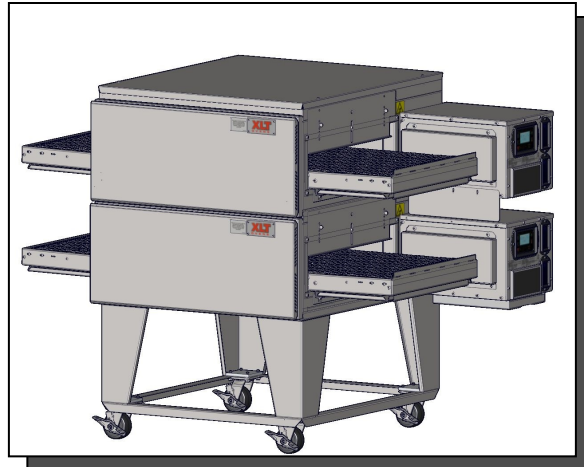




RD 9002B
SWA
08/01/2019

Simple. Smart.



XLT Radiant Oven Technical/Rough-In Specifications



Read This Manual Before Using This Appliance.

Electronic copies of the Installation & Operation Manual, Parts & Service Manual, Architectural Drawings, & a list of International Authorized Distributors are available at: www.xltovens.com

For use with the following XLT Radiant Oven Versions:

Standard (S) A
World (W) A



XLT Ovens
PO Box 9090
Wichita, Kansas 67277

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

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This document is intended for use by general contractors, architects, sub-contractors and store owners to provide information during the planning & pre-installation phases of installing XLT Ovens & AVI Hoods. Please refer to the XLT Installation & Operation Manual for instructions on the assembly and utility hook-up phase of the project.

The process of getting a facility configured to owners' expectations can be difficult and frustrating, or it can be accomplished smoothly and on time. The information presented here can help move the "D" portion of the image below towards "on time" and "under budget".

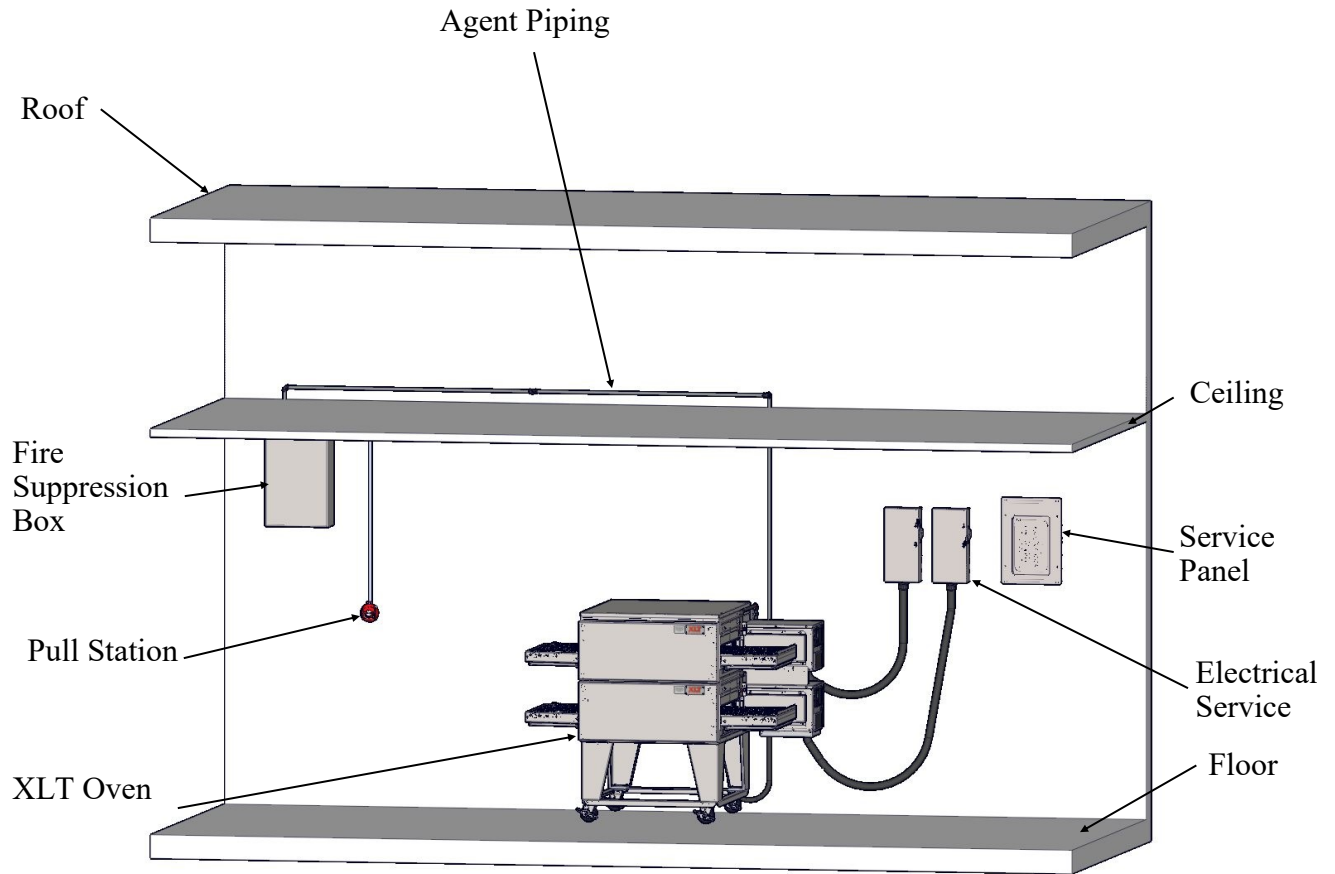


The end goal is to obtain an occupancy permit from the Authority Having Jurisdiction (AHJ). A thorough understanding of the prevailing local codes can expedite this process and prevent unexpected surprises. Proper planning and execution will allow the successful installation of new ovens and hood in an existing store overnight with NO downtime.

The purpose of building codes is to provide minimum standards for the protection of life, limb, property, environment, the safety and welfare of the consumer, general public, and the owners and occupants of structures regulated by codes. Building codes are constantly changing and they can vary by state, county, city, town, and/or borough. While some states like California, Florida, Massachusetts, Michigan, and New York have their own set of building codes, most states have adopted the International Code Council (ICC) series of codes. Always check with your local building code department in order to learn which codes are being used and how they will affect you and your construction project. You may want to start by contacting your local inspection department, office of planning and zoning, and/or department of permits.

The information presented here has been proven to satisfy the latest code requirements.

Typical Store Installation



Revision History Table		
Revision	Comments	Date
A	New Release	08/01/2019
B	Updated Oven Electrical Requirements Table (Pg. 6), Updated Oven Operating Temperature Range Table (Pg. 6)	02/04/2020

**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.

The information contained in this manual should be distributed and read by all parties involved in procuring and installing this equipment prior to any work being performed.

To ensure an smooth installation the pre-installation checklist found in the back of this manual must be reviewed before the XLT equipment is scheduled to arrive.

It is also advisable that a schedule be developed by the general contractor to ensure all activities are completed in the proper sequence and performed by the proper personnel.

XLT will assist in the coordination of disseminating information and scheduling the delivery of equipment. Please contact XLT or your distributor for additional assistance.

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

To receive technical support for the radiant oven you purchased, contact XLT anytime day or night, 365 days per year. Please be prepared to provide the Model & Serial Number.

**WARNING**

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

- All electrical connections must be made by a qualified electrician in accordance with NEC, OSHA, and all applicable national, state, and local codes.
- All plumbing connections must be made by a qualified plumber in accordance with all applicable national, state, and local codes.
- All ovens must have their own separate electrical circuit.

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.

This manual covers the following XLT Radiant Oven models:

Ovens
R3A-2336-xxxxx

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 configuration number. The ovens may be used in a single, double, or triple oven stack configuration. All models can be configured for a split belt conveyor.

- **All installations must conform to local building & mechanical codes.**
- **Utilities must be easily accessible when the ovens are in the installed position. Do not install utilities directly behind the ovens.**
- **In Australia follow AS/NZS 3000 Wiring.**

Additional restrictions apply. Please see the XLT Installation & Operation Manual for more details.

CERTIFICATIONS

For a complete list of Certifications, please see the XLT Installation & Operation Manual.

Electric Oven Electrical Requirements										
Per EACH Oven										
Oven	STANDARD					WORLD				
Model	Volts AC	Amps	Hertz	Phase	KW	Volts AC	Amps	Hertz	Phase	KW
2336	208/240	31/27	60	3	9.6	380	24	50	3	10.5
	4 Wire Service - L1, L2, L3 +1 Ground (per oven)					5 Wire Service - L1, L2, L3 N +2 Grounds (per oven)				

A DISCONNECT MUST BE INSTALLED IN ACCORDANCE TO LOCAL BUILDING CODES:

Conveyor Belt Times (Min:Sec)		
Oven Models	MINIMUM	MAXIMUM
2336	1:30	20:00

Oven Operating Temperature Range		
Oven Models	MINIMUM	MAXIMUM
2336	200° F	900° F
	176° C	482° C

Oven Will Reach 1000°F In Self Clean Mode

In the event you are required to install fire suppression, XLT offers an accessory kit for ovens as an option. The Engineers at XLT have designed the fire suppression system for XLT radiant ovens to meet ICC and NFPA codes. Field installations can be more expensive, less effective, and can interfere with daily operations and maintenance.

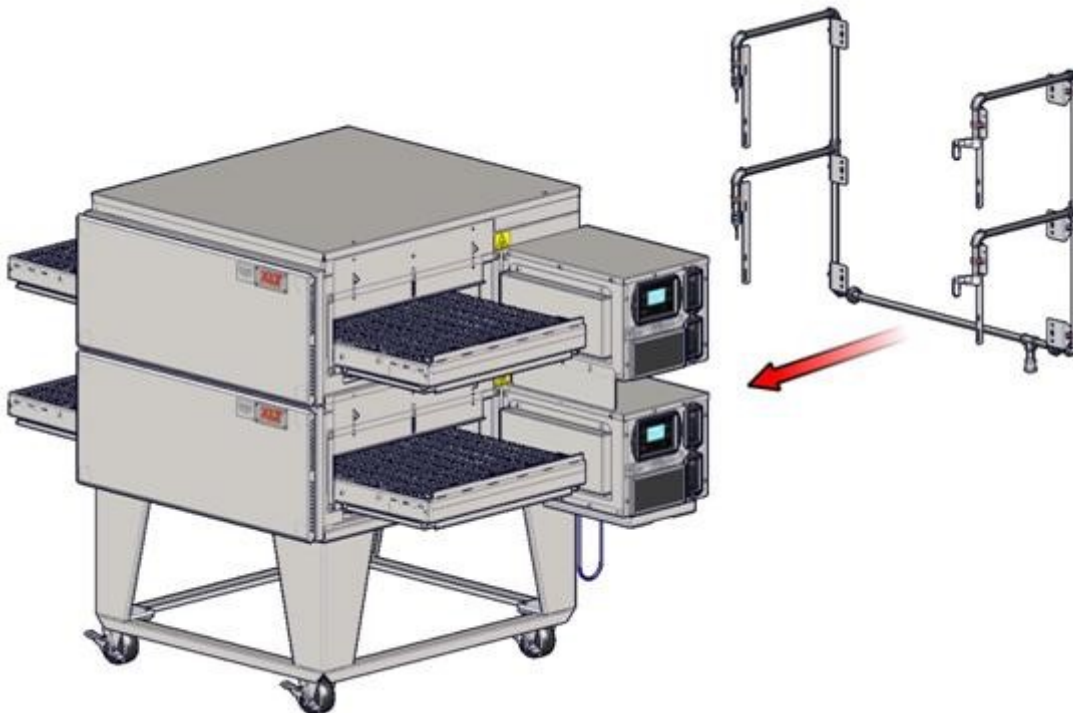
A fire suppression system consists of three (3) main components:

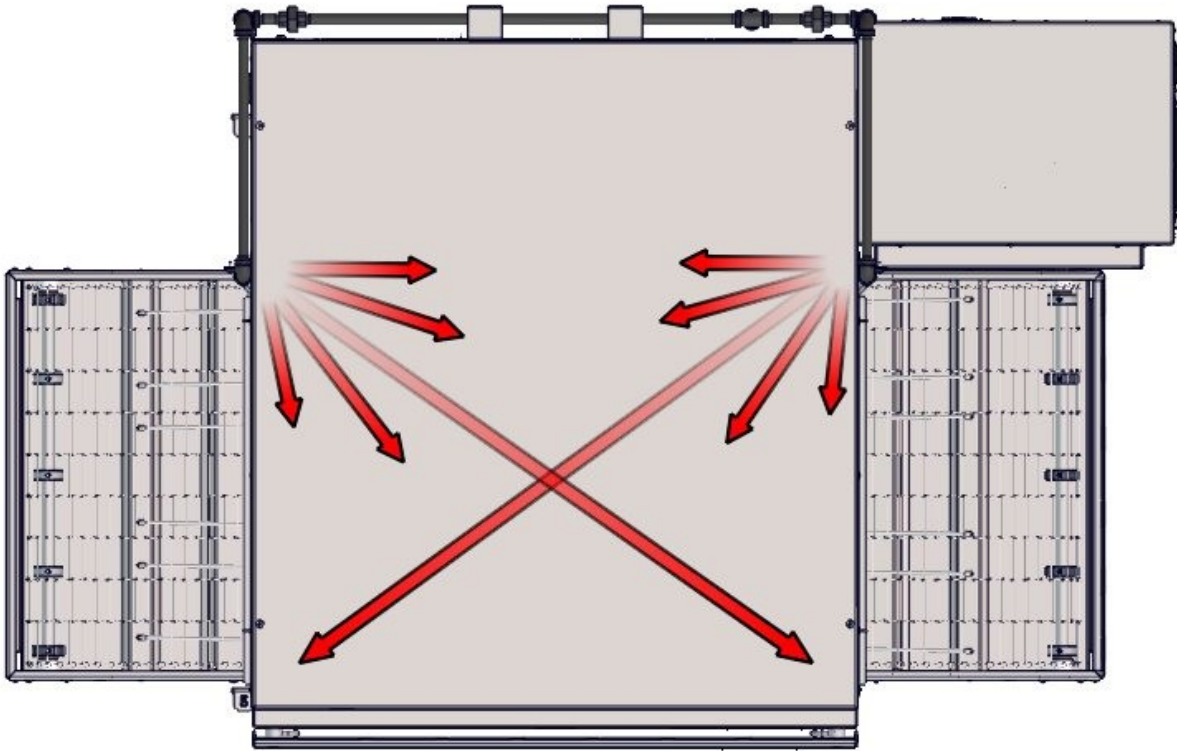
- Manual Pull Station
- Main Cabinet that houses the tank and valve
- Oven Piping & Nozzles

All of these elements need to be interconnected mechanically with wire rope cables, and a piping system must connect the tank with fire agent to the nozzles in the oven.

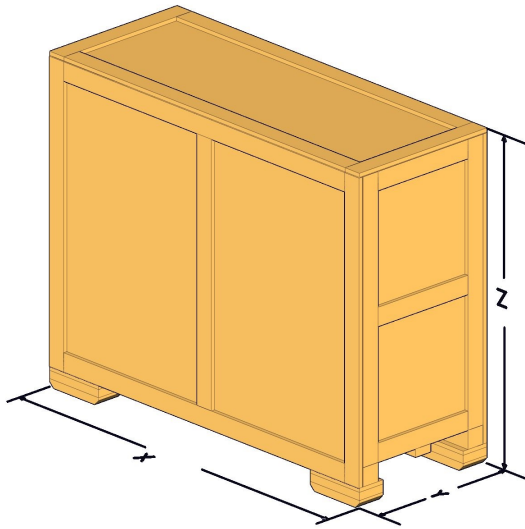
The fire suppression system can be activated by either manually pulling down on the handle, or whenever the temperature rises high enough to melt a link in the hood. When the link melts or the handle is pulled, spring tension opens the valve which releases the agent contained in the tank and then sprays through nozzles mounted in the oven.

EXPLODED VIEW OF OVEN FIRE SUPPRESSION



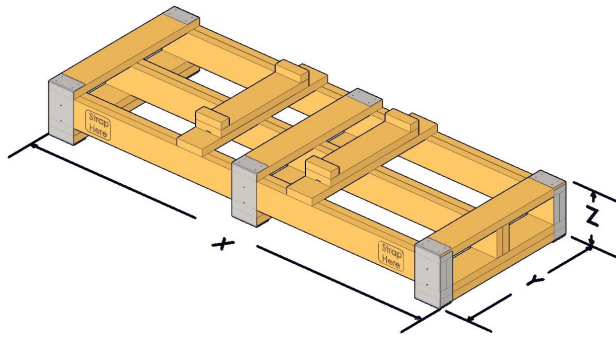


INTERNATIONAL WOOD CRATES



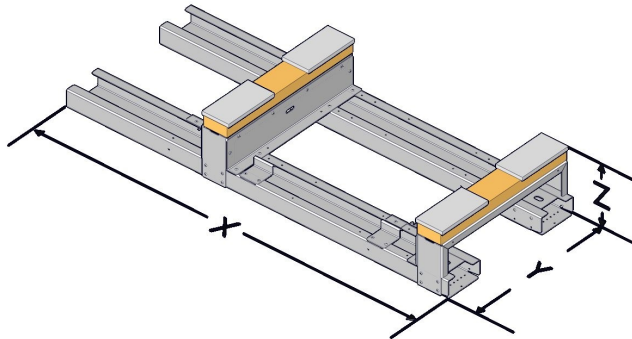
International Wood Crate Dimensions			
Oven Model	Gas and Electric Ovens		
	X	Y	Z
2336	84 [2134]	29 3/4 [756]	66 3/8 [1686]

DOMESTIC WOOD CRATES



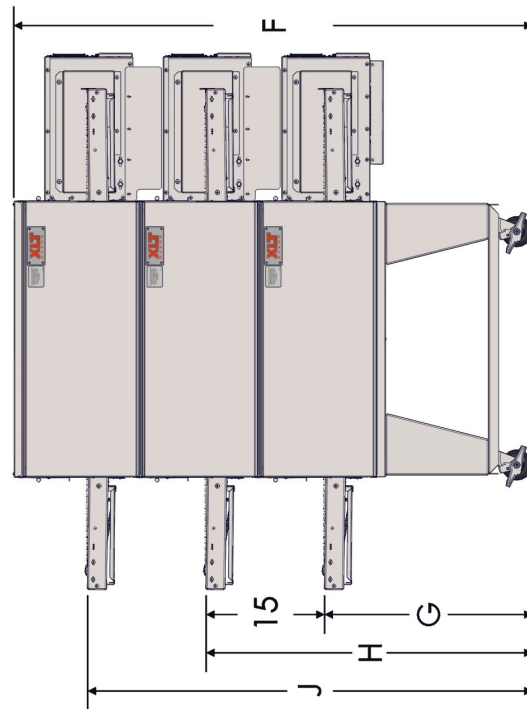
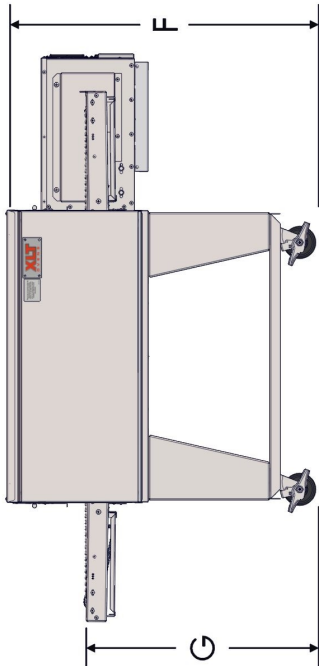
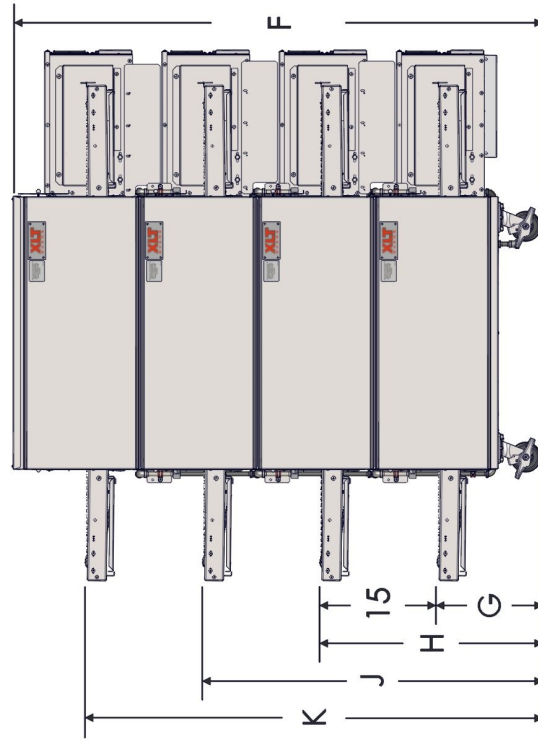
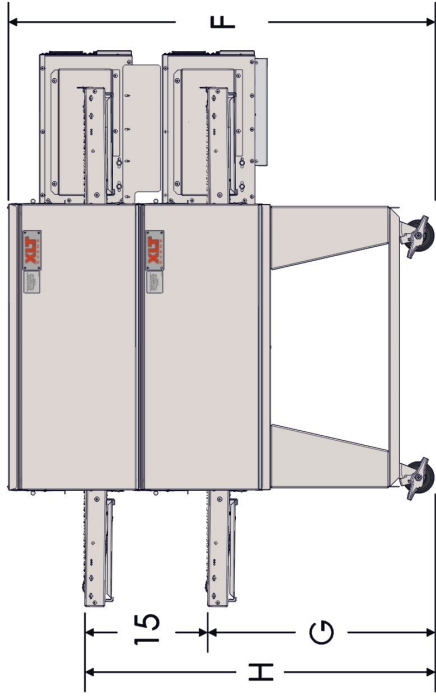
Domestic Wood Crate Dimensions								
Oven Model	Gas Oven				Electric Oven			
	X	Y	Z	Z (With Oven)	X	Y	Z	Z (With Oven)
2336	85 3/4 [2178]	31 3/4 [806]	17 [432]	63 1/4 [1607]	85 3/4 [2178]	31 3/4 [806]	13 1/2 [343]	59 3/4 [1518]

METAL SKIDS (Containers Only)



Metal Skid Dimensions								
Oven Model	Gas Oven				Electric Oven			
	X	Y	Z	Z (With Oven)	X	Y	Z	Z (With Oven)
2336	63 [1600]	22 [559]	8 5/8 [219]	54 7/8 [1394]	63 [1600]	22 [559]	6 1/2 [165]	52.75 [1340]

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



OVEN DIMENSIONS

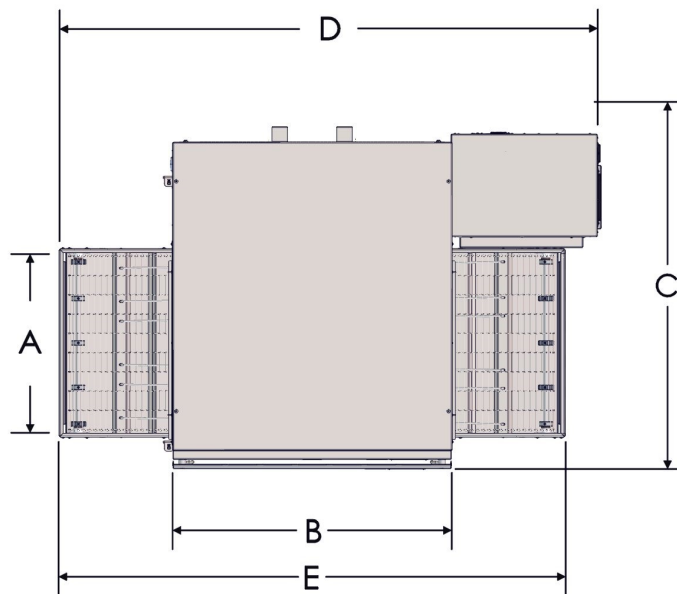
SINGLE OVEN	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT	CRATED WEIGHT		
												INTL. WOOD	DOM. WOOD	METAL SKID
2336	23 [584]	36 [914]	46 3/4 [1187]	70 1/4 [1784]	65 1/2 [1664]	38 1/4 [972]	29 [730]	N/A	N/A	N/A	653 [297]	785 [357]	759 [345]	720 [327]

DOUBLE STACK	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT	CRATED WEIGHT		
												INTL. WOOD	DOM. WOOD	METAL SKID
2336	23 [584]	36 [914]	46 3/4 [1187]	70 1/4 [1784]	65 1/2 [1664]	53 3/4 [1365]	28 1/2 [724]	44 [1118]	N/A	N/A	1183 [537]	1446 [656]	1395 [633]	1316 [597]

TRIPLE STACK	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT	CRATED WEIGHT		
												INTL. WOOD	DOM. WOOD	METAL SKID
2336	23 [584]	36 [914]	46 3/4 [1187]	70 1/4 [1784]	65 1/2 [1664]	67 3/4 [1721]	27 [686]	42 1/2 [1080]	58 [1473]	N/A	1760 [798]	2154 [978]	2077 [943]	1959 [889]

QUAD STACK	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT	CRATED WEIGHT		
												INTL. WOOD	DOM. WOOD	METAL SKID
2336	23 [584]	36 [914]	46 3/4 [1187]	70 1/4 [1784]	65 1/2 [1664]	69 3/4 [1772]	13 1/2 [343]	29 [737]	44 1/2 [1130]	60 [1524]	2243 [1017]	2768 [1256]	2666 [1210]	2508 [1138]

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



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.

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](#)

There are many things that will help with the installation of XLT equipment, and make for a smooth installation. The following list outlines the tasks necessary for successful installation of ovens, whether the installation occurs in a new store or for the remodel of an existing store. This list is to be used as a checklist to verify all aspects of XLT equipment is installed properly. If any additional information is required please refer to the I&O Manual. Manuals can be found at xltovens.com:

Electrical Requirements:

- Yes No • Dedicated disconnect for each radiant oven
- Yes No • All circuits are the correct Phase for each piece of equipment

INSTALLATION RESPONSIBILITIES

Responsibility	Service Company	Owner/ Contractor
Site Survey: Verify electrical capabilities	X	
Assembly of new ovens per XLT Installation & Operation Manual		
Stands assembled and set in place	X	
Ovens moved and stacked with proper lifting equipment	X	
Peel all PVC	X	
Connect electrical supply	X	
Connection may require Permit and Code Inspections		X
Relocate Make-Up-Air to enter the room at the ends of the ovens		X
Start-up per XLT Installation & Operation Manual	X	
Verify oven functions, adjust as necessary	X	
Start-Up Checklist must be submitted to XLT to validate Warranty		X

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