

XLT[®]

SmartSolutions[™]

RD 9005C
SWA
06/11/2020



XLT Radiant Oven Installation & Operation Manual



Read This Manual Before Using This Appliance.

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

For use with the following XLT Radiant Oven Versions:

Standard (S) A
World (W) A



Original Instructions

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

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
Revision	Comments	Date
B	Updated Oven Operating Temperature Range Table (Pg. 29), Updated Oven Operator Controls High Temp Description (Pg. 31), Updated Oven Operator Controls Low Temp Description (Pg. 31)	02/04/2020
C	Updated Metal Skid Dimensions (Pg. 13), Added Time And Temperature Setting Note (Pg. 28)	06/11/2010

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	ISO 7000-0434: Indicates a potentially hazardous situation that, if not avoided, can result in serious injury or death.		
 HIGH VOLTAGE	IEC 60417-5036: This symbol indicates high voltage. It calls your attention to items or operations that could be dangerous to you & other persons operating this equipment. Read the message & follow the instructions carefully.		
 WARNING	ISO 7000-0434: Indicates a potentially hazardous situation, that if not avoided, can result in minor to moderate injury or serious damage to the product. The situation described in the CAUTION may, if not avoided, lead to serious results. Important safety measures are described in CAUTION (as well as WARNING), so be sure to observe them.		
 CAUTION	ISO 7000-0434: 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.		
 READ MANUAL	ISO 7000-0790: Read the instructions before using this machine.	 CLASS II EQUIPMENT	IEC 60417-5172: A class II or double insulated electrical appliance.
 PROTECTIVE EARTH	IEC 60417-5019: Terminal which is intended for connection to an external conductor.	 EQUIPOTENTIALITY	IEC 60417-5021: Having the same electric potential or uniform electric potential.
 FUSE-LINK	IEC 60417-5016: Terminal which is intended for connection to an external conductor.		

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

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

**CAUTION**

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

**CAUTION**

These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals, and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

**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.

**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.

- Do not restrict the flow of ventilation air to the unit. Provide adequate clearance for operating, cleaning, maintaining the unit is in the installed position.
- Keep the area free & clear of combustible material. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- Ovens are certified for installation on 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 must be operated by the same voltage, phase, & frequency of electrical power as designated on the nameplate label located on the side of the unit.
- Minimum clearances must be maintained from combustible & non-combustible construction materials.
- Follow all local codes when installing this unit.
- Follow all local codes to electrically ground the unit.
- Appliance is not to be cleaned with high pressure water.
- XLT ovens are certified for use in stacks of up to four (4) 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.
- This appliance operates below 70 dBA.



Warranty - US and Canada

Rev A

Approval Date: 08/01/2019

XLT warrants Radiant Ovens manufactured after August 01, 2019 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 conveyor shafts and conveyor bearings for ten (10) years. XLT further warrants all equipment to be free from rust for ten (10) years from the date the equipment is originally purchased. In the event of a part failure, XLT will furnish a replacement part and pay for all labor associated with the replacement of the part. If upon inspection XLT determines that the part is not defective, all incurred 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 Installation & Operations Manual furnished with the unit
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the Installation & Operation 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 electric utilities must be connected to the equipment and installed by locally licensed contractors
- Failure to contact XLT prior to contacting a repair company for warranty work voids any and all warranties

WHAT IS NOT COVERED:

- Freight damage
- Overtime charges
- Any part that becomes defective because of utility services (power surges, high or low voltages, or improper utility connections)
- Any part that becomes defective because of moisture and/or other contaminants
- Conveyor belts
- Filters
- 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 ventilation, improper installation, improper operation, natural disasters, or man-made disasters

CLAIMS HANDLED AS FOLLOWS:

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





Warranty - International

Rev A

Approval Date: 08/01/2019

XLT warrants Radiant Ovens manufactured after August 01, 2019 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 conveyor shafts, and conveyor bearings for ten (10) years. XLT further warrants all equipment to be free from rust for ten (10) years from the date the equipment is originally purchased. In the event of a part failure, XLT will furnish a replacement part and pay for all labor associated with the replacement of the part. If upon inspection XLT determines that the part is not defective, all incurred 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 Installation & Operation Manual furnished with the unit
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the Installation & Operation Manual furnished with the unit
- A copy of the "Initial Start-Up Checklist" must be filled out and returned to Distributor/Service Provider and XLT when the unit is initially installed, and/or when the unit is removed and installed in another location
- The electric utilities must be connected to the equipment 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, or improper utility connections)
- Any part that becomes defective because of moisture and/or other contaminants
- Conveyor belts
- Filters
- 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 ventilation, 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.



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

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. All freight damage must also be reported to XLT.

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

To receive technical support for the radiant oven you purchased, XLT has qualified personnel that can provide assistance on any type of XLT equipment problem you may experience. Technical support is available 24/7/365 or visit www.xltovens.com.

**DANGER**

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

**NOTE**

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

**TIP**

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

Save this Manual

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

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

All Right Hand & Left Hand designations in this manual are from the point of view as if standing directly in front of the oven.

This manual covers the following XLT Radiant Oven model:

Ovens
R3A-2336-xxxxx

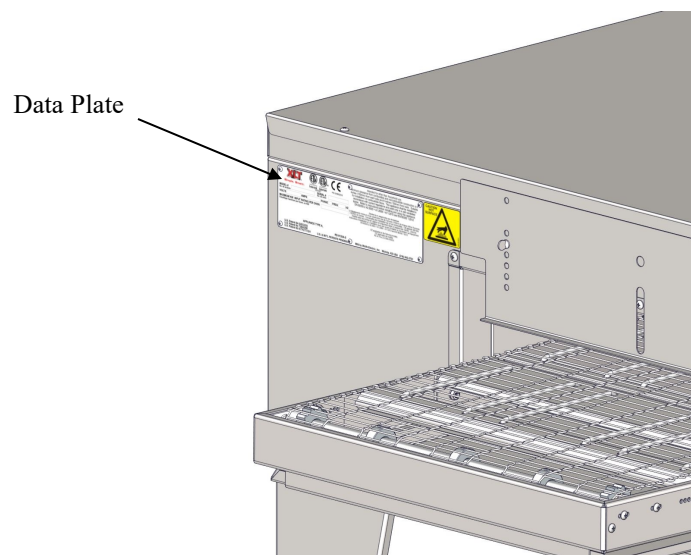
The first 2 digits of the model number after the dash represent the conveyor width and the last 2 digits indicate the bake chamber length. The five x's after those numbers represents the oven configuration number. The ovens may be used in a single, double, triple, or quad stack configuration. All models have a single control box, which can be mounted on either the right-hand or left-hand side, and are heated by electric elements. All models can be configured for a split belt conveyor.

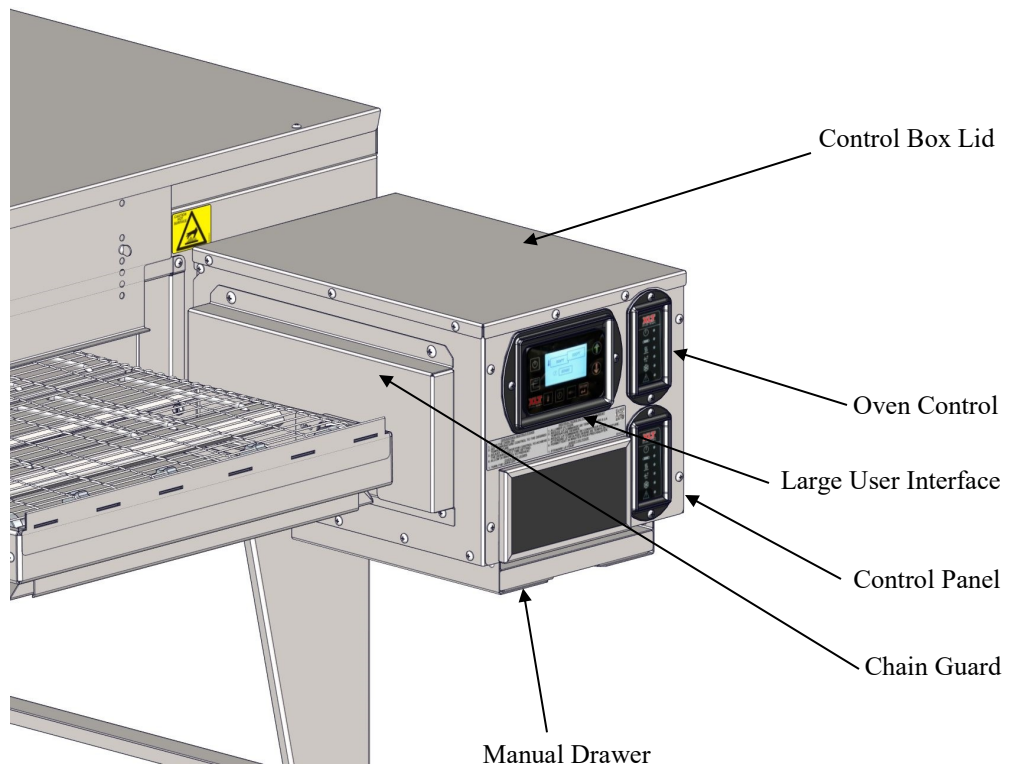
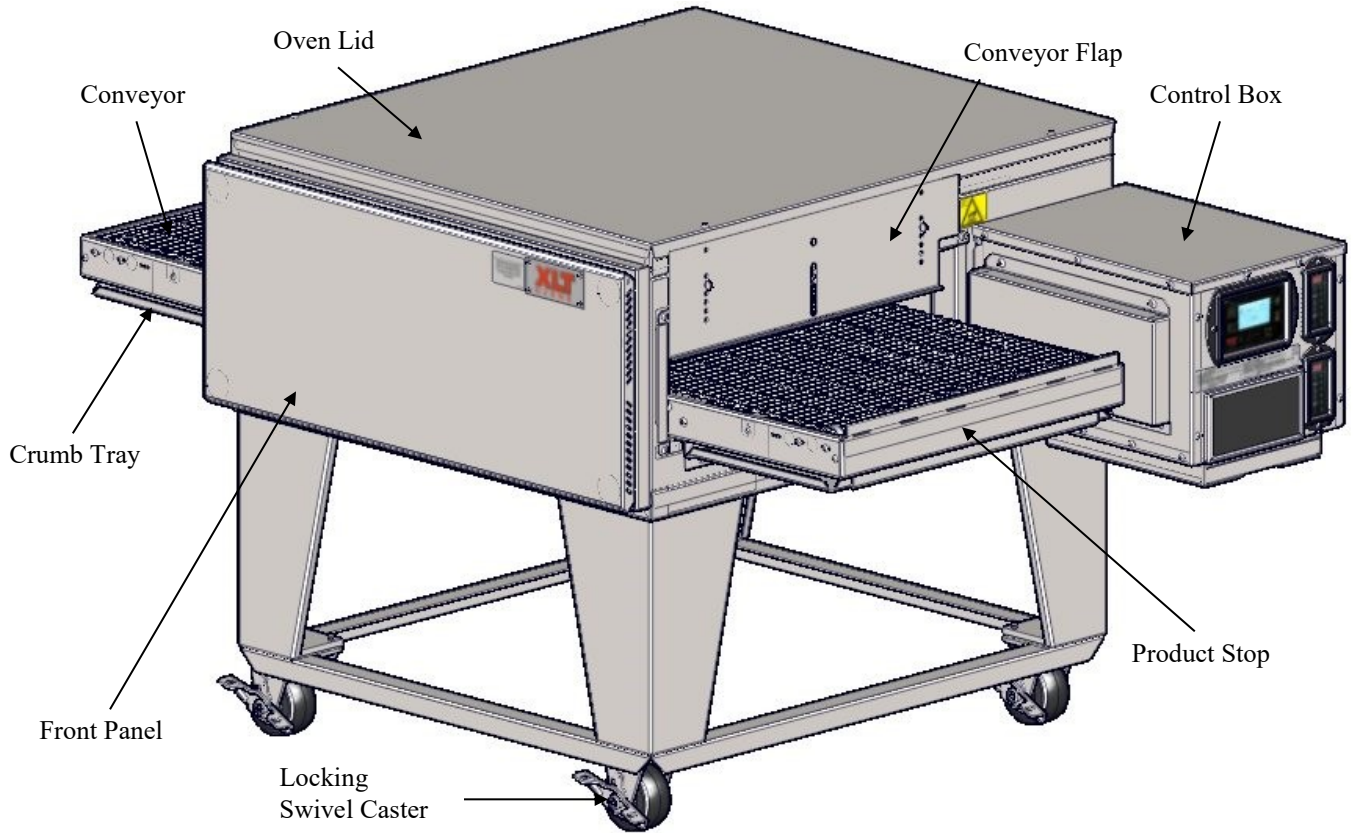
OVEN DESCRIPTION

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. 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 three piece design and is removed in sections. Simple tools are required for disassembly of the conveyor belt. Basic hand tools are required for disassembly/cleaning of the conveyor frame and oven interior. The oven itself is mounted on lockable swivel casters for easy moving and maintenance.

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





Sockets	QTY.
1/4" Drive	
3/16	1
7/32	1
1/4	1
9/32	1
5/16	1
3/8	1
7/16	1
1/2	1
3/8" Drive	
7/16	1
1/2	1
9/16	1
5/8	1
3/4	1
11/16	1
13/16	1
7/8	1
15/16	1
1"	1
3/8" Drive Allen	
1/8	1
3/16	1
7/32	1
1/4	1
5/16	1
3/8	1

T-Handle Allen	QTY.
3/32	1
7/64	1
1/8	1
3/16	1
1/4	1
7/32	1

Ratchets	QTY.
7" 1/4" Drive	1
12" 3/8" Drive	1

Extensions	QTY.
1/4" Drive	
3"	1
6"	1
10"	1
3/8" Drive	
1-1/2"	1
3"	1
6"	1
10"	1

Gearwrench	QTY.
5/16	1
3/8	1
7/16	1
1/2	1
9/16	1
5/8	1
11/16	1
3/4	1

Screw Drivers	QTY.
#2 Phillips	1
#1 Phillips	1
1/4" Flat Blade	1
1/8" Flat Blade	1

Nut Driver	QTY.
5 MM	1
8 MM	1

Pliers	QTY.
Diagonal SM	1
Diagonal Std	1
Slip Joint Std	1
Needle Nose	1
Wire Strippers	1
Wire Crimpers	1

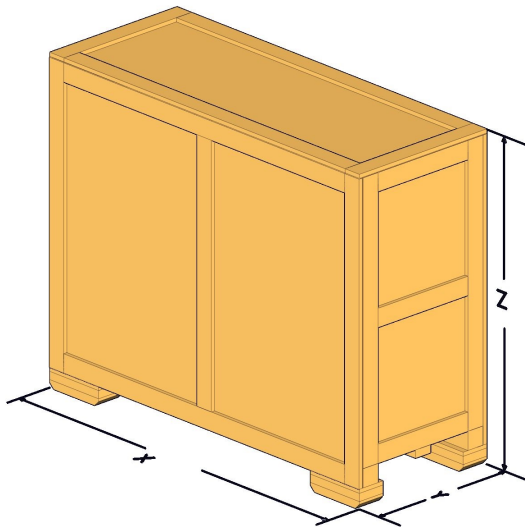
Hammer	QTY.
8 oz. Ball Peen	1

Drills	QTY.
Cordless Micro	1
Cordless Std	1

Bits	QTY.
6" #2 Phillips	1
3/16" Drill Bit	1
5/32" Drill Bit	1
#10-24 Tap	1
#8-32 Tap	1

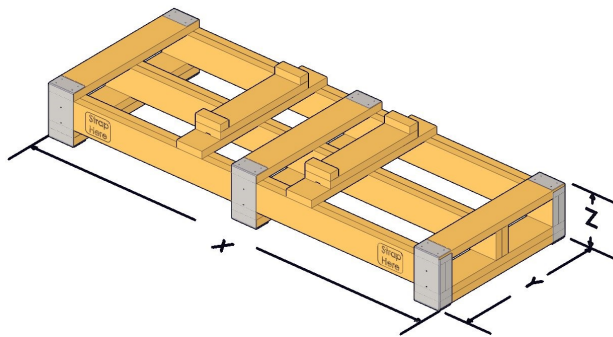
Miscellaneous	QTY.
Volt/Amp Meter	1
Heat Probe	1
Molex Extractor	1
Molex Crimper	1
Straight Pick 6"	1
90 Degree Pick 6"	1
7" Zip Ties	20
Flashlight	1
25' Tape Measure	1
Electrical Tape	1
Pipe Dope	1
White Lithium Grease	1
Stainless Steel Cleaner	1

INTERNATIONAL WOOD CRATES



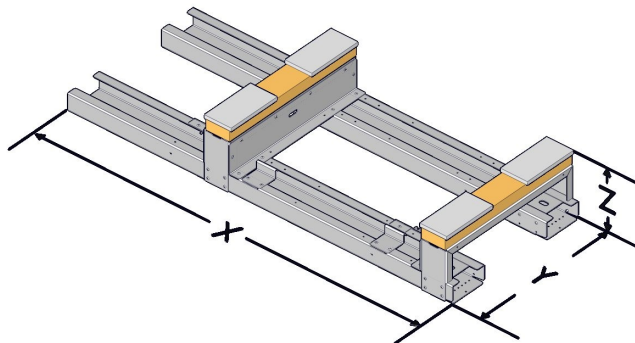
International Wood Crate Dimensions			
Oven Model	Electric Ovens		
	X	Y	Z
2336	84 [2134]	29 3/4 [756]	66 3/8 [1686]

DOMESTIC WOOD CRATES



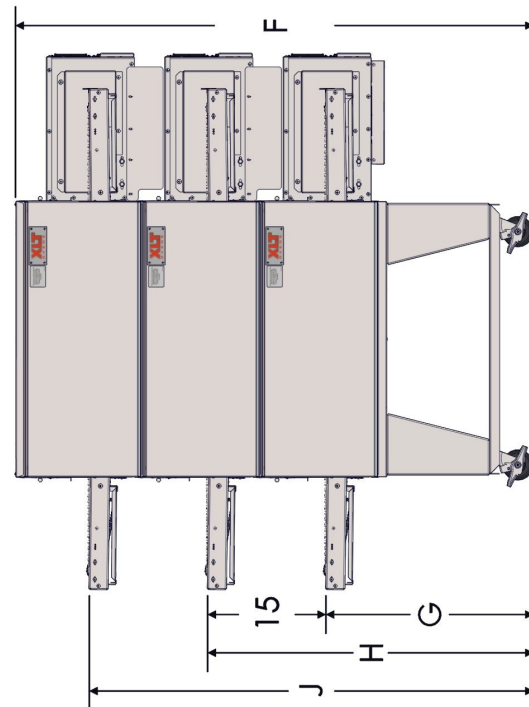
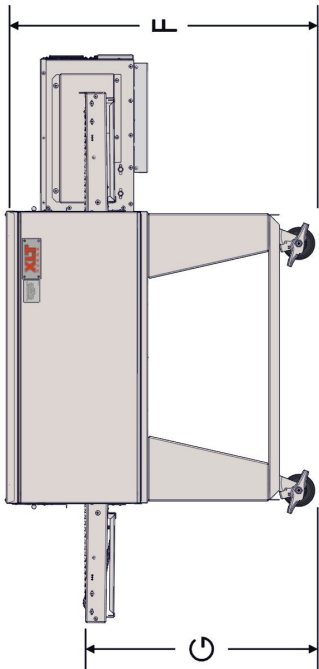
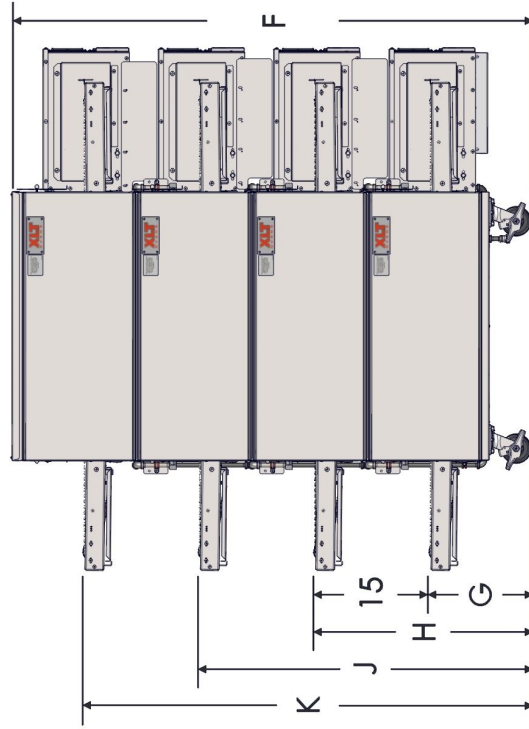
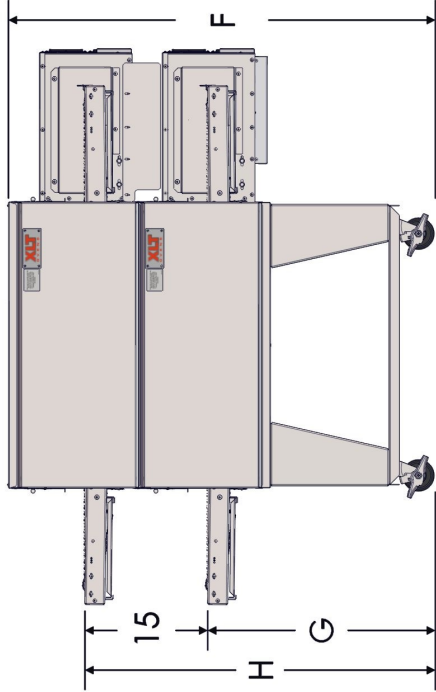
Domestic Wood Crate Dimensions				
Oven Model	Electric Oven			
	X	Y	Z	Z (With Oven)
2336	85 3/4 [2178]	31 3/4 [806]	13 1/2 [343]	59 3/4 [1518]

METAL SKIDS (Containers Only)



Metal Skid Dimensions				
Oven Model	Electric Oven			
	X	Y	Z	Z (With Oven)
2336	57 3/8 [1457]	22 [559]	6 1/2 [165]	52 3/4 [1340]

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



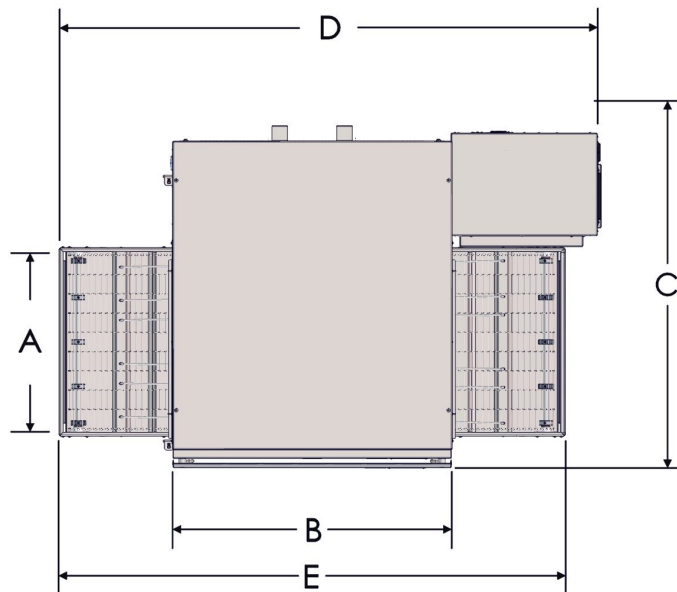
SINGLE OVEN	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT	CRATED WEIGHT		
												INTL. WOOD	DOM. WOOD	METAL SKID
2336	23 [584]	36 [914]	46 3/4 [1187]	70 1/4 [1784]	65 1/2 [1664]	38 1/4 [972]	29 [730]	N/A	N/A	N/A	653 [297]	785 [357]	759 [345]	720 [327]

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

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

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

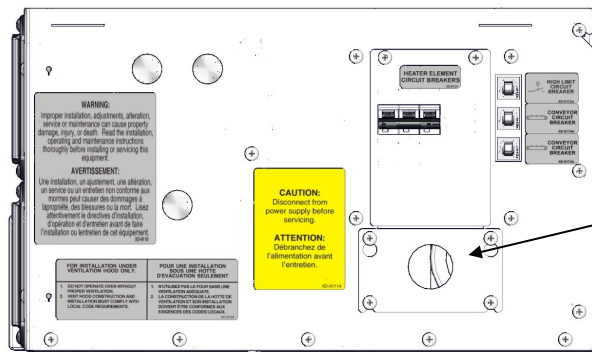
NOTE: All dimensions in inches [millimeters], ± 1/4 [6], unless otherwise noted.
All weights in pounds [kilograms] unless otherwise noted



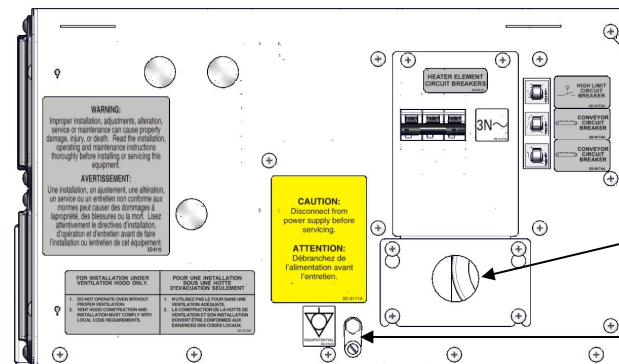
Electric Oven Electrical Requirements										
Per EACH Oven										
Oven Model	STANDARD					WORLD				
	Volts AC	Amps	Hertz	Phase	KW	Volts AC	Amps	Hertz	Phase	KW
2336	208/240	31/27	60	3	9.6	380	24	50	3	10.5
	4 Wire Service - L1, L2, L3 +1 Ground (per oven)					5 Wire Service - L1, L2, L3 N +2 Grounds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

FOR EACH OVEN:

- A separate disconnect switch must be provided for each oven deck.
- Electrical connections must be accessible when the ovens are in the installed position.
- Electrical connections must meet all local code requirements.
- Ensure ovens are grounded per local codes.

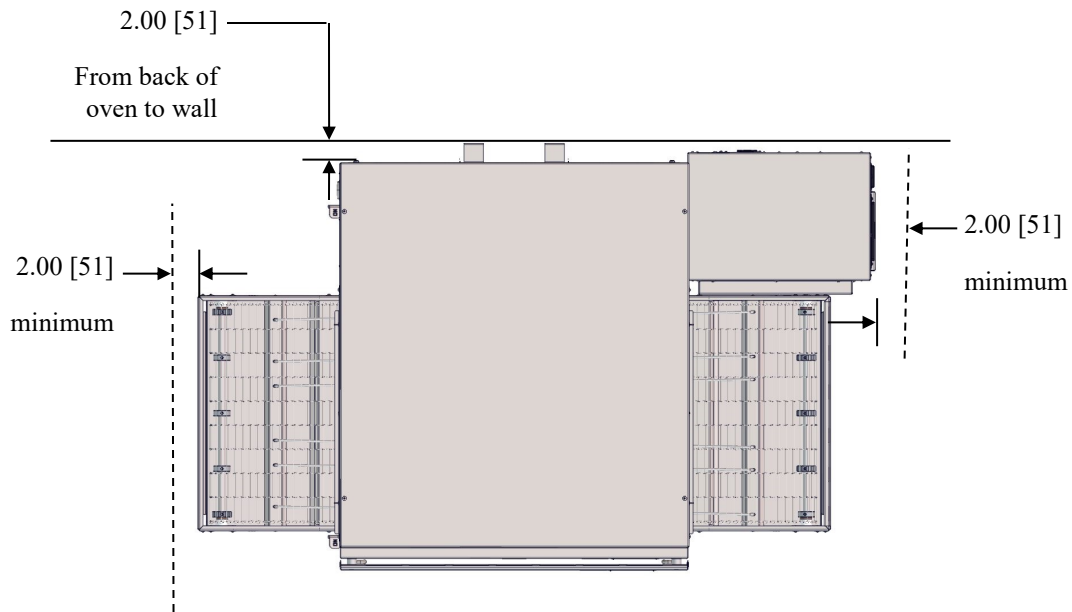


Control Box Rear - Standard



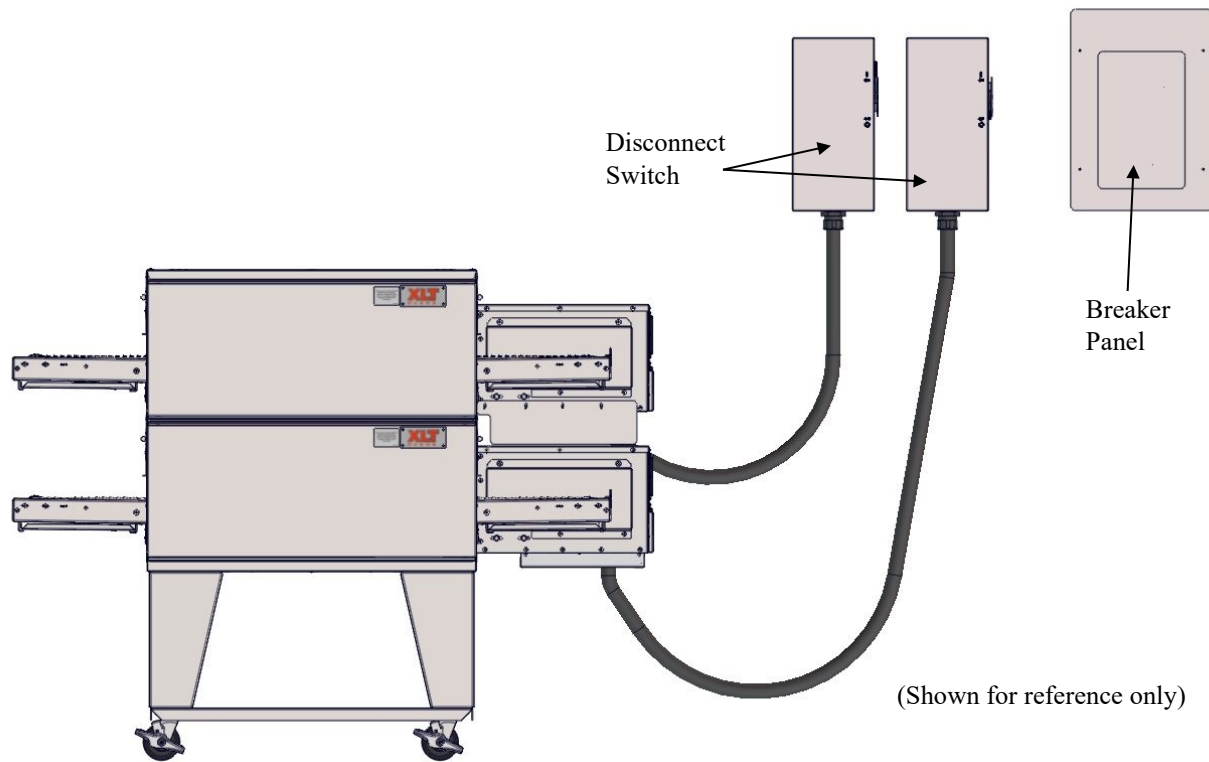
Control Box Rear - World

These ovens are suitable for installation on either combustible or non-combustible floors, and adjacent to either combustible or non-combustible walls. The minimum clearances are 2in./51mm, measured from the exit end of the conveyor, the rear panel of the oven, and from the control panel.



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

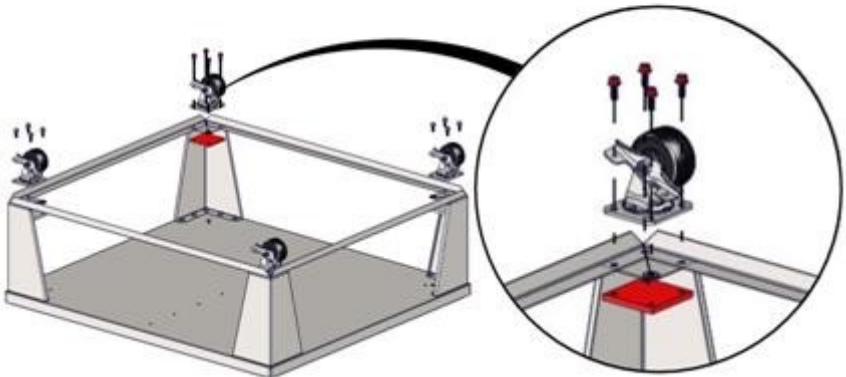
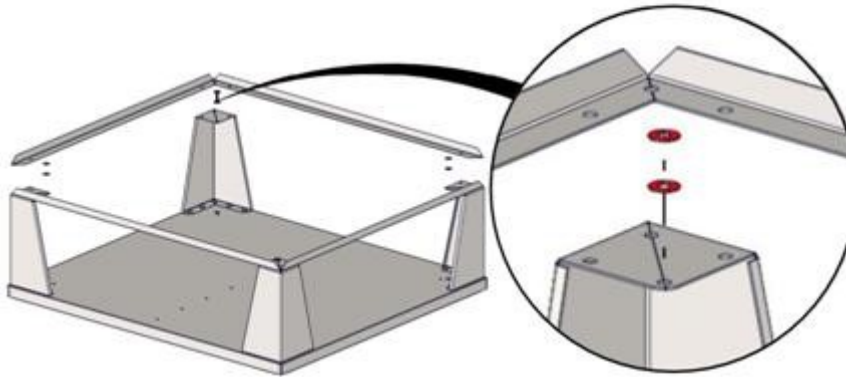
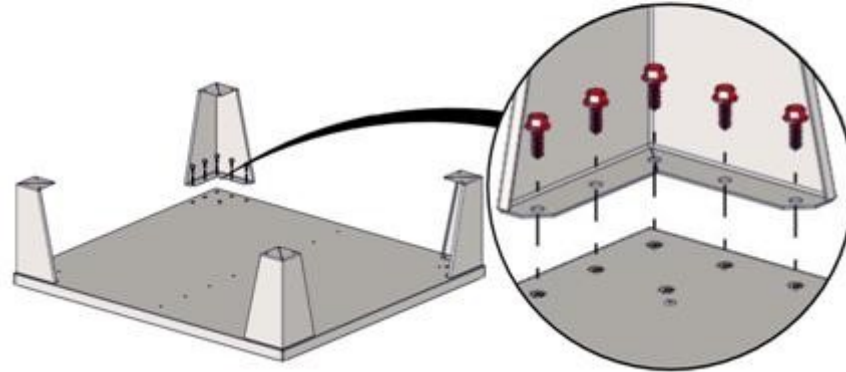
NOTE: All dimensions in inches [millimeters], ± 1/4 [6], unless otherwise noted.



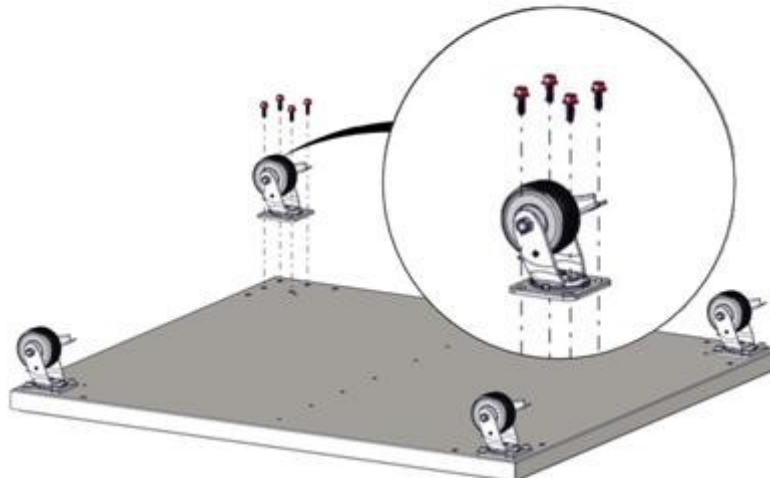
NOTE All installations must conform to local building and mechanical codes. It is required that the ovens be placed under a ventilation hood to provide exhaust ventilation and adequate air supply.

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

Base Assembly - Single, Double, & Triple Stack



Base Assembly - Quad 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.



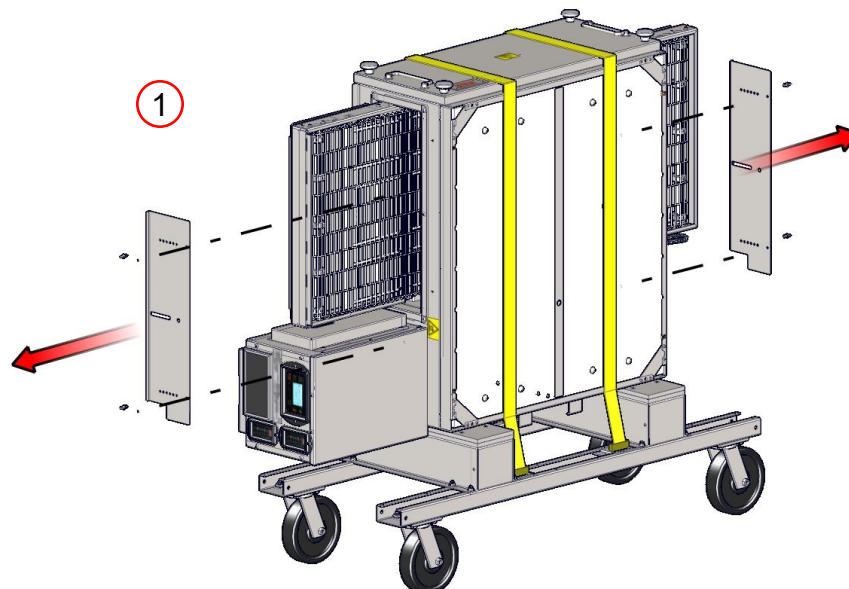
DANGER

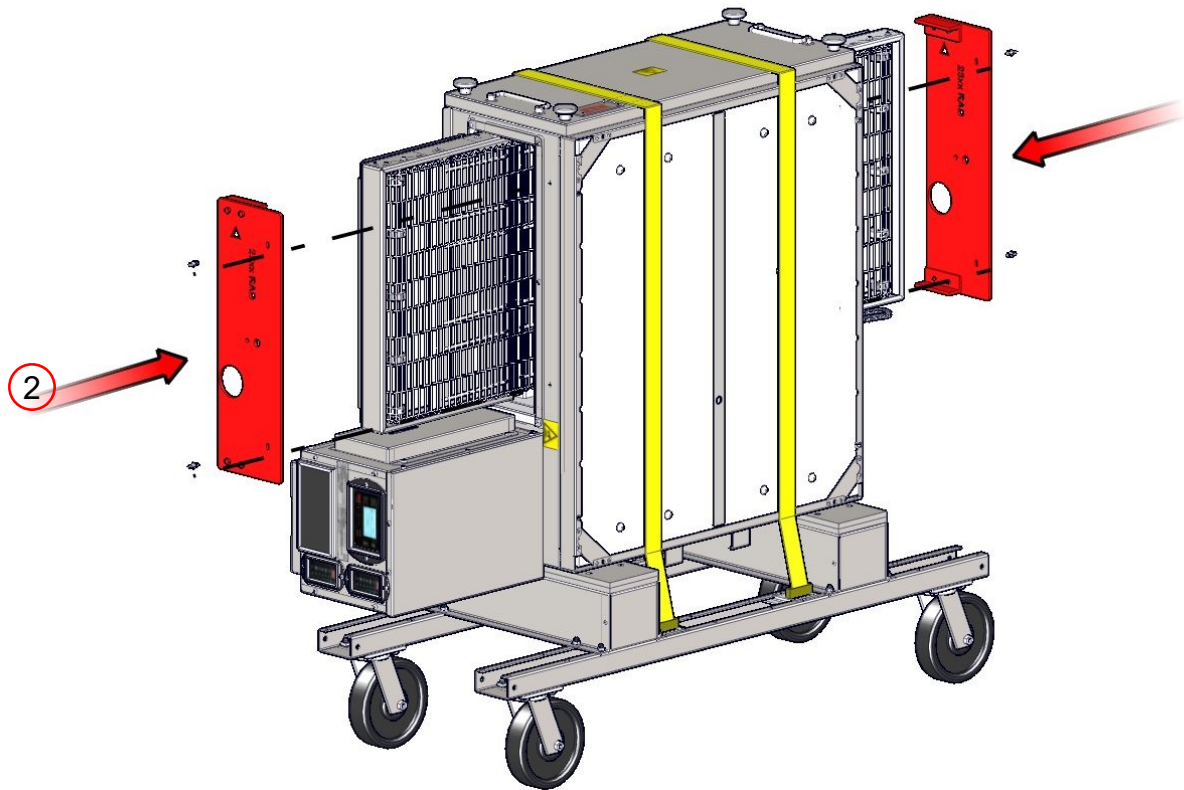
- Make sure that the notch on tube of the winch assembly is aligned with the pin in the tripod base as shown. These alignments are important and keep the jack aligned properly.
- Check for smooth operation. The cable should not be pinched and should pass smoothly over the pulley on top of the pole assembly.
- 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.




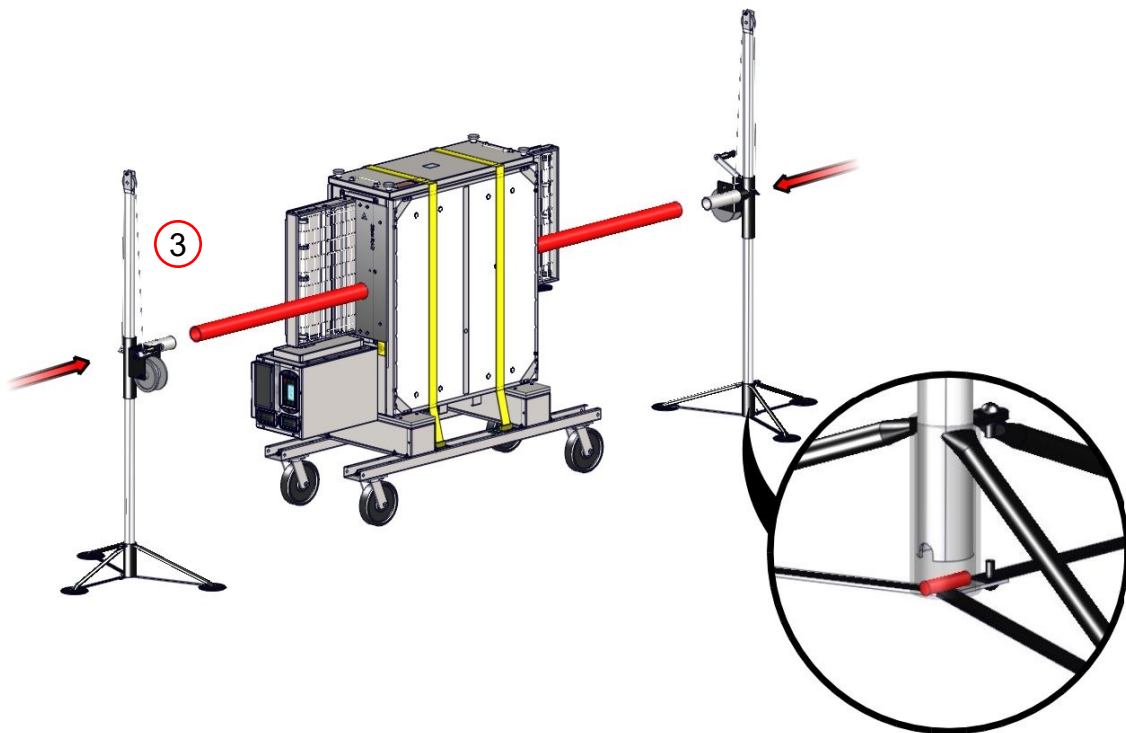
TIP


Read and understand the next 5 steps first. They illustrate how to move the ovens into position for operation.





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



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

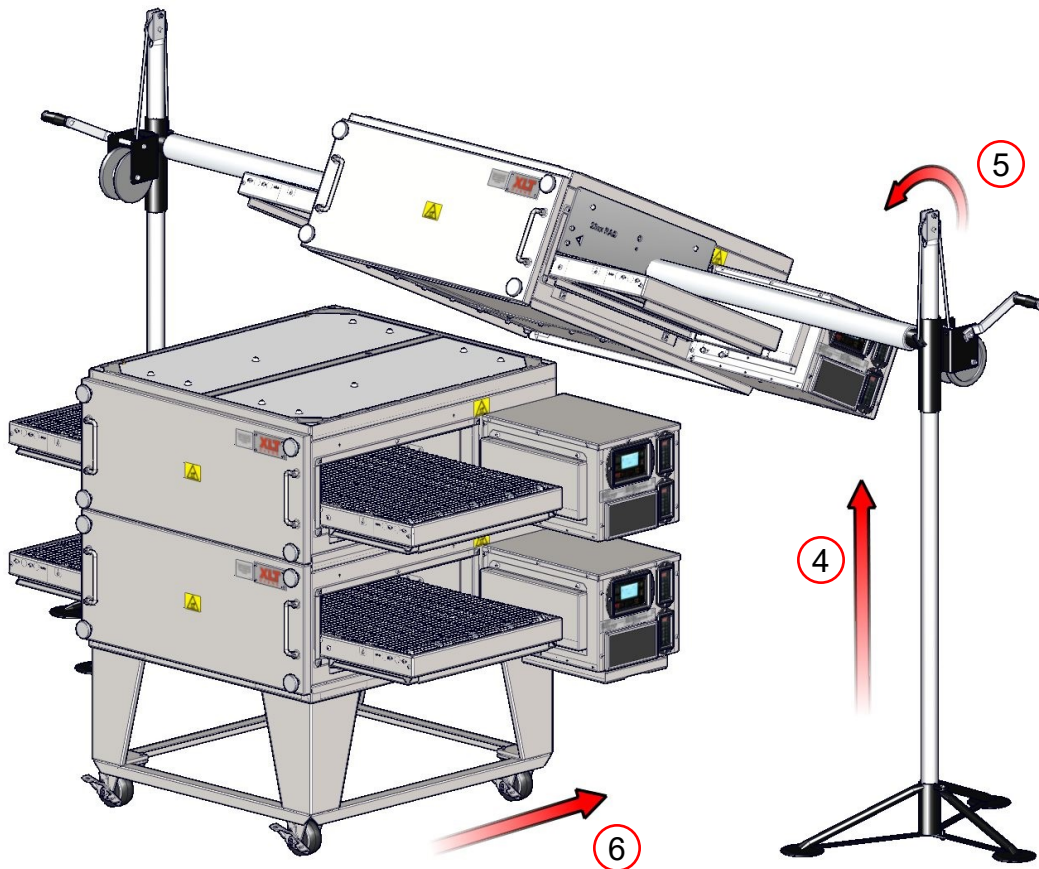
Stacking the Ovens

**DANGER**

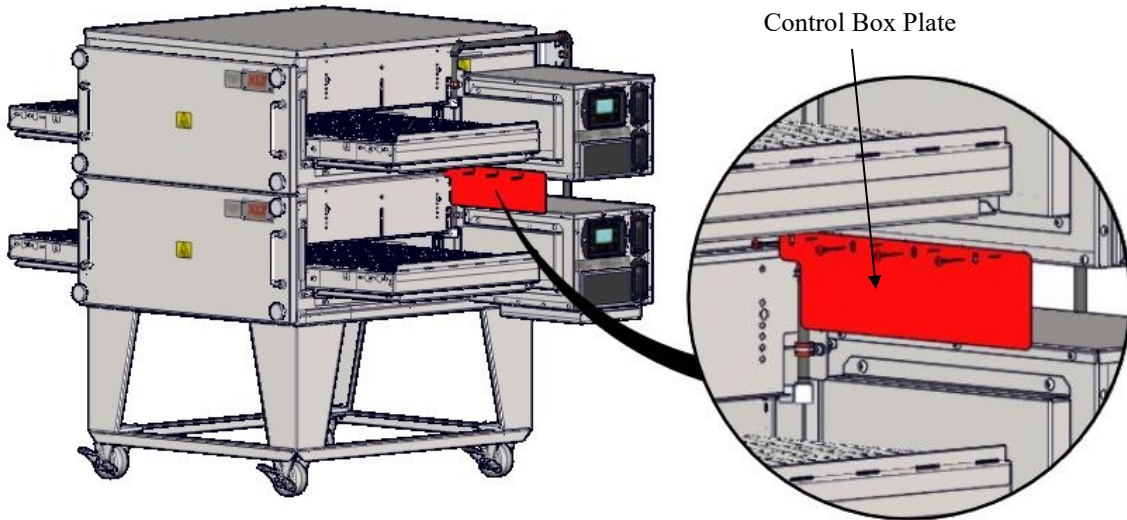
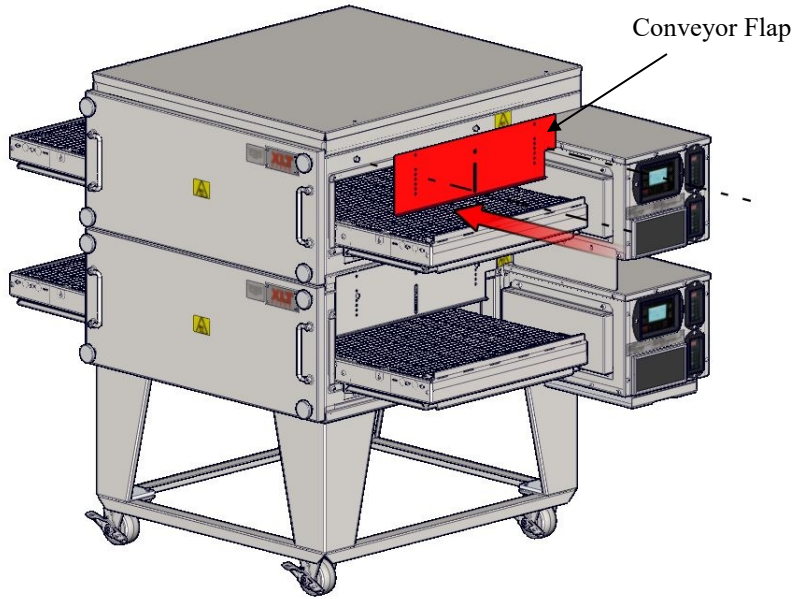
Failure to engage the Lifting Jacks into the Lifting Pipe properly and completely will result in damage, injury, or death from a falling oven.

**DANGER**

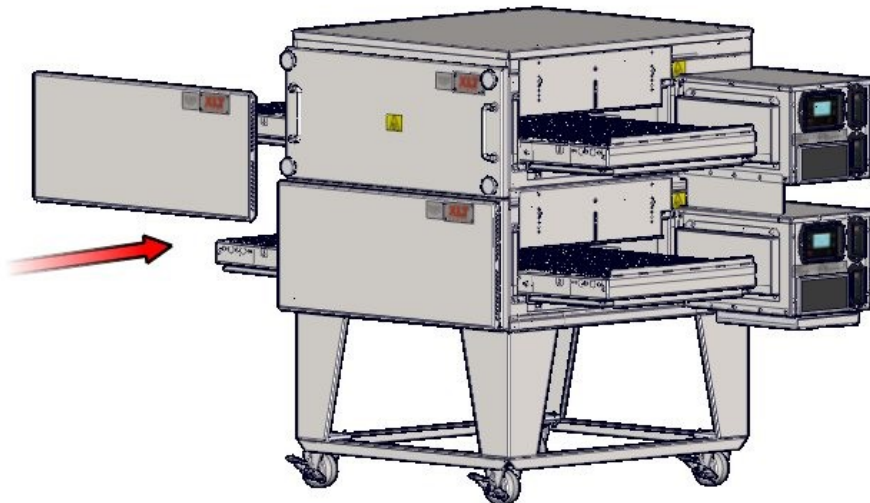
- Both jacks should be raised in unison, otherwise they may bind and a dangerous situation will develop.
- Do not put any part of yourself under the oven at any time.
- The Oven is top heavy. Be careful.



Installing Accessories



Attaching Extended Front



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 minimum clearances are 2in./51mm, measured from the exit end of the conveyor and from the rear panel of the oven, and 6in./152mm from the control panel.

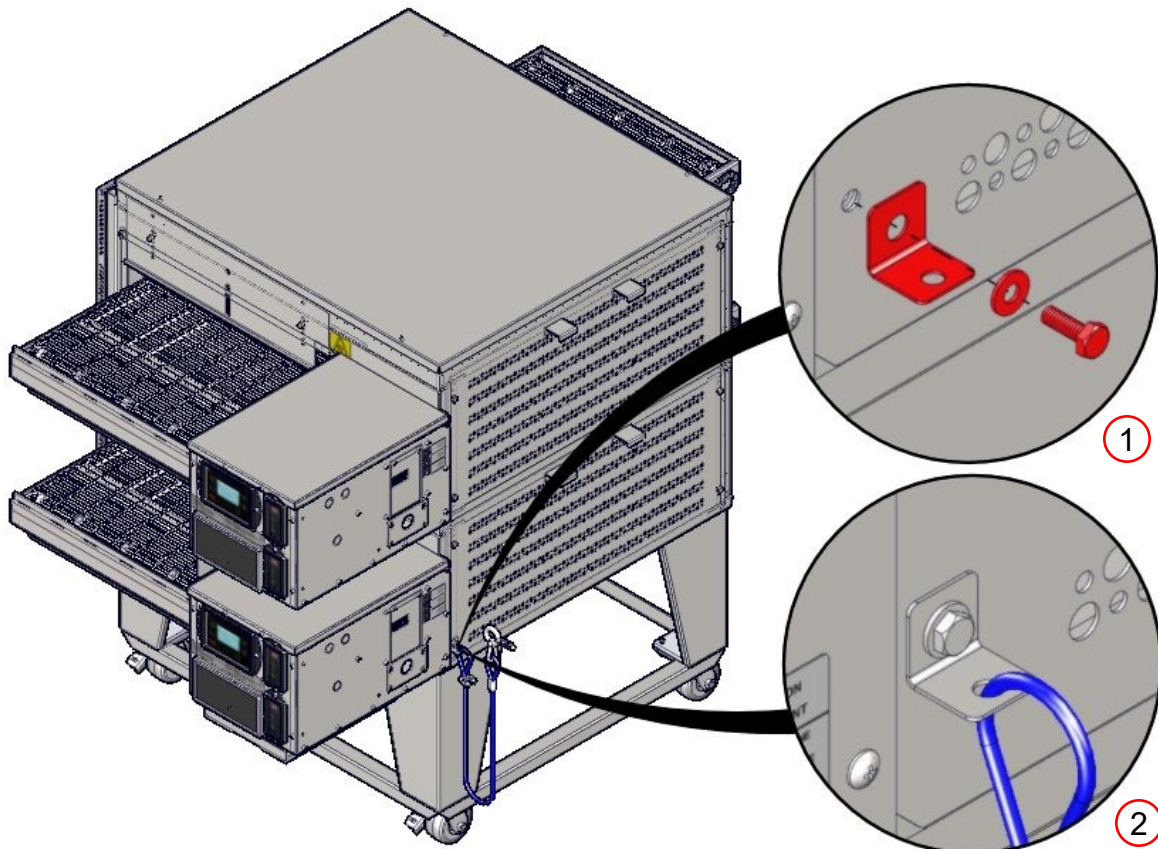
 **All installations must conform to local building and mechanical codes.**

NOTE

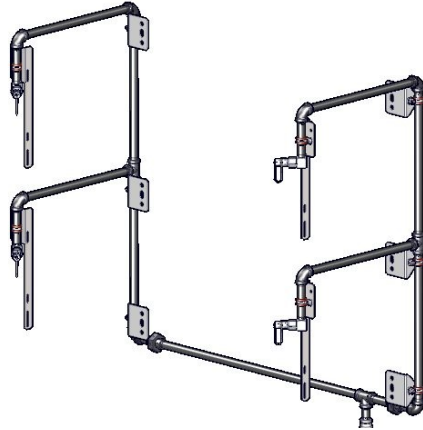
Restraint

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

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

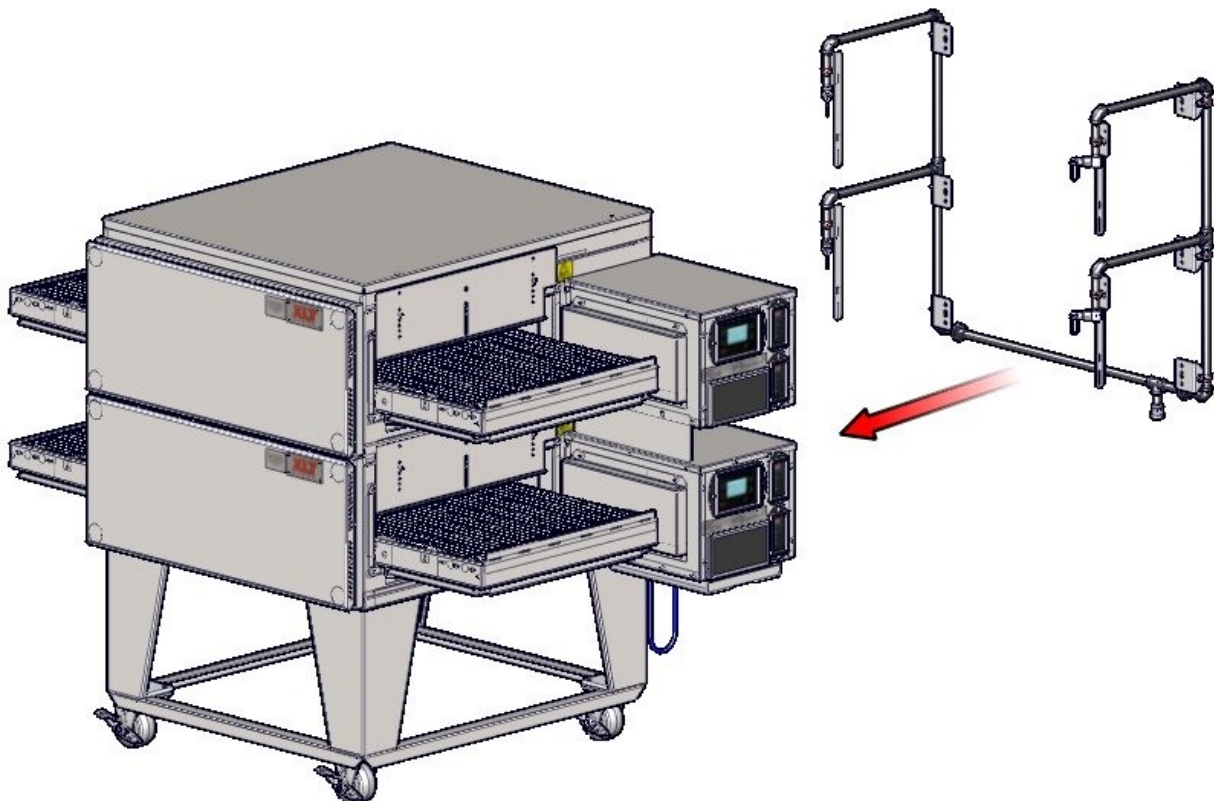


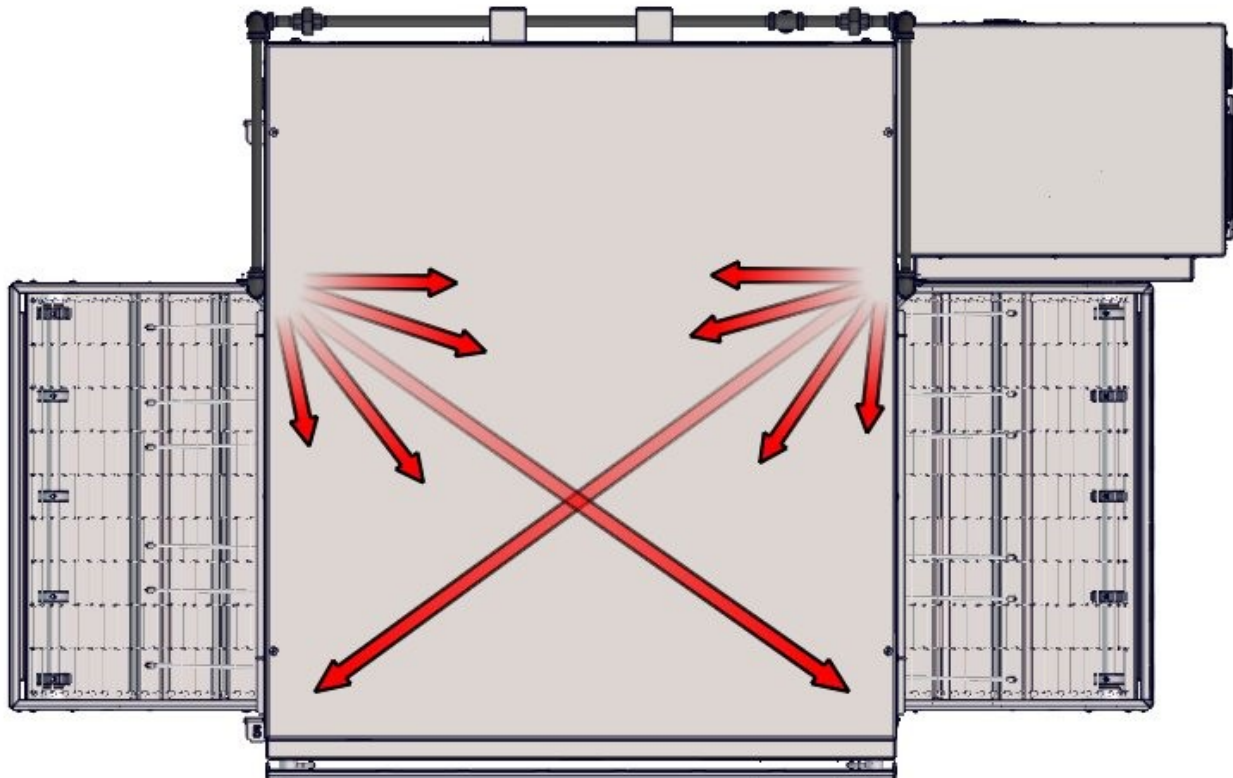
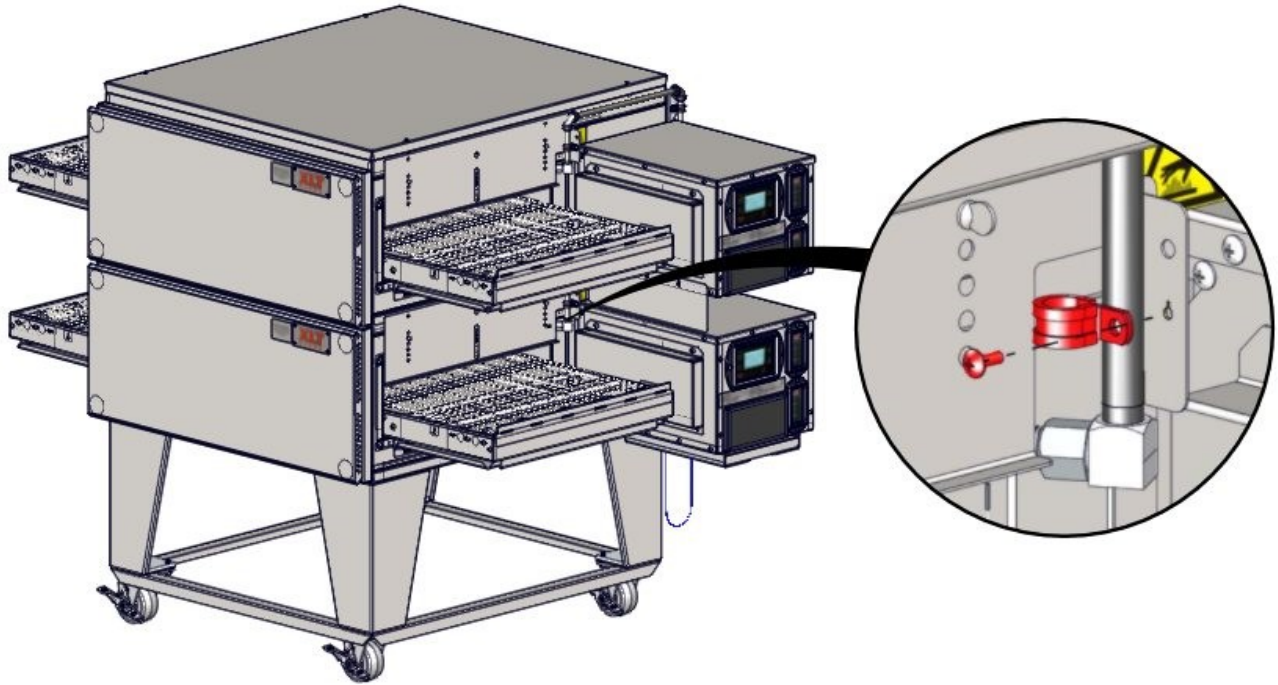
The requirement for fire suppression systems vary by location and the authority having jurisdiction. If you are required to install fire suppression on your oven, a pre-assembled piping kit is available that utilizes pre-existing holes that simplify installation and future service.



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

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





Ventilation Requirements

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

Ventilation Guidelines

Obtain information from the authority having jurisdiction to determine the requirements for your installation. Your ventilation hood supplier and HVAC contractor should be contacted to provide guidance. An air balance test is highly recommended and should be performed by a licensed contractor. A properly engineered and installed ventilation hood and HVAC system will expedite approval, reduce all maintenance costs, and provide a more comfortable working environment. XLT also recommends that the operator controls for the ovens and the operator control 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:



CAUTION

DO NOT wear loose clothing, jewelry or long hair while performing this test. These create a danger of becoming caught in moving parts which may cause injury or damage to equipment.

- The oven must be operating at 450°-500°F / 232°-260°C.
- The conveyor must not be moving.
 - Remove chain guard from side of the control box.
 - Lift conveyor up and move into bake chamber approximately three (3) inches.
 - Remove chain/s from sprocket/s on side of the conveyor assembly. CAUTION the sprocket of the Conveyor motor will still be moving.
- 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.

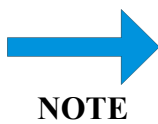
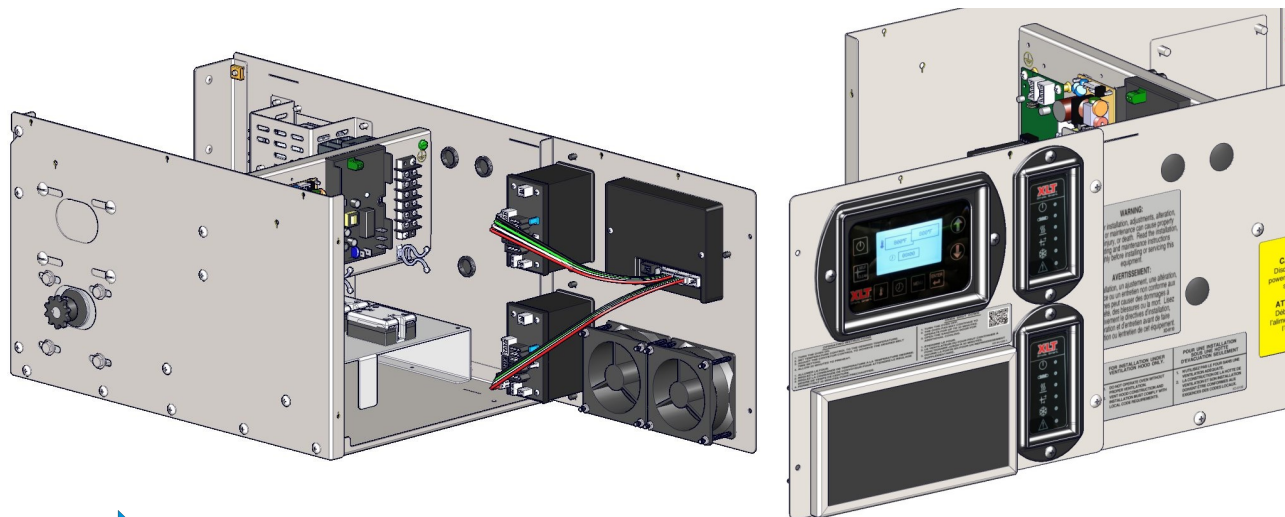
All ovens are tested at the factory for functional operation. Operation is verified and adjustments are made to ensure proper function. However, field conditions are sometimes different than factory conditions. **It is necessary to have an authorized service technician verify operation and make field 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 and the Authorized Distributor to initiate Warranty Policy. **If the Start-Up Checklist is not filled out completely and returned to XLT, the Warranty will not be honored.**

Start-up Procedure

1. Ensure that all ovens have been installed in accordance with the Installation & Operation Manual and that all utilities are connected to the ovens in compliance with local building codes.
2. Fill out Step 1 on the checklist with all information and print legibly.
3. Place all control boxes in service position. Start each oven and complete form.
4. Complete Start-up checklist with owner signature and return to XLT.

Service Position



NOTE

All XLT ovens will come programmed for a bake time of 10:00 minutes and a temperature of 800°F/427°C. End users are responsible for determining oven settings. The tables below indicate minimum and maximum values for bake time and temperature.

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

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

Oven Will Reach 1000°F In Self Clean Mode



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.

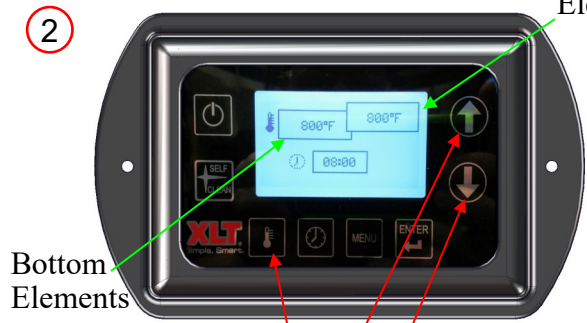


Turn On



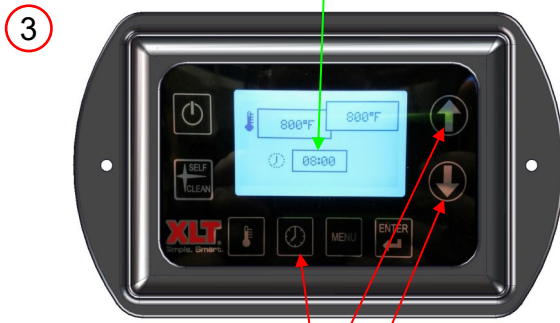
Power Oven On
(Hold for one (1) second)

Temperature Adjustment



Press TEMP button for three (3) seconds. To adjust temperature use either the UP or DOWN arrow. Press the TEMP button to change to other temp. Press ENTER to save.

Belt Time Adjustment



Press the time button for three (3) seconds. To adjust belt time use either the UP or DOWN arrow. Press ENTER to save. If split belt press the time button to change to other time once first time is saved.

Turn Off



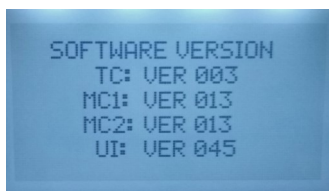
Power Oven Off
(Hold for one (1) second)

**TIP**

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

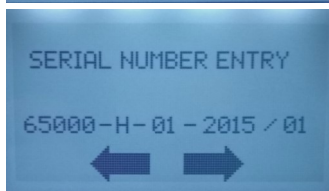
Factory Tech Mode

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



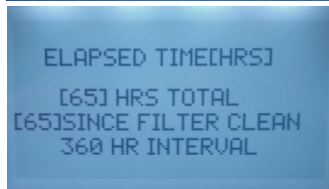
Software Version

MC, TC, & 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.



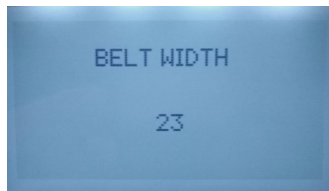
Elapsed Time

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



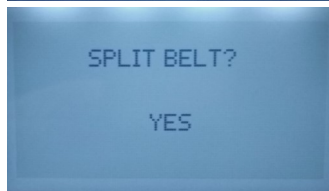
Belt Length

There is currently only 36 belt length.



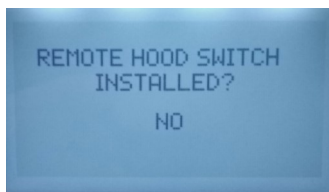
Belt Width

There is currently only 23 belt width.



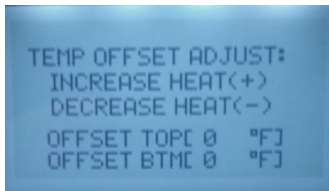
Split Belt

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.



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.



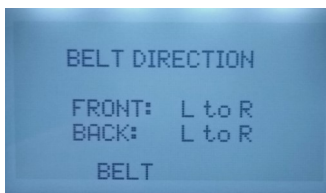
High Temp

Can be reduced in only 10 degree increments from factory default of 1000 degrees Fahrenheit (Self Clean mode temperature). No less than 500 degrees Fahrenheit. To change press ENTER and use Up/Down arrows to change and press ENTER to accept and advance.



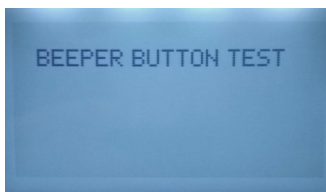
Low Temp

The Oven can be reduced to 200 degrees Fahrenheit the factory default is 250 degrees Fahrenheit. To change press ENTER and use Up/Down arrows to change and press ENTER to accept and advance.



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 then ENTER to accept and advance. If the conveyor is a split belt, then press ENTER once again and use the TIME button to toggle between belts, Up/Down arrows to change the settings and then press ENTER to accept and advance. The wire belt is non-directional and doesn't physically need changed.



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 twelve 12 preset menus).
4. To select desired menu press ENTER. The number should have a solid black box around it.
5. To change to another menu selection press MENU and the solid black box will disappear and the number will start flashing.
6. When the number is flashing pressing MENU will exit Menu Mode.

Change Menu Setting

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

Additional User Options

Lock Settings

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

Fahrenheit To Celsius

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

Self Clean

1. To start the self clean operation, press the self clean button. After you give confirmation, the oven will increase temperature to 1000°F (538°C) and hold for one (1) hour to burn off any food product that has accumulated on the heating panels. Once the hour is over, the oven will automatically shut off. It is not recommended to leave the oven unattended while the self clean operation is in process.

Oven Control LED's

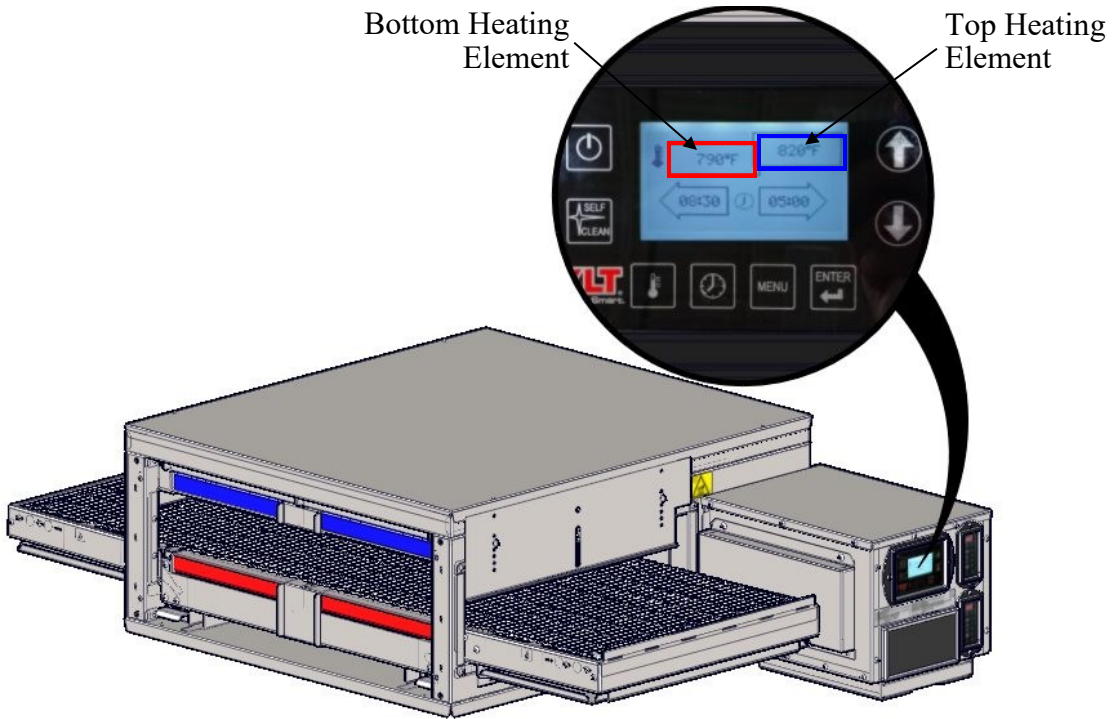


LED's Status:

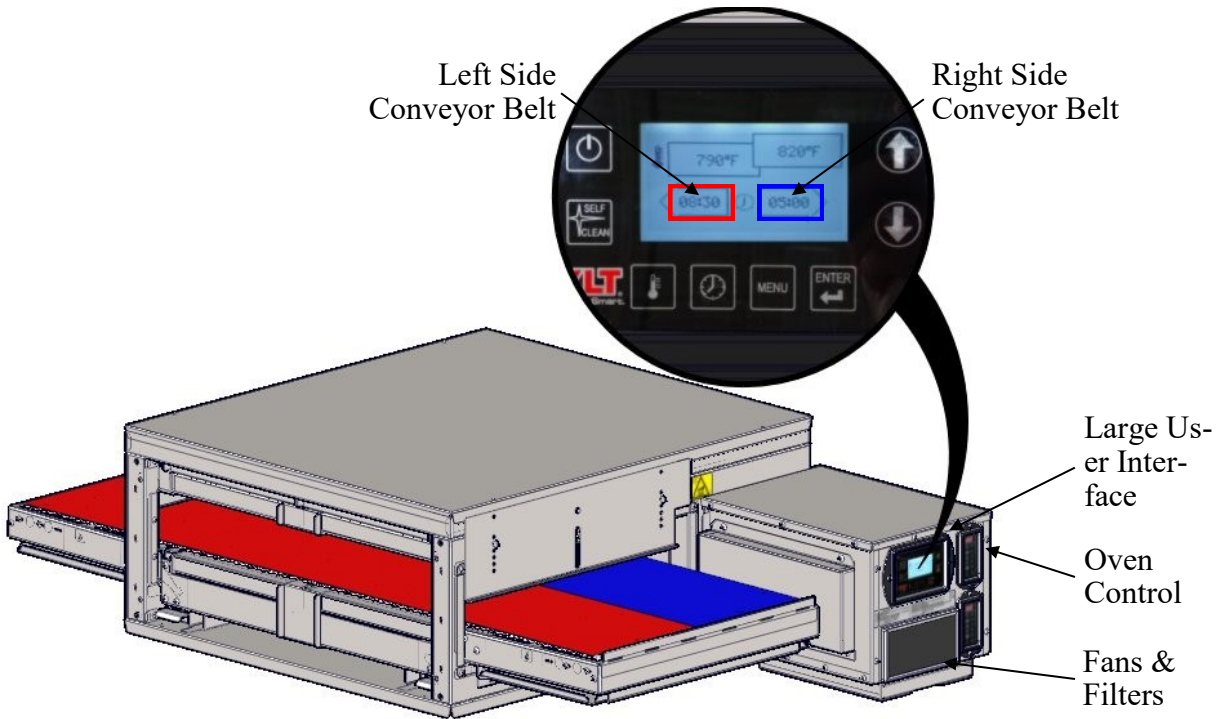
1. Power - Green (Illuminated when oven has power)
2. Conveyor - Green (Illuminated when conveyors are active)
3. Heat - Green (Illuminated when the SSR receives power)
4. Self Clean - Green (Illuminated when oven is in self cleaning mode)
5. Cool Down - Green (Illuminated when oven is in cool down mode)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

(All LED's on for reference)

Temperature Control



Split Belt Conveyor Time Control



Your XLT oven is constructed of stainless steel. Most commercial cleaning agents may be used safely on all stainless steel surfaces. Check application restrictions on product label prior to usage. Observe recommended precautionary and safety measures as dictated by the product manufacturer.

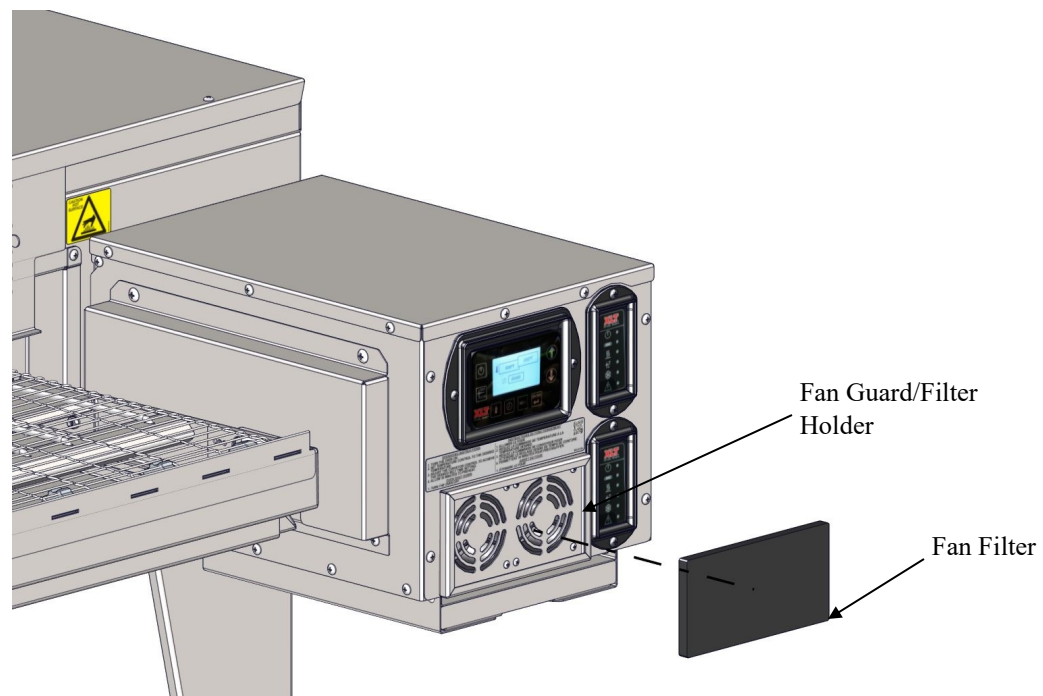
Do not use caustic cleaner on the conveyor bearings.

Do not use abrasive cleaners or products containing bleach. Bleach may cause stainless steel to discolor and/or corrode. Areas with heavy buildup should be sprayed with appropriate cleaner and allowed to soak for up to five (5) minutes prior to wiping clean.

Do not use abrasive pads as they can scratch stainless steel surfaces. 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 Large User Interface or Oven Controls.

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



Cooling Filter Maintenance

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



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



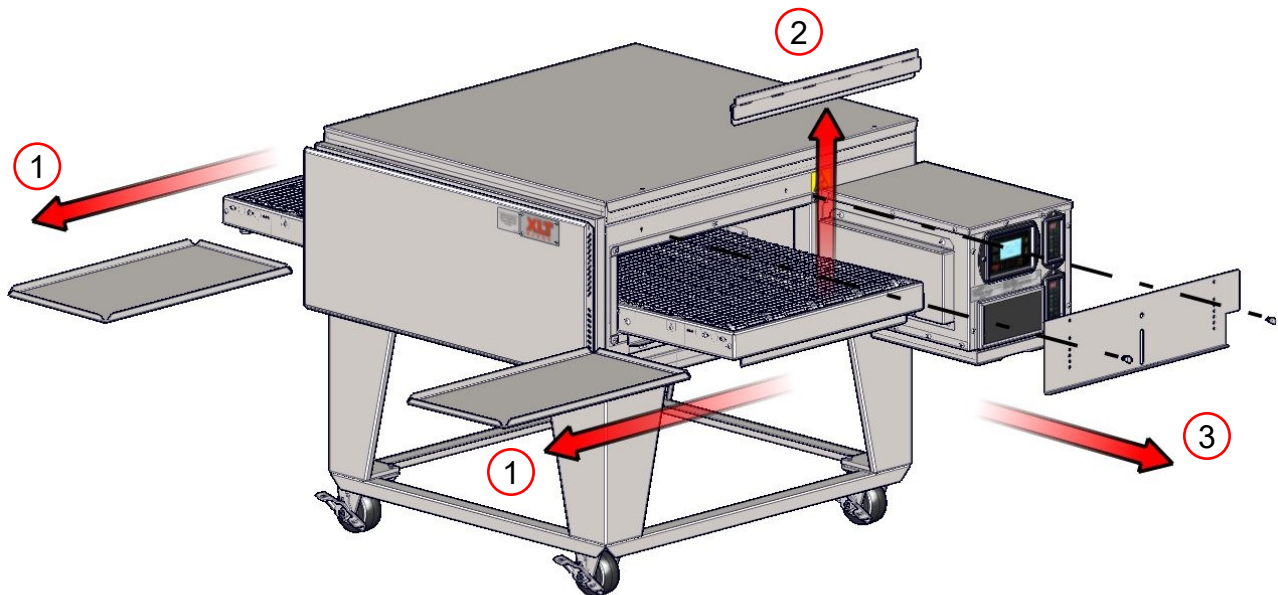
If the oven is to be removed from its installed location for cleaning or servicing, the following procedure is to be followed:

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



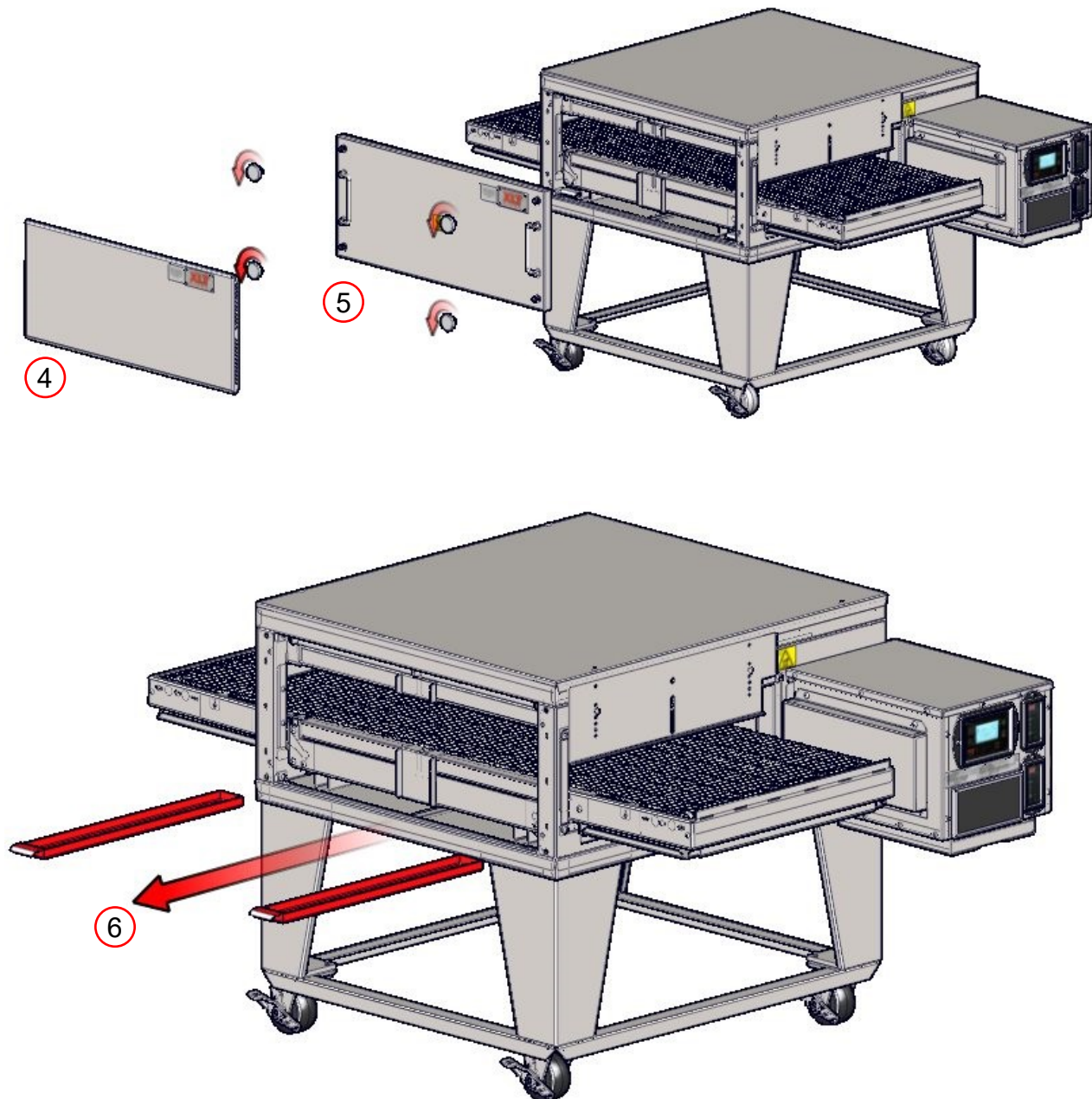
TIP

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





Front Panels can weigh up to 27 lbs. [13 kg]. Use caution when lifting.



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

- Rear of Control Box
- Underneath Control Box

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

Oven Maintenance Schedule					
		Daily	Weekly	Monthly	Semi-Annual
Cleaning					
	Empty Crumb Trays	<input type="checkbox"/>			
	Wipe down Front, Sides, & Top	<input type="checkbox"/>			
	Wipe down Control Box & Control Panel *	<input type="checkbox"/>			
	Run Self Clean Mode	<input type="checkbox"/>			
	Clean Fan Filters	<input type="checkbox"/>			
	Remove large debris from Conveyor		<input type="checkbox"/>		
	Remove debris from inside Bake Chamber			<input type="checkbox"/>	
	Clean grease trays inside Bake Chamber			<input type="checkbox"/>	
	Clean Heating Elements			<input type="checkbox"/>	
	Clean inside Bake Chamber				<input type="checkbox"/>
	Clean Conveyor Assembly				<input type="checkbox"/>
Inspection					
	Check Fan Filters for dirt	<input type="checkbox"/>			
	Check Conveyor Wire Belt for Stretch		<input type="checkbox"/>		
	Check Conveyor Drive Roller Chain for Stretch			<input type="checkbox"/>	
Adjust					
	Conveyor Wire Belt			<input type="checkbox"/>	
Lubricate					
	Conveyor Drive Roller Chain				<input type="checkbox"/>
Replace					
	Fan Filters				<input type="checkbox"/>

* Do not use caustic cleaners on the control panel. Only use cleaners compatible with Lexan® on the face of the Large User Interface or Oven Controls.

* Do not use caustic cleaners on conveyor bearings.

* 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 all power to the oven turned off before any cleaning is done.

Proper Cooking

Experimentation is about the only way to determine proper time and temperature settings. While your product 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)
- The type of pan used
- Raw ingredient temperature (frozen?)

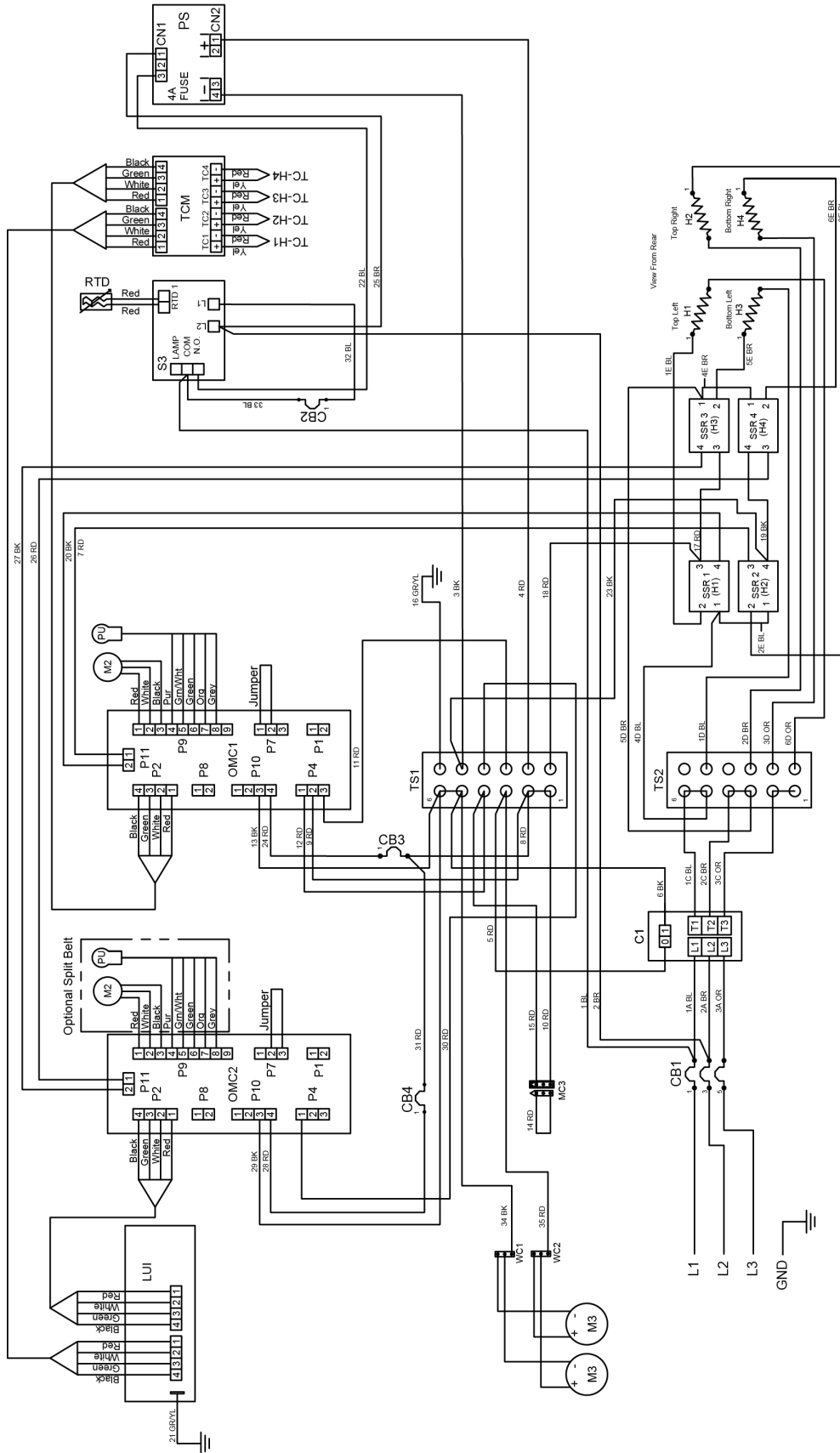
XLT ovens can be configured to cook a wide variety of food items. We encourage you to experiment by trying different temperatures and belt speeds. XLT can assist you with your oven/product configurations.

Mechanical Function

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

1. Verify that the power cord to the oven is connected and the disconnect is in the “on” position.
2. Check to see that the circuit breakers in the building electrical service panel have not been tripped or turned off.
3. Check all circuit breakers on the oven control panel to ensure they have not been tripped.
4. Ensure proper voltage, amperage, and wire size.

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

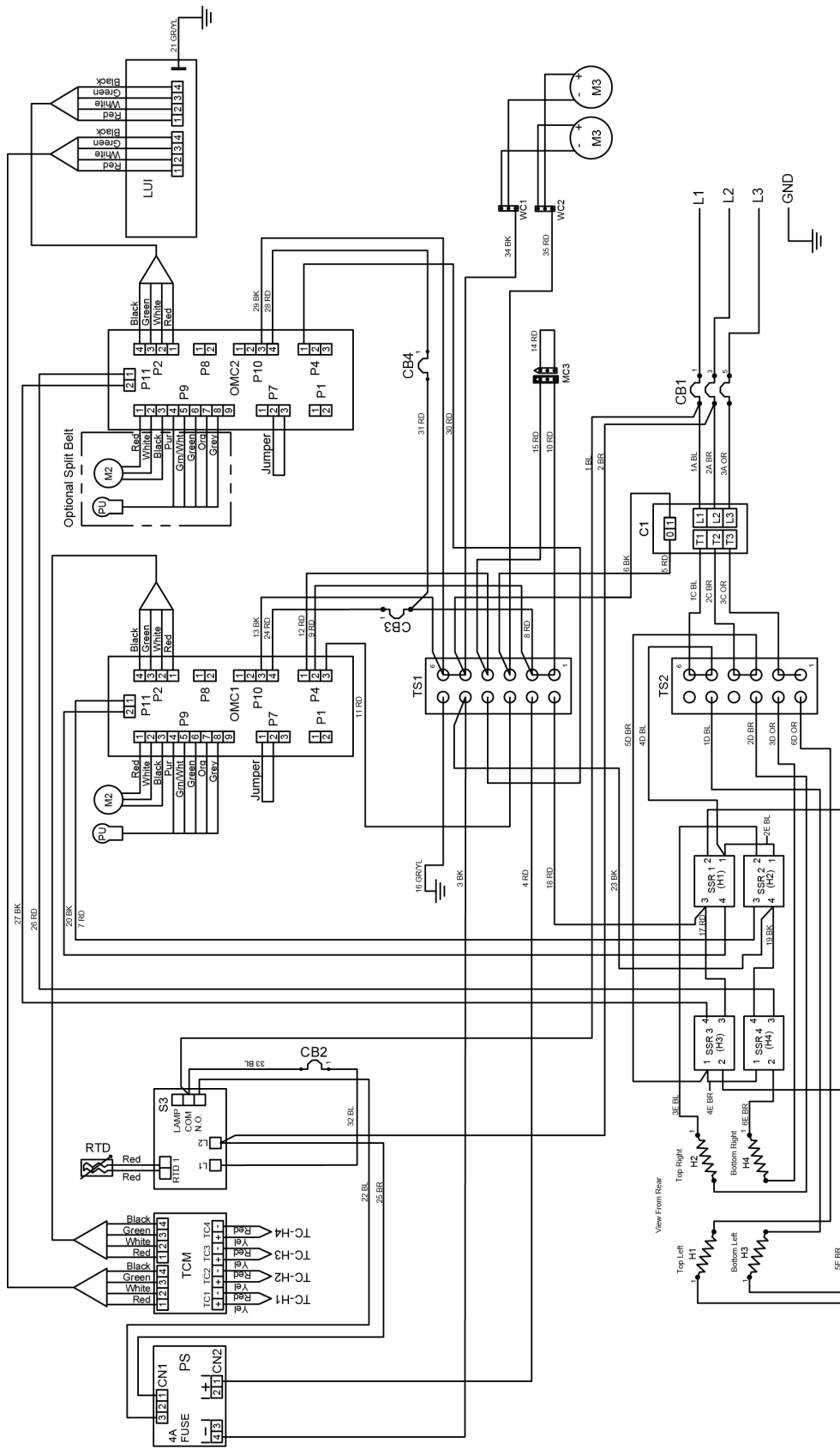


- C1 Contactor, 50 Amp
- CB1 Circuit Breaker, 40 Amp, Heating Elements
- CB2 Circuit Breaker, 1/2 Amp, High Limit
- CB3 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB4 Circuit Breaker, 1/2 Amp, Conveyor Motor
- H1-H4 Heating Element, 208 or 240VAC, 2400 W
- LUI Large User Interface
- M2 Motor, Conveyor
- M3 Motor, Cooling Fan
- OMC1 Oven Control, Main
- OMC2 Oven Control, Aux, Split Belt
- PS Power Supply
- PU Pick-Up
- RTD, High Limit
- TS1 Switch, High Limit
- SSR1 Solid State Relay, 25 Amp
- SSR2 Solid State Relay, 25 Amp
- SSR3 Solid State Relay, 25 Amp
- SSR4 Solid State Relay, 25 Amp
- TC1-TC4 Thermocouple
- TCM Thermocouple Module
- TS1 Terminal Strip
- TS2 Terminal Strip
- WC1 Wago Connector
- WC2 Wago Connector

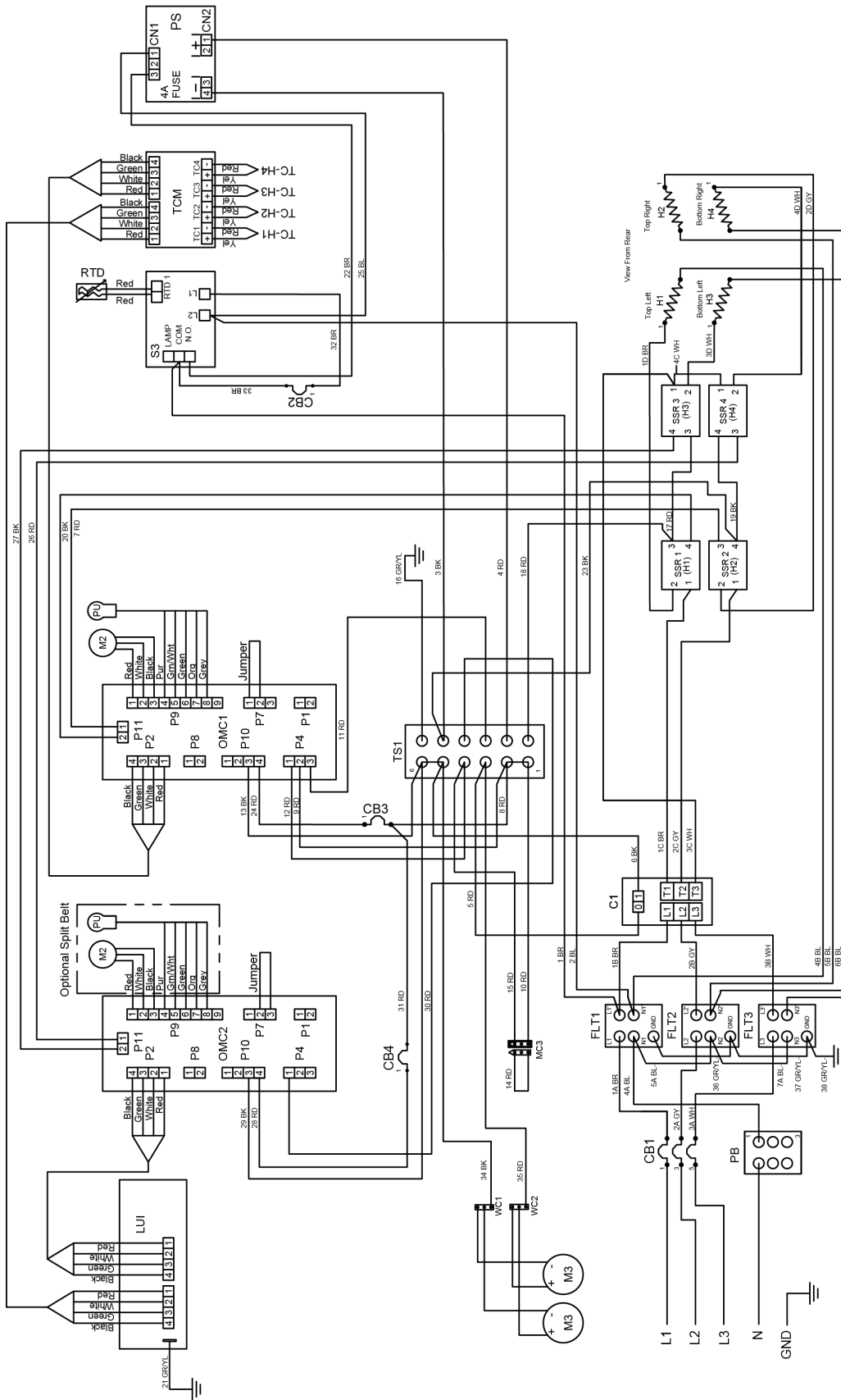
R3A-2336

208 VAC 3 PH 60 HZ
RD-9130A-208_240-2400-4 LH
LH Controls Left Side
08/01/19





- C1 Contactor, 50 Amp
- CB1 Circuit Breaker, 40 Amp, Heating Elements
- CB2 Circuit Breaker, 1/2 Amp, High Limit
- CB3 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB4 Circuit Breaker, 1/2 Amp, Conveyor Motor
- H1-H4 Heating Element, 208 or 240VAC, 2400 W
- LUI Large User Interface
- M2 Motor, Conveyor
- M3 Motor, Cooling Fan
- RD-Red
- BK-Black
- BL-Blue
- BR-Brown
- GR/YL-Green Yellow
- OR-Orange
- WH-White
- GY-Gray
- OMC1 Oven Control, Main
- OMC2 Oven Control, Aux, Split Belt
- PS Power Supply
- PU Pick-Up
- RTD RTD, High Limit
- S3 Switch, High Limit
- SSR1 Solid State Relay, 25 Amp
- SSR2 Solid State Relay, 25 Amp
- SSR3 Solid State Relay, 25 Amp
- SSR4 Solid State Relay, 25 Amp
- TC1-TC4 Thermocouple
- TCM Thermocouple Module
- TS1 Terminal Strip
- TS2 Terminal Strip
- WC1 Wago Connector
- WC2 Wago Connector
- R3A-2336
- 208 VAC 3 PH 60 HZ
- RD-9130A-208_240-2400-4 RH
- RH Controls Right Side
- 08/01/19

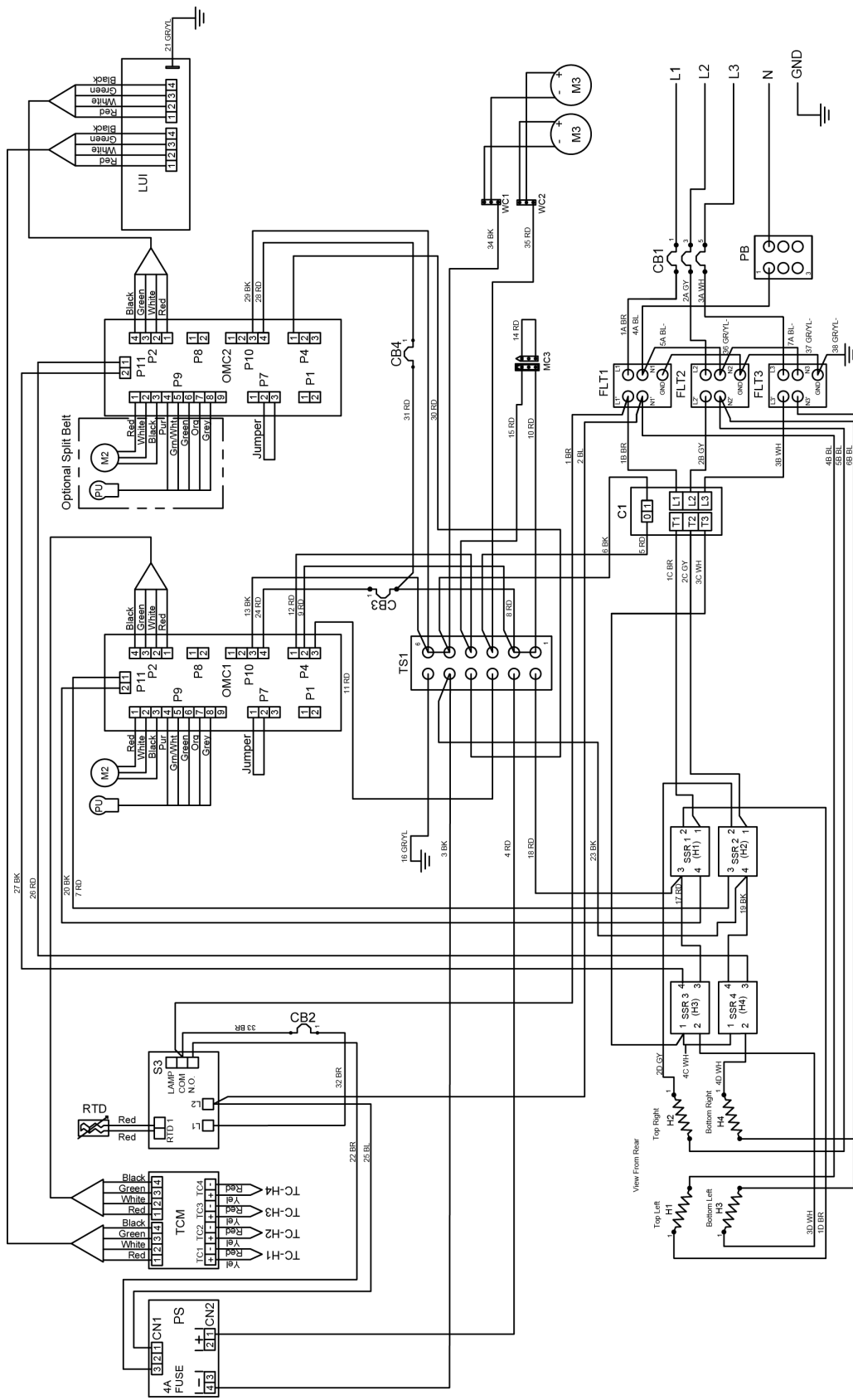


- C1 Contactor, 50 Amp
- CB1 Circuit Breaker, 40 Amp, Heating Elements
- CB2 Circuit Breaker, 1/2 Amp, High Limit
- CB3 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB4 Circuit Breaker, 1/2 Amp, Conveyor Motor
- H1-H4 Heating Element, 208 VAC, 2400 W
- FLT1 Power Filter, EMI, L1
- FLT2 Power Filter, EMI, L2
- FLT3 Power Filter, EMI, L3
- LUI Large User Interface
- RD-Red BK-Black BL-Blue BR-Brown GRYL-Green Yellow OR-Orange WH-White GY-Gray
- M2 Motor, Conveyor
- M3 Motor, Cooling Fan
- OMC1 Oven Control, Main
- OMC2 Oven Control, Aux, Split Belt
- PB Power Block
- PS Power Supply
- PU Pick-Up
- RTD, High Limit
- RTD, High Limit
- Switch, High Limit
- TS1 Terminal Strip
- WC1 Wago Connector
- WC2 Wago Connector
- SSR1 Solid State Relay, 25 Amp
- SSR2 Solid State Relay, 25 Amp
- SSR3 Solid State Relay, 25 Amp
- SSR4 Solid State Relay, 25 Amp
- TC1-TC4 Thermocouple
- TCM Thermocouple Module
- TS1 Terminal Strip
- WC1 Wago Connector
- WC2 Wago Connector

R3A-2336

380 VAC 3 PH 50 Hz
RD-9130A-380-2400-4 LH
LH Controls Left Side
08/01/19





- C1 Contactor, 50 Amp
- CB1 Circuit Breaker, 40 Amp, Heating Elements
- CB2 Circuit Breaker, 1/2 Amp, High Limit
- CB3 Circuit Breaker, 1/2 Amp, Conveyor Motor
- CB4 Circuit Breaker, 1/2 Amp, Conveyor Motor
- H1-H4 Heating Element, 208 VAC, 2400 W
- FLT1 Power Filter, EMI, L1
- FLT2 Power Filter, EMI, L2
- FLT3 Power Filter, EMI, L3
- LUI Large User Interface
- M2 BK-Black
- M3 BL-Blue
- BR-Brown
- GR/YL-Green Yellow
- OR-Orange
- WH-White
- GY-Gray
- M2 Motor, Conveyor
- M3 Motor, Cooling Fan
- OMC1 Oven Control, Main
- OMC2 Oven Control, Aux, Split Belt
- PB Power Block
- PS Power Supply
- PU Pick-Up
- RTD RTD, High Limit
- S3 Switch, High Limit
- SSR1 Solid State Relay, 25 Amp
- SSR2 Solid State Relay, 25 Amp
- SSR3 Solid State Relay, 25 Amp
- SSR4 Solid State Relay, 25 Amp
- TC1-TC4 Thermocouple
- TCM Thermocouple Module
- TS1 Terminal Strip
- WC1 Wago Connector
- WC2 Wago Connector

R3A-2336

380 VAC 3 PH 50 Hz
RD-9130A-380-2400-4 RH
RH Controls Right Side
08/01/19



Product Certifications and Applicable Codes

Radiant Oven will be Certified to the following standards:

Standard XLT Oven Certifications¹ :

XLT Electric Ovens:

1. UL197:2010 Ed.10 Commercial Electric Cooking Appliances
2. NSF 4-2016 Sanitation for Commercial Cooking, Rethermalization, and Powered Hot Food Holding and Transport Equipment

World XLT Oven Certifications¹ :

XLT Electric Ovens:

1. IEC 60335-2-42:2002 +AMD1:2008 +AMD2:2017 Safety of Household Appliances and Similar Electrical Appliances
2. IEC 60335-1:2010 +AMD1:2013 +AMD2:2016 Household and similar electrical appliances - Safety Part 1- General requirements; Low Voltage Directive (LVD)
3. EN 55014-1:2006 +A1:2009 +A2:2011 EMC household appliances, electric tools & similar appliances Part 1-Emmissions
4. EN 55014-2:2015 EMC household appliances, electric tools & similar appliances Part 2- Immunity
5. EN 62233:2008 Measurement methods for electromagnetic fields of household appliances and similar apparatus with regard to human exposure

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

1st step: Fill out all information and print legibly

<p>Start-Up Information Date of Start-Up: _____ Start-Up by: <input type="checkbox"/> XLT <input type="checkbox"/> Other Phone #: _____ Start-Up Performed by: _____</p> <p>Installer Information Date of installation: _____ Installed by: <input type="checkbox"/> XLT <input type="checkbox"/> Other Company: _____ Phone #: _____ Installed by: _____</p>	<p>XLT PO Box 9090 Wichita, KS 67277 FAX: 316-943-2769</p>
<p>Contact Information Store Name: _____ Address: _____ City: _____ State: _____ Zip: _____ Phone #: _____ E-mail: _____ Contact Person: _____</p>	<p>Radiant Oven Size: <input type="checkbox"/> 2336</p>
<p>Electrical Utilities present at installation: <input type="checkbox"/> Electric Electrical utilities accessible: <input type="checkbox"/> Yes <input type="checkbox"/> No Separate electrical circuit per oven: <input type="checkbox"/> Yes <input type="checkbox"/> No</p>	
<p>Facility Information: <input type="checkbox"/> Freestanding <input type="checkbox"/> Strip Mall <input type="checkbox"/> New construction <input type="checkbox"/> Existing location <input type="checkbox"/> Remodel Oven Location: <input type="checkbox"/> Against wall <input type="checkbox"/> In corner <input type="checkbox"/> Island Restraint Cable installed on bottom oven: <input type="checkbox"/> Yes <input type="checkbox"/> No</p>	
<p>HVAC/Contractor Contact: _____ Address: _____ City: _____ State: _____ Zip: _____ Phone #: _____ Cell: _____ E-mail: _____ Hood manufacturer _____ Interlock system for non-XLT hood: <input type="checkbox"/> Yes <input type="checkbox"/> No Air balance test performed: <input type="checkbox"/> Yes <input type="checkbox"/> No Smoke test performed: <input type="checkbox"/> Yes <input type="checkbox"/> No</p>	
<p>Installation & Operation Manual presented to store operator: <input type="checkbox"/> Yes <input type="checkbox"/> No Customer or store operator shown how to disassemble and clean ovens: <input type="checkbox"/> Yes <input type="checkbox"/> No All Oven features explained: <input type="checkbox"/> Yes <input type="checkbox"/> No Ovens ran for 30 min: <input type="checkbox"/> Yes <input type="checkbox"/> No Air-born contaminates: <input type="checkbox"/> Flour <input type="checkbox"/> Cornmeal <input type="checkbox"/> Grease Other _____ On-Site food prep: <input type="checkbox"/> Yes <input type="checkbox"/> No Test cook performed: <input type="checkbox"/> Yes <input type="checkbox"/> No Product: _____</p>	

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

2nd step: Place all control boxes in service position and document settings. Start each oven and complete form below.

<u>Oven #1</u>	<input type="checkbox"/> N/A	Remove heater shipping clips:	<input type="checkbox"/>
Model #: _____			
Serial #: _____			
Electrical Supply (per oven):			
_____ Volts	_____ Amps	_____ Hz	_____ Phase
<u>Oven #2</u>	<input type="checkbox"/> N/A	Remove heater shipping clips:	<input type="checkbox"/>
Model #: _____			
Serial #: _____			
Electrical Supply (per oven):			
_____ Volts	_____ Amps	_____ Hz	_____ Phase
<u>Oven #3</u>	<input type="checkbox"/> N/A	Remove heater shipping clips:	<input type="checkbox"/>
Model #: _____			
Serial #: _____			
Electrical Supply (per oven):			
_____ Volts	_____ Amps	_____ Hz	_____ Phase
<u>Oven #4</u>	<input type="checkbox"/> N/A	Remove heater shipping clips:	<input type="checkbox"/>
Model #: _____			
Serial #: _____			
Electrical Supply (per oven):			
_____ Volts	_____ Amps	_____ Hz	_____ Phase

Customer Signature: _____ Date: _____

XLT Ovens
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Wichita, Kansas 67277

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