XD 9004E
AGKGSWGHE
04/08/2019

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)	G
Korea (K)	G
Standard (S)	G
World (W)	G

For use with the following AVI Gas Hood Versions:

Standard (S)	E
World (W)	E

Intertek 2000887 Intertek 0359 GAS40066 SAI Global

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

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



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



TIP

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

Warranty – US and Canada

Rev H

Approval Date: 09/28/2017

XLT warrants Version G ovens manufactured after October 16, 2017 to be free from any defect in material and workmanship under normal use for seven (7) years from the date of original purchase by the end user, and further warrants main fan blades, conveyor shafts, and conveyor bearings for ten (10) years. XLT further warrants all ovens/hoods to be free from rust for ten (10) years from the date the equipment is originally purchased. XLT warrants Version E hoods manufactured after October 16, 2017 to be free from any defect in material and workmanship under normal use for seven (7) years from the date of original purchase by the end user purchaser. If the purchase includes a pre-piped Ansul system hood and the ovens both the warranty will be increased to ten (10) years on both pieces of equipment. In the event of a part failure, XLT will furnish a replacement part and pay for all labor associated with the replacement of the part. If upon inspection XLT determines that the part is not defective, all incurred costs will be the responsibility of the end user purchaser. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of XLT. Damages are limited to the original purchase price.

DUTIES OF THE OWNER:

- The owner must inspect the equipment and crates at time of receipt. Damage during shipment is to be immediately reported to the carrier and also to XLT
- The equipment must be installed and operated in accordance with the I&O Manual furnished with the unit
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the I&O Manual furnished with the unit
- A copy of the “Initial Start-Up Checklist” must be filled out and returned to XLT when the unit is initially installed, and/or when the unit is removed and installed in another location
- The gas, electric, and HVAC utilities must be connected to the oven and installed by locally licensed contractors
- Failure to contact XLT Ovens prior to contacting a repair company for warranty work voids any and all warranties

WHAT IS NOT COVERED:

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

CLAIMS HANDLED AS FOLLOWS:

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

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

Warranty – International

Rev K

Approval Date: 09/28/2017

XLT warrants Version G ovens manufactured after October 16, 2017 to be free from any defect in material and workmanship under normal use for five (5) years from the date of original purchase by the end user, and further warrants main fan blades, conveyor shafts, and conveyor bearings for ten (10) years. XLT further warrants all ovens/hoods to be free from rust for ten (10) years from the date the equipment is originally purchased. XLT warrants Version E hoods manufactured after October 16, 2017 to be free from any defect in material and workmanship under normal use for five (5) years from the date of original purchase by the end user purchaser. If the purchase includes a hood and the ovens both the warranty will be increased to seven (7) years on both pieces of equipment. In the event of a part failure, XLT will furnish a replacement part and pay for all labor associated with the replacement of the part. If upon inspection XLT determines that the part is not defective, all incurred costs will be the responsibility of the end user purchaser. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of XLT. Damages are limited to the original purchase price.

DUTIES OF THE OWNER:

- The owner must inspect the equipment and crates at time of receipt. Damage during shipment is to be immediately reported to the carrier and also to the Distributor/Service Provider
- The equipment must be installed and operated in accordance with the I&O Manual furnished with the unit
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the I&O Manual furnished with the unit
- A copy of the "Initial Start-Up Checklist" must be filled out and returned to Distributor/Service Provider when the unit is initially installed, and/or when the unit is removed and installed in another location
- The gas, electric, and HVAC utilities must be connected to the oven and installed by locally licensed contractors
- Failure to contact the Distributor/Service Provider prior to contacting a repair company for warranty work voids any and all warranties

WHAT IS NOT COVERED:

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

CLAIMS HANDLED AS FOLLOWS:

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

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Responsibility	XLT/Service Company	Owner/ Contractor
Site Survey: Verify electric and gas meter/regulator sizes	X	
Supply wiring from TS1 #R3, R4, R5 to exhaust fan		X
Supply (1) single phase 230 volt 10 amp circuit from breaker panel to XLT Hood		X
Assembly of new hood per XLT Installation & Operation Manual		X
Suspend XLT Hood from ceiling		X
Install new exhaust fan on roof		X
Supply power to XLT Hood		X
Install Duct Cover or Valance above XLT Hood		X
Assembly of new ovens per XLT Installation & Operation Manual		
Stands assembled and set in place	X	
Ovens moved and stacked with proper lifting equipment	X	
Peel all PVC	X	
Assemble shrouds & brackets to XLT Oven/Hood	X	
Connecting fuel to XLT products		
Install piping and drip legs		X
Weld ducting to XLT Hood		X
Check for leaks		X
Install flexible gas hoses	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	
Gas pressure/leak testing, hood/oven functions, adjust as necessary	X	
Start-Up Checklist must be submitted to XLT to validate Warranty		X

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
D	Added Do Not Exceed 65 Hz on VFD Settings To Pg. 34 And Pg. 121.	01/08/2019
E	Added Installing Sandwich Door Image On Pg. 28; Removed The Sandwich Door From Images On Pgs. 26-28.	04/08/2019

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This manual covers the following XLT Oven & Hood models:

Ovens		Hoods
Standard	HP	
X3G-1832-xxxxx		H3E-1832-xxxxx
X3G-2336-xxxxx		
X3G-2440-xxxxx		H3E-2440-xxxxx
X3G-3240-xxxxx	X3G-3240-xxxxx-HP	H3E-3240-xxxxx
X3G-3255-xxxxx	X3G-3255-xxxxx-HP	H3E-3255-xxxxx
X3G-3270-xxxxx	X3G-3270-xxxxx-HP	H3E-3270-xxxxx
X3G-3855-xxxxx	X3G-3855-xxxxx-HP	H3E-3855-xxxxx
X3G-3870-xxxxx	X3G-3870-xxxxx-HP	H3E-3870-xxxxx

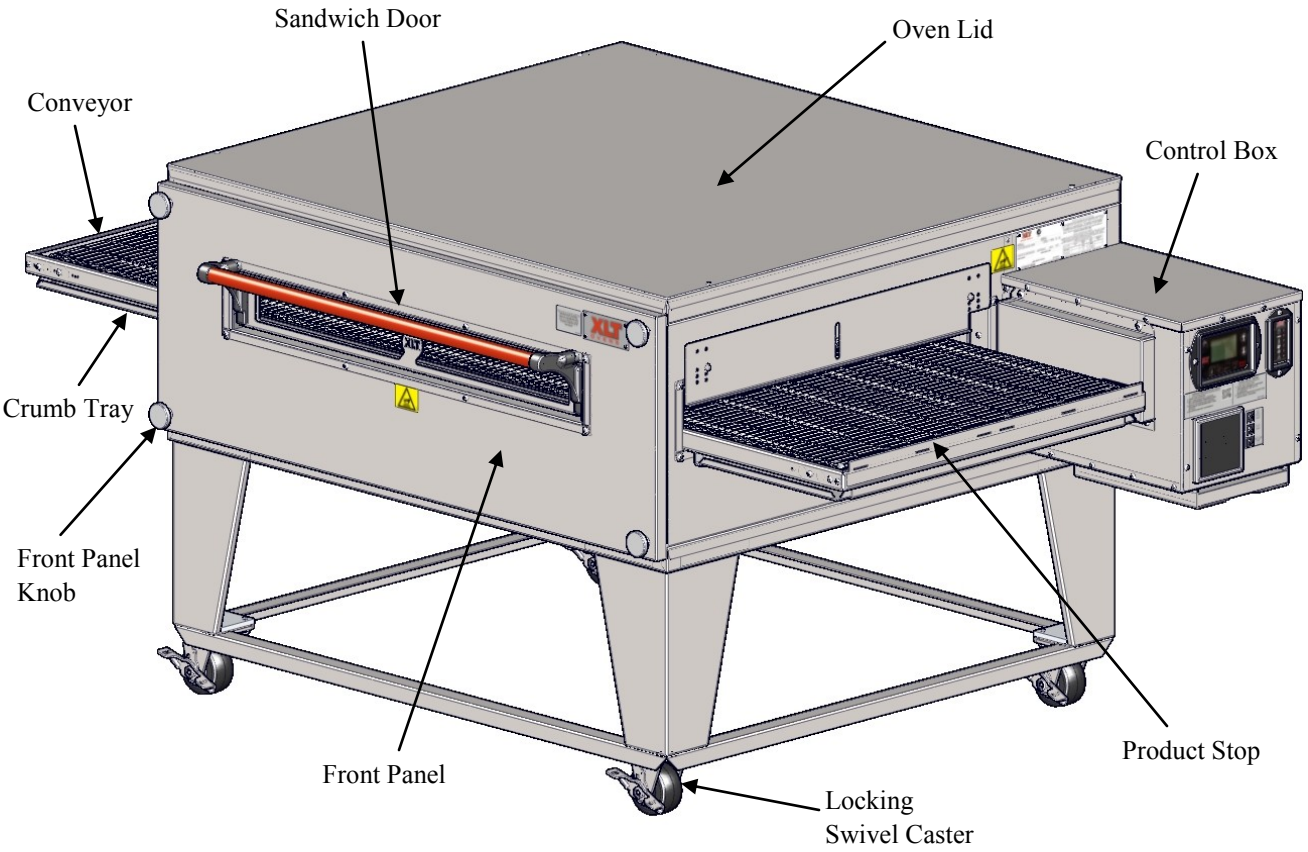
The first 2 digits of the model number after the dash represent the conveyor width and the last two digits indicate the bake chamber length. The five x's after those numbers represents the oven and hood configuration number. The HP after the five x's represents the faster baking high performance ovens. The 3270 & 3870 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.

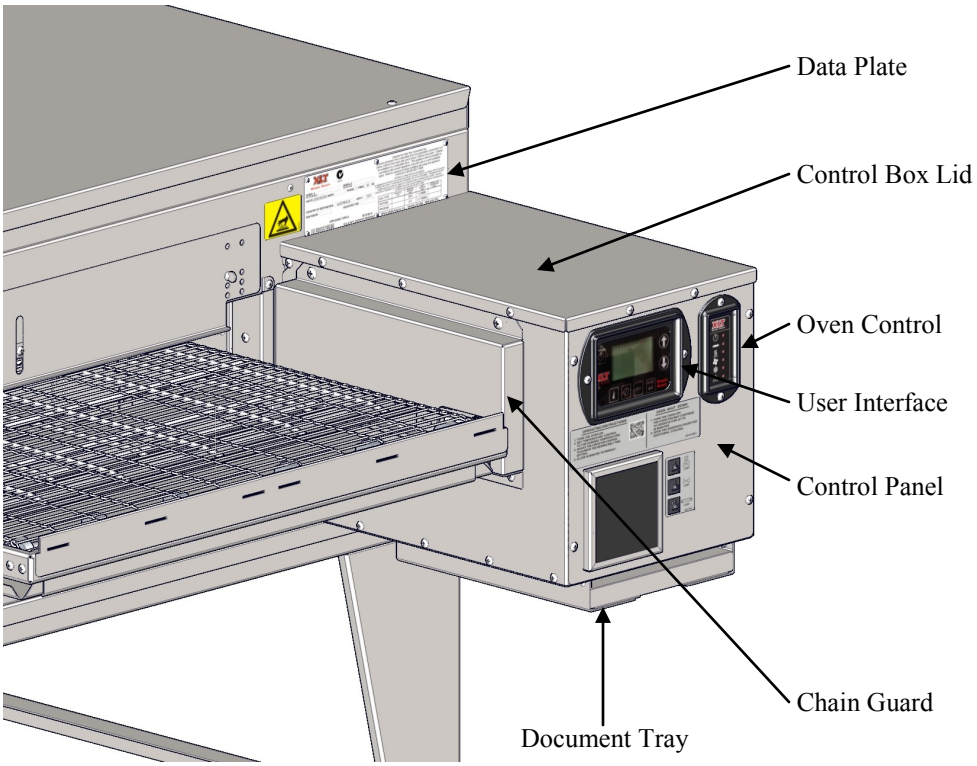
OVEN DESCRIPTION

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 with a simple programming change. 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.

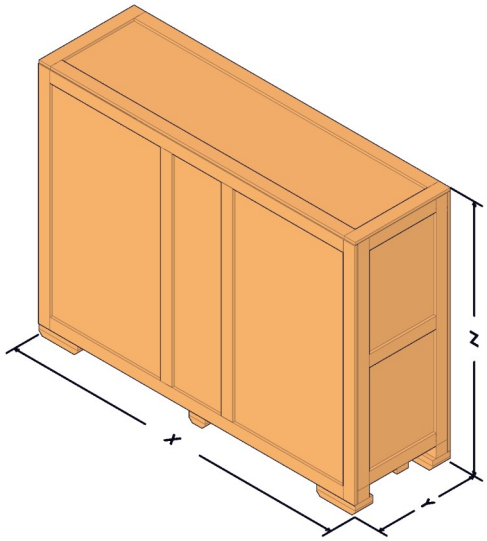
Accessories such as extended conveyor shelves, base shelves, extended fronts, fire suppression components, and perforated crumb trays are available from XLT. In addition, moving equipment such as carts and lifting jacks are available to help install and move ovens. Please contact XLT Ovens or your Authorized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


Sandwich Door
Oven Lid
Conveyor
Control Box
Crumb Tray
Front Panel Knob
Front Panel
Product Stop
Locking Swivel Caster


Data Plate
Control Box Lid
Oven Control
User Interface
Control Panel
Chain Guard
Document Tray

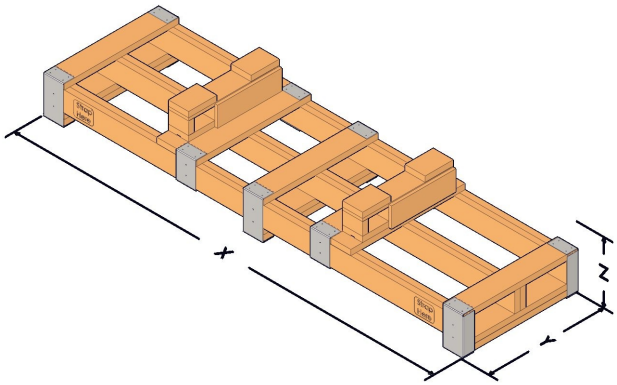
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INTERNATIONAL WOOD CRATES



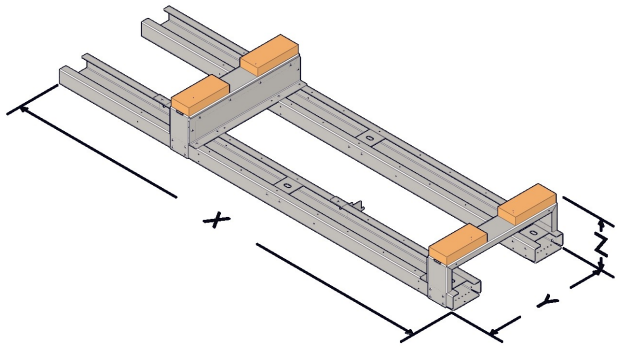
International Wood Crate Dimensions			
Oven Model	Gas and Electric Ovens		
	X	Y	Z
1832	76 [1930]	29 3/4 [756]	60 3/8 [1534]
2336	84 [2134]	29 3/4 [756]	66 3/8 [1686]
2440	84 [2134]	29 3/4 [756]	66 3/8 [1686]
3240	84 [2134]	29 3/4 [756]	74 3/8 [1889]
3255	99 [2515]	29 3/4 [756]	74 3/8 [1889]
3270	115 1/2 [2934]	29 3/4 [756]	74 3/8 [1889]
3855	99 [2515]	29 3/4 [756]	80 3/8 [2042]
3870	115 1/2 [2934]	29 3/4 [756]	80 3/8 [2042]

DOMESTIC WOOD CRATES



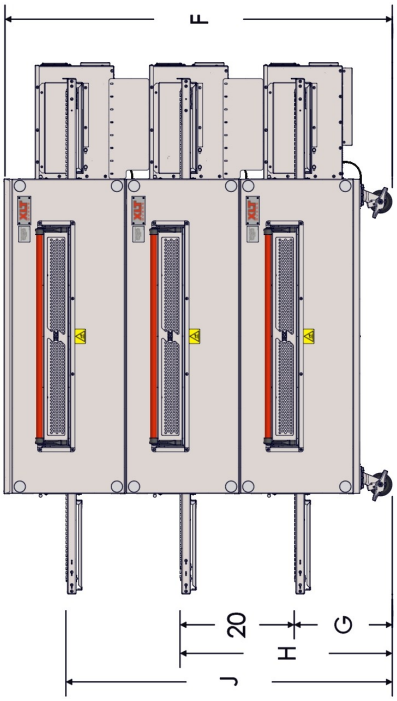
Domestic Wood Crate Dimensions								
Oven Model	Gas Oven				Electric Oven			
	X	Y	Z	Z (With Oven)	X	Y	Z	Z (With Oven)
1832	85 3/4 [2178]	31 3/4 [806]	17 [432]	59 1/2 [1511]	85 3/4 [2178]	31 3/4 [806]	13 1/2 [343]	56 [1422]
2336	85 3/4 [2178]	31 3/4 [806]	17 [432]	63 1/4 [1607]	85 3/4 [2178]	31 3/4 [806]	13 1/2 [343]	59 3/4 [1518]
2440	85 3/4 [2178]	31 3/4 [806]	17 [432]	65 1/2 [1664]	85 3/4 [2178]	31 3/4 [806]	13 1/2 [343]	62 [1575]
3240	85 3/4 [2178]	31 3/4 [806]	17 [432]	73 1/2 [1867]	85 3/4 [2178]	31 3/4 [806]	13 1/2 [343]	70 [1778]
3255	115 3/4 [2940]	31 3/4 [806]	17 [432]	73 1/2 [1867]	115 3/4 [2940]	31 3/4 [806]	13 1/2 [343]	70 [1778]
3270	115 3/4 [2940]	31 3/4 [806]	17 [432]	73 1/2 [1867]				
3855	115 3/4 [2940]	31 3/4 [806]	17 [432]	79 1/2 [2019]	115 3/4 [2940]	31 3/4 [806]	13 1/2 [343]	76 [1930]
3870	115 3/4 [2940]	31 3/4 [806]	17 [432]	79 1/2 [2019]				

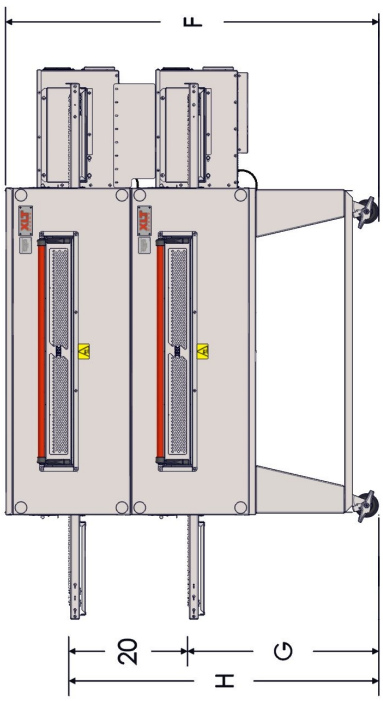
METAL SKIDS (Containers Only)

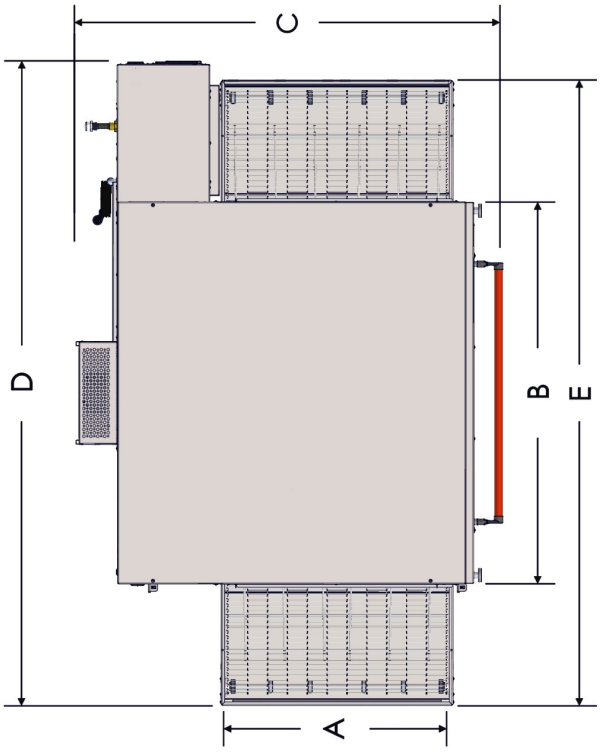


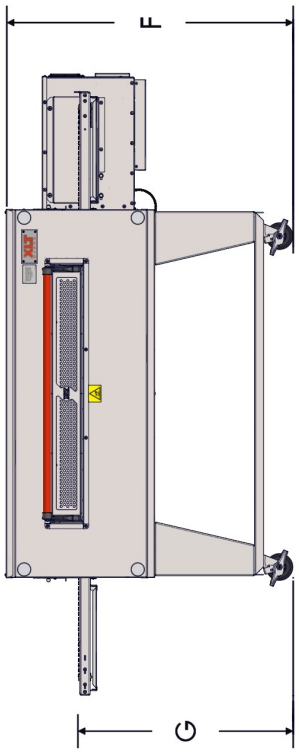
Metal Skid Dimensions								
Oven Model	Gas Oven				Electric Oven			
	X	Y	Z	Z (With Oven)	X	Y	Z	Z (With Oven)
1832	55 [1397]	22 [559]	8 5/8 [219]	51 1/8 [1299]	55 [1397]	22 [559]	6 1/2 [165]	49 [1245]
2336	63 [1600]	22 [559]	8 5/8 [219]	54 7/8 [1394]	63 [1600]	22 [559]	6 1/2 [165]	52 3/4 [1340]
2440	63 [1600]	22 [559]	8 5/8 [219]	57 1/8 [1451]	63 [1600]	22 [559]	6 1/2 [165]	55 [1397]
3240	63 [1600]	22 [559]	8 5/8 [219]	65 1/8 [1654]	63 [1600]	22 [559]	6 1/2 [165]	63 [1600]
3255	78 [1981]	22 [559]	8 5/8 [219]	65 1/8 [1654]	78 [1981]	22 [559]	6 1/2 [165]	63 [1600]
3270	115 [2921]	22 [559]	9 3/4 [248]	66 1/4 [1683]				
3855	78 [1981]	22 [559]	8 5/8 [219]	71 1/8 [1807]	78 [1981]	22 [559]	6 1/2 [165]	69 [1753]
3870	115 [2921]	22 [559]	9 3/4 [248]	72 1/4 [1835]				

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


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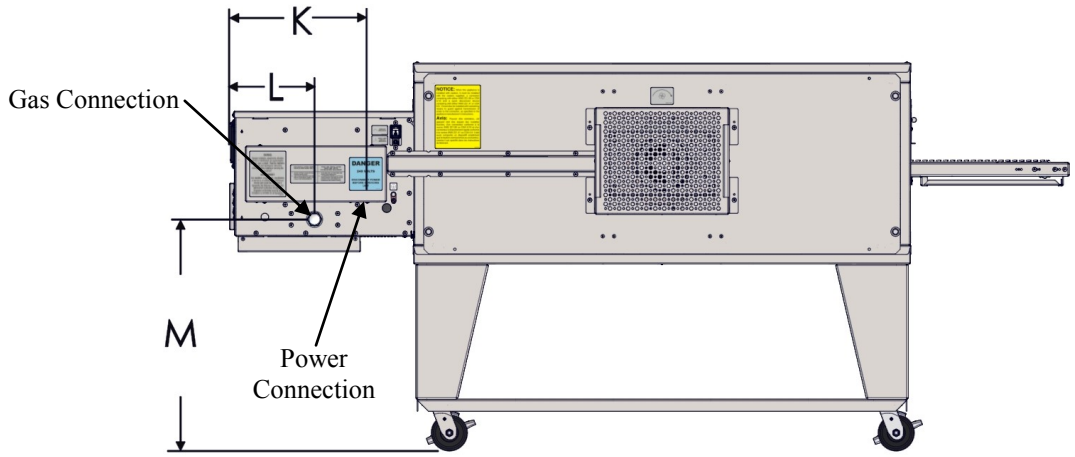
NOTE: All dimensions in inches [millimeters], ± 1/4 [6], unless otherwise noted. All weights in pounds [kilograms] unless otherwise noted.

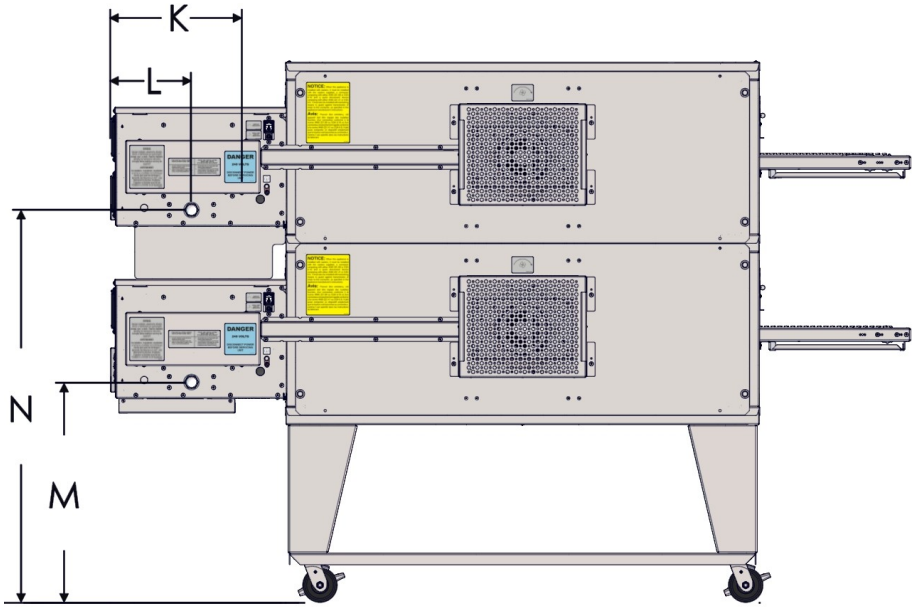
SINGLE OVEN	A	B	C	D	E	F	G	H	J	OVEN WEIGHT	CRATED WEIGHT
1832	18 [457]	32 [813]	48 3/8 [1229]	70 1/4 [1784]	67 1/4 [1708]	42 3/4 [1086]	32 [813]	N/A	N/A	609 [276]	746 [338]
2336	23 [584]	36 [914]	50 3/8 [1280]	70 3/4 [1797]	65 3/4 [1670]	42 3/4 [1086]	32 [813]	N/A	N/A	710 [322]	864 [392]
2440	24 [610]	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	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	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]

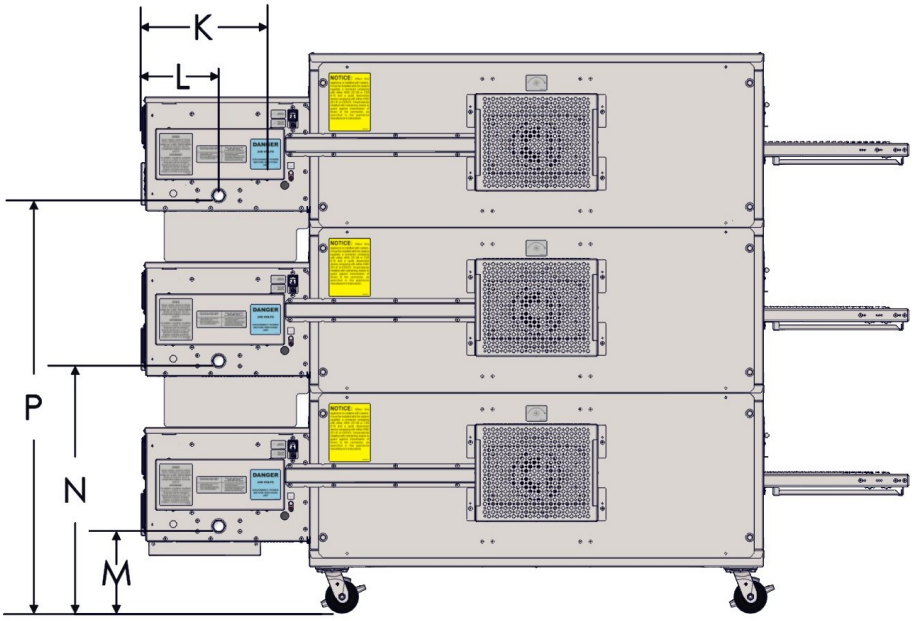
DOUBLE STACK	A	B	C	D	E	F	G	H	J	OVEN WEIGHT	CRATED WEIGHT
1832	18 [457]	32 [813]	48 3/8 [1229]	70 1/4 [1784]	67 1/4 [1708]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1123 [509]	1397 [634]
2336	23 [584]	36 [914]	50 3/8 [1280]	70 3/4 [1797]	65 3/4 [1670]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1331 [604]	1639 [743]
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	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	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]
2336	23 [584]	36 [914]	50 3/8 [1280]	70 3/4 [1797]	65 3/4 [1670]	67 3/4 [1721]	17 [432]	37 [940]	57 [1448]	1912 [867]	2374 [1077]
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	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	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 (230V / 50 Hz)







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 1/4 [464]	9 1/2 [241]	25 1/2 [648]	- -	- -
2336	17 1/4 [438]	8 1/2 [216]	25 1/2 [648]	- -	- -
2440	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	- -	- -
3240	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	- -	- -
3255	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	- -	- -
3270	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	- -	- -
3855	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	- -	- -
3870	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	- -	- -

DOUBLE	K	L	M	N	P
1832	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	45 1/2 [1156]	- -
2336	17 1/4 [438]	8 1/2 [216]	25 1/2 [648]	45 1/2 [1156]	- -
2440	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	45 1/2 [1156]	- -
3240	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	45 1/2 [1156]	- -
3255	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	45 1/2 [1156]	- -
3270	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	45 1/2 [1156]	- -
3855	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	45 1/2 [1156]	- -
3870	18 1/4 [464]	9 1/2 [241]	25 1/2 [648]	45 1/2 [1156]	- -

TRIPLE	K	L	M	N	P
1832	18 1/4 [464]	9 1/2 [241]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
2336	17 1/4 [438]	8 1/2 [216]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
2440	18 1/4 [464]	9 1/2 [241]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3240	18 1/4 [464]	9 1/2 [241]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3255	18 1/4 [464]	9 1/2 [241]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3270	18 1/4 [464]	9 1/2 [241]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3855	18 1/4 [464]	9 1/2 [241]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3870	18 1/4 [464]	9 1/2 [241]	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 (120V/60Hz) - Gas Oven Heating Values & Orifice Sizes					
Oven Model	Heating Values	Orifice Sizes			
	All Fuels	NAT		LP	
	BTU/HR	Inches	MM	Inches	MM
1832	56,000	0.136	3.45	0.084	2.13
2336	71,000	0.152	3.86	0.098	2.49
2440	71,000	0.152	3.86	0.098	2.49
3240	88,000	0.170	4.32	0.104	2.64
3240-HP	122,000	0.196	4.98	0.125	3.18
3255	115,000	0.187	4.75	0.120	3.05
3255-HP	130,000	0.209	5.31	0.130	3.30
3270	190,000	0.176	4.47	0.111	2.82
3270-HP	240,000	0.196	4.98	0.125	3.18
3855	115,000	0.196	4.98	0.123	3.12
3855-HP	148,000	0.218	5.54	0.134	3.40
3870	198,000	0.181	4.60	0.111	2.82
3870-HP	240,000	0.196	4.98	0.125	3.18

Australia (230V/50Hz) - Gas Oven Heating Values & Orifice Sizes						
Oven Model	Heating Values				Orifice Sizes	
	NAT		LP		NAT	LP
	KW/HR	MJ/HR	KW/HR	MJ/HR	MM	MM
1832	16.41	59.08	14.80	53.28	3.45	2.13
2336	20.80	74.88	20.80	74.88	3.86	2.49
2440	20.80	74.88	20.80	74.88	3.86	2.49
3240	25.79	92.84	23.44	84.38	4.32	2.64
3240-HP	35.75	128.70	35.75	128.70	4.98	3.18
3255	33.70	121.32	35.16	126.58	4.75	3.05
3255-HP	38.10	137.16	35.46	127.66	5.31	3.30
3270	55.68	200.45	55.68	200.45	4.47	2.82
3270-HP	70.30	253.08	70.30	253.08	4.98	3.18
3855	33.00	118.80	33.70	121.32	4.98	3.12
3855-HP	43.37	156.13	39.85	143.46	5.54	3.40
3870	58.03	208.91	54.22	195.19	4.60	2.82
3870-HP	70.30	253.08	70.30	253.08	4.98	3.18

World & New Zealand (230V/50Hz) - Gas Oven Heating Values & Orifice Sizes								
Oven Model	Heating Values						Orifice Sizes	
	Natural			Butane	Propane		NAT	LP
	G20		G25	G30	G31			
	KW/HR	MJ/HR	KW/HR	KW/HR	KW/HR	MJ/HR	MM	MM
1832	16.41	59.08	13.18	16.41	14.80	53.28	3.45	2.13
2336	20.80	74.88	16.99	23.15	20.80	74.88	3.86	2.49
2440	20.80	74.88	16.99	23.15	20.80	74.88	3.86	2.49
3240	25.79	92.85	20.80	25.79	23.44	84.39	4.32	2.64
3240-HP	35.75	128.70	27.98	38.24	35.75	128.70	4.98	3.18
3255	33.70	121.32	26.08	39.56	35.16	126.58	4.75	3.05
3255-HP	38.10	137.16	33.11	39.85	35.46	127.66	5.31	3.30
3270	55.68	200.45	46.30	58.03	55.68	200.45	4.47	2.82
3270-HP	70.30	253.09	55.00	76.78	70.30	253.09	4.98	3.18
3855	33.00	118.80	24.32	38.10	33.70	121.32	4.98	3.12
3855-HP	43.37	156.14	34.58	43.37	39.85	143.46	5.54	3.40
3870	58.03	208.91	47.35	58.03	54.22	195.20	4.60	2.82
3870-HP	70.30	253.09	55.00	76.20	70.30	253.09	4.98	3.18

Korea (220V/60Hz) - Gas Oven Heating Values & Orifice Sizes				
Oven Model	Heating Values		Orifice Sizes	
	NAT	LP	NAT	LP
	KW/HR	KW/HR	MM	MM
1832	16.41	14.80	3.45	2.13
2336	20.80	20.80	3.86	2.49
2440	20.80	20.80	3.86	2.49
3240	25.79	23.44	4.32	2.64
3240-HP	35.75	35.75	4.98	3.18
3255	33.70	35.16	4.75	3.05
3255-HP	38.10	35.46	5.31	3.30
3270	55.68	55.68	4.47	2.82
3270-HP	70.30	70.30	4.98	3.18
3855	33.00	33.70	4.98	3.12
3855-HP	43.37	39.85	5.54	3.40
3870	58.03	54.22	4.60	2.82
3870-HP	70.30	70.30	4.98	3.18

The HP behind Oven Model stands for High Performance.

NOTE

Gas Oven Fuel Pressure Requirements														
Oven Models	Inlet Pressure Range								Manifold Pressure					
	Standard, World, and Australia						Korea							
	Natural Gas			LP Gas			Natural Gas	LP Gas	Natural Gas			LP Gas		
	W/C	mbar	kPa	W/C	mbar	kPa	kPa	kPa	W/C	mbar	kPa	W/C	mbar	kPa
All	6-14	15-35	1.50-3.50	11.5-14	27.5-35	2.75-3.50	1.50-2.50	2.30-3.30	3.5	8.75	0.875	10	25	2.5

Gas Oven Bypass Orifice Sizes	
Gas Types	Orifice Sizes (in.)
Natural	0.074
Propane	0.046

	Oven Gas Group							
	Natural Gas				Propane Gas			
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 All Ovens

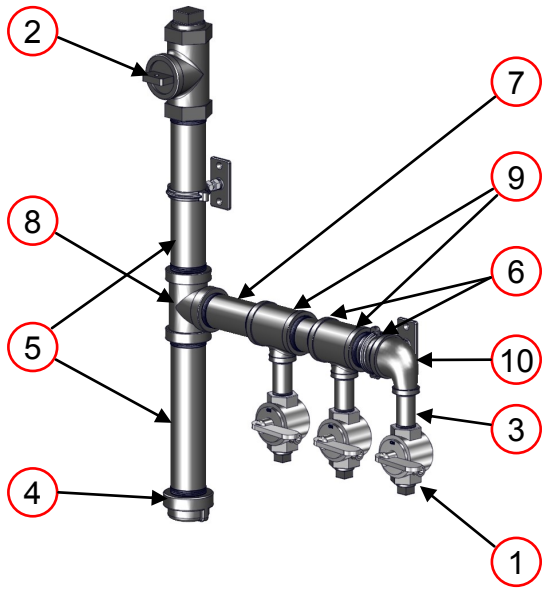
All installations must conform to local building & mechanical codes.

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 a tee fitting with a capped nipple in the bottom outlet as illustrated (Pg. #21), and in accordance with ANSI Z223.1-2012 and NFPA 54-2012 National Fuel Gas Code, section 9.6.7.
5. A sediment trap shall be installed on the rear of the oven control box before the gas hose. The sediment trap shall be a tee fitting with a capped nipple in the bottom outlet as illustrated (Pg. #24), and in accordance with ANSI Z223.1-2012 and NFPA 54-2012 National Fuel Gas Code, section 9.6.7.
6. 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 Z83.11-2016 CSA 1.8-2016 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).”

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

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



Item #	Description	Qty
1	¾ Manual Gas Valve	3
2	1-½ Ball Valve	1
3	¾ x 3 Nipple	3
4	1-½ Pipe Cap	1
5	1-½ x 10 Nipple	2
6	1-½ x 3 Nipple	2
7	1-½ x 5 Nipple	1
8	1-½ Tee	1
9	1-½ x ¾ x 1-½ Reducing Tee	2
10	1-½ x ¾ 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 ½-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 ½-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	4.8	50/60	220/230/240 VAC 1Φ	3	50/60	220 VAC 1Φ	660
2336		4.8			3			
2440		4.8			3			
3240		4.8			3			
3255		4.8			3			
3270		8.5			7			1540
3855		4.8			3			660
3870		8.5			7			1540
*All HP Models Included				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

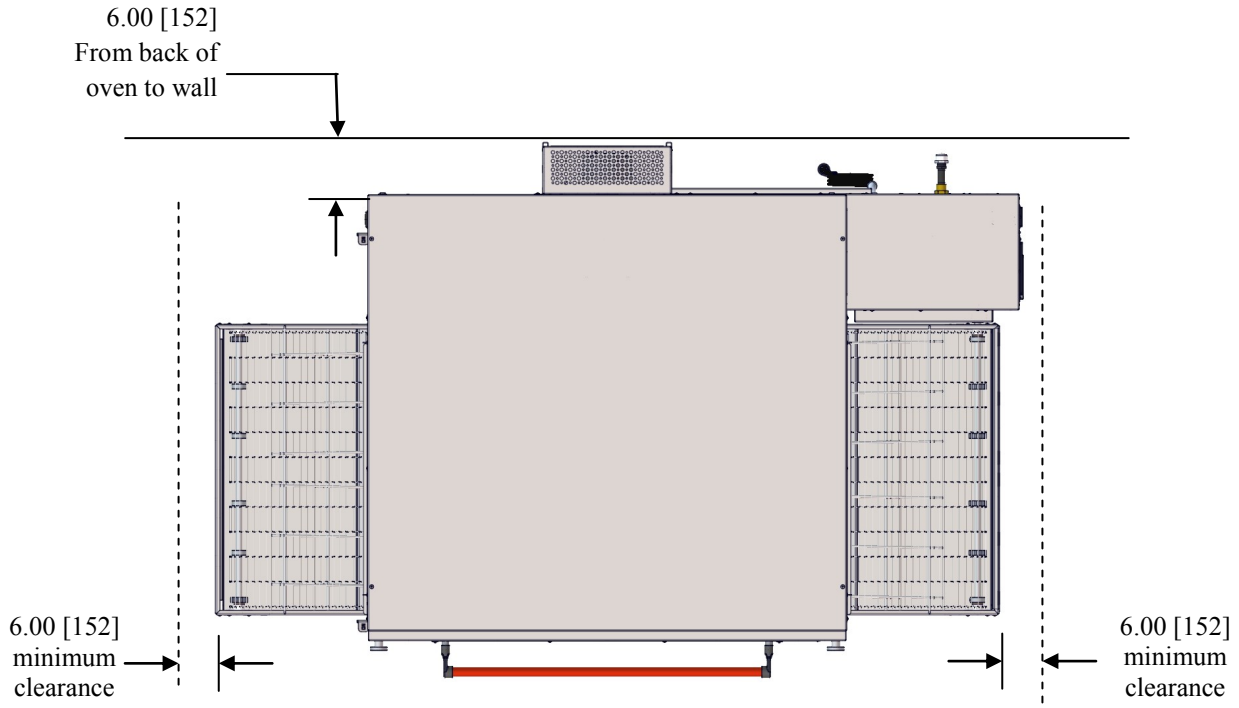
World Ovens

- 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

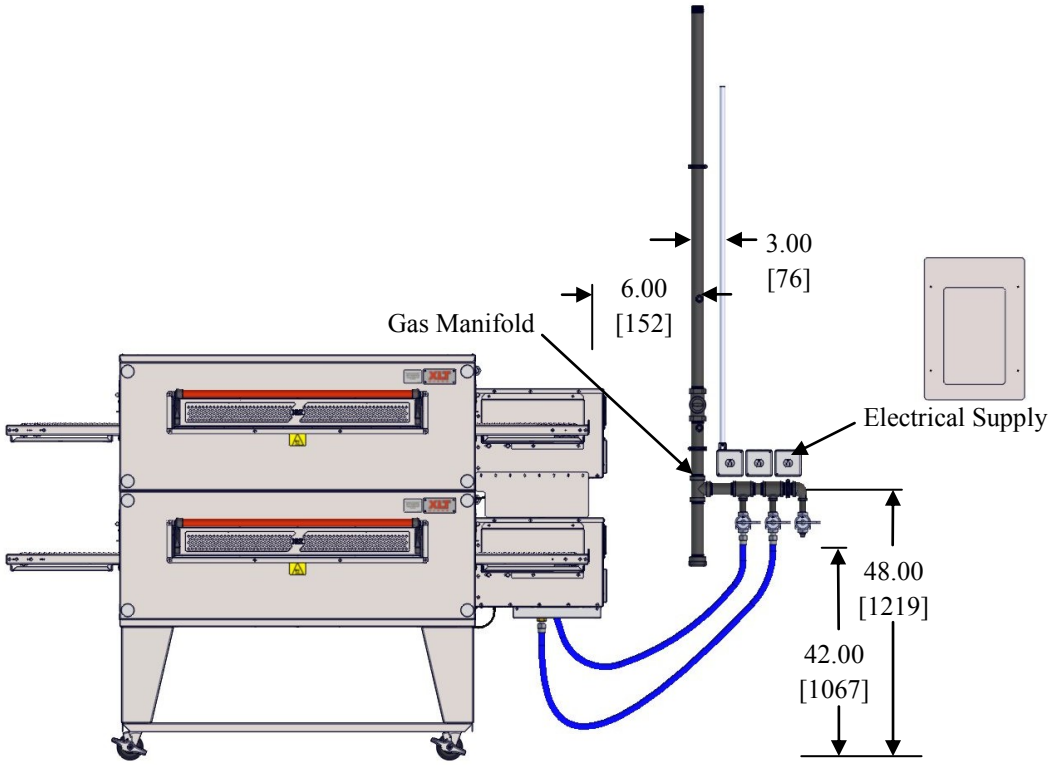
- This appliance is equipped with a ground lug for your protection against shock hazard & must be properly grounded.
- The electrical service must be installed in accordance with AS/NZS 3000 Wiring Rules.

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.



NOTE

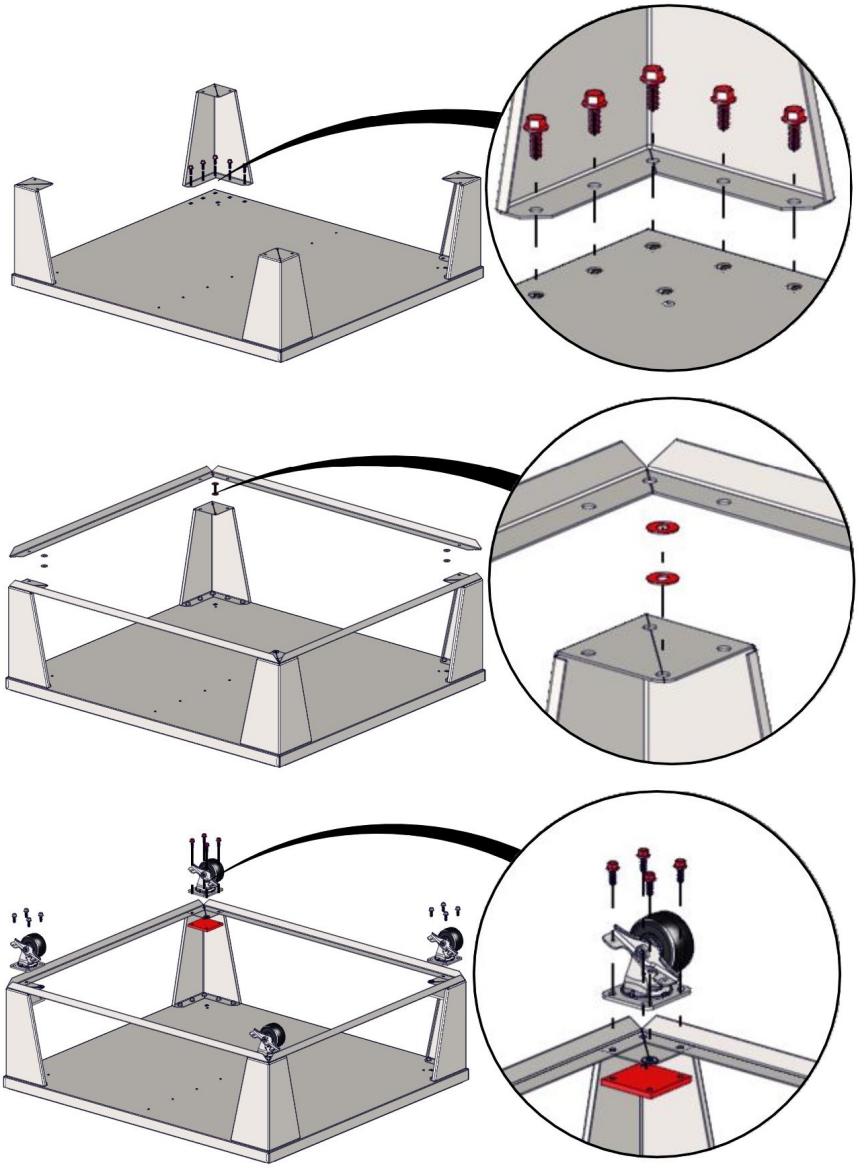
Utilities must be easily accessible when the ovens are in the installed position. Do not install utilities behind the ovens.



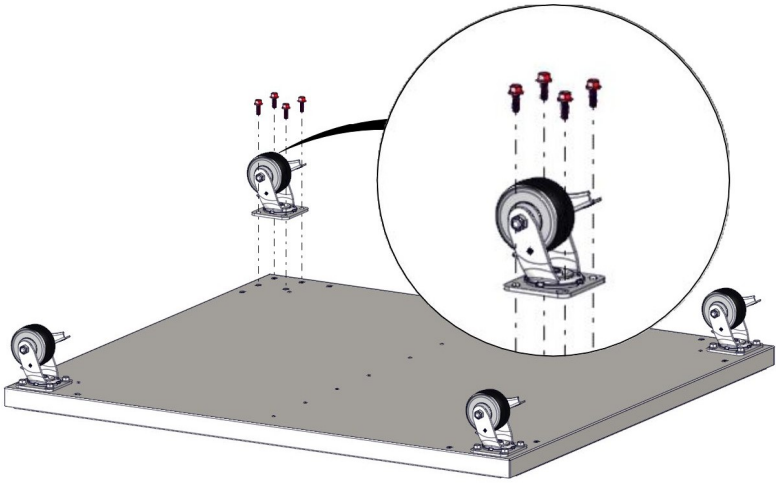
NOTE

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.

Base Assembly - Single & Double Stack



Base Assembly - Triple 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

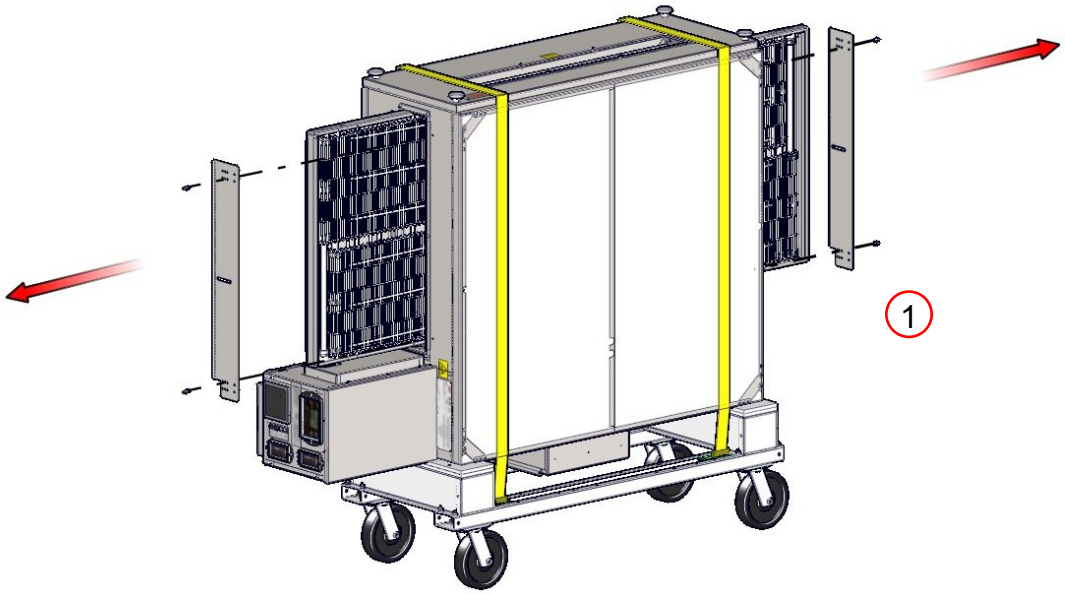
- These ovens are heavy & can tip or fall causing bodily injury.
- NEVER place any part of your body beneath any oven that is suspended by the lifting jacks. A crush hazard exists if the oven falls or slips.
- DO NOT place your hands on the lifting jack vertical pole beneath the jack's winch. As the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

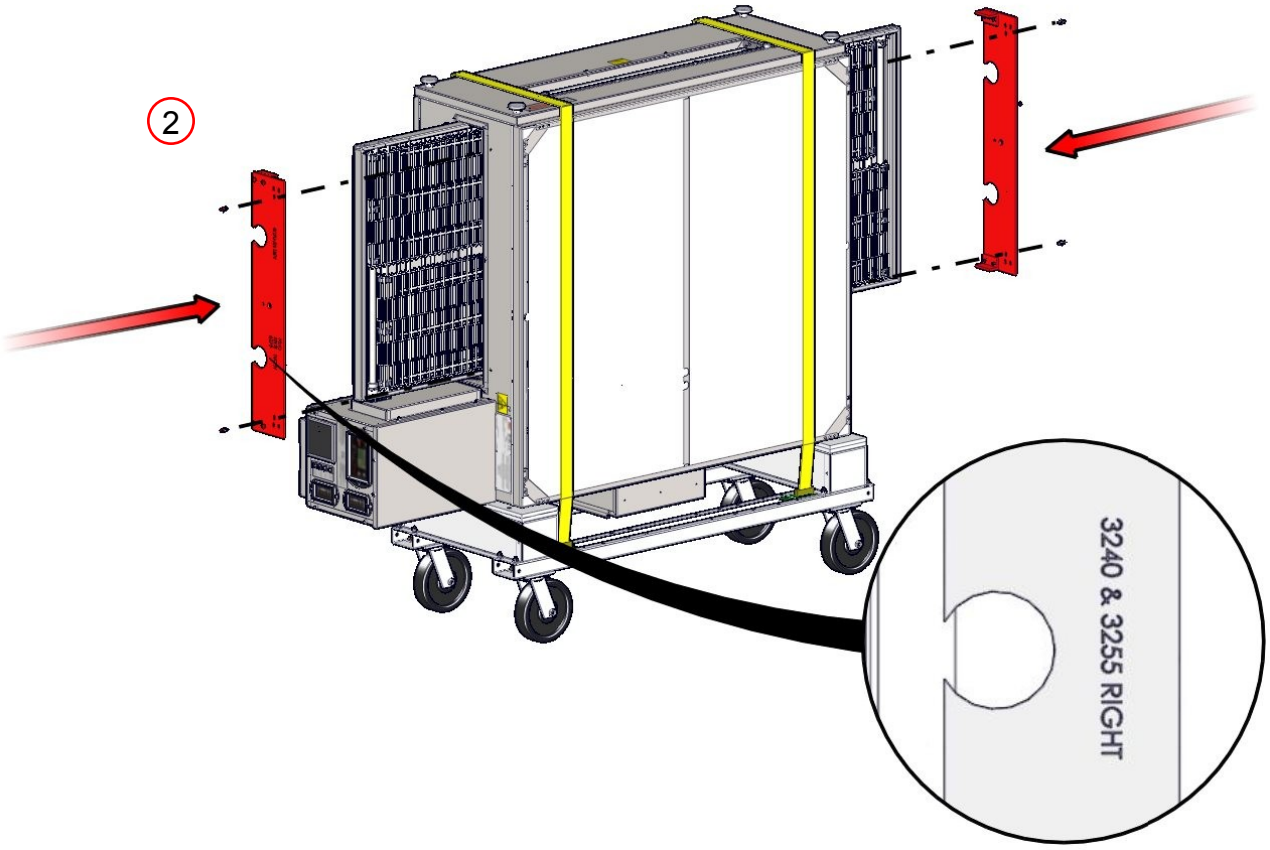
CAUTION

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.

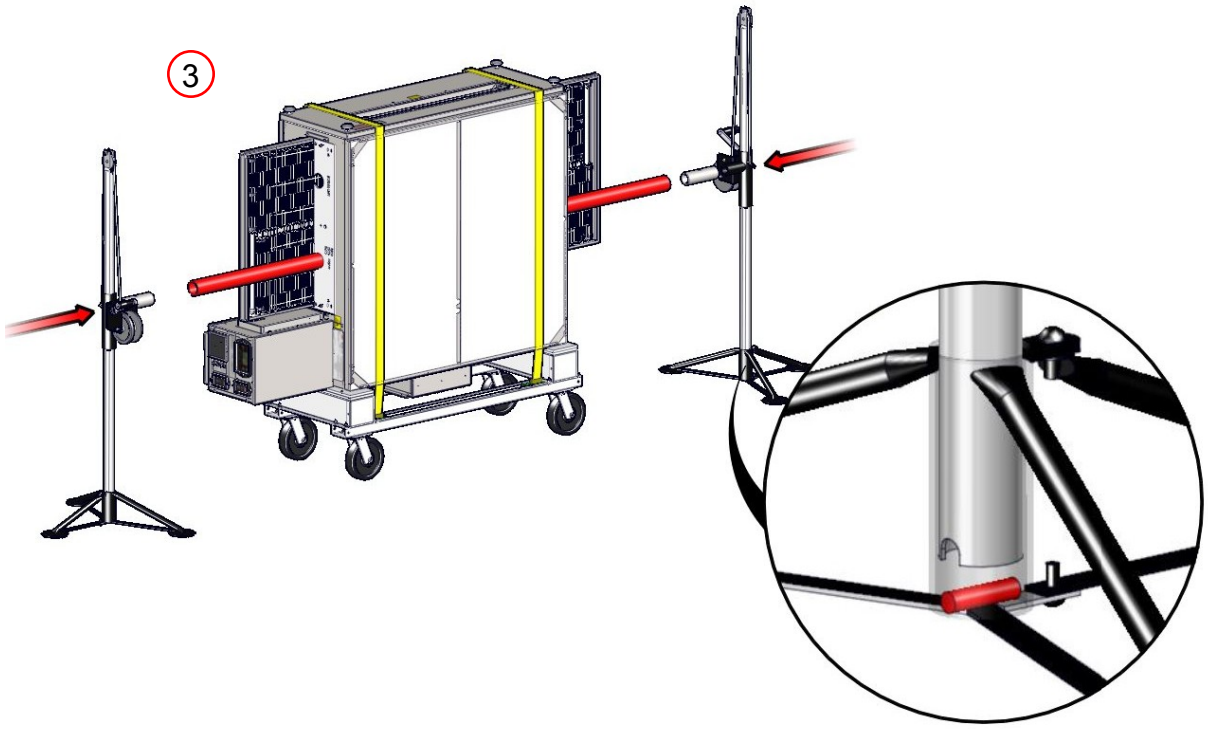
DANGER

- 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.



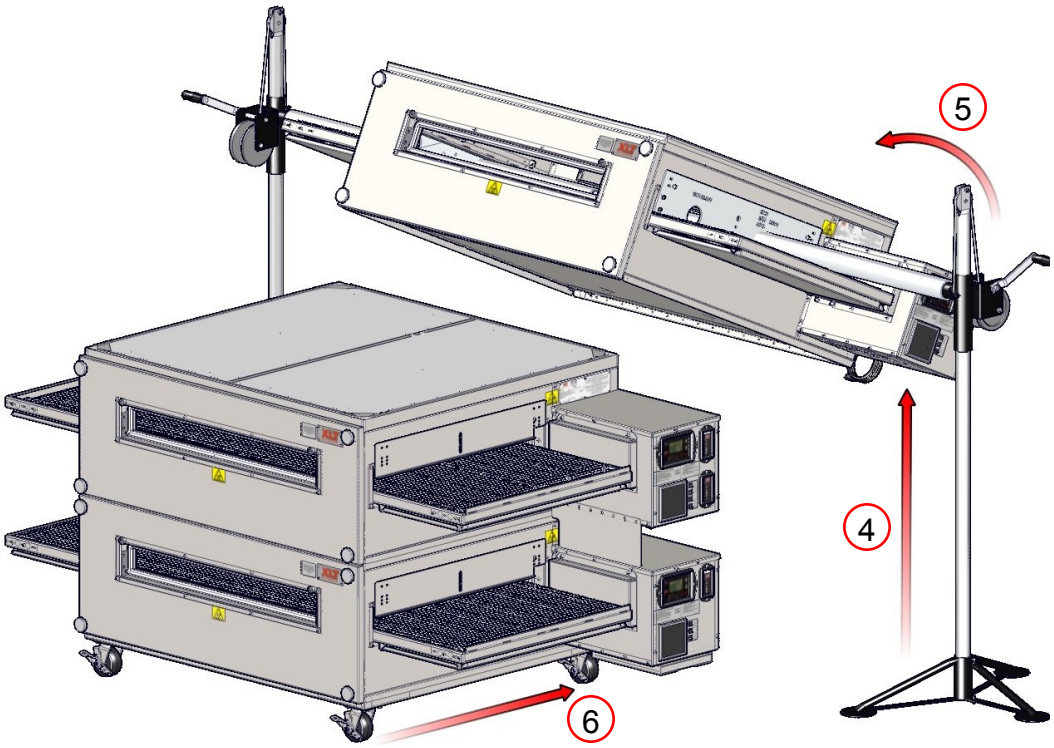


NOTE The Lifting Pipe hole, marked for the appropriate oven size, must be installed closest to the control box.

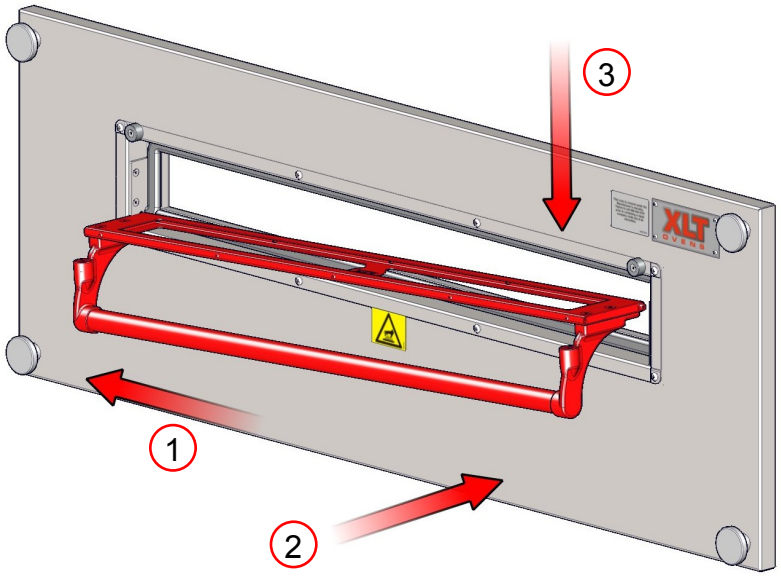


Stacking the Ovens

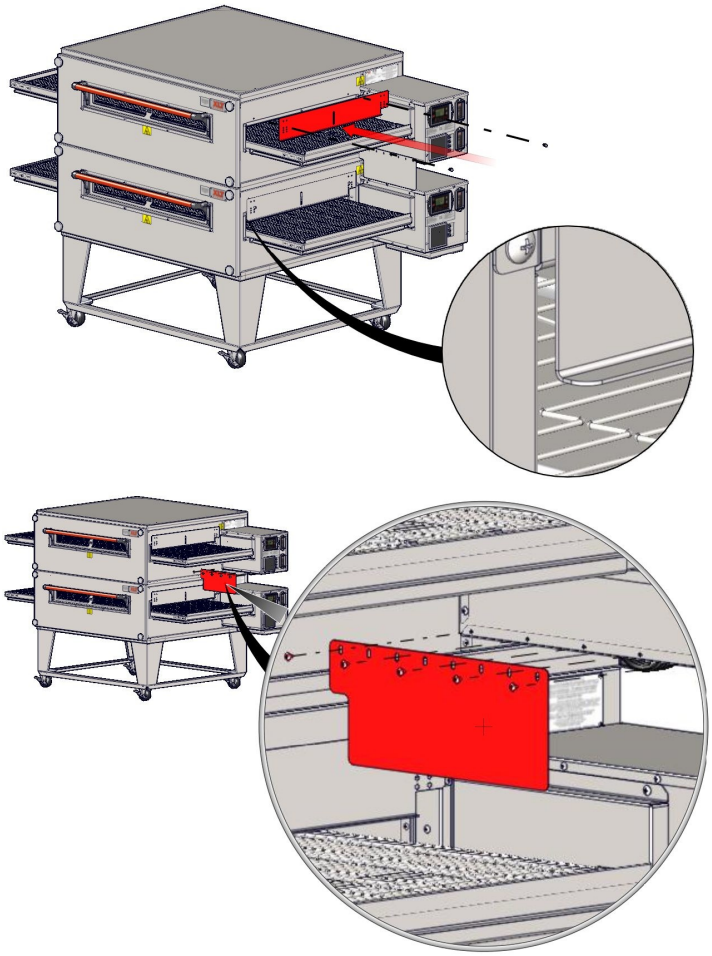
DANGER	Failure to engage the Lifting Jacks into the Lifting Pipe properly and completely will result in damage, injury, or death from a falling oven.
DANGER	• Both jacks should be raised in unison, otherwise they may bind and a dangerous situation will develop. • Do not put any part of yourself under the oven at any time. • The Oven is top heavy. Be careful.



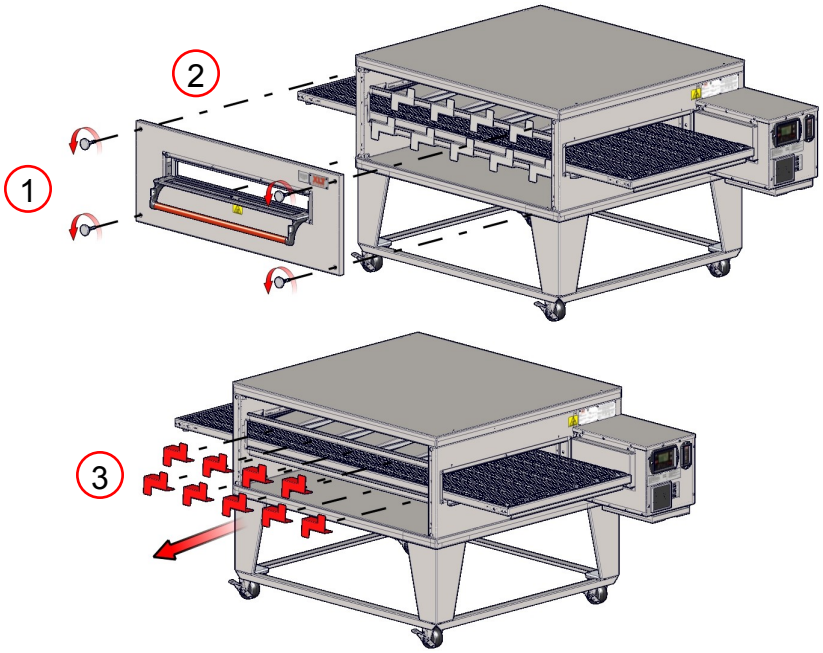
Installing Sandwich Door



Stacking the Ovens



Removing Finger Clips



Finger clips for transportation purposes only. Discard once removed.

NOTE

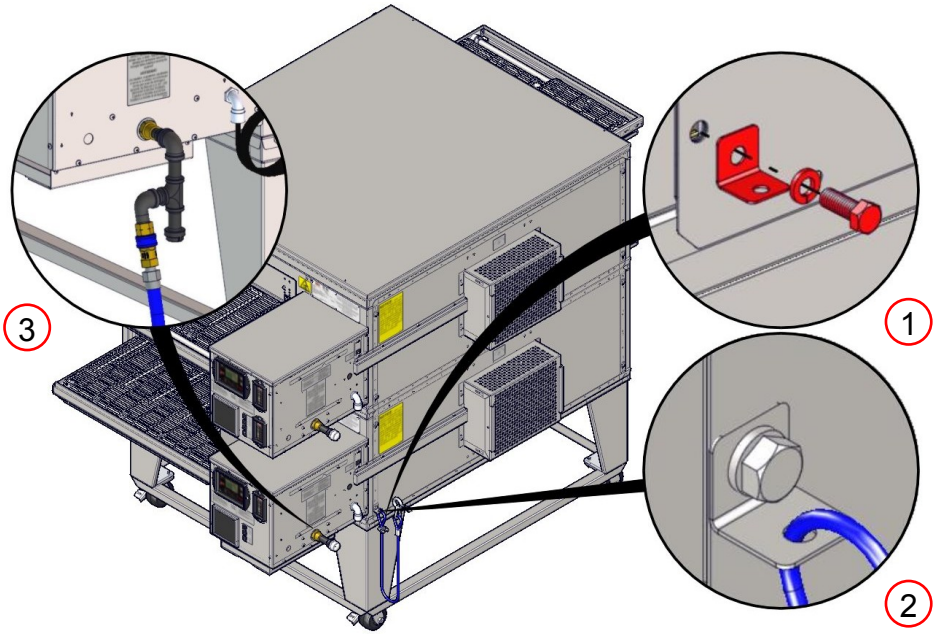
Physical Location & Spacing Requirements

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.

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

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.

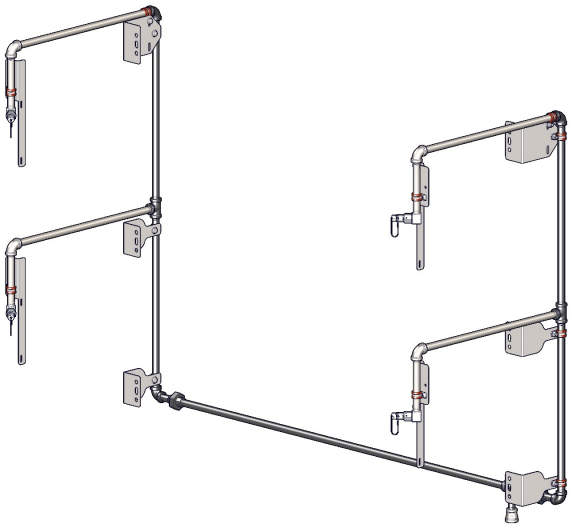


Sediment Trap

Connect sediment trap onto oven before connecting the gas hose. Gas hose to hang vertically behind oven. The sediment trap is to be facing in the downward position as in step 3 above. A sediment trap is to be installed on all ovens.

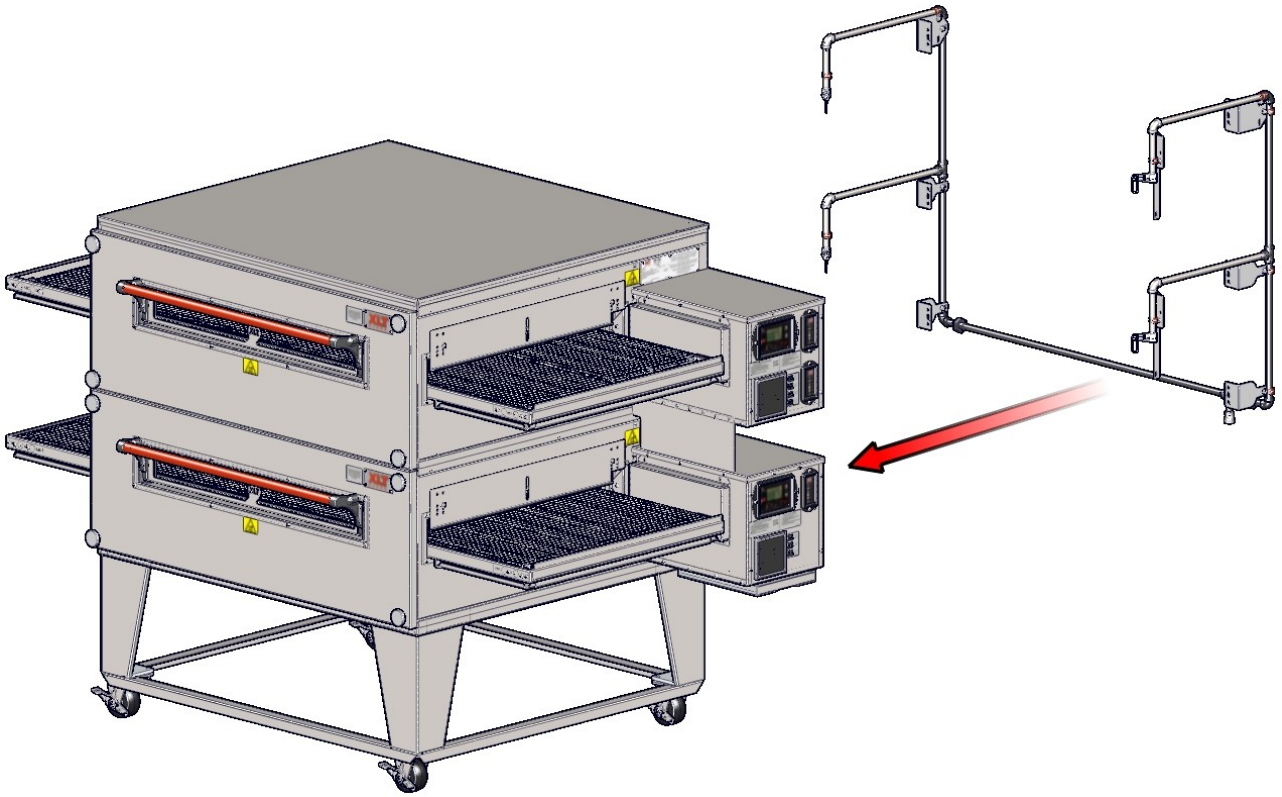
CAUTION Do not use Teflon tape on gas line connections as this can cause gas valve malfunction or plugging of orifices from shreds of tape. Use of Teflon tape will affect warranty.

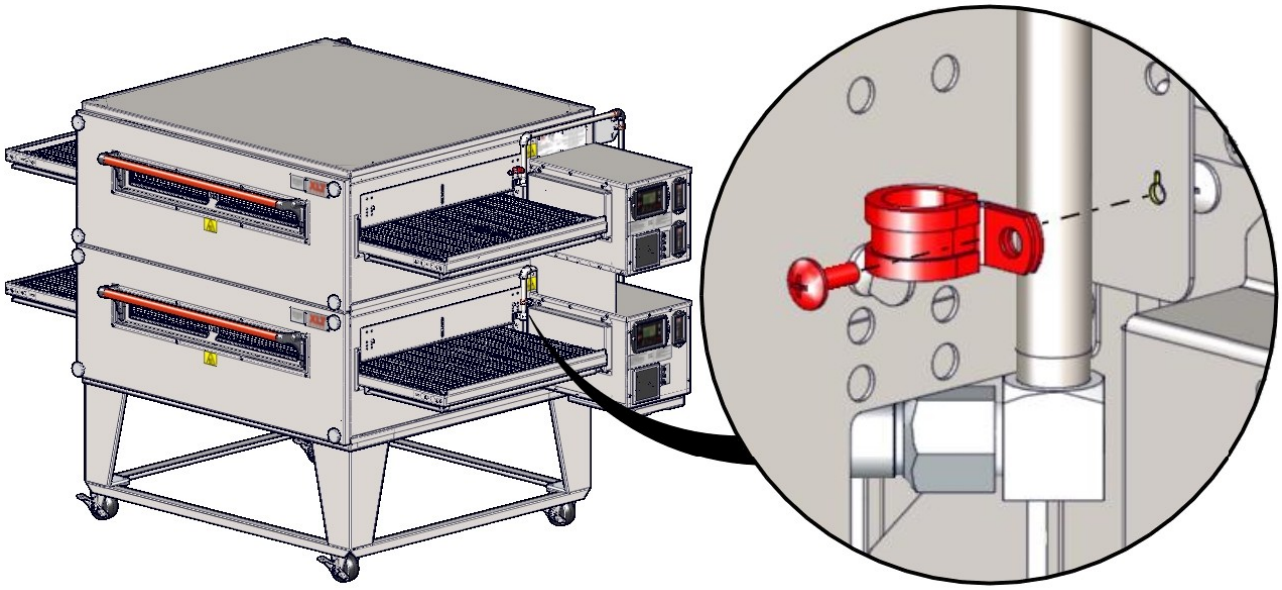
The requirement for fire suppression systems vary by location and the authority having jurisdiction. If you are required to install fire suppression on your oven, a pre-assembled piping kit is available that utilizes pre-existing holes to simplify installation and future service.

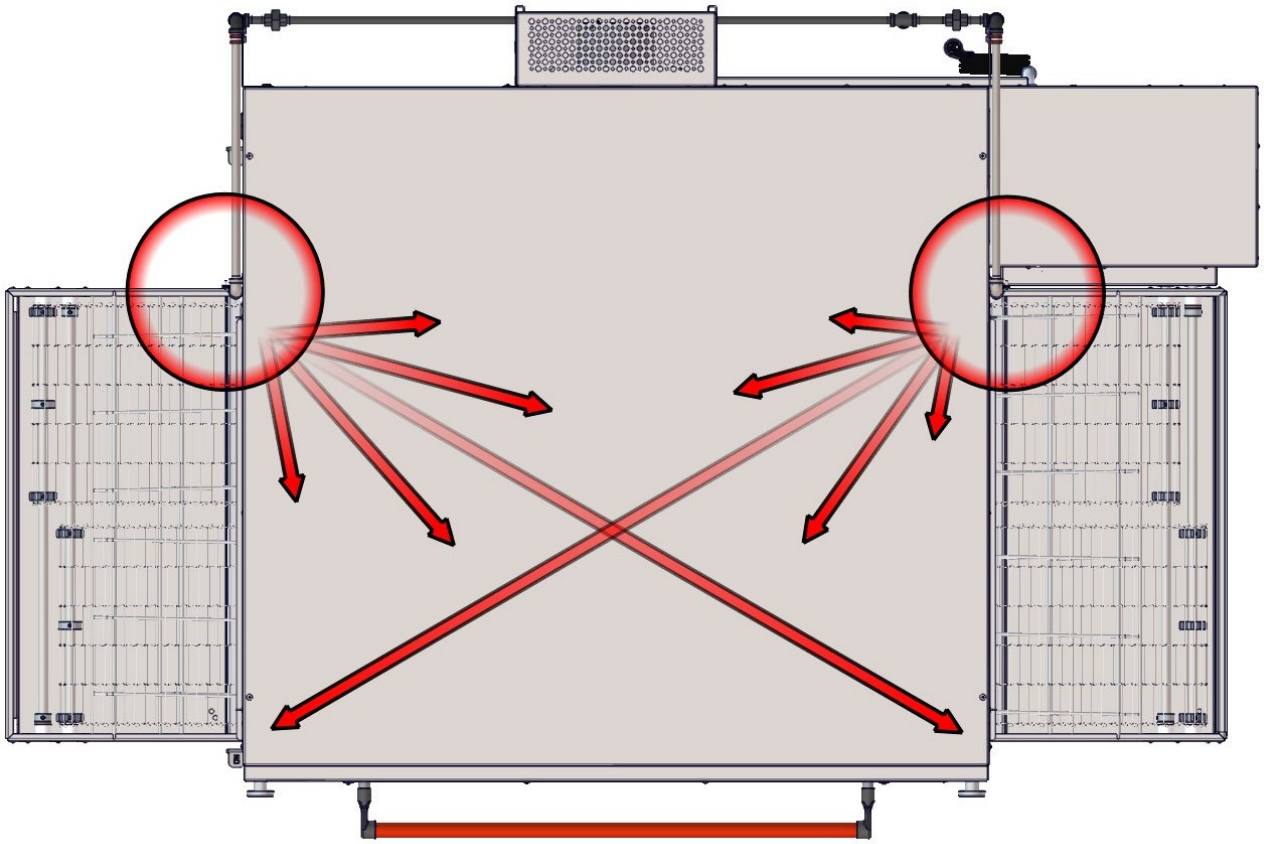


This design has been tested and approved to successfully comply with fire suppression codes. It uses only two (2) nozzles per bake chamber, and allows crumb trays, chain guards, and all other accessories to be easily removed. The kit does not interfere with any operations or maintenance.

For detailed information regarding fire suppression, 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 450º-500ºF / 232º-260ºC.
- The conveyor must be turned off.
- The ventilation hood exhaust fan must be turned on.
- Put a smoke candle in a pan on the conveyor belt at the center of the oven.
- Observe the smoke pattern coming out of the oven.
- Repeat the smoke candle test for each oven, as well as when all ovens are operating.

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

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

All ovens are tested at the factory for functional operation. Operation is verified and adjustments are made to ensure proper function. However, field conditions are sometimes different than factory conditions. **It is necessary to have an authorized service technician verify operation and make field adjustments if needed.**

The Oven Initial Start-Up Checklist, found at the end of this manual, must be completed (both sides) at time of installation, signed by the Customer and returned to XLT Ovens and the Authorized Distributor to initiate Warranty Policy. **If the Start-Up Checklist is not filled out completely and returned to XLT Ovens, then the warranty will not be honored.**

Start-up Procedure

1. Ensure that all ovens have been installed in accordance with the I&O Manual and that all utilities are connected to the ovens in compliance with local building codes.
2. Fill out Step 1 on the checklist with all information and print legibly.
3. Place 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.
4. Place all control boxes in service position and start each oven and complete form.
5. With all appliances running, check the dynamic gas pressure. If gas pressure is not within XLT specifications contact gas company to adjust.
6. Complete Start-up checklist with owner signature and return to XLT.



CAUTION **Do Not Exceed 65 Hz On VFD Settings.**

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



1 Turn On



Power Oven On
(Hold for 1 second)

2 Temperature Adjustment



Press TEMP button for 3 seconds. To adjust temperature use either the UP or DOWN arrow. If double burner press the TEMP button to change to other temp. Press ENTER to save.

3 Belt Time Adjustment



Press TIME button for 3 seconds. To adjust belt time use either the UP or DOWN arrow. If split belt press the TIME button to change to other time. Press ENTER to save.

4 Turn Off



Power Oven Off
(Hold for 1 second)

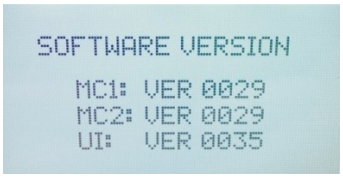
Conveyor Belt Times		
Oven Models	MINIMUM	MAXIMUM
1832	1:30	17:00
xx36-xx70	1:30	20:00

Oven Operating Temperature Range		
Oven Models	MINIMUM	MAXIMUM
All	300° F	590° F
	150° C	310° C

TIP Read and understand steps first. Screens will auto exit if no activity is sensed.

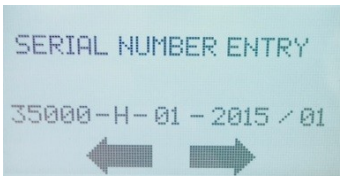
Factory Tech Mode

To enter Factory Tech Mode press and hold the 2 arrow buttons for 10 seconds.



Software Version

MC & UI Software Version. Press Down arrow to go to next screen.
Image For Reference Only - See XLT For Correct Version.



Serial Number

ENTER button to make changes. Use side to side arrows to scroll to next character position. Use Up/Down arrows to change values and press ENTER to accept and advance.



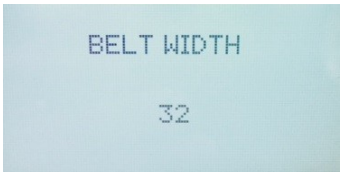
Elapsed Time

Elapsed time "Total Operation" and "Since Last Filter Cleaning". Elapsed time total cannot be reset. Press ENTER to advance.



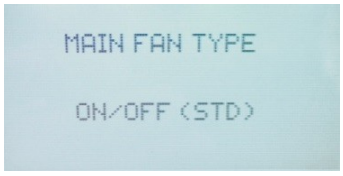
Belt Length

There are five available belt lengths: 32, 36, 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 five available belt widths that correspond with the length selected. The default is set at 32. If a belt length of 32 is chosen, then the only option is a 18 belt width. If 36 is chosen, then the only option is 23. If 40 is chosen, then you can select 24 or 32. If a 55 or 70 is chosen, then you can select 32 or 38. ENTER to highlight value, arrows up/down to adjust. ENTER to accept and advance.



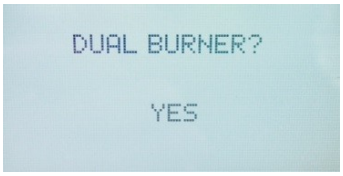
Main Fan Type

Factory default is On/Off type. To change, press ENTER key. Use Up/Down arrows to change between STD and VFD. Press ENTER to accept and advance.



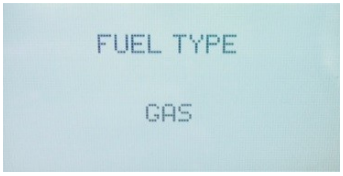
Split Belt

MC1 is for left belt and MC2 is for right belt. Factory default is NO. To change press ENTER. Use Up/Down arrows to change to YES (still flashing). Press ENTER to accept and advance.



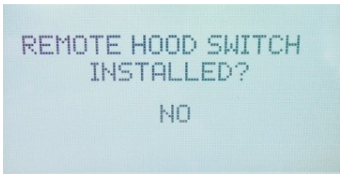
Dual Burner

MC1 is for the Right Hand Burner and MC2 is for the Left Hand Burner. Factory default is NO. To change press ENTER. Use Up/Down arrows to change to YES (still flashing). Press ENTER to accept and advance. If MC2 doesn't have a jumper error will show.



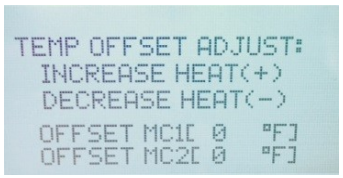
Fuel Type

Gas or Electric. Factory default is Gas. To Change press ENTER. Use Up/Down arrows and ENTER to accept and advance.



Remote Hood Switch

Factory default is NO. If there is a Remote Hood Switch installed, then press ENTER and NO flashes. Use Up/Down arrows to change to YES. Press ENTER to accept and advance.



Temp Offset Adjust

Factory default is zero. Allows the field tech to make adjustments up to +/- 20 degrees in temperature.



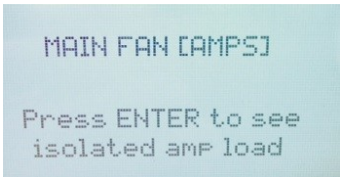
High Temp

Can be reduced in only 10 degree increments from factory default of 590 degrees Fahrenheit. No less than 500 degrees Fahrenheit. To change press ENTER and use Up/Down arrows to change and press ENTER to accept and advance.



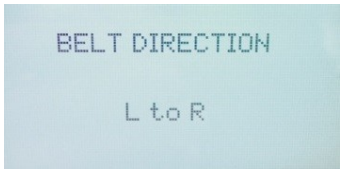
Low Temp

The Oven can be reduced to 300 degrees Fahrenheit the factory default is 350 degrees Fahrenheit. If the field tech reduced temp to 300 degrees the control will allow it and display “Valve Change Reqd” To change press ENTER and use Up/Down arrows to change and press ENTER to accept and advance.



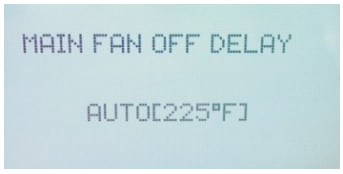
Main Fan

Only for units with On/Off main fan. VFD units are 3 phase, no monitoring by this control. This screen display shows Amp load on fan motor.



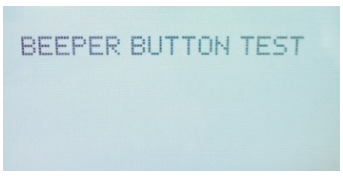
Belt Direction

If the belt direction needs changed from either Left to Right or Right to Left, then press ENTER and use Up/Down arrows to change the setting. The wire belt is non-directional and doesn’t physically need changed. If the conveyor is a split belt, then use the TIME button to toggle between belts. Press ENTER to accept and advance.



Main Fan Off Delay

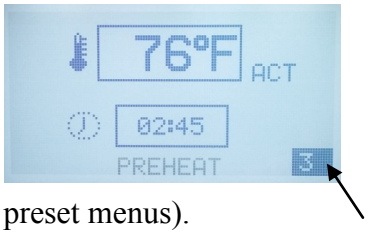
To change press ENTER to highlight AUTO. Use Up/Down arrows to change to (TIMED 30:00) and press ENTER to accept and exit.



Beeper Button Test

Press ENTER to enter setting. A beep with each press of a button. Press ENTER to exit.

Menu Mode (Optional)



Menu Operation

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

Change Menu Setting

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

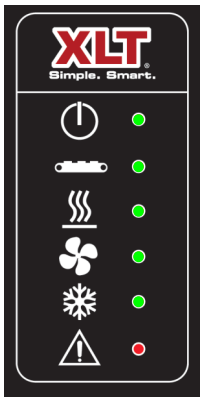
Additional User Options

Lock Settings

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

Fahrenheit To Celsius

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



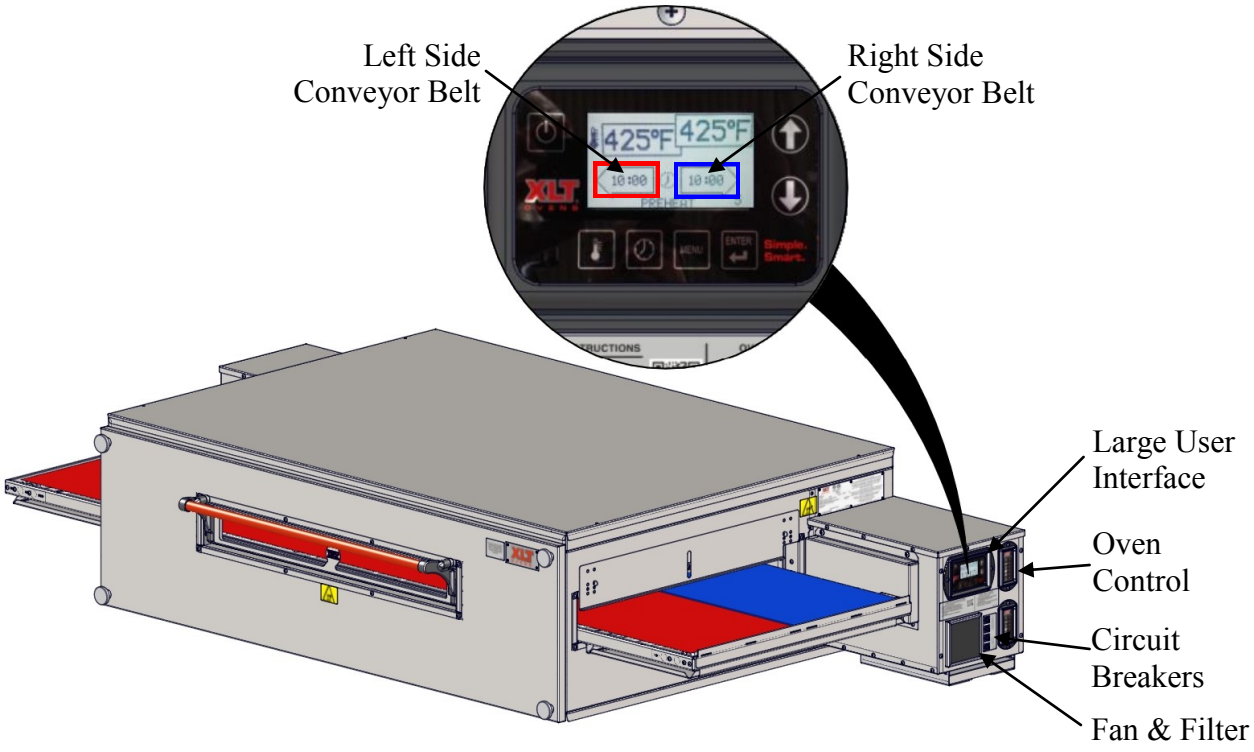
Oven Control LED's:

LED's Status:

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

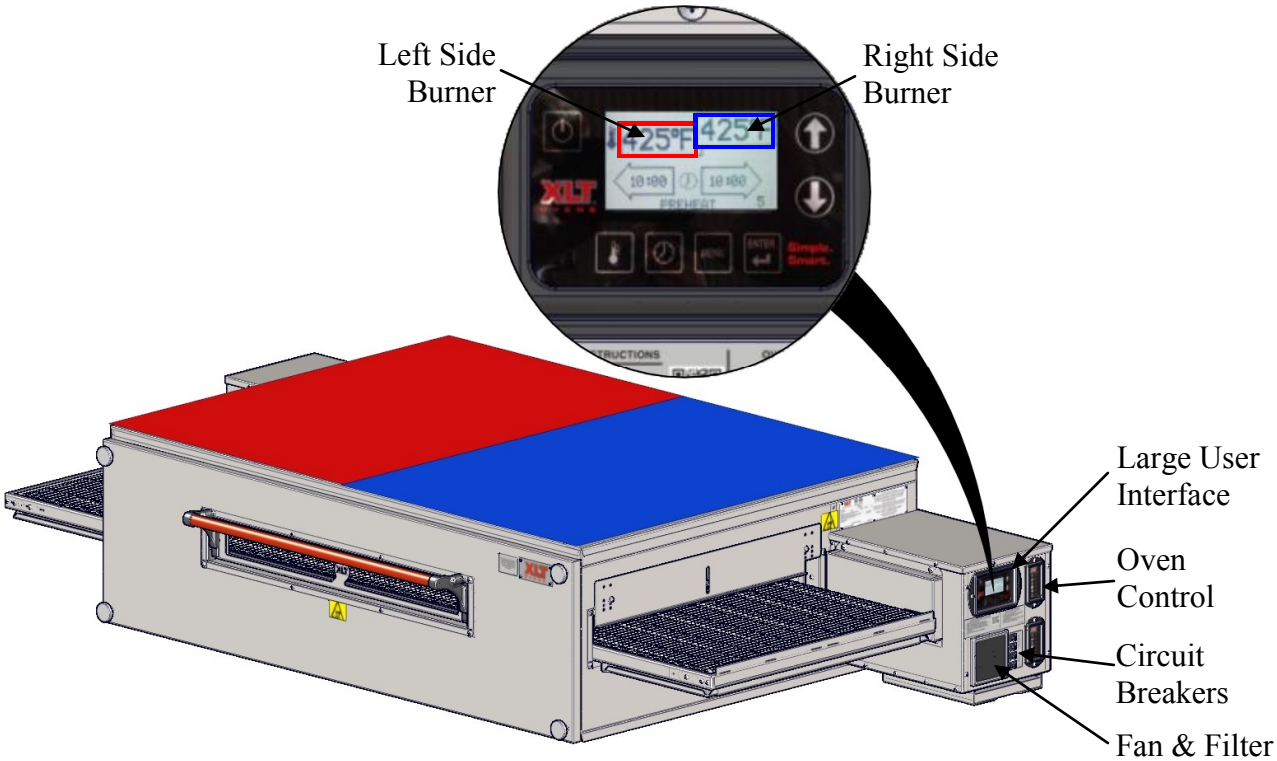
(All LED's on for reference)

Split Belt Conveyor Time Controls



Temperature Controls

3270 and 3870 Only

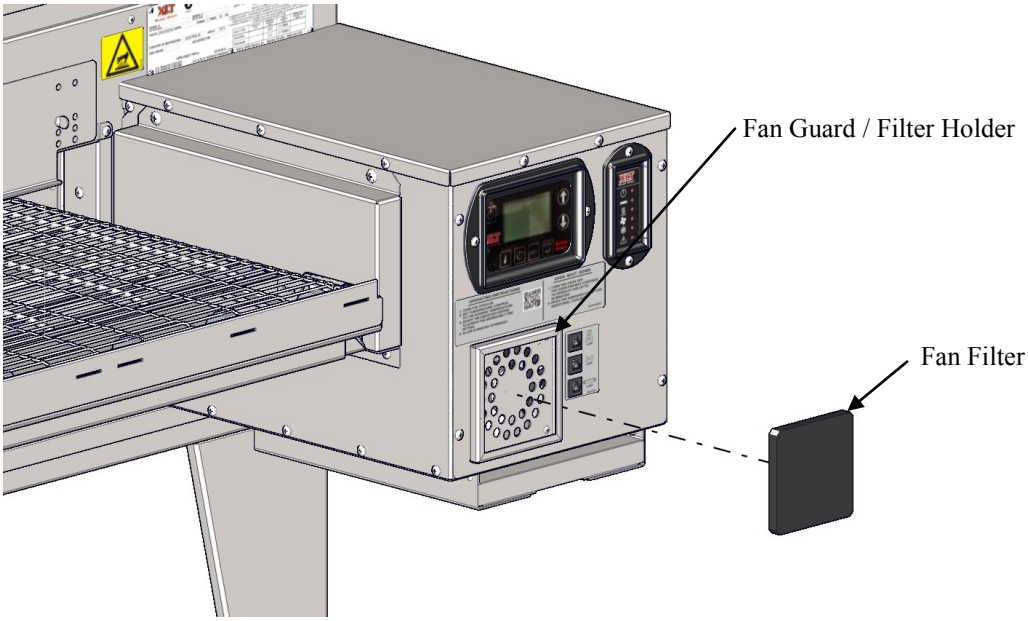


Your XLT oven is constructed of stainless steel. Most commercial cleaning agents may be used safely on all stainless steel surfaces. Check application restrictions on product label prior to usage. Observe recommended precautionary and safety measures as dictated by the product manufacturer. Do not use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



Cooling Filter Maintenance

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

DANGER

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

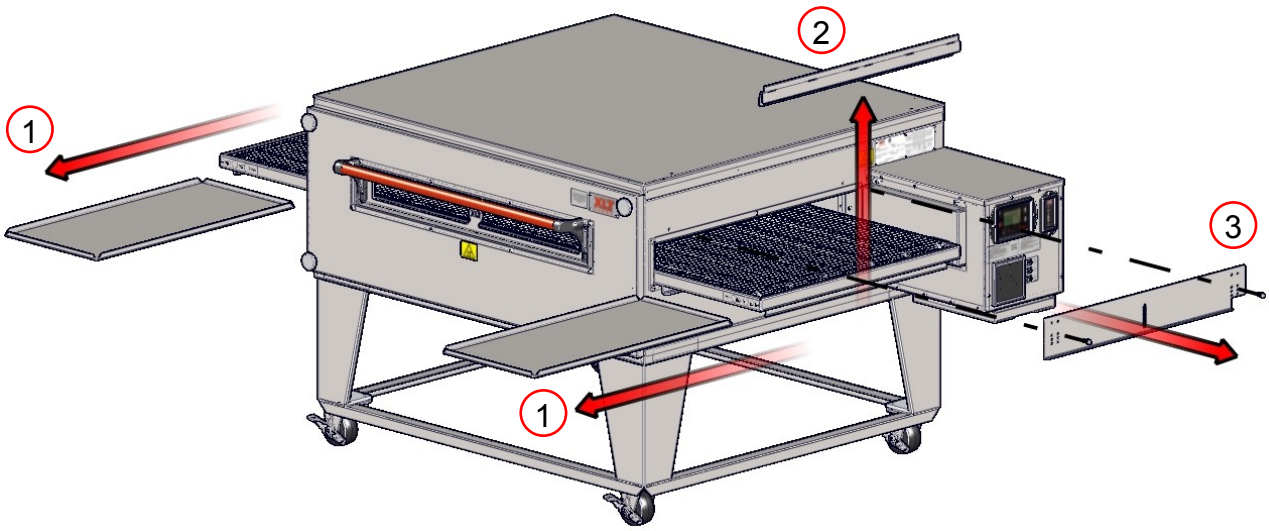
CAUTION

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.

TIP

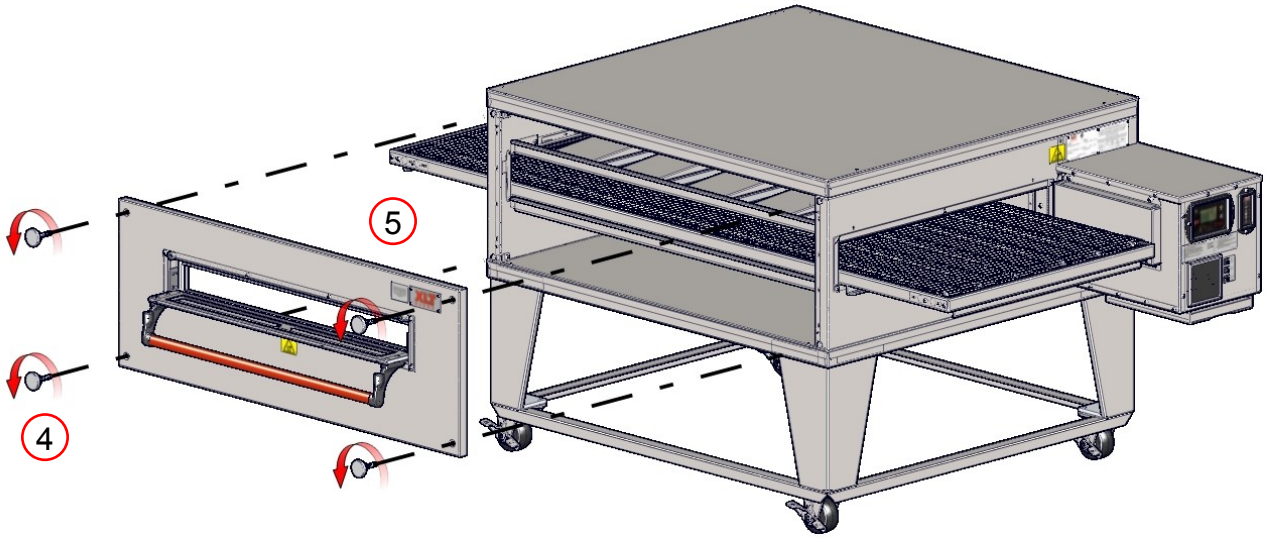
Read and understand the next 11 steps first. They illustrate how to remove components from the oven for cleaning.

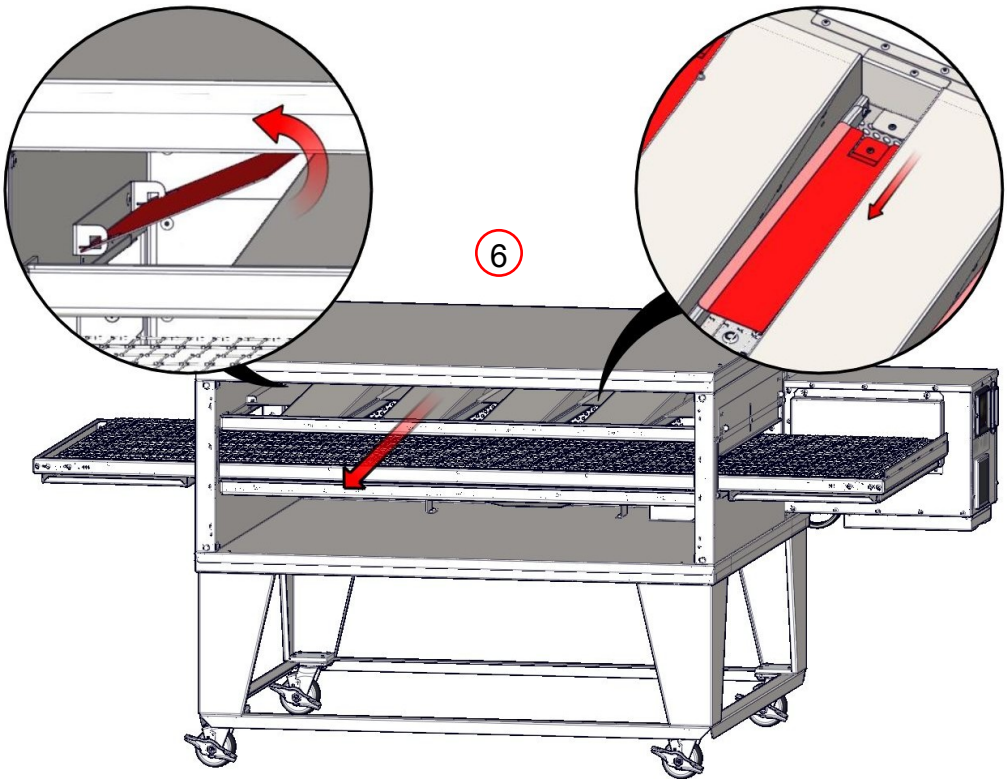


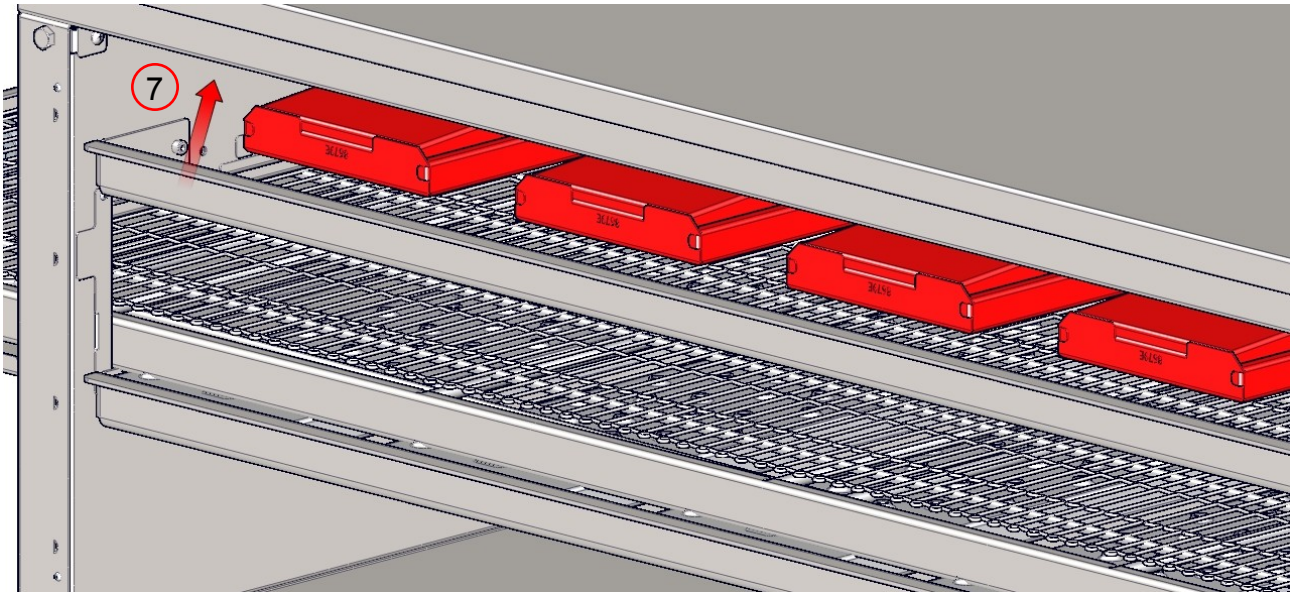
TIP

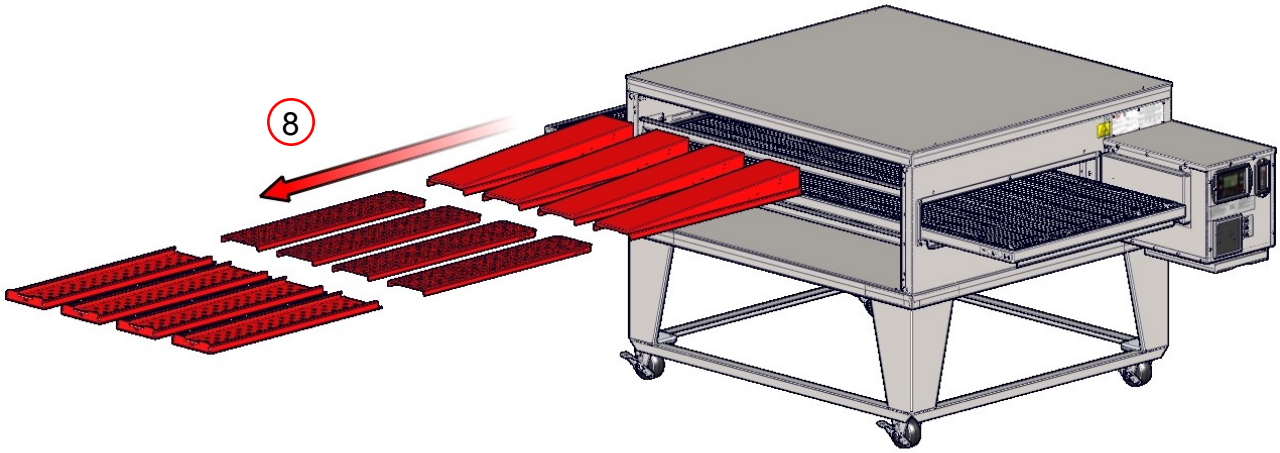
Opening the Sandwich Door will provide a grip location for removing the Front Panel.

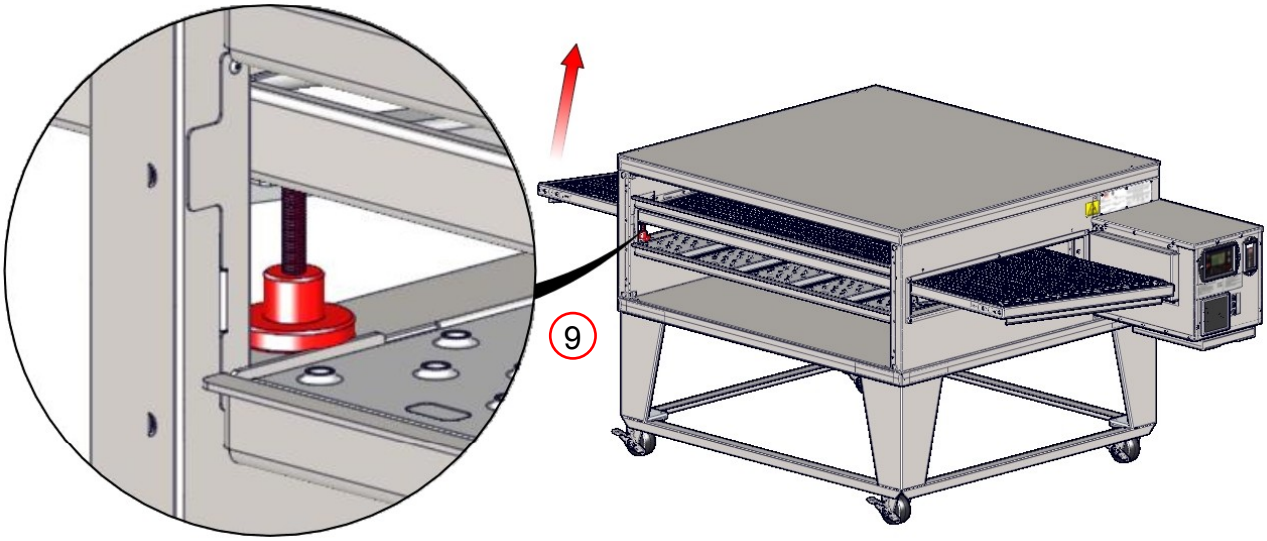
CAUTION	Front Panels can weigh up to 75 lbs. [34 kg]. Use caution when lifting.
WARNING	Individuals with pacemakers or internal medical devices should not handle strong rare-earth magnets.



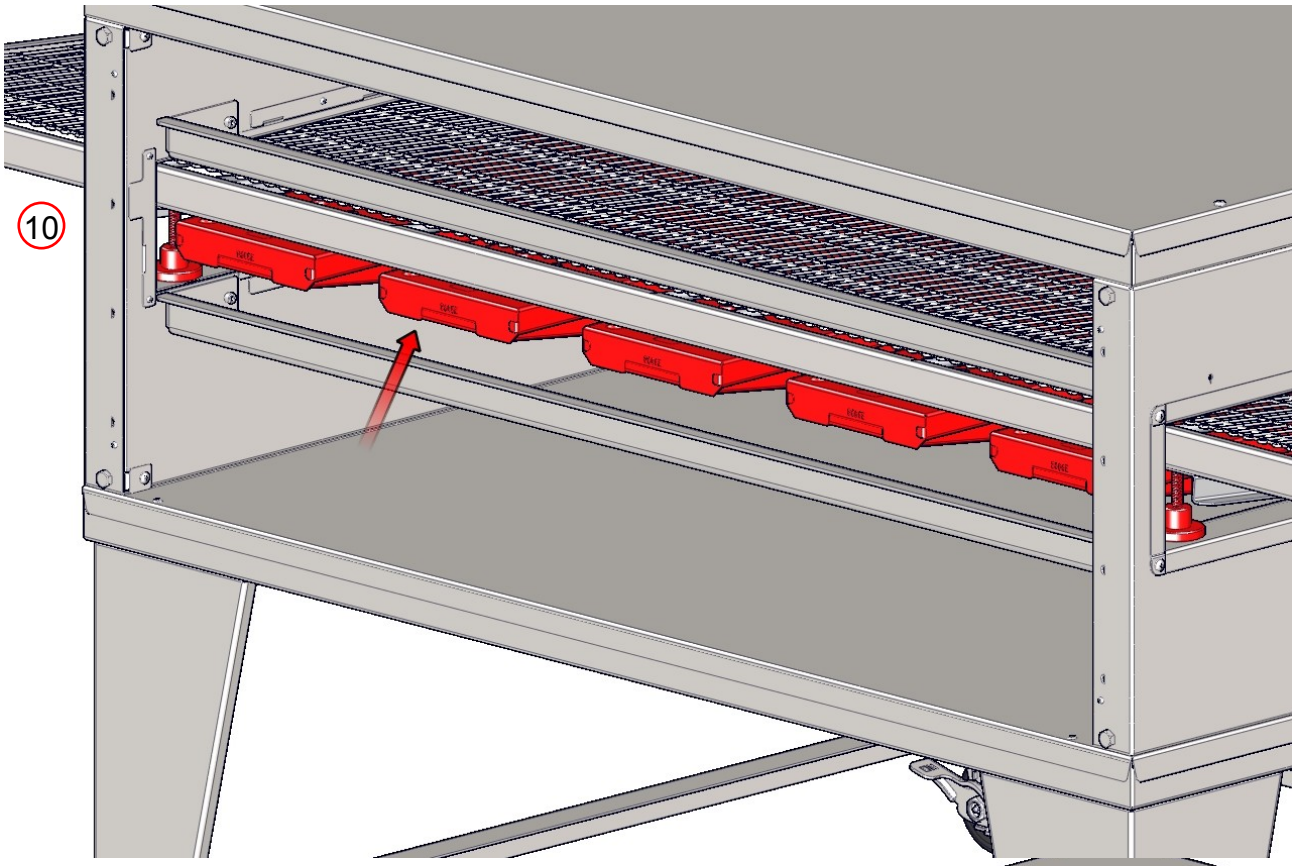



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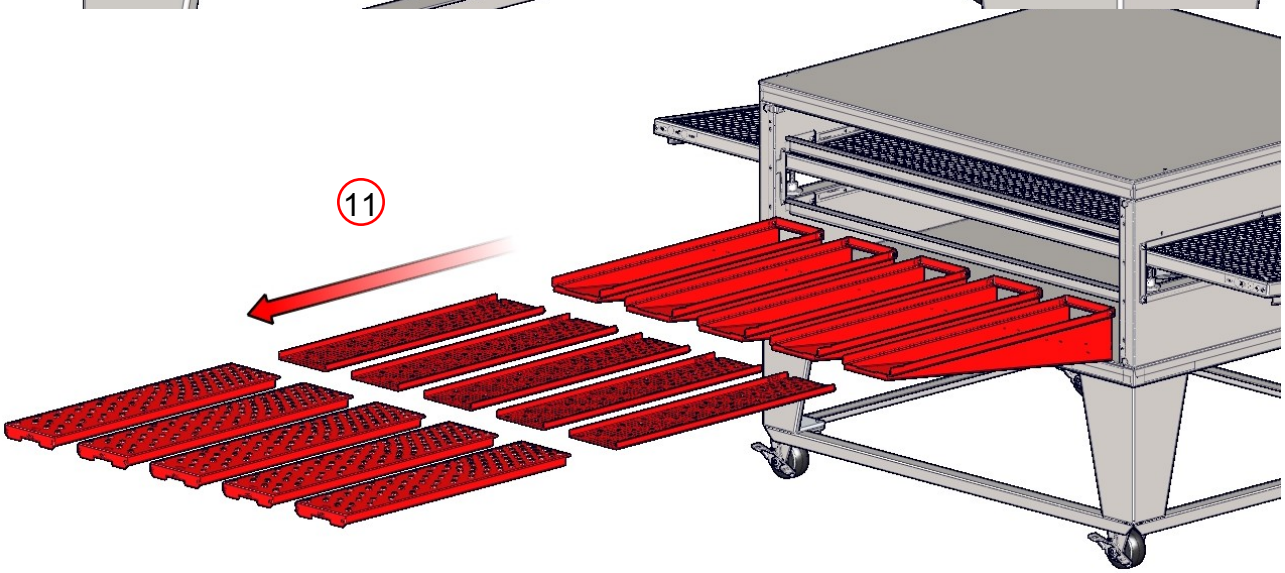

8


9

10



11



CAUTION

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	□			
	Wipe down Front, Sides, & Top	□			
	Wipe down Control Box & Control Panel *	□			
	Clean or Replace Fan Filters	□			
	Remove large debris from Conveyor		□		
	Wipe down Motor Cover		□		
	Clean Sandwich Window		□		
	Remove debris from Finger Outers			□	
	Remove debris from inside Bake Chamber			□	
	Remove debris from Main Fan Motor			□	
	Clean Finger Outers				□
	Clean inside Bake Chamber				□
	Clean Conveyor Assembly				□
Inspection					
	Check Fan Filters for dirt	□			
	Check Conveyor Wire Belt for Stretch		□		
	Check Conveyor Drive Roller Chain for Stretch			□	
Adjust					
	Conveyor Wire Belt			□	
Lubricate					
	Lubrication of Window Pins W/ Food Grade Grease			□	
	Conveyor Drive Roller Chain				□
Replace					
	Fan Filters				□

* 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 and on the back of the control box 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.



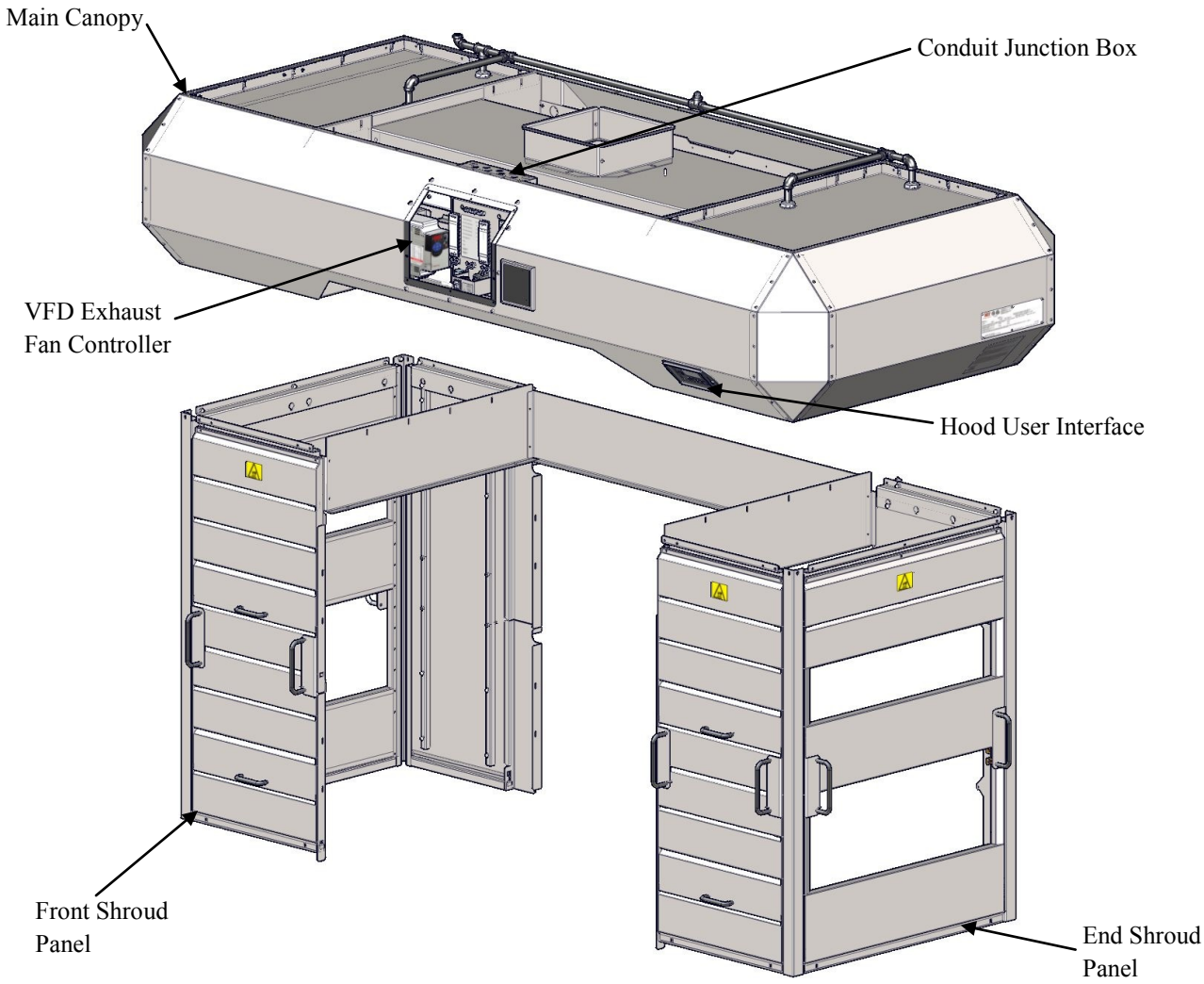
DANGER

Check all local codes prior to installation. Special requirements may be necessary depending upon building material construction. It is the installing contractor's responsibly 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 it's 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.

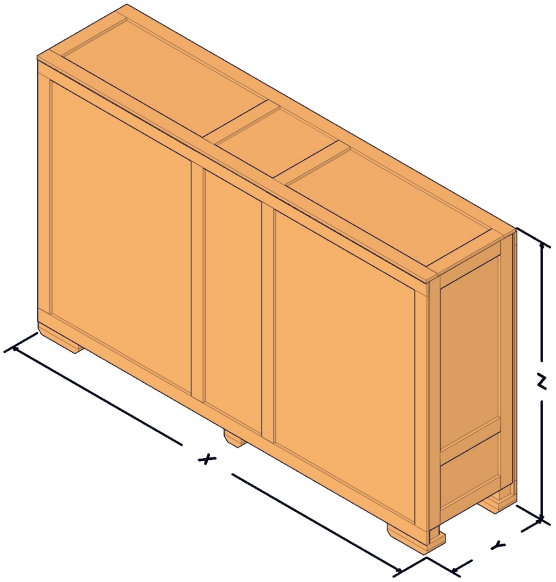
The VFD converts input power to variable frequency three-phase output power to control the speed of the exhaust fan. All electric utilities for the hood and exhaust fan connect through the electrical box located on the front of main canopy. The capacitive touch buttons are located on the Hood User Interface 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 a 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.

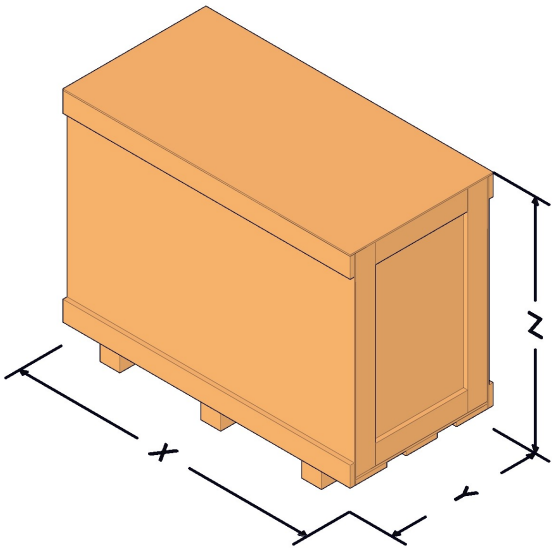
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HOOD CRATES



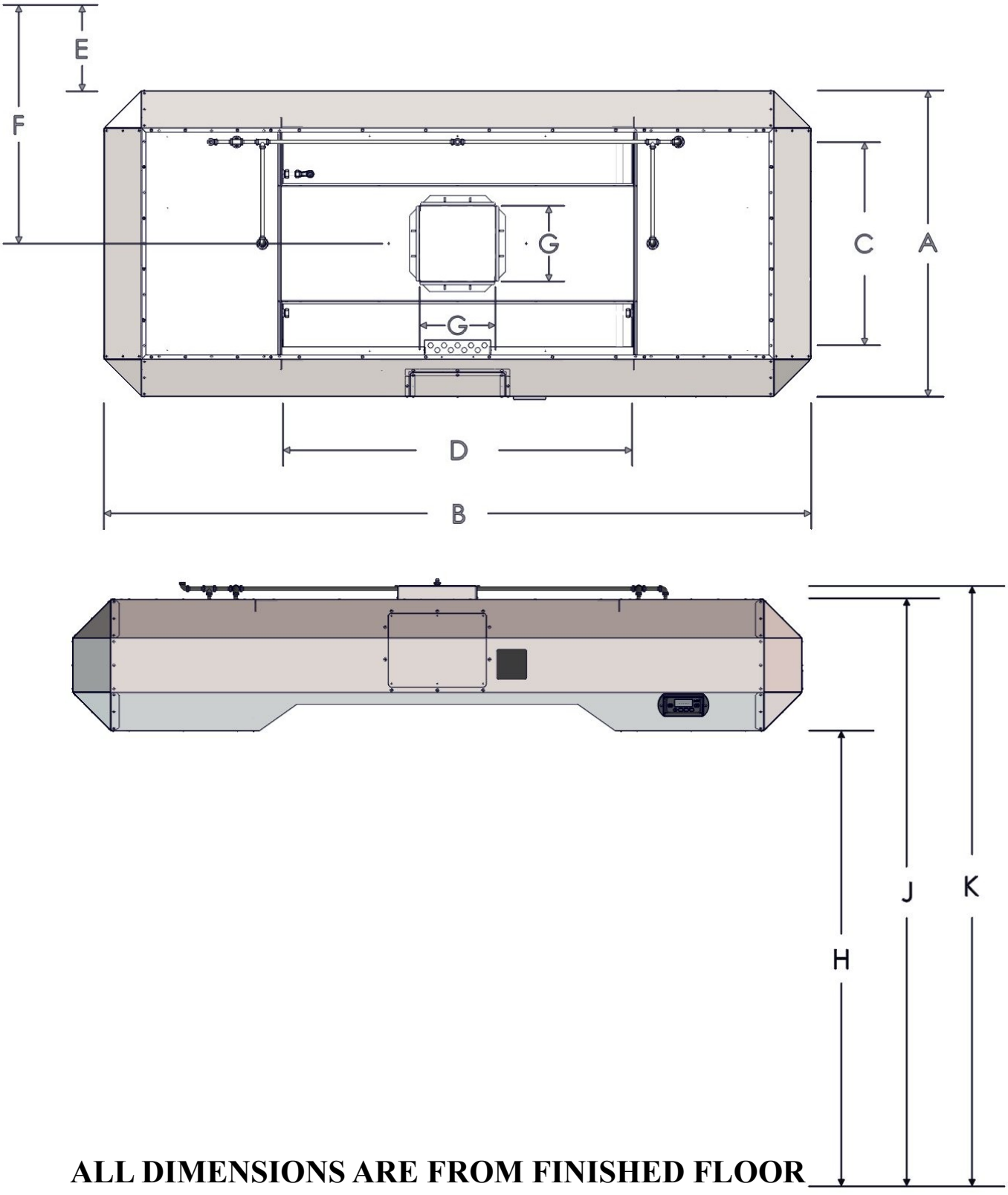
Hood Crate Dimensions			
Oven Model	X	Y	Z
xx32	94 1/4 [2394]	27 [686]	58 3/8 [1483]
xx40	102 1/4 [2597]	27 [686]	64 3/8 [1635]
xx55	117 1/4 [2978]	27 [686]	72 3/8 [1838]
xx70	132 1/4 [3359]	27 [686]	72 3/8 [1838]

SHROUD CRATES



Shroud Crate Dimensions			
Oven Model	X	Y	Z
18xx-2	51 1/4 [1302]	25 1/2 [648]	27 1/2 [699]
18xx-3	66 1/4 [1683]	25 1/2 [648]	27 1/2 [699]
24xx-2	51 1/4 [1302]	25 1/2 [648]	31 1/2 [800]
24xx-3	66 1/4 [1683]	25 1/2 [648]	31 1/2 [800]
32xx-2	51 1/4 [1302]	25 1/2 [648]	39 1/2 [1003]
32xx-3	66 1/4 [1683]	25 1/2 [648]	39 1/2 [1003]
38xx-2	51 1/4 [1302]	25 1/2 [648]	45 1/2 [1156]
38xx-3	66 1/4 [1683]	25 1/2 [648]	45 1/2 [1156]

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



ALL DIMENSIONS ARE FROM FINISHED FLOOR

Oven Model	Hood Dimensions										Hood Weights			Crated Weight (2 Crates)			
	A	B	C	D	E*	F*	G	H	J	K	Single	Double	Triple	Hood	Single	Double	Triple
1832	34 3/8 [873]	88 5/8 [2251]	18 [457]	32 [813]	13 1/2 [343]	30 5/8 [778]	12 [305]	69 5/8 [1768]	89 7/8 [2283]	91 7/8 [2334]	506 [230]	495 [225]	495 [225]	523 [237]	310 [141]	264 [120]	304 [138]
2440	40 3/8 [1026]	96 5/8 [2454]	24 [610]	40 [1016]		33 5/8 [854]					590 [268]	565 [256]	560 [254]	610 [277]	339 [154]	281 [127]	322 [146]
3240	48 3/8 [1229]	96 5/8 [2454]	32 [813]	40 [1016]		37 5/8 [956]					685 [311]	640 [290]	660 [299]	661 [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	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	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]

NOTE

All dimensions in inches [millimeters], ± 1/4 [6], unless otherwise noted.
All weights in pounds [kilograms] unless otherwise noted.
* E and F are the minimum distances from a non combustible wall structure.

RECOMMENDED EXHAUST FLOW RATES

	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]

NOTE 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 is 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	189.75	241.5	155.25	181.125
				[57.84]	[73.61]	[47.32]	[55.21]
	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		189.75	241.5	155.25	181.125
				[57.84]	[73.61]	[47.32]	[55.21]
			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	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 ft^2. 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

	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

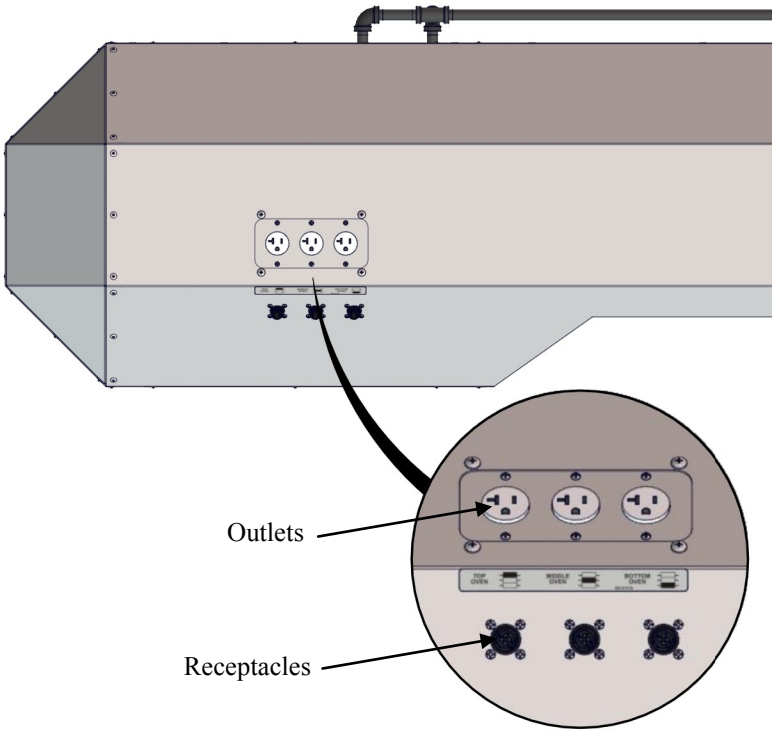
CAUTION

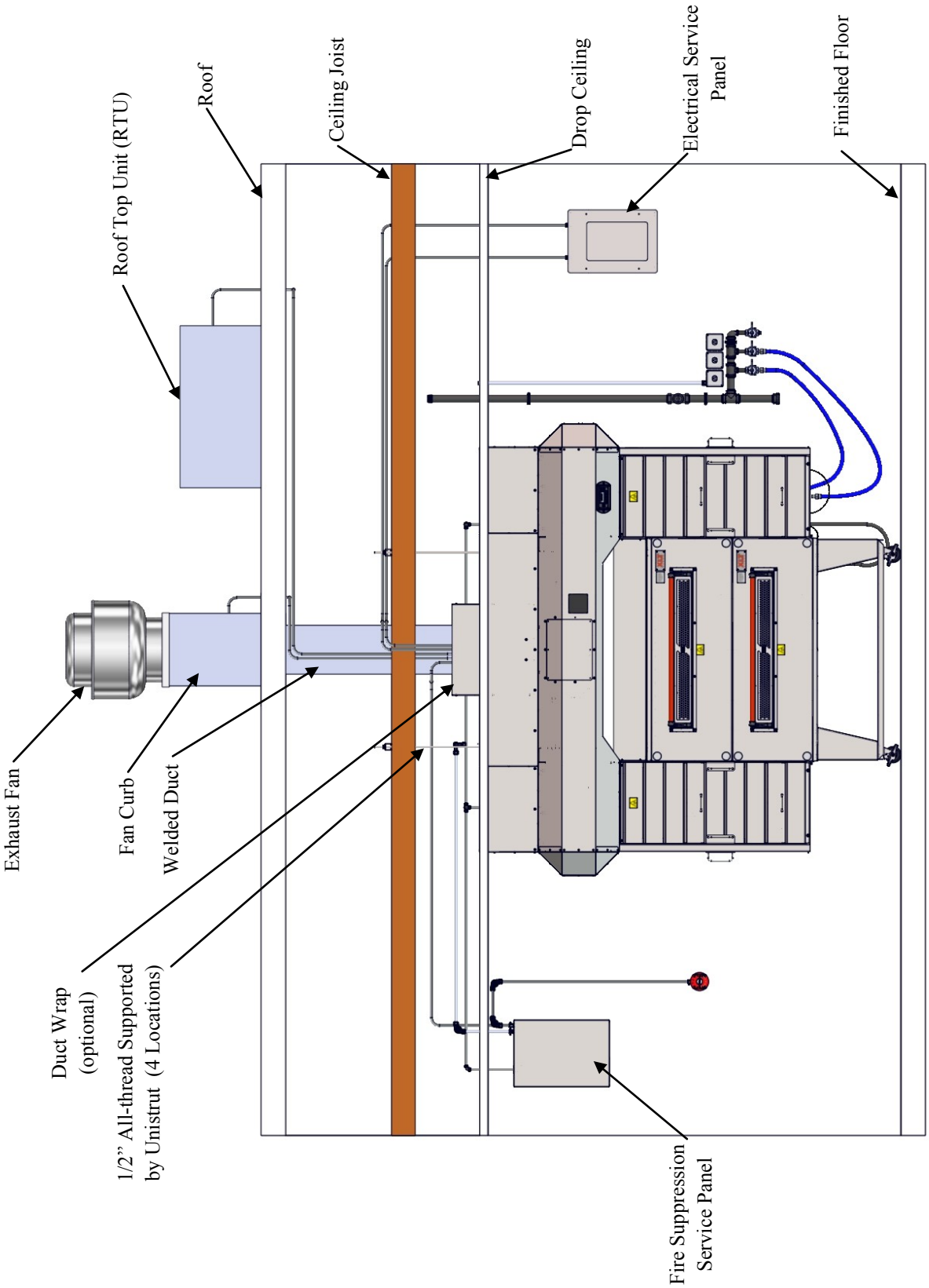
Do not connect to 3 Phase power. 1 Phase Only.

Outputs from Electrical

The AVI Hood system provides:

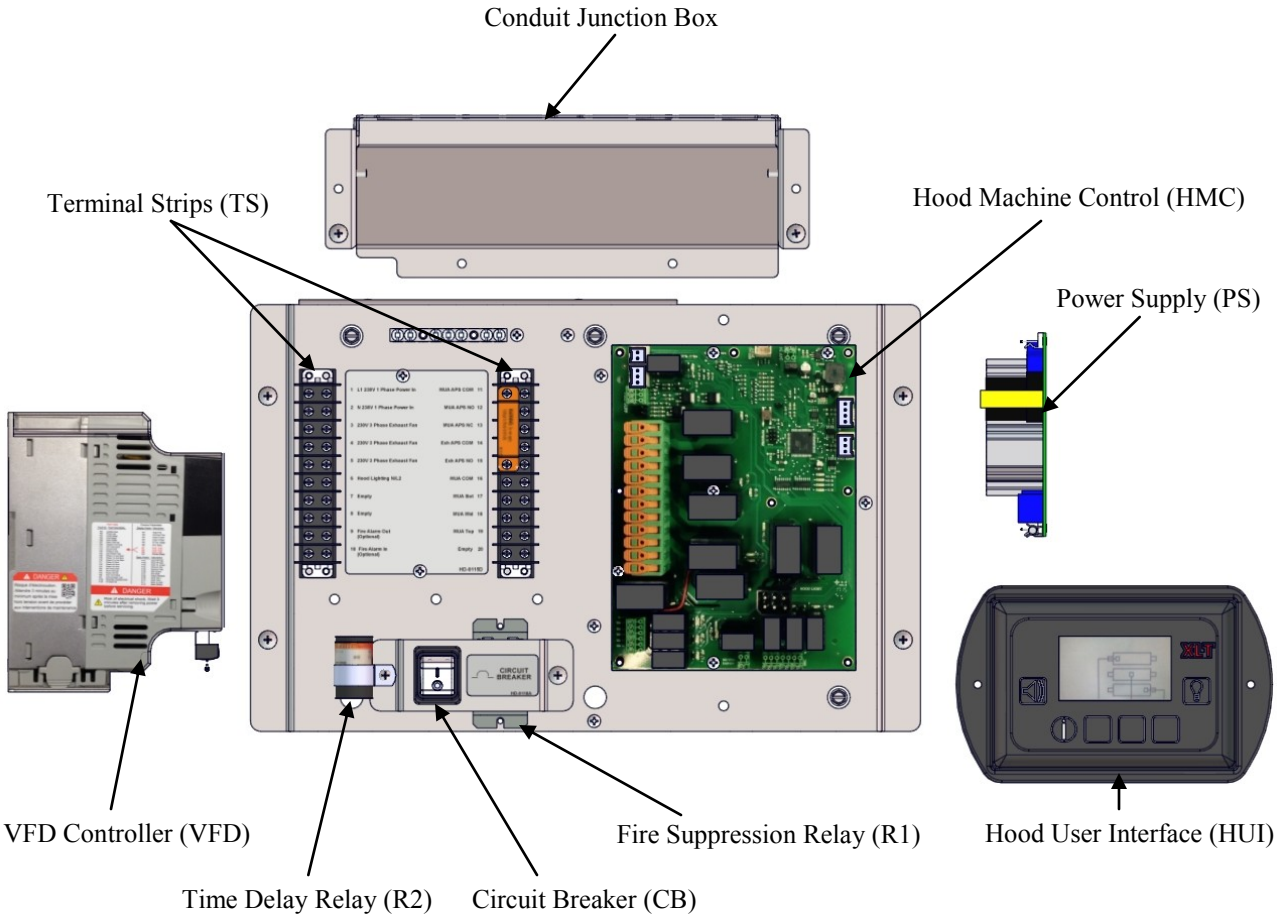
- Up to (3) switching outputs for HVAC damper and/or dedicated unit.
- One (1) 230 VAC, 10 Amp, variable frequency, three phase power output for the ventilation exhaust fan.
- Up to Three (3) receptacles for ovens.
- One (1) 24 VDC fire alarm signal.
- Relocation cord will physically connect into oven.



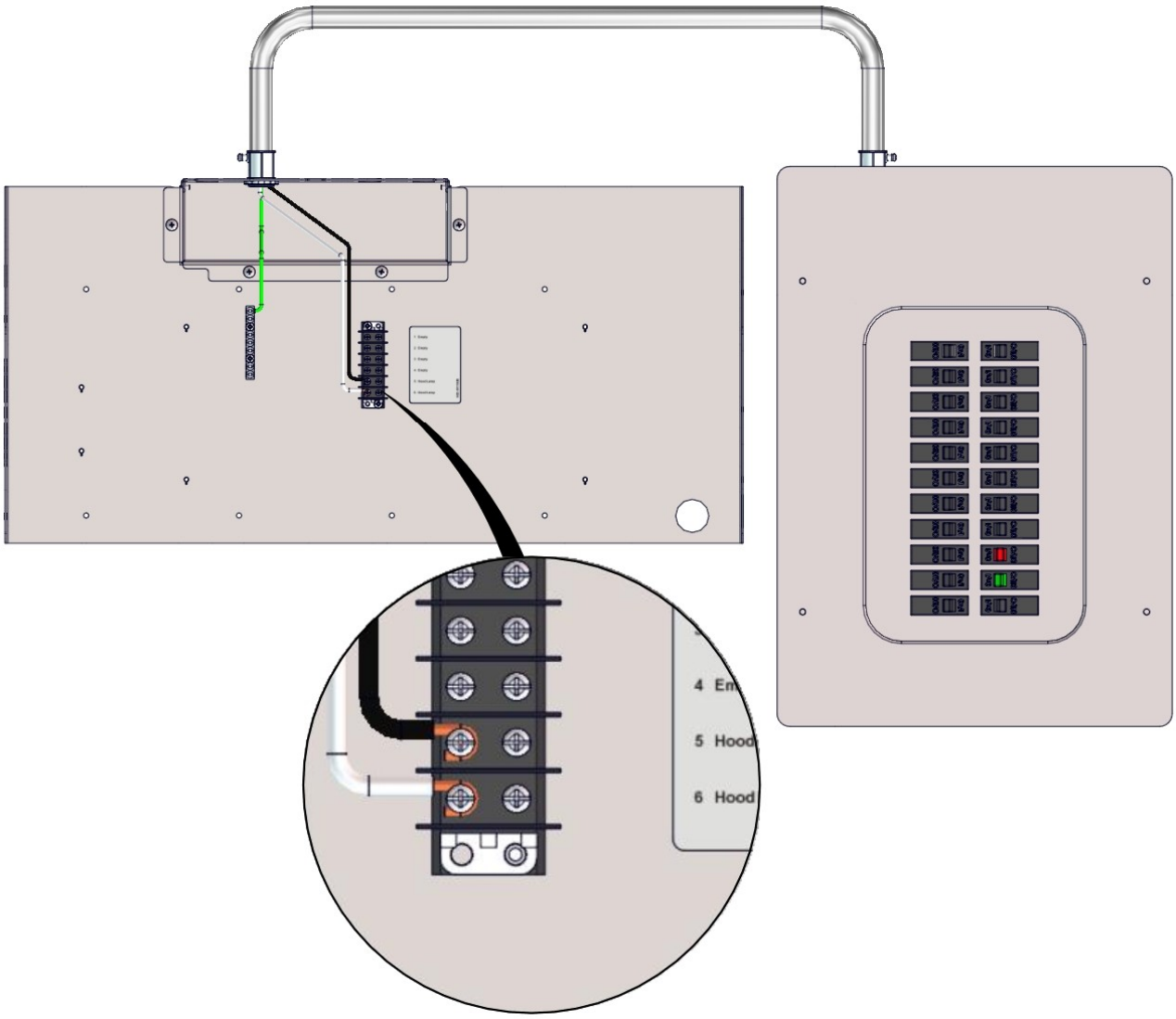


All structural members, electrical & fire suppression equipment shown for reference only.

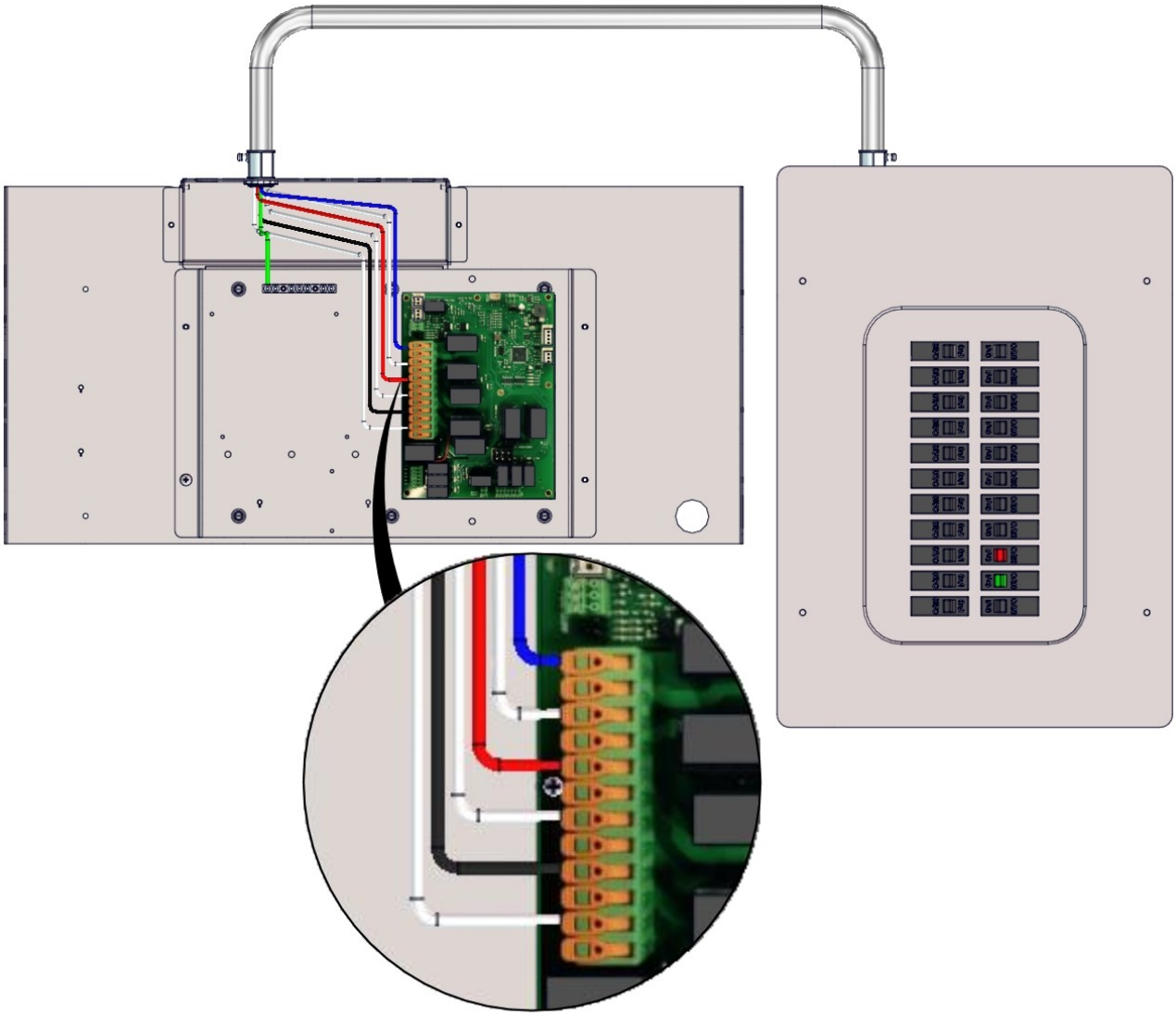
VFD Control Box - Standard (230V / 60Hz)



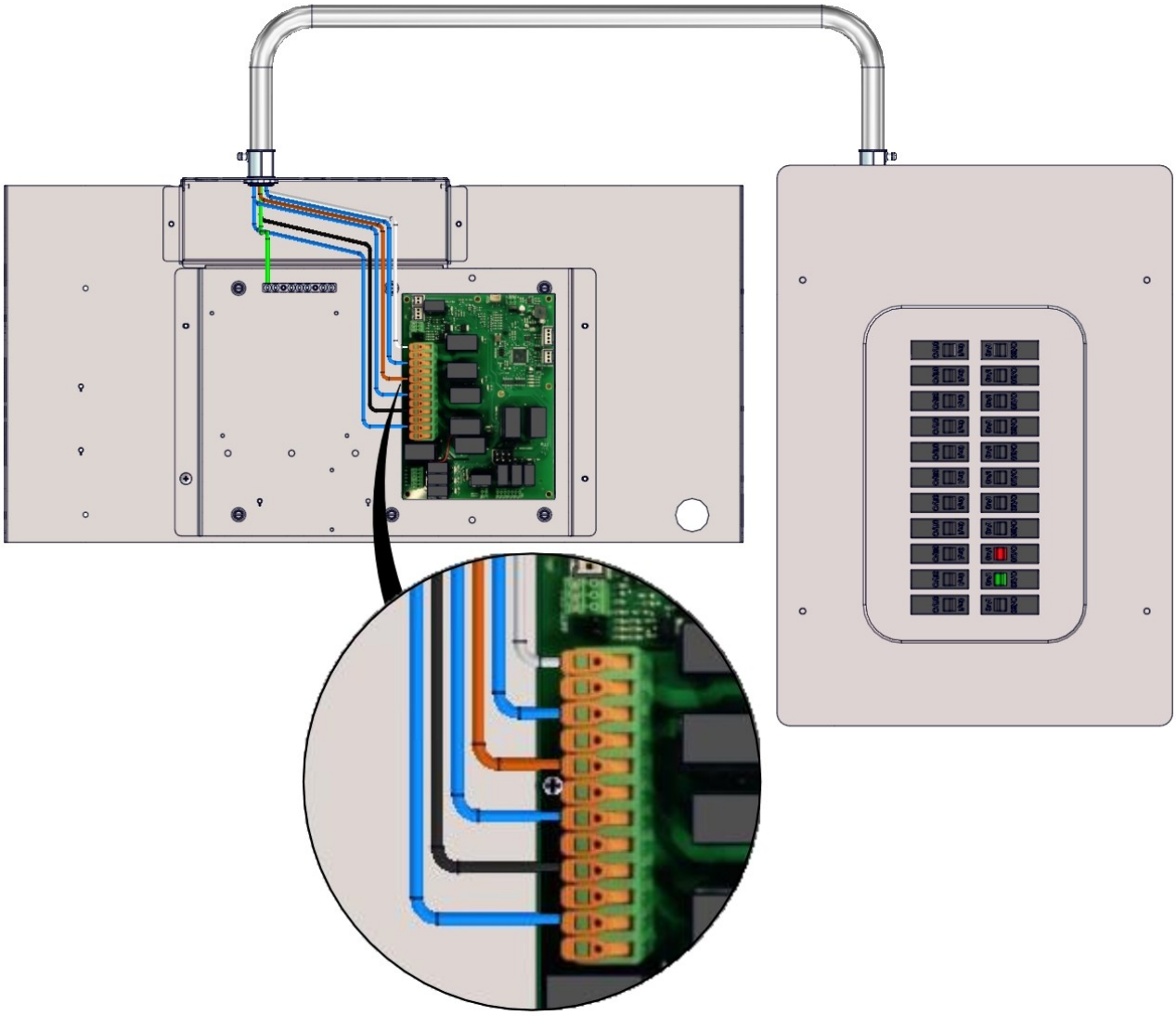
Input Power to Lights



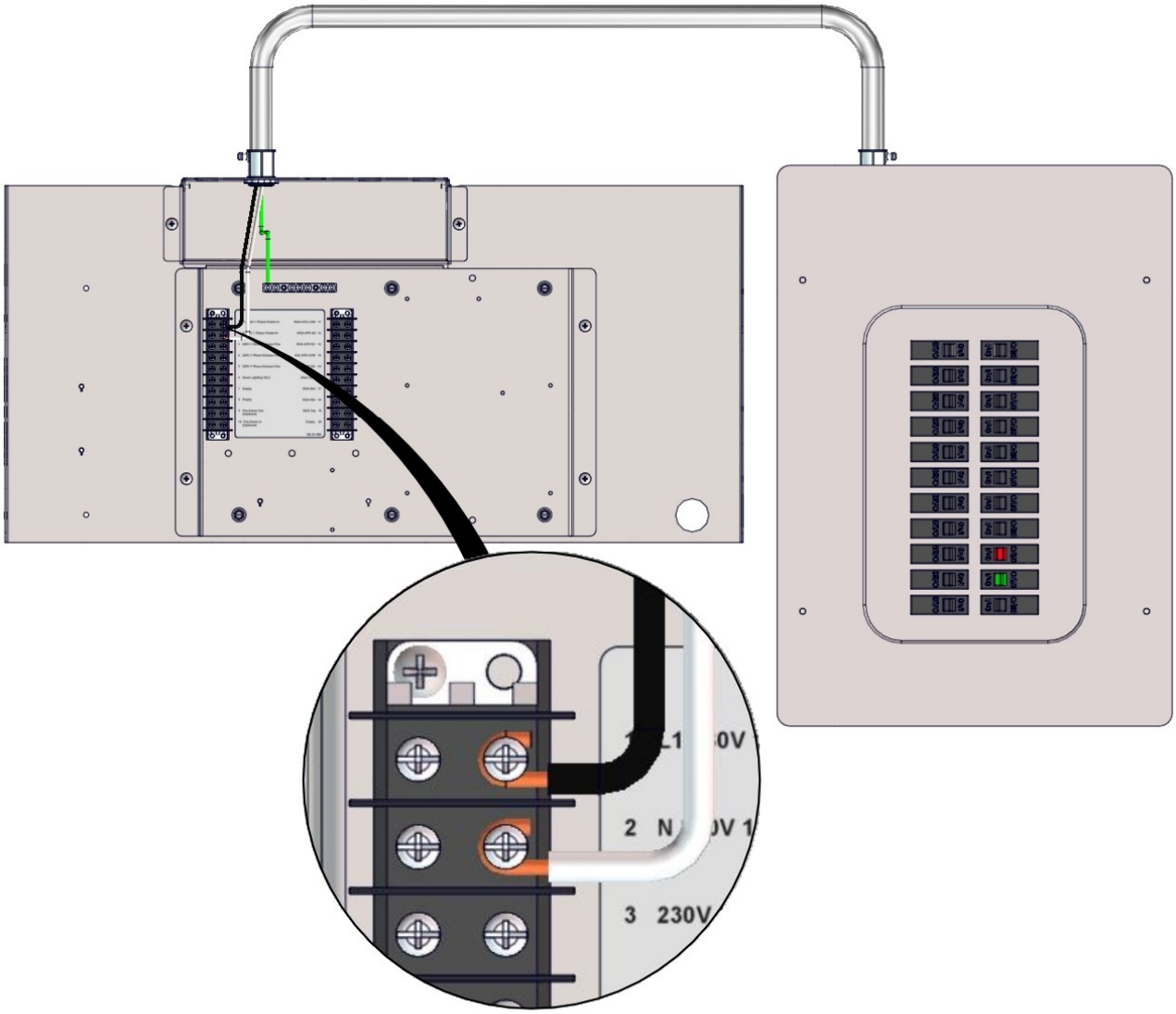
Input Power to Ovens - Standard (120V)



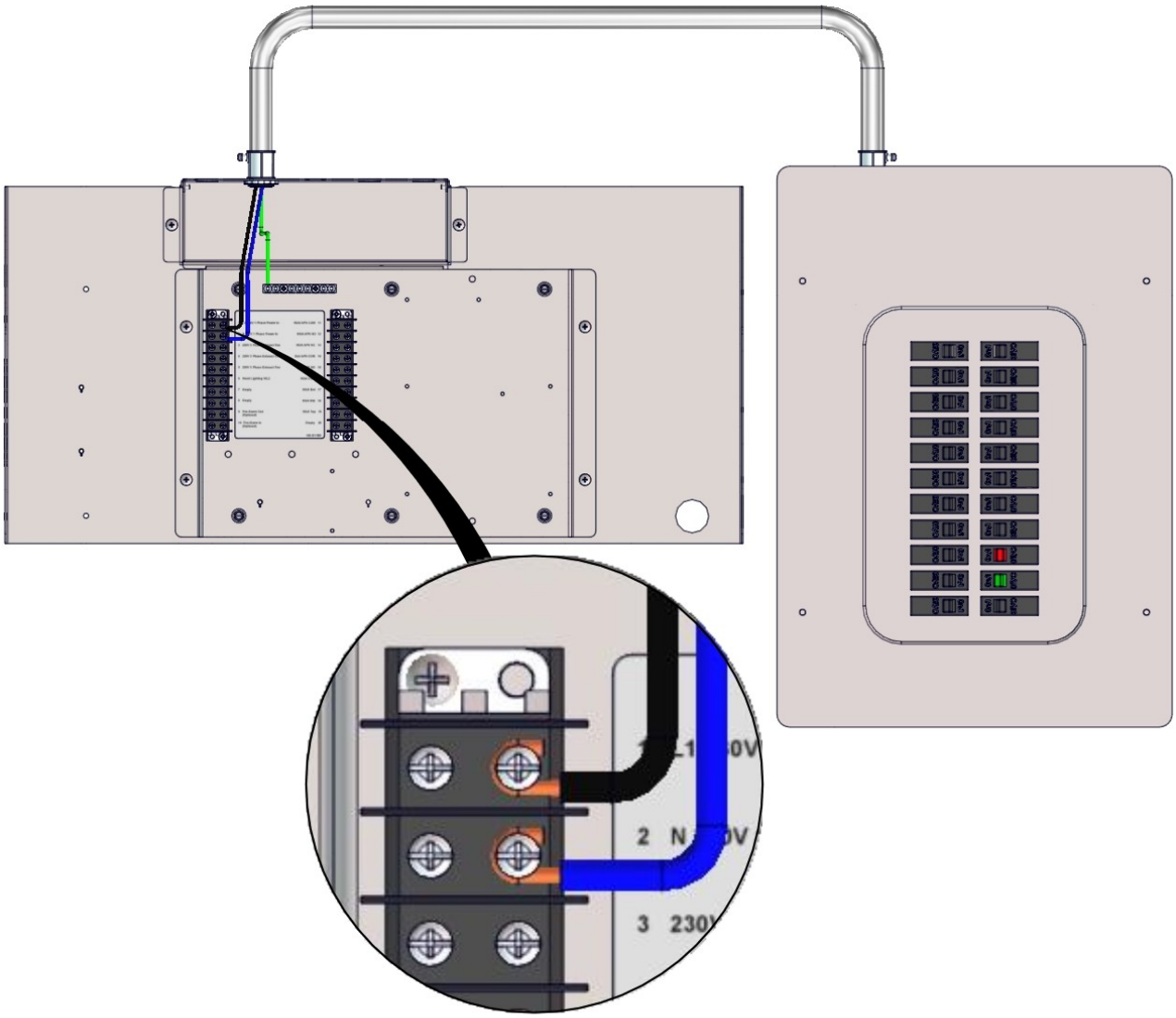
Input Power to Ovens - World (230V / 50Hz)



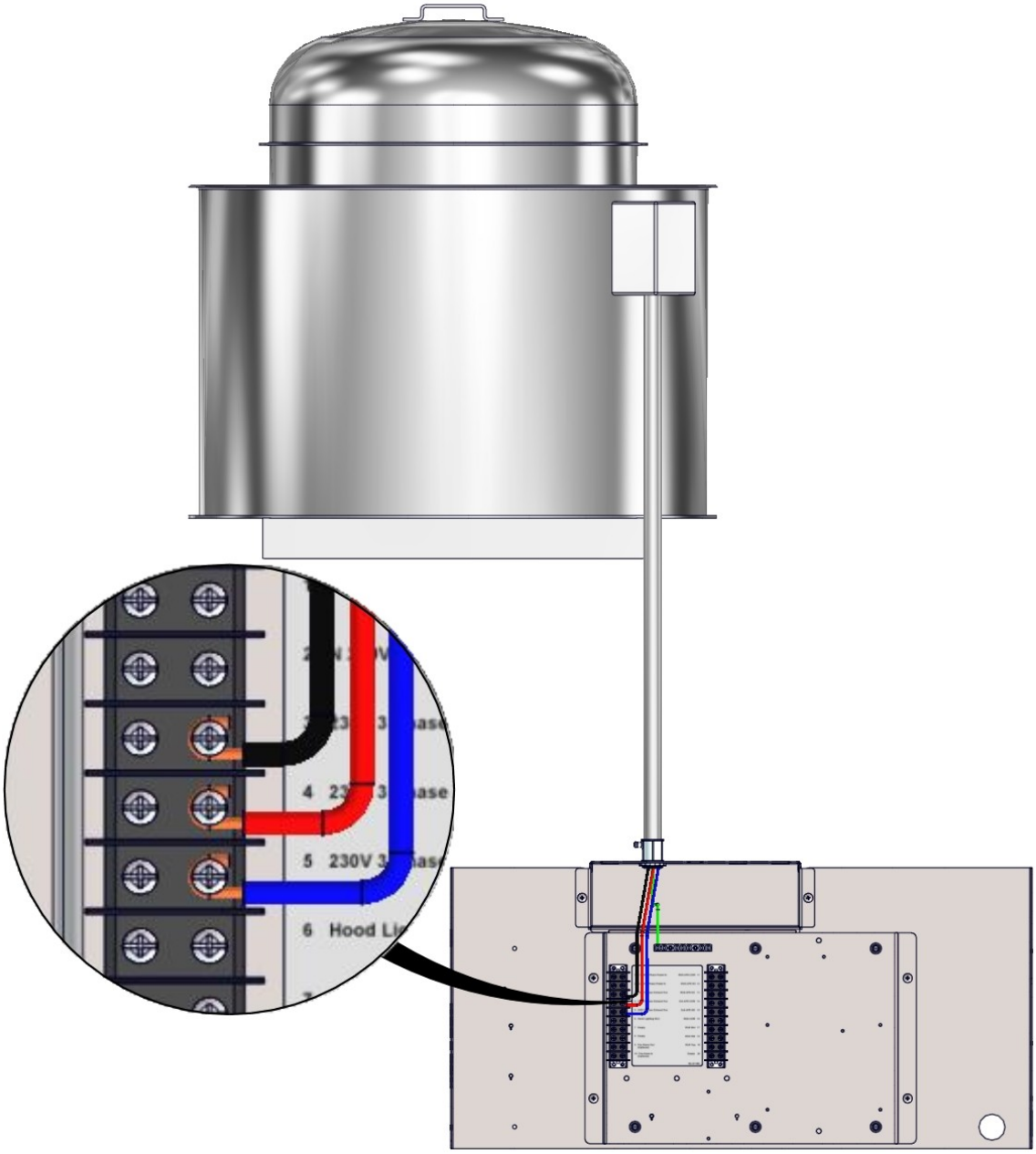
Input Power to VFD Controller - Standard (230V / 60Hz)



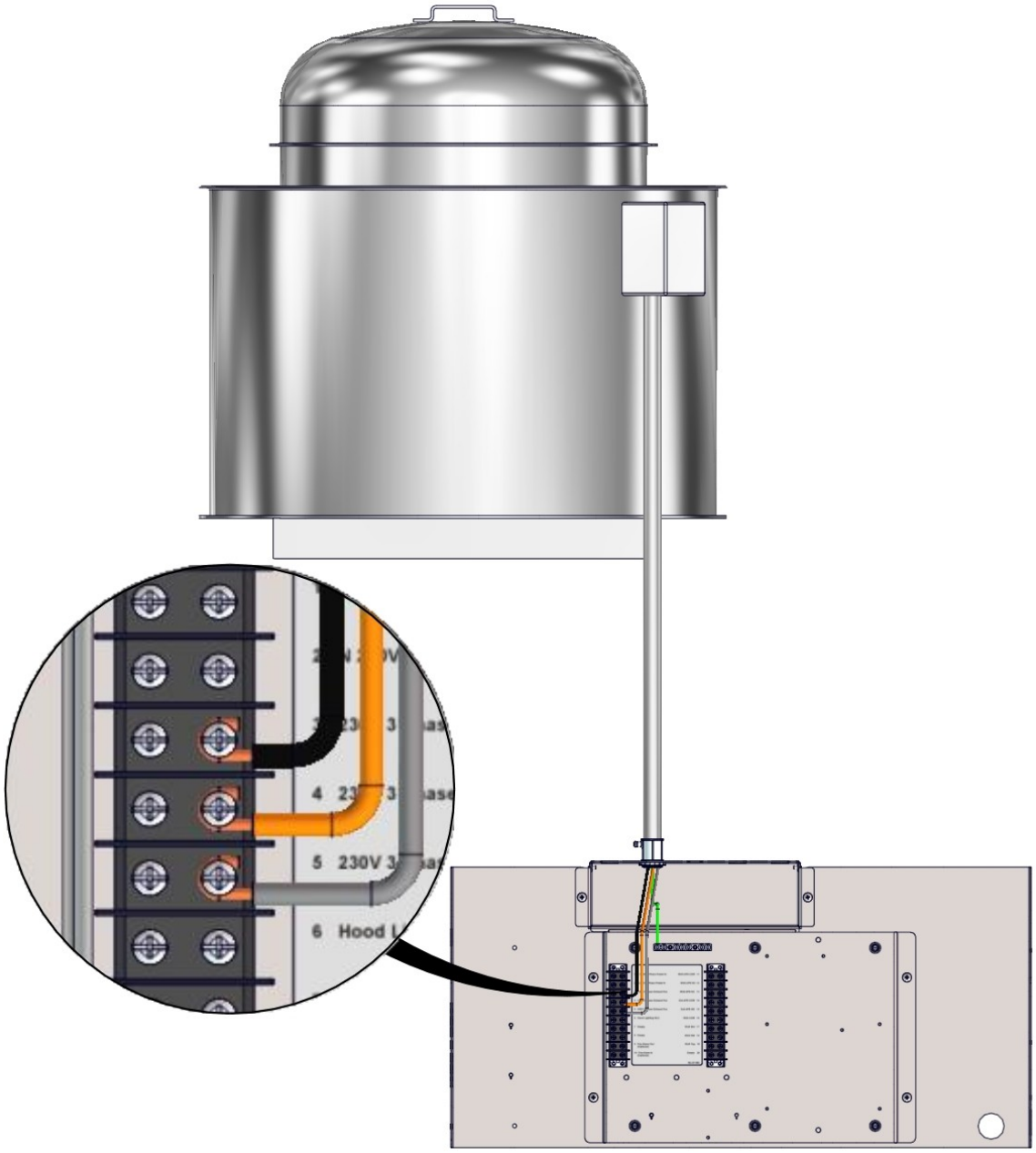
Input Power to VFD Controller - World (230V / 50Hz)



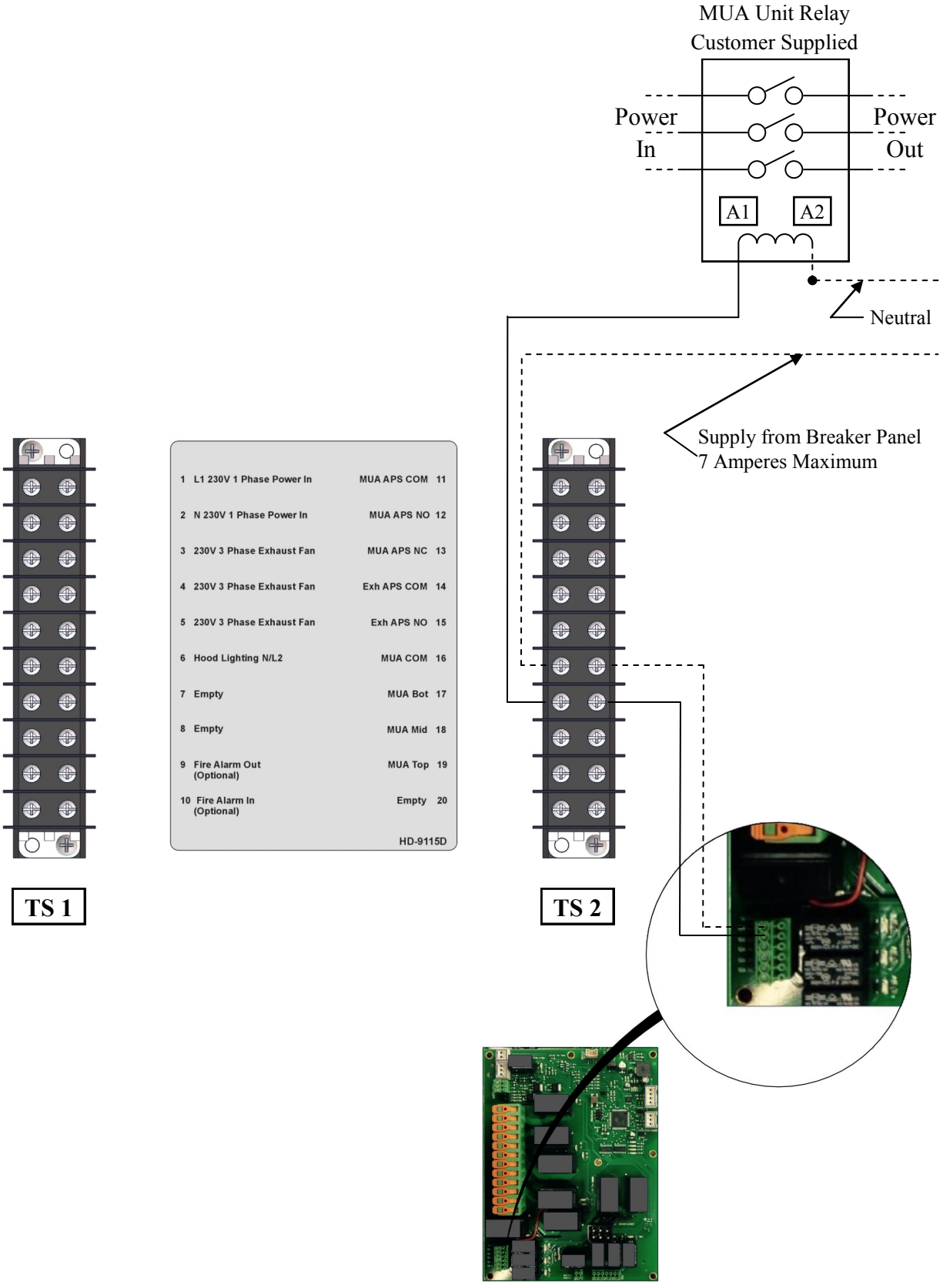
Output Power from VFD to Exhaust Fan - Standard



Output Power from VFD to Exhaust Fan - World

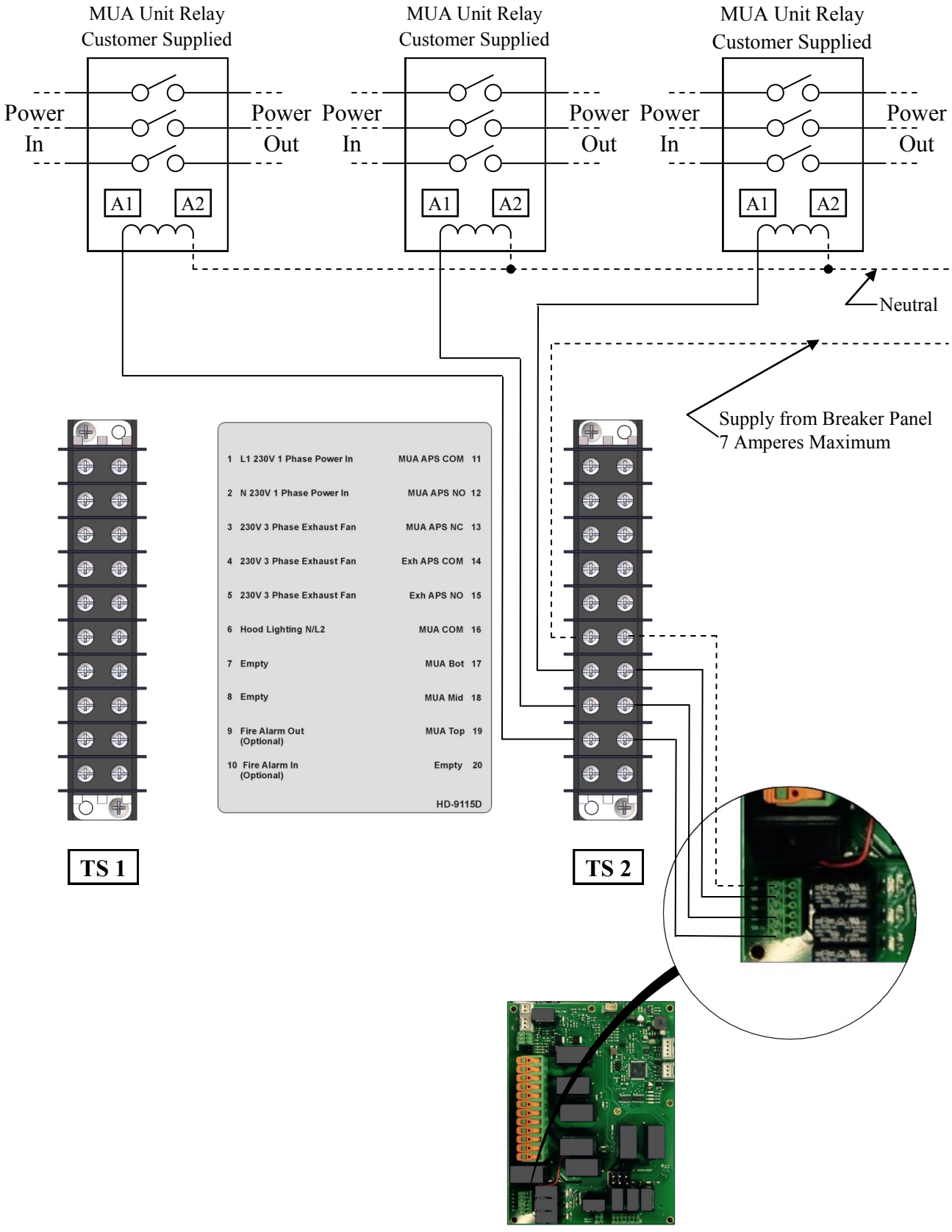


MUA Damper Relays - Single Output - Voltage & Frequency



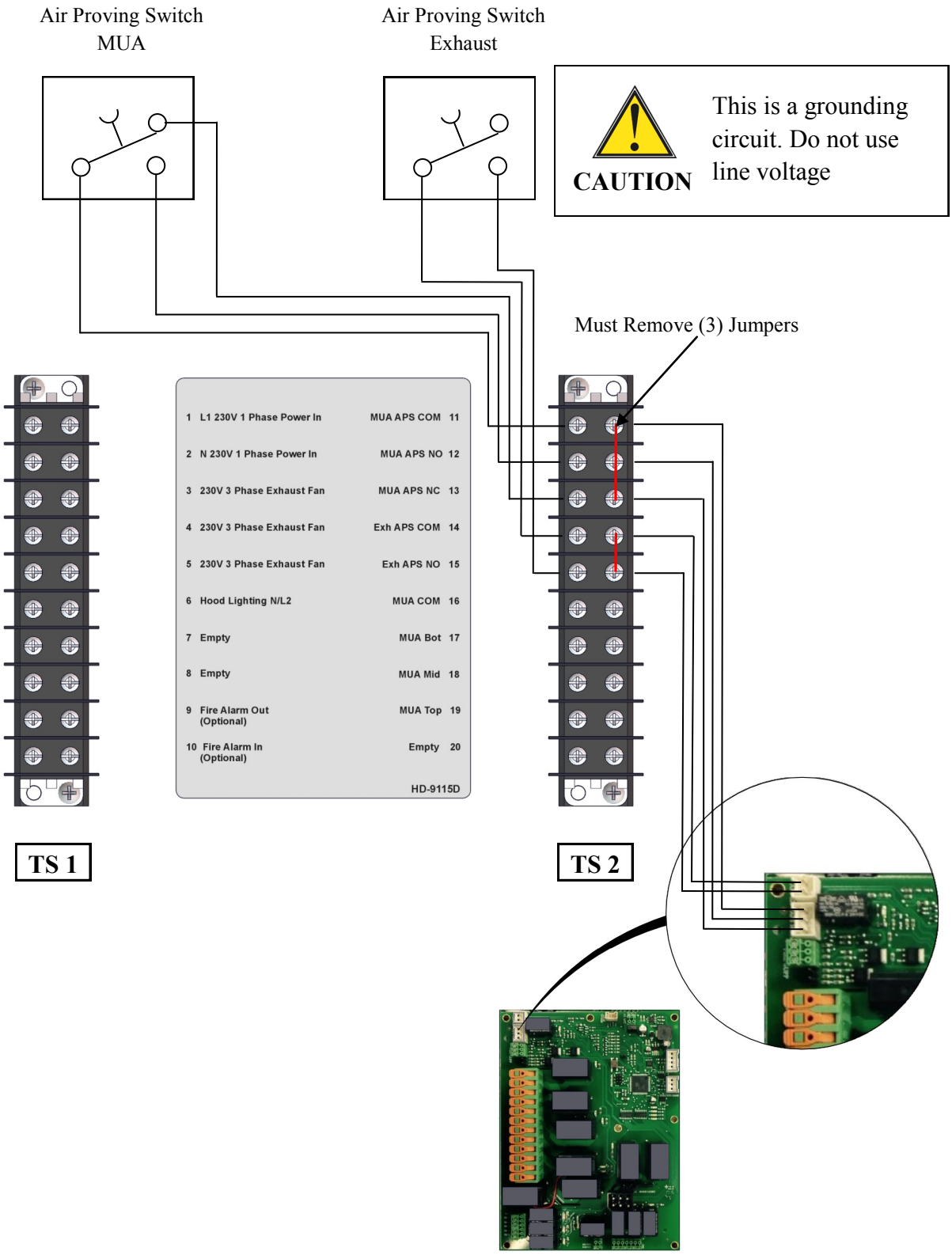
Some wiring removed for clarity. See schematic for details.

MUA Damper Relays - Multiple Output - Voltage & Frequency



Some wiring removed for clarity. See schematic for details.

World (230V / 50Hz)-W/Air Proving Switches

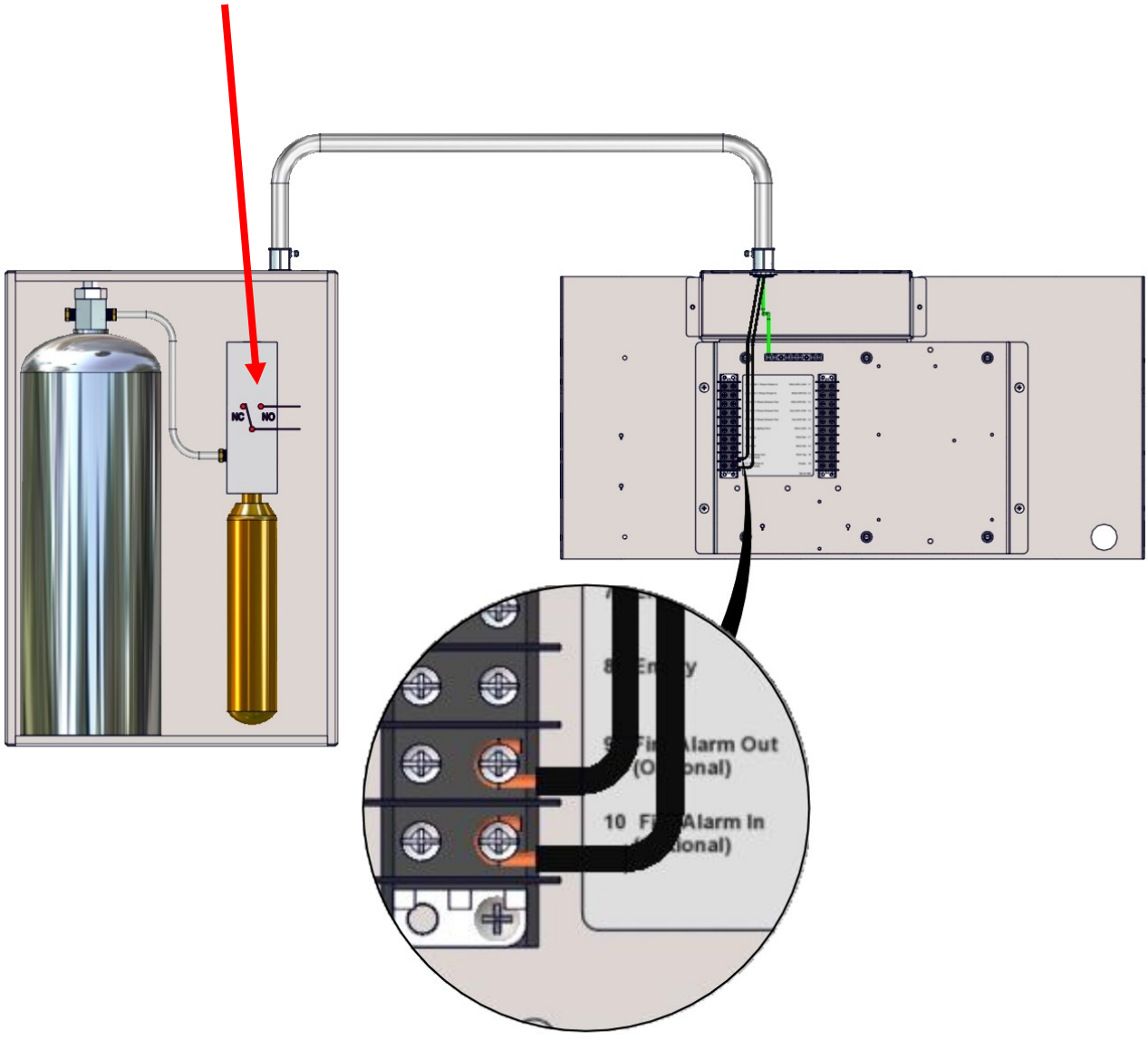


Some wiring removed for clarity. See schematic for details.

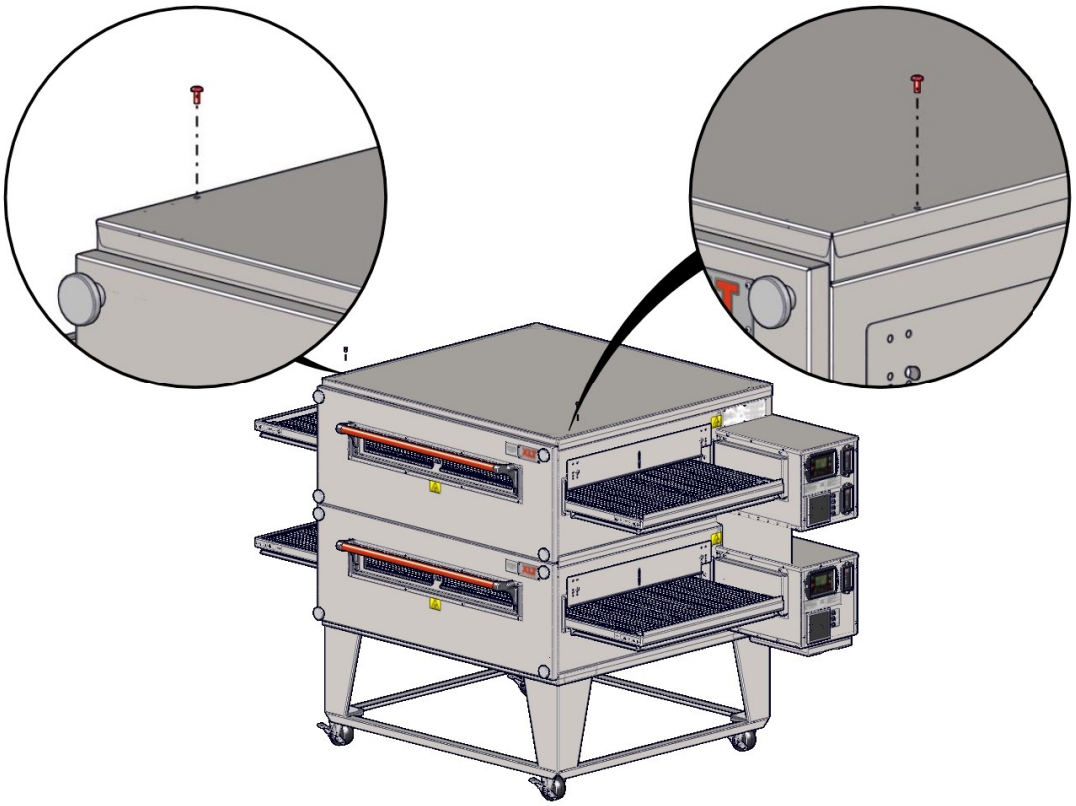
Fire Alarm Relay - Voltage & Frequency

NOTE

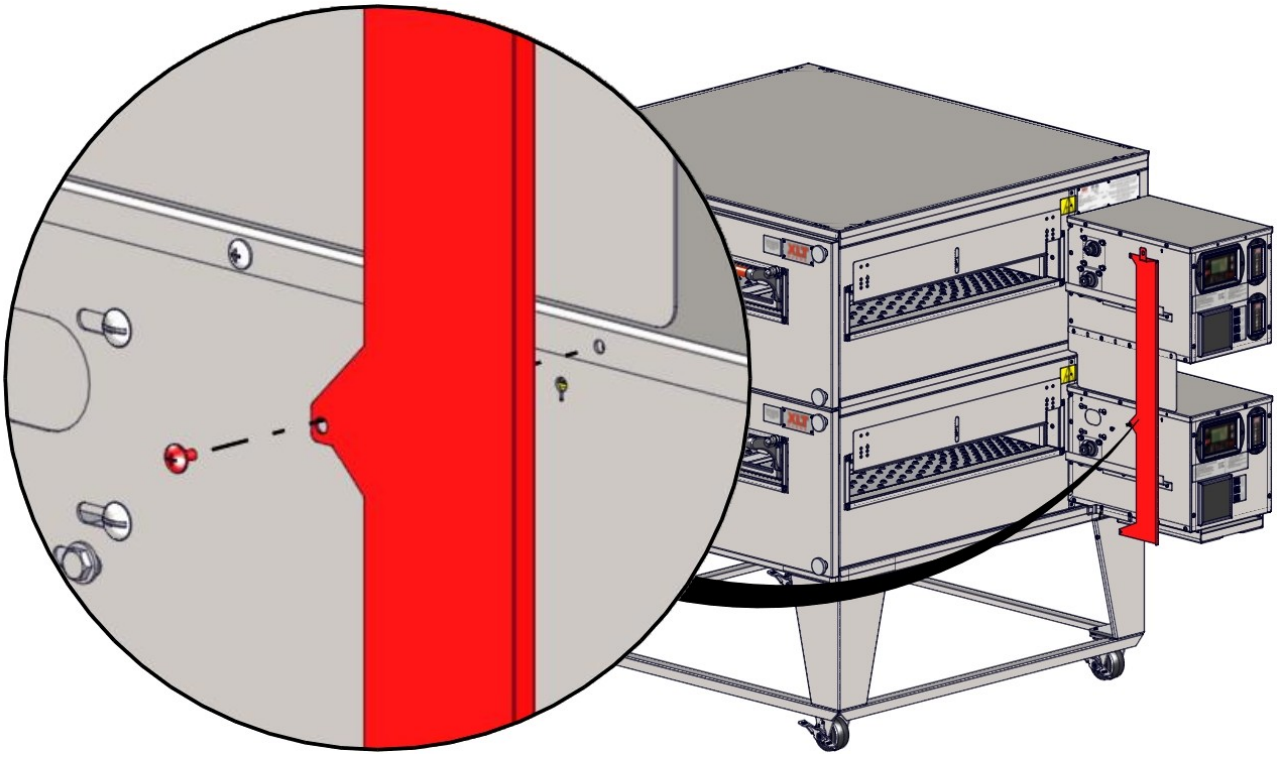
Connect wires from the Junction Box to the Normally Open (NO) contacts in the Fire Suppression cabinet.



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

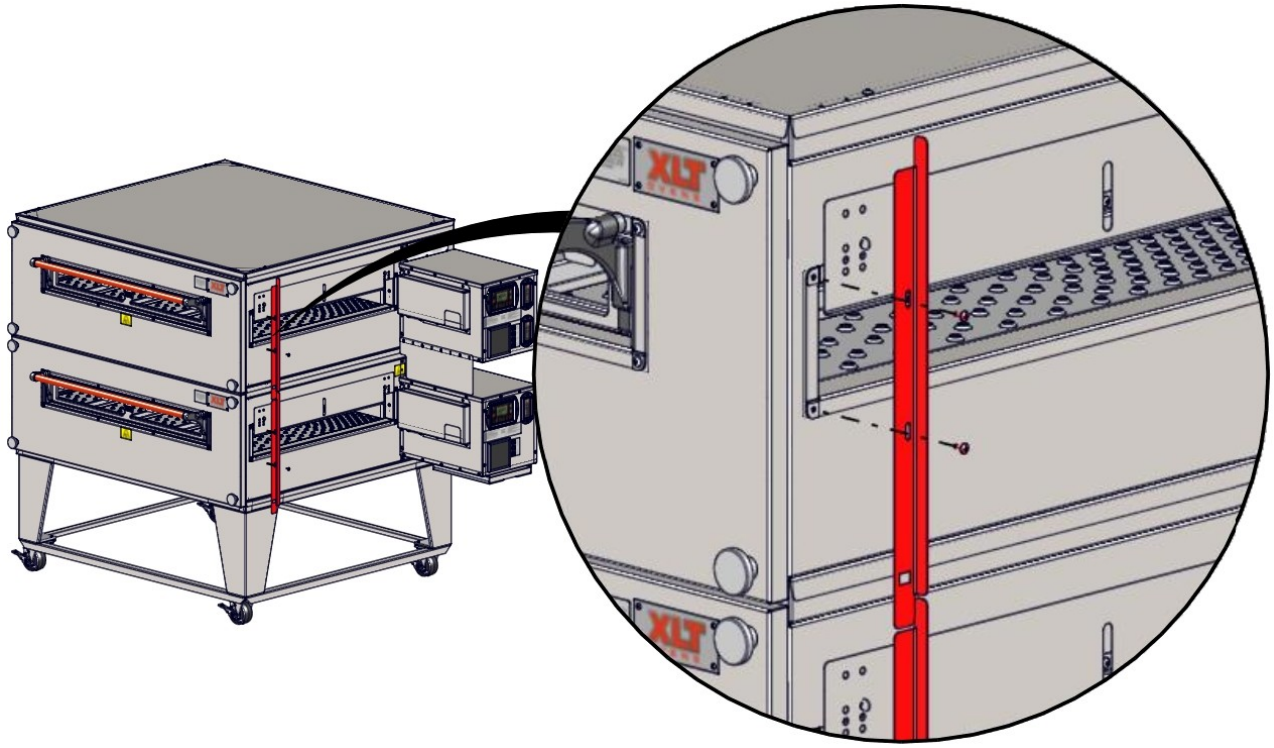


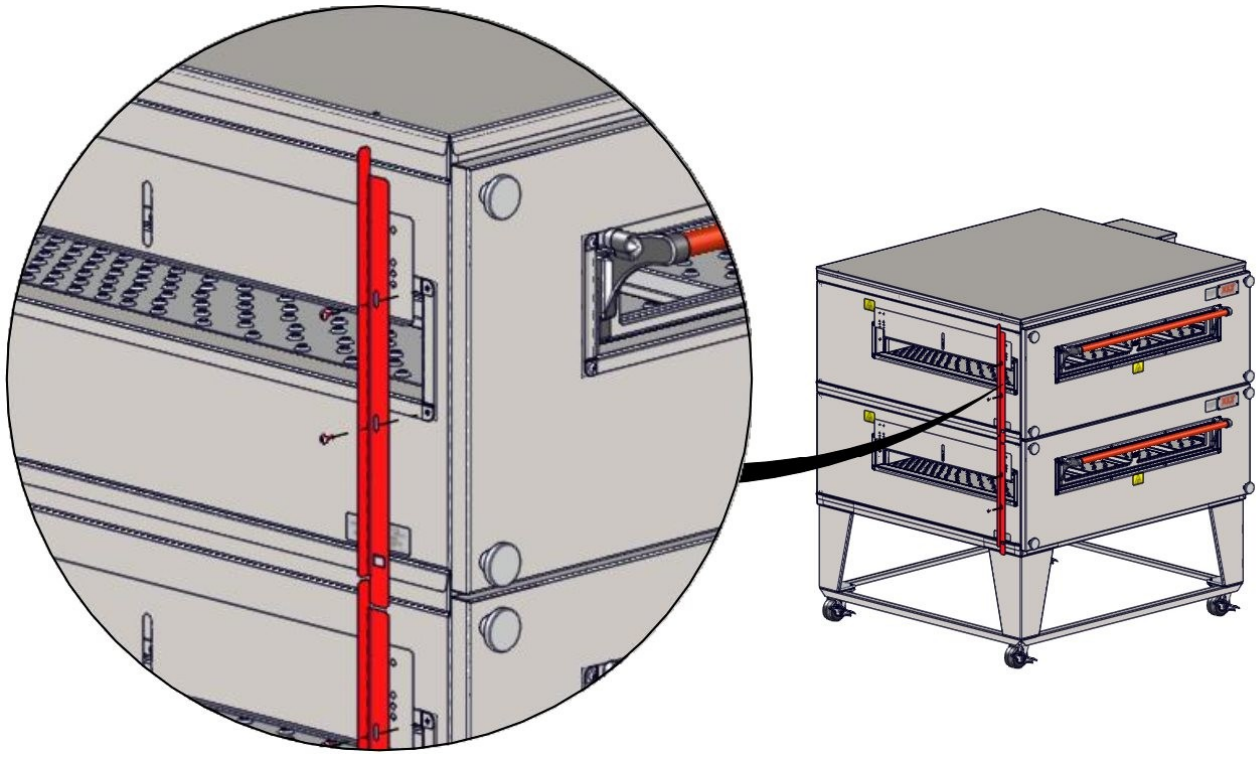
Prepare Ovens - Control Box Closeout Bracket



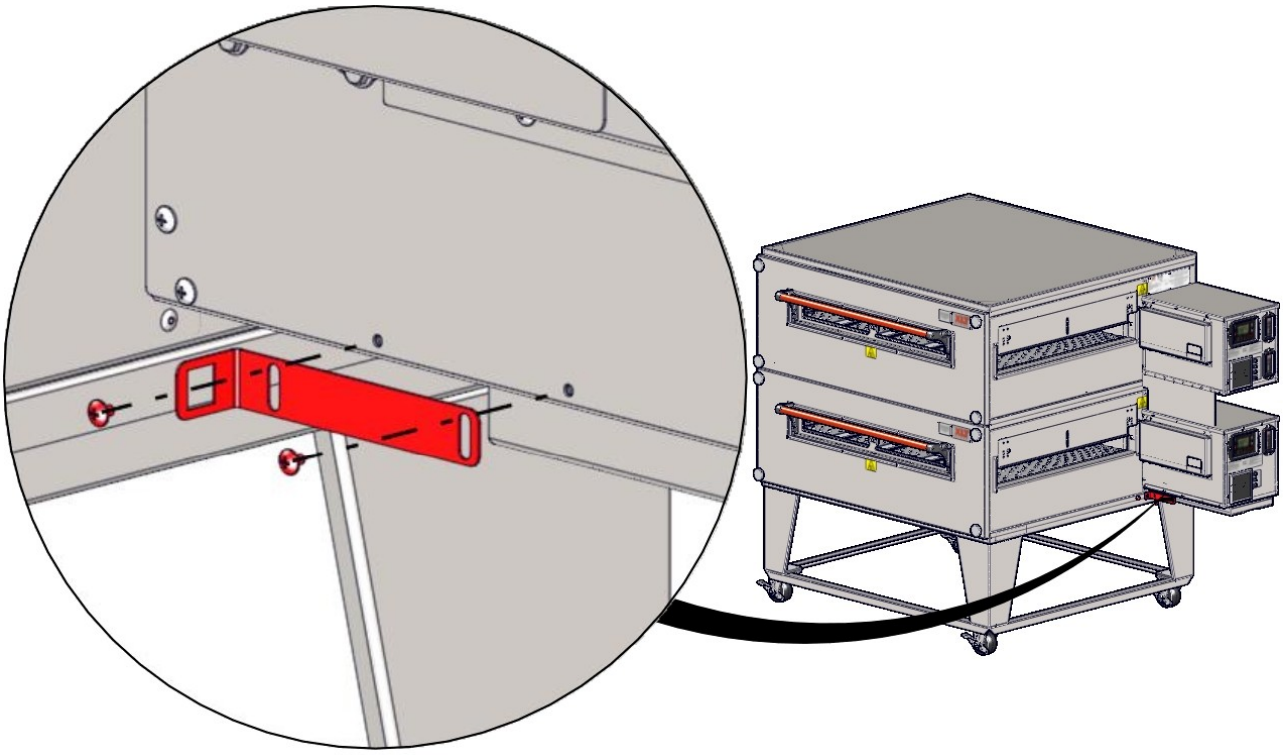
Conveyors have been removed for clarity

Prepare Ovens - Front Shroud Brackets

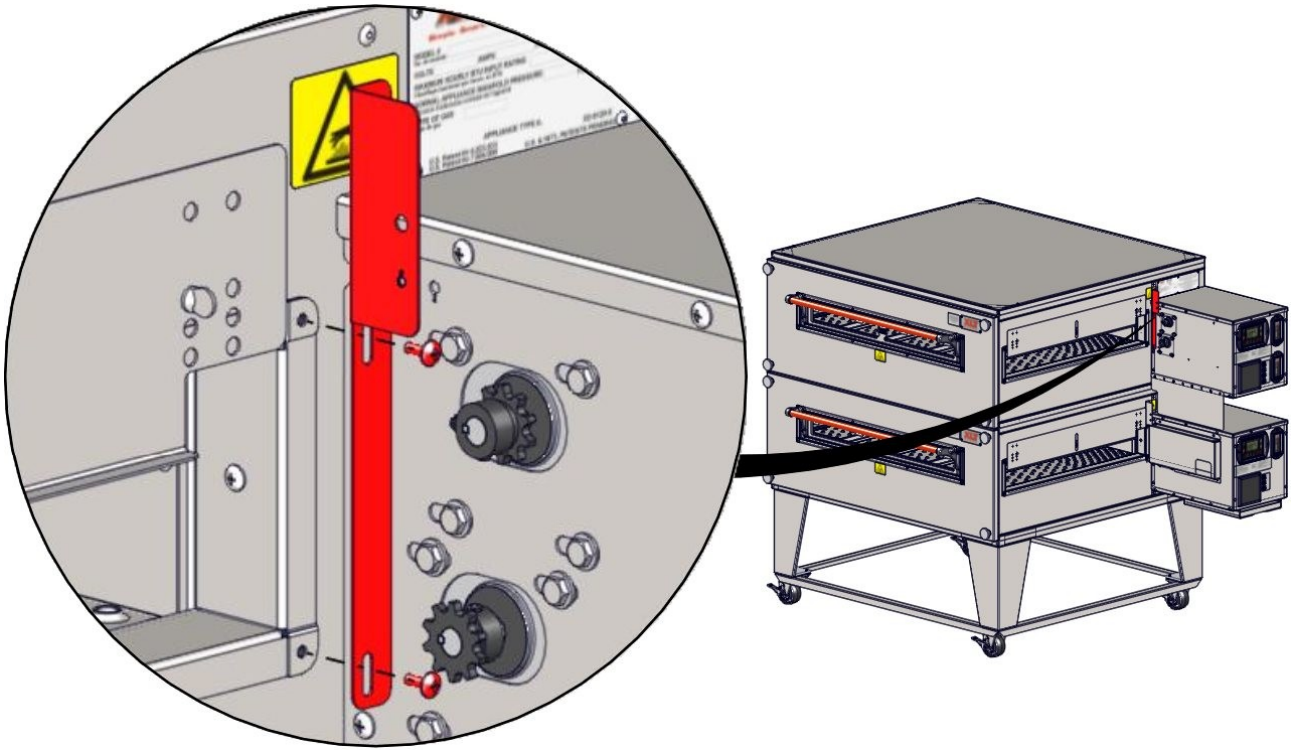




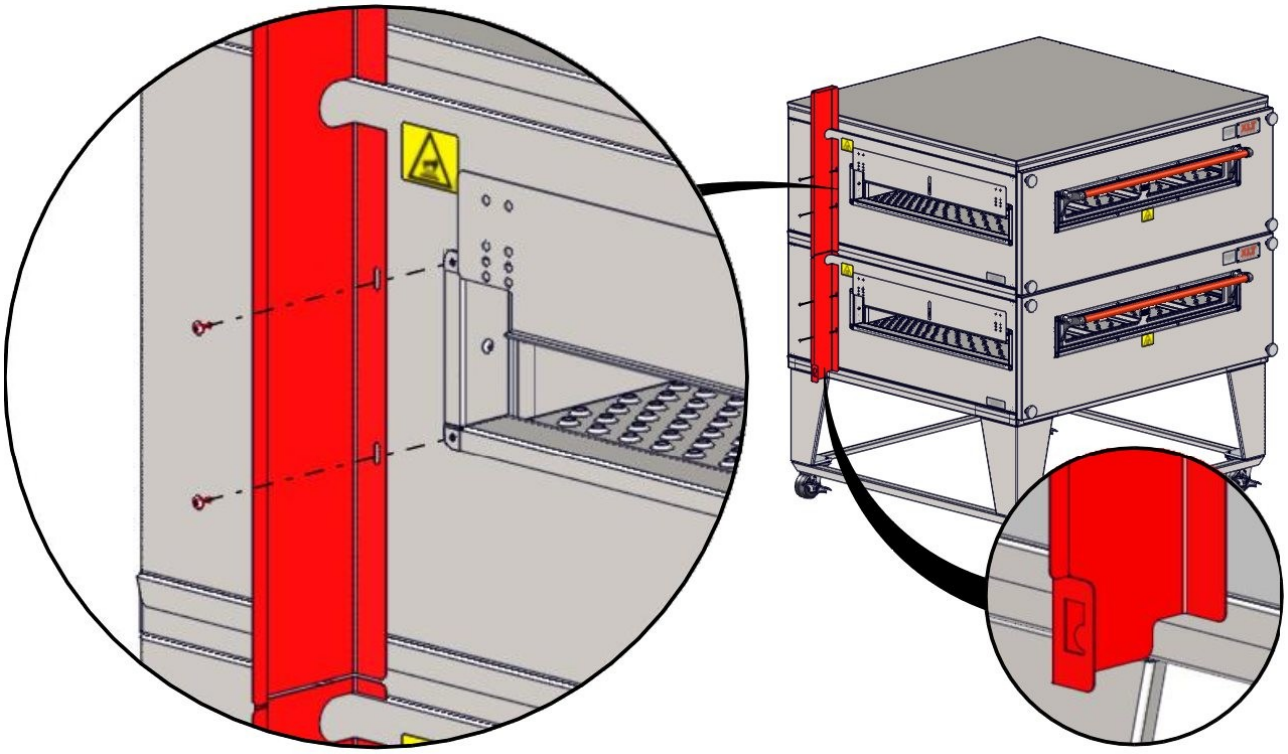
Prepare Ovens - Bottom Rail Bracket



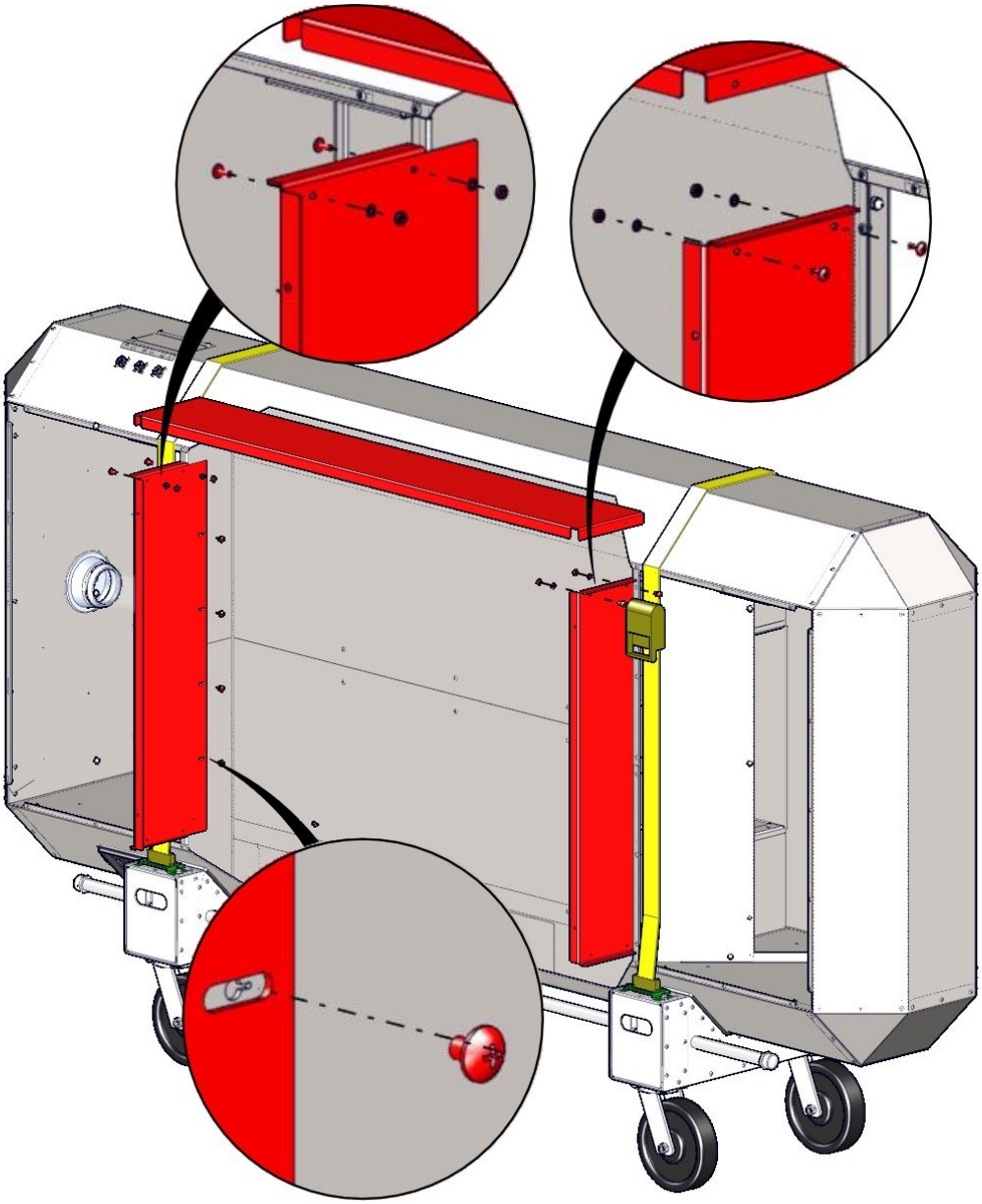
Prepare Ovens - Control Box Side Closeout



Prepare Ovens - Rear Shroud Brackets

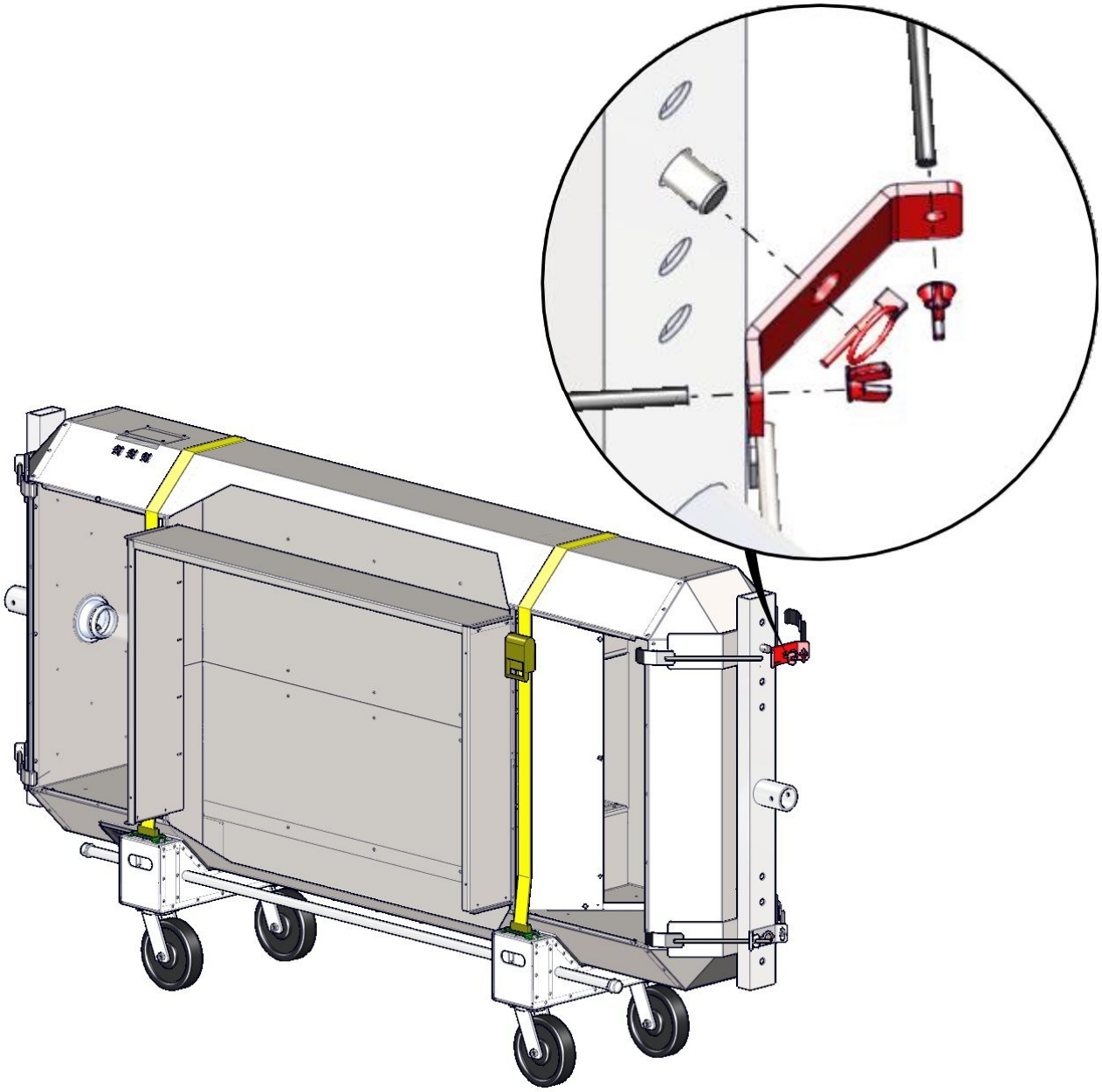


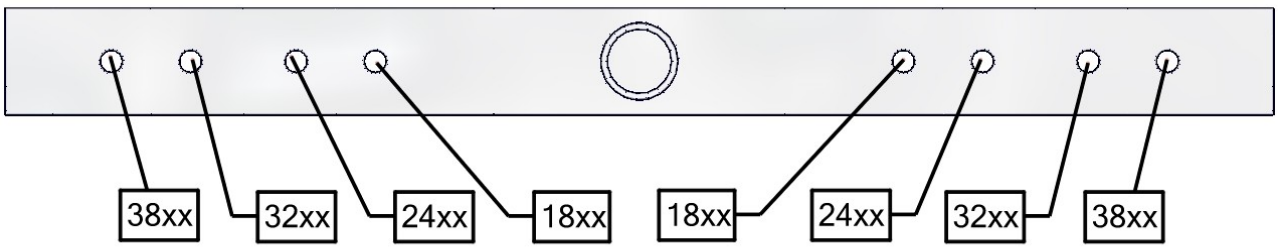
Prepare Hood



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.

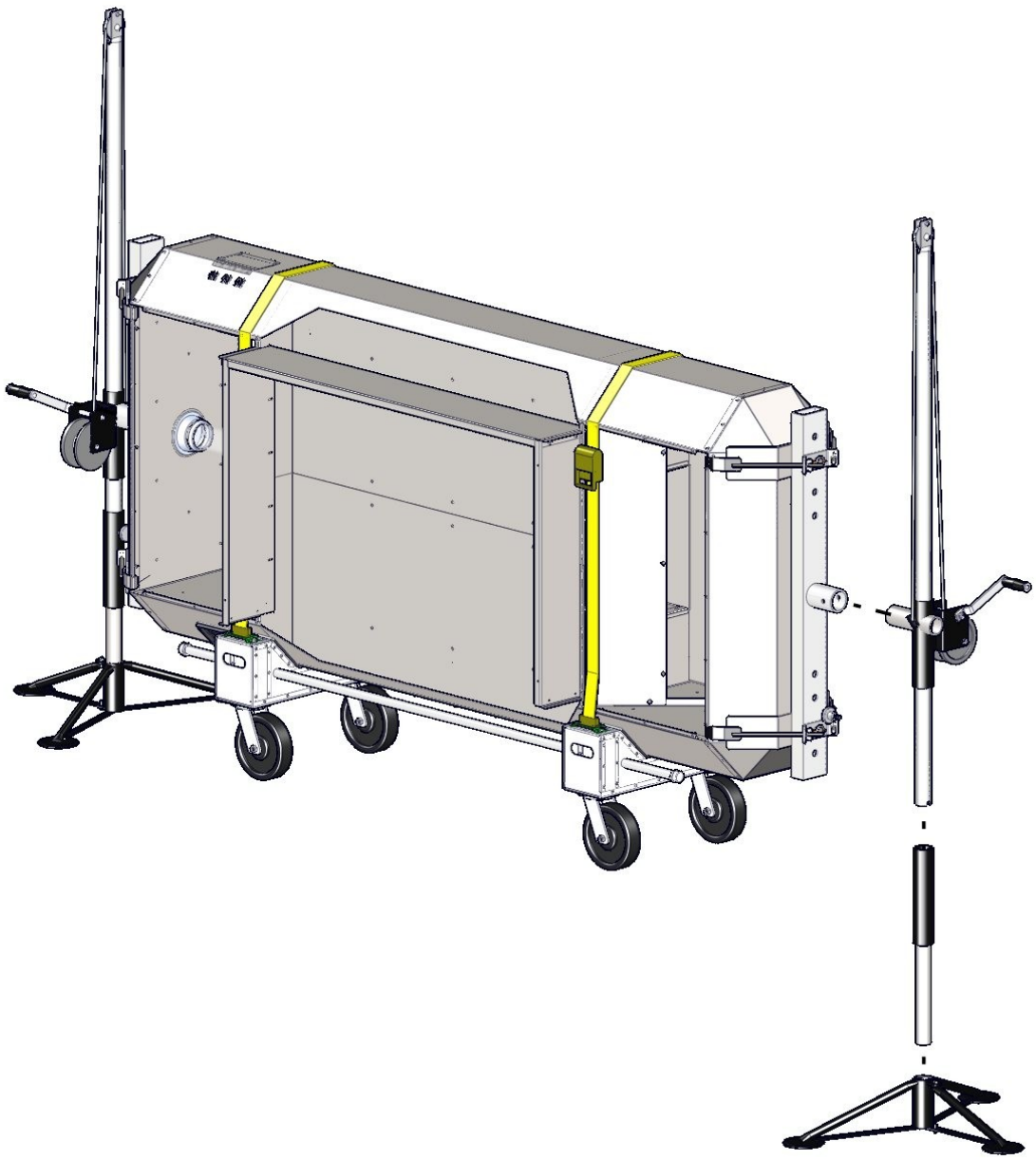




Lifting Jack Setup

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.



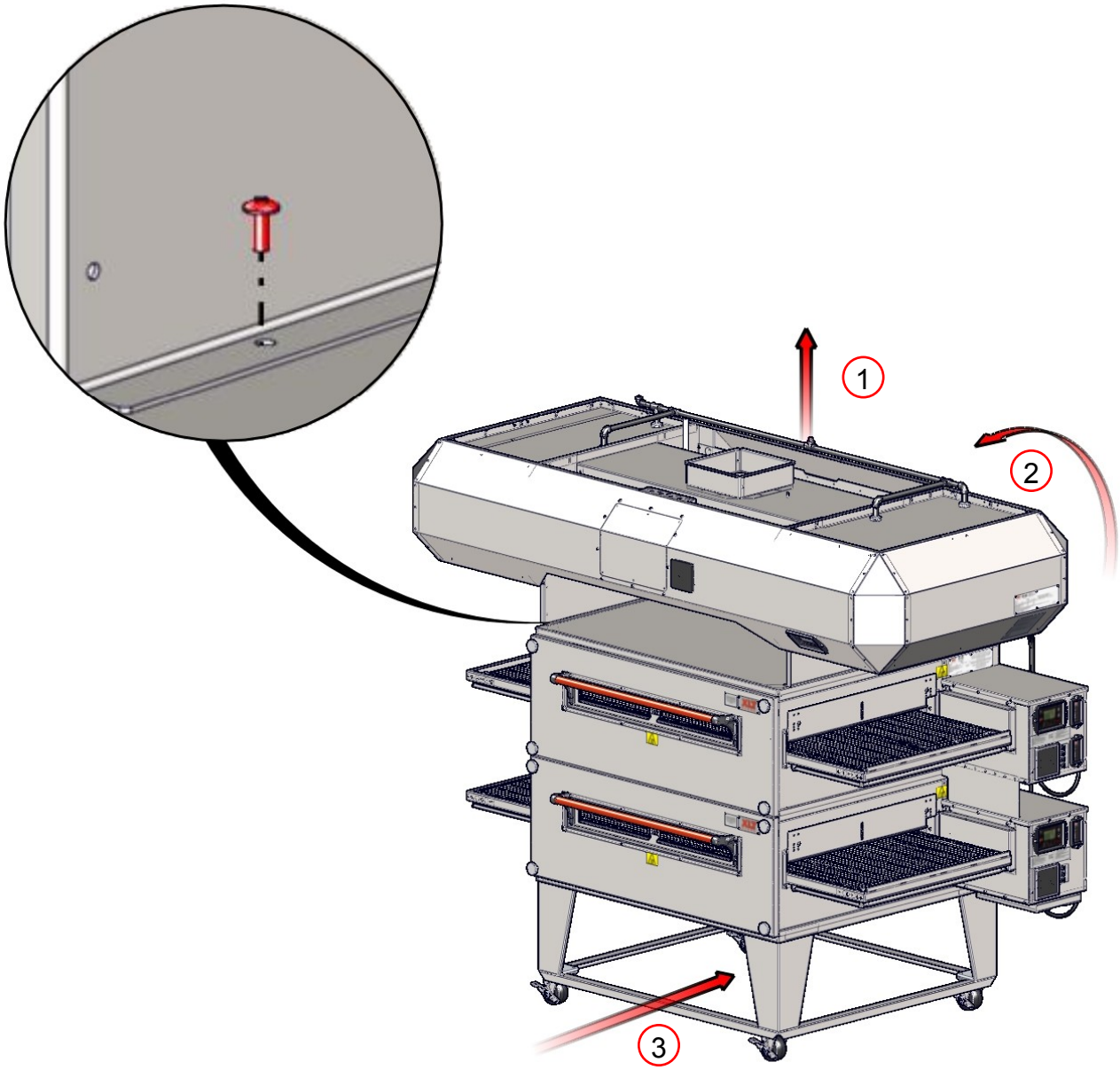
Stacking Hood on the Ovens

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

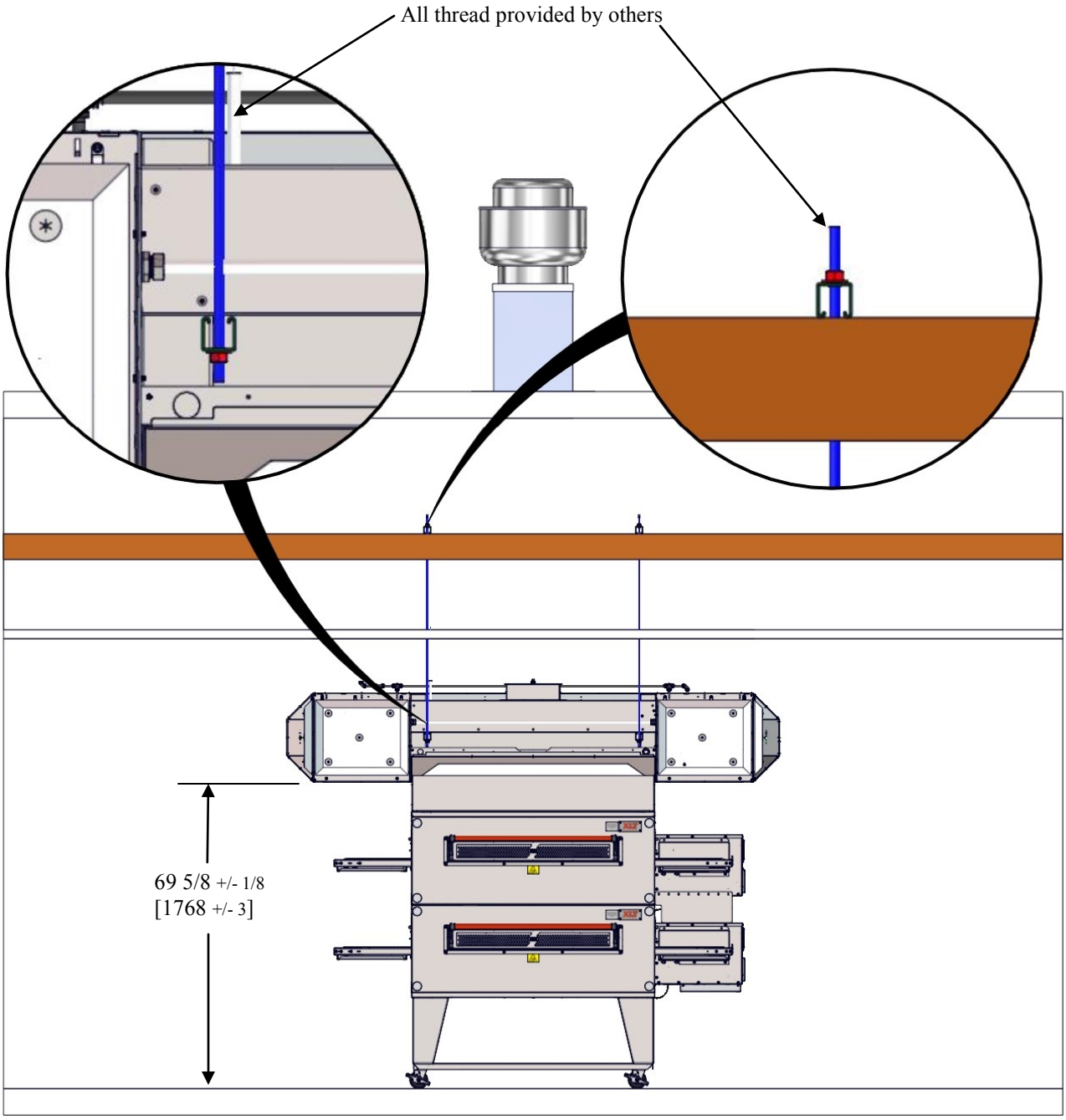
- Both jacks should be raised in unison, otherwise they may bind and a dangerous situation will develop.
- Do not put any part of yourself under the hood at any time.
- The hood is top heavy. Be careful.



Hang Hood From Ceiling Joists

DANGER

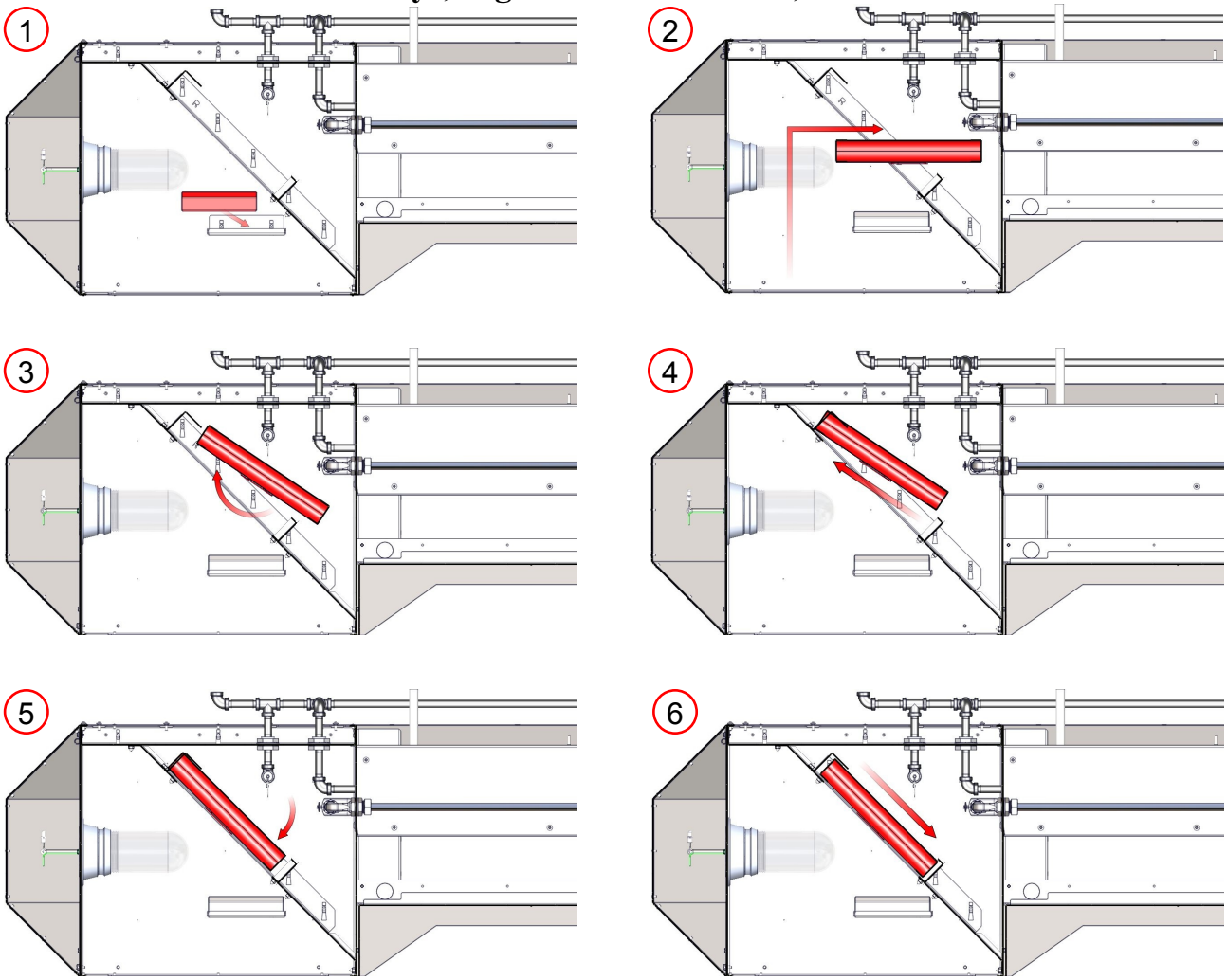
Hood Must Be Suspended From Ceiling Joists

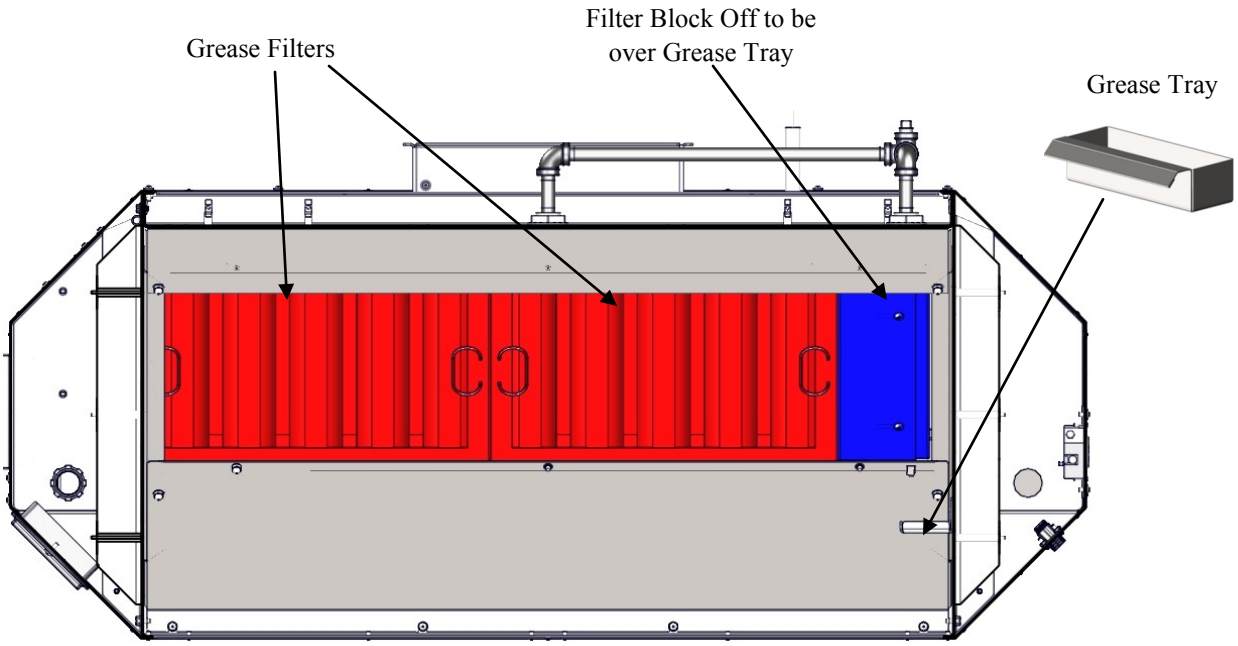


NOTE

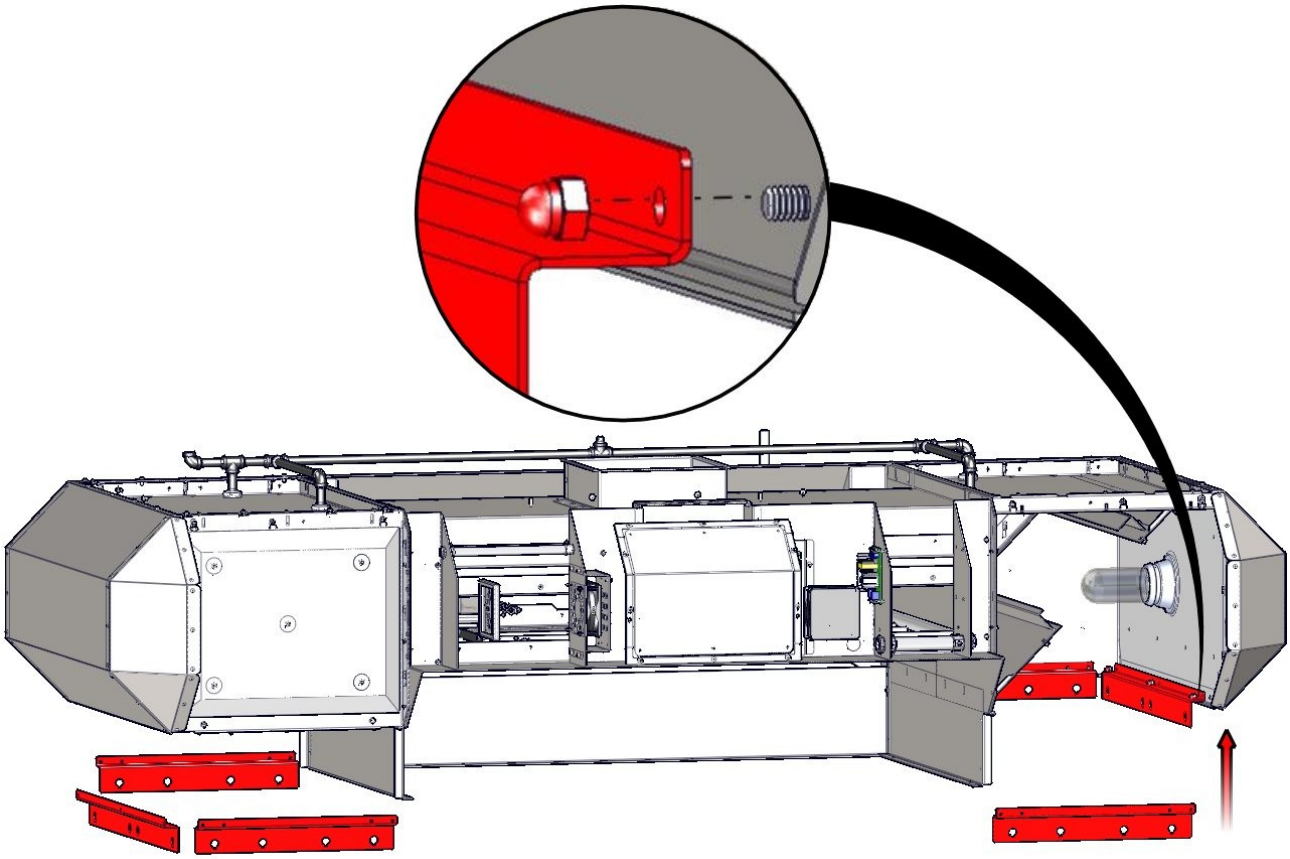
This measurement is from the finished floor to the bottom of the suspended hood.

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



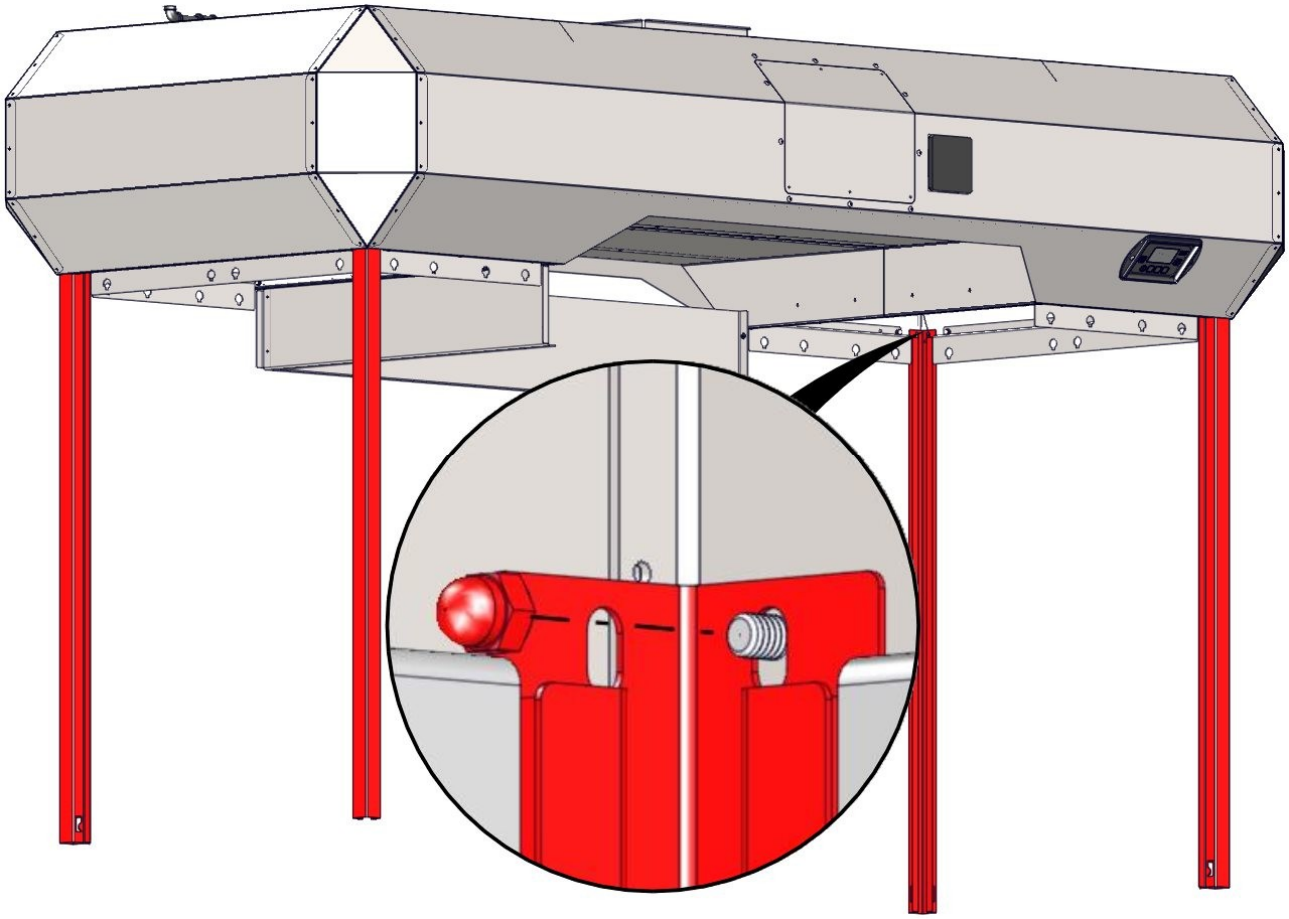


Install Shroud Hanging Brackets



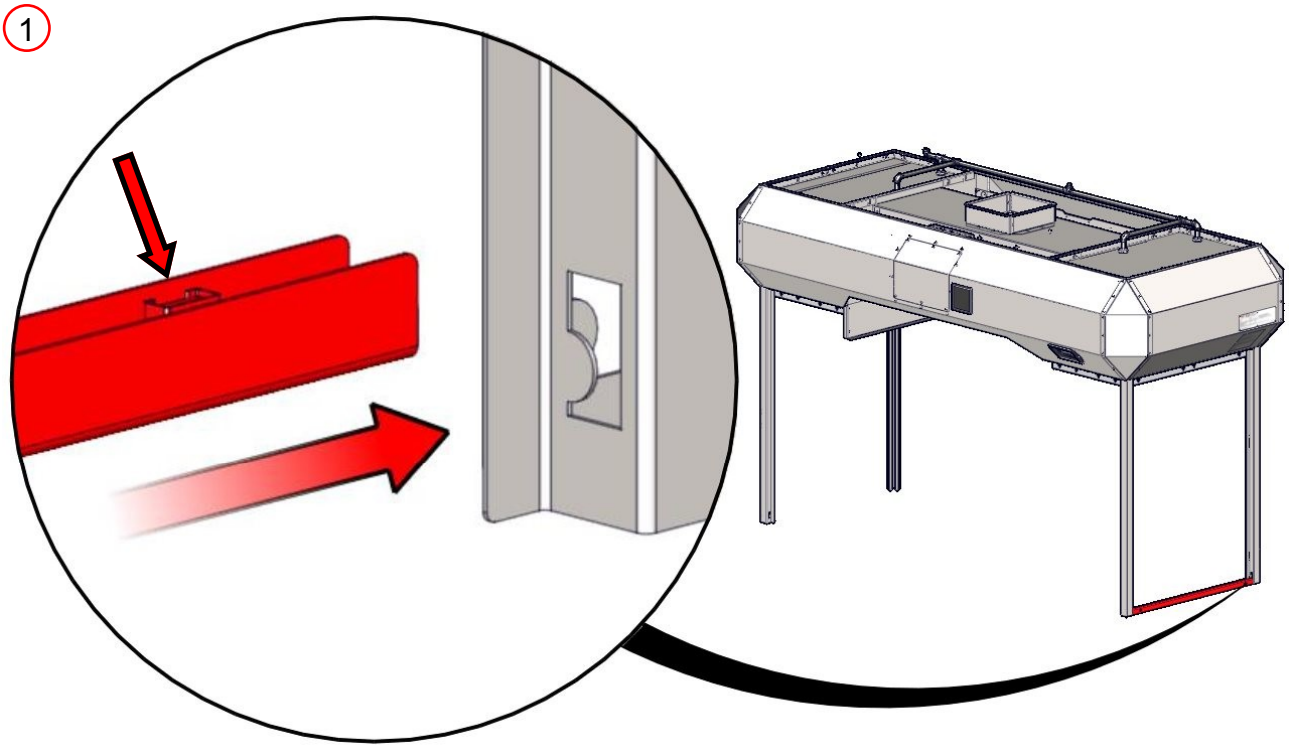
Parts Removed For Clarity

Install Corner Posts

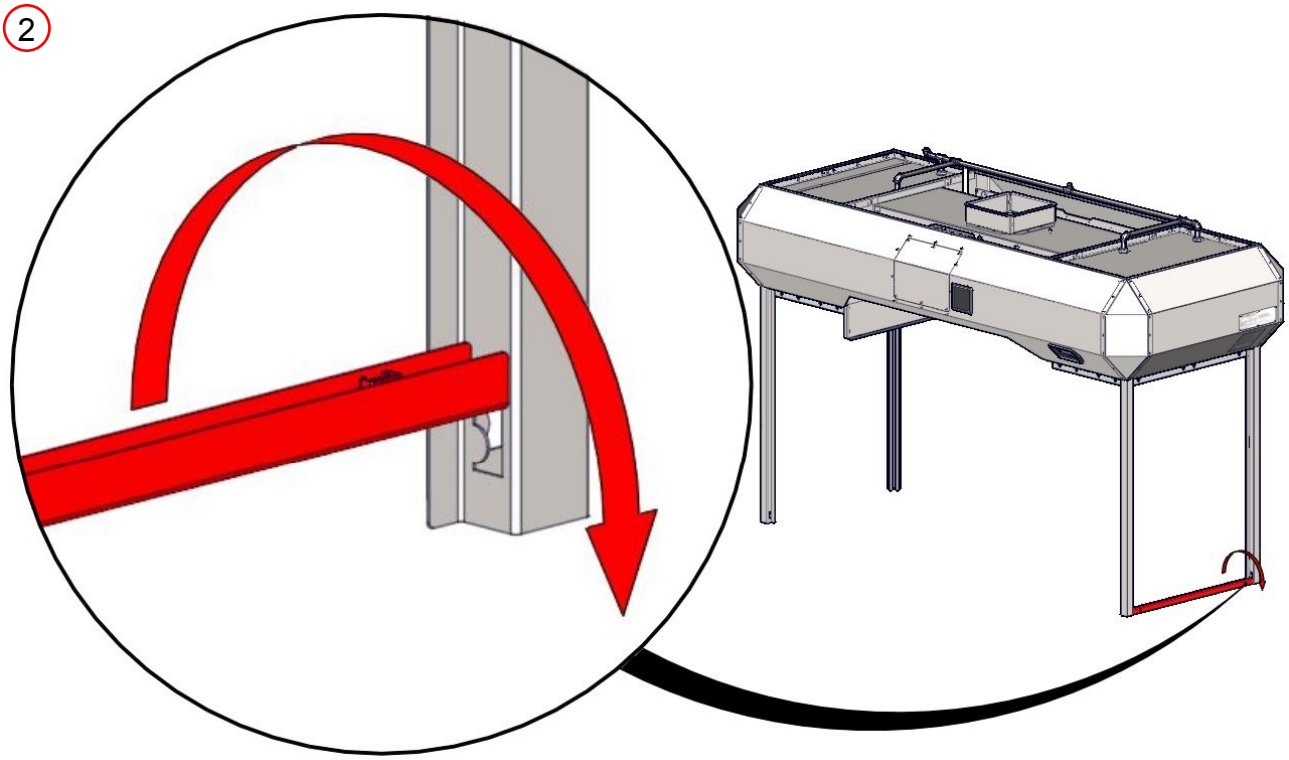


Install Bottom Rails

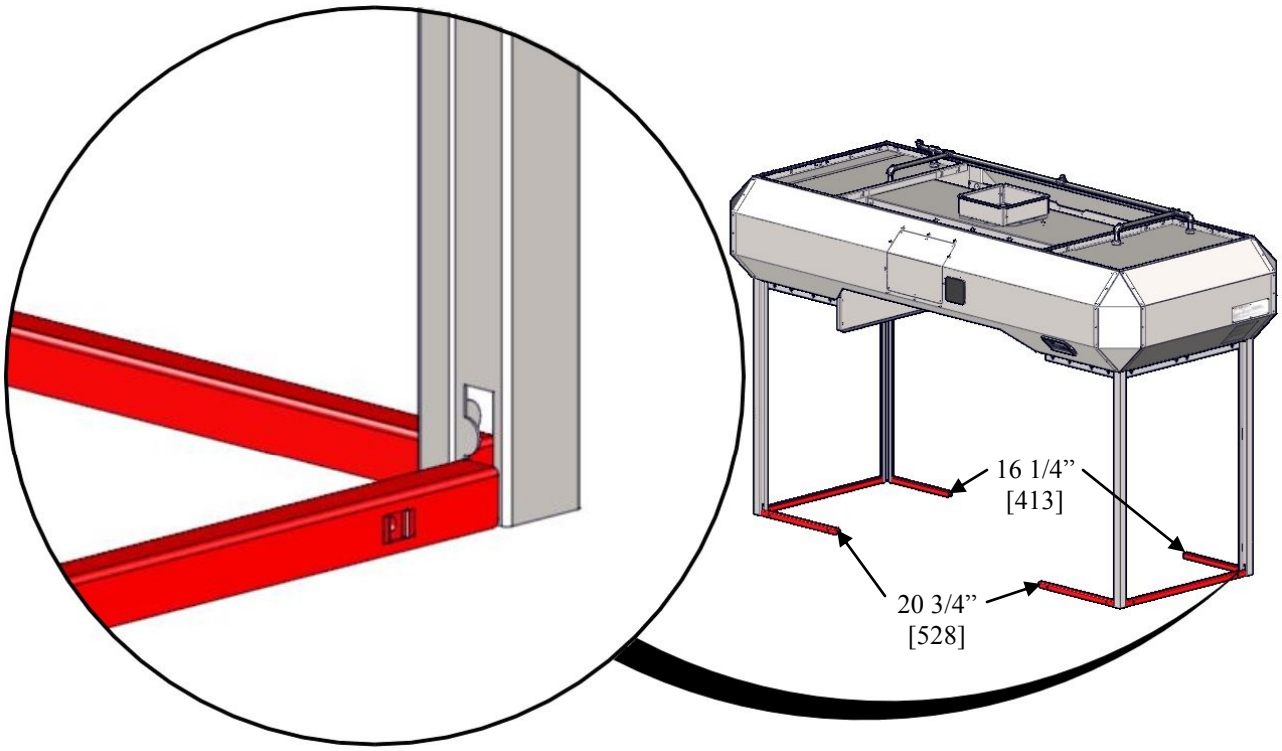
1



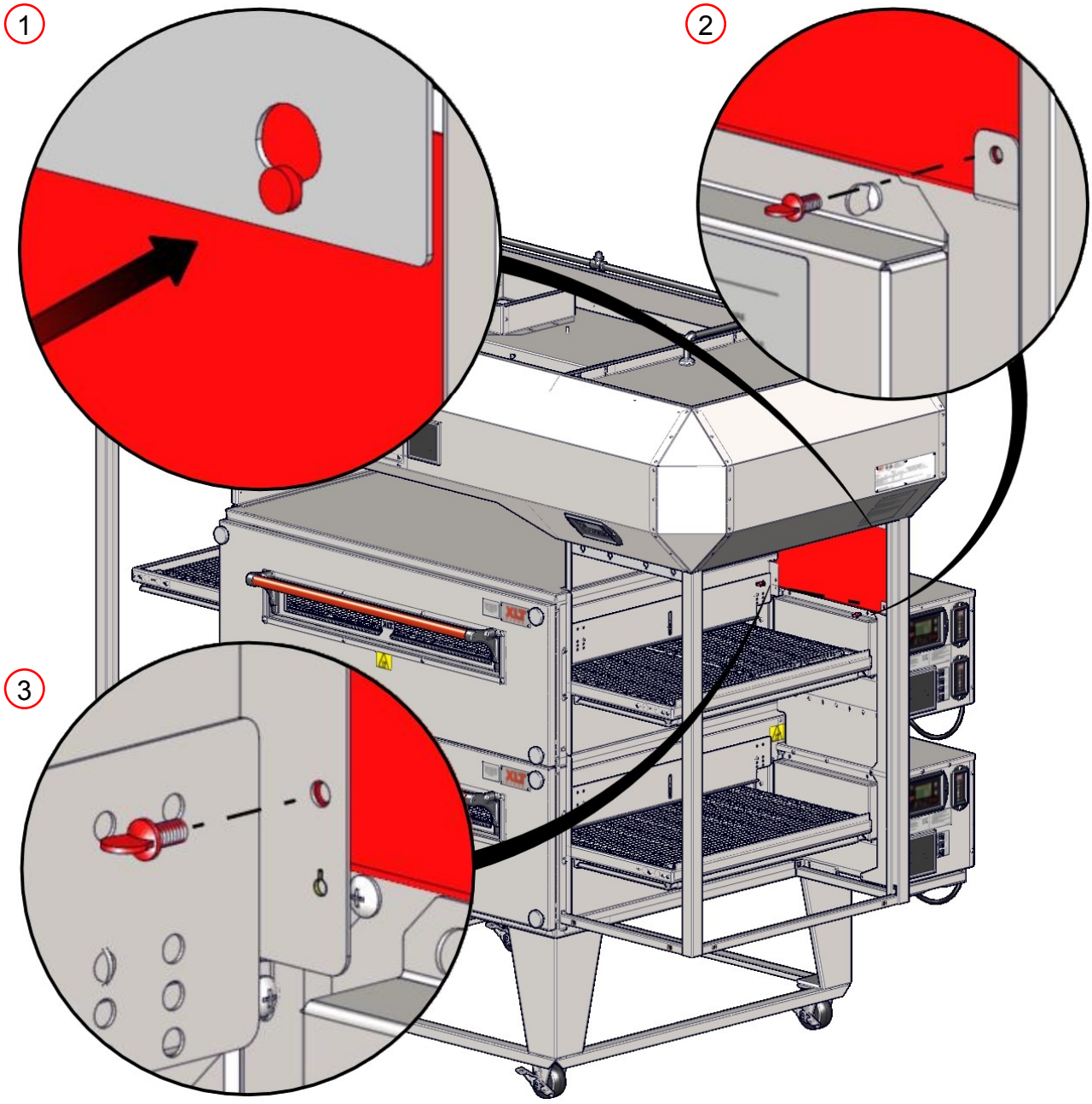
2



Install Bottom Rails

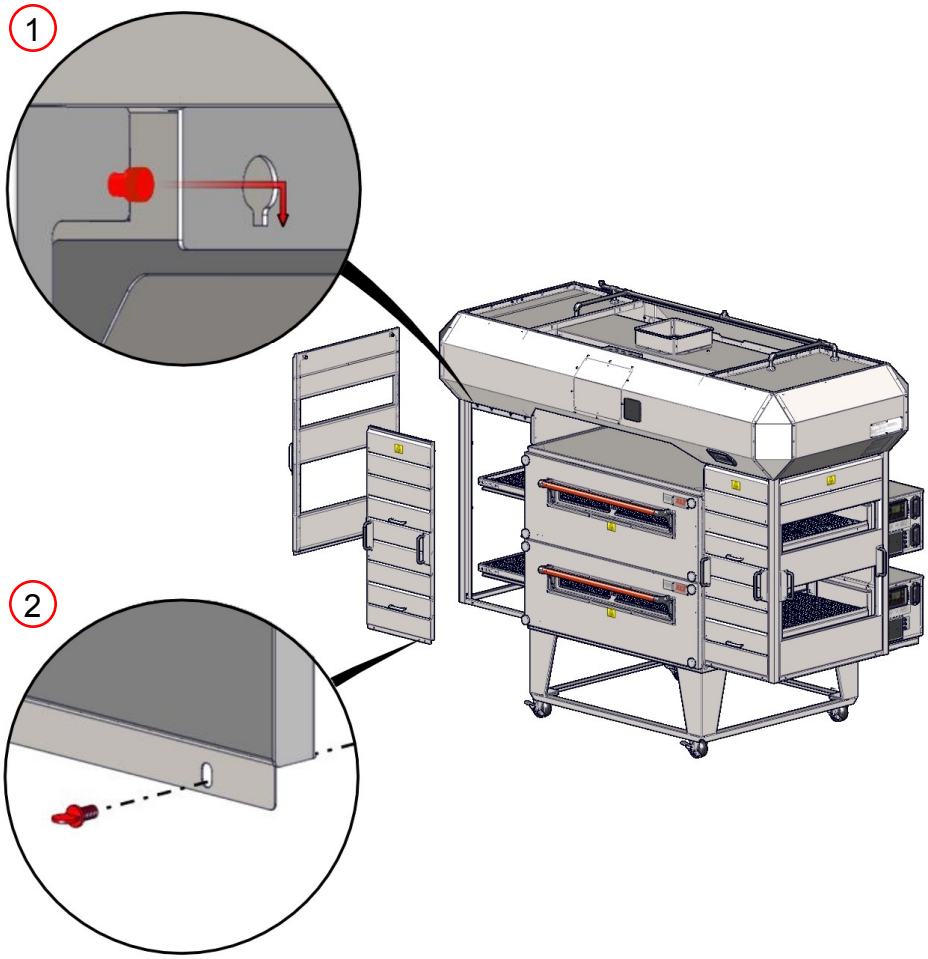


Install Control Box Upper Closeout

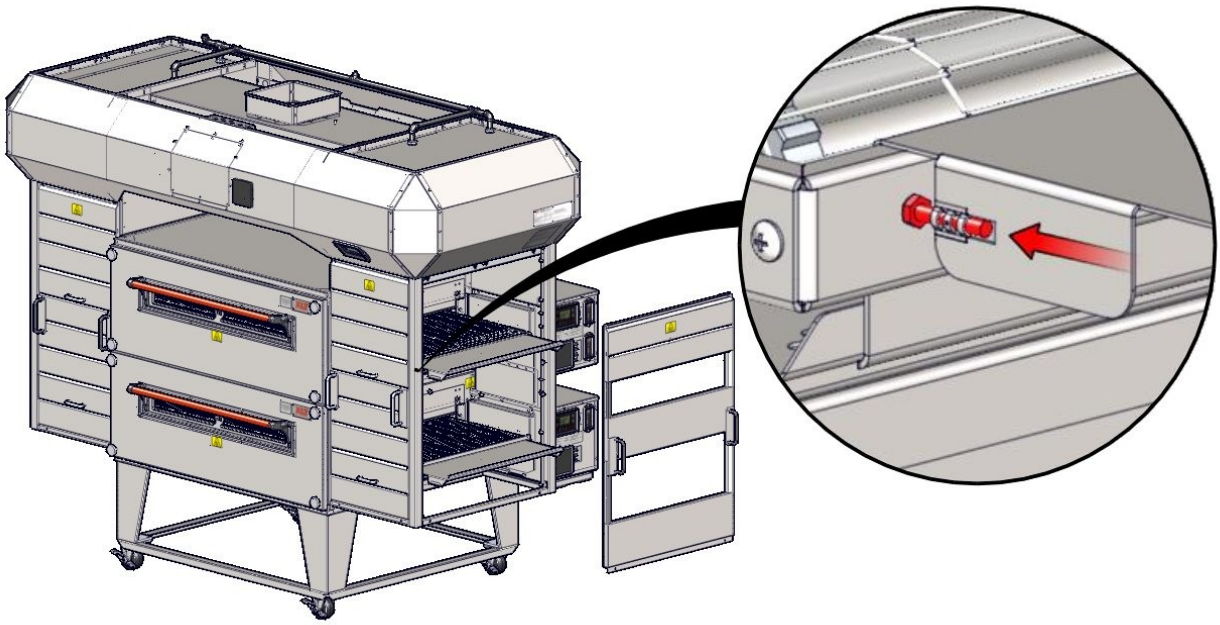


NOTE If installing a 70” model, the same will apply for the LH side of ovens.

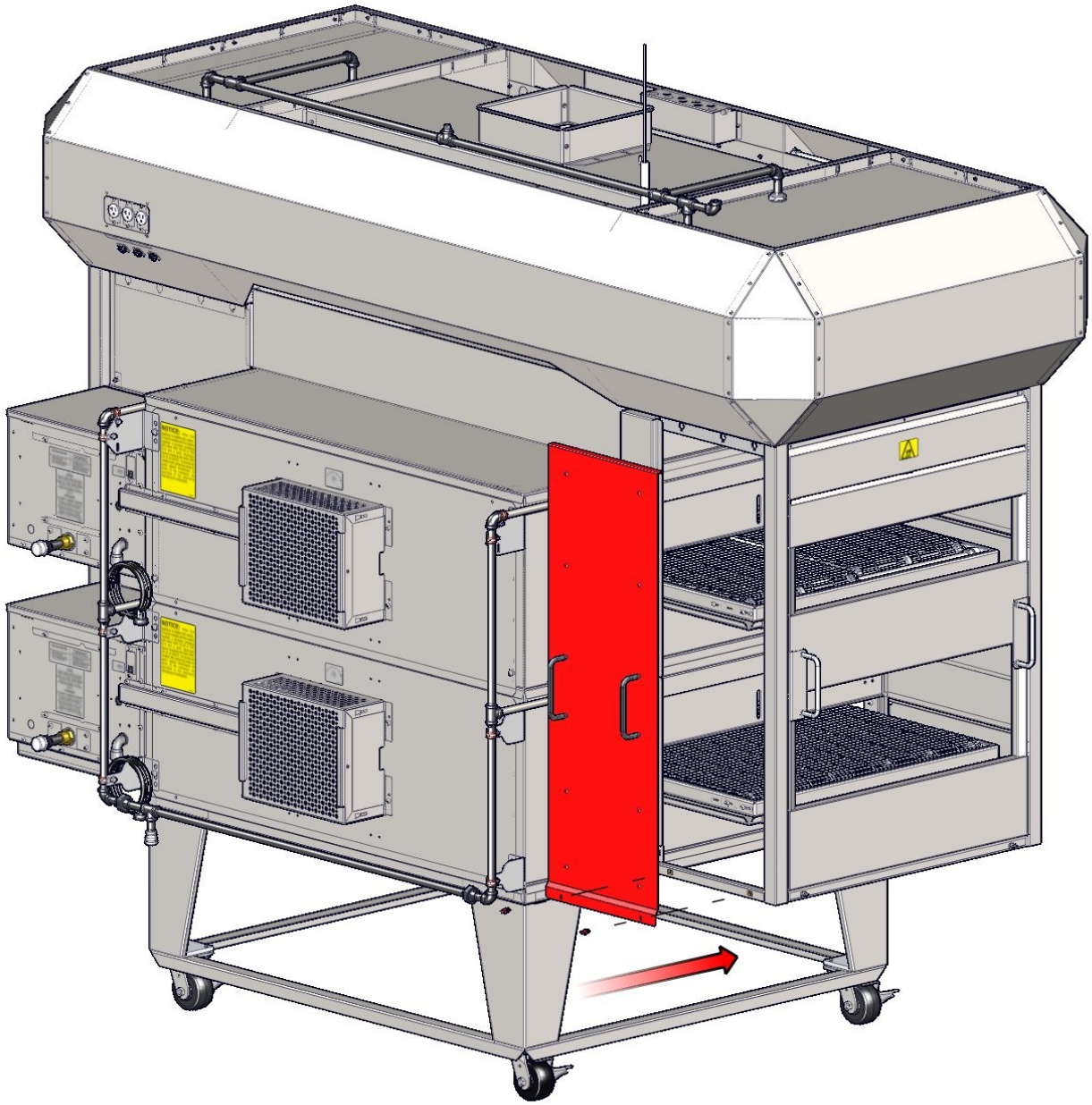
Install Shroud Panels - Front and Ends



Install Take-Off Trays



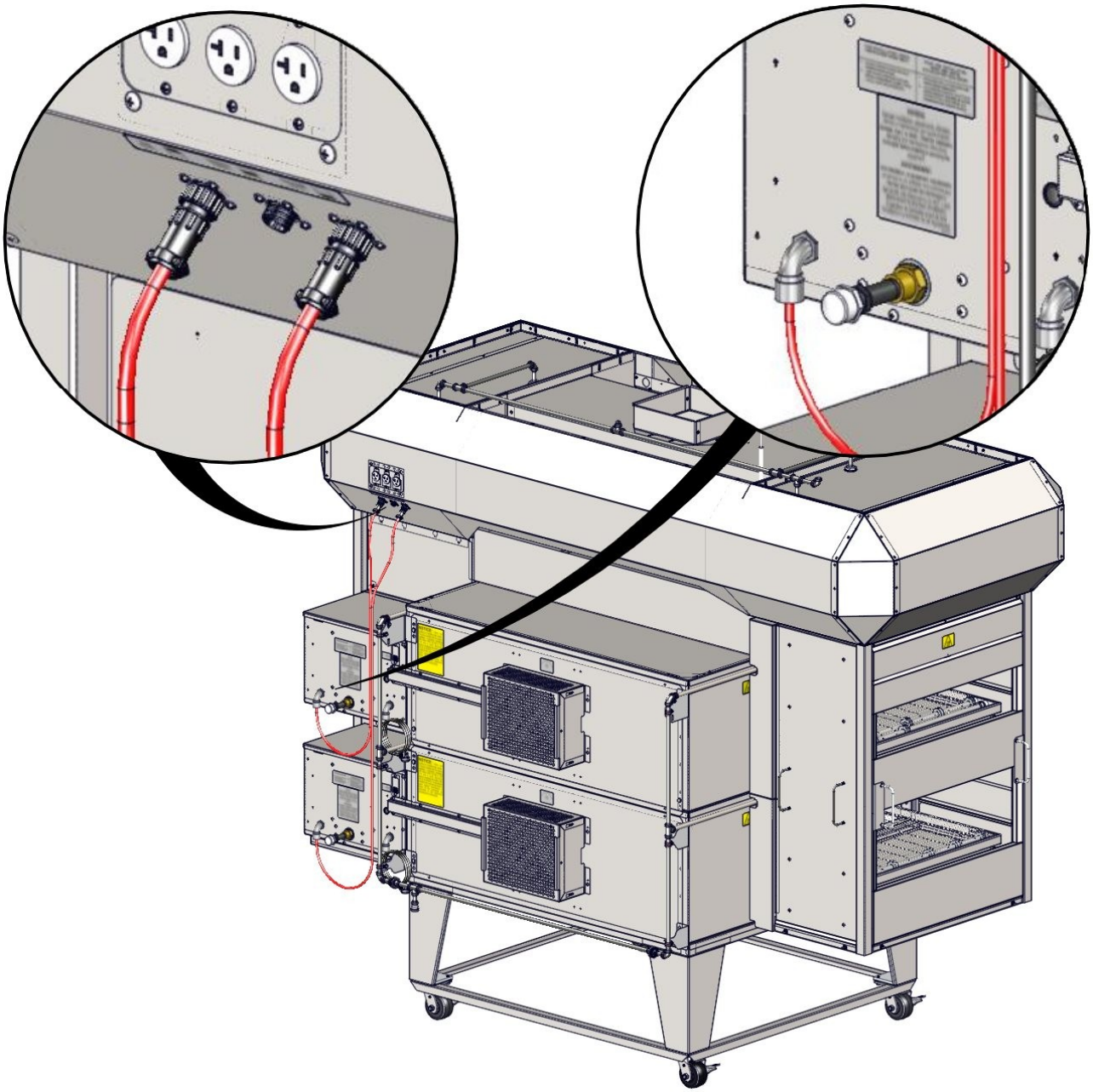
Install Back Shroud Panel



If installing a 70” model, refer to page 74

NOTE

Install Hood Relocation Cord Assembly

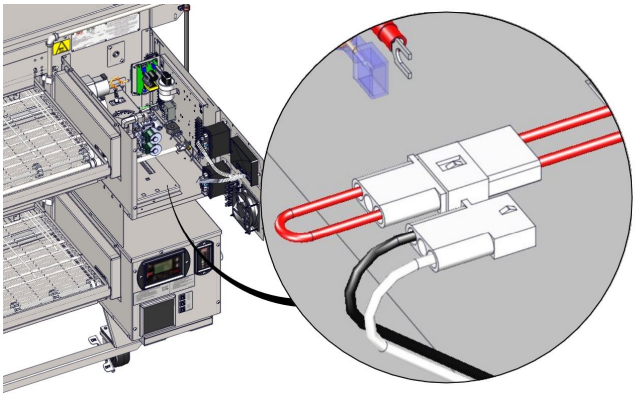


All hoods are outfitted with three (3) switch relocation receptacles, regardless of how many XLT Ovens are installed. For a single oven use “Top” location. For a double stack use “Top” location for upper oven and “Bottom” location for lower oven, leaving “Middle” location open.

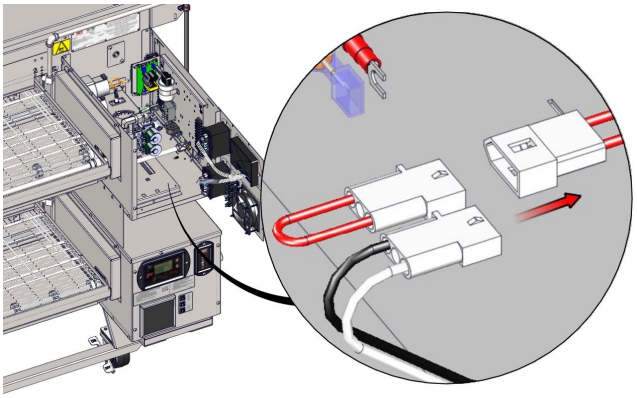
Insert and lock each oven control cord into the designated location on the bottom of the hood control box.

Connect Hood Relocation Cord Assembly

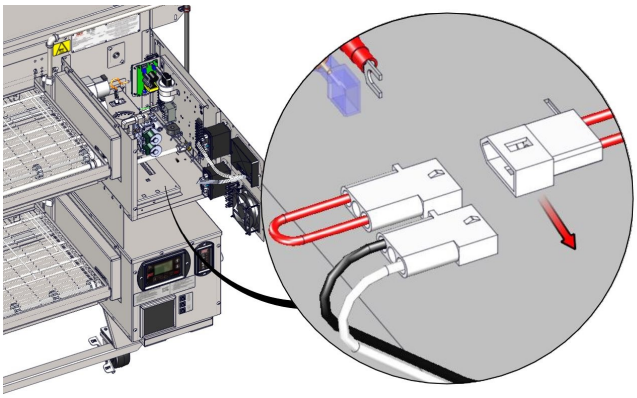
1



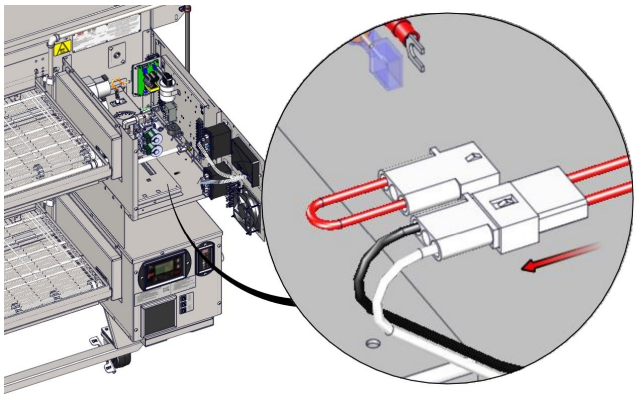
2



3



4



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.

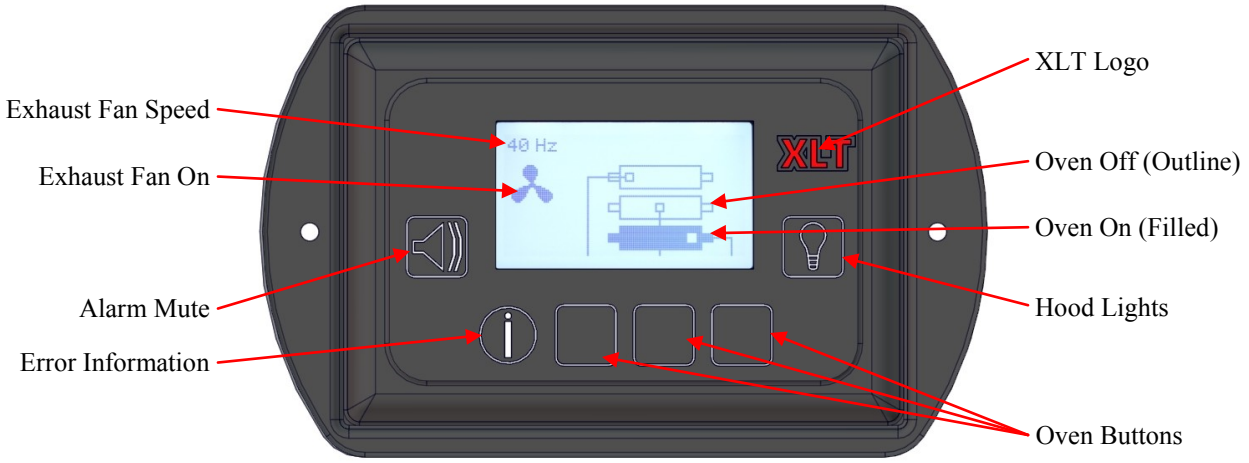
The VFD controller is adjusted at the factory to the values displayed in the chart below.

	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
	X		X	35 Hz	40 Hz	45 Hz
Triple	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. Press & hold the <HOOD 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 up to 10 Hz.
6. Press <ENTER> to save changes.
7. Press <ON> to test air balance.

Initial Start Up



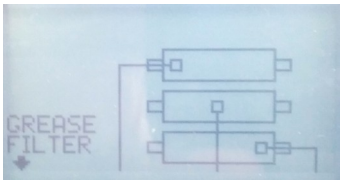
NOTE

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

Hood Operation

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

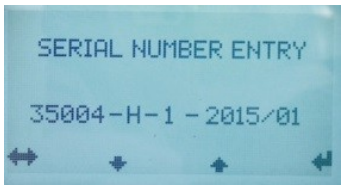
Factory Tech Mode

1. To enter Factory Tech Mode press and hold 2 butons <HOOD LIGHT> and <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.
Image For Reference Only - See XLT For Correct Version.



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.



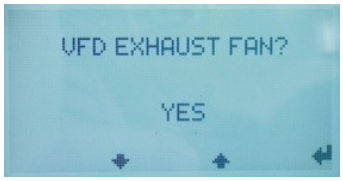
Cooling Filter

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



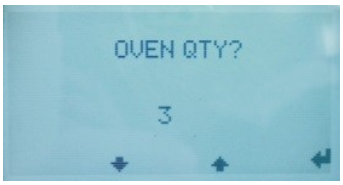
Grease Filter

Elapsed time since Grease Filters cleaned. Resets when customer resets it. Press the Error Information button to reset 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.



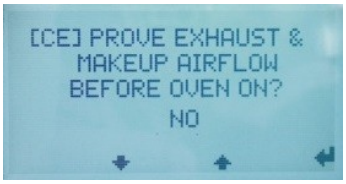
Oven Quantity

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.



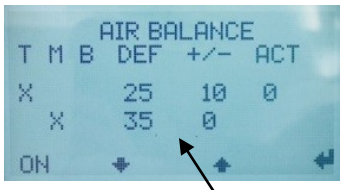
Manual Makeup Air

Common, 1, 2, or 3. This feature 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

This feature 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.

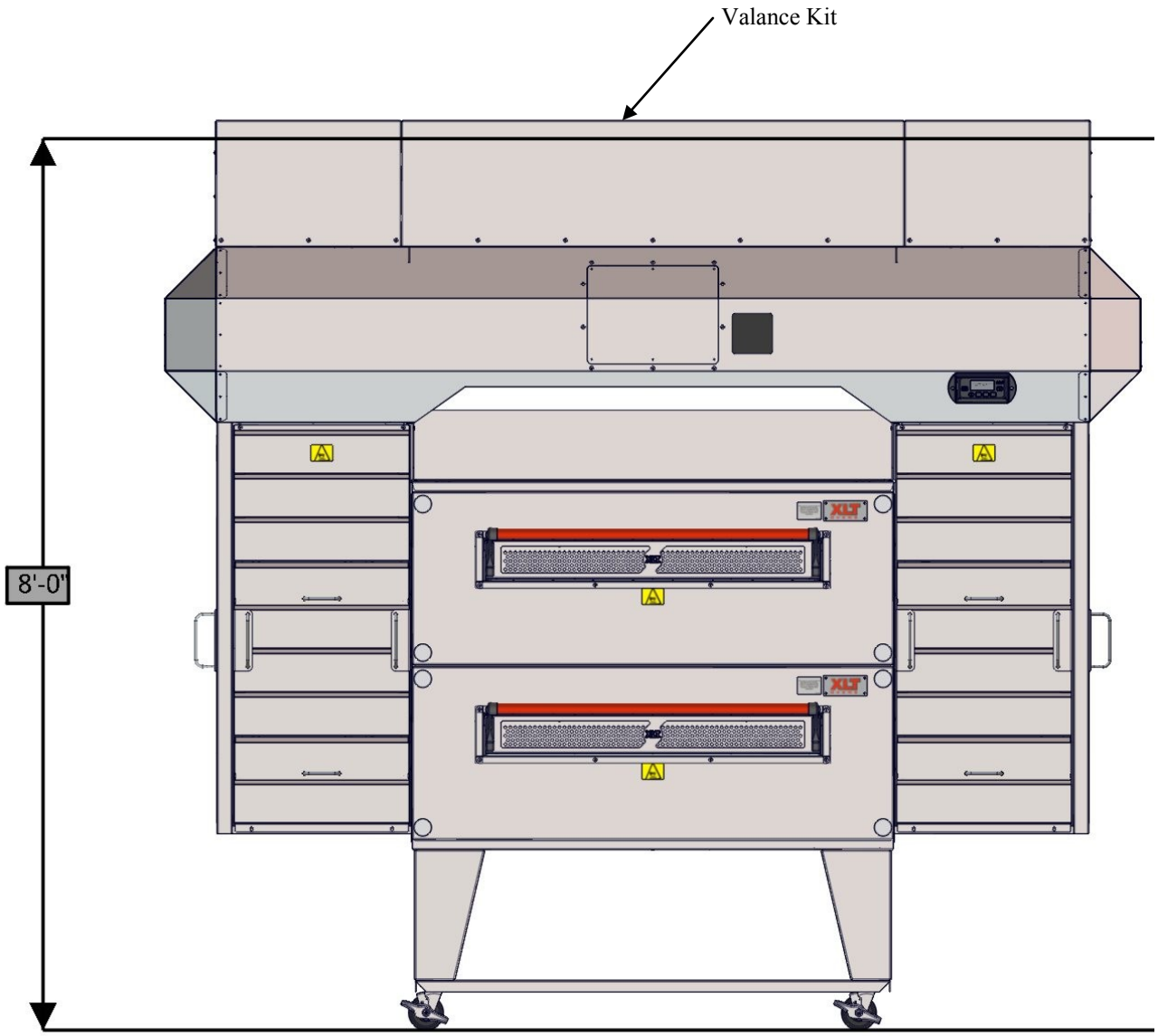


Air Balance

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.

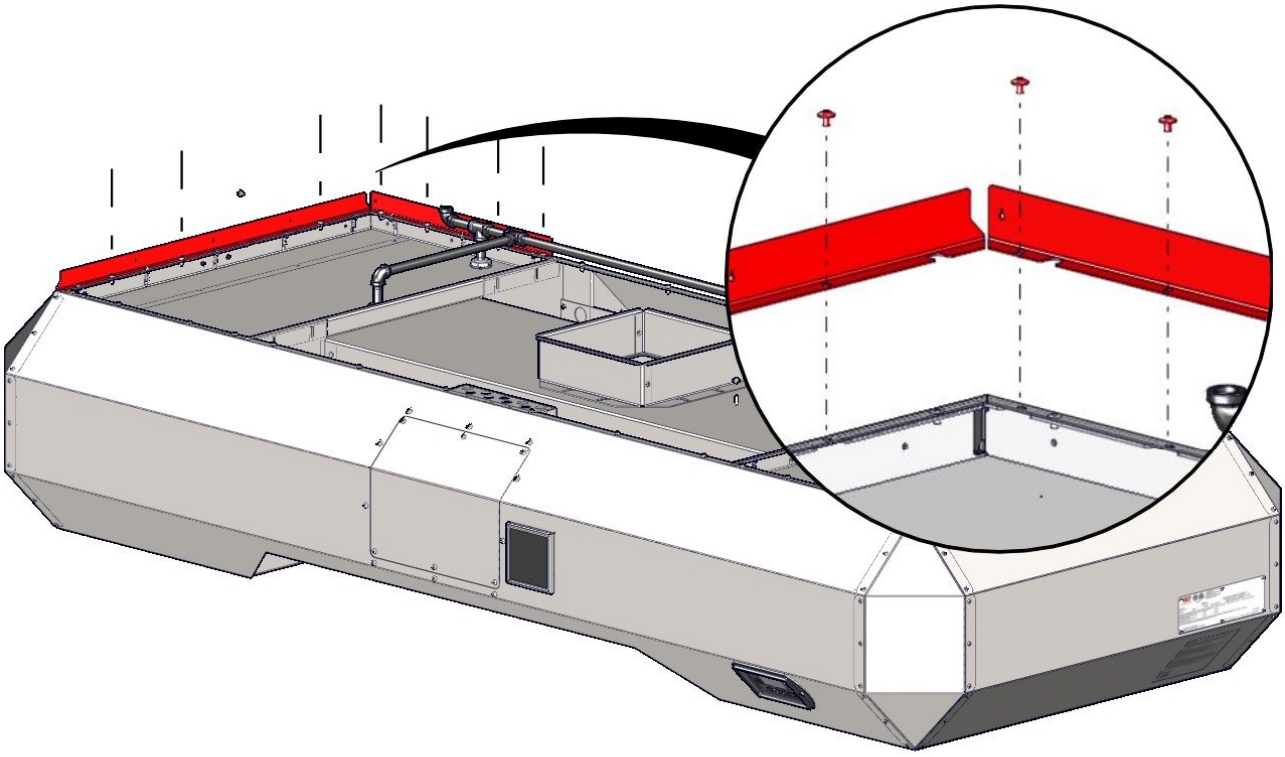
This is only portion of the VFD table that fits in display. 4 lines available, 2 are the titles, 2 are table values. Scroll Up/Down to see more of the table.

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.

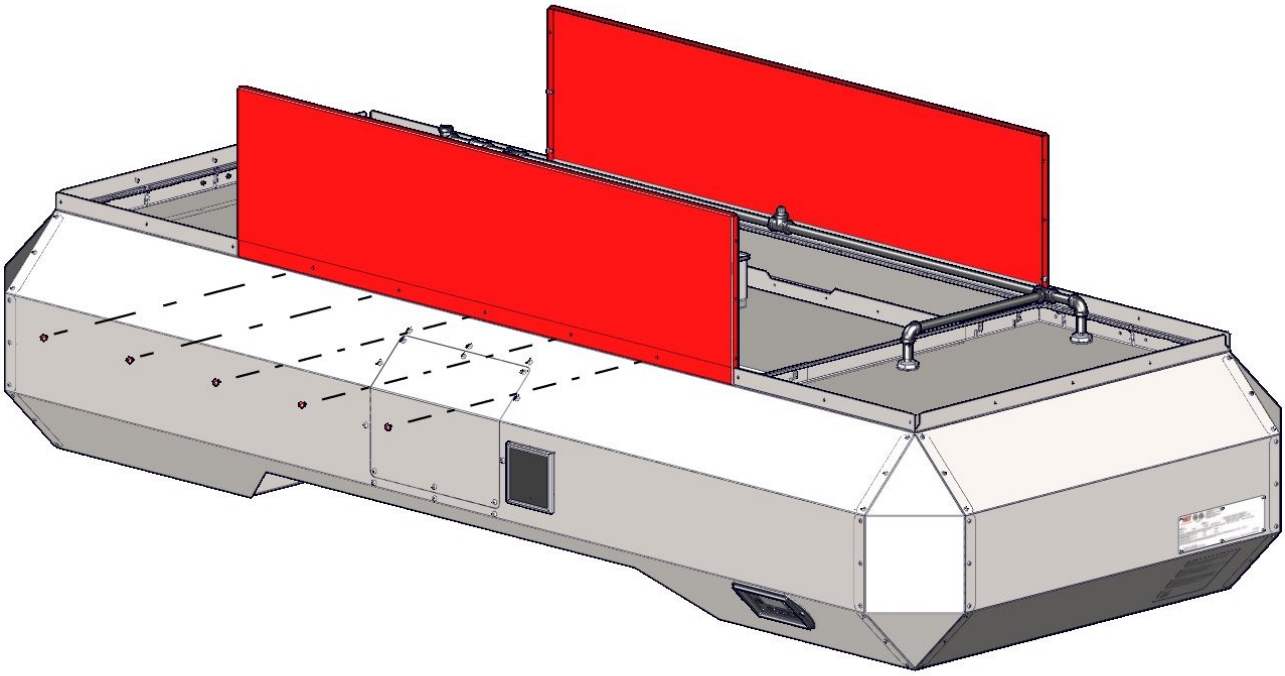


AVI Hood valance kits are available for different floor to ceiling heights. Contact XLT ovens or your designated representative for more information.

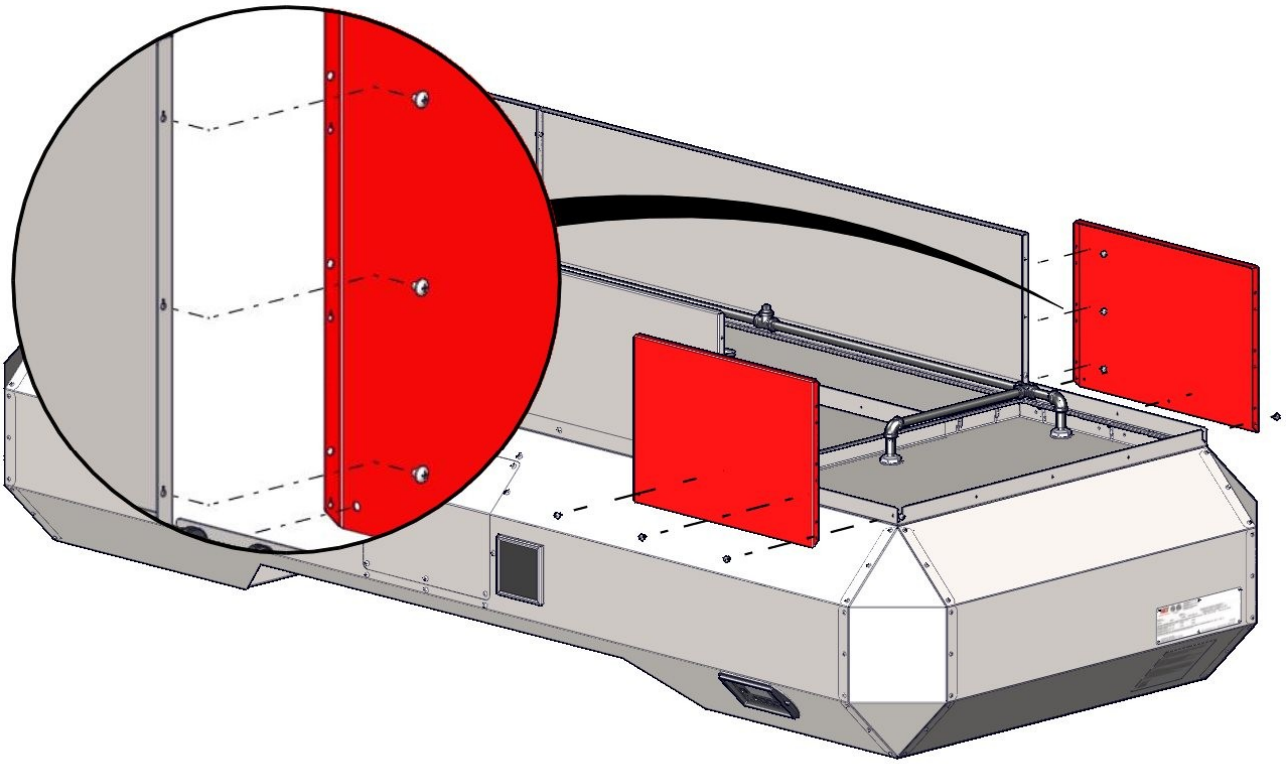
Install Valance Brackets



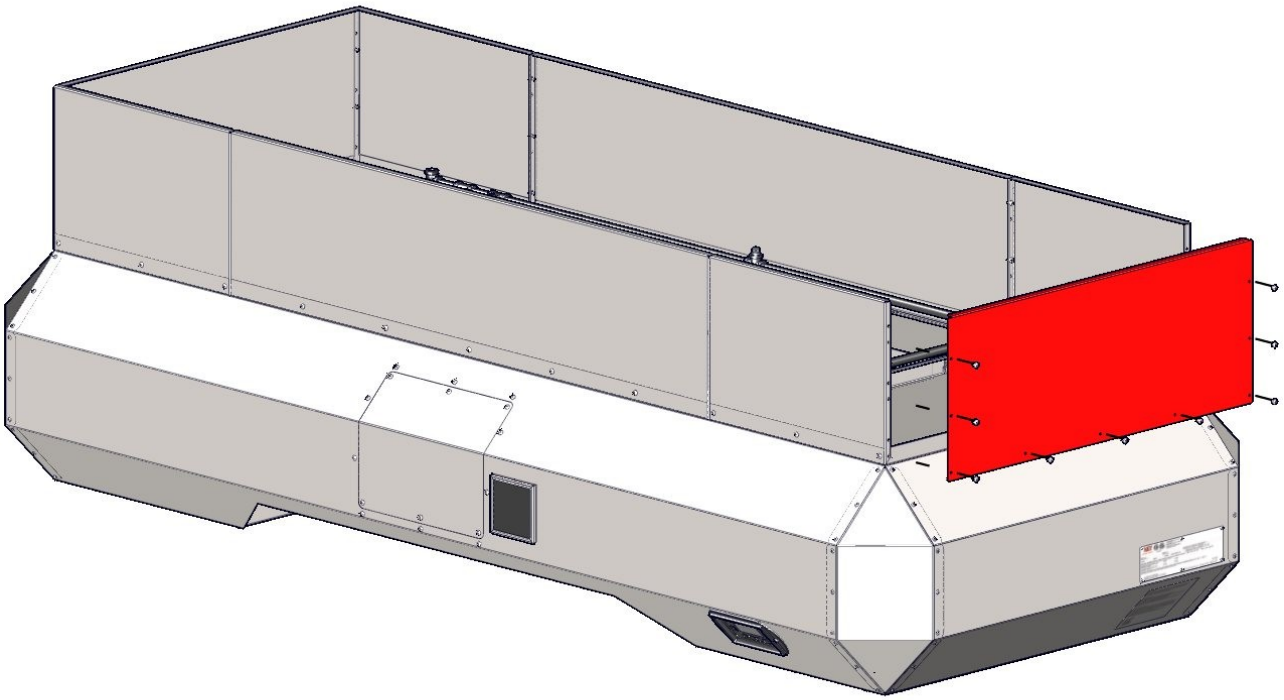
Install Front & Back Panels

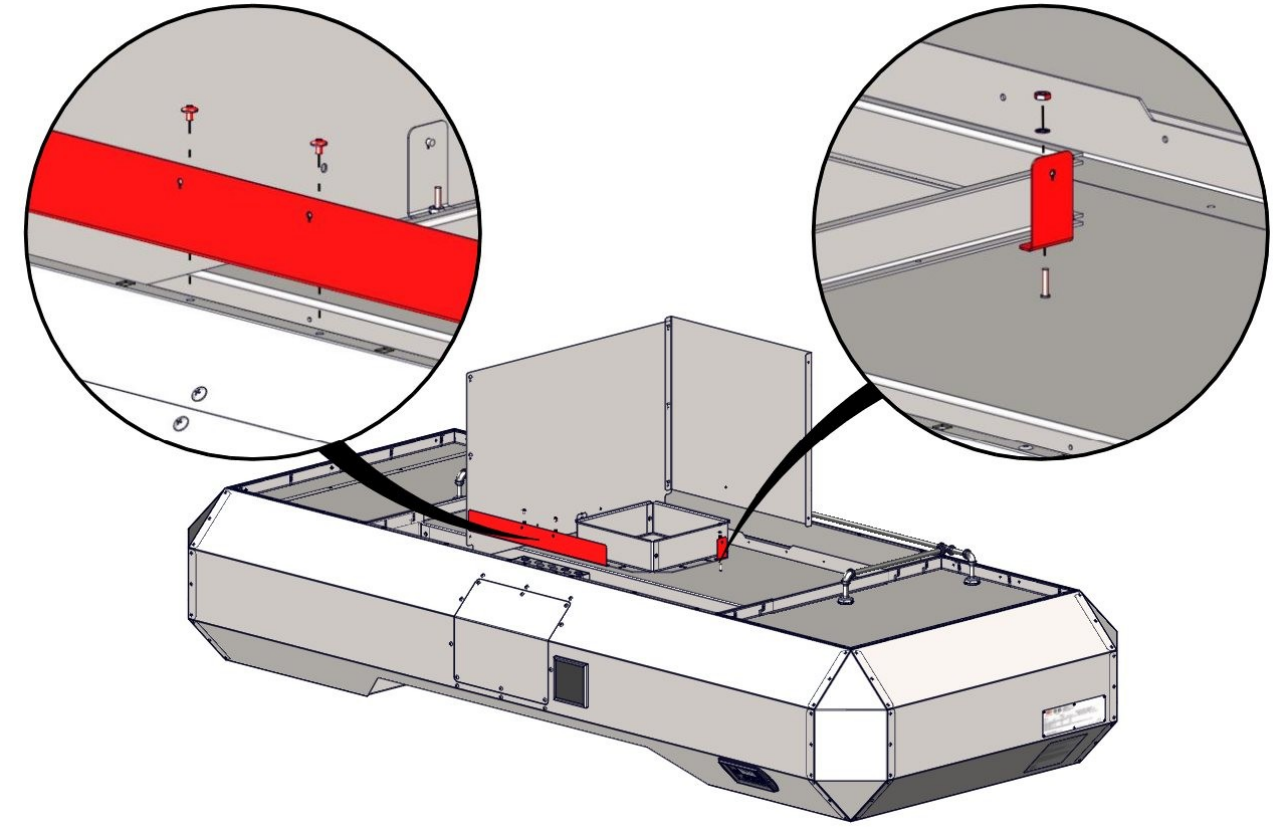


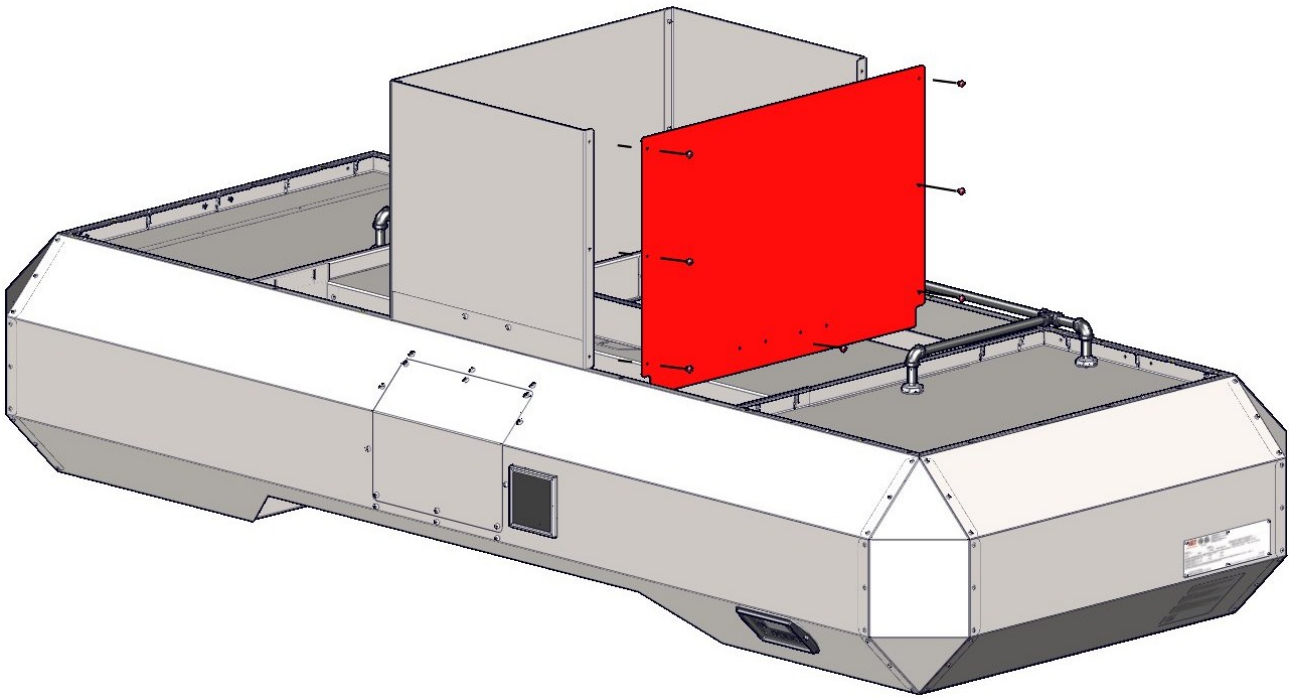
Install Corner Panels



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	□				
	Clean Light Globes	□				
	Empty & Clean Grease Trays	□				□
	Clean or Replace Fan Filter	□				□
	Clean Grease Filters		□			□
	Clean Duct and Exhaust Fan			□		□
Inspection						
	Check Grease Trays	□				
	Check Grease Filters		□			
Adjust						
	No Adjustments Necessary					
Lubricate						
	No Lubrication Required					
Replace						
	Fan Filter					□
	Light Bulbs					□

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



DANGER

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



CAUTION

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

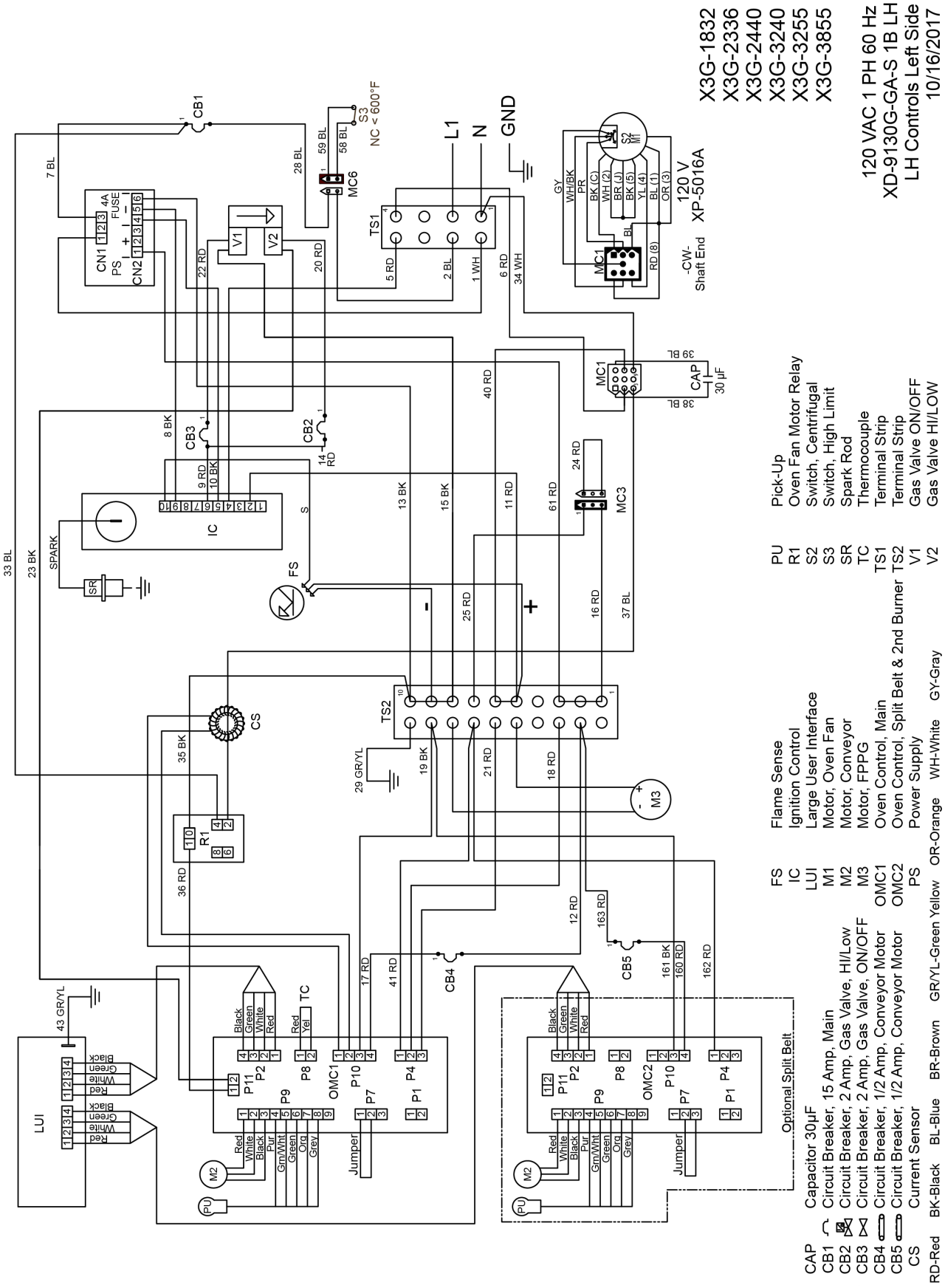


CAUTION

DO NOT spray liquid cleaning agents in the following locations:

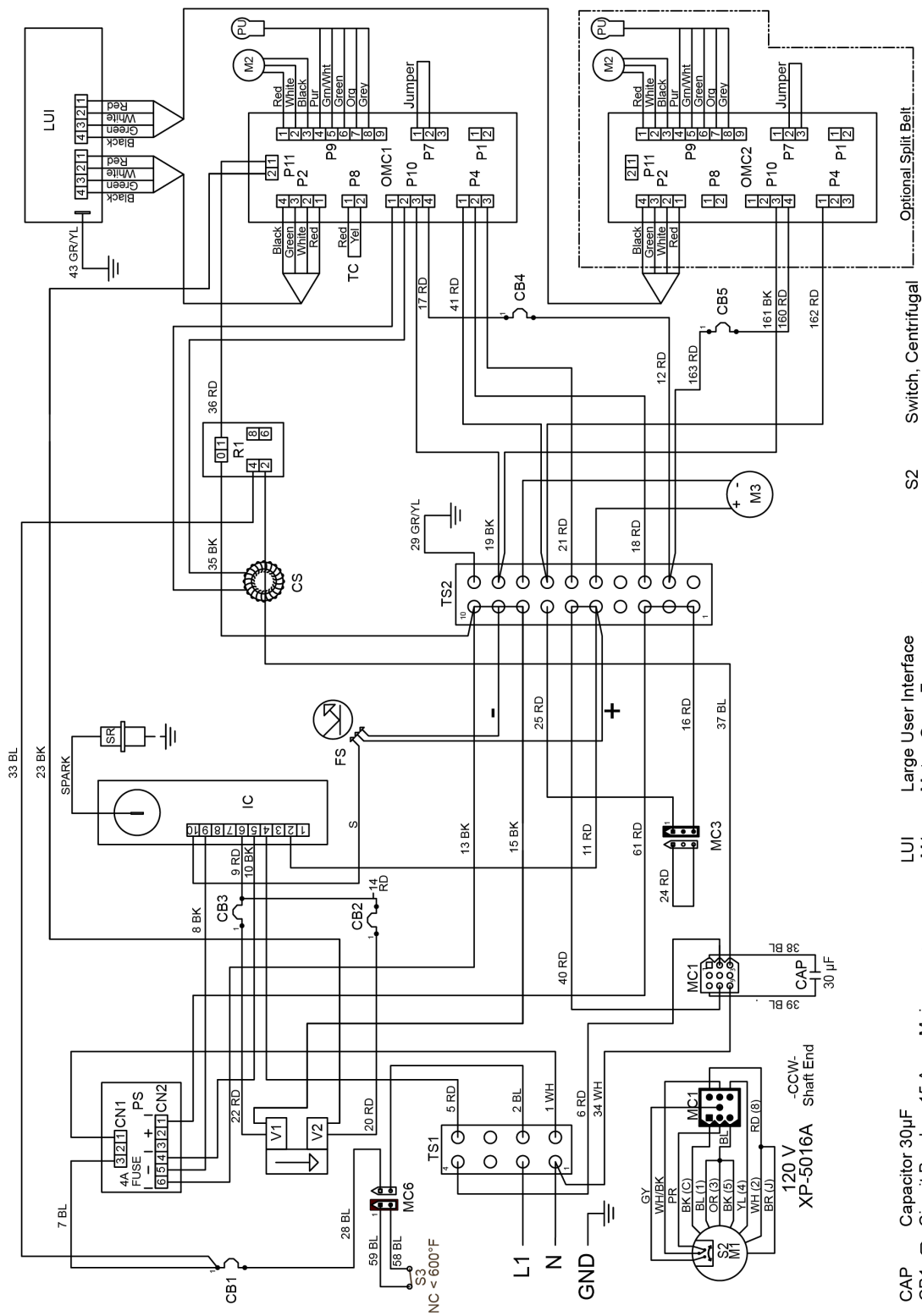
- Hood electrical box (located on front of upper portion)
- User Interface (Located on front lower right corner)

Refer to the Hood Installation Section for disassembly and reassembly.


X3G-1832
X3G-2336
X3G-2440
X3G-3240
X3G-3255
X3G-3855
120 VAC 1 PH 60 Hz
XD-9130G-GA-S 1B LH
LH Controls Left Side
10/16/2017
120 V
XP-5016A
-CW-
Shaft End
L1
N
GND
CB1
CB2
CB3
CB4
CB5
CAP
30 µF
MC1
MC3
MC6
TS1
TS2
S2
S3
NC < 600°F
V1
V2
CN1
CN2
PS
4A
FUSE
IC
SPARK
SR
FS
CS
R1
LUI
M1
M2
M3
PU
OMC1
OMC2
P1
P2
P4
P7
P8
P9
P10
P11
TC
Jumper
Optional Split Belt
PU Pick-Up
R1 Oven Fan Motor Relay
S2 Switch, Centrifugal
S3 Switch, High Limit
SR Spark Rod
TC Thermocouple
TS1 Terminal Strip
TS2 Terminal Strip
V1 Gas Valve ON/OFF
V2 Gas Valve HI/LOW
FS Flame Sense
IC Ignition Control
LUI Large User Interface
M1 Motor, Oven Fan
M2 Motor, Conveyor
M3 Motor, FPPG
OMC1 Oven Control, Main
OMC2 Oven Control, Split Belt & 2nd Burner
PS Power Supply
CAP Capacitor 30µF
CB1 Circuit Breaker, 15 Amp, Main
CB2 Circuit Breaker, 2 Amp, Gas Valve, HI/Low
CB3 Circuit Breaker, 2 Amp, Gas Valve, ON/OFF
CB4 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
CS Current Sensor
RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray

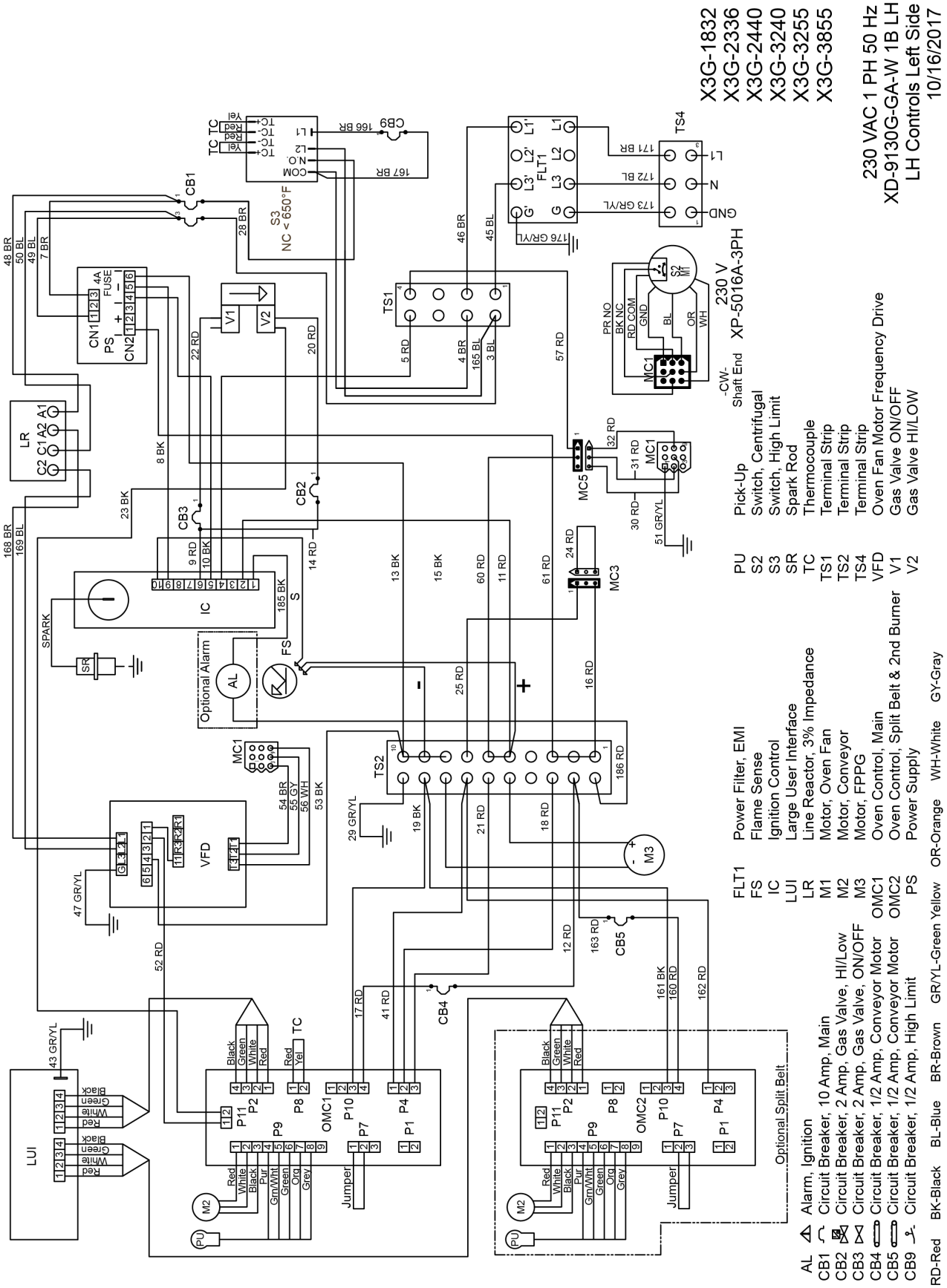
X3G-1832
X3G-2336
X3G-2440
X3G-3240
X3G-3255
X3G-3855

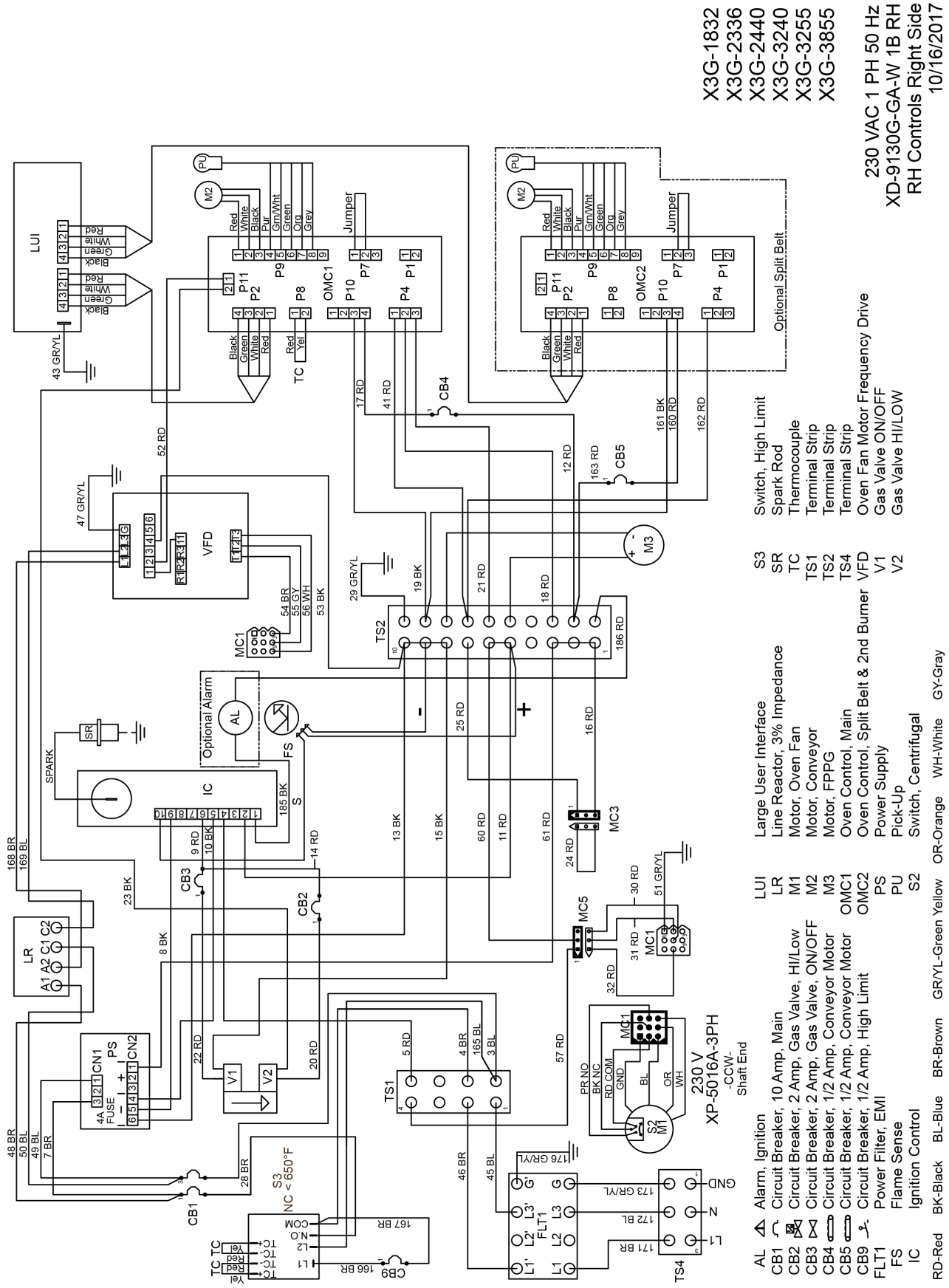
120 VAC 1 PH 60 Hz
XD-9130G-GA-S 1B RH
RH Controls Right Side
10/16/2017



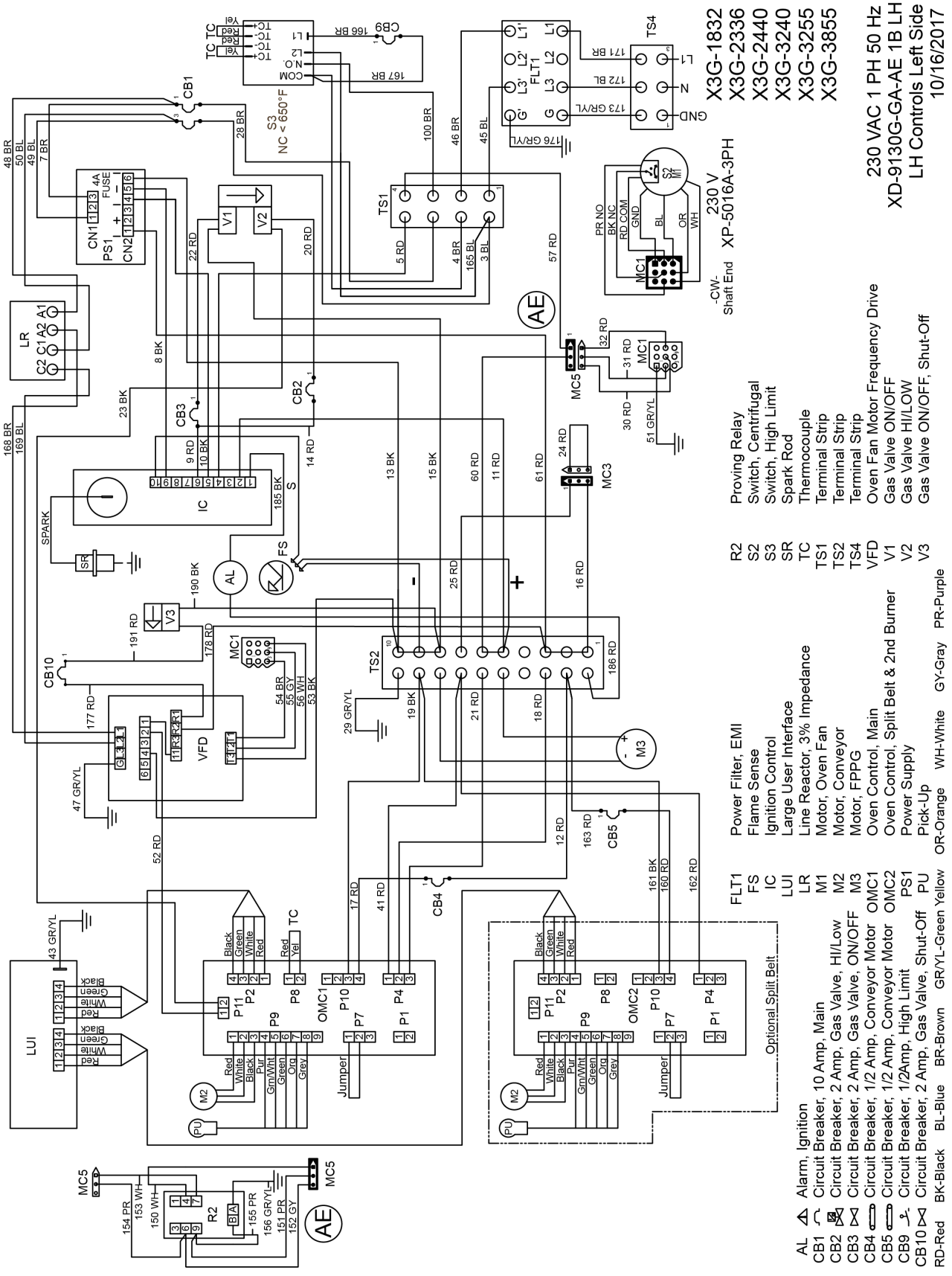
CAP	Capacitor 30µF	LUI	Large User Interface	S2	Switch, Centrifugal
CB1	Circuit Breaker, 15 Amp, Main	M1	Motor, Oven Fan	S3	Switch, High Limit
CB2	Circuit Breaker, 2 Amp, Gas Valve, HI/Low	M2	Motor, Conveyor	SR	Spark Rod
CB3	Circuit Breaker, 2 Amp, Gas Valve, ON/OFF	M3	Motor, FPPG	TC	Thermocouple
CB4	Circuit Breaker, 1/2 Amp, Conveyor Motor	OMC1	Oven Control, Main	TS1	Terminal Strip
CB5	Circuit Breaker, 1/2 Amp, Conveyor Motor	OMC2	Oven Control, Split Belt & 2nd Burner	TS2	Terminal Strip
CS	Current Sensor	PS	Power Supply	V1	Gas Valve ON/OFF
FS	Flame Sense	PU	Pick-Up	V2	Gas Valve HI/LOW
IC	Ignition Control	R1	Oven Fan Motor Relay		

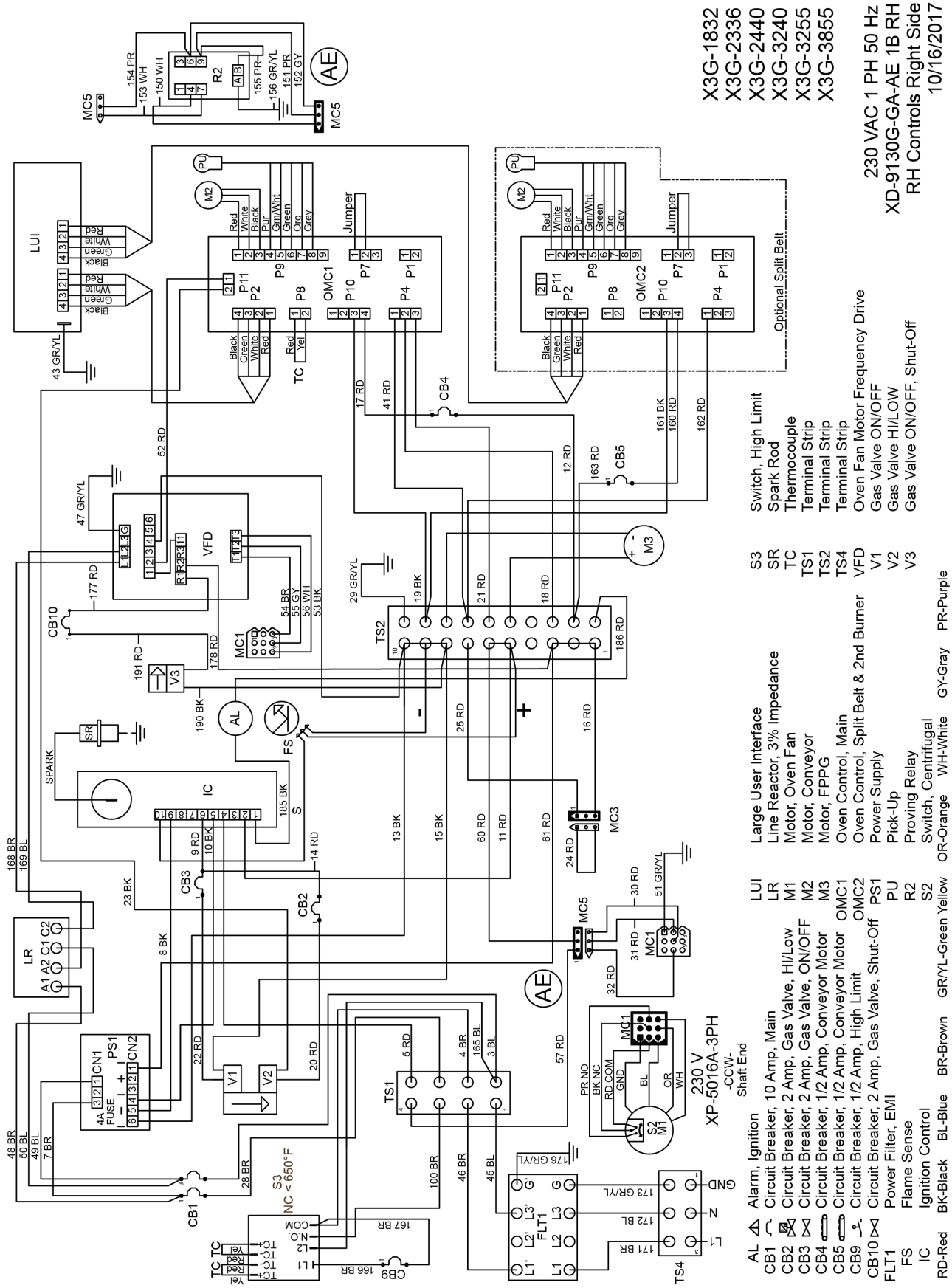
RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray


X3G-1832
X3G-2336
X3G-2440
X3G-3240
X3G-3255
X3G-3855
230 VAC 1 PH 50 Hz
XD-9130G-GA-W 1B LH
LH Controls Left Side
10/16/2017
230 V
XP-5016A-3PH
-CW-
Shaft End
PU Pick-Up
S2 Switch, Centrifugal
S3 Switch, High Limit
SR Spark Rod
TC Thermocouple
TS1 Terminal Strip
TS2 Terminal Strip
TS4 Terminal Strip
VFD Oven Fan Motor Frequency Drive
V1 Gas Valve ON/OFF
V2 Gas Valve HI/LOW
FLT1 Power Filter, EMI
FS Flame Sense
IC Ignition Control
LUI Large User Interface
LR Line Reactor, 3% Impedance
M1 Motor, Oven Fan
M2 Motor, Conveyor
M3 Motor, FPPG
OMC1 Oven Control, Main
OMC2 Oven Control, Split Belt & 2nd Burner
PS Power Supply
AL Alarm, Ignition
CB1 Circuit Breaker, 10 Amp, Main
CB2 Circuit Breaker, 2 Amp, Gas Valve, HI/Low
CB3 Circuit Breaker, 2 Amp, Gas Valve, ON/OFF
CB4 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB9 Circuit Breaker, 1/2 Amp, High Limit
RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray
Optional Split Belt
Optional Alarm
SPARK
IC
LUI
LR
VFD
TS1
TS2
TS4
MC1
MC3
MC5
M1
M2
M3
CB1
CB2
CB3
CB4
CB5
CB9
V1
V2
S3
OMC1
OMC2
Jumper

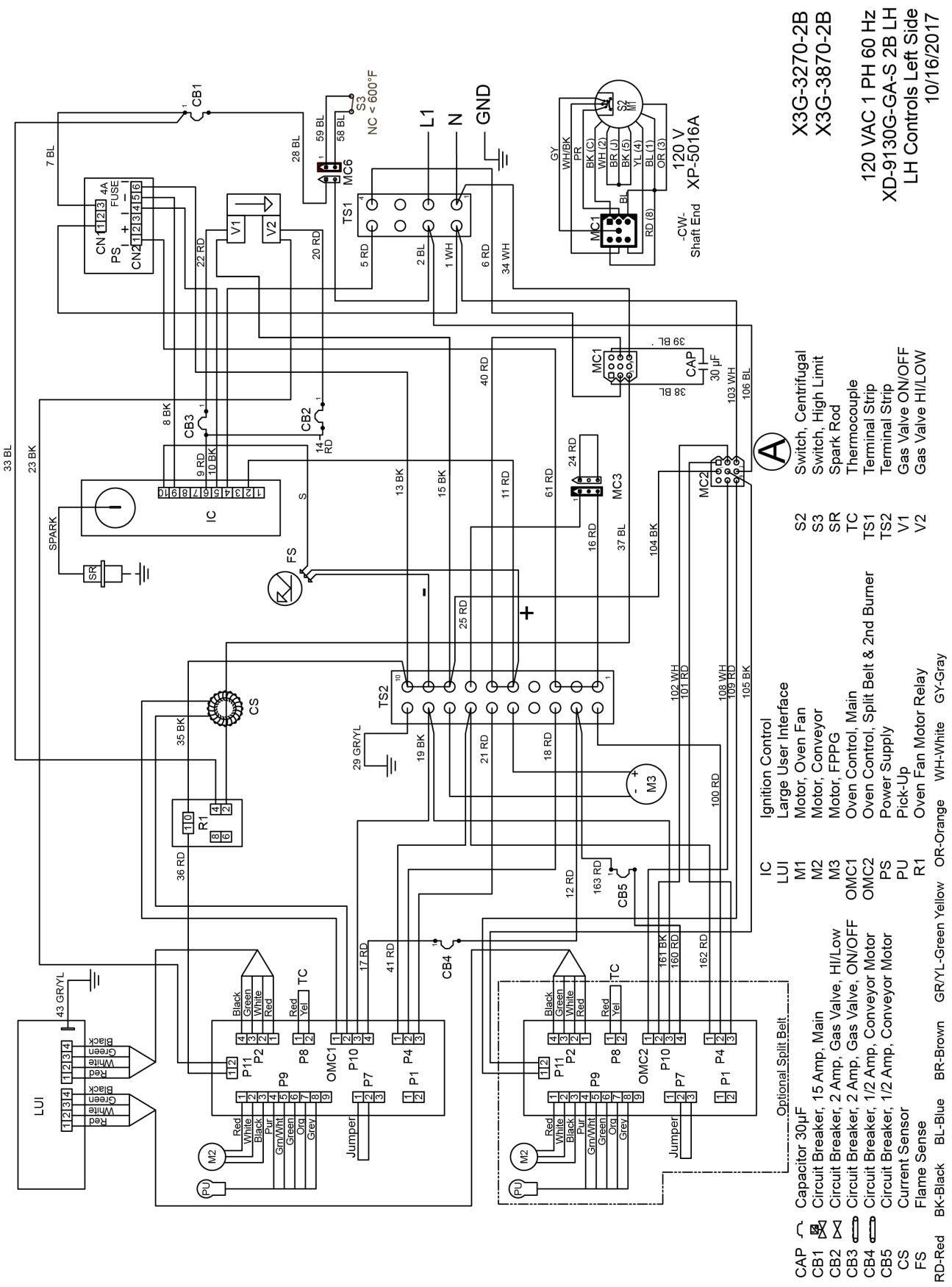

X3G-1832
X3G-2336
X3G-2440
X3G-3240
X3G-3255
X3G-3855
230 VAC 1 PH 50 Hz
XD-9130G-GA-W 1B RH
RH Controls Right Side
10/16/2017
Optional Split Belt
Optional Alarm
230 V
XP-5016A-3PH
-CCW-
Shaft End
AL Alarm, Ignition
CB1 Circuit Breaker, 10 Amp, Main
CB2 Circuit Breaker, 2 Amp, Gas Valve, HI/Low
CB3 Circuit Breaker, 2 Amp, Gas Valve, ON/OFF
CB4 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB9 Circuit Breaker, 1/2 Amp, High Limit
FLT1 Power Filter, EMI
FS Flame Sensor
IC Ignition Control
LUI Large User Interface
LR Line Reactor, 3% Impedance
M1 Motor, Oven Fan
M2 Motor, Conveyor
M3 Motor, FPPG
OMC1 Oven Control, Main
OMC2 Oven Control, Split Belt & 2nd Burner
PS Power Supply
PU Pick-Up
S2 Switch, Centrifugal
S3 Switch, High Limit
SR Spark Rod
TC Thermocouple
TS1 Terminal Strip
TS2 Terminal Strip
TS4 Terminal Strip
VFD Oven Fan Motor Frequency Drive
V1 Gas Valve ON/OFF
V2 Gas Valve HI/LOW
RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray

102 OVEN SCHEMATIC - AUSTRALIA 1 BOX 230 VAC LH



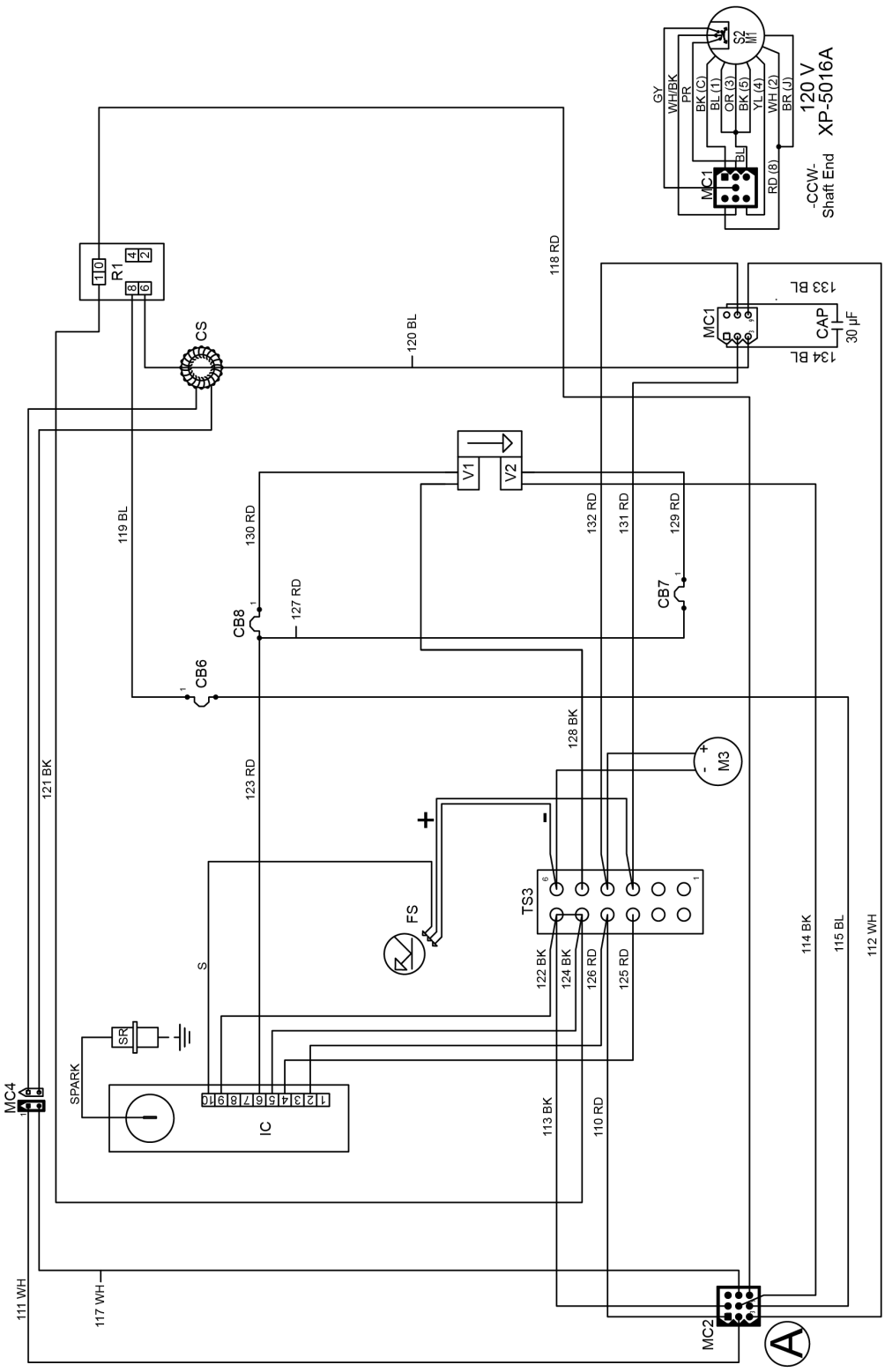

X3G-1832
X3G-2336
X3G-2440
X3G-3240
X3G-3255
X3G-3855
230 VAC 1 PH 50 Hz
XD-9130G-GA-AE 1B RH
RH Controls Right Side
10/16/2017
Optional Split Belt
230 V
XP-5016A-3PH
-CCW-
Shaft End
AL Alarm, Ignition
CB1 Circuit Breaker, 10 Amp, Main
CB2 Circuit Breaker, 2 Amp, Gas Valve, HI/Low
CB3 Circuit Breaker, 2 Amp, Gas Valve, ON/OFF
CB4 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB9 Circuit Breaker, 1/2 Amp, High Limit
CB10 Circuit Breaker, 2 Amp, Gas Valve, Shut-Off
FLT1 Power Filter, EMI
FS Flame Sense
IC Ignition Control
RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray PR-Purple
LUI Large User Interface
LR Line Reactor, 3% Impedance
M1 Motor, Oven Fan
M2 Motor, Conveyor
M3 Motor, FPPG
OMC1 Oven Control, Main
OMC2 Oven Control, Split Belt & 2nd Burner
PS1 Power Supply
PU Pick-Up
R2 Proving Relay
S2 Switch, Centrifugal
S3 Switch, High Limit
SR Spark Rod
TC Thermocouple
TS1 Terminal Strip
TS2 Terminal Strip
TS4 Terminal Strip
VFD Oven Fan Motor Frequency Drive
V1 Gas Valve ON/OFF
V2 Gas Valve HI/LOW
V3 Gas Valve ON/OFF, Shut-Off

104 OVEN SCHEMATIC - STD 2 BOX LHC 120 VAC LH



X3G-3270-2B
X3G-3870-2B

120 VAC 1 PH 60 Hz
XD-9130G-GA-S 2B LH
LH Controls Right Side
10/16/2017



CAP Capacitor 30µF
CB6 Circuit Breaker, 15 Amp, Main
CB7 Circuit Breaker, 2 Amp, Gas Valve, HI/Low
CB8 Circuit Breaker, 2 Amp, Gas Valve, ON/OFF
CS Current Sensor

FS Flame Sense
IC Ignition Control
M1 Motor, Oven Fan
M3 Motor, FPPG
R1 Oven Fan Motor Relay

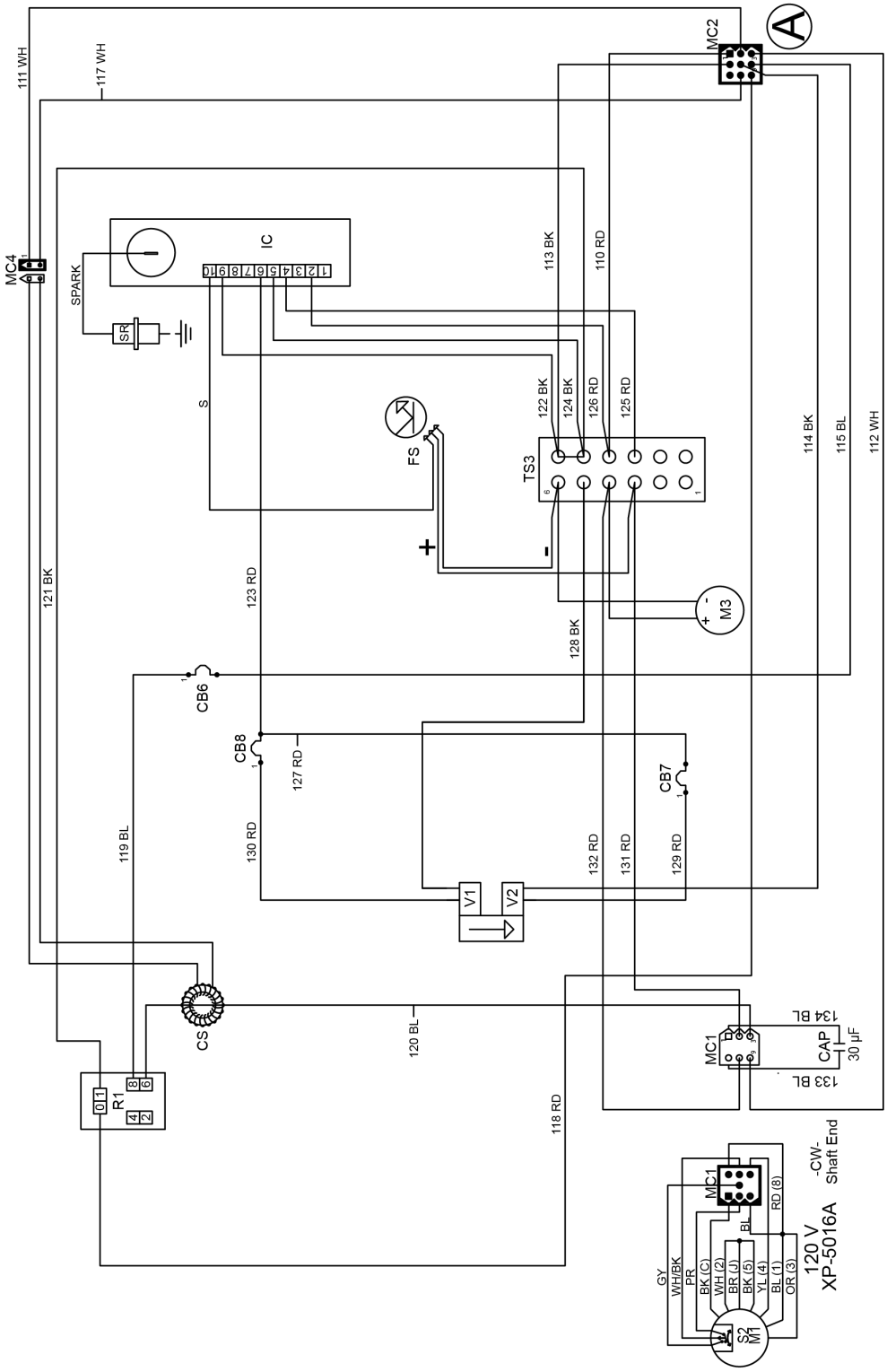
S2 Switch, Centrifugal
SR Spark Rod
TS3 Terminal Strip
V1 Gas Valve ON/OFF
V2 Gas Valve HI/LOW

RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray

106 OVEN SCHEMATIC - STD 2 BOX RHC 120 VAC LH

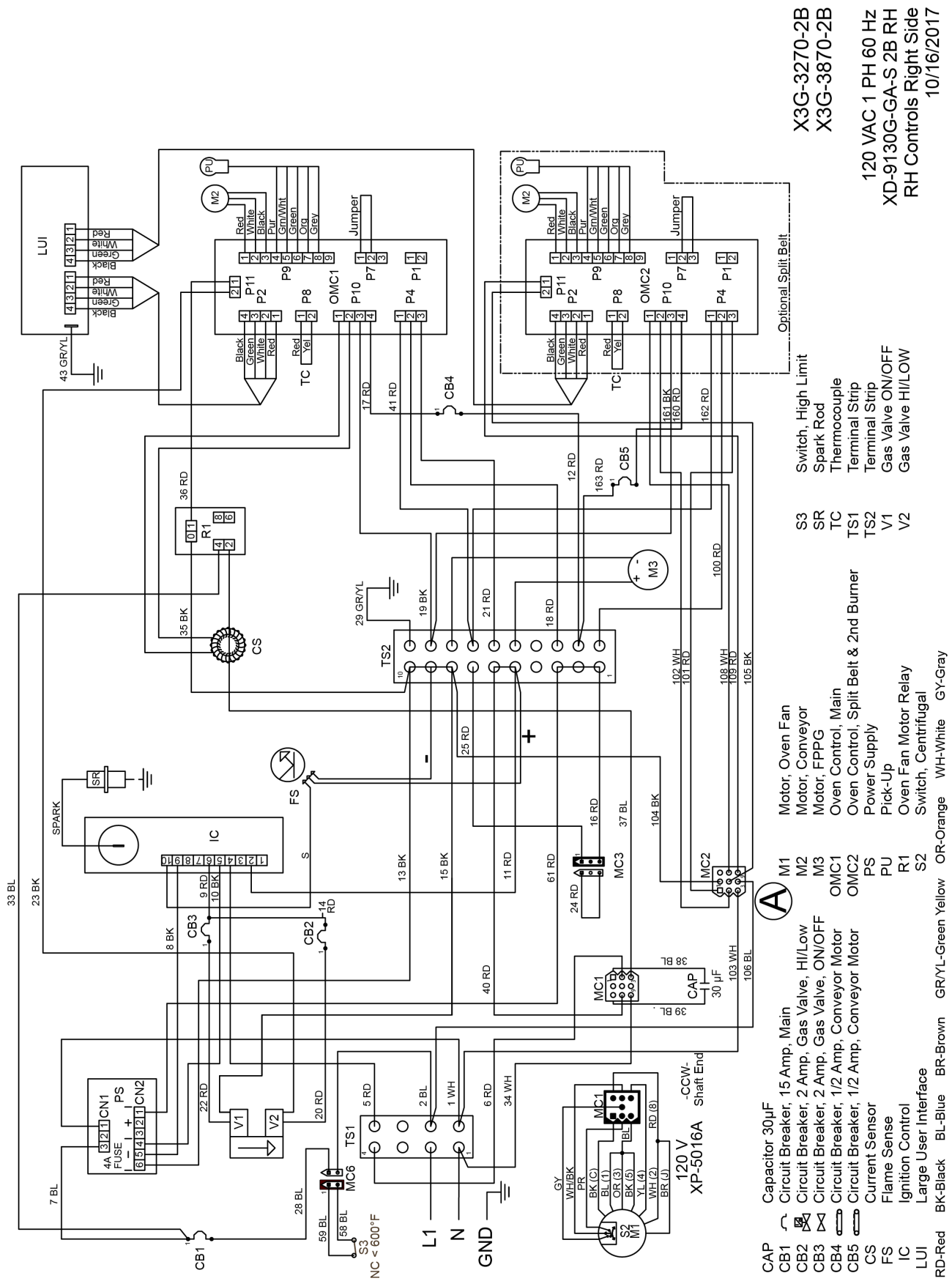
X3G-3270-2B
X3G-3870-2B

120 VAC 1 PH 60 Hz
XD-9130G-GA-S 2B RH
RH Controls Left Side
10/16/2017

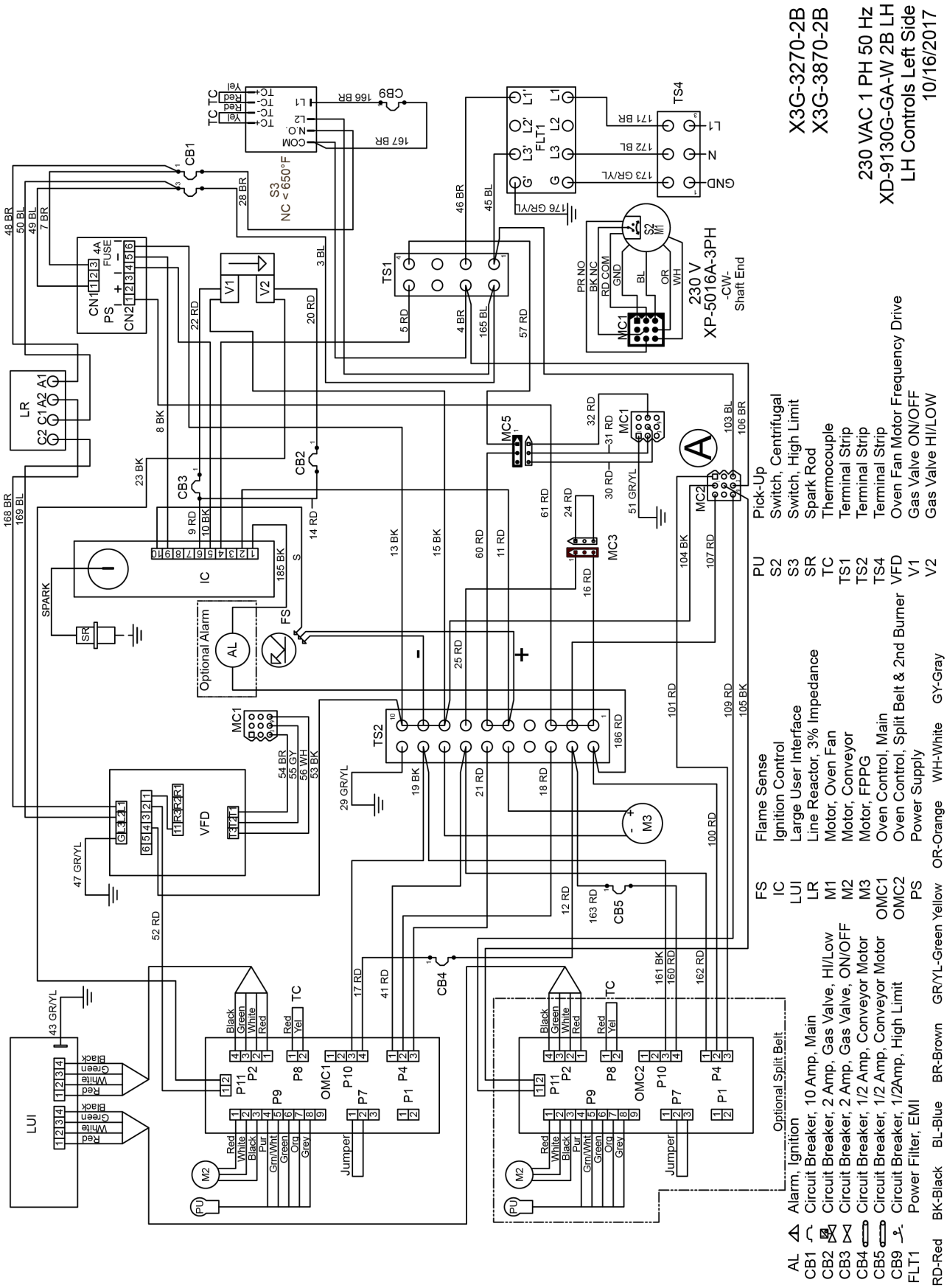


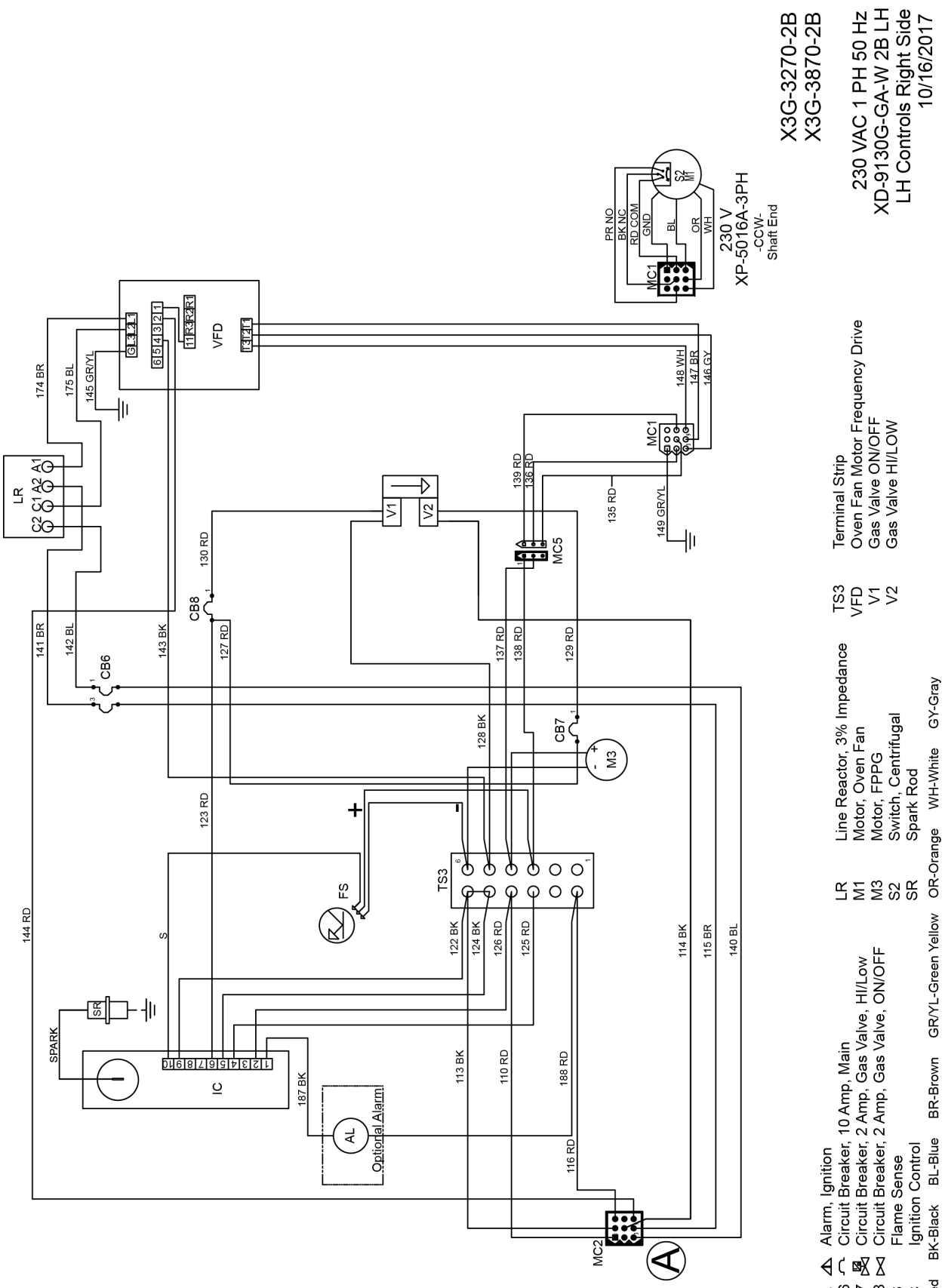
CAP	Capacitor 30µF	FS	Flame Sense	S2	Switch, Centrifugal
CB6	Circuit Breaker, 15 Amp, Main	IC	Ignition Control	SR	Spark Rod
CB7	Circuit Breaker, 2 Amp, Gas Valve, HI/Low	M1	Motor, Oven Fan	TS3	Terminal Strip
CB8	Circuit Breaker, 2 Amp, Gas Valve, ON/OFF	M3	Motor, FPPG	V1	Gas Valve ON/OFF
CS	Current Sensor	R1	Oven Fan Motor Relay	V2	Gas Valve HI/LOW

RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray

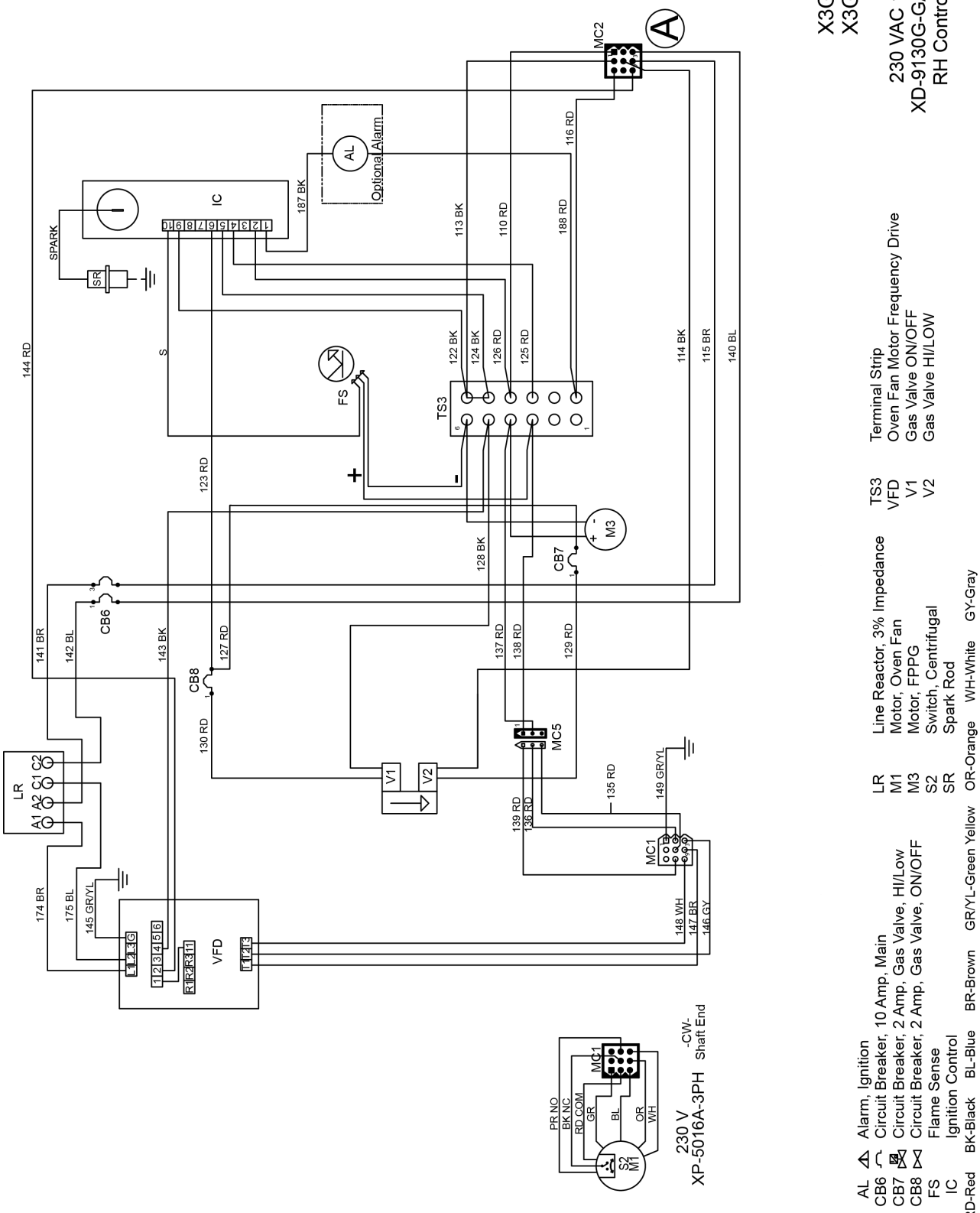

X3G-3270-2B
X3G-3870-2B
120 VAC 1 PH 60 Hz
XD-9130G-GA-S 2B RH
RH Controls Right Side
10/16/2017
Optional Split Belt
LUI
M2
PU
P9
P2
P11
P8
OMC1
OMC2
P10
P7
P1
P4
TC
CB4
CB5
R1
CS
TS2
M3
SR
SPARK
IC
FS
CB3
CB2
MC3
MC2
MC1
CAP
30 µF
CB1
MC6
S3
NC < 600°F
TS1
V1
V2
CN1
PS
CN2
4A FUSE
L1
N
GND
120 V
XP-5016A
-CCW-
Shaft End
S2
M1
S3 Switch, High Limit
SR Spark Rod
TC Thermocouple
TS1 Terminal Strip
TS2 Terminal Strip
V1 Gas Valve ON/OFF
V2 Gas Valve HI/LOW
M1 Motor, Oven Fan
M2 Motor, Conveyor
M3 Motor, FPPG
OMC1 Oven Control, Main
OMC2 Oven Control, Split Belt & 2nd Burner
PS Power Supply
PU Pick-Up
R1 Oven Fan Motor Relay
S2 Switch, Centrifugal
CAP Capacitor 30µF
CB1 Circuit Breaker, 15 Amp, Main
CB2 Circuit Breaker, 2 Amp, Gas Valve, HI/Low
CB3 Circuit Breaker, 2 Amp, Gas Valve, ON/OFF
CB4 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
CS Current Sensor
FS Flame Sense
IC Ignition Control
LUI Large User Interface
RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray

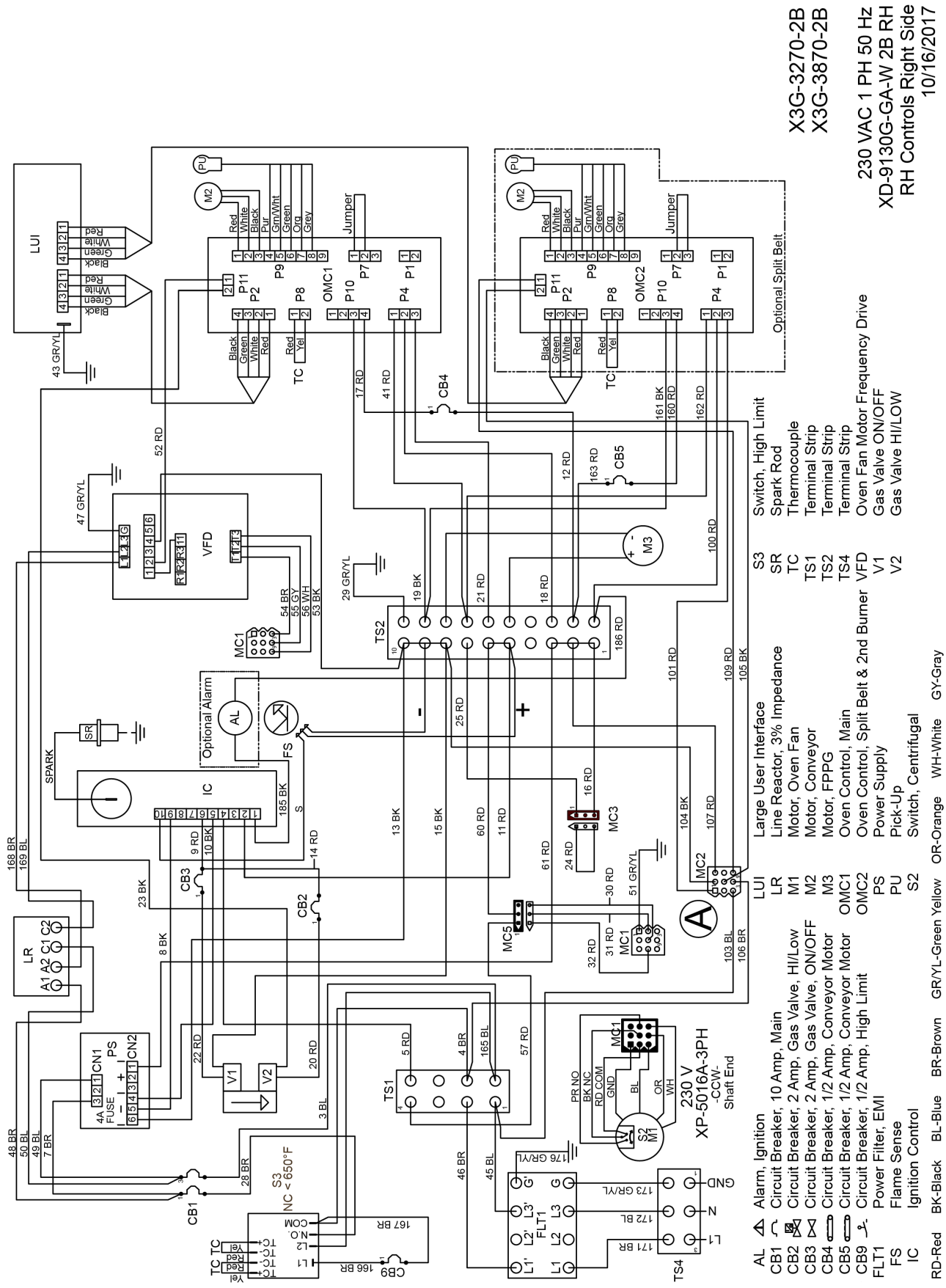
108 OVEN SCHEMATIC - WORLD 2 BOX LHC 230 VAC LH



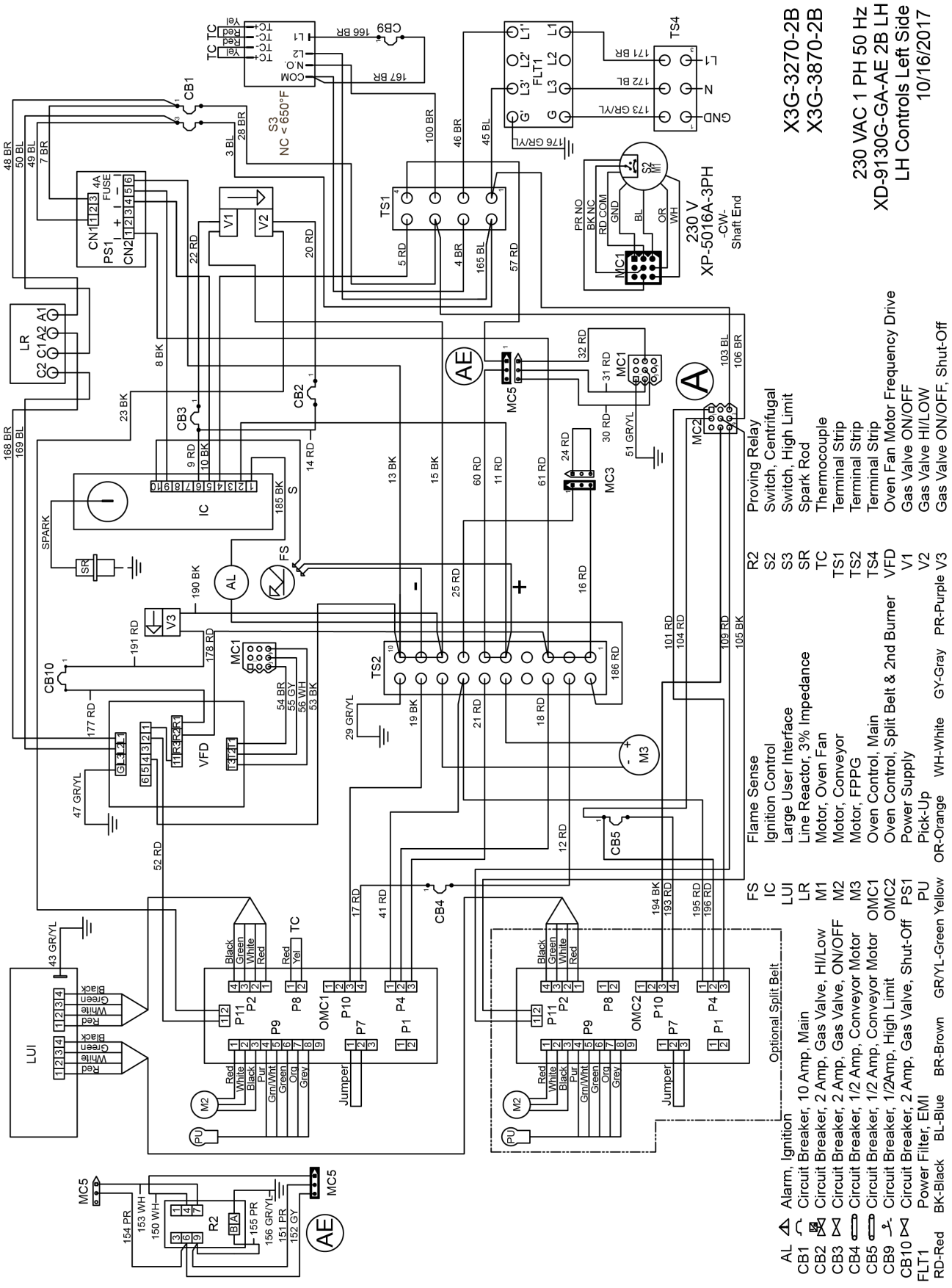

X3G-3270-2B
X3G-3870-2B
230 VAC 1 PH 50 Hz
XD-9130G-GA-W 2B LH
LH Controls Right Side
10/16/2017
230 V
XP-5016A-3PH
-CCW-
Shaft End
PR NO
BK NC
RD COM
GND
BL
OR
WH
MC1
V1
S2
MT
VFD
LR
CB6
CB7
CB8
MC5
MC2
TS3
FS
IC
SR
SPARK
AL
Optional Alarm
M3
Terminal Strip
Oven Fan Motor Frequency Drive
Gas Valve ON/OFF
Gas Valve HI/LOW
AL Alarm, Ignition
CB6 Circuit Breaker, 10 Amp, Main
CB7 Circuit Breaker, 2 Amp, Gas Valve, HI/Low
CB8 Circuit Breaker, 2 Amp, Gas Valve, ON/OFF
FS Flame Sense
IC Ignition Control
LR Line Reactor, 3% Impedance
M1 Motor, Oven Fan
M3 Motor, FPPG
S2 Switch, Centrifugal
SR Spark Rod
TS3
VFD
V1
V2
RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray

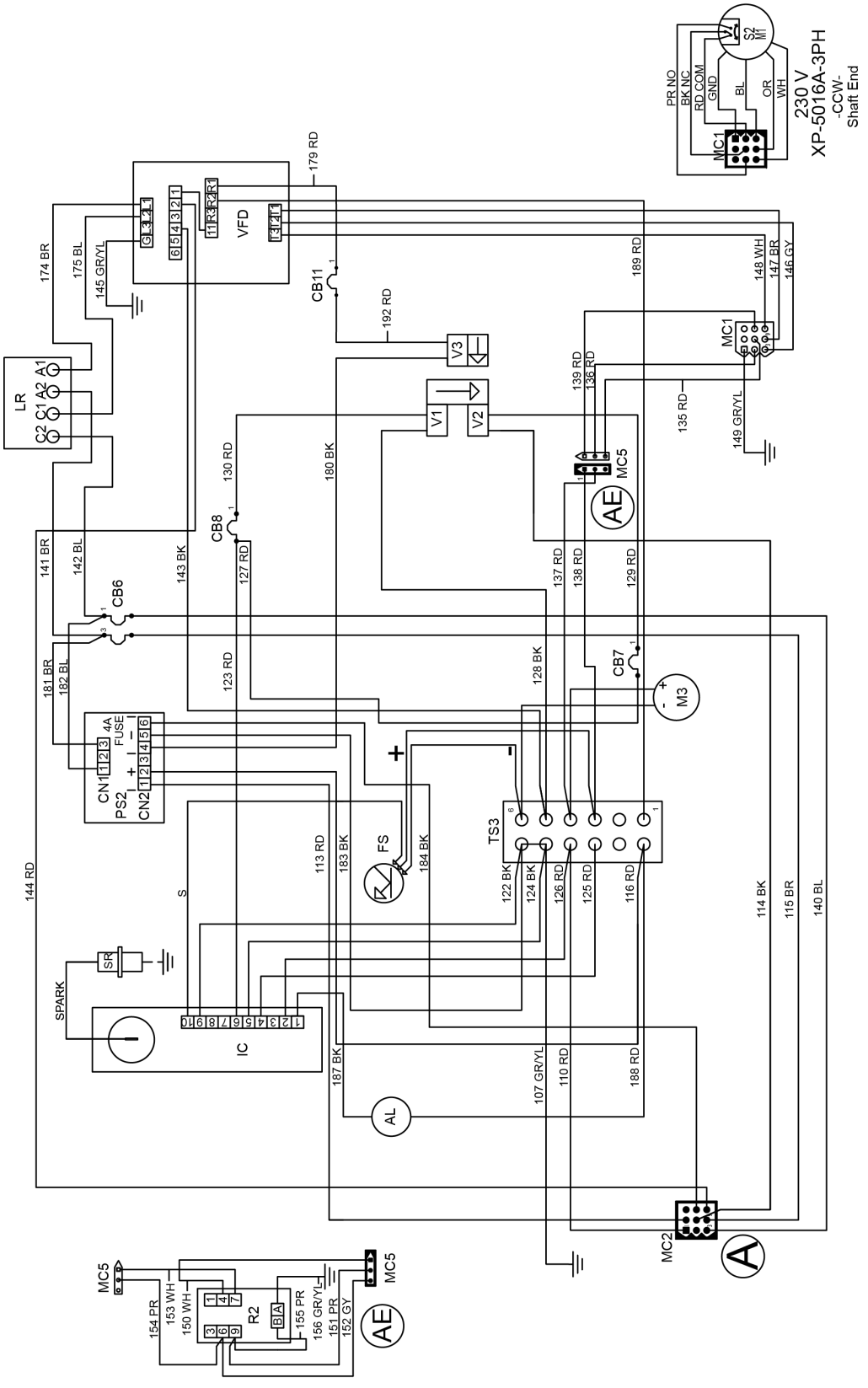
110 OVEN SCHEMATIC - WORLD 2 BOX RHC 230 VAC LH

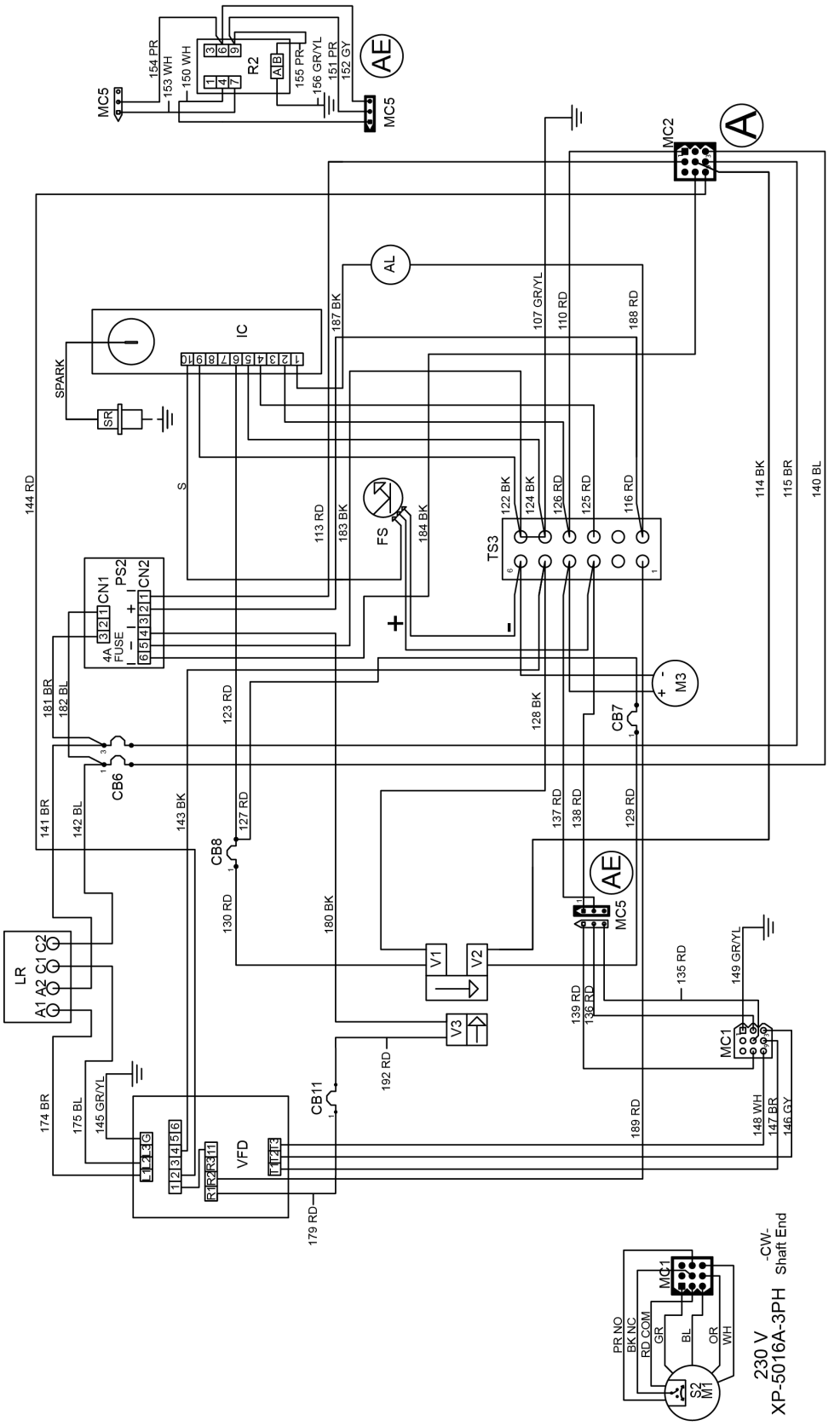


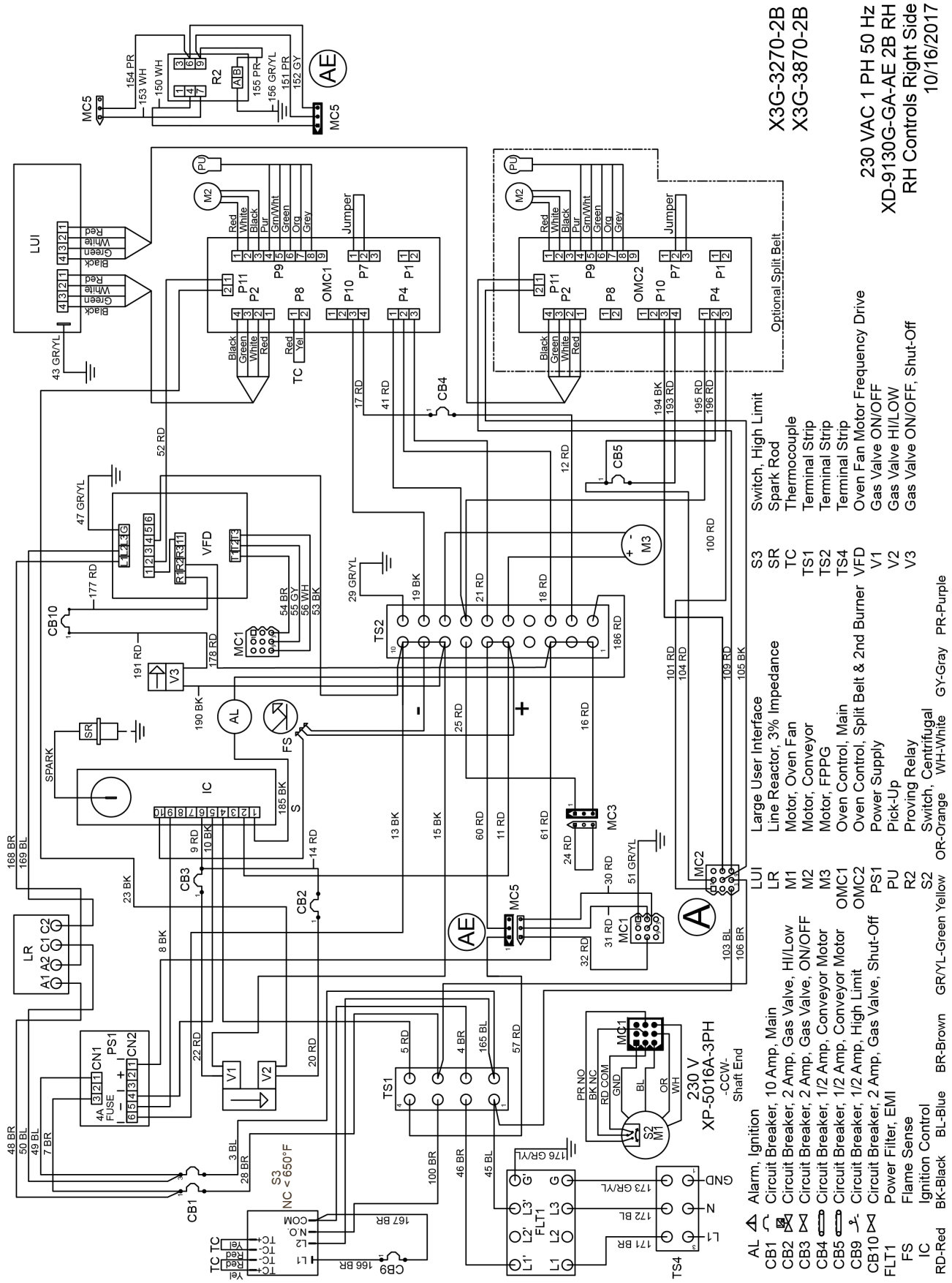

X3G-3270-2B
X3G-3870-2B
230 VAC 1 PH 50 Hz
XD-9130G-GA-W 2B RH
RH Controls Right Side
10/16/2017
Optional Split Belt
Optional Alarm
XP-5016A-3PH
230 V
-CCW-
Shaft End
S3
NC < 650°F
AL Alarm, Ignition
CB1 Circuit Breaker, 10 Amp, Main
CB2 Circuit Breaker, 2 Amp, Gas Valve, HI/Low
CB3 Circuit Breaker, 2 Amp, Gas Valve, ON/OFF
CB4 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB9 Circuit Breaker, 1/2 Amp, High Limit
FLT1 Power Filter, EMI
FS Flame Sense
IC Ignition Control
LUI Large User Interface
LR Line Reactor, 3% Impedance
M1 Motor, Oven Fan
M2 Motor, Conveyor
M3 Motor, FPPG
OMC1 Oven Control, Main
OMC2 Oven Control, Split Belt & 2nd Burner
PS Power Supply
PU Pick-Up
S2 Switch, Centrifugal
S3 Switch, High Limit
SR Spark Rod
TC Thermocouple
TS1 Terminal Strip
TS2 Terminal Strip
TS4 Terminal Strip
VFD Oven Fan Motor Frequency Drive
V1 Gas Valve ON/OFF
V2 Gas Valve HI/LOW
RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray

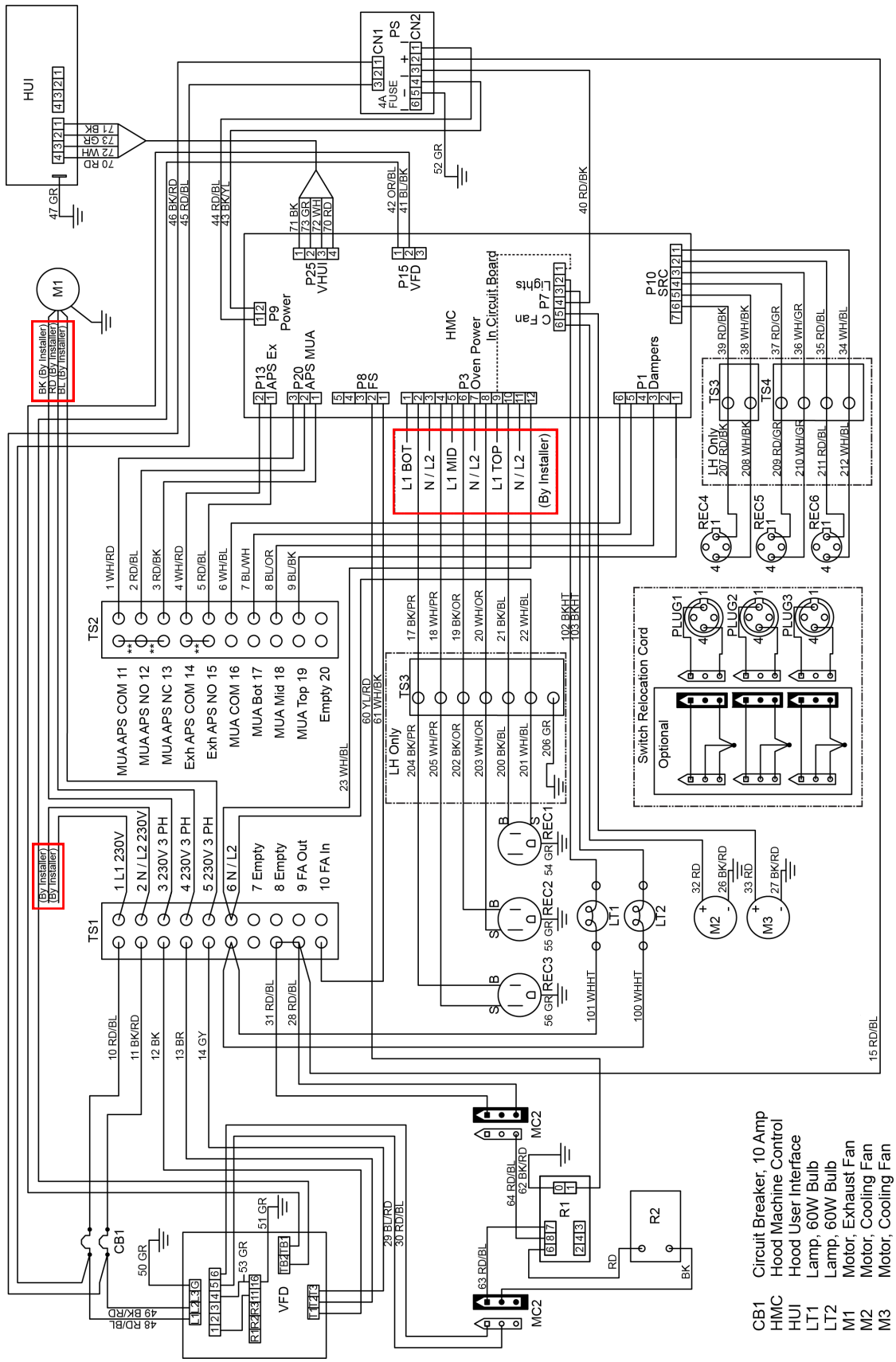
112 OVEN SCHEMATIC - AUS 2 BOX LHC 230 VAC LH

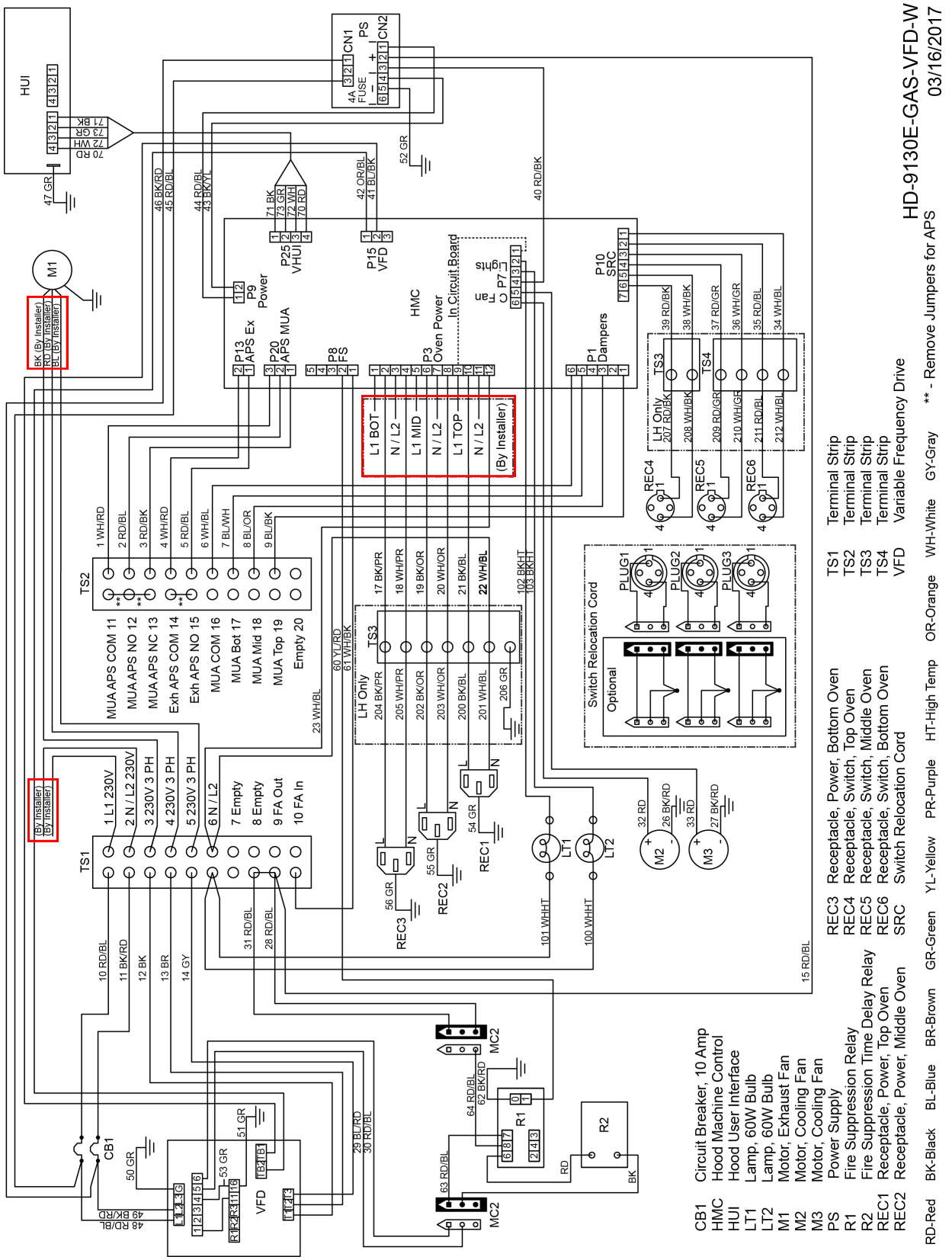


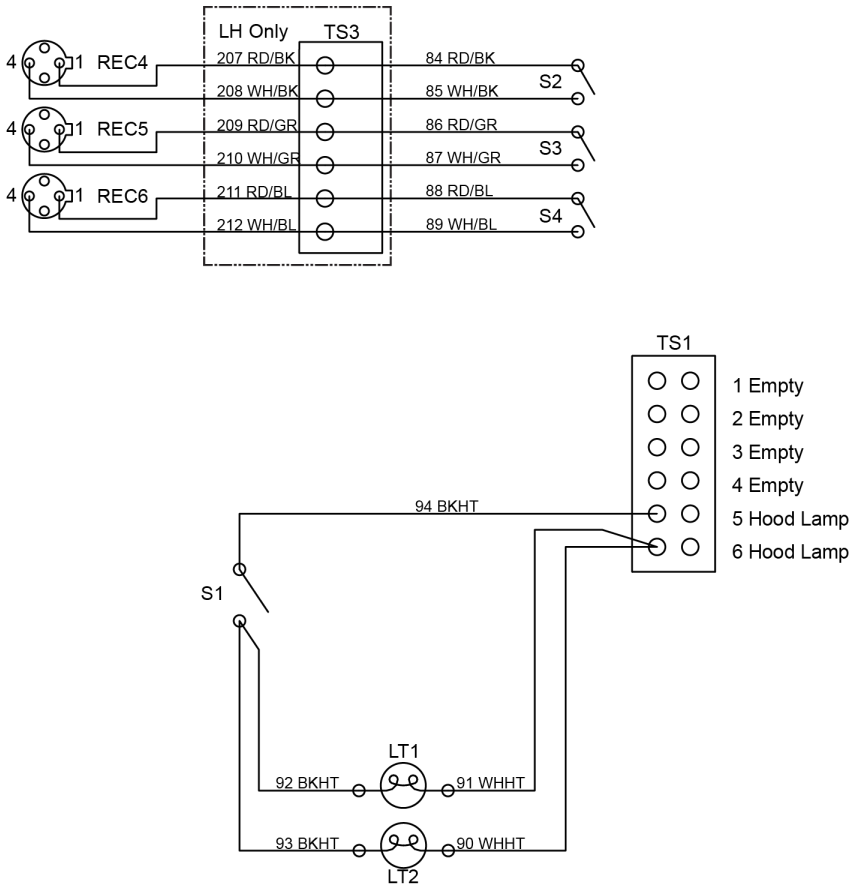

X3G-3270-2B
X3G-3870-2B
230 VAC 1 PH 50 Hz
XD-9130G-GA-AE 2B LH
LH Controls Right Side
10/16/2017
230 V
XP-5016A-3PH
-CCW-
Shaft End
AL Alarm, Ignition
CB6 Circuit Breaker, 10 Amp, Main
CB7 Circuit Breaker, 2 Amp, Gas Valve, HI/Low
CB8 Circuit Breaker, 2 Amp, Gas Valve, ON/OFF
CB11 Circuit Breaker, 2 Amp, Gas Valve, Shut-Off
FS Flame Sense
IC Ignition Control
LR Line Reactor, 3% Impedance
M1 Motor, Oven Fan
M3 Motor, FPPG
PS2 Power Supply
R2 Proving Relay
S2 Switch, Centrifugal
SR Spark Rod
TS3 Terminal Strip
VFD Oven Fan Motor Frequency Drive
V1 Gas Valve ON/OFF
V2 Gas Valve HI/LOW
V3 Gas Valve ON/OFF, Shut-Off
RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray PR-Purple


X3G-3270-2B
X3G-3870-2B
230 VAC 1 PH 50 Hz
XD-9130G-GA-AE 2B RH
RH Controls Left Side
10/16/2017
AL Alarm, Ignition
CB6 Circuit Breaker, 10 Amp, Main
CB7 Circuit Breaker, 2 Amp, Gas Valve, HI/Low
CB8 Circuit Breaker, 2 Amp, Gas Valve, ON/OFF
CB11 Circuit Breaker, 2 Amp, Gas Valve, Shut-Off
FS Flame Sense
IC Ignition Control
LR Line Reactor, 3% Impedance
M1 Motor, Oven Fan
M3 Motor, FPPG
PS2 Power Supply
R2 Proving Relay
S2 Switch, Centrifugal
SR Spark Rod
TS3 Terminal Strip
VFD Oven Fan Motor Frequency Drive
V1 Gas Valve ON/OFF
V2 Gas Valve HI/LOW
V3 Gas Valve ON/OFF, Shut-Off
RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray PR-Purple
230 V
XP-5016A-3PH
-CW-
Shaft End
MC5
MC2
MC1
R2
IC
VFD
LR
TS3
CB6
CB7
CB8
CB11
V1
V2
V3
FS
M3
AL
AE
A
SPARK
SR
PS2
CN1
CN2
4A FUSE
S2
M1
PR NO
BK NC
RD COM
GR
BL
OR
WH


X3G-3270-2B
X3G-3870-2B
230 VAC 1 PH 50 Hz
XD-9130G-GA-AE 2B RH
RH Controls Right Side
10/16/2017
Optional Split Belt
230 V
XP-5016A-3PH
-CCW-
Shaft End
AL Alarm, Ignition
CB1 Circuit Breaker, 10 Amp, Main
CB2 Circuit Breaker, 2 Amp, Gas Valve, Hi/Low
CB3 Circuit Breaker, 2 Amp, Gas Valve, ON/OFF
CB4 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB5 Circuit Breaker, 1/2 Amp, Conveyor Motor
CB9 Circuit Breaker, 1/2 Amp, High Limit
CB10 Circuit Breaker, 2 Amp, Gas Valve, Shut-Off
FLT1 Power Filter, EMI
FS Flame Sense
IC Ignition Control
LUI Large User Interface
LR Line Reactor, 3% Impedance
M1 Motor, Oven Fan
M2 Motor, Conveyor
M3 Motor, FPPG
OMC1 Oven Control, Main
OMC2 Oven Control, Split Belt & 2nd Burner
PS1 Power Supply
PU Pick-Up
R2 Proving Relay
S2 Switch, Centrifugal
S3 Switch, High Limit
SR Spark Rod
TC Thermocouple
TS1 Terminal Strip
TS2 Terminal Strip
TS4 Terminal Strip
VFD Oven Fan Motor Frequency Drive
V1 Gas Valve ON/OFF
V2 Gas Valve HI/LOW
V3 Gas Valve ON/OFF, Shut-Off
RD-Red BK-Black BL-Blue BR-Brown GR/YL-Green Yellow OR-Orange WH-White GY-Gray PR-Purple


HD-9130E-GAS-VFD-S
03/16/2017
** - Remove Jumpers for APS
Variable Frequency Drive
Terminal Strip
Terminal Strip
Terminal Strip
Terminal Strip
TS1
TS2
TS3
TS4
VFD
WH-White
OR-Orange
HT-High Temp
PR-Purple
YL-Yellow
GR-Green
BR-Brown
BL-Blue
BK-Black
GY-Gray
RD-Red
Receptacle, Power, Bottom Oven
Receptacle, Switch, Top Oven
Receptacle, Switch, Middle Oven
Receptacle, Switch, Bottom Oven
Switch Relocation Cord
REC3
REC4
REC5
REC6
SRC
Circuit Breaker, 10 Amp
Hood Machine Control
Hood User Interface
Lamp, 60W Bulb
Lamp, 60W Bulb
Motor, Exhaust Fan
Motor, Cooling Fan
Motor, Cooling Fan
Power Supply
Fire Suppression Relay
Fire Suppression Time Delay Relay
Receptacle, Power, Top Oven
Receptacle, Power, Middle Oven
CB1
HMC
HUI
LT1
LT2
M1
M2
M3
PS
R1
R2
REC1
REC2
HUI
CN1
PS
CN2
P25 VHUI
P15 VFD
P9 Power
P13 APS Ex
P20 APS MUA
P8 FS
P3 Oven Power
HMC
In Circuit Board
P7 Cavity Lights
P10 SRC
P1 Dampers
TS1
TS2
TS3
TS4
LH Only
Switch Relocation Cord
Optional
PLUG1
PLUG2
PLUG3
REC1
REC2
REC3
REC4
REC5
REC6
LT1
LT2
M1
M2
M3
CB1
MC2
R1
R2
VFD
L1 BOT
L1 MID
L1 TOP
N / L2
(By Installer)
MUA APS COM 11
MUA APS NO 12
MUA APS NC 13
Exh APS COM 14
Exh APS NO 15
MUA COM 16
MUA Bot 17
MUA Mid 18
MUA Top 19
Empty 20
1 L1 230V
2 N / L2 230V
3 230V 3 PH
4 230V 3 PH
5 230V 3 PH
6 N / L2
7 Empty
8 Empty
9 FA Out
10 FA In


HD-9130E-GAS-VFD-W
03/16/2017
** - 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
TS3 Terminal Strip
TS4 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
HUI
CN1 PS
P25 VHUI
P15 VFD
P9 Power
P13 APS Ex
P20 APS MUA
P8 FS
P3 Oven Power
HMC
In Circuit Board
P7 Fan
Lights
P10 SRC
P1 Dampers
M1
TS1
TS2
TS3
TS4
REC1
REC2
REC3
REC4
REC5
REC6
LT1
LT2
M2
M3
CB1
VFD
R1
R2
MC2
Switch Relocation Cord
Optional
PLUG1
PLUG2
PLUG3
L1 BOT
L1 MID
L1 TOP
N / L2
(By Installer)
LH Only
MUA APS COM 11
MUA APS NO 12
MUA APS NC 13
Exh APS COM 14
Exh APS NO 15
MUA COM 16
MUA Bot 17
MUA Mid 18
MUA Top 19
Empty 20
1 L1 230V
2 N / L2 230V
3 230V 3 PH
4 230V 3 PH
5 230V 3 PH
6 N / L2
7 Empty
8 Empty
9 FA Out
10 FA In



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

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

HD-9130E-NV
03/16/2017

Product Certifications and Applicable Codes

Standard XLT Oven Certifications [1]:

XLT Gas Ovens:

1. ANSI Z83.11-2016/CSA 1.8-2016 Standard for Gas Food Service Equipment
2. ANSI /NSF 4-2014e 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 4-2014e Sanitation for Commercial Cooking Rethermalization & Powered Hot Food Holding & Transportation Equipment

World XLT Oven Certifications[1] :

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

XLT Electric Ovens:

1. EN 60335-2-42:2002 +A1:2008 Safety of Household Appliances and Similar Electrical Appliances
2. EN 60335-1:2010 +A1:2013 Low Voltage Directive (LVD)
3. EN 55014-2:1997 +A1:2001 +A:2008 Conducted Emissions, Surge Immunity
4. EN 61000-6-3:2007 +A1:2011 EMC Immunity for residential, commercial & light industrial
5. EN 55014-1 EMC house hold appliance electric tools & similar appliances
6. EN 61000-3-3 +A1+A2 Voltage fluctuation

Standard & World XLT Hood 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.

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 the Australian Gas Association 2 Park Way, PO Box 122, BRAESIDE, VIC 3195
[3] 402 Hannuri-daero, Sejong-si, 339-012, Republic of Korea

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

Step 1: Fill out all information and print legibly

XLT Ovens
PO Box 9090
Wichita, KS 67277
FAX: 316-943-2769

Start-Up Information
Date of Start-Up: _____
Start-Up by: _____
Phone #: _____

Installer Information
Date of installation: _____
Installed by: _____
Company: _____
Phone #: _____
email: _____

Oven Size: ☐1832 ☐2336 ☐2440 ☐3240 ☐3255 ☐3270 ☐3855 ☐3870

Heat Source: ☐Natural Gas ☐LP

Fire Suppression Installed: ☐Yes ☐No

Contact Information
Store Name: _____ Address: _____
City: _____ State: _____ Zip: _____ Phone #: _____
Email: _____ Contact Person: _____

HVAC/Contractor Contact: _____ Address: _____
City: _____ State: _____ Zip: _____ Phone #: _____ Cell: _____
Email: _____

Facility Information: ☐Freestanding ☐Strip Mall ☐New construction ☐Existing location ☐Remodel
Oven Location: ☐Against wall ☐In corner ☐Island

Utilities present at installation: ☐Electric ☐Gas
Restraint Cable installed on bottom oven: ☐Yes ☐No
Customer or store operator shown how to disassemble and clean ovens and hood: ☐Yes ☐No
Hood manufacturer ☐AVI ☐Other _____
All Oven/Hood features explained: ☐Yes ☐No
Interlock system for non-AVI hood: ☐Yes ☐No

Gas Requirements
Gas Line Size: _____ Teflon Tape: ☐Yes ☐No
If Gas line is not at least 1-1/2'' contact store owner
Shut off valve accessible after installation: ☐Yes ☐No
One shut off valve per oven: ☐Yes ☐No
Sediment Trap installed: Building ☐Yes ☐No
Oven ☐Yes ☐No
If No contact store owner this voids warranty
Gas line purged of air prior to installation: ☐Yes ☐No
Fittings tested for gas leaks: ☐Yes ☐No

List all gas appliances in store (with gas requirements)
Oven #1: _____ Btu
Oven #2: _____ Btu
Oven #3: _____ Btu
Water Heater: _____ Btu
Furnace: _____ Btu
Other: _____ Btu
Total gas requirements for store: _____ Btu
Regulator Capacity: _____ Btu
Meter Capacity: _____ Btu
Are all appliances operable ☐Yes ☐No

Electrical
Electrical utilities accessible: ☐Yes ☐No
Separate electrical circuit per oven: ☐Yes ☐No

Electrical Supply (per oven):
_____ Volts _____ Amps
_____ Hz _____ Phase
NOTE: Do not exceed 65 Hz on VFD settings

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

NOTE: Peel all PVC during installation (page 7).
Take off front panel and remove finger clips (steps 1-3, page 29).
Check for proper installation and placement of return air/end loss plates (step 6, page 42).

Step 2: Place 1 control box in service position. Hook manometer to top port on gas valve and document incoming gas pressure. Refer to the Parts & Service Manual for Oven Service Procedures.

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

Step 3: Place all control boxes in service position and adjust high bias gas pressure per Parts & Service Manual. Start each oven and complete form below.

Top Oven ***Verify Existing Serial #*** ☐N/A Fingers in proper location: ☐
Serial #: _____ Remove finger shipping clips: ☐

Left Burner: **Right Burner**:
High Bias: _____ Shutter Setting:_____ High Bias: _____ Shutter Setting:_____

Middle Oven ***Verify Existing Serial #*** ☐N/A Fingers in proper location: ☐
Serial #: _____ Remove finger shipping clips: ☐

Left Burner: **Right Burner**:
High Bias: _____ Shutter Setting:_____ High Bias: _____ Shutter Setting:_____

Bottom Oven ***Verify Existing Serial #*** ☐N/A Fingers in proper location: ☐
Serial #: _____ Remove finger shipping clips: ☐

Left Burner: **Right Burner**:
High Bias: _____ Shutter Setting:_____ High Bias: _____ Shutter Setting:_____

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

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

I&O Manual presented to store operator: ☐Yes ☐No Ovens ran for 30 min: ☐Yes ☐No
Air-born contaminates: ☐Flour ☐Cornmeal ☐Grease Other _____
On-Site dough prep: ☐Yes ☐No Test cook performed: ☐Yes ☐No
☐Thin Crust ☐Thick Crust ☐Pan ☐Screen Other Product: _____

Notes: _____
_____
_____
_____

Customer Signature: _____ Date: _____

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

XLT Ovens
PO Box 9090
Wichita, KS 67277
FAX: 316-943-2769

Step 1: Fill out all information and print legibly

Installer Information
Date of installation: _____
Installed by: ☐XLT installer: _____ ☐Other:
Company: _____
Phone #: _____
Installer: _____

Hood Size: ☐1832 ☐2440 ☐3240 ☐3255 ☐3270 ☐3855 ☐3870

Contact Information
Store Name: _____ Address: _____
City: _____ State: _____ Zip: _____ Phone #: _____
E-mail: _____ Contact Person: _____

HVAC/Contractor Contact: _____ Address: _____
City: _____ State: _____ Zip: _____ Phone #: _____ Cell: _____
E-mail: _____

Step 2: Verify all information is correct before turning hood on

Serial #: _____

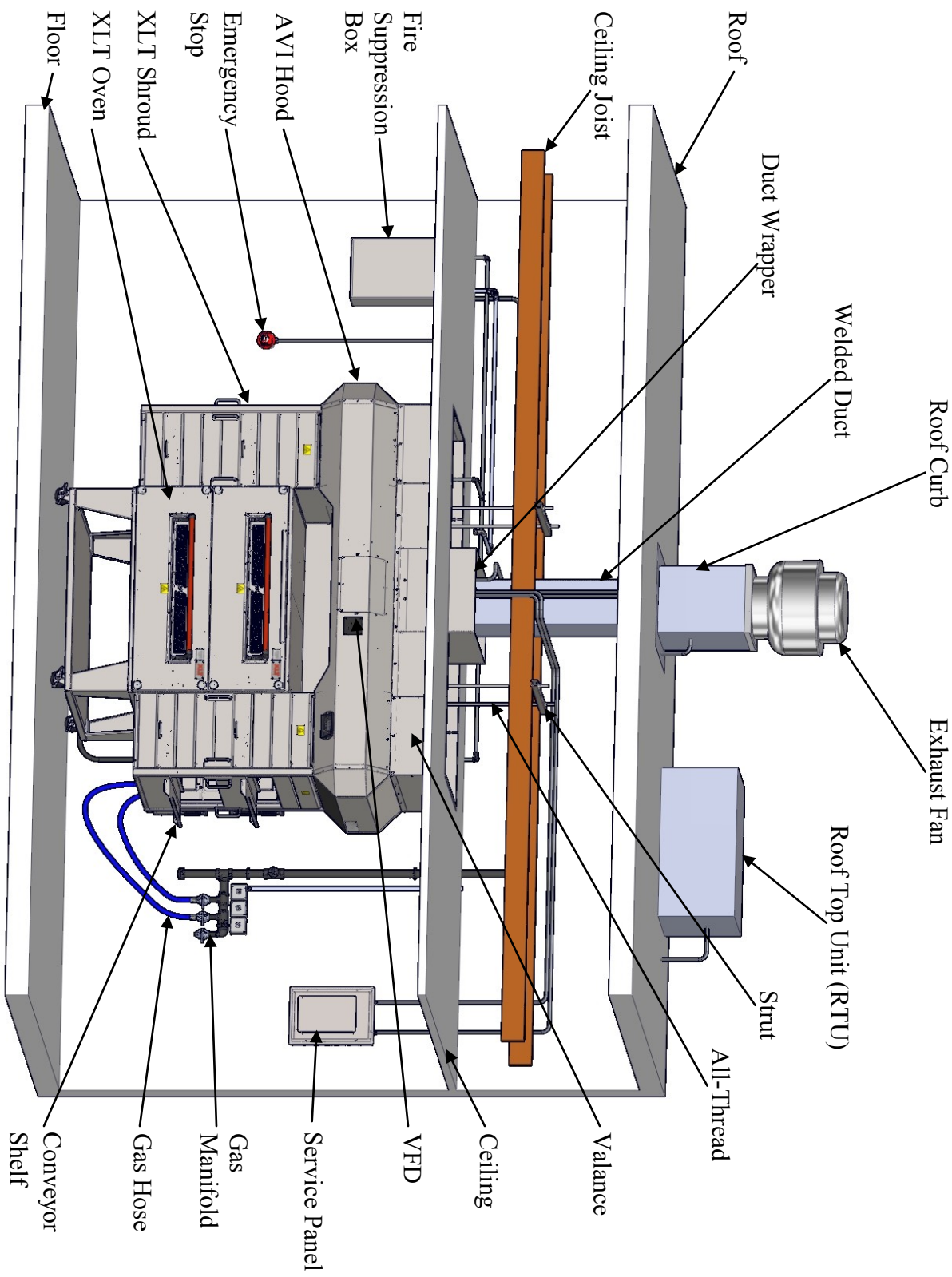
Incoming power supplied:
_____ Volts _____ Amps
_____ Hz _____ Phase
Number of bends in duct run: _____ 45º _____ 90º

Height from bottom of hood to finished floor:
_____ Inches
Length of duct run (from top of hood to fan):
_____ Feet _____ Inches
Exhaust fan serial #: _____
Rating of exhaust fan: _____ CFM

Hood hung prior to oven installation:	☐Yes ☐No	Oven switch cords connected to hood:	☐Yes ☐No
Hood hung to local codes:	☐Yes ☐No	Lights operate:	☐Yes ☐No
All shroud panels properly installed:	☐Yes ☐No	Light globes installed over bulbs:	☐Yes ☐No
Grease filters properly installed:	☐Yes ☐No	Exhaust fan purchased from XLT:	☐Yes ☐No
Grease trays properly installed:	☐Yes ☐No	Correct fan rotation:	☐Yes ☐No
Crumb trays easily removable:	☐Yes ☐No	HUI properly programmed:	☐Yes ☐No
Oven power cords connected to hood:	☐Yes ☐No	Smoke test performed:	☐Yes ☐No
Electric Oven	☐ N/A	Air balance test performed:	☐Yes ☐No

Notes: _____

Customer Signature: _____ Date: _____


Roof
Ceiling Joist
Fire Suppression Box
AVI Hood
Emergency Stop
XLT Shroud
XLT Oven
Floor
Duct Wrapper
Welded Duct
Roof Curb
Exhaust Fan
Roof Top Unit (RTU)
Strut
All-Thread
Valance
Ceiling
VFD
Service Panel
Gas Manifold
Gas Hose
Conveyor Shelf

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