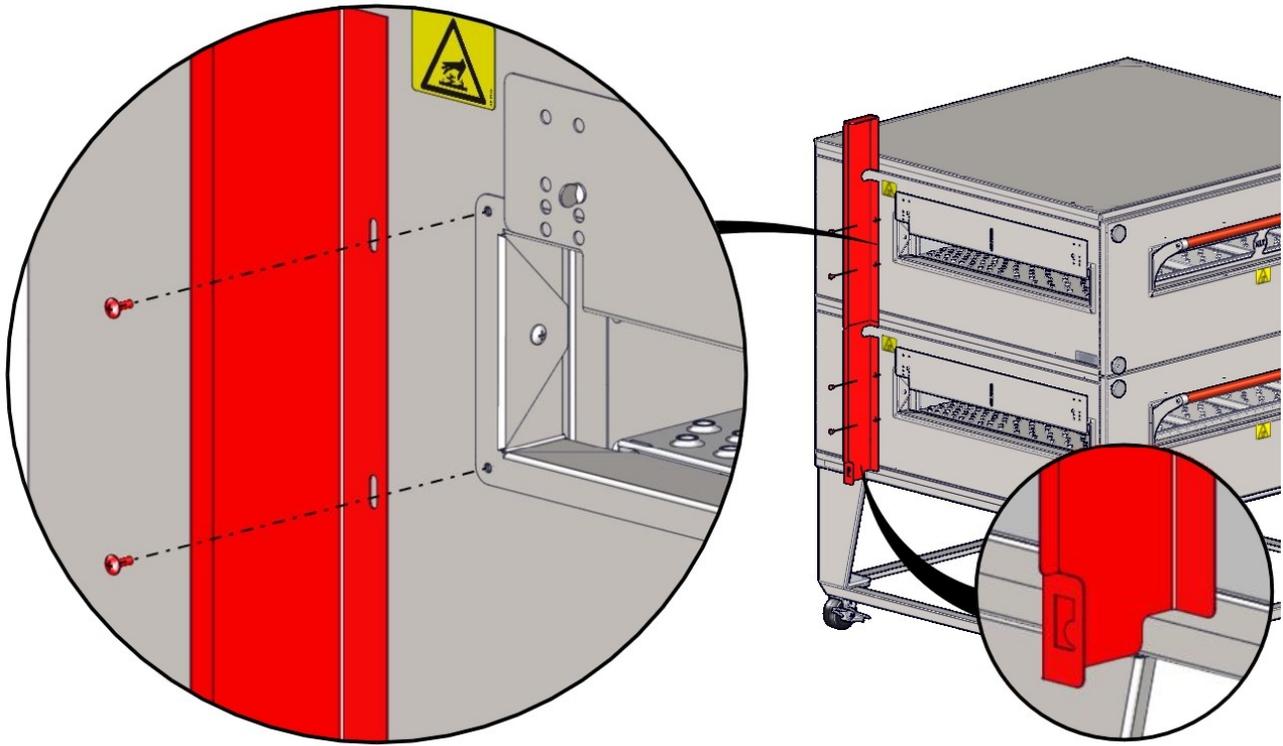
Prepare Ovens - Bottom Rail Bracket



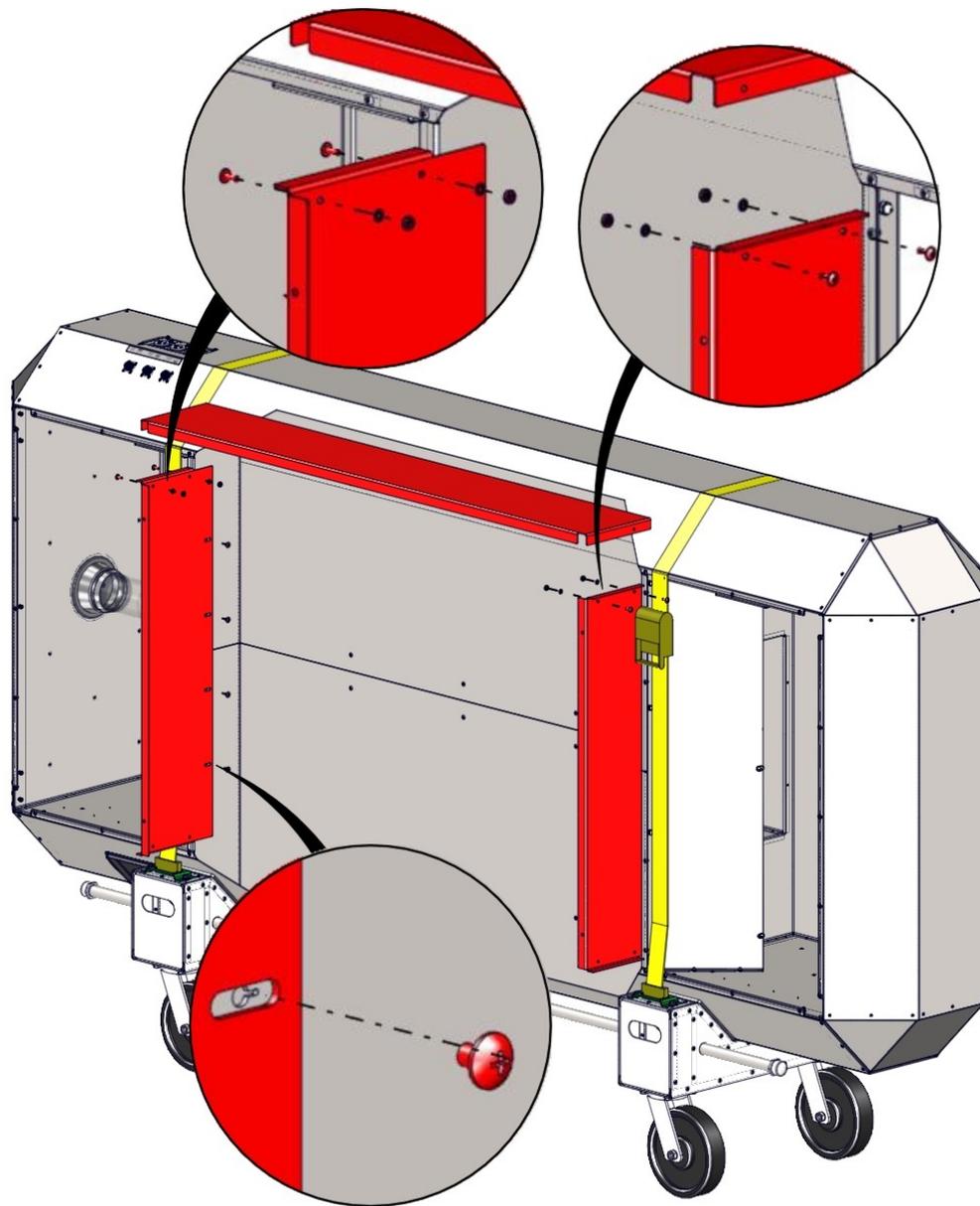
Prepare Ovens - Control Box Side Closeout



Prepare Ovens - Rear Shroud Brackets

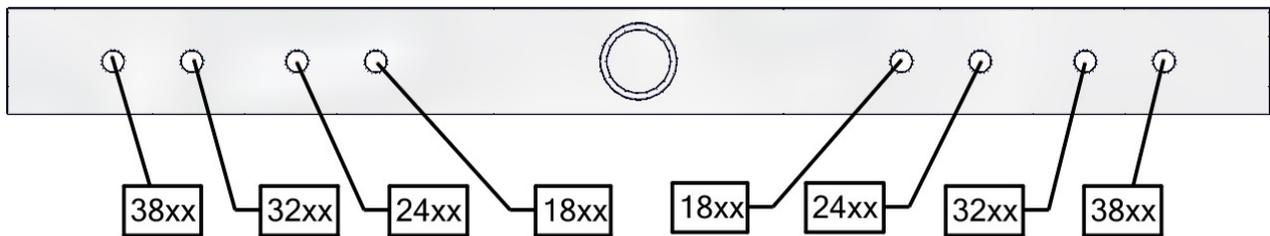
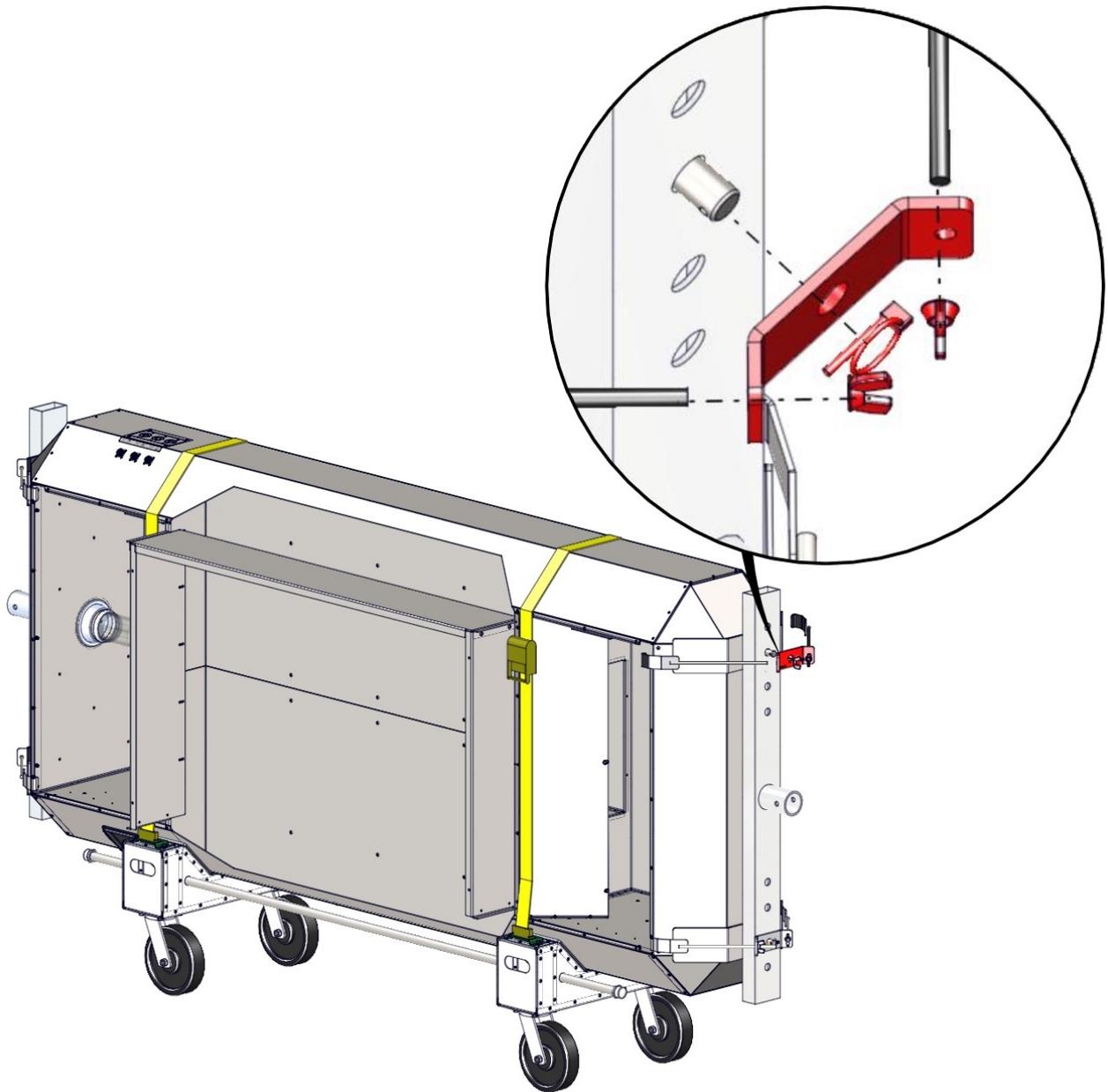


Prepare Hood



Lifting Gear Setup

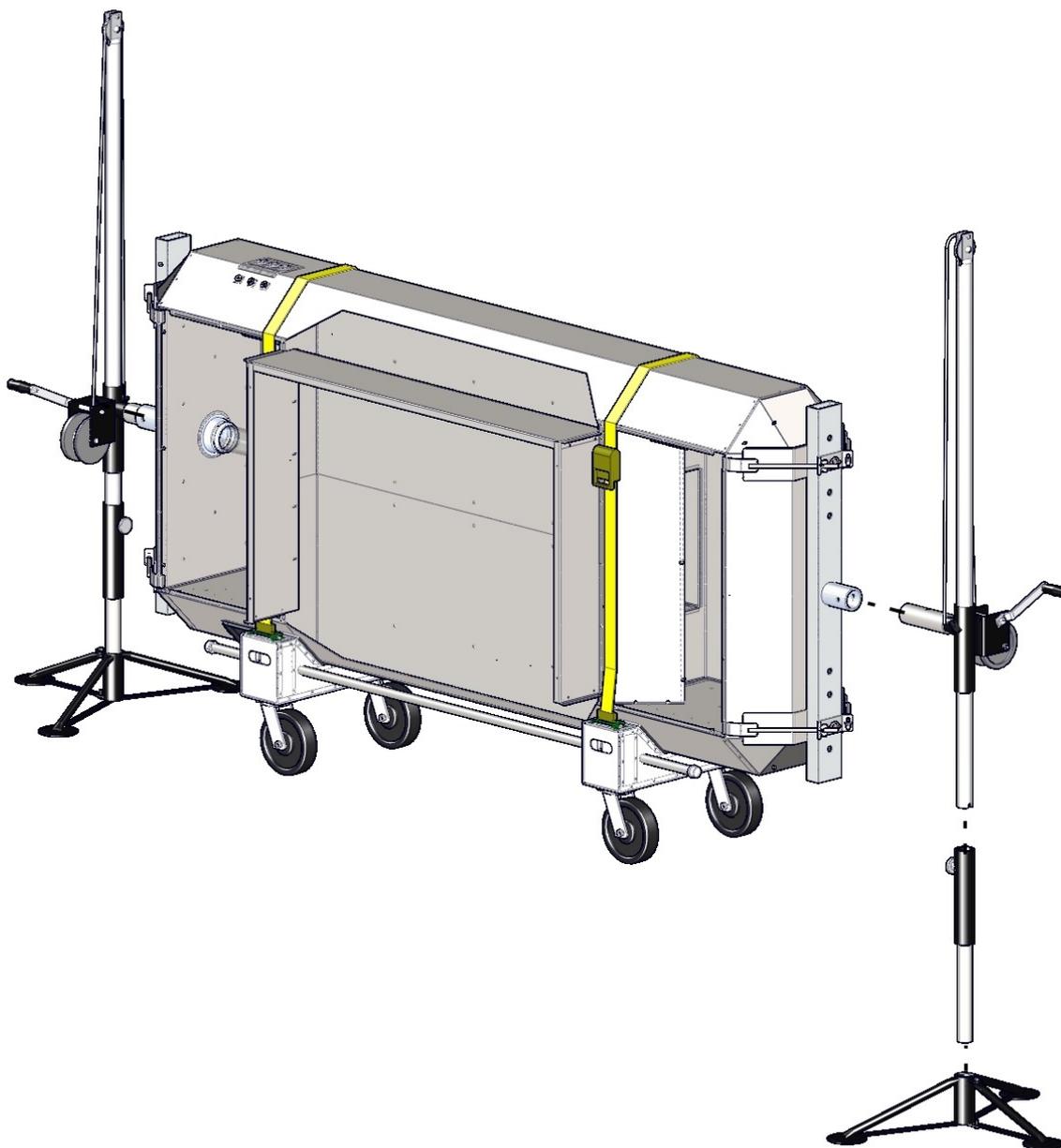
AVI hoods can easily be moved and stacked with the proper lifting equipment. The use of XLT approved lifting equipment is highly recommended. Contact XLT for more information.



Lifting Jack Setup

**DANGER**

- Inspect cable prior to each use.
- If cable is frayed or shows signs of excessive wear & tear, DO NOT USE until cable is replaced.
- Check for smooth operation. The cable should not be pinched & should pass smoothly over the pulley on top of the pole assembly.
- 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.



Stacking Hood on the Ovens



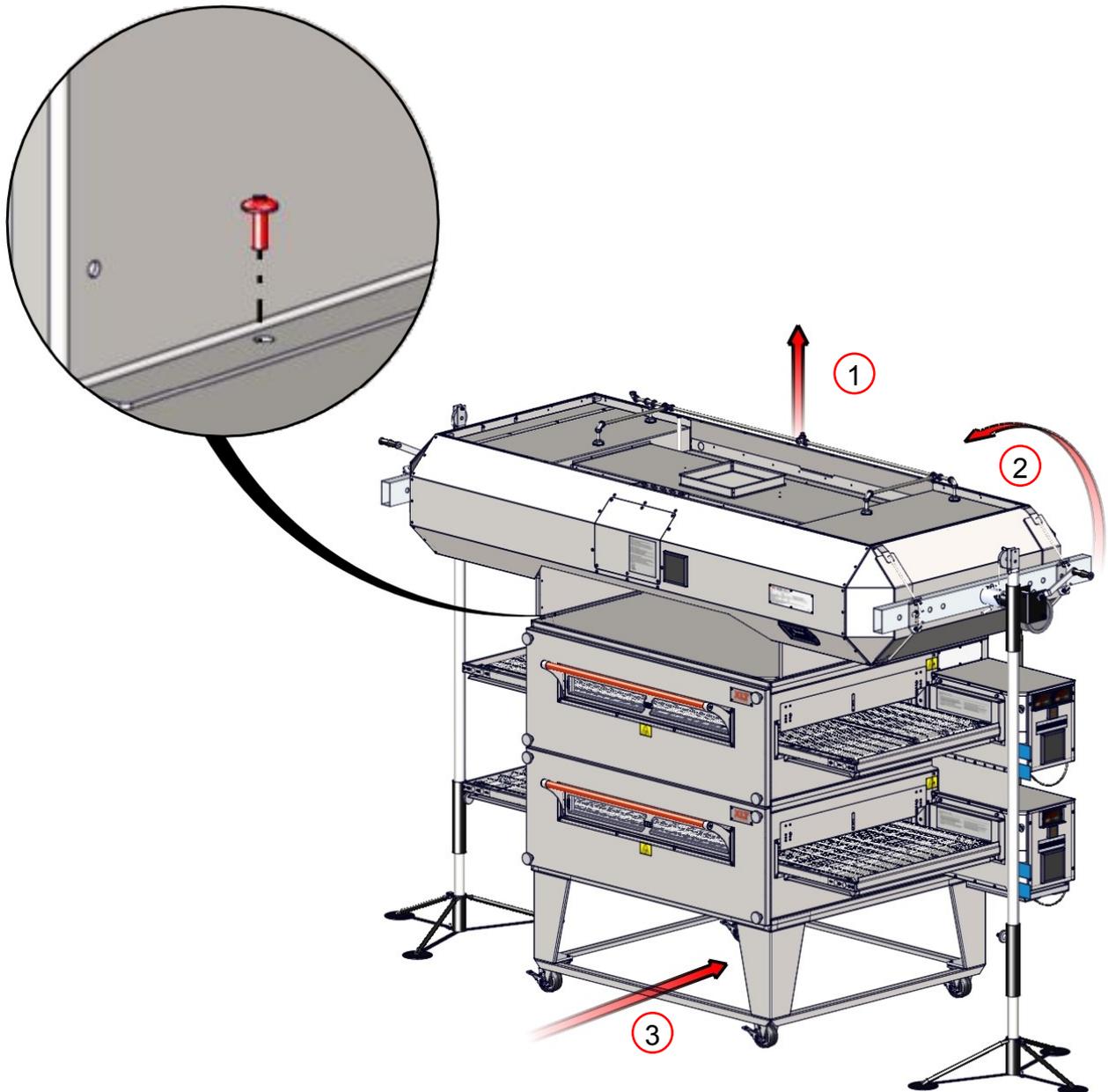
DANGER

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

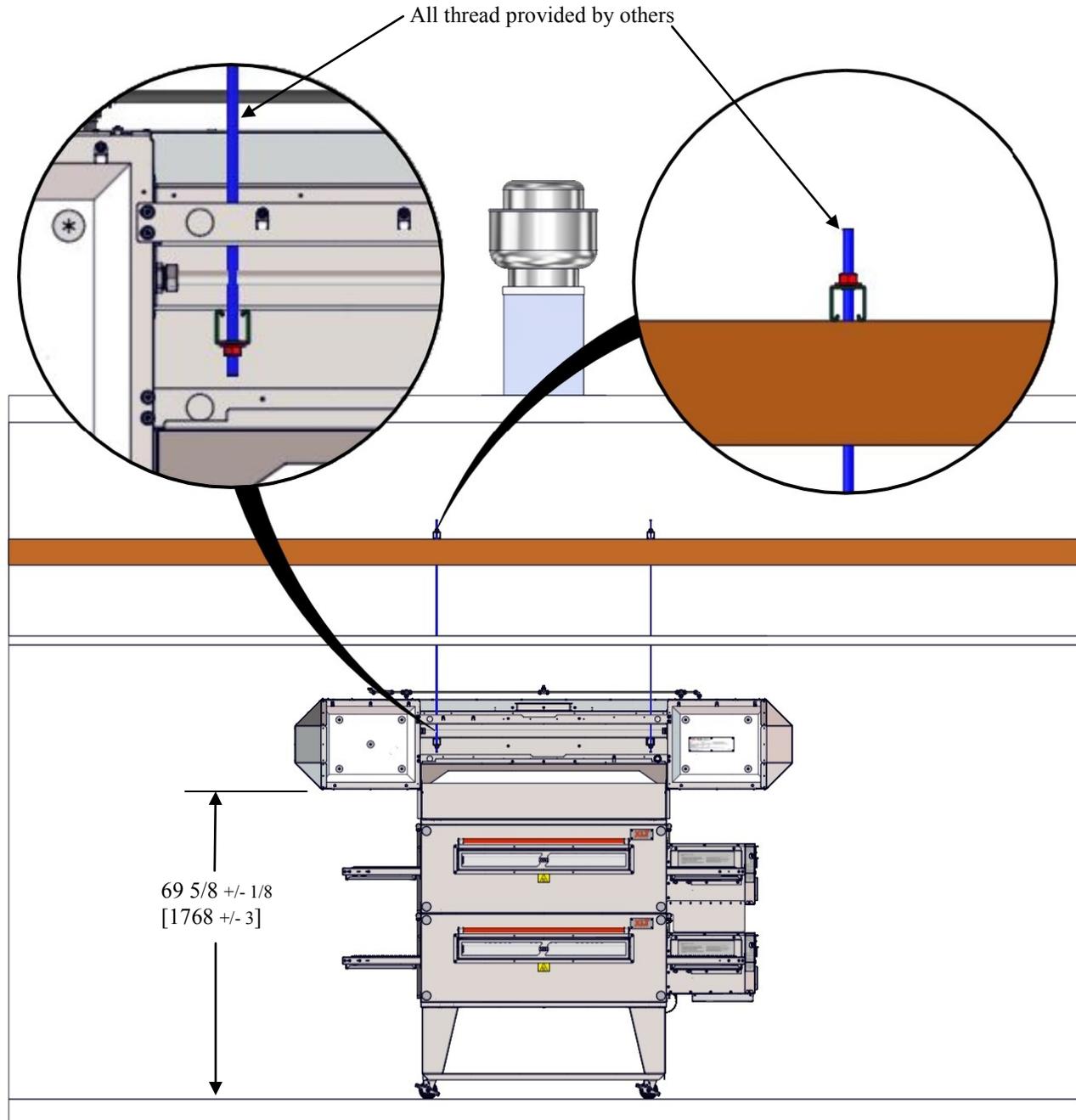


DANGER

- 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.

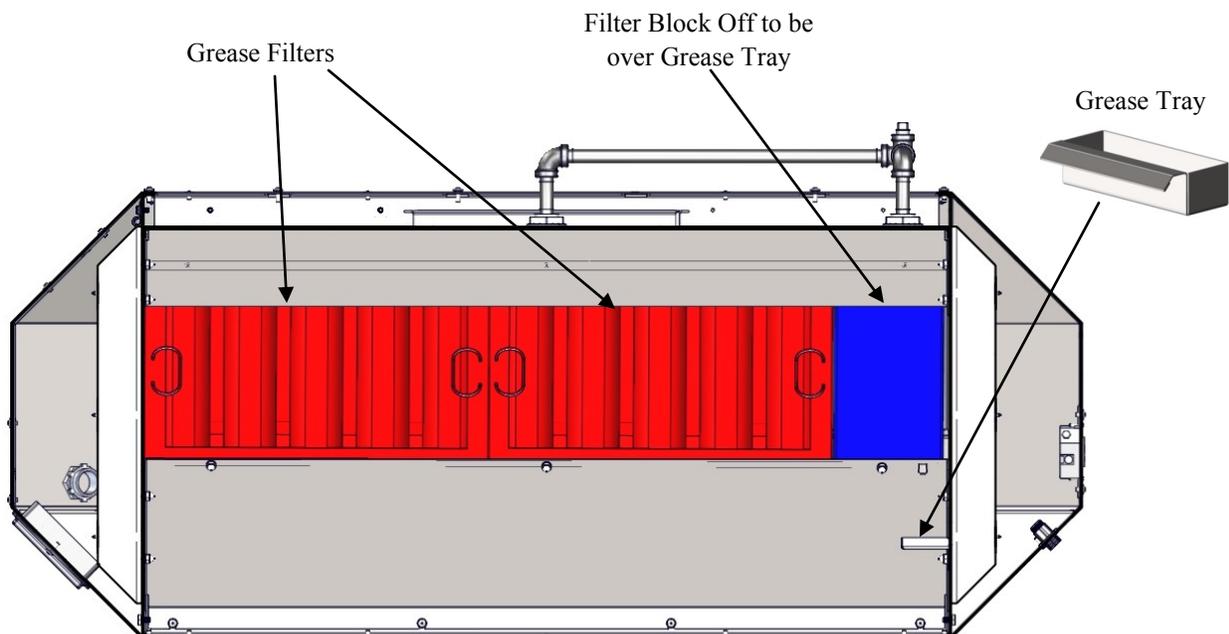
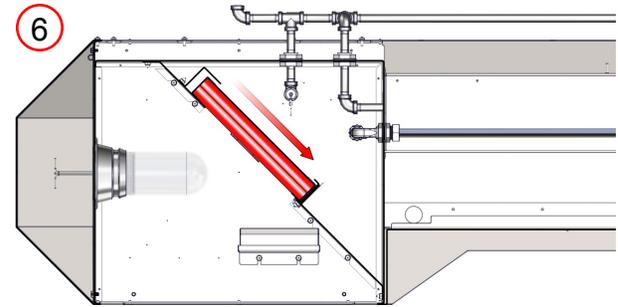
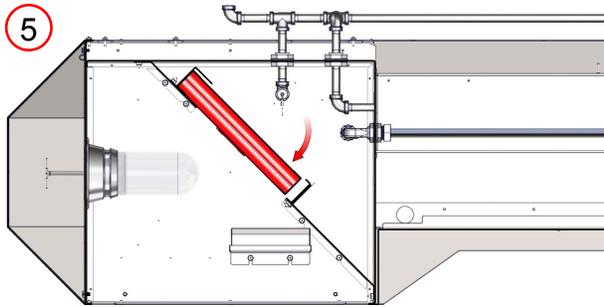
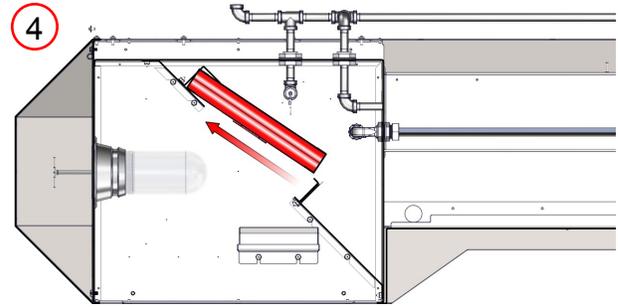
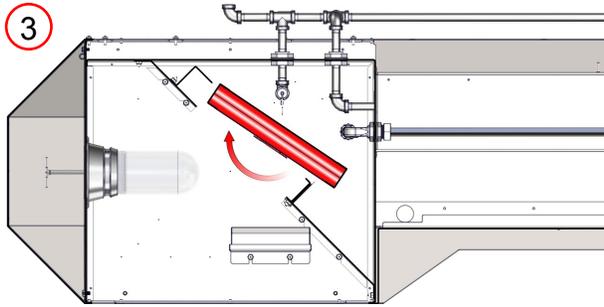
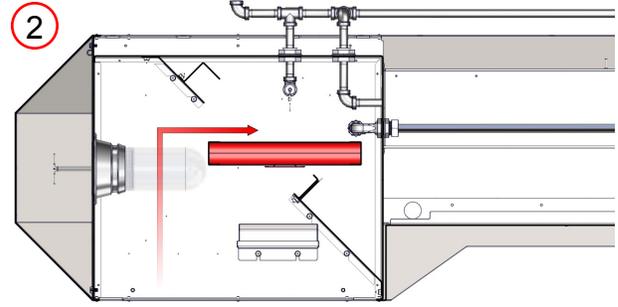
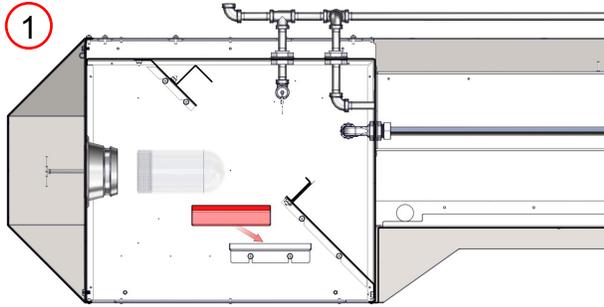


Hang Hood From Ceiling Joists

**DANGER****Hood Must Be Suspended From Ceiling Joists****NOTE**

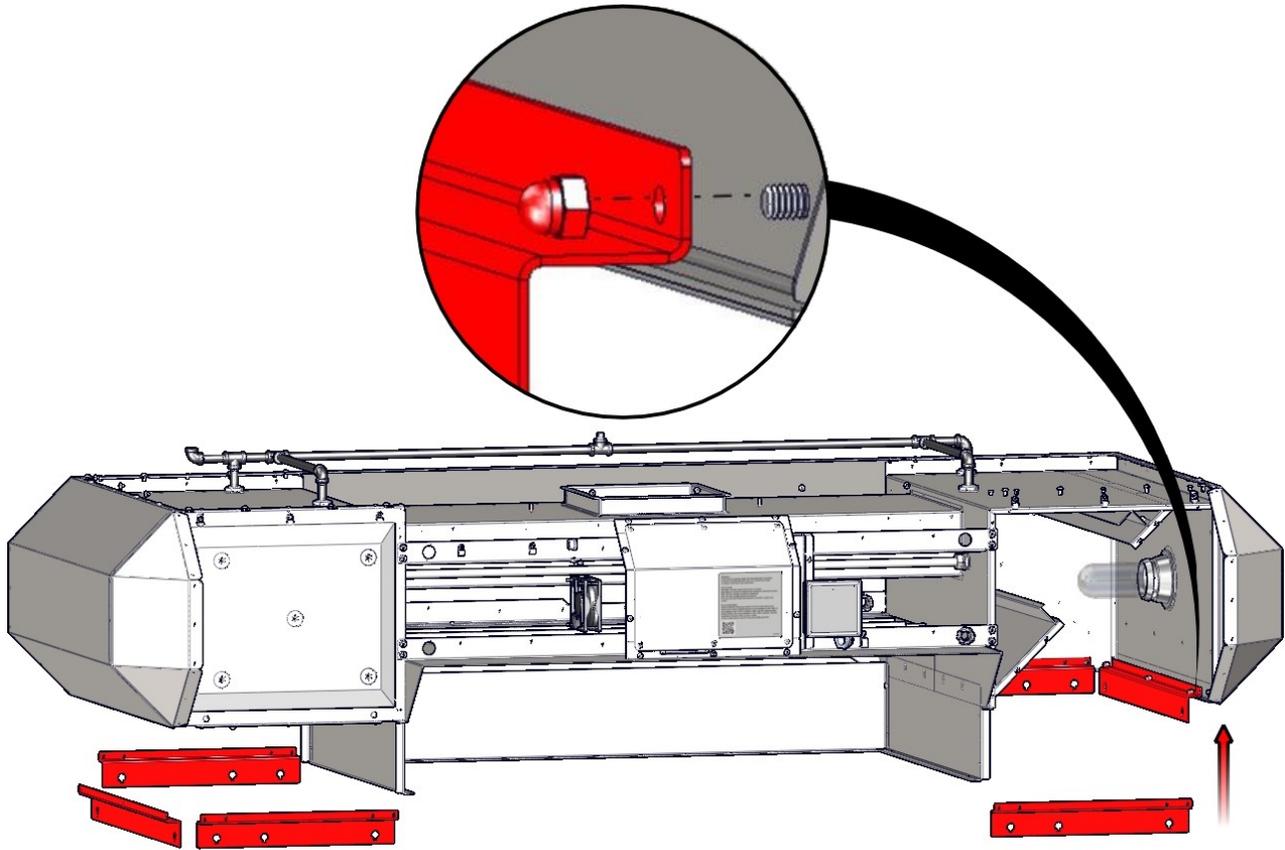
This measurement is from the finished floor to the bottom of the suspended hood.

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



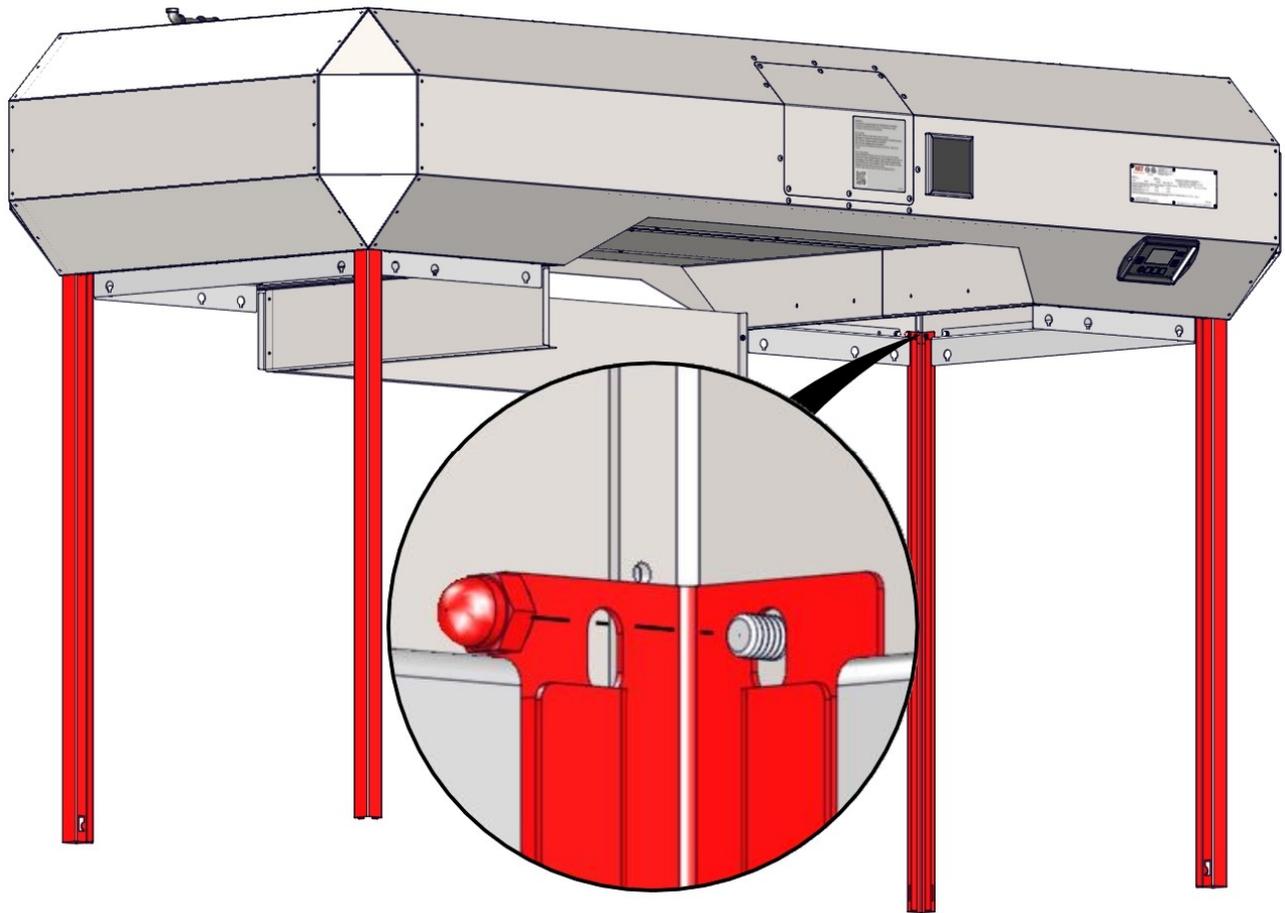
HOOD INSTALLATION

Install Shroud Hanging Brackets



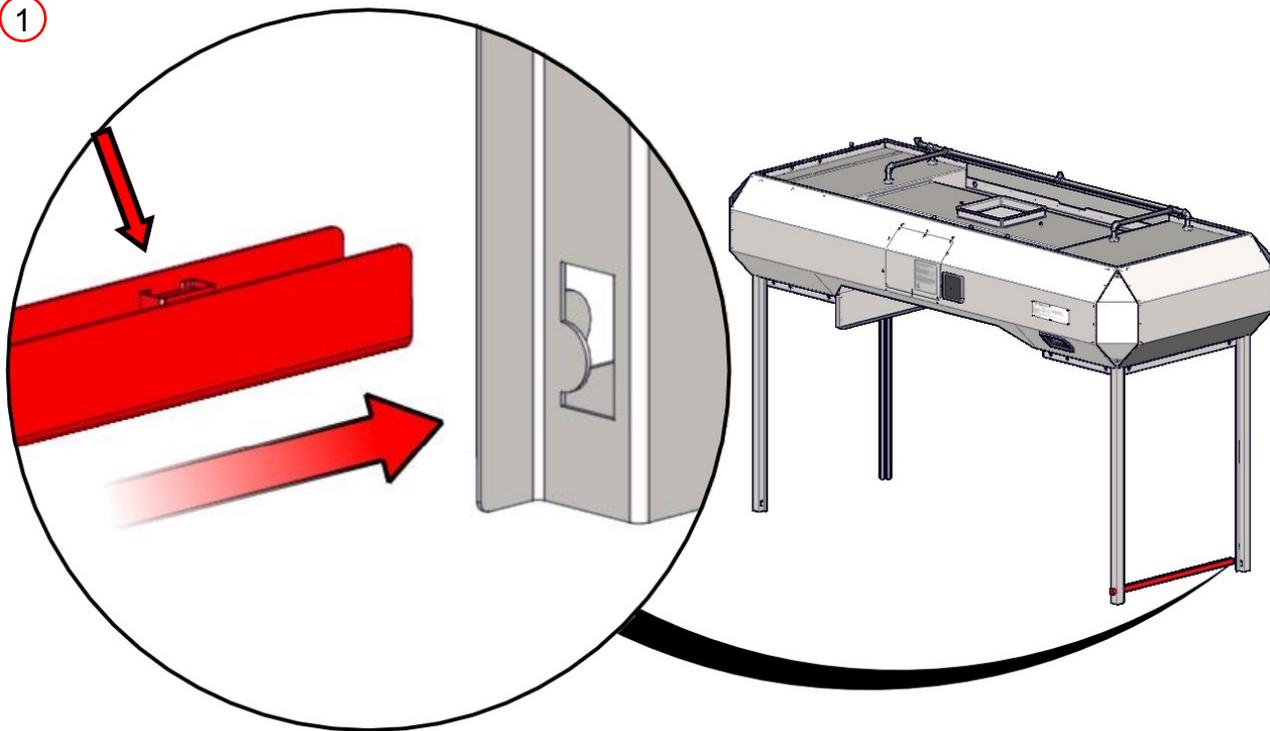
Parts Removed For Clarity

Install Corner Posts

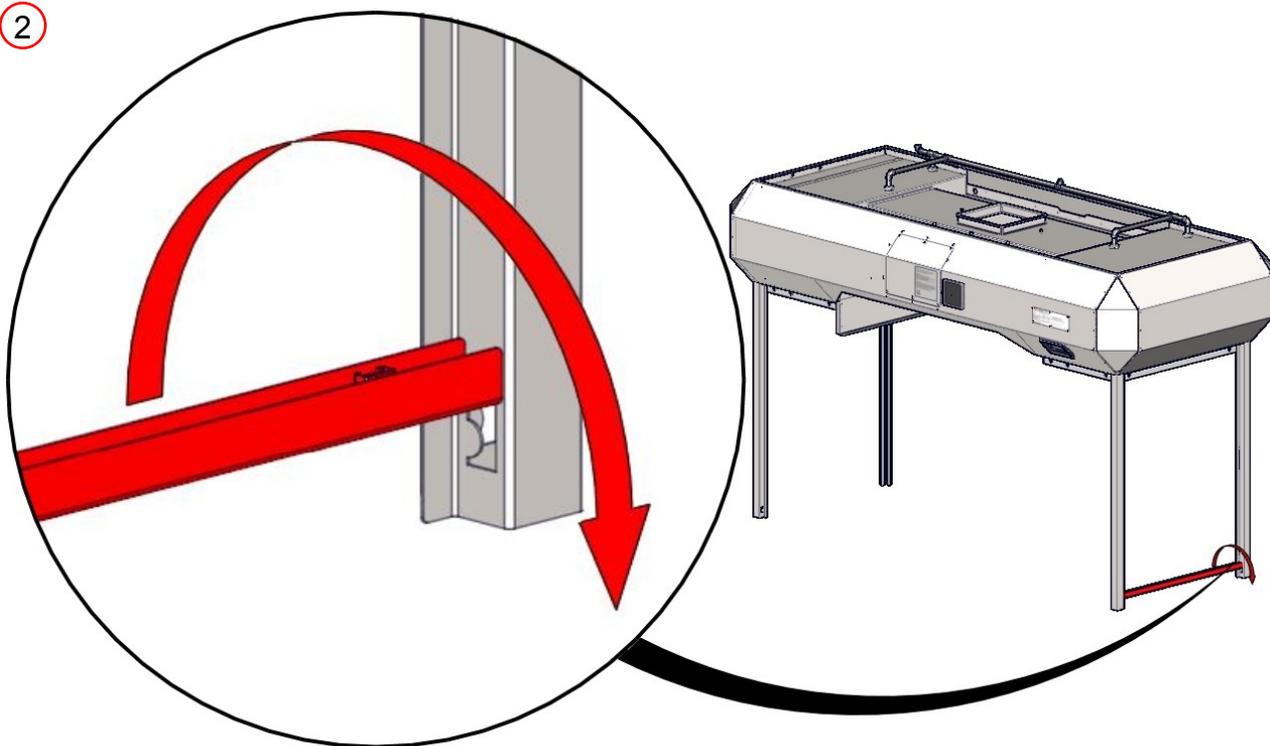


Install Bottom Rails

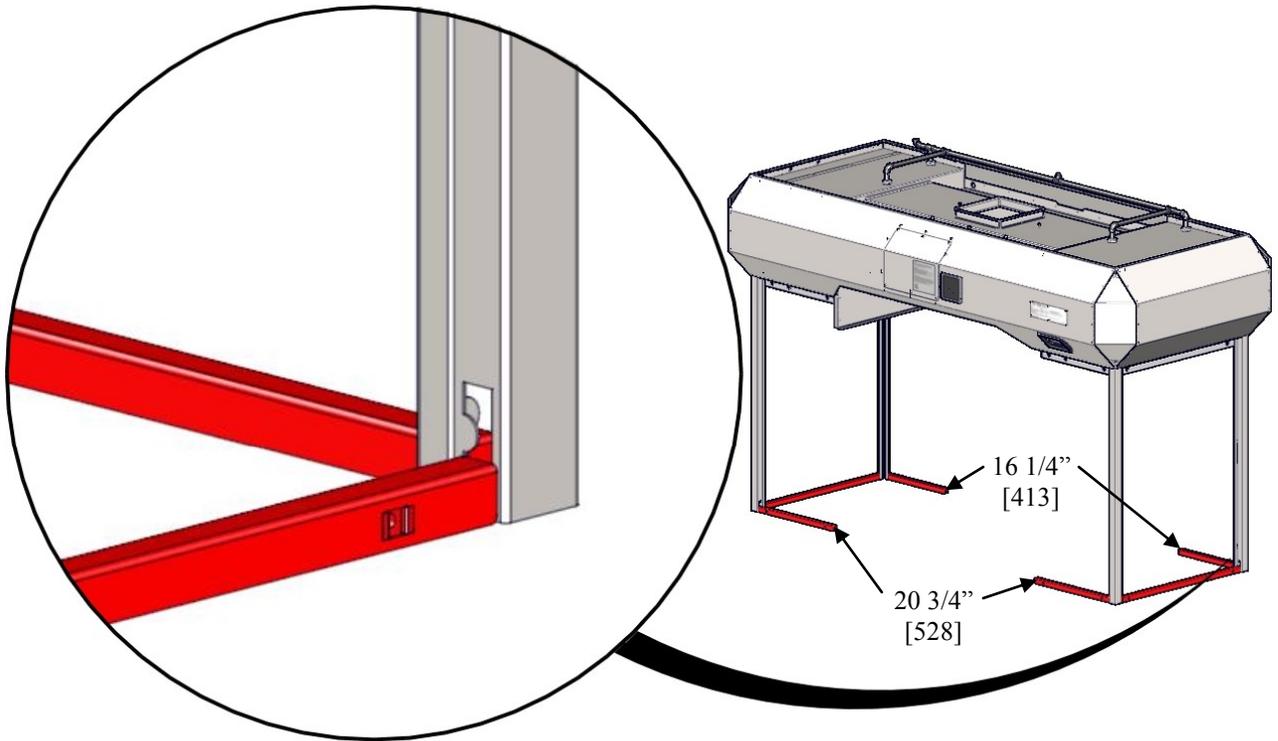
1



2

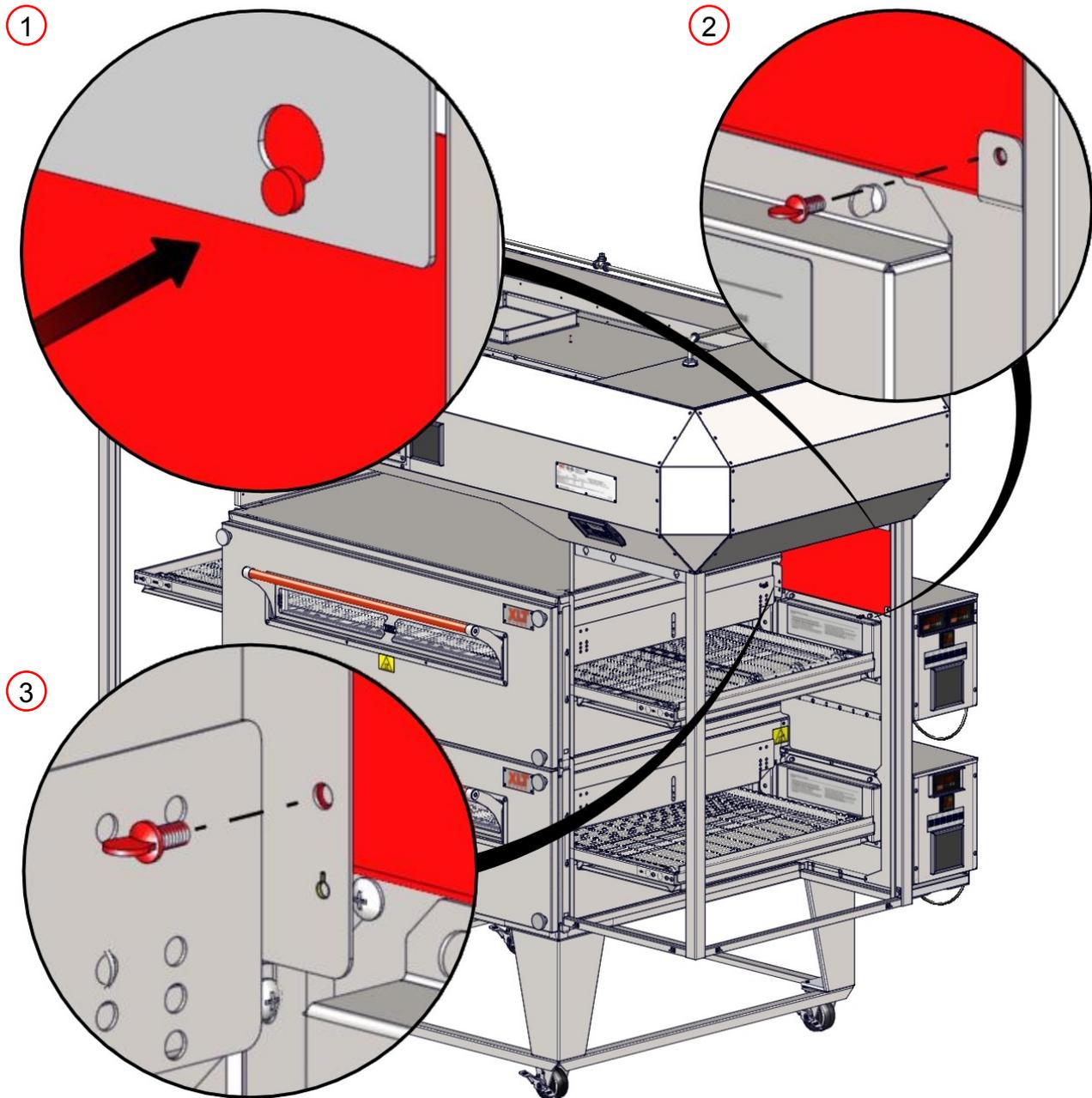


Install Bottom Rails



HOOD INSTALLATION

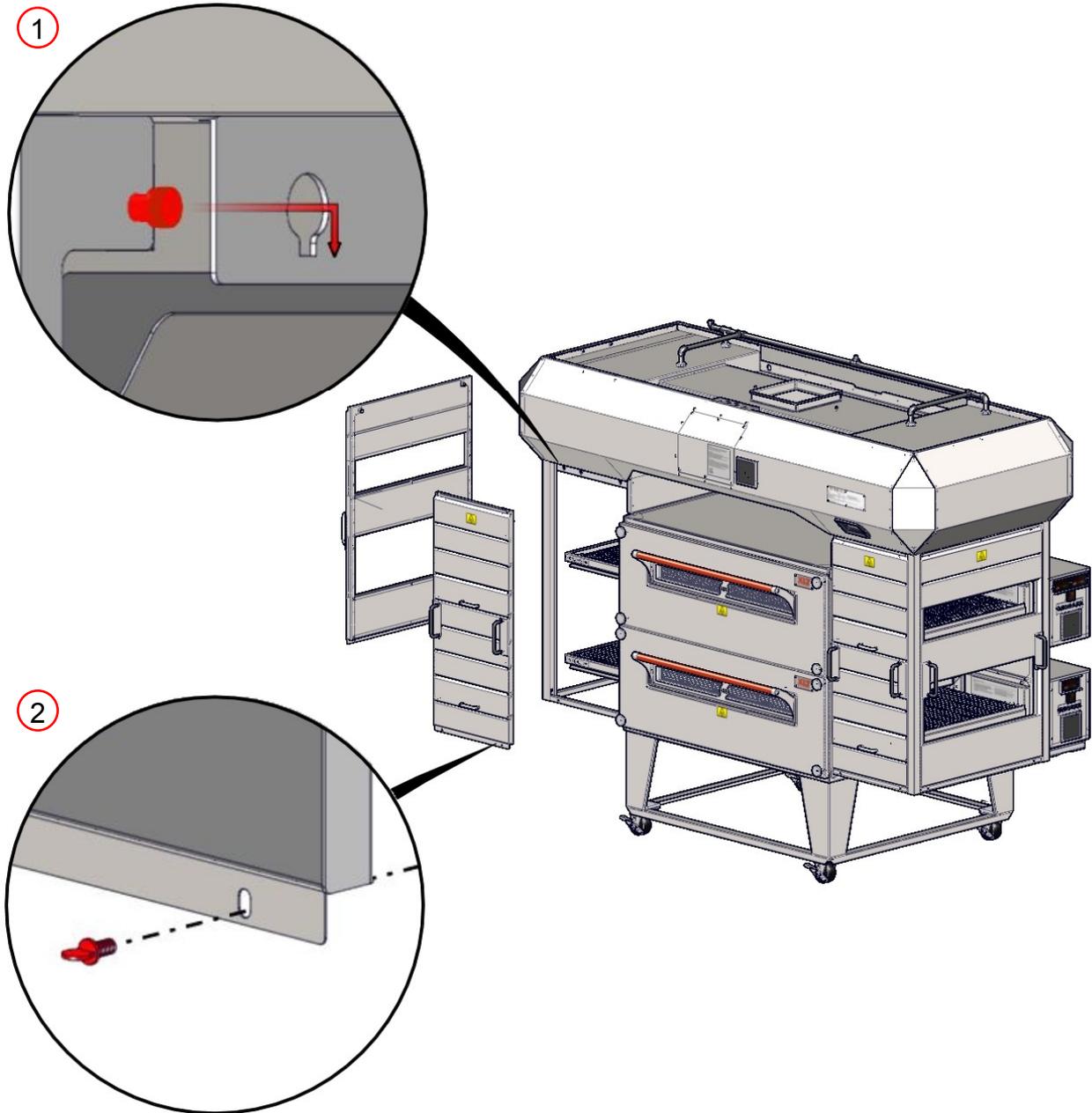
Install Control Box Upper Closeout



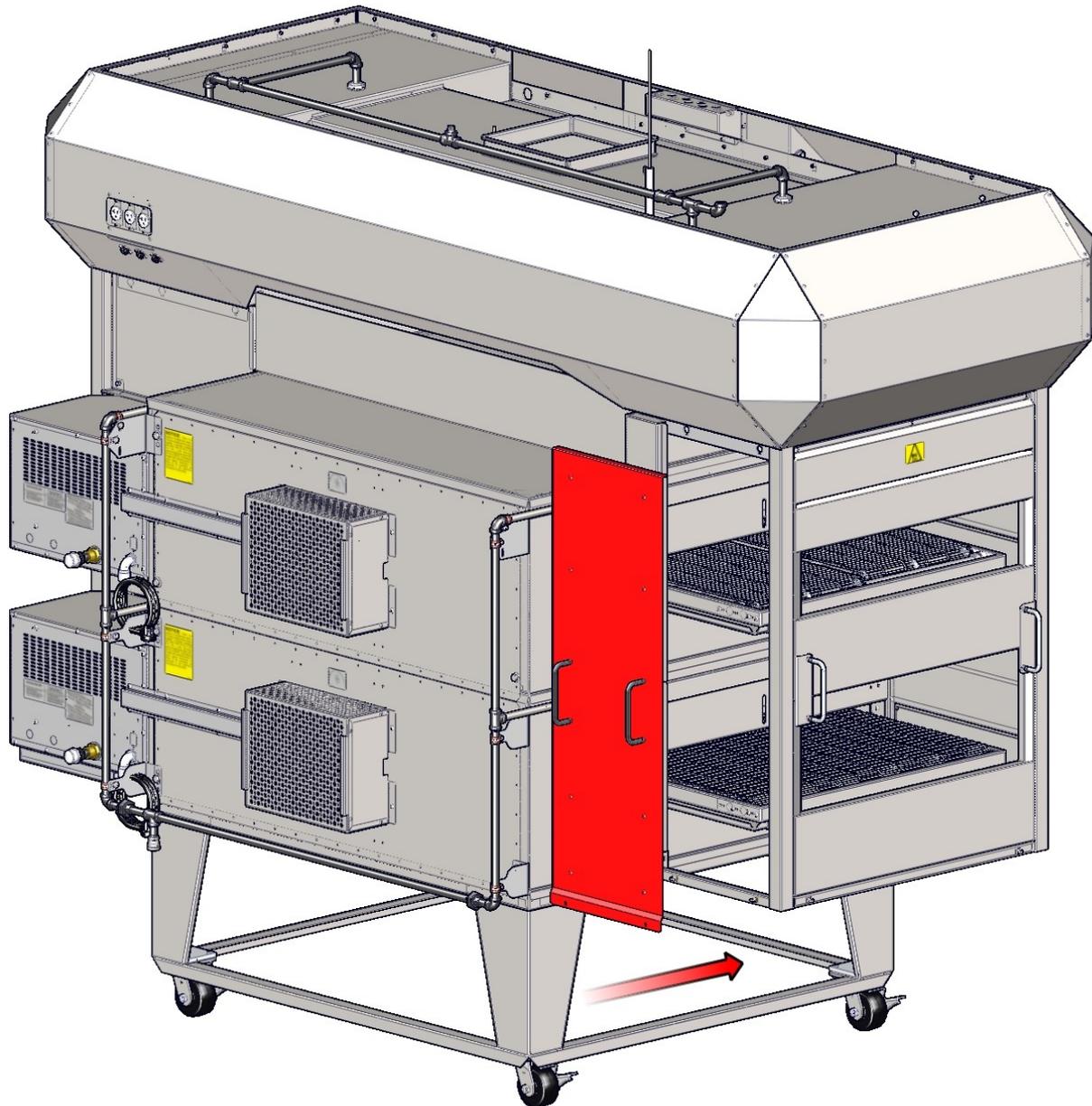
If installing a 70" model, the same will apply for the LH side of ovens.

NOTE

Install Shroud Panels - Front and Ends



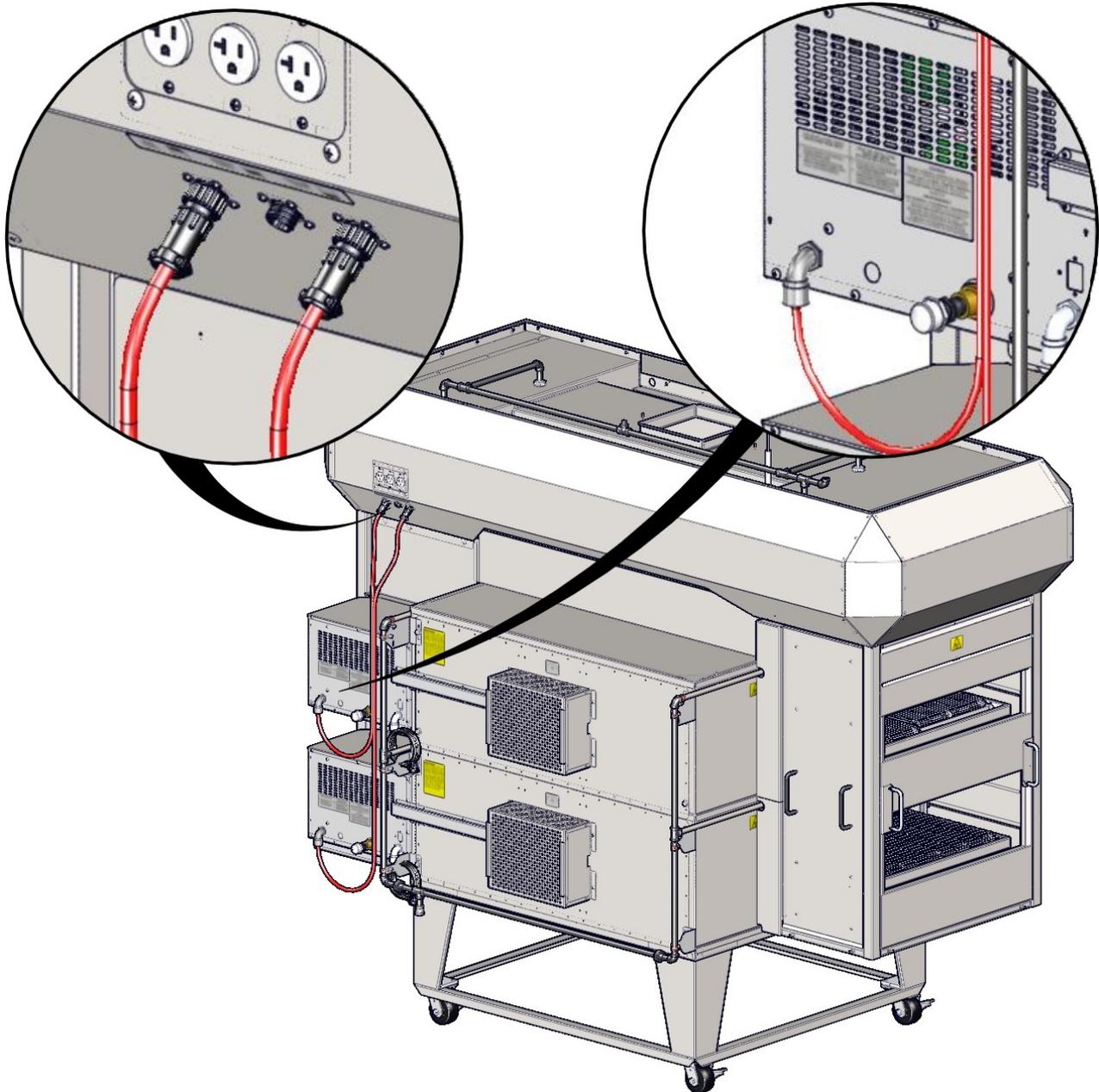
Install Back Shroud Panel



NOTE

If installing a 70" model, refer to page 74

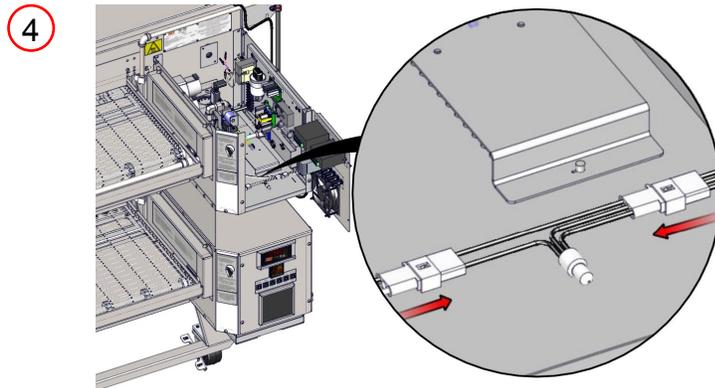
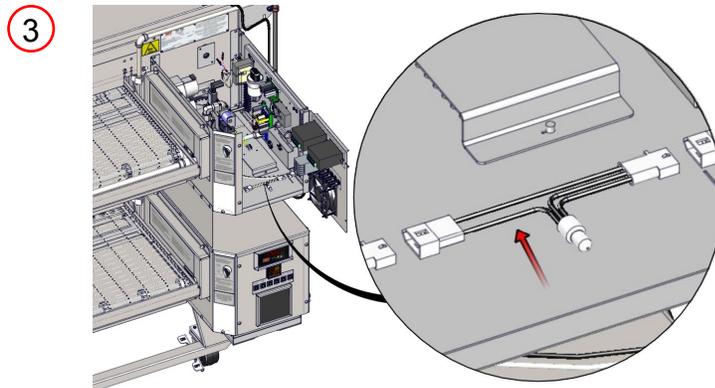
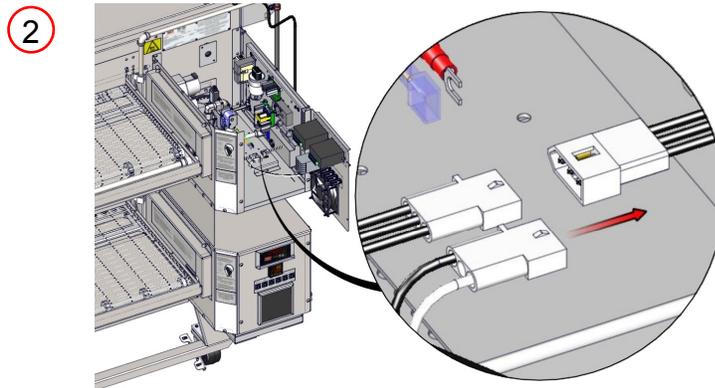
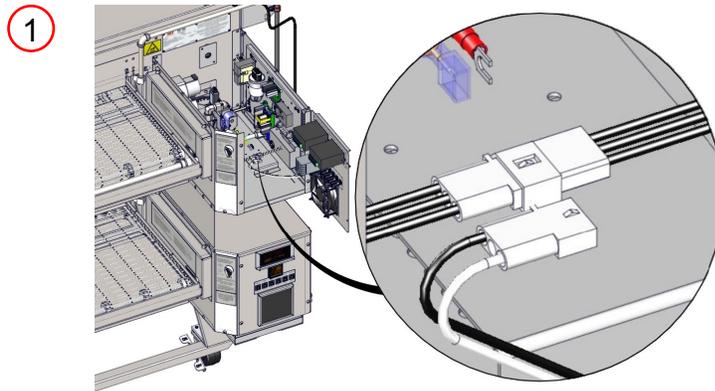
Install Hood Control Cord Assembly



All hoods are outfitted with three (3) switch relocation outlets, 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 Control Cord Assembly



Variable Frequency Drive Adjustments

All AVI 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.

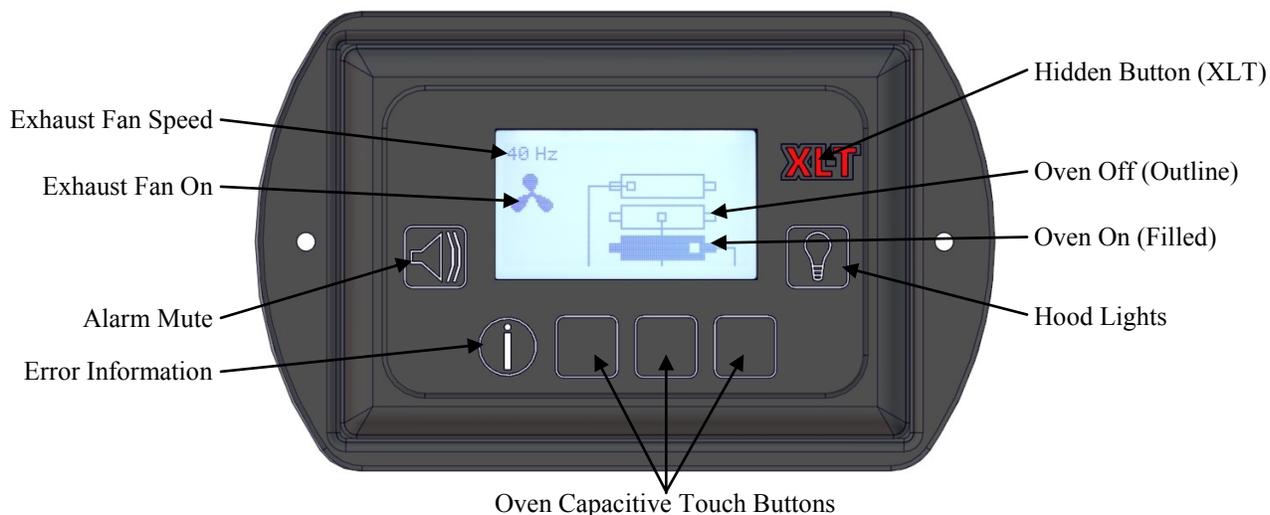
The VFD controller is adjusted at the factory to the values displayed in the chart below.

VFD Controller Settings						
	Switches On			1832 & 2440	3240, 3255 & 3270	3855 & 3870
	Top	Middle	Bottom			
Single	X			20 Hz	25 Hz	30 Hz
Double	X			20 Hz	25 Hz	30 Hz
			X	35 Hz	40 Hz	45 Hz
Triple	X		X	35 Hz	40 Hz	45 Hz
	X			20 Hz	25 Hz	30 Hz
		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. Turn on the corresponding oven and press & hold the <LIGHT 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 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

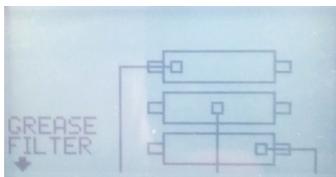


NOTE When XLT Ovens are outfitted with XLT Hoods, the main switch on the oven is disabled and no longer operates. The Hood User Interface (HUI) on the XLT Hood overrides the oven switch.

Hood Operation

1. Turn the desired oven(s) on by pressing the corresponding capacitive touch 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 light key 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 15 minutes and the oven will shut off after about 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 5 seconds and then return to the normal operating screen.

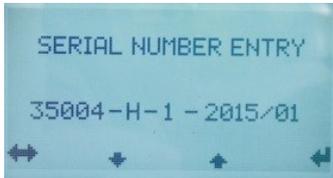
Factory Tech Mode

1. To enter Factory Tech Mode press and hold 2 buttons (Light & XLT Logo) for 10 sec. to enter.
2. Displays will show message for 3 sec. and beep, auto-advance.



Software Version

MC & UI Software Version. Press Down arrow to go to next screen.



Serial Number

ENTER button to make changes. Use side to side arrows to scroll through the menu. Use Up/Down arrows to change values and ENTER to accept and advance.



Belt Length

There are four available belt lengths: 32, 40, 55 and 70 with the default set at 55. ENTER to highlight value, arrows up/down to adjust. ENTER to accept and advance.



Belt Width

There are four available belt widths that correspond with the length selected. The default is set at 32. If a belt length of 32 is chosen the only option is a 18 belt width. If 40 is chosen you can select a 24 or 32. If a 55 or 70 is chosen you can select a 32 or 38. ENTER to highlight value, arrows up/down to adjust. ENTER to accept and advance.



Elapsed Time

Elapsed time total operation. Elapsed time total cannot be reset. Press ENTER to advance.



Cooling Filter

Elapsed time since Cooling Filter cleaned. Resets when customer resets it. Press the Error Information button to rest time if needed. Hour Interval is a service tech reference. Press Down arrow to advance.



Grease Filter

Elapsed time since Grease Filters cleaned. Resets when customer resets it. Press the Error Information button to rest time if needed. Hour Interval is a service tech reference. Press Down arrow to advance.



VFD Exhaust Fan

Default YES. Some hoods without VFD, This will not be used. ENTER to accept and advance.



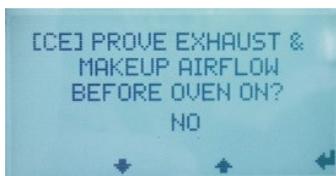
Oven Quantity

Set quantity of ovens (1, 2, 3). Default is 2. ENTER to highlight value, arrows to change, ENTER to accept and advance.



Makeup Air Mode

Common or Per oven. Default common. Common MUA is on with any oven and has 1 speed setting. Per Oven MUA on per oven with up to 3 speed settings. ENTER to highlight values, arrows to change, ENTER to accept and advance.



Prove Air Flow

NO or YES. Default NO. CE and Australia require proving before oven ON. ENTER to highlight value, arrows to change, ENTER to accept and advance.



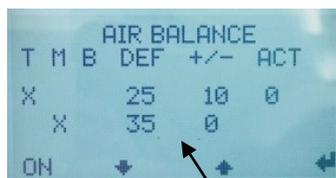
Manual Makeup Air

Common, 1, 2, or 3. Tech can turn all ON or run individuals. ENTER to highlight value, ON to select units. Arrows to change, ENTER to accept and advance.



Manual VFD

Tech can run VFD at 5Hz steps from 0-65Hz. ENTER to highlight value, use Up/Down arrows to increase and decrease value. ON to activate at selected speed. ENTER to accept and advance.

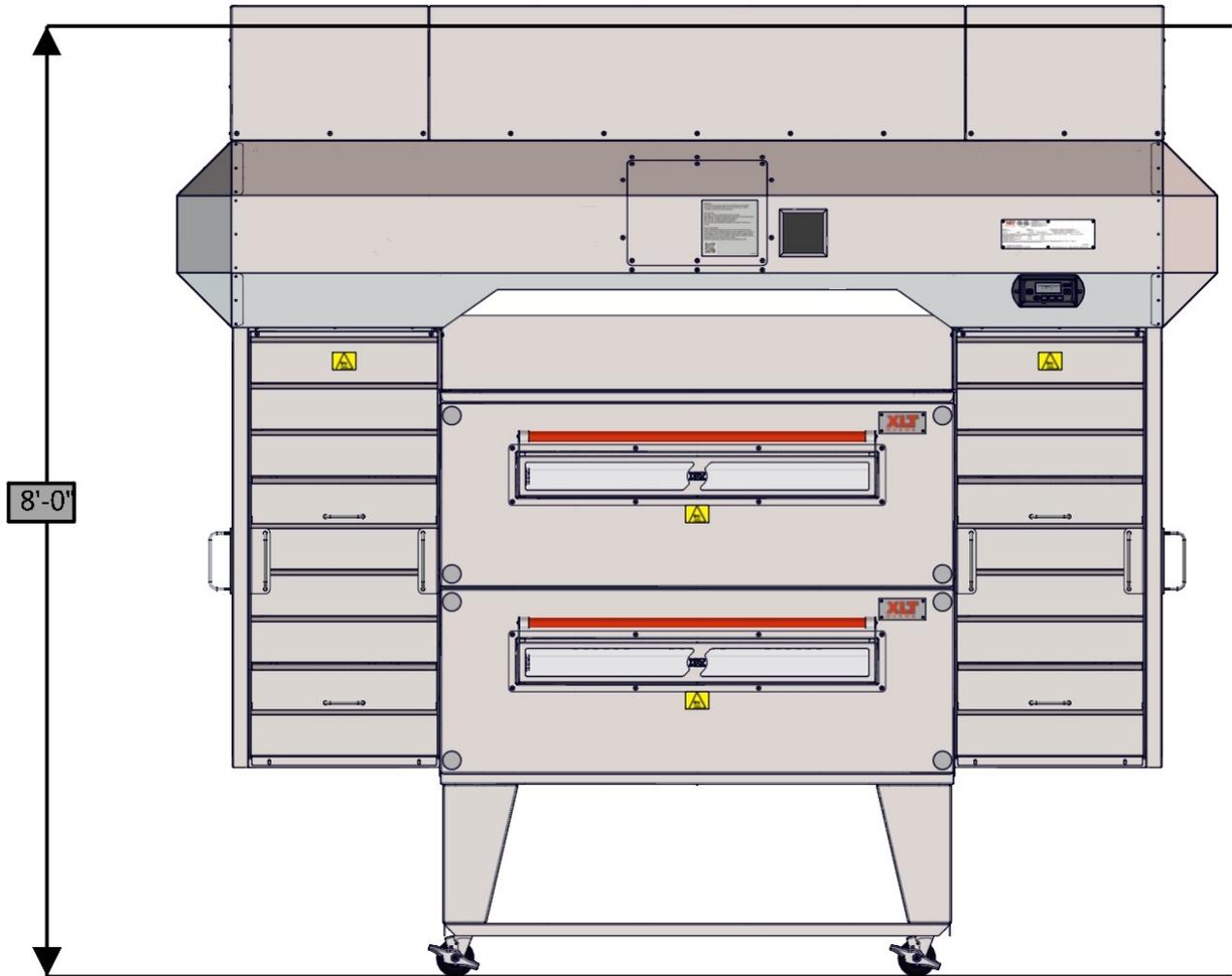


Air Balance

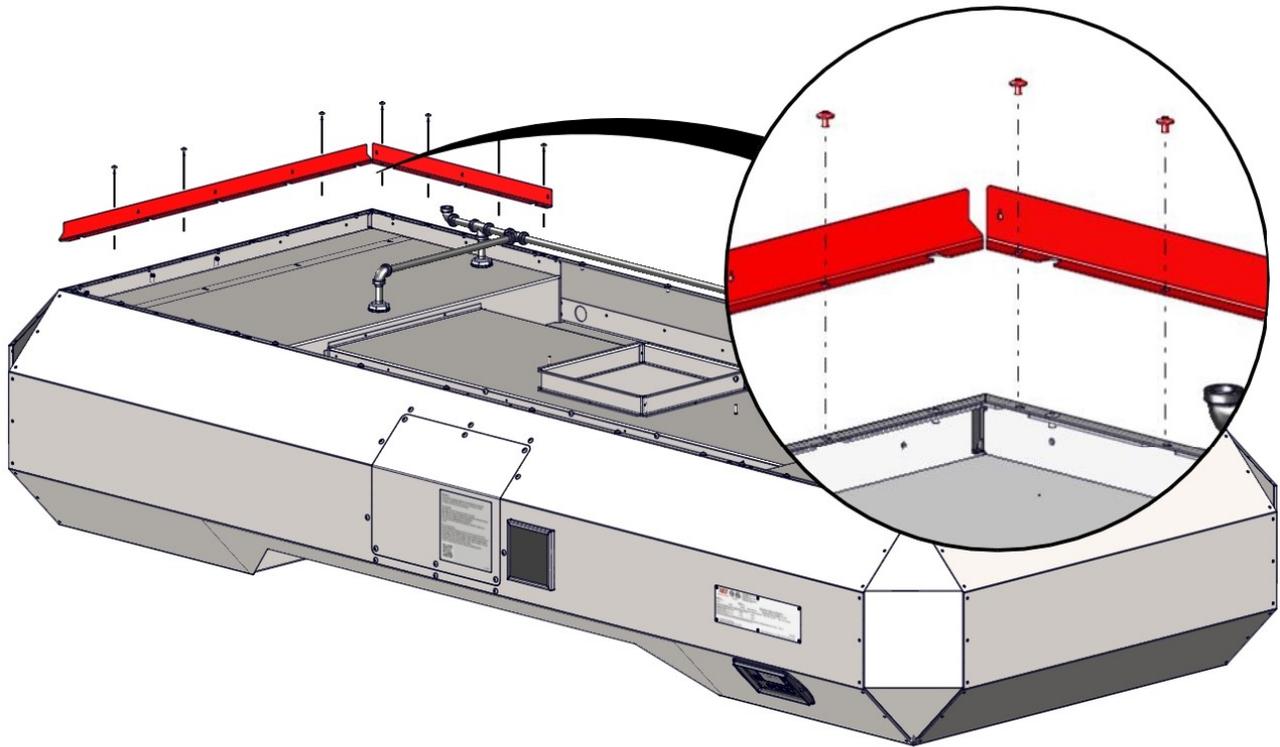
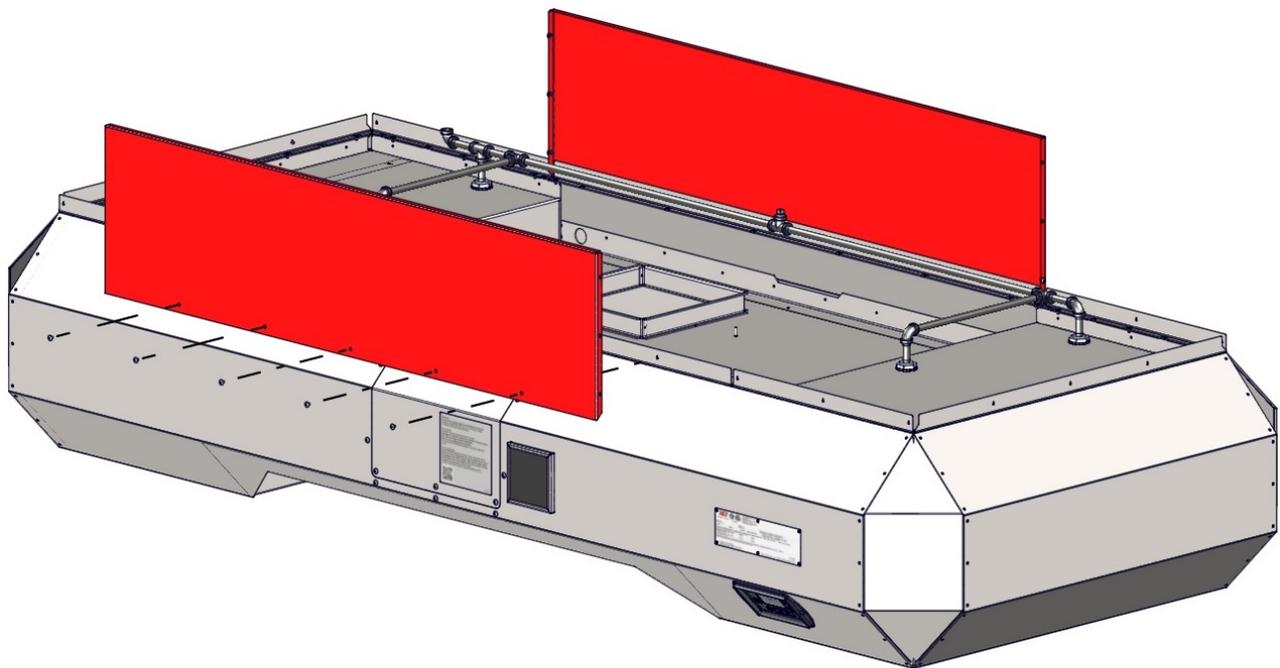
User to press ENTER to edit the +/- value. Default of 0Hz for the +/- value. Once the +/- value is in Edit Mode (flashing), press and hold ENTER for 3seconds. This allows user to select other lines (the entire line flashes at this point). Up/down arrows to scroll table to get to desired line. Press ENTER again to accept that line and make active. Press ON to turn fan on to setting (icon changes to OFF so user knows to press again to turn it OFF). Use +/- to change Hz for that setting until desired value shown. The Maximum ACT setting is 65Hz. Off when done with that value. Repeat with other settings as needed. Once all done, ENTER to accept and exit.

This is only portion of the VFD table that fits in display. 4 lines available, 2 are the titles, 2 are table values. Scroll Up/Down to see more of the table.

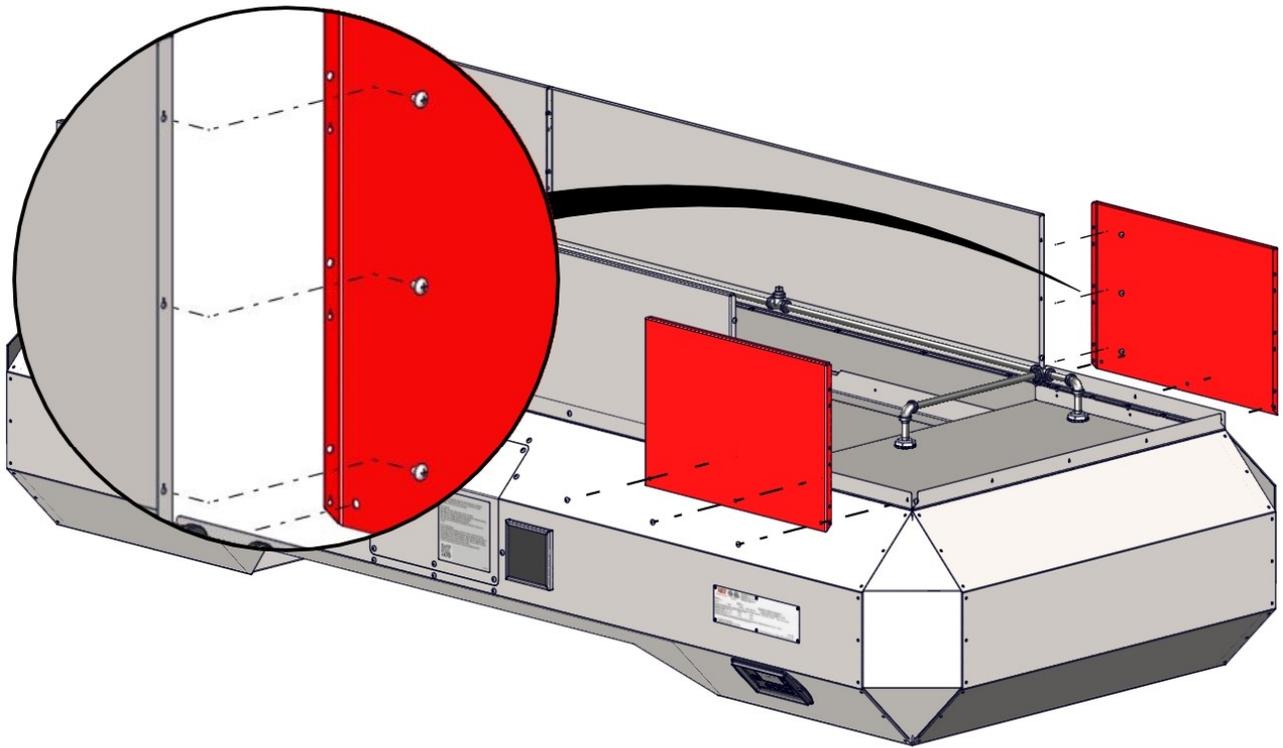
The valance kit size is determined by AVI Hood size & distance from the finished floor to the installed drop ceiling height. The valance kit screws directly to the AVI Hood & does not require any structural support. The plastic coating must be removed from all parts prior to installation.



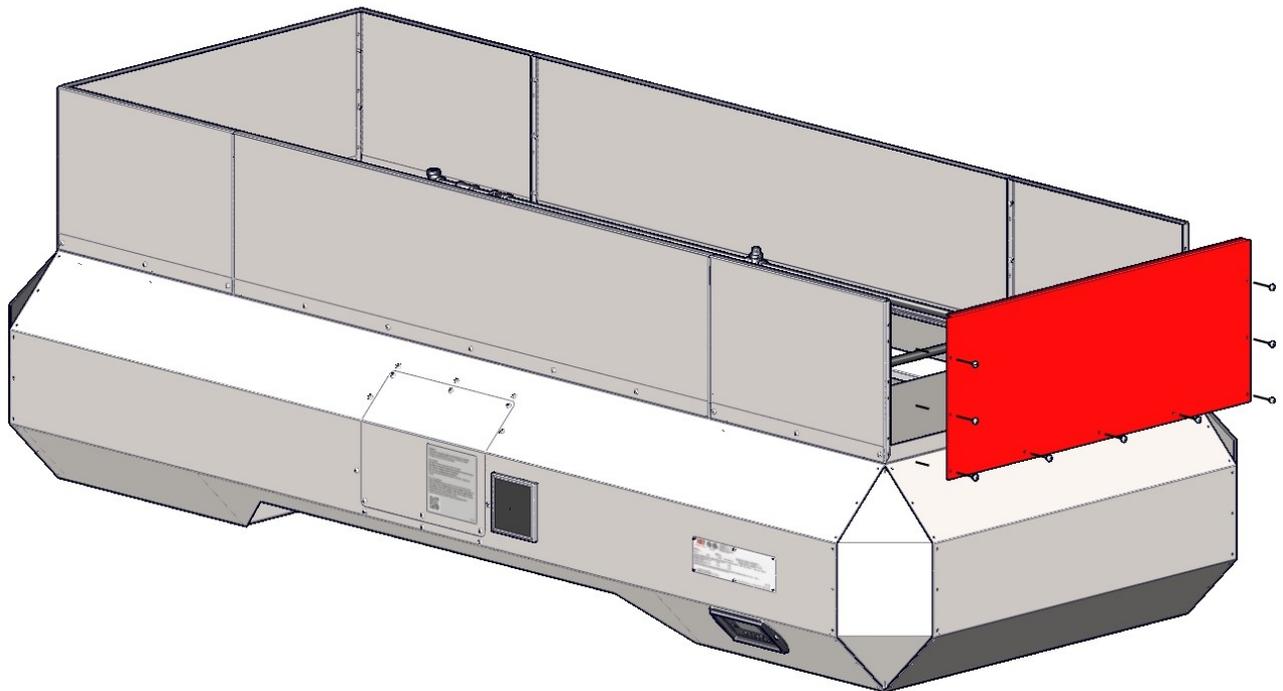
AVI Hood valance kits are available for different floor to ceiling heights. Contact XLT ovens or your designated representative for more information.

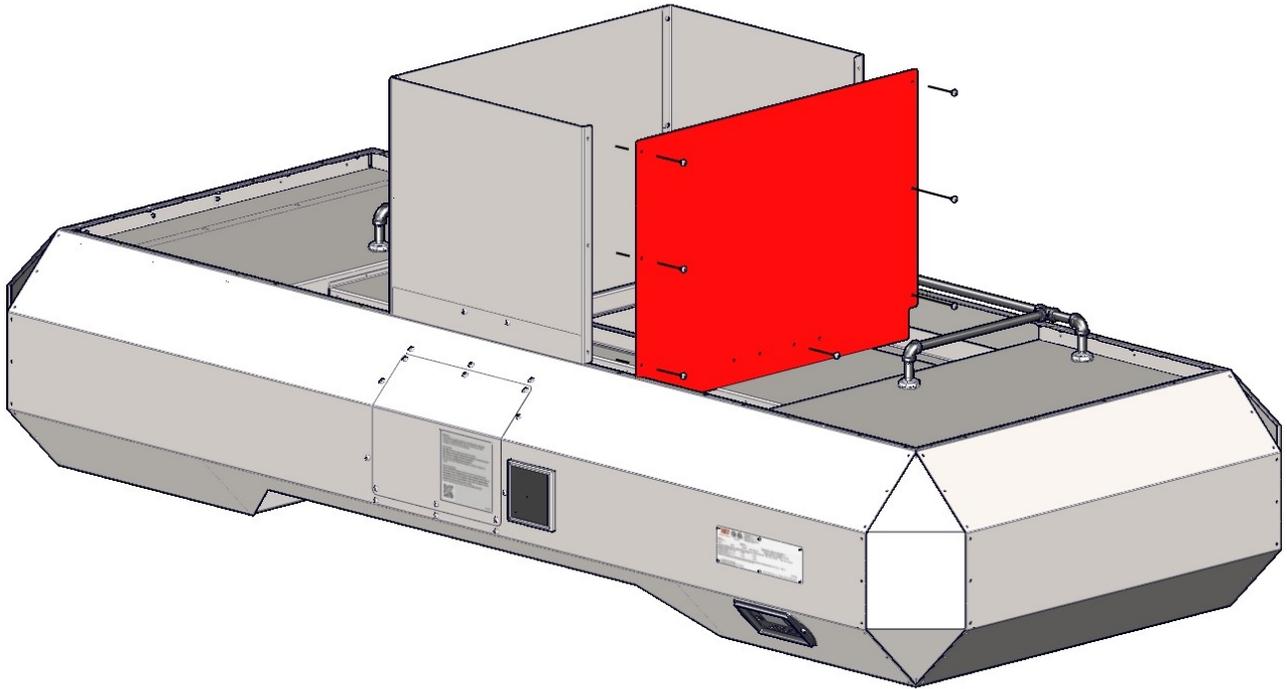
Install Valance Brackets**Install Front & Back Panels**

Install Corner Panels



Install End Panels





Your AVI 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 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 Grease Filters		<input type="checkbox"/>			<input type="checkbox"/>	
Clean Duct and Exhaust Fan			<input type="checkbox"/>		<input type="checkbox"/>	
Inspection						
Check Indicator Lamp	<input type="checkbox"/>					
Check Grease Trays	<input type="checkbox"/>					
Check Grease Filters		<input type="checkbox"/>				
Adjust						
No Adjustments Necessary						
Lubricate						
No Lubrication Required						
Replace						
Light Bulbs					<input type="checkbox"/>	

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



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

DANGER



Shroud Panels can weigh up to 60 lbs [27 kg]. Use caution when lifting.

CAUTION



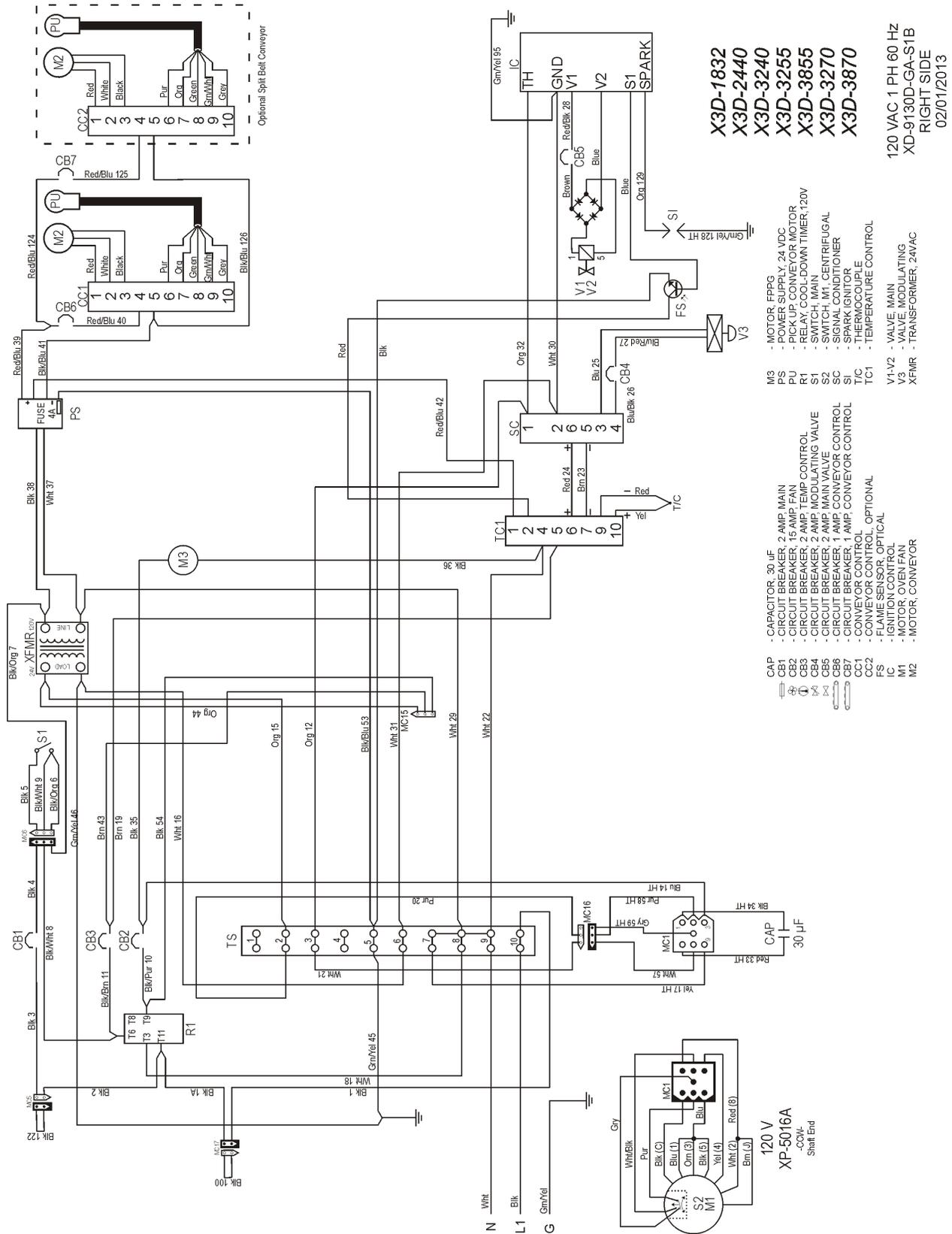
DO NOT spray liquid cleaning agents in the following locations:

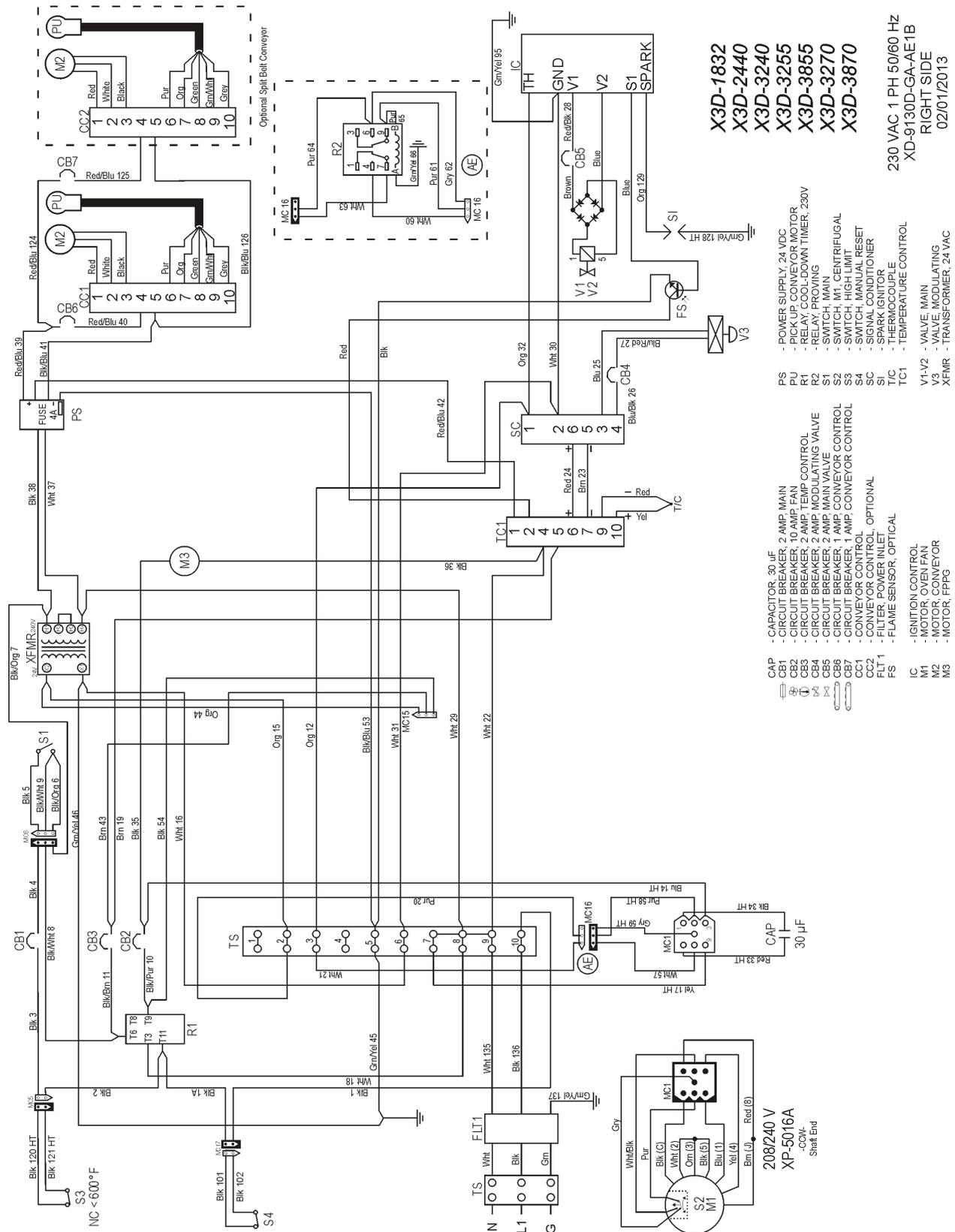
- Hood electrical box (located on front of upper portion)
- User Interface (Located on front lower right corner)

CAUTION

Refer to the Hood Installation Section for disassembly and reassembly.

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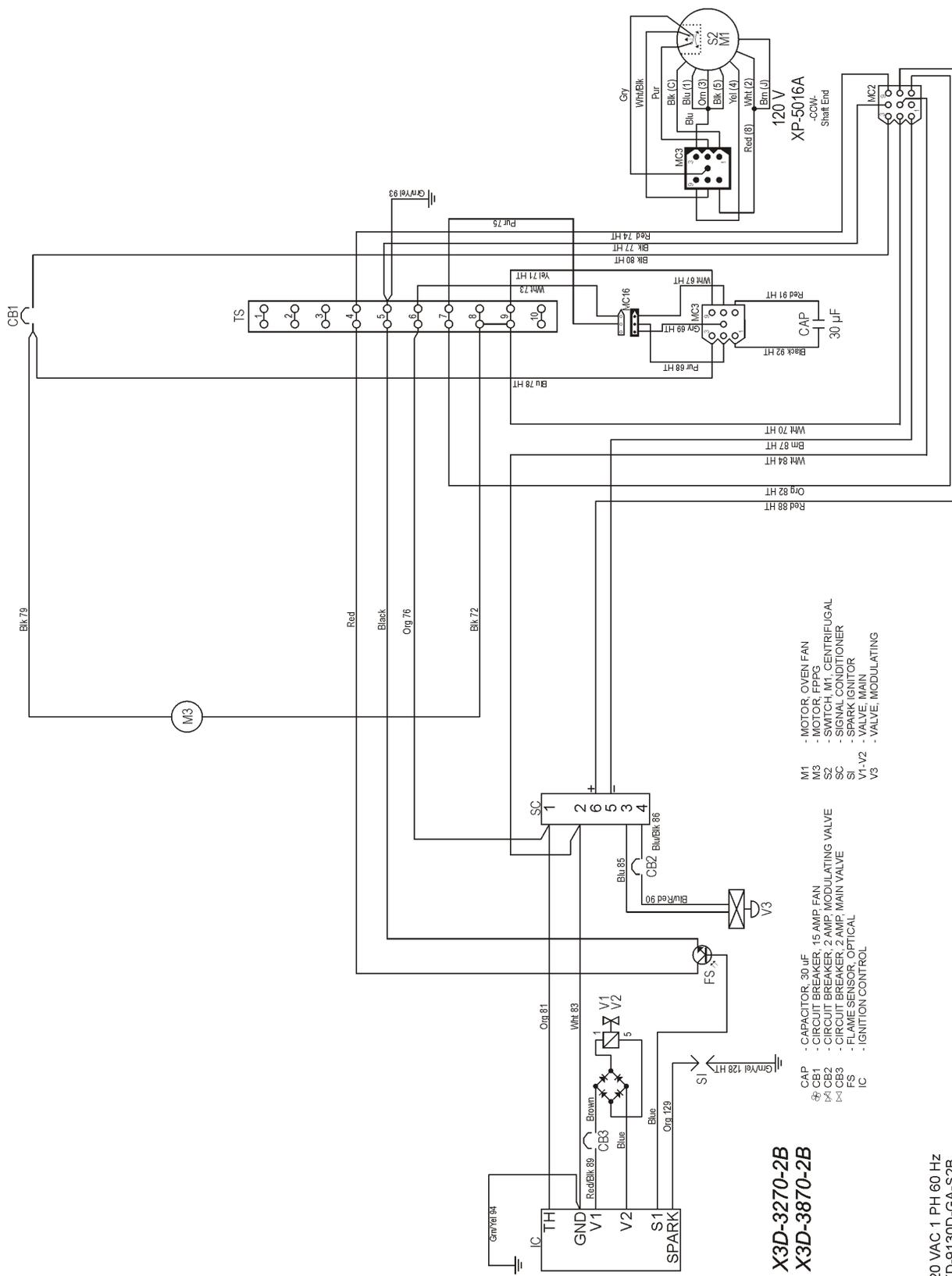


X3D-1832
X3D-2440
X3D-3240
X3D-3255
X3D-3855
X3D-3270
X3D-3870

230 VAC 1 PH 50/60 Hz
 XD-9130D-GA-AE1B
 RIGHT SIDE
 02/01/2013

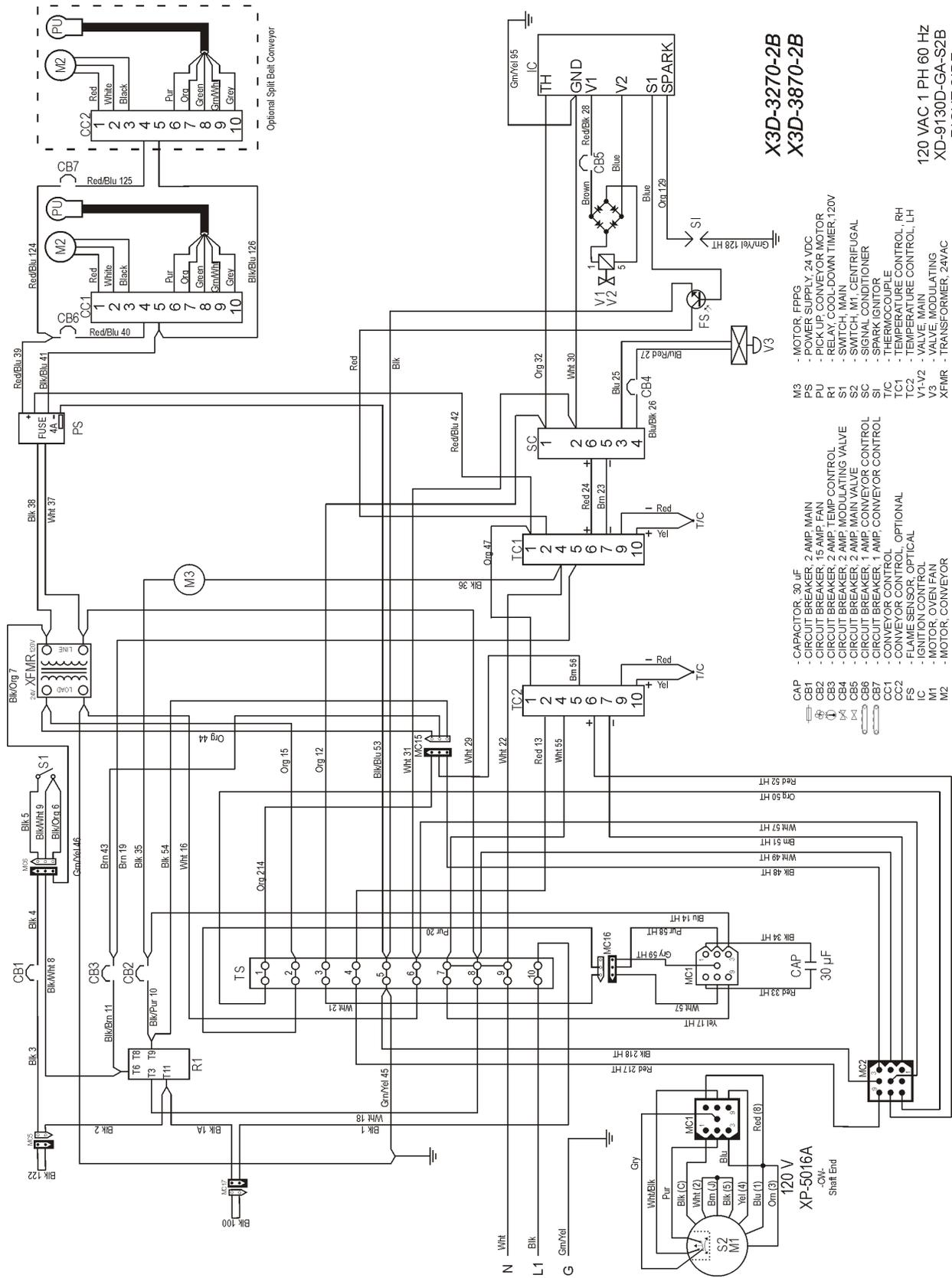
- CAPACITOR 30 μF
 - CIRCUIT BREAKER 2 AMP MAIN
 - CIRCUIT BREAKER 10 AMP FAN
 - CIRCUIT BREAKER 2 AMP TEMP CONTROL
 - CIRCUIT BREAKER 2 AMP MODULATING VALVE
 - CIRCUIT BREAKER 2 AMP MAIN VALVE
 - CIRCUIT BREAKER 1 AMP CONVEYOR CONTROL
 - CIRCUIT BREAKER 1 AMP CONVEYOR CONTROL
 - CONVEYOR CONTROL, OPTIONAL
 - FILTER, POWER INLET
 - FLAME SENSOR, OPTICAL
 - IGNITION CONTROL
 - MOTOR, OVEN FAN
 - MOTOR, CONVEYOR
 - MOTOR, FPPG
- PS - POWER SUPPLY, 24 VDC
 - PU - PICKUP CONVEYOR MOTOR
 - R1 - RELAY, COOL-DOWN TIMER, 230V
 - R2 - RELAY, PROVING
 - S1 - SWITCH, MAIN
 - S2 - SWITCH, M1, CENTRIFUGAL
 - S3 - SWITCH, HIGH LIMIT
 - S4 - SWITCH, MANUAL RESET
 - SC - SIGNAL CONDITIONER
 - SI - SPARK/IGNITOR
 - TC1 - THERMOCOUPLE
 - TTC - TEMPERATURE CONTROL
 - V1-V2 - VALVE, MAIN
 - V3 - VALVE, MODULATING
 - XFMR - TRANSFORMER, 24 VAC





X3D-3270-2B
X3D-3870-2B

120 VAC 1 PH 60 Hz
XD-9130D-GA-S2B
LEFT SIDE
02/01/2013



X3D-3270-2B
X3D-3870-2B

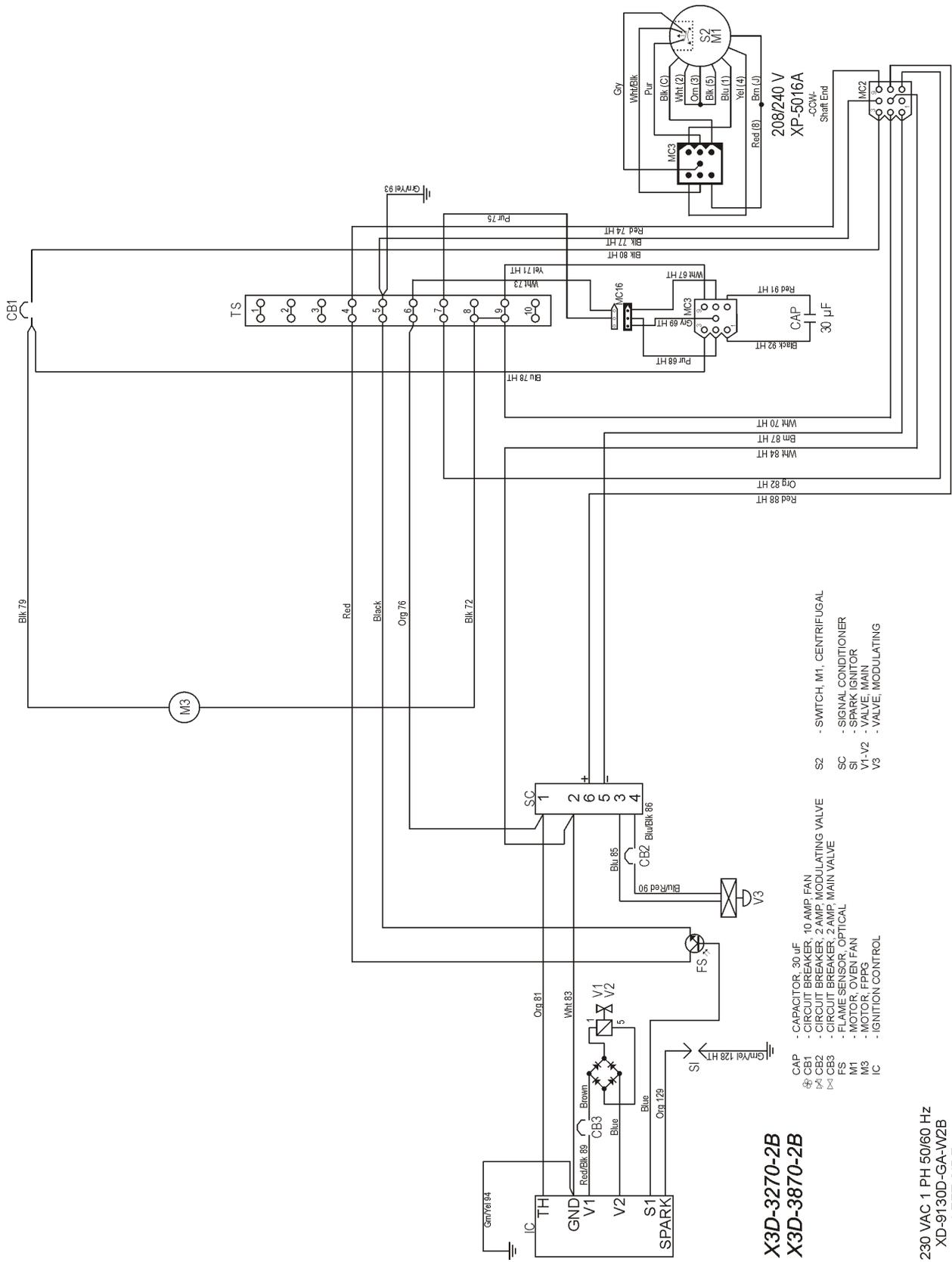
- MOTOR, FPPG
- POWER SUPPLY, 24 VDC
- PICK UP, CONVEYOR MOTOR
- RELAY, COOL-DOWN TIMER, 120V
- SWITCH, MAIN
- SWITCH, M1, CENTRIFUGAL
- SIGNAL CONDITIONER
- RELAY, COOL-DOWN
- THERMOCOUPLE
- THERMOCOUPLE
- TEMPERATURE CONTROL, RH
- TEMPERATURE CONTROL, LH
- VALVE, MAIN
- VALVE, MODULATING
- TRANSFORMER, 24VAC

- CAPACITOR, 30 µF
- CIRCUIT BREAKER, 2 AMP, MAIN
- CIRCUIT BREAKER, 15 AMP, FAN
- CIRCUIT BREAKER, 2 AMP, TEMP CONTROL
- CIRCUIT BREAKER, 2 AMP, MODULATING VALVE
- CIRCUIT BREAKER, 2 AMP, MAIN VALVE
- CIRCUIT BREAKER, 1 AMP, CONVEYOR CONTROL
- CIRCUIT BREAKER, 1 AMP, CONVEYOR CONTROL
- CONVEYOR CONTROL, OPTIONAL
- CONVEYOR CONTROL, OPTICAL
- FLAME SENSOR, OPTICAL
- IGNITION OVEN FAN
- MOTOR, OVEN FAN
- MOTOR, CONVEYOR

120 VAC 1 PH 60 HZ
XD-9130D-GA-S2B
RIGHT SIDE
02/01/2013



94 OVEN SCHEMATIC - WORLD & KOREA 2 BOX LH 230 VAC

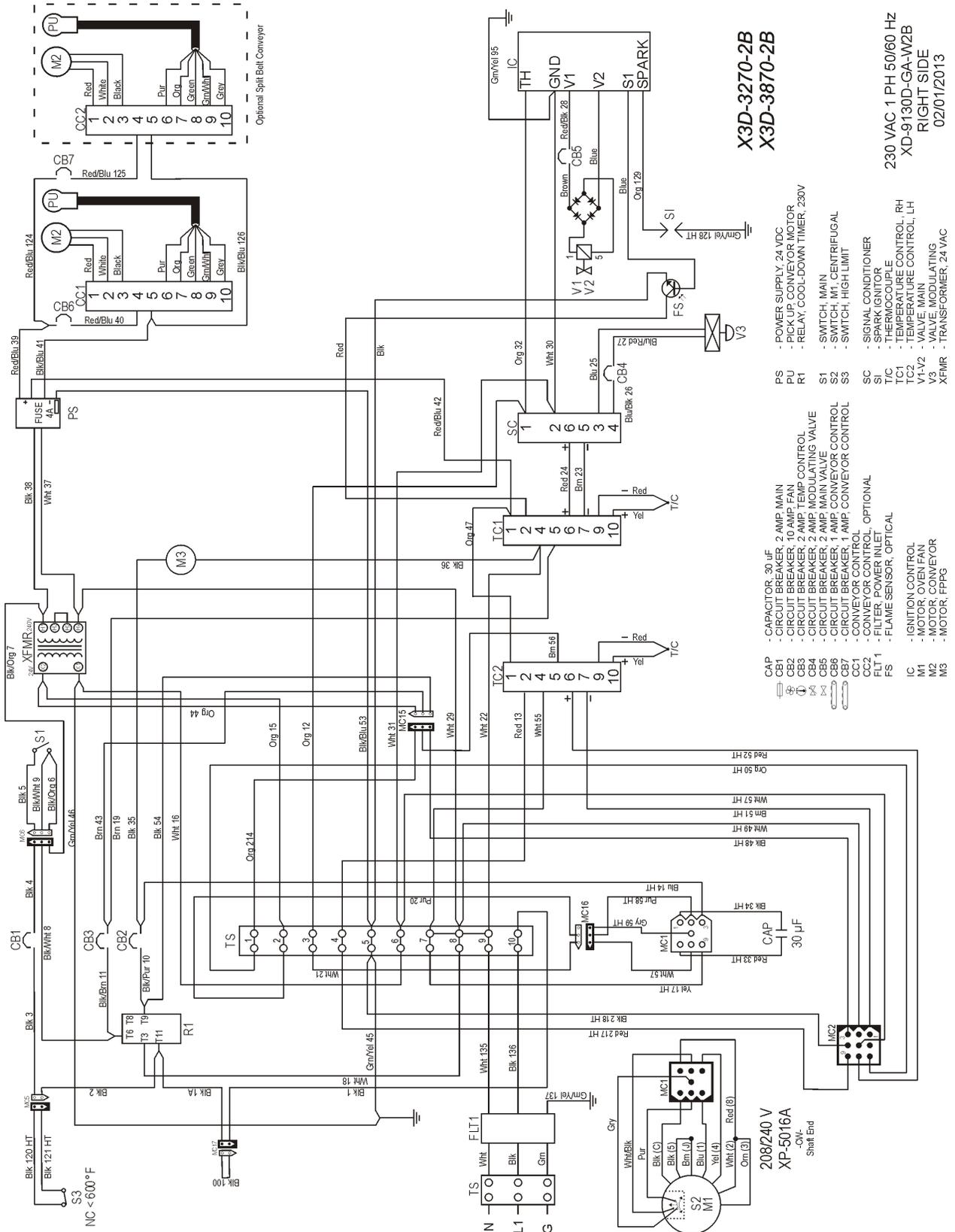


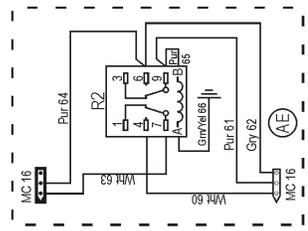
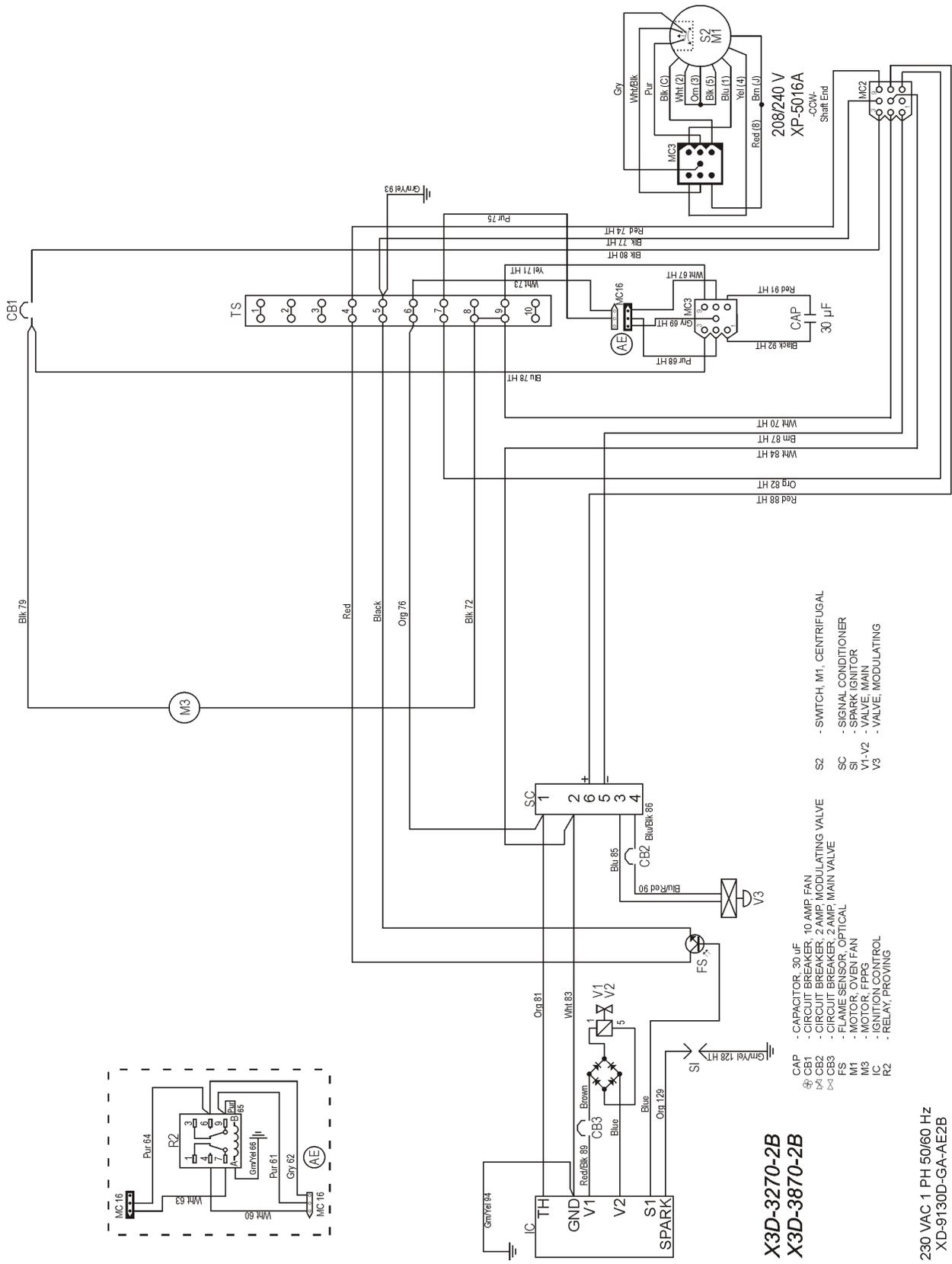
X3D-3270-2B
X3D-3870-2B

- CAP - CAPACITOR, 30 µF
- CB1 - CIRCUIT BREAKER, 10 AMP FAN
- CB2 - CIRCUIT BREAKER, 2 AMP MODULATING VALVE
- CB3 - CIRCUIT BREAKER, 2 AMP MAIN VALVE
- FS - FLAME SENSOR, OPTICAL
- M1 - MOTOR, FAN
- M3 - MOTOR, FAN
- IC - IGNITION CONTROL
- S1 - SWITCH, M1, CENTRIFUGAL
- S2 - SWITCH, M1, CENTRIFUGAL
- SC - SIGNAL CONDITIONER
- S1 - SIGNAL CONDITIONER
- V1, V2 - VALVE, IGNITION
- V3 - VALVE, MODULATING



OVEN SCHEMATIC - WORLD & KOREA 2 BOX RH 230 VAC 95

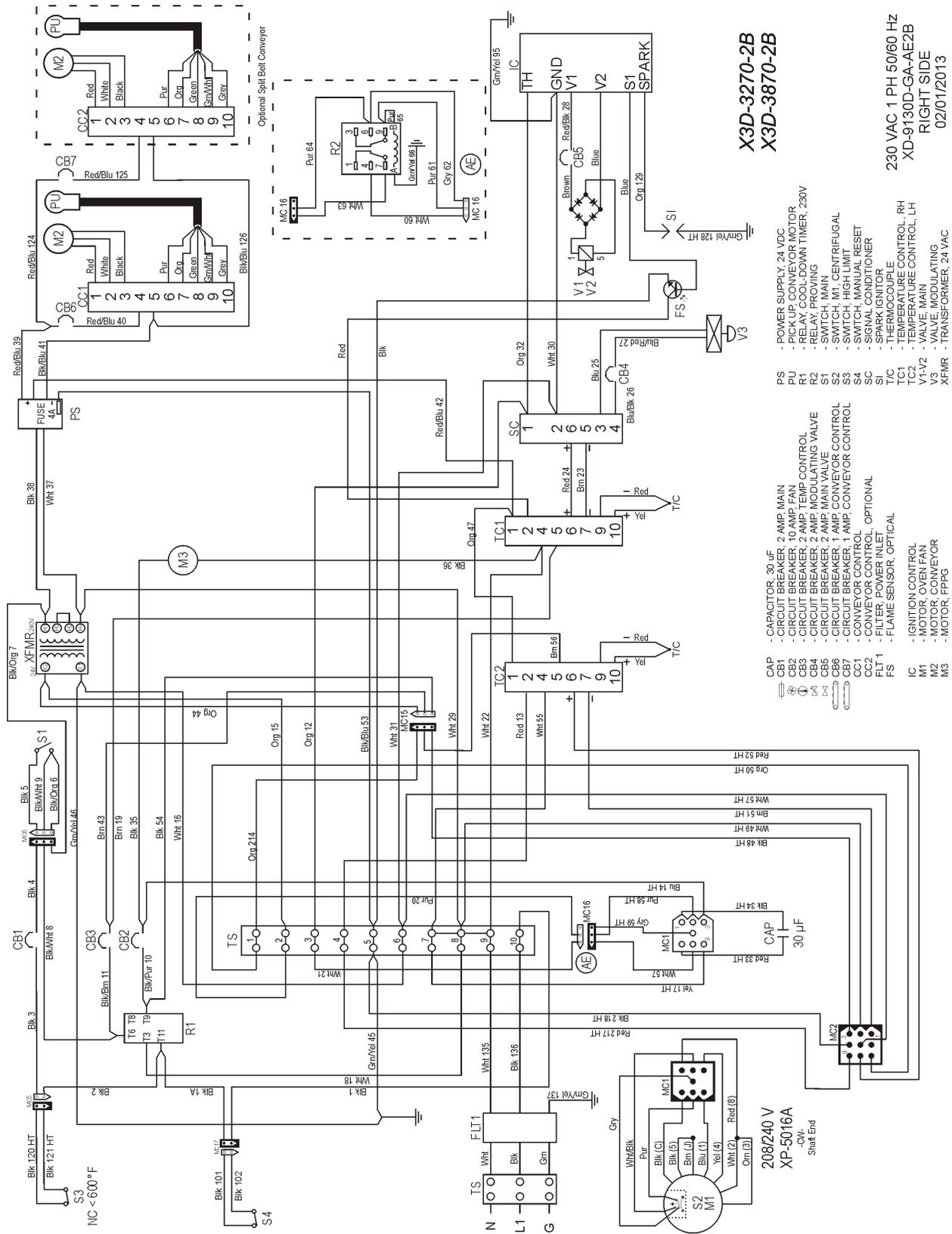


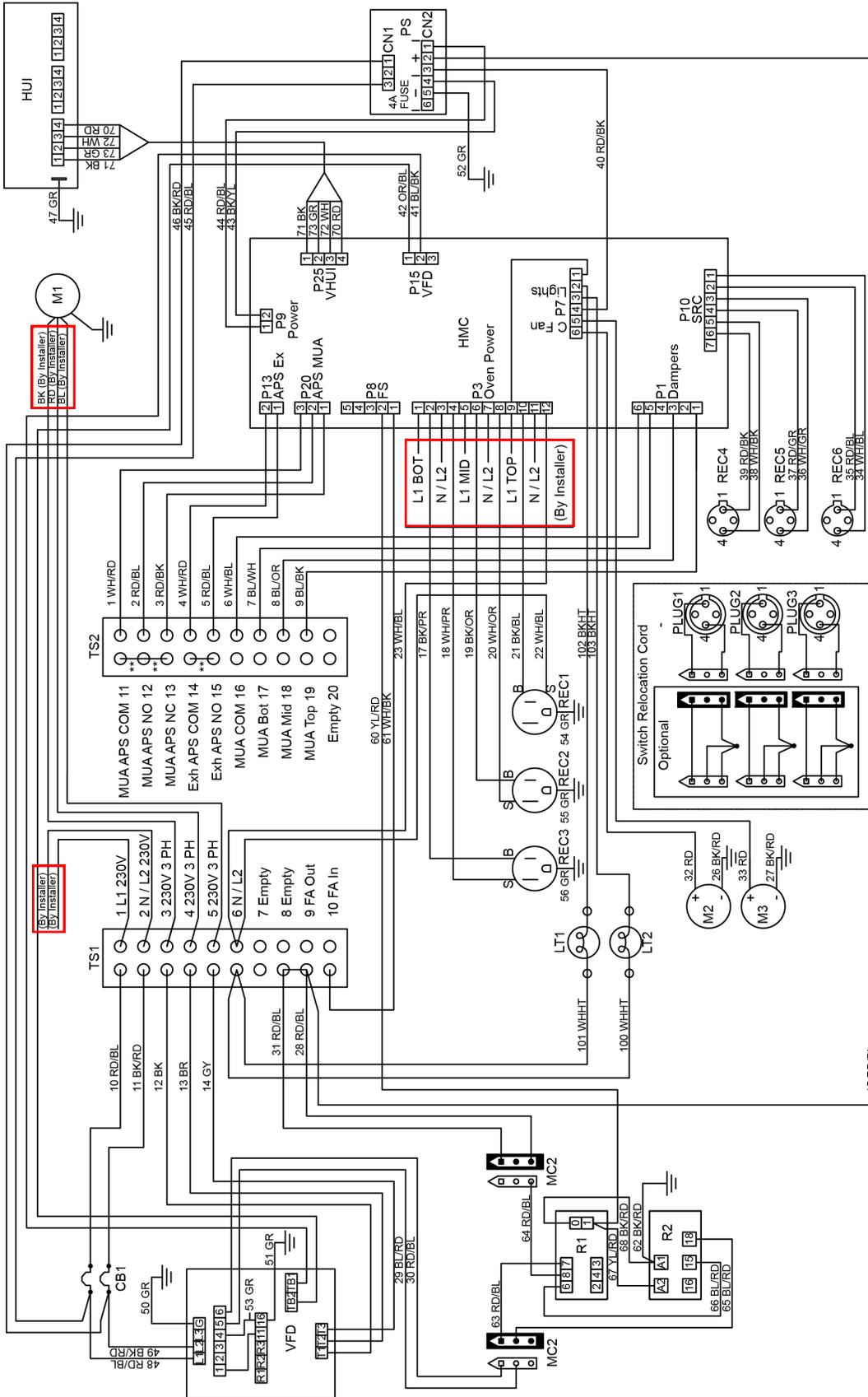


- ⊕ CB1 - CIRCUIT BREAKER, 10 AMP FAN
- ⊗ CB2 - CIRCUIT BREAKER, 2 AMP, MODULATING VALVE
- ⊗ CB3 - CIRCUIT BREAKER, 2 AMP, MAIN VALVE
- FS - FLAME SENSOR, OPTICAL
- M1 - MOTOR, OVEN FAN
- M3 - MOTOR, FPPG
- IC - IGNITION CONTROL
- R2 - RELAY, PROVING
- CAP - CAPACITOR, 30 μF
- SC - SWITCH, M1, CENTRIFUGAL
- S2 - SIGNAL CONDITIONER
- SI - SPARK IGNITOR
- V1-V2 - VALVE, MAIN
- V3 - VALVE, MODULATING

X3D-3270-2B
X3D-3870-2B

230 VAC 1 PH 50/60 HZ
 XD-9130D-GA-AE2B
 LEFT SIDE
 02/01/2013

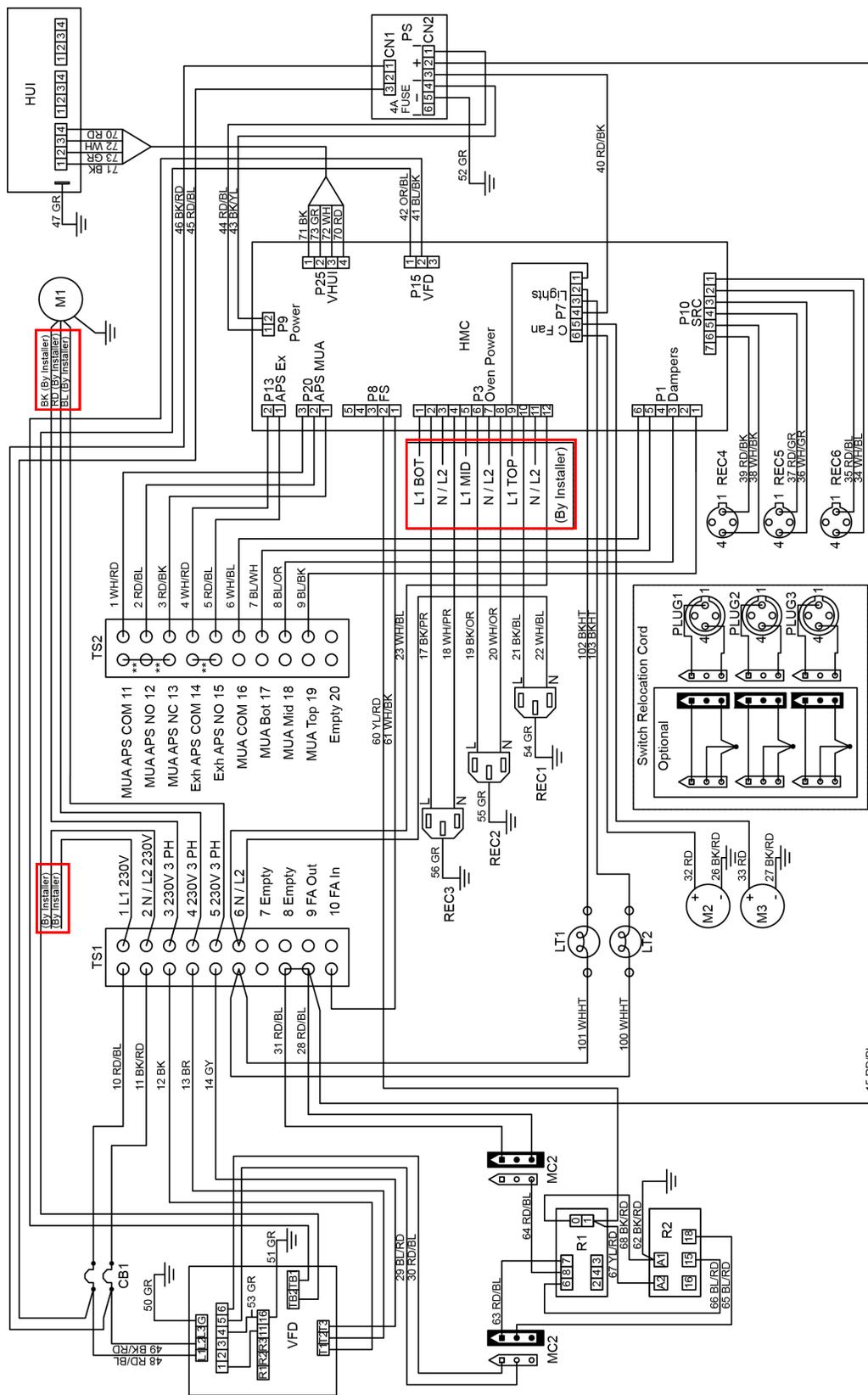




- CB1 Circuit Breaker, 10 Amp
- HMC Hood Machine Control
- HUI Hood User Interface
- LT1 Lamp, 60W Bulb
- LT2 Lamp, 60W Bulb
- M1 Motor, Exhaust Fan
- M2 Motor, Cooling Fan
- M3 Motor, Cooling Fan
- PS Power Supply
- R1 Fire Suppression Relay
- R2 Fire Suppression Time Delay Relay
- REC1 Receptacle, Power, Top Oven
- REC2 Receptacle, Power, Middle Oven
- REC3 Receptacle, Power, Bottom Oven
- REC4 Receptacle, Switch, Top Oven
- REC5 Receptacle, Switch, Middle Oven
- REC6 Receptacle, Switch, Bottom Oven
- SRC Switch Relocation Cord
- TS1 Terminal Strip
- TS2 Terminal Strip
- VFD Variable Frequency Drive

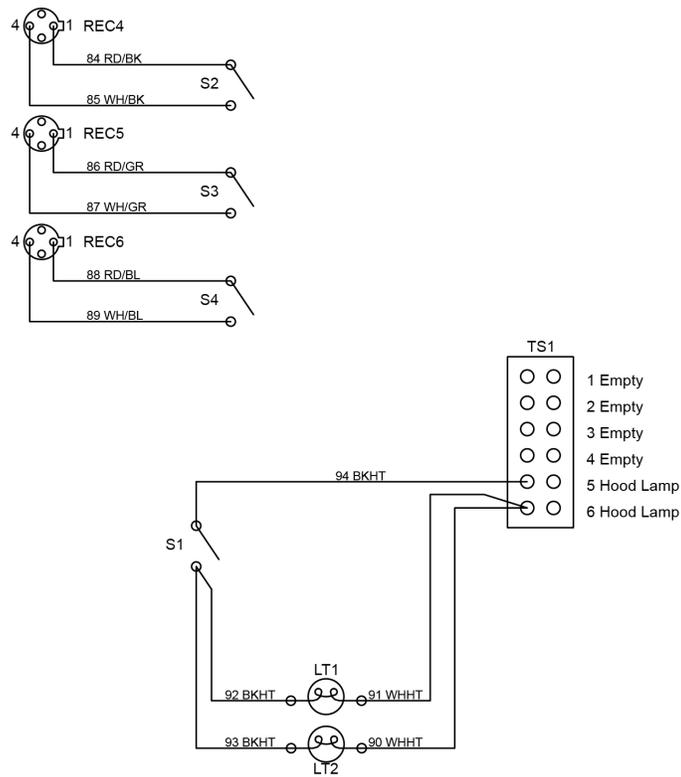
HD-9130E-GAS-VFD-S
01/19/2016

RD-Red BK-Black BL-Blue BR-Brown GR-Green YL-Yellow PR-Purple HT-High Temp OR-Orange WH-White GY-Gray ** - Remove Jumpers for APS



- CB1 Circuit Breaker, 10 Amp
 - HMC Hood Machine Control
 - HUI Hood User Interface
 - LT1 Lamp, 60W Bulb
 - LT2 Lamp, 60W Bulb
 - M1 Motor, Exhaust Fan
 - M2 Motor, Cooling Fan
 - M3 Motor, Cooling Fan
 - PS Power Supply
 - R1 Fire Suppression Relay
 - R2 Fire Suppression Time Delay Relay
 - REC1 Receptacle, Power, Top Oven
 - REC2 Receptacle, Power, Middle Oven
 - REC3 Receptacle, Power, Bottom Oven
 - REC4 Receptacle, Switch, Top Oven
 - REC5 Receptacle, Switch, Middle Oven
 - REC6 Receptacle, Switch, Bottom Oven
 - SRC Switch Relocation Cord
 - TS1 Terminal Strip
 - TS2 Terminal Strip
 - VFD Variable Frequency Drive
- RD-Red BK-Black BL-Blue BR-Brown GR-Green YL-Yellow PR-Purple HT-High Temp OR-Orange WH-White GY-Gray ** - Remove Jumpers for APS

HD-9130E-GAS-VFD-W
01/19/2016



- 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

RD-Red BK-Black BL-Blue GR-Green HT-High Temp WH-White HD-9130E-NV
01/19/2016

Product Certifications and Applicable Codes

Standard XLT Oven Certifications ¹:**XLT Gas Ovens:**

1. ANSI Z8311-2006/CSA 1.8-2006 Standard for Gas Food Service Equipment
2. ANSI/NSF 4-2006e 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 4-2006e Sanitation for Commercial Cooking Rethermalization & Powered Hot Food Holding & Transportation Equipment

World XLT Oven Certifications¹ :**XLT Gas Ovens:**

1. EN 60335-2-42:2003 + A1:2008, used in conjunction with EN 60335-1:2002, Safety of Household Appliances and Similar Electrical Appliances
2. EN 60335 A11, A1:2004 + A12, A2:2006 + A1/C1:2007 + A13:2008 Low Voltage Directive (LVD)
3. EN 55014-1:2006 EN 61000-3-2:2006, EN 61000-3-3:1995 +A1:2001 +A2:2006, Electromagnetic Compatibility. (EMC)
4. EN 55014-2:1997 +A1:2001, Conducted Emissions, Surge Immunity
5. BS EN 203-1:2005+A1:2008, Standard for Safety of Gas Heated Catering Equipment
6. BS EN 203-2-1: 2005, Standard for Gas Heated Catering Equipment
7. 90/396/EEC. Gas Appliance Directive (GAD)

XLT Electric Ovens:

1. EN 60335-2-42:2003 Safety of Household Appliances and Similar Electrical Appliances
2. EN 60335-1:2002 +A11, A1:2004 + A12, A2:2006 + A1/C1:2007 + A13:2008) Low Voltage Directive (LVD)
3. EN 6100-6-5 Electromagnetic Compatibility (EMC)
4. EN 55014-2:1997 +A1:2001, Conducted Emissions, Surge Immunity
5. EN 6100-6-1 EMC Immunity for residential, commercial & light industrial

Product Certifications and Applicable Codes - Continued

6. EN 5504-1 EMC house hold appliance electric tools & similar appliances
7. EN 6100-3-3 +A1+A2 Voltage fluctuation

Standard & World XLT Hood Certifications ¹:

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

Australian XLT Oven Certifications ²:**XLT Gas Ovens: (Certification GAS40066)**

1. AS 4563-2004 Commercial Catering Gas Equipment
2. AS/NZS 3350.1:2002 Safety of Household & Similar Electrical Appliances.
3. AS 5061 / AS 601 Gas Installations

Korea XLT Oven Certifications ³:**XLT Gas Ovens: (Certificate GA-107)**

1. Meets KGS-AB338 Facility/Technical/Inspection Code For Manufacture of Commercial Gas Burning Appliances.

¹ The noted certifications for XLT ovens and AVI 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 SAI Global Level 37, 680 George St. Sydney NSW 2000

³ 402 Hannuri-daero, Sejong-si, 339-012, Republic of Korea

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

3rd step: Place all control boxes in service position and adjust settings per Parts & Service Manual, remove blue tag from inside control box and connect switch to wire harness. Start each oven and complete form below.

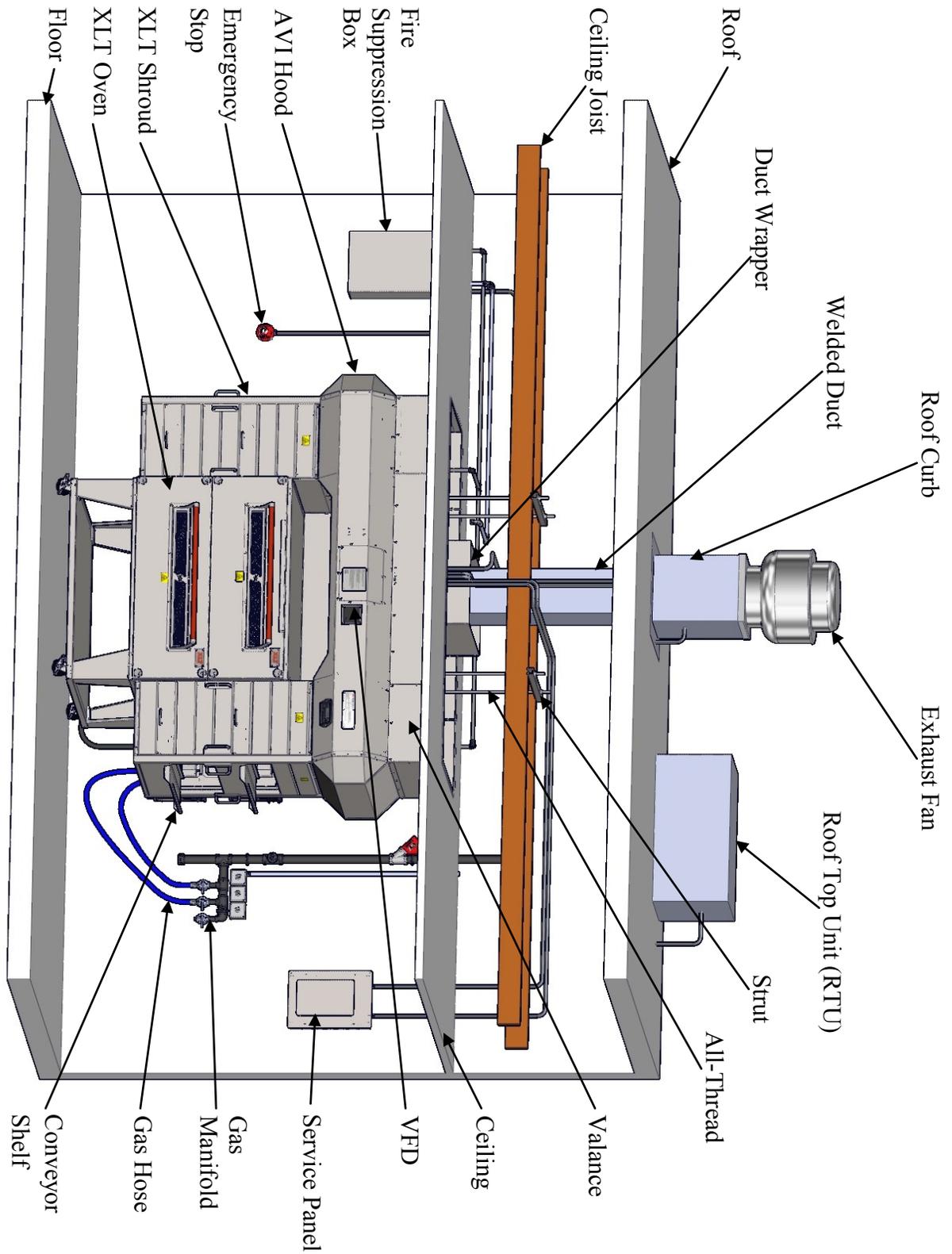
<p><u>Top Oven</u> <i>Verify Existing Serial #</i> <input type="checkbox"/> N/A</p> <p>Model #: _____</p> <p>Serial #: _____</p> <p>Front Belt Speed: _____ min _____ sec</p> <p>Back Belt Speed: _____ min _____ sec <input type="checkbox"/> N/A</p> <p>Left Burner: 2B Ovens Only</p> <p>Shutter Setting: _____</p> <p>High Bias: _____ Low Bias: _____</p> <p>Flame Sense μA _____</p>	<p>Proper Belt Tension: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Conveyor Belt Direction: <input type="checkbox"/> L to R <input type="checkbox"/> R to L</p> <p>Set Point Temp: Left _____ Right _____</p> <p>Fingers in proper location: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Fire Suppression Installed: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Right Burner:</p> <p>Shutter Setting: _____</p> <p>High Bias: _____ Low Bias: _____</p> <p>Flame Sense μA _____</p>
<p><u>Middle Oven</u> <i>Verify Existing Serial #</i> <input type="checkbox"/> N/A</p> <p>Model #: _____</p> <p>Serial #: _____</p> <p>Front Belt Speed: _____ min _____ sec</p> <p>Back Belt Speed: _____ min _____ sec <input type="checkbox"/> N/A</p> <p>Left Burner: 2B Ovens Only</p> <p>Shutter Setting: _____</p> <p>High Bias: _____ Low Bias: _____</p> <p>Flame Sense μA _____</p>	<p>Proper Belt Tension: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Conveyor Belt Direction: <input type="checkbox"/> L to R <input type="checkbox"/> R to L</p> <p>Set Point Temp: Left _____ Right _____</p> <p>Fingers in proper location: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Fire Suppression Installed: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Right Burner:</p> <p>Shutter Setting: _____</p> <p>High Bias: _____ Low Bias: _____</p> <p>Flame Sense μA _____</p>
<p><u>Bottom Oven</u> <i>Verify Existing Serial #</i> <input type="checkbox"/> N/A</p> <p>Model #: _____</p> <p>Serial #: _____</p> <p>Front Belt Speed: _____ min _____ sec</p> <p>Back Belt Speed: _____ min _____ sec <input type="checkbox"/> N/A</p> <p>Left Burner: 2B Ovens Only</p> <p>Shutter Setting: _____</p> <p>High Bias: _____ Low Bias: _____</p> <p>Flame Sense μA _____</p>	<p>Proper Belt Tension: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Conveyor Belt Direction: <input type="checkbox"/> L to R <input type="checkbox"/> R to L</p> <p>Set Point Temp: Left _____ Right _____</p> <p>Fingers in proper location: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Fire Suppression Installed: <input type="checkbox"/> Yes <input type="checkbox"/> No</p> <p>Right Burner:</p> <p>Shutter Setting: _____</p> <p>High Bias: _____ Low Bias: _____</p> <p>Flame Sense μA _____</p>

4th step: Document the dynamic pressure with all the gas appliances running.

Inlet Pressures: **Dynamic Pressure:** Is WC within 6-14" for Natural Gas or 11-14" WC for LPG.
 Yes No, contact store owner to adjust. Initial

I&O Manual presented to store operator: <input type="checkbox"/> Yes <input type="checkbox"/> No	Ovens ran for 30 min: <input type="checkbox"/> Yes <input type="checkbox"/> No
Air-born contaminants: <input type="checkbox"/> Flour <input type="checkbox"/> Cornmeal <input type="checkbox"/> Grease Other _____	
On-Site dough prep: <input type="checkbox"/> Yes <input type="checkbox"/> No	Test cook performed: <input type="checkbox"/> Yes <input type="checkbox"/> No
<input type="checkbox"/> Thin Crust <input type="checkbox"/> Thick Crust <input type="checkbox"/> Pan <input type="checkbox"/> Screen	
Other Product: _____	

Customer Signature: _____ Date: _____



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