



XD-9004E  
GA-AD-KD-SWD-HC  
1/29/2014

**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](http://www.xltovens.com)

For use with the following XLT GAS Oven Versions:

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

For use with the following AVI Gas Hood Versions:

Standard (S) C  
World (W) C



XLT Ovens  
PO Box 9090  
Wichita, Kansas 67277  
US: 888-443-2751 FAX: 316-943-2769 INTL: 316-943-2751 WEB: [www.xltovens.com](http://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 & in this manual. Disconnect input power to the unit before performing any maintenance.
- This unit requires a ventilation hood. The installation must conform to local codes.
- This unit may be operated with either natural gas or liquid petroleum fuel as designated on the nameplate label located on the side of the unit.
- This unit must be operated by the same voltage, phase, & frequency of electrical power as designated on the nameplate label located on the side of the unit.
- Minimum clearances must be maintained from combustible & non-combustible construction materials.
- Follow all local codes when installing this unit.
- Follow all local codes to electrically ground the unit.
- Appliance is not to be cleaned with high pressure water.
- XLT ovens are certified for use in stacks of up to three (3) units of XLT products. Integration of other manufacturer's products into an oven stack is not recommended, & voids any warranties. XLT Ovens assumes no liability for mixed product applications.
- Failure to call XLT Customer Service at 1-888-443-2751 prior to contacting a repair company voids any & all warranties.
- PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

XLT Ovens has spent millions of dollars designing and testing our products as well as developing Installation & Operation Manuals. These manuals are the most complete and easiest to understand in the industry. However, they are worthless if they are not followed.


We have witnessed store operators and building owners lose many thousands of dollars in lost revenue due to incorrect installations. We highly recommend you follow all instructions given in this manual as well as follow best practices in plumbing, electrical, and HVAC building codes.

## Definitions & Symbols


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




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




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




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



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



**NOTE** Notes 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 D

Approval Date: 10/28/2013

XLT warrants gas ovens manufactured after April 1, 2009 and all electric ovens manufactured after April 1, 2011 to be free from any defect in material and workmanship under normal use for five (5) years from the date of original purchase by the end user, and further warrants main fan blades, conveyor shafts, and conveyor bearings for ten (10) years. XLT further warrants all ovens to be free from rust for ten (10) years from the date the equipment is originally purchased. XLT warrants AVI hoods to be free from any defect in material and workmanship under normal use for two (2) years from the date of original purchase by the end user purchaser. In the event of a part failure, XLT will furnish a replacement part and pay for all labor associated with the replacement of the part. If upon inspection XLT determines that the part is not defective, all incurred cost will be the responsibility of the end user purchaser. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of XLT. Damages are limited to the original purchase price.

### DUTIES OF THE OWNER:

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

### WHAT IS NOT COVERED:

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

### CLAIMS HANDLED AS FOLLOWS:

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

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 D

Approval Date: 10/28/2013

XLT warrants gas ovens manufactured after January 1, 2011 and all electric ovens manufactured after April 1, 2011 to be free from any defect in material and workmanship under normal use for two (2) years from the date of original purchase by the end user. XLT warrants AVI hoods to be free from any defect in material and workmanship under normal use for one (1) year from the date of original purchase by the end user. In the event of a part failure, XLT will furnish a replacement part to the Authorized Distributor. The Authorized Distributor will pay for all labor associated with the replacement of the part. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of the Authorized Distributor. 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 Authorized Distributor
- The equipment must be installed and operated in accordance with the written instructions furnished with the unit
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the written instructions furnished with the unit
- A copy of the "Initial Start-Up Checklist" must be filled out and returned to the Authorized Distributor when the unit is initially installed, and/or when the unit is removed and installed in another location
- The gas, electric, and HVAC utilities must be connected to the oven and installed by locally licensed contractors
- Failure to contact the Authorized Distributor prior to contacting a repair company for warranty work voids any and all warranties

### WHAT IS NOT COVERED:

- Freight damage
- Any part that becomes defective because of utility services (power surges, high or low voltages, high or low gas pressure or volume, contaminated fuel, or improper utility connections)
- Any part that becomes defective because of moisture and/or other contaminants
- Conveyor belts
- Filters
- Exhaust Fans
- Light Bulbs
- 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 Authorized Distributor must be notified. Upon notification, the Authorized Distributor will arrange for necessary repairs to be made by an authorized service agent. The Authorized Distributor will notify XLT Ovens of all discovered defects.



### 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](http://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	Updated Warranty and Start-Up Checklist	11/25/2013
E	Added Korean Information	01/29/2014

Warning & Safety Information.....	2
Warranty.....	4
Oven & Hood Descriptions .....	8
Oven Dimensions & Weights.....	10
Oven Gas Requirements.....	12
Oven Electrical Requirements.....	18
Oven Only Rough-In Specifications .....	19
Oven Assembly .....	20
Oven Installation .....	26
Oven Fire Suppression .....	27
Oven Ventilation Requirements & Guidelines.....	29
Oven Initial Start-Up.....	30
Oven Operation .....	31
Oven Operator Controls .....	32
Oven Cleaning.....	33
Oven Maintenance.....	37
Oven Troubleshooting.....	38
AVI Hood Description .....	41
AVI Hood Dimensions & Weights .....	42
AVI Recommended Exhaust Flow Rates.....	44
AVI Hood Electrical Requirements .....	46
AVI Hood Rough-In Specifications.....	47
AVI Hood Electrical Connections.....	48
AVI Hood Installation .....	64
AVI Hood Initial Start-Up.....	83
AVI Hood Operator Controls.....	84
AVI Hood Valance Kit.....	85
AVI Hood Duct Wrap Kit .....	88
AVI Hood Cleaning.....	89
AVI Hood Troubleshooting.....	90
Electrical Schematics .....	91
Certifications .....	109
Oven Start-Up Checklist .....	111
Hood Start-Up Checklist .....	113

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

Ovens				Hoods	
Australia	Korea	Standard	World	Standard	World
X3D-1832-AE	X3D-1832-K	X3D-1832-S	X3D-1832-W	H3C-1832-S	H3C-1832-W
X3D-1855-AE	X3D-1855-K	X3D-1855-S	X3D-1855-W	H3C-1855-S	H3C-1855-W
X3D-2440-AE	X3D-2440-K	X3D-2440-S	X3D-2440-W	H3C-2440-S	H3C-2440-W
X3D-3240-AE	X3D-3240-K	X3D-3240-S	X3D-3240-W	H3C-3240-S	H3C-3240-W
X3D-3255-AE	X3D-3255-K	X3D-3255-S	X3D-3255-W	H3C-3255-S	H3C-3255-W
X3D-3270-AE	X3D-3270-K	X3D-3270-S	X3D-3270-W	H3C-3270-S	H3C-3270-W
X3D-3270-2B-AE	X3D-3270-2B-K	X3D-3270-2B-S	X3D-3270-2B-W	H3C-3270-2B-S	H3C-3270-2B-W
X3D-3855-AE	X3D-3855-K	X3D-3855-S	X3D-3855-W	H3C-3855-S	H3C-3855-W
X3D-3870-AE	X3D-3870-K	X3D-3870-S	X3D-3870-W	H3C-3870-S	H3C-3870-W
X3D-3870-2B-AE	X3D-3870-2B-K	X3D-3870-2B-S	X3D-3870-2B-W	H3C-3870-2B-S	H3C-3870-2B-W

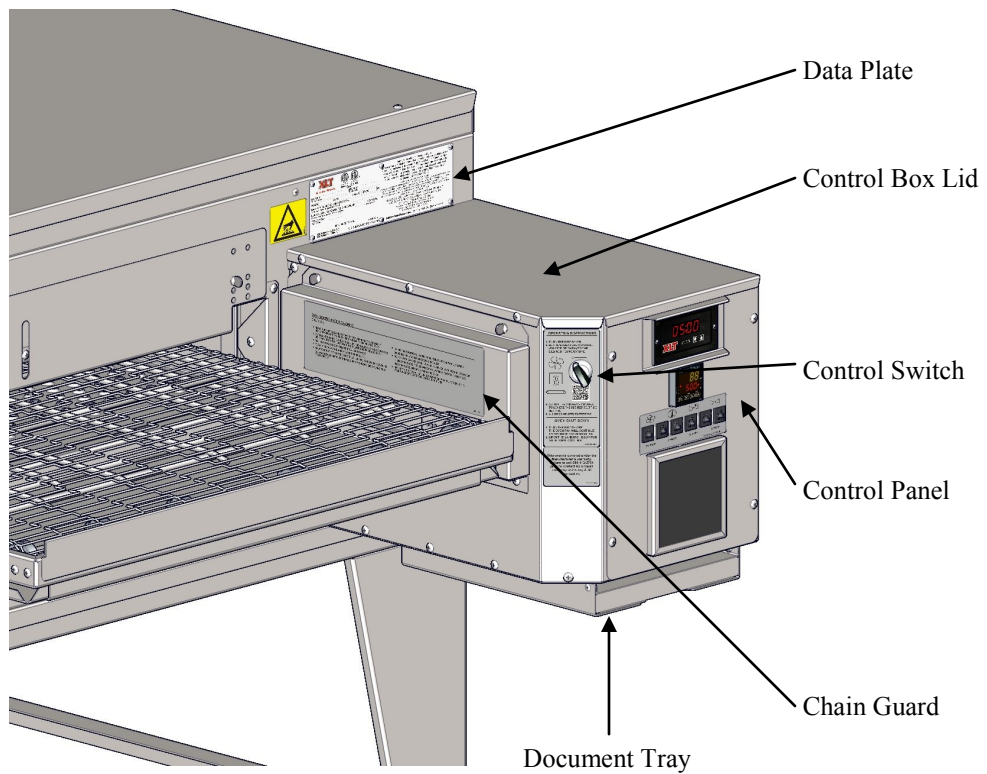
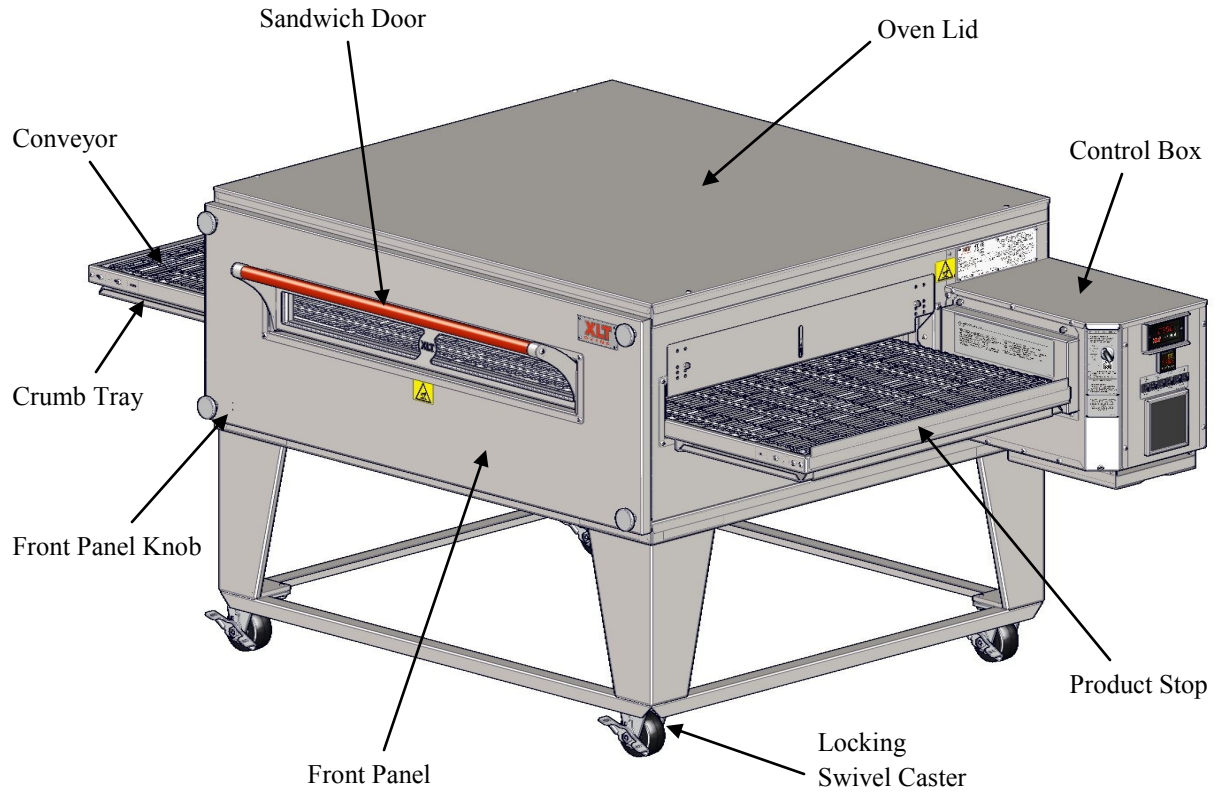
The first 2 digits of the model number represent the conveyor width and the last two digits indicate the bake chamber length. The ovens may be used in a single, double, or triple oven stack configuration. All ovens are gas-fired and are available in Natural gas or Liquid Petroleum gas models (Electric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

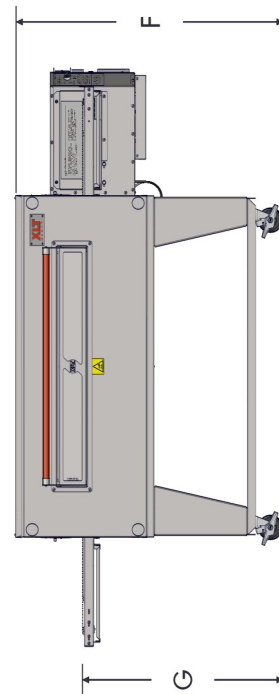
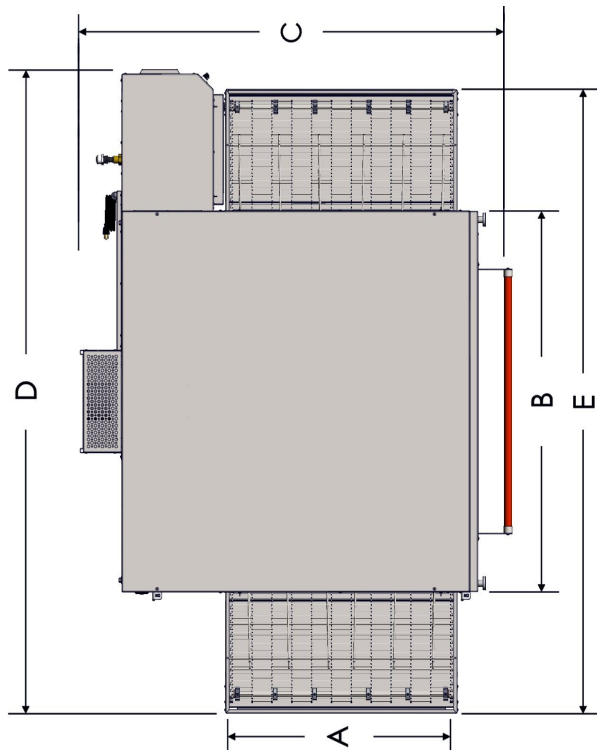
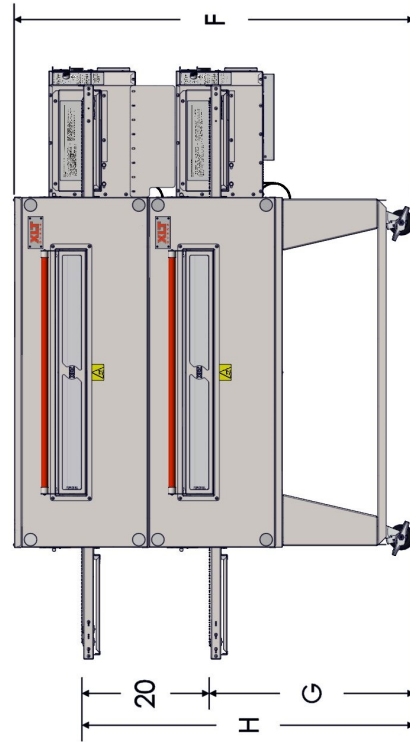
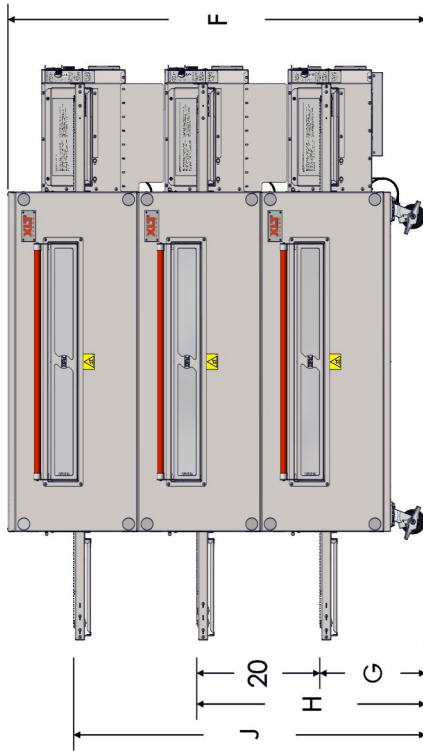
## OVEN DESCRIPTION

Food product is placed on the stainless steel wire conveyor belt on one side of the oven. The conveyor then transports the food through the bake chamber at a user-controlled speed. This provides repeatable and uniform food cooking. The conveyors can be easily configured to move either left-to-right or right-to-left. A large center sandwich door allows the introduction or removal of food items for cooking at shorter times. Precise temperatures are user adjustable and maintained by a digital control.

An easily removable front panel allows the full cleaning of the oven interior. All exposed oven surfaces both exterior and interior are stainless steel. The conveyor is a one piece design and is removed from the side with the conveyor chains. 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.





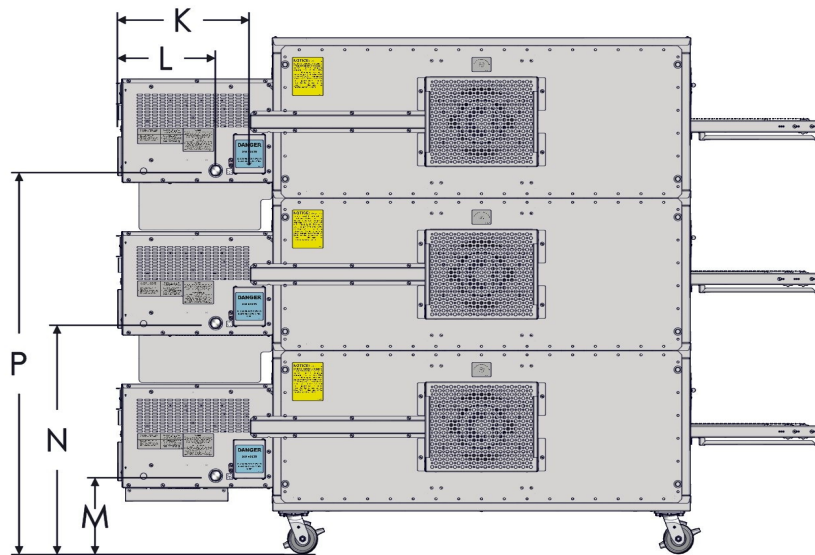
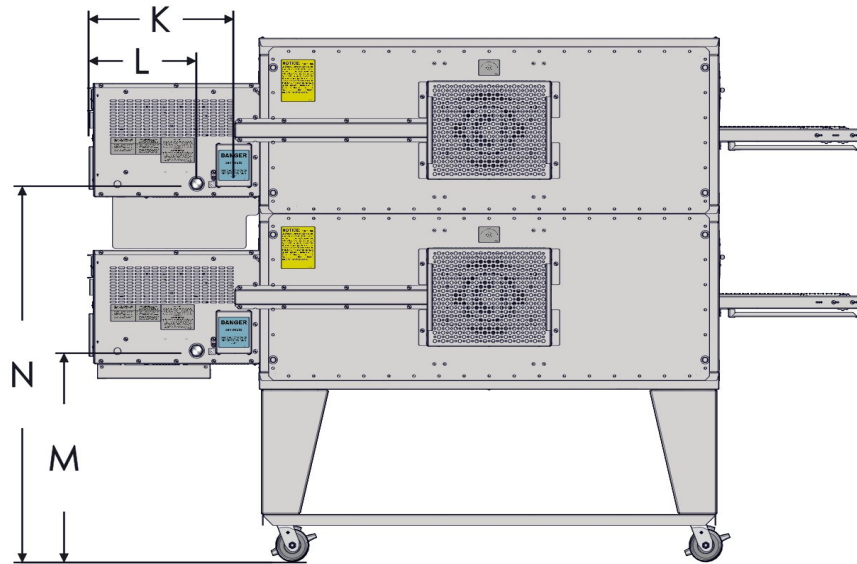
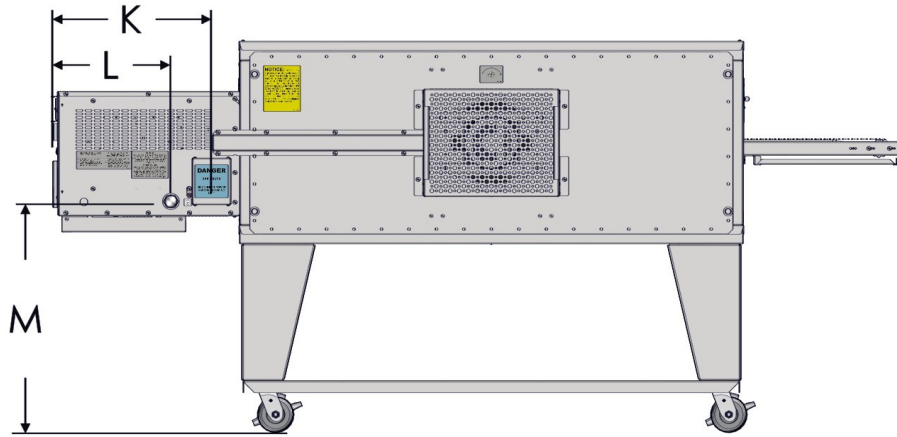


# OVEN DIMENSIONS & WEIGHTS

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	477 [216]	612 [278]
1855	18 [457]	55 [1397]	48 3/8 [1229]	93 1/4 [2369]	90 1/4 [2292]	42 3/4 [1086]	32 [813]	N/A	N/A	624 [283]	802 [364]
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	543 [246]	698 [317]
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	629 [285]	787 [357]
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	757 [343]	935 [424]
3270	32 [813]	70 [1778]	62 3/8 [1584]	108 1/4 [2750]	105 1/4 [2673]	42 3/4 [1086]	32 [813]	N/A	N/A	879 [399]	1071 [486]
3270-2B	32 [813]	70 [1778]	62 3/8 [1584]	111 [2819]	105 1/4 [2673]	42 3/4 [1086]	32 [813]	N/A	N/A	985 [447]	1168 [530]
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	829 [376]	1012 [459]
3870	38 [965]	70 [1778]	68 3/8 [1737]	108 1/4 [2750]	105 1/4 [2673]	42 3/4 [1086]	32 [813]	N/A	N/A	956 [434]	1139 [517]
3870-2B	38 [965]	70 [1778]	68 3/8 [1737]	111 [2819]	105 1/4 [2673]	42 3/4 [1086]	32 [813]	N/A	N/A	1077 [489]	1274 [578]
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	863 [391]	1133 [514]
1855	18 [457]	55 [1397]	48 3/8 [1229]	93 1/4 [2369]	90 1/4 [2292]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1141 [518]	1497 [679]
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	981 [445]	1291 [586]
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	1142 [518]	1458 [661]
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	1380 [626]	1736 [787]
3270	32 [813]	70 [1778]	62 3/8 [1584]	108 1/4 [2750]	105 1/4 [2673]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1605 [728]	1961 [889]
3270-2B	32 [813]	70 [1778]	62 3/8 [1584]	111 [2819]	105 1/4 [2673]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1817 [824]	2201 [998]
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	1513 [686]	1879 [852]
3870	38 [965]	70 [1778]	68 3/8 [1737]	108 1/4 [2750]	105 1/4 [2673]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1742 [790]	2108 [956]
3870-2B	38 [965]	70 [1778]	68 3/8 [1737]	111 [2819]	105 1/4 [2673]	62 3/4 [1594]	32 [813]	52 [1321]	N/A	1984 [900]	2378 [1079]
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]	1216 [552]	1621 [735]
1855	18 [457]	55 [1397]	48 3/8 [1229]	93 1/4 [2369]	90 1/4 [2292]	67 3/4 [1721]	17 [432]	37 [940]	57 [1448]	1624 [737]	2158 [979]
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]	1386 [629]	1851 [840]
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]	1617 [733]	2091 [948]
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]	1964 [891]	2498 [1133]
3270	32 [813]	70 [1778]	62 3/8 [1584]	108 1/4 [2750]	105 1/4 [2673]	67 3/4 [1721]	17 [433]	37 [941]	57 [1448]	2292 [1040]	2826 [1282]
3270-2B	32 [813]	70 [1778]	62 3/8 [1584]	111 [2819]	105 1/4 [2673]	67 3/4 [1721]	17 [433]	37 [941]	57 [1448]	2610 [1184]	3186 [1445]
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]	2156 [978]	2705 [1227]
3870	38 [965]	70 [1778]	68 3/8 [1737]	108 1/4 [2750]	105 1/4 [2673]	67 3/4 [1721]	17 [433]	37 [941]	57 [1448]	2483 [1126]	3032 [1375]
3870-2B	38 [965]	70 [1778]	68 3/8 [1737]	111 [2819]	105 1/4 [2673]	67 3/4 [1721]	17 [433]	37 [941]	57 [1448]	2846 [1291]	3437 [1559]

GAS AND ELECTRICAL INLET DIMENSIONS  
WORLD & AUSTRALIA



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

SINGLE OVEN	K	L	M	N	P
1832	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
1855	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
2440	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3240	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3255	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3270	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3270-2B	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3855	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3870	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
3870-2B	18.25 [464]	13 [330]	25 1/2 [648]	- -	- -
DOUBLE STACK	K	L	M	N	P
1832	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
1855	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
2440	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3240	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3255	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3270	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3270-2B	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3855	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3870	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
3870-2B	18.25 [464]	13 [330]	25 1/2 [648]	45 1/2 [1156]	- -
TRIPLE STACK	K	L	M	N	P
1832	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
1855	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
2440	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3240	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3255	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3270	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3270-2B	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3855	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3870	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]
3870-2B	18.25 [464]	13 [330]	10 1/4 [260]	35 1/4 [895]	55 1/4 [1403]

All values shown this page are per each oven

Gas Oven Heating Values & Orifice Sizes							
Oven Model	Heating Values			Orifice Sizes			
	Australia, Korea, Standard & World			Australia, Korea, Standard & World			
	All Fuels			NAT		LP	
	BTU/HR	KW/HR	MJ/HR	Inches	MM	Inches	MM
1832	47,700	13.97	50.32	0.125	3.18	0.081	2.06
1855	76,500	22.42	80.71	0.156	3.96	0.096	2.44
2440	67,200	19.69	70.89	0.144	3.66	0.089	2.26
3240	96,100	28.14	101.39	0.170	4.31	0.111	2.82
3255	119,900	35.11	126.5	0.191	4.82	0.116	2.95
3270	150,000	43.96	158.25	0.221	5.61	0.136	3.45
3270-2B	140,800	41.23	148.55	0.144	3.66	0.096	2.44
3855	142,200	41.64	150.02	0.209	5.31	0.125	3.18
3870	150,000	43.69	158.25	0.221	5.61	0.136	3.45
3870-2B	137,900	40.38	145.49	0.144	3.66	0.096	2.44

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

World Oven Gas Group								
	Natural Gas				Propane Gas			
	I <sub>2H</sub>	I <sub>2E</sub>	I <sub>2E+</sub>	I <sub>2L</sub>	I <sub>3+</sub>	I <sub>3B/P</sub> (30)	I <sub>3P</sub> (30/37/50)	I <sub>3B</sub> (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 <sub>2H</sub>	I <sub>2L</sub>	I <sub>2E</sub>	I <sub>2E+</sub>	I <sub>3B/P</sub>	I <sub>3+</sub>	I <sub>3P</sub>
Austria	AT	X				X		
Belgium	BE				X		X	
Cyprus	CY					X	X	X
Czech Republic	CZ	X				X		
Denmark	DK	X				X		
Estonia	EE	X						
Finland	FI	X				X		
France	FR				X	X	X	X
Germany	DE			X		X		X
Greece	GR	X						
Hungary	HU					X		X
Iceland	IS							
Ireland	IE	X					X	X
Italy	IT	X					X	
Latvia	LT					X		
Lithuania	LV							
Luxembourg	LU							
Malta	MT					X		X
Netherlands	NL		X			X		X
Norway	NO					X		
Poland	PL			X				
Portugal	PT	X					X	X
Slovakia	SK					X		
Slovenia	SI	X						
Spain	ES	X					X	X
Sweden	SE	X				X		
Switzerland	CH	X				X	X	X
United Kingdom	GB	X					X	X

### Gas Supply Requirements for Australian, Standard & World Ovens

 All installations must conform to local building & mechanical codes.

#### NOTE

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



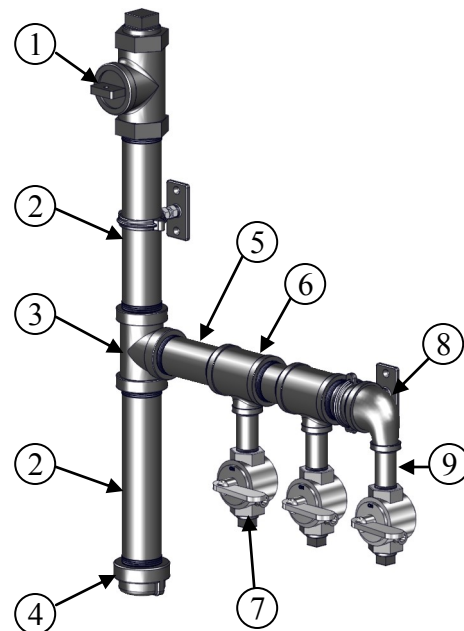
#### CAUTION

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



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

Item #	Description
1	1-1/2 Shut-Off Valve
2	1-1/2 x 10 Nipple
3	1-1/2 Tee
4	1-1/2 Pipe Cap
5	1-1/2 x 5 Nipple
6	1-1/2 x 3/4 x 1-1/2 Reducing Tee
7	3/4 Shut-Off Valve
8	1-1/2 x 3/4 Reducing Elbow
9	3/4 x 3 Nipple



### Gas Supply Testing Requirements

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

### Gas Hose Requirements

- For Australia, if installing with a flexible hose assembly, the assembly must be certified to AS/NZS 1869, & be Class B or D.
- For Standard Ovens, if installing with a flexible gas hose, the installation must comply with either ANSI Z21.69 or CAN/CGA-6.16 & a disconnect device complying with either ANSI Z21.41 or CAN-6.9.
- The installation must conform with local building codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, latest version, Natural Gas Installation Code, CAN/CGA-B149.1, or the Liquid Petroleum Gas Installation Code, CAN/CGA-B149.2, as applicable.
- Gas hoses are not supplied on ovens designated for Korea.

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	Hertz
1832	120 VAC 1Φ	6	60	220/230/ 240 VAC 1Φ	3	50	220 VAC 1Φ	660	60
1855		6			3				
2440		6			3				
3240		6			3				
3255		6			3				
3270		6			3				
3270-2B		12			6			1320	
3855		6			3			660	
3870		6			3			660	
3870-2B		12			6			1320	

#### FOR EACH OVEN:

- A separate 20A circuit breaker must be provided for each oven deck.
- Electrical connections must be accessible when the ovens are in the installed position.
- Electrical connections must meet all local code requirements.

#### Electrical Grounding Instructions

##### Standard Ovens

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



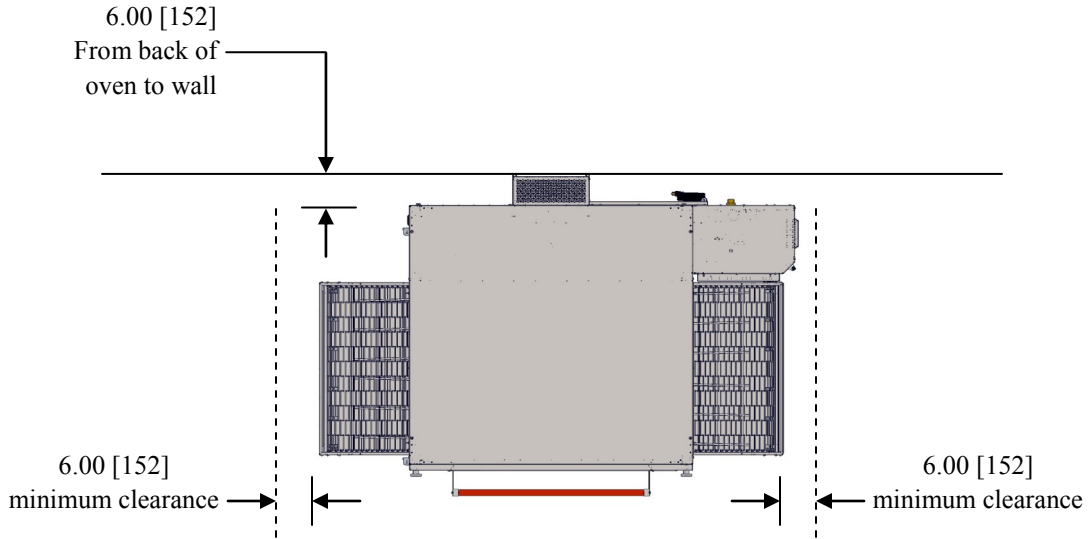
**HIGH  
VOLTAGE**

##### World Ovens

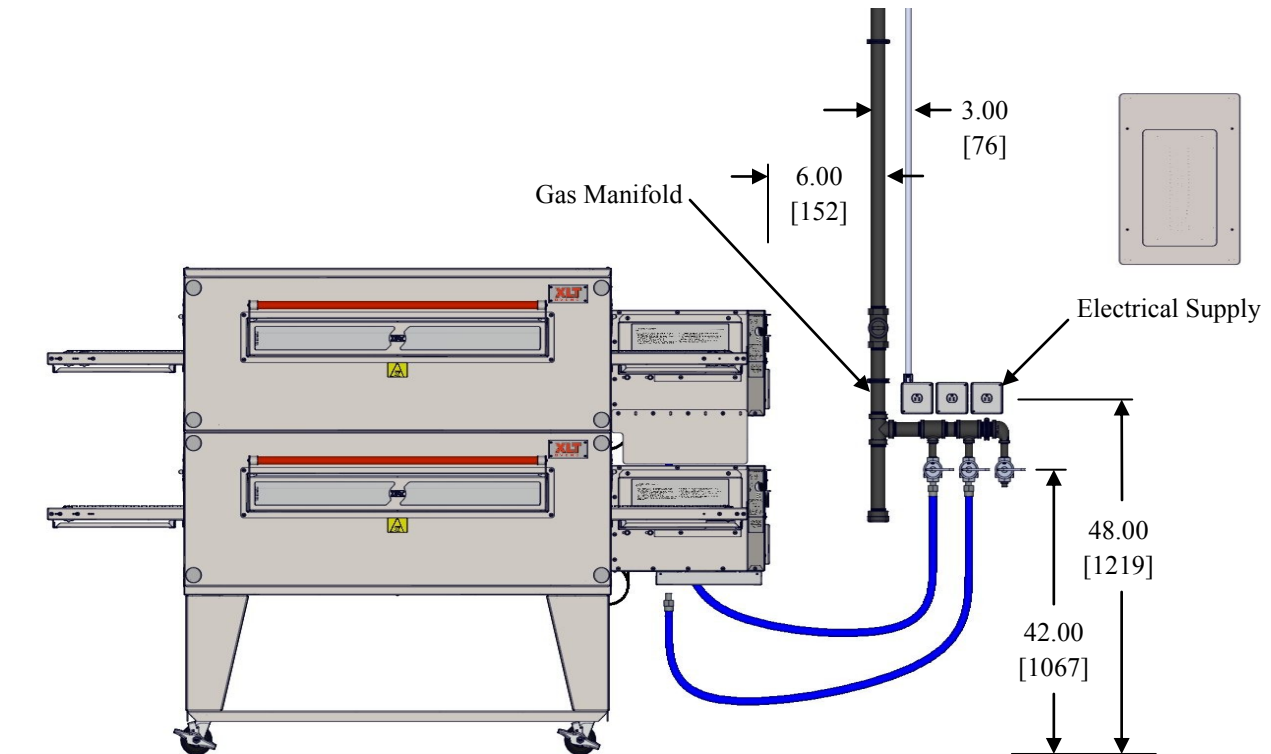
- This appliance is equipped with a ground lug for your protection against shock hazard & must be properly grounded.
- When installed, the appliance must be electrically grounded in accordance with local codes.

##### Australian Ovens

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



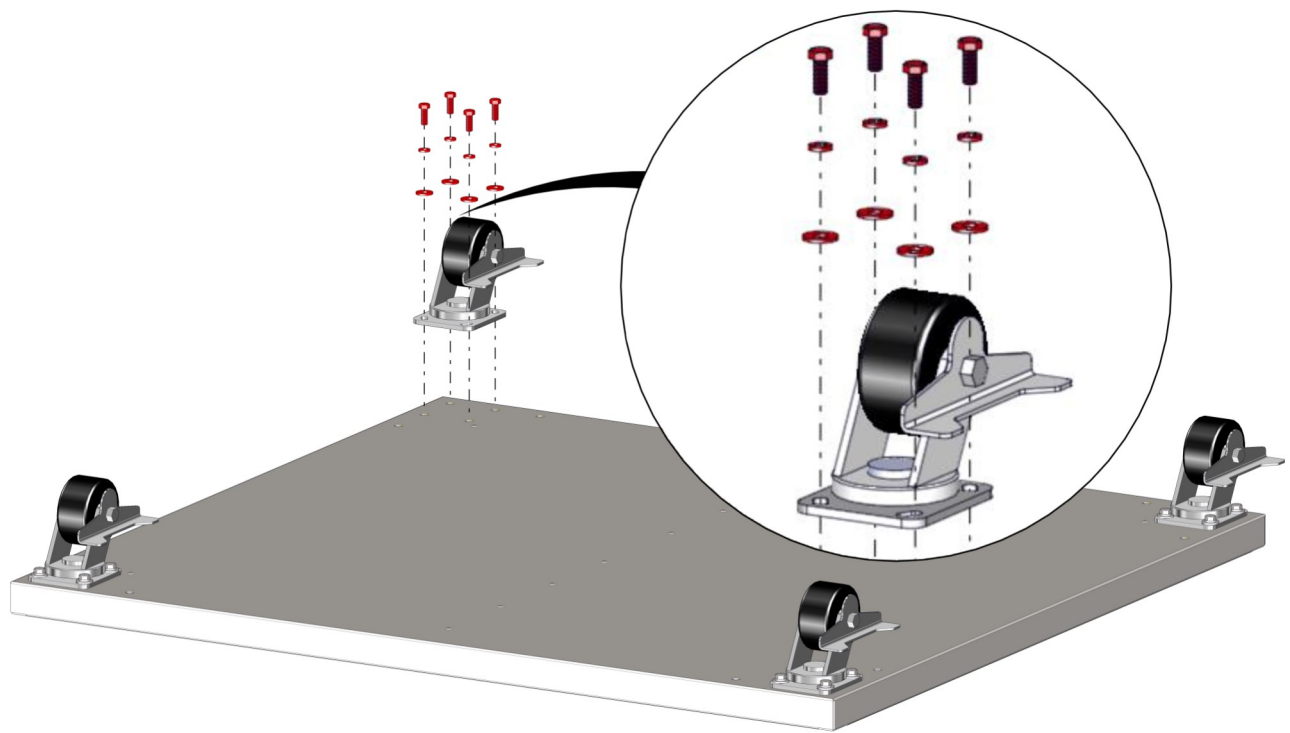
**NOTE** Utilities must be easily accessible when the ovens are in the installed position. Do not install utilities behind the ovens.



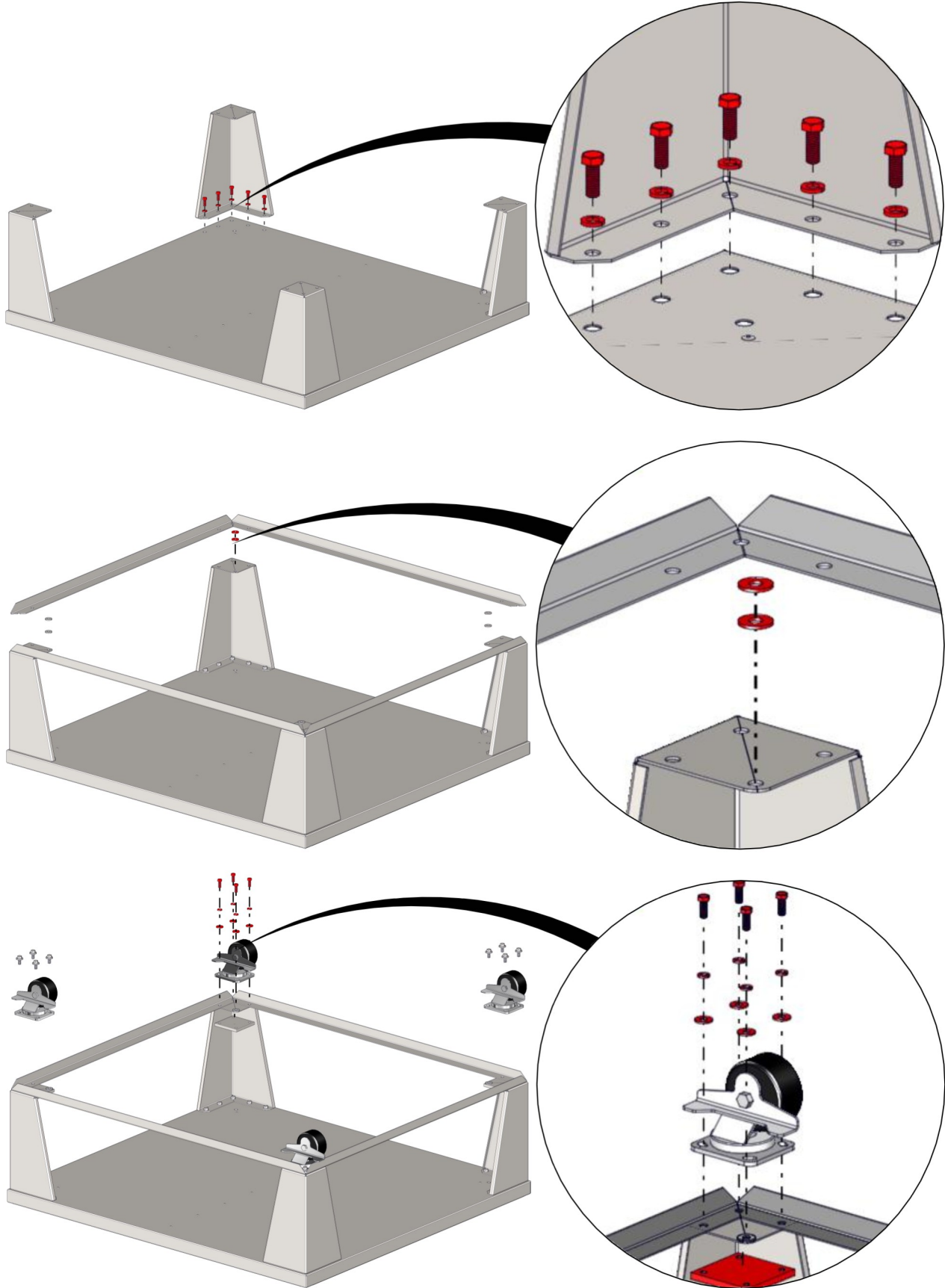
**NOTE** All installations must conform to local building and mechanical codes. It is required that the ovens be placed under a ventilation hood to provide exhaust ventilation and adequate air supply.

# OVEN ASSEMBLY

## Base Assembly - Triple Stack



## Base Assembly - Single & Double Stack



## WARNING &amp; 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.



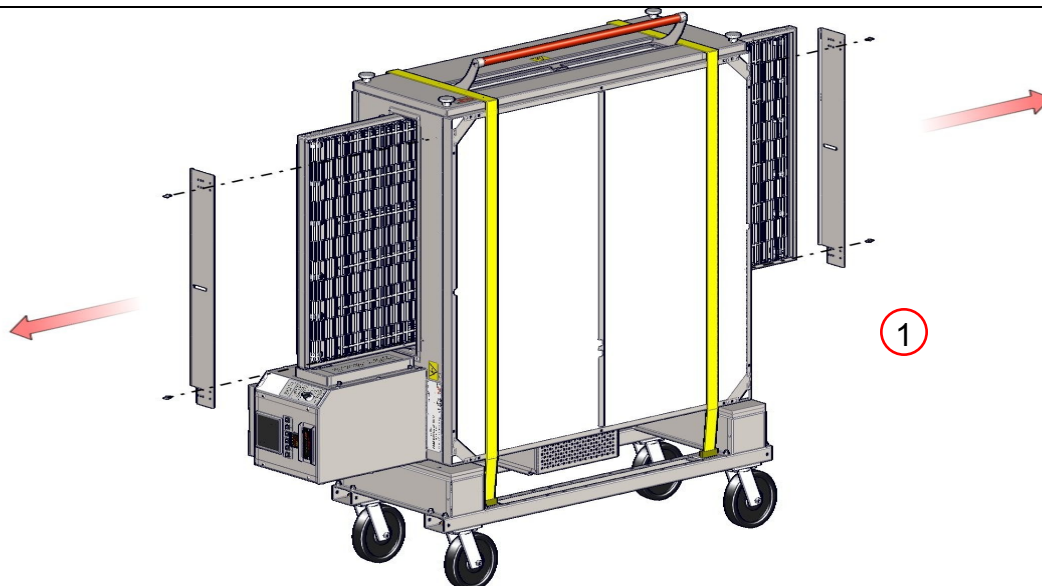
**CAUTION**

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.

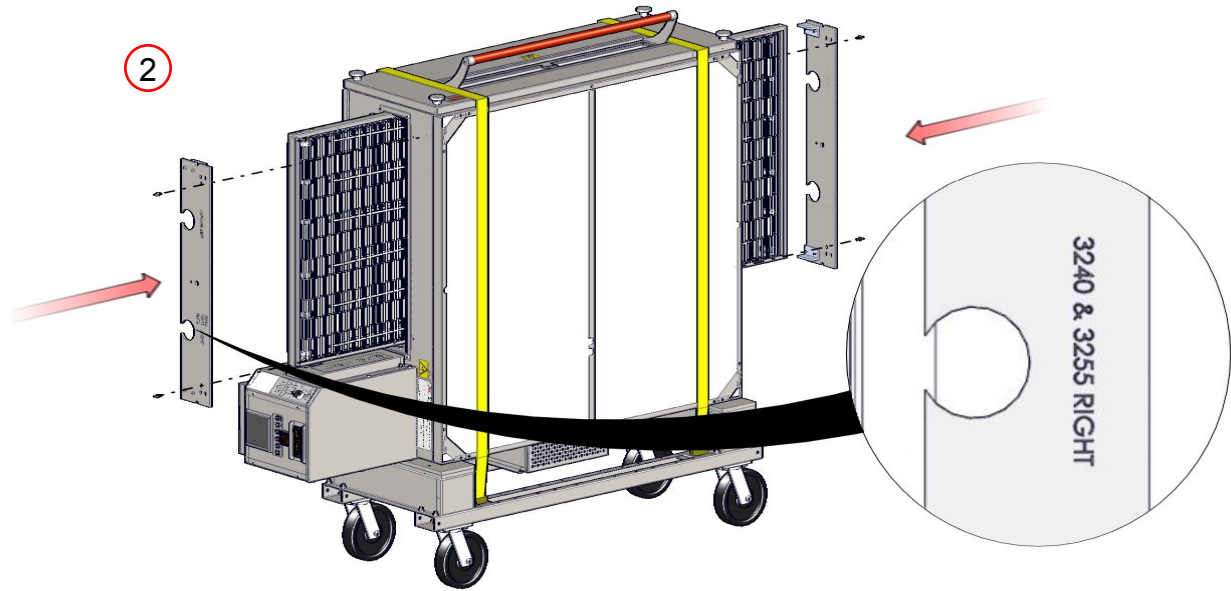



**DANGER**

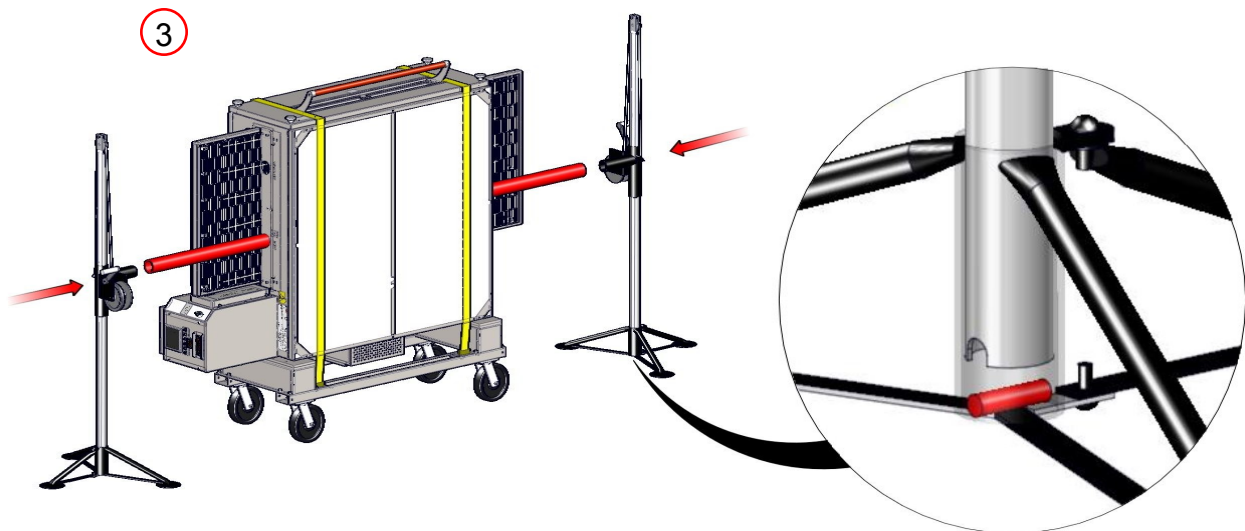
- Make sure that the notch on tube of the winch assembly is aligned with the pin in the tripod base as shown. These alignments are important and keep the jack aligned properly.
- Check for smooth operation. The cable should not be pinched and should pass smoothly over the pulley on top of the pole assembly.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







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

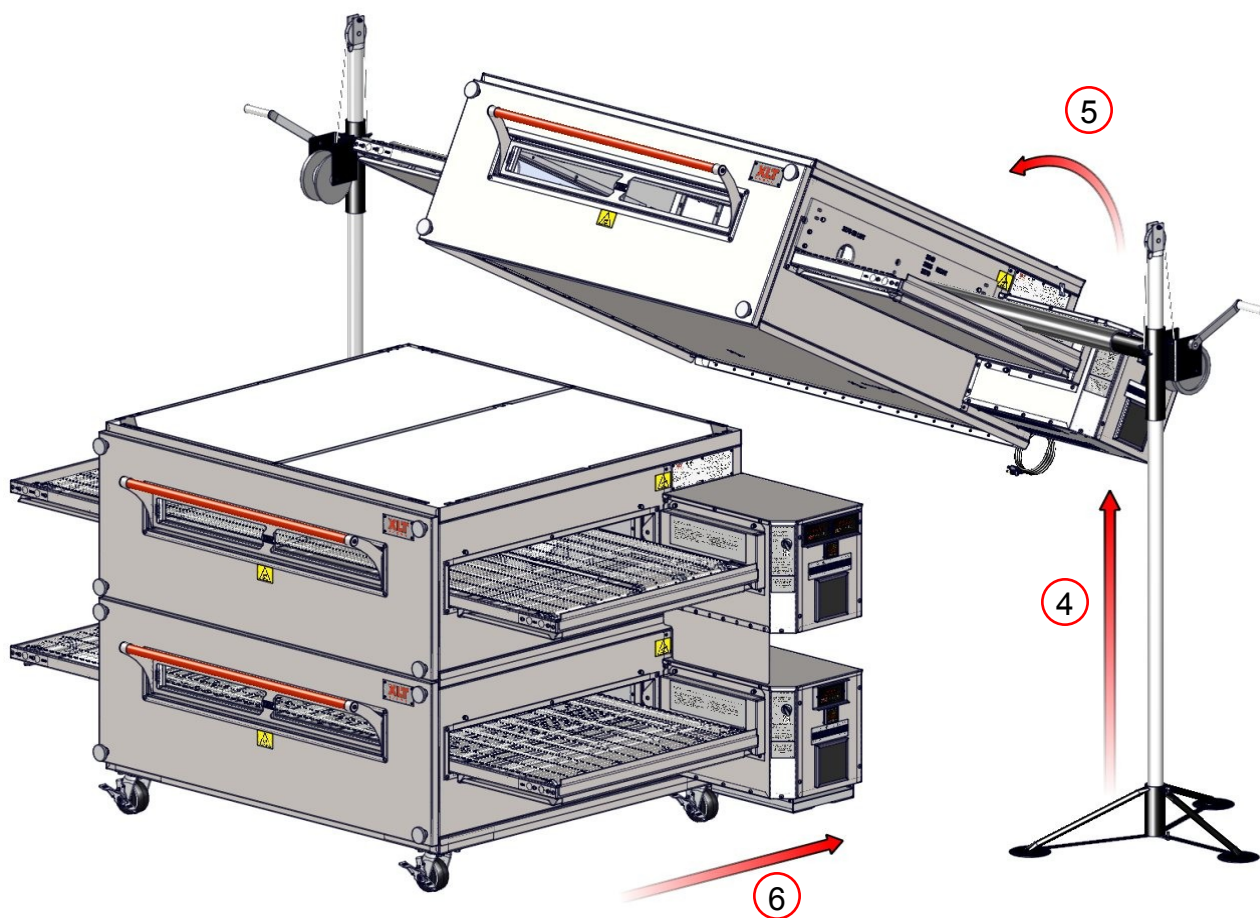


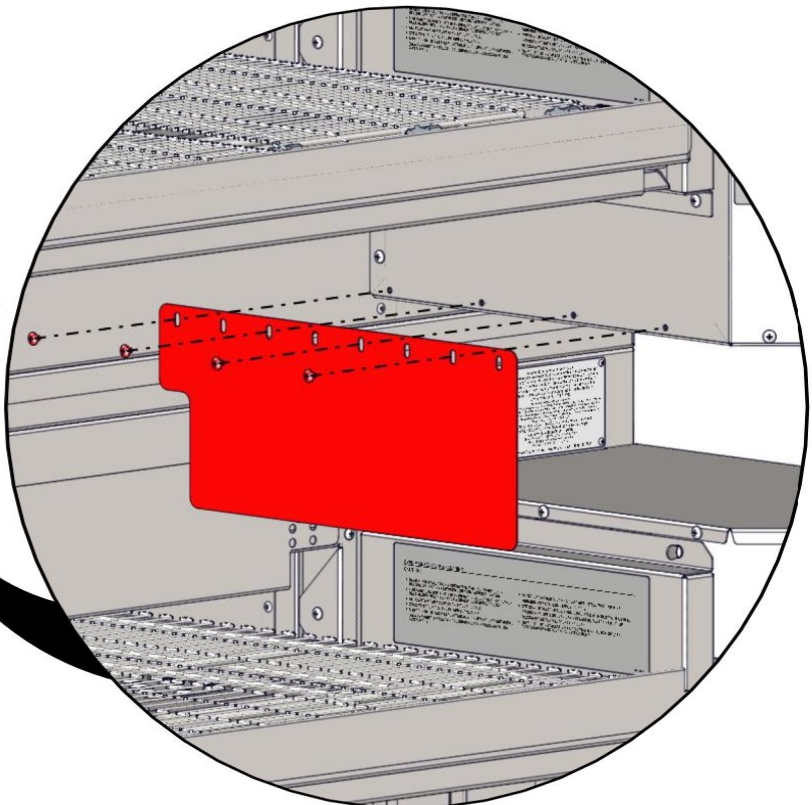
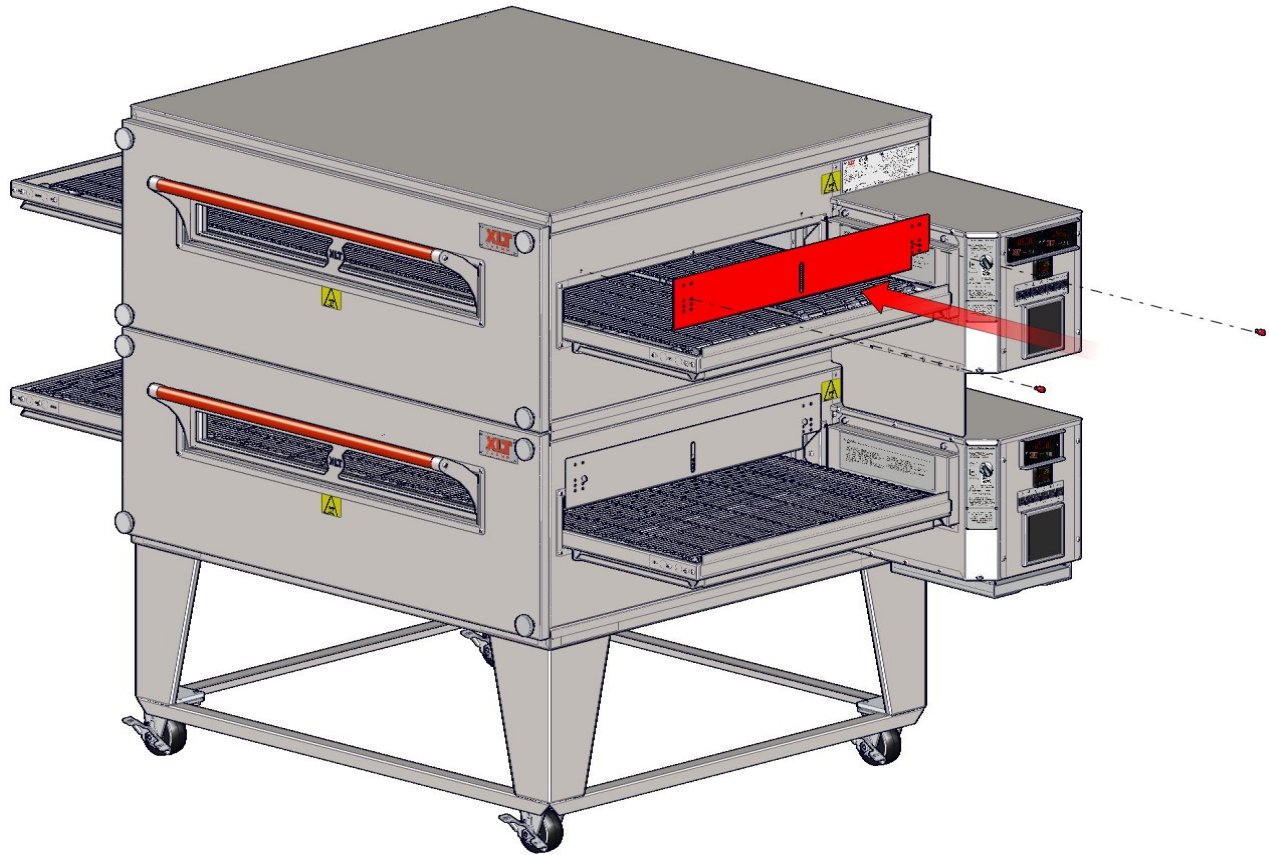
**DANGER**

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.







### 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.



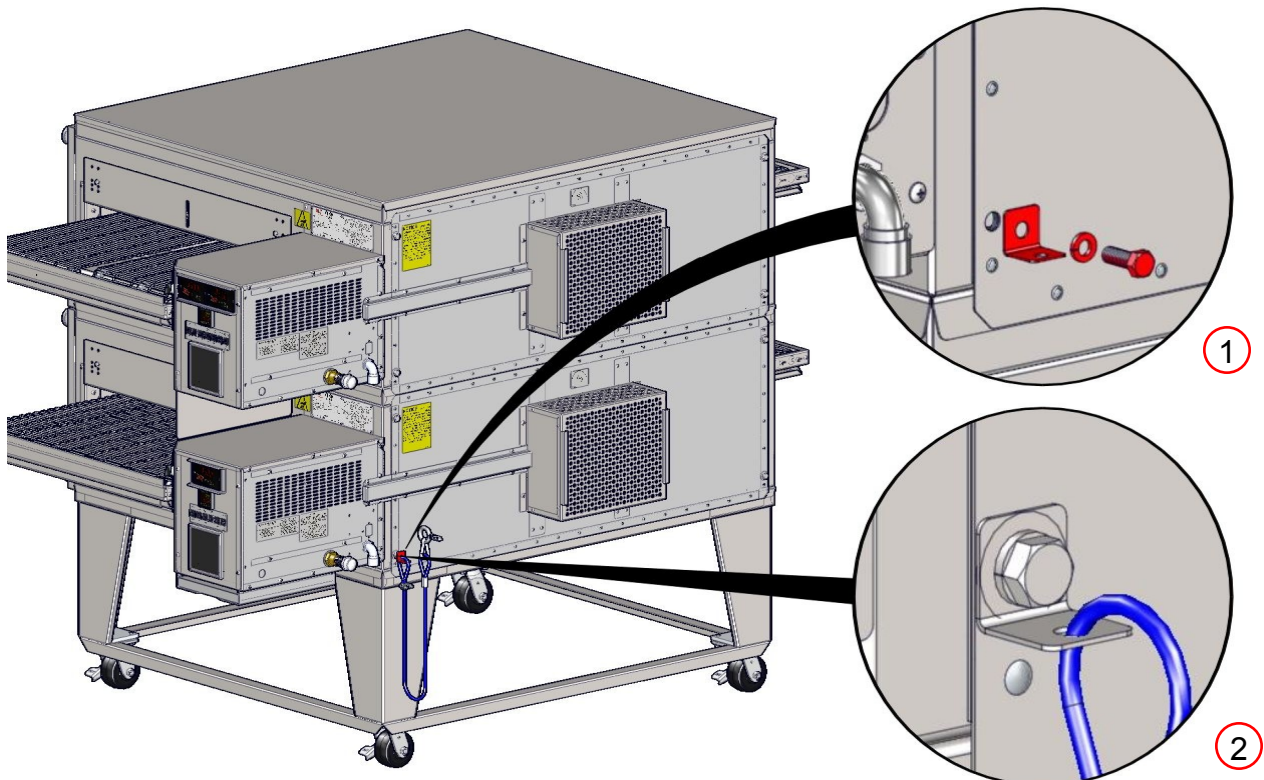
**NOTE**

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

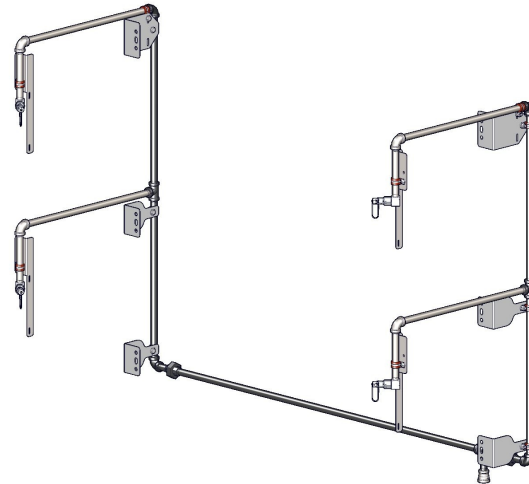
### Restraint

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.

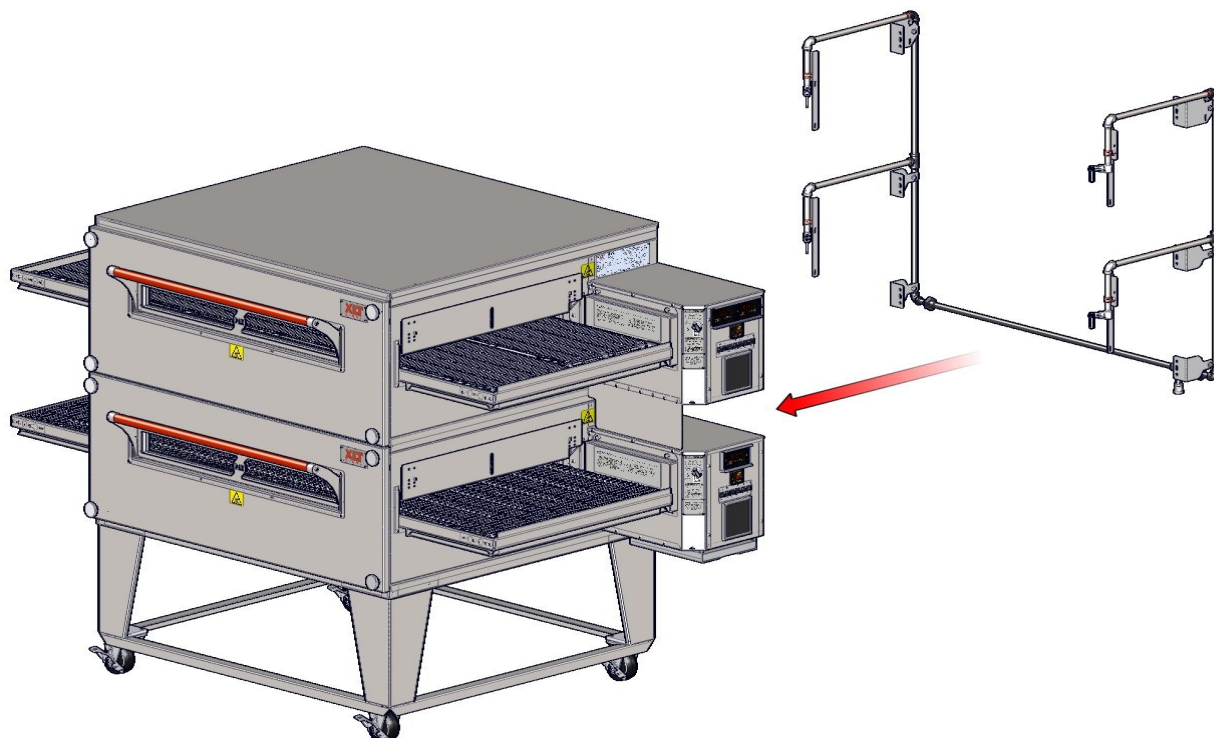


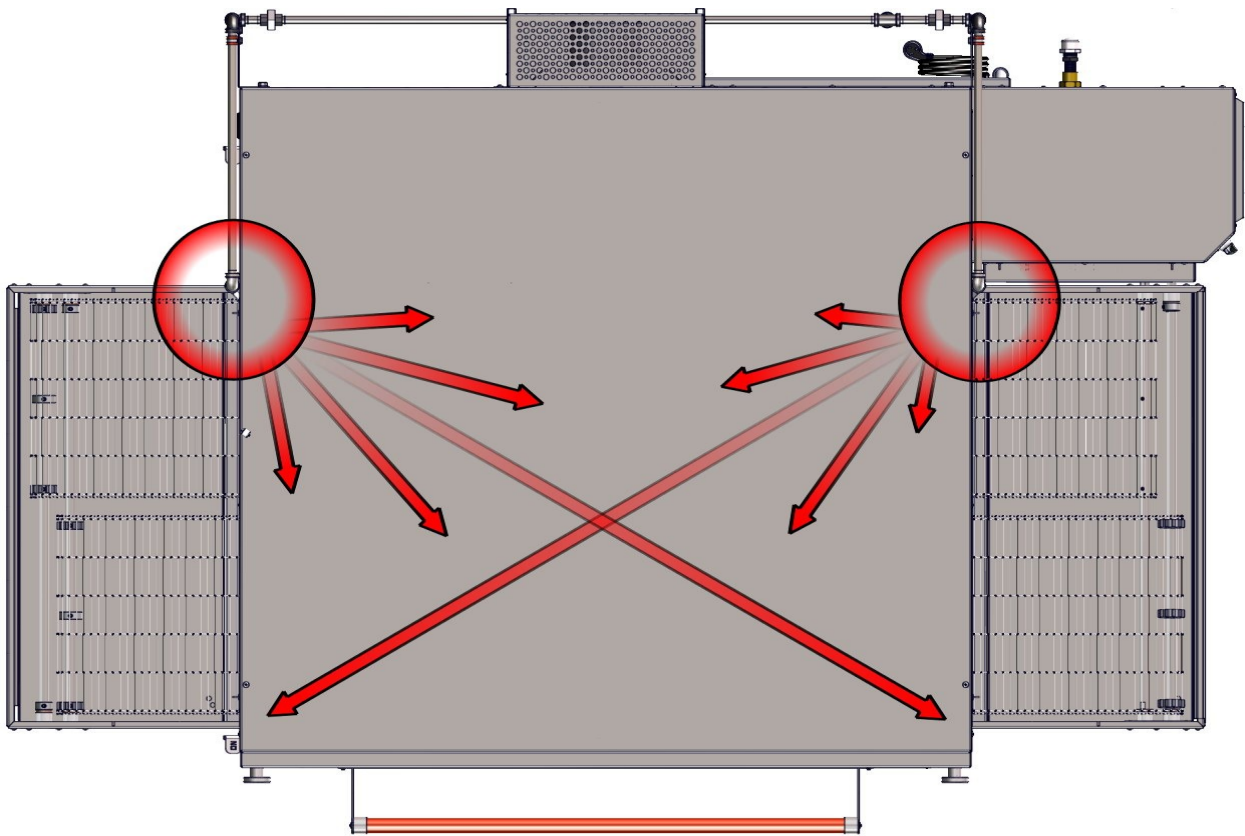
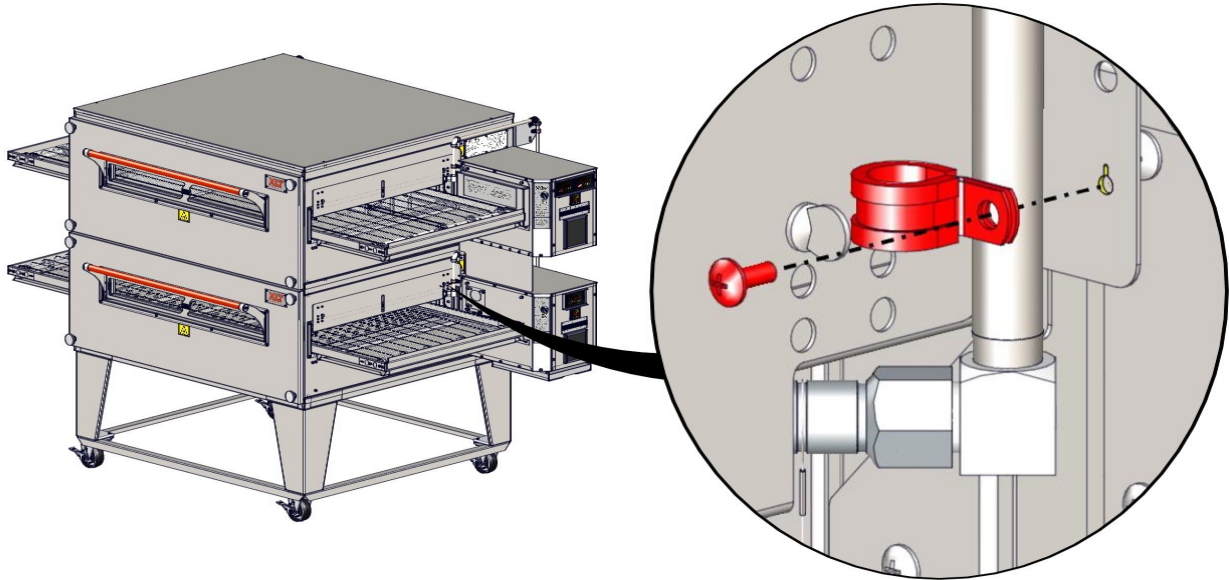
The requirement for fire suppression systems vary by location and the authority having jurisdiction. If you are required to install fire suppression on your oven, a pre-assembled piping kit is available that utilizes pre-existing holes to simplify installation and future service.



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.

A flexible hose that connects the oven to the rest of the fire suppression system is also available. This allows easy movement of the oven(s) for cleaning and maintenance.







## 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](http://xltovens.com):

[Kitchen Ventilation Design Guide 1](#)

[Kitchen Ventilation Design Guide 2](#)

[Kitchen Ventilation Design Guide 3](#)

[Kitchen Ventilation Design Guide 4](#)

## Ventilation Performance Test

After the oven and ventilation hood have been installed and are operating, a smoke candle can be used to “see” if the heat and vapors are being completely extracted. The test procedure is outlined below:

- The oven must be operating at 450°-500°F / 232°-260°C.
- The conveyor must be turned off.
- The ventilation hood exhaust fan must be turned on.
- Put a smoke candle in a pan on the conveyor belt at the center of the oven.
- Observe the smoke pattern coming out of the oven.
- Repeat the smoke candle test for each oven, as well as when all ovens are operating.

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

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

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

The Oven Initial Start-Up Checklist, found at the end of this manual, must be completed (both sides) at time of installation, signed by the Customer and returned to XLT Ovens and the Authorized Distributor to initiate Warranty Policy.

If the Start-Up Checklist is not filled out completely and returned to XLT Ovens, then the Warranty will not be honored.

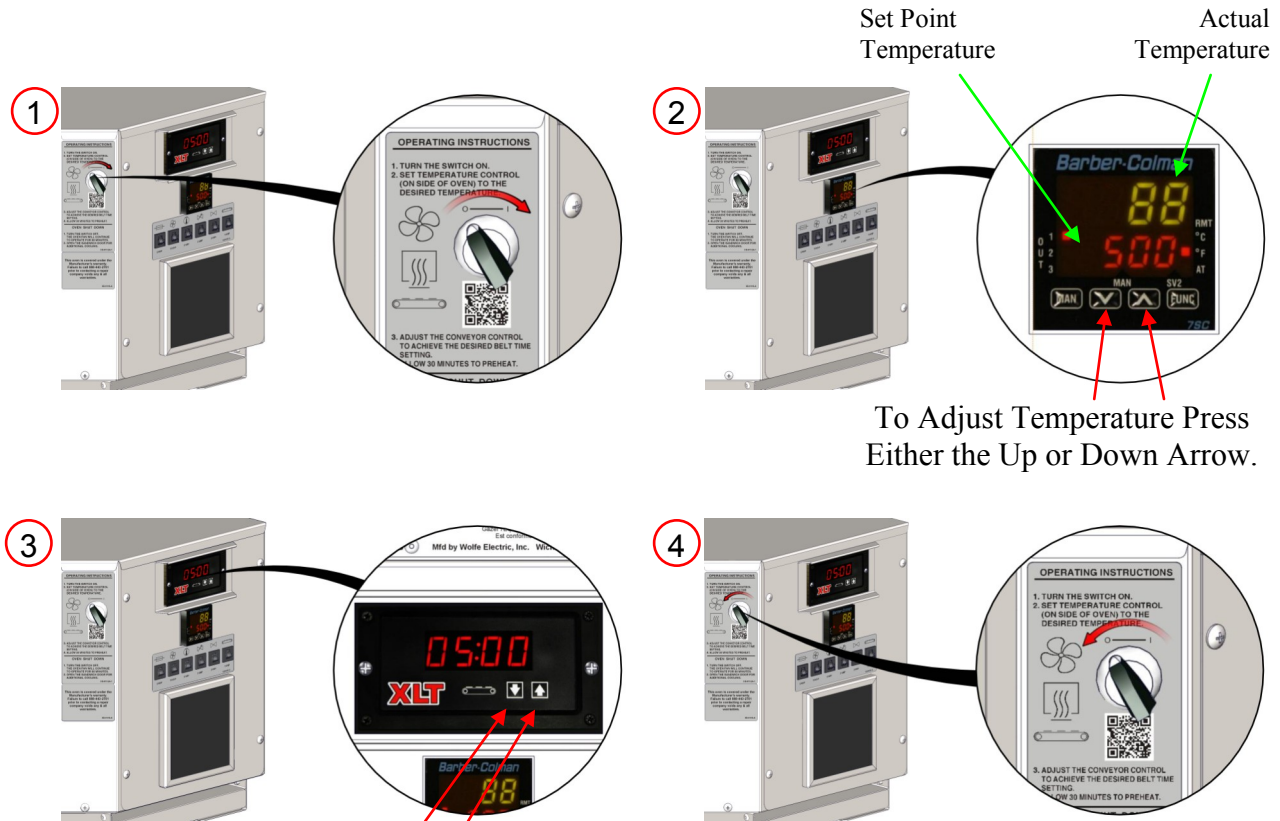
#### Start-up Procedure:

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

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



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



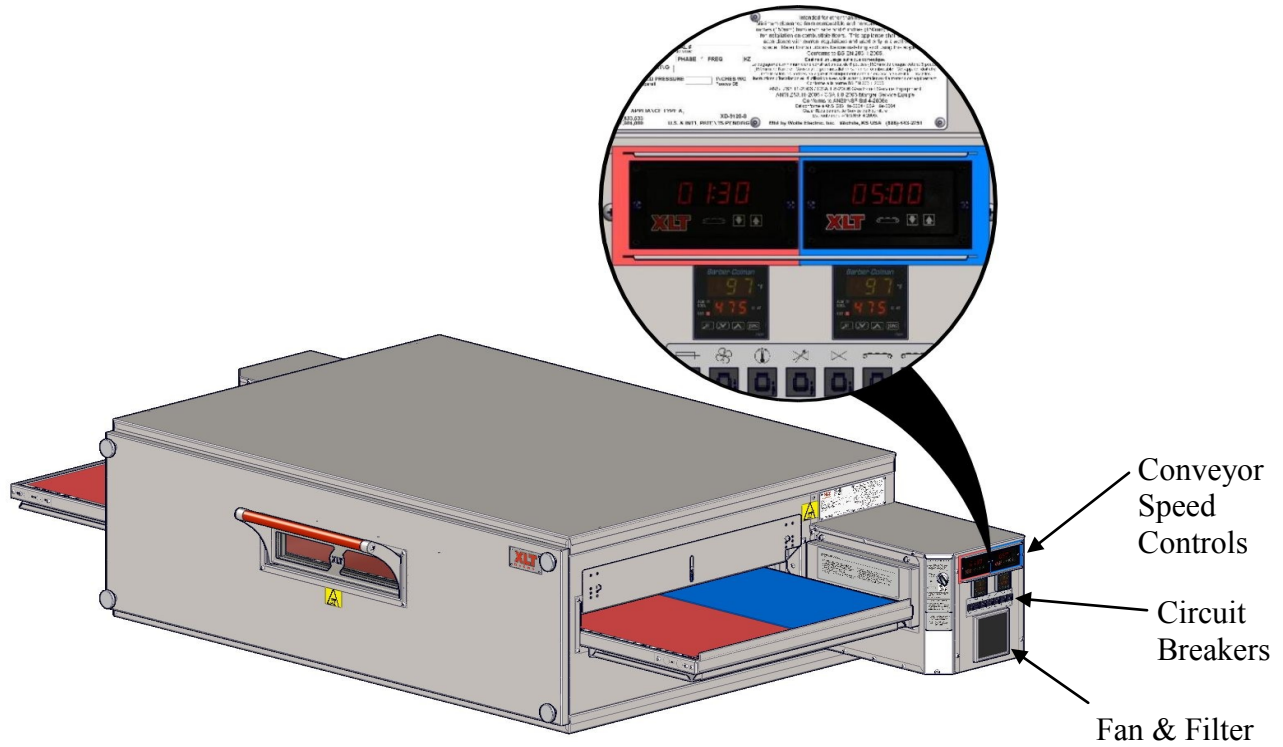
To Adjust Temperature Press Either the Up or Down Arrow.

Use Up Arrow to Increase Time  
Use Down Arrow to Decrease Time

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

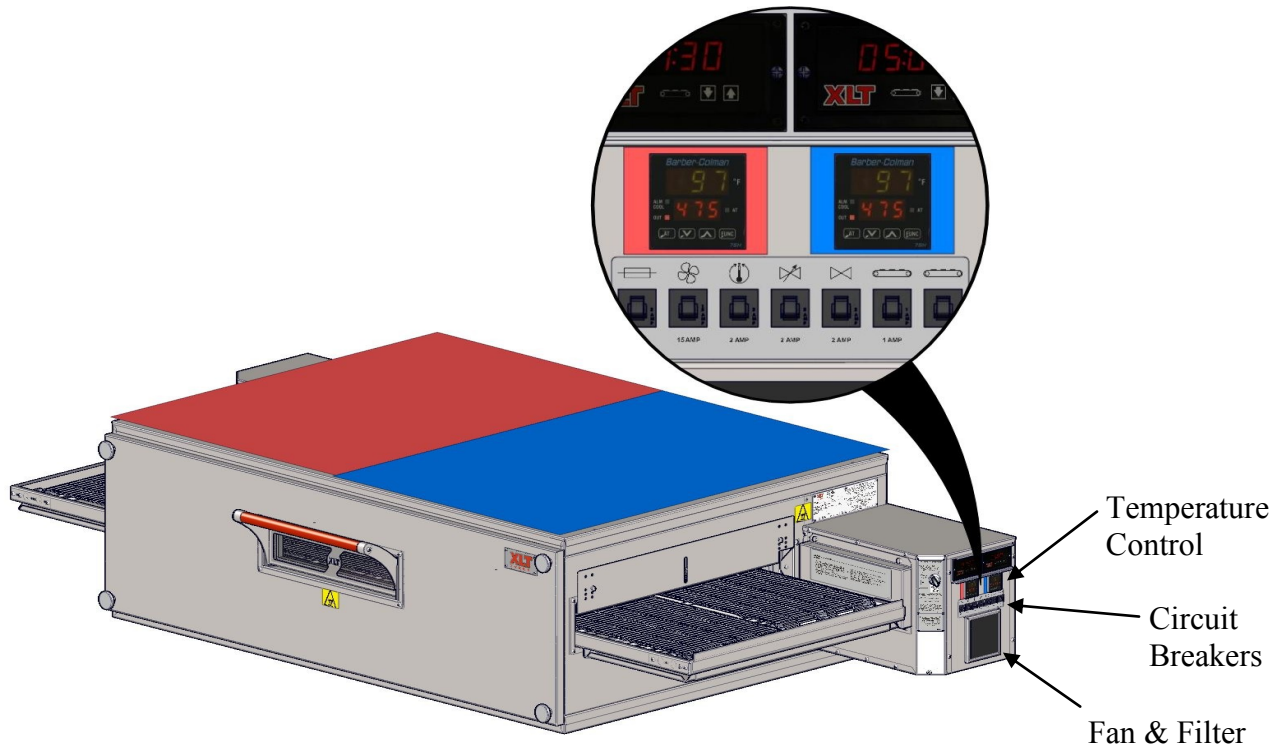
Oven Operating Temperature Range		
Oven Models	MINIMUM	MAXIMUM
All	400° F	590° F
	205° C	310° C

### Split Belt Conveyor Time Controls



### Temperature Controls

3270-2B and 3870-2B Only

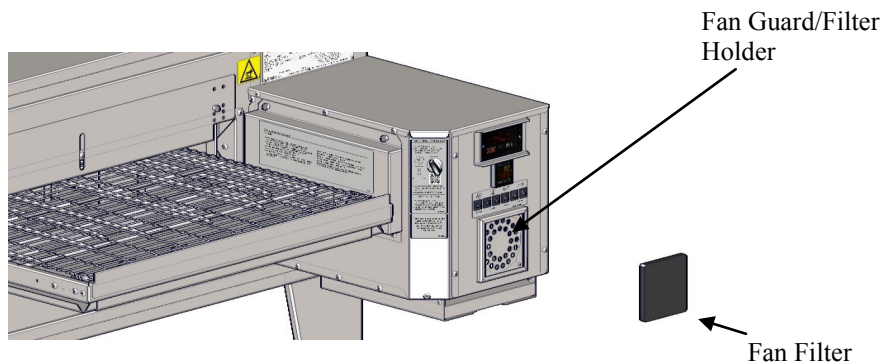


Your XLT oven is constructed of stainless steel. Most commercial cleaning agents may be used safely on all stainless steel surfaces. Check application restrictions on product label prior to usage. Observe recommended precautionary and safety measures as dictated by the product manufacturer. Do not use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

Do not use abrasive cleaners or abrasive pads as they can scratch stainless steel surfaces. Areas with heavy buildup should be sprayed and allowed to soak for up to 5 minutes prior to wiping clean. Always wipe with the “grain” of the surface to maintain appearance.

Do not use caustic cleaners on the control panel and/or electronic components. Only use cleaners compatible with Lexan® on the face of the conveyor control.

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



**DANGER**

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

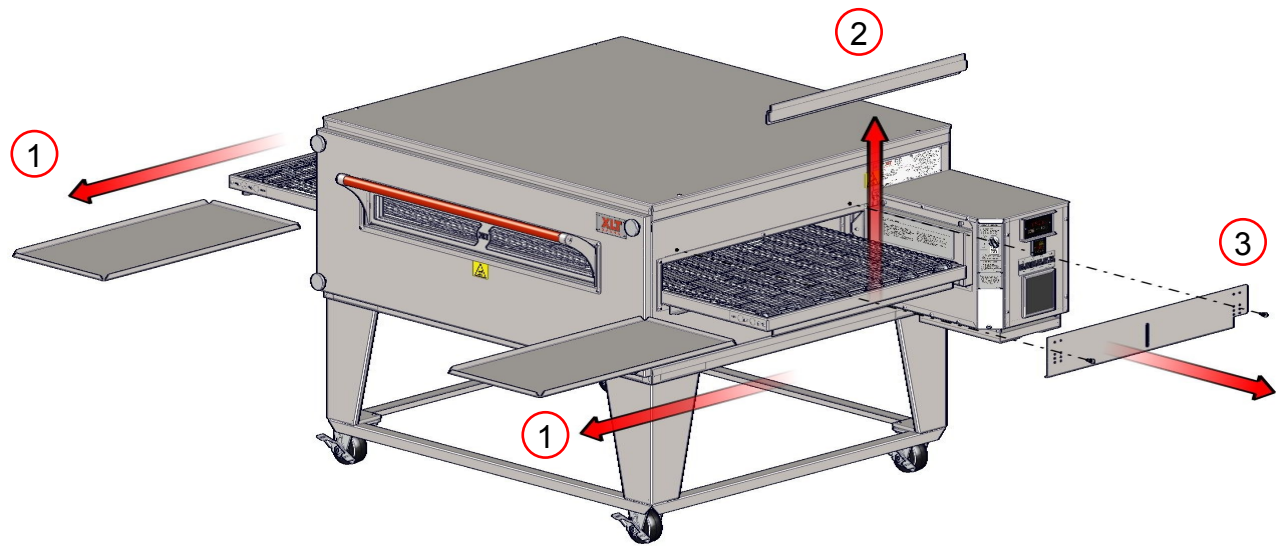


**CAUTION**

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

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





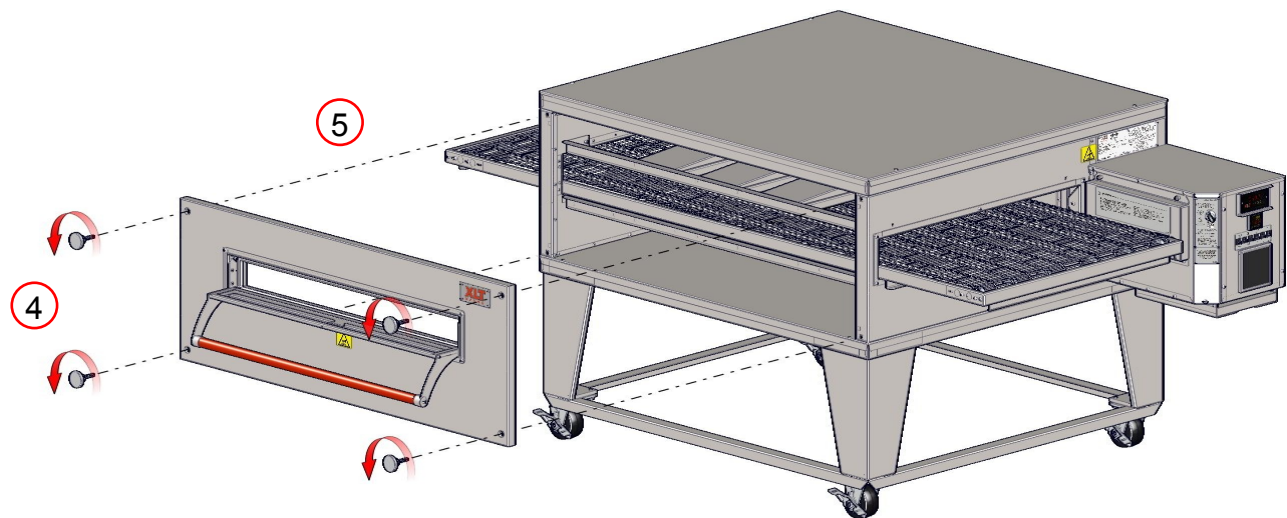
**TIP**

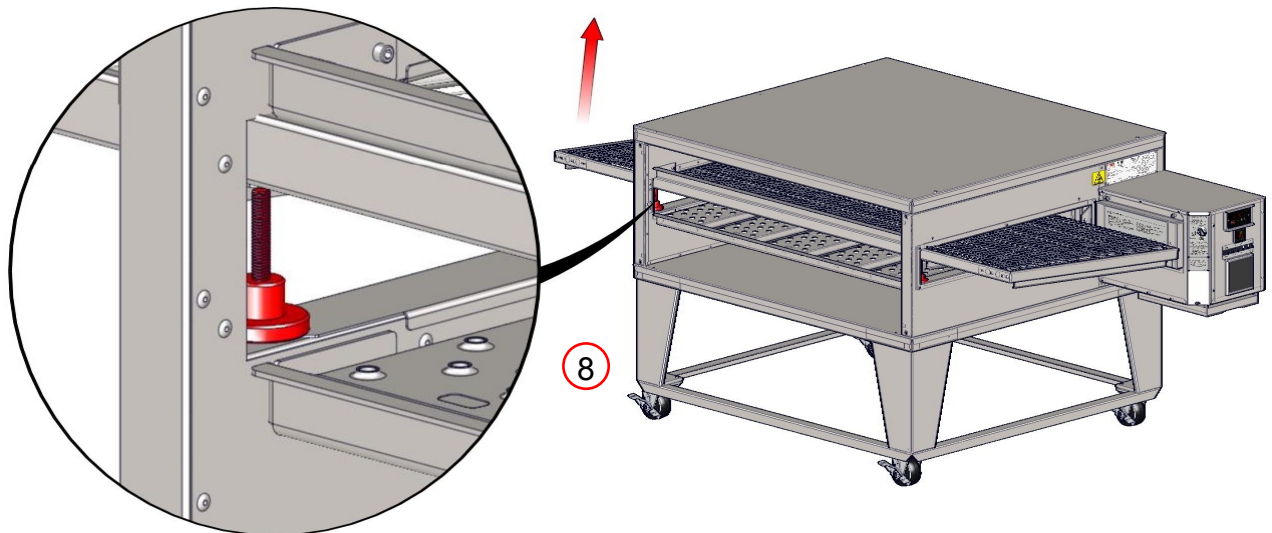
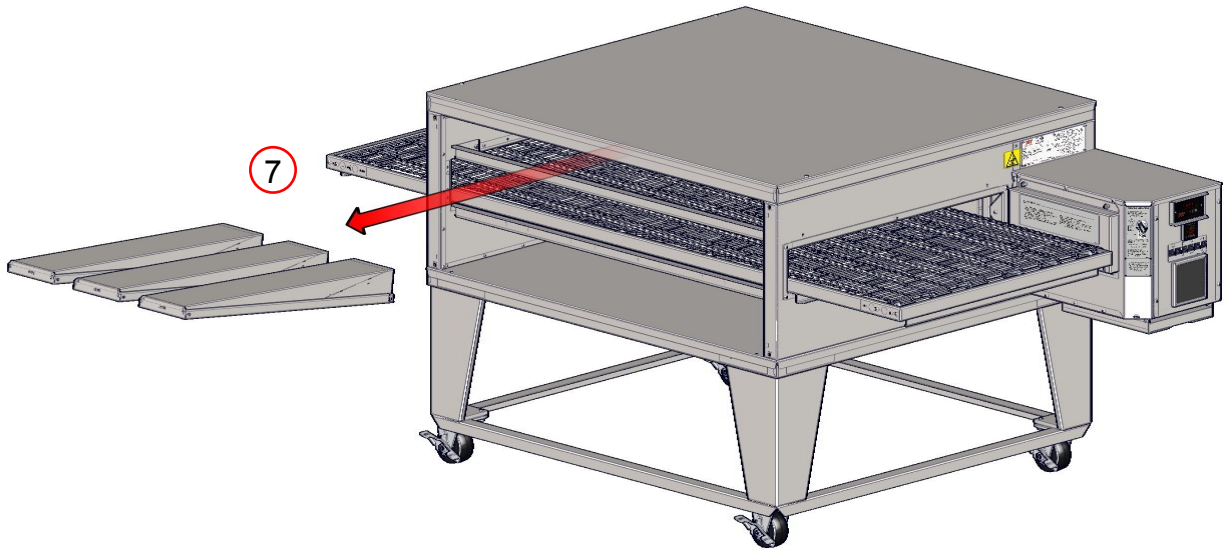
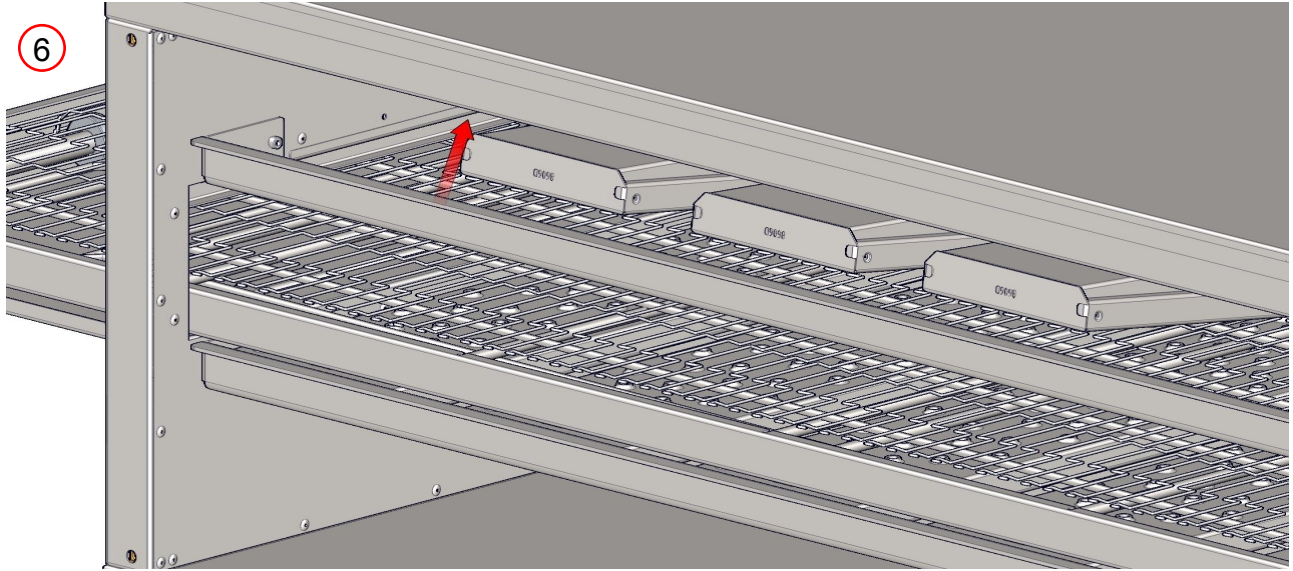
Opening the Sandwich Door will provide a grip location for removing the Front Panel.



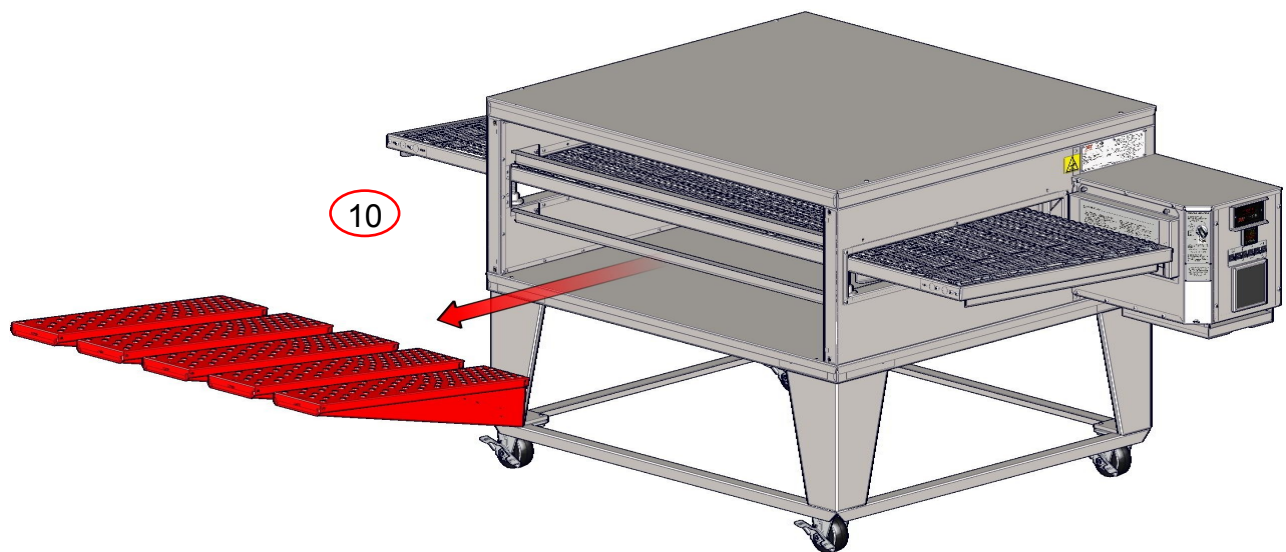
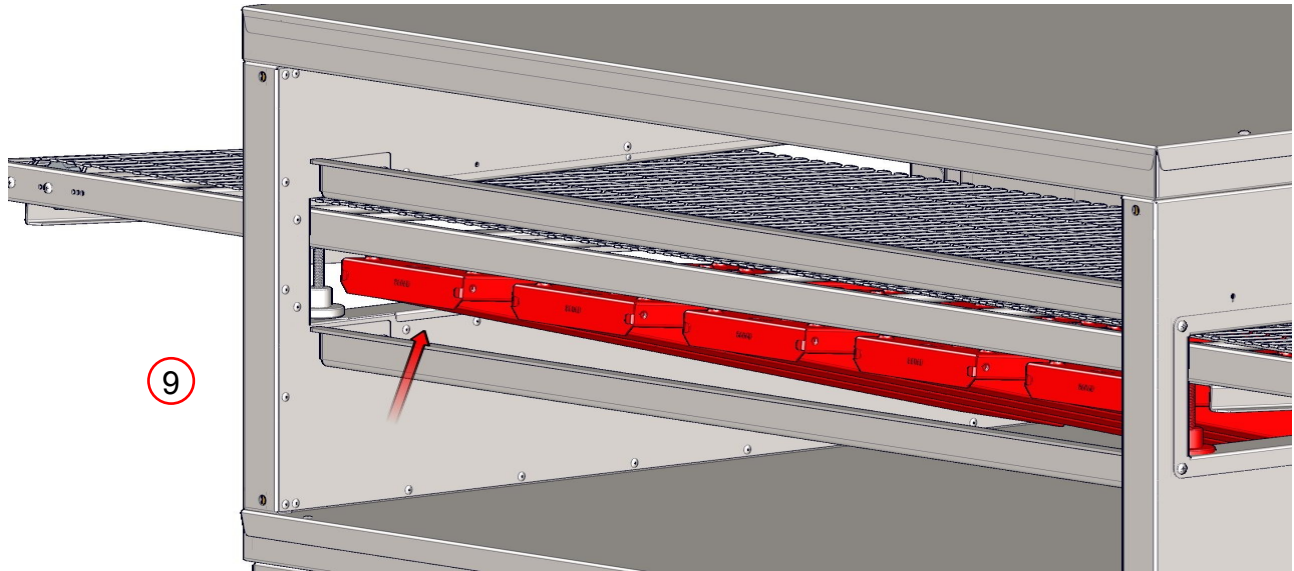
**CAUTION**

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









**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	
<b>Cleaning</b>					
Empty Crumb Trays	<input type="checkbox"/>				
Wipe down Front, Sides, & Top	<input type="checkbox"/>				
Wipe down Control Box & Control Panel *	<input type="checkbox"/>				
Clean or Replace Fan Filters	<input type="checkbox"/>				
Remove large debris from Conveyor		<input type="checkbox"/>			
Wipe down Motor Cover		<input type="checkbox"/>			
Clean Sandwich Window		<input type="checkbox"/>			
Remove debris from Finger Outers			<input type="checkbox"/>		
Remove debris from inside Bake Chamber			<input type="checkbox"/>		
Remove debris from Main Fan Motor			<input type="checkbox"/>		
Clean Finger Outers				<input type="checkbox"/>	
Clean inside Bake Chamber				<input type="checkbox"/>	
Clean Conveyor Assembly				<input type="checkbox"/>	
<b>Inspection</b>					
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"/>		
<b>Adjust</b>					
Conveyor Wire Belt			<input type="checkbox"/>		
<b>Lubricate</b>					
Conveyor Drive Roller Chain				<input type="checkbox"/>	
<b>Replace</b>					
Fan Filters				<input type="checkbox"/>	

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

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:

- Verify that the power cord to the oven is connected and/or plugged in if equipped with a plug and receptacle.
- Check to see that the circuit breakers in the building electrical service panel have not been tripped or turned off.
- Check all circuit breakers on the oven control panel to ensure they have not been tripped.
- 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.
- Check the quick-disconnect on the gas hose to verify that it is fully and completely engaged.
- 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.
- 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.

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](http://www.xltovens.com).

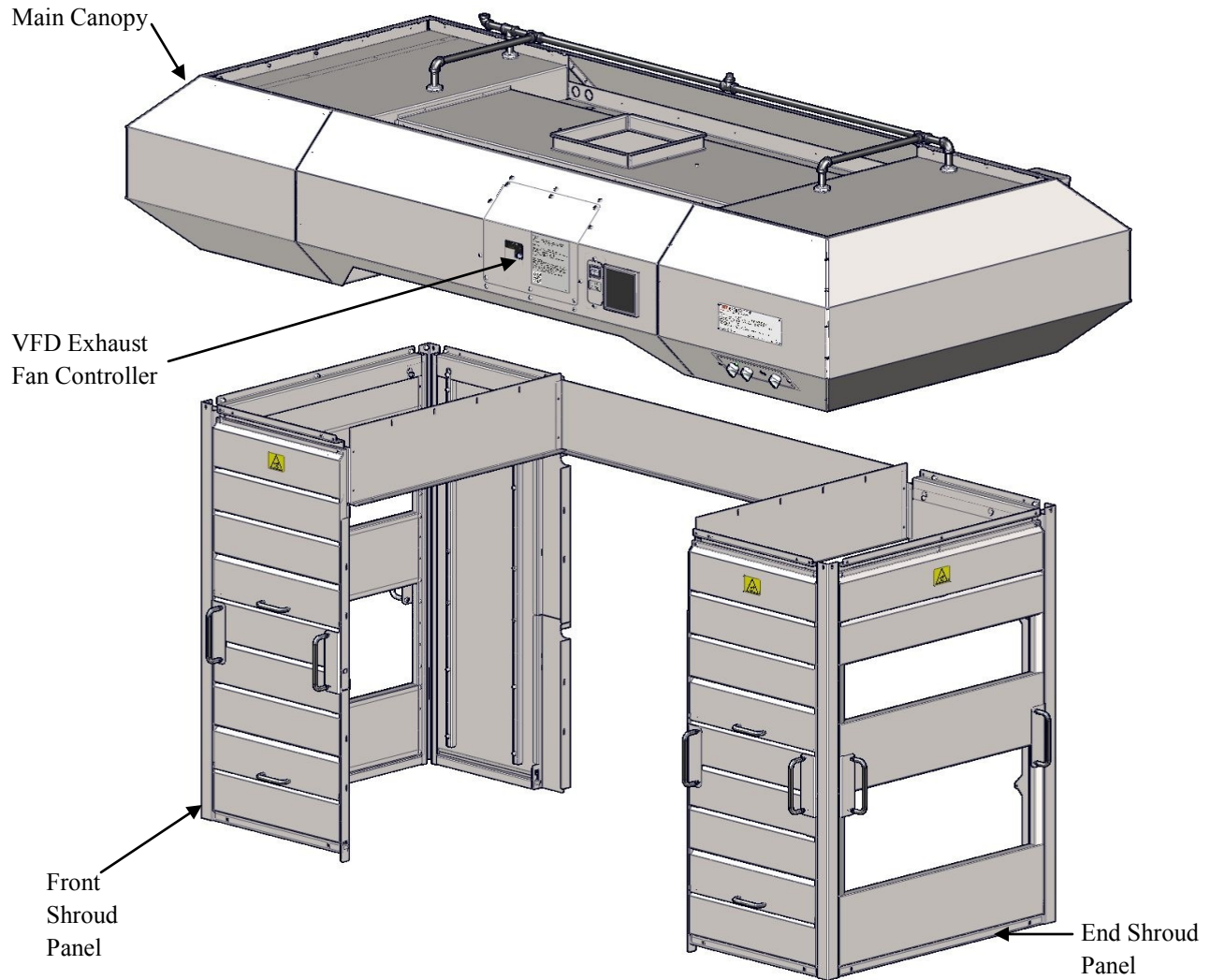
**DANGER**

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 with 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 combustibile 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.

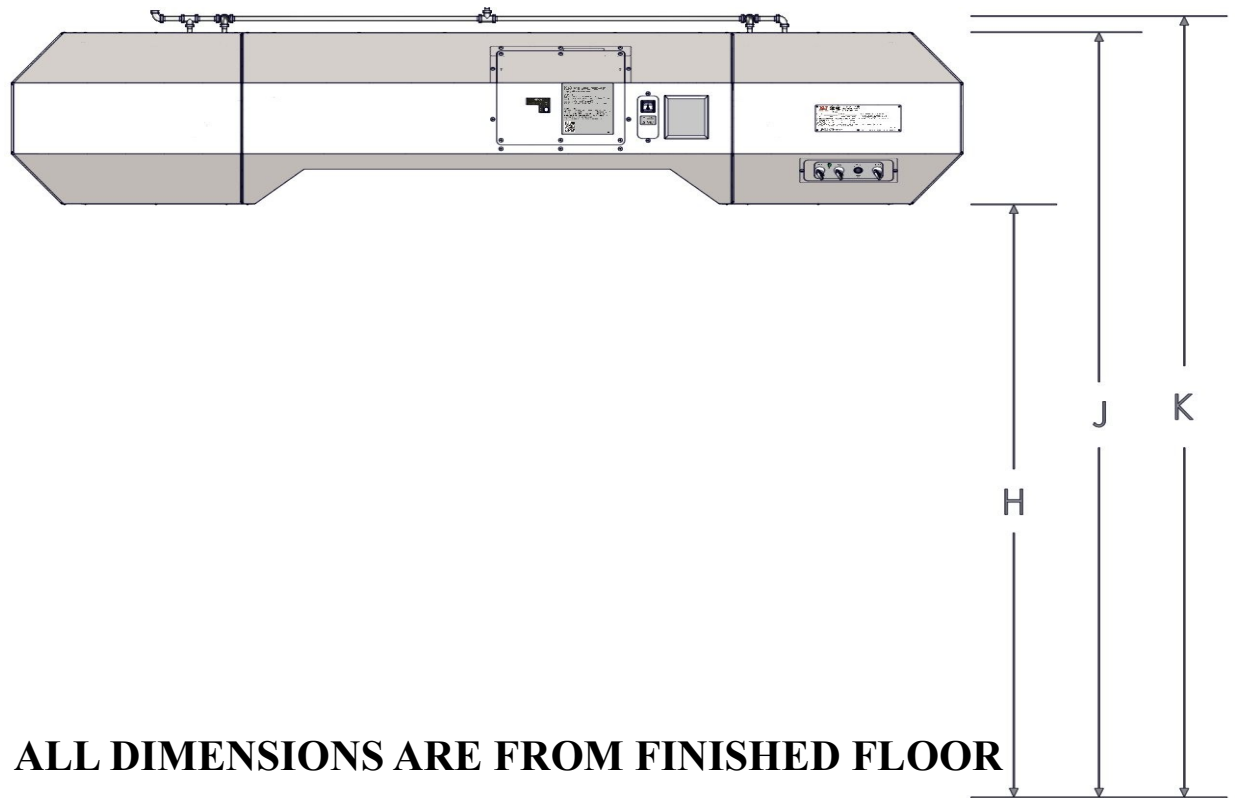
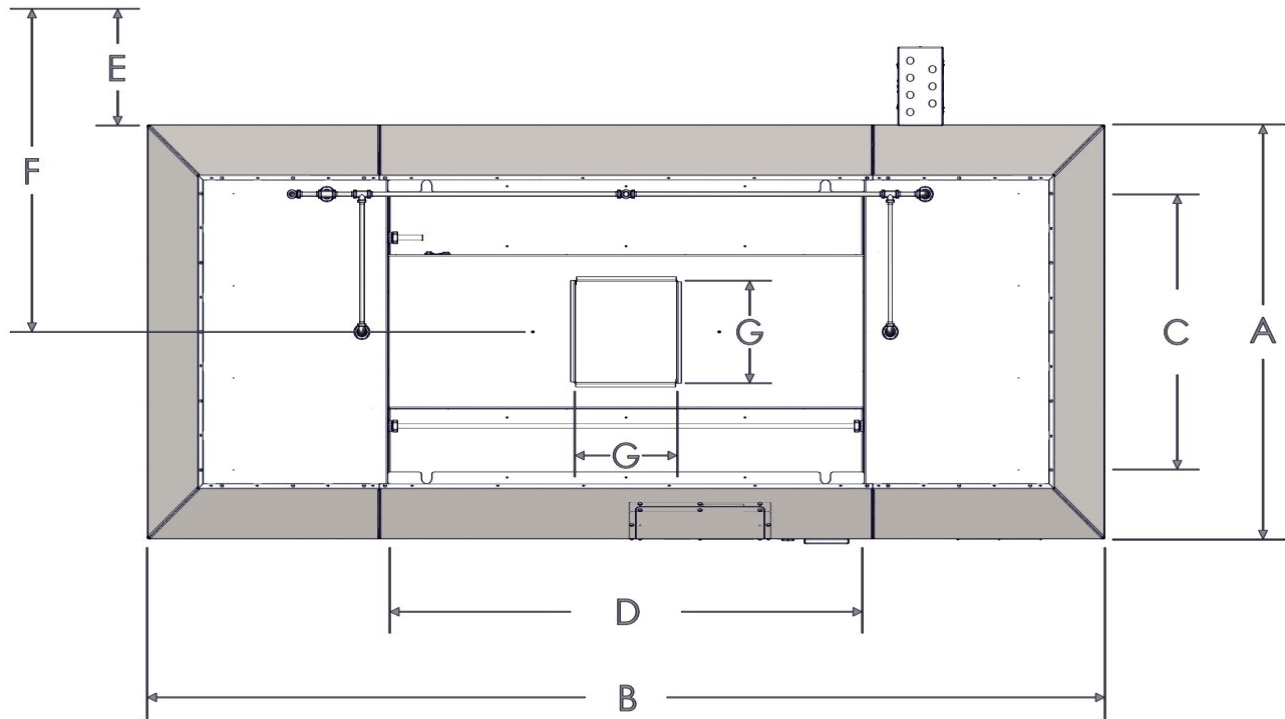
The Main Canopy serves to collect and transmit heat to the exhaust fan. It houses filters, lights, and switches. The switches control both the hood and ovens. The main canopy size is dependent upon oven size.

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 rear of main canopy. The operator switches are located on the control panel on the front of main canopy, and interlock the function of the hood and oven(s). There are optional relays that provide interlocks for equipment such as, fire suppression, HVAC dampers, and/or dedicated MUA units.

All AVI hoods are available pre-piped for fire suppression, allowing for simple, in-field installations.

The AVI hood was designed to conform to the requirements of IMC 2009, 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.



**ALL DIMENSIONS ARE FROM FINISHED FLOOR**



Oven Model	Hood Dimensions										Hood Weights		
	A	B	C	D	E	F	G	H	J	K	Single	Double	Triple
1832	34 3/8 [873]	88 5/8 [2251]	18 [457]	32 [813]	13 1/2 [343]	30 5/8 [778]	12 [305]	69 5/8 [1768]	89 7/8 [2283]	91 3/4 [2330]	540 [245]	500 [227]	525 [238]
1855	34 3/8 [873]	88 5/8 111.375	18 [457]	55 [1397]		30 5/8 [778]					620 [281]	560 [254]	585 [265]
2440	40 3/8 [1026]	96 5/8 [2454]	24 [610]	40 [1016]		33 5/8 [854]					620 [281]	570 [259]	595 [270]
3240	48 3/8 [1229]	96 5/8 [2454]	32 [813]	40 [1016]		37 5/8 [956]					680 [308]	630 [286]	655 [297]
3255	48 3/8 [1229]	111 5/8 [2835]	32 [813]	55 [1397]		37 5/8 [956]					740 [336]	670 [304]	695 [315]
3270 3270-2B	48 3/8 [1229]	126 5/8 [3216]	32 [813]	70 [1778]		37 5/8 [956]					780 [354]	705 [320]	720 [327]
3855	54 3/8 [1381]	111 5/8 [2835]	38 [965]	55 [1397]		40 5/8 [1032]					795 [361]	720 [327]	745 [338]
3870 3870-2B	54 3/8 [1381]	126 5/8 [3216]	38 [965]	70 [1778]		40 5/8 [1032]					825 [374]	750 [340]	770 [349]



**NOTE**

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

Exhaust Flow Rates VOLUME (min. recommended)							
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		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 in this report:

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

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

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

Exhaust Flow Rates VELOCITY (min. recommended)							
	Switches On			18xx	24xx	32xx	38xx
	Top	Middle	Bottom				
Single	X			187.5	187.5	93.75	93.75
				[57.15]	[57.15]	[28.58]	[28.58]
Double	X			187.5	187.5	93.75	93.75
				[57.15]	[57.15]	[28.58]	[28.58]
	X		X	189.75	241.5	155.25	181.125
			[57.84]	[73.61]	[47.32]	[55.21]	
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<sup>2</sup>. 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.

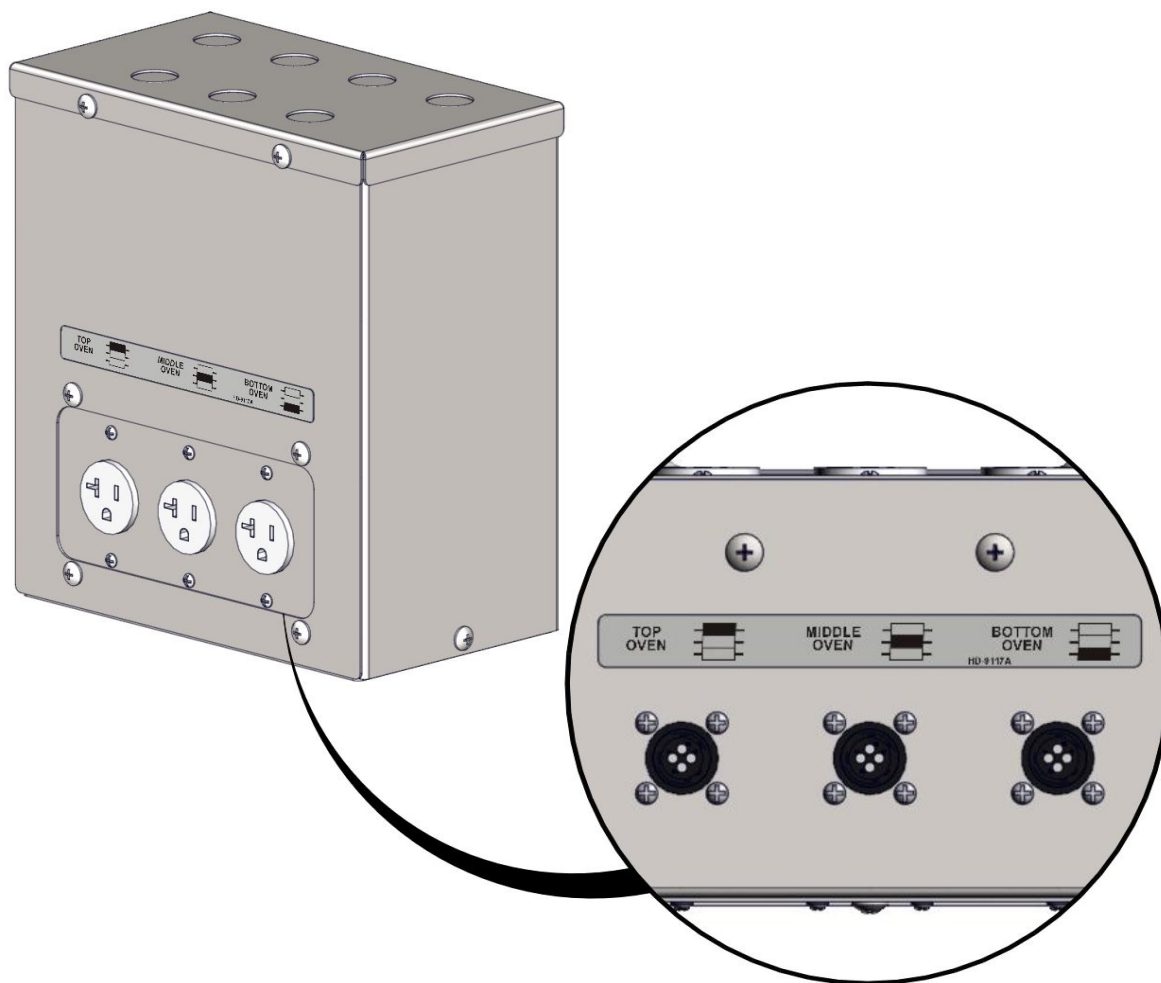
## Inputs into Junction Box

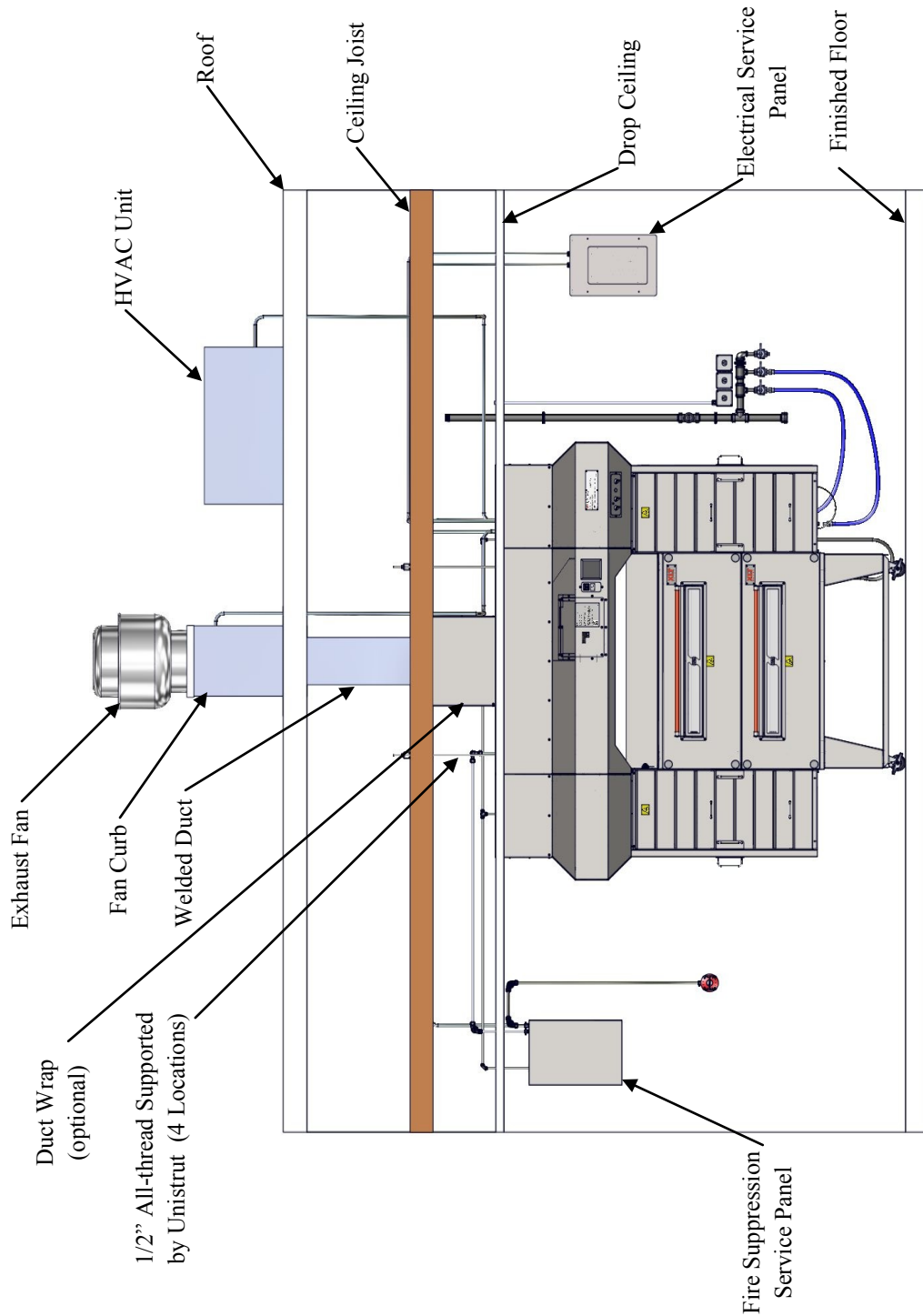
AVI Hood Electric Utility Specifications			
	# of Circuits	Rating	Purpose
Standard	1	208/240 VAC, 1 Phase, 60 Hz, 6 Amp	VFD Controller
	up to 3	120 VAC, 1 Phase, 60 Hz, 20 Amp	Ovens
	1	120 VAC, 1 Phase, 60 Hz, 1 Amp	System Power
World	1	230 VAC, 1 Phase, 50 Hz, 6 Amp	VFD Controller
	up to 3	230 VAC,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

## Outputs from Junction Box

The AVI Hood system provides:

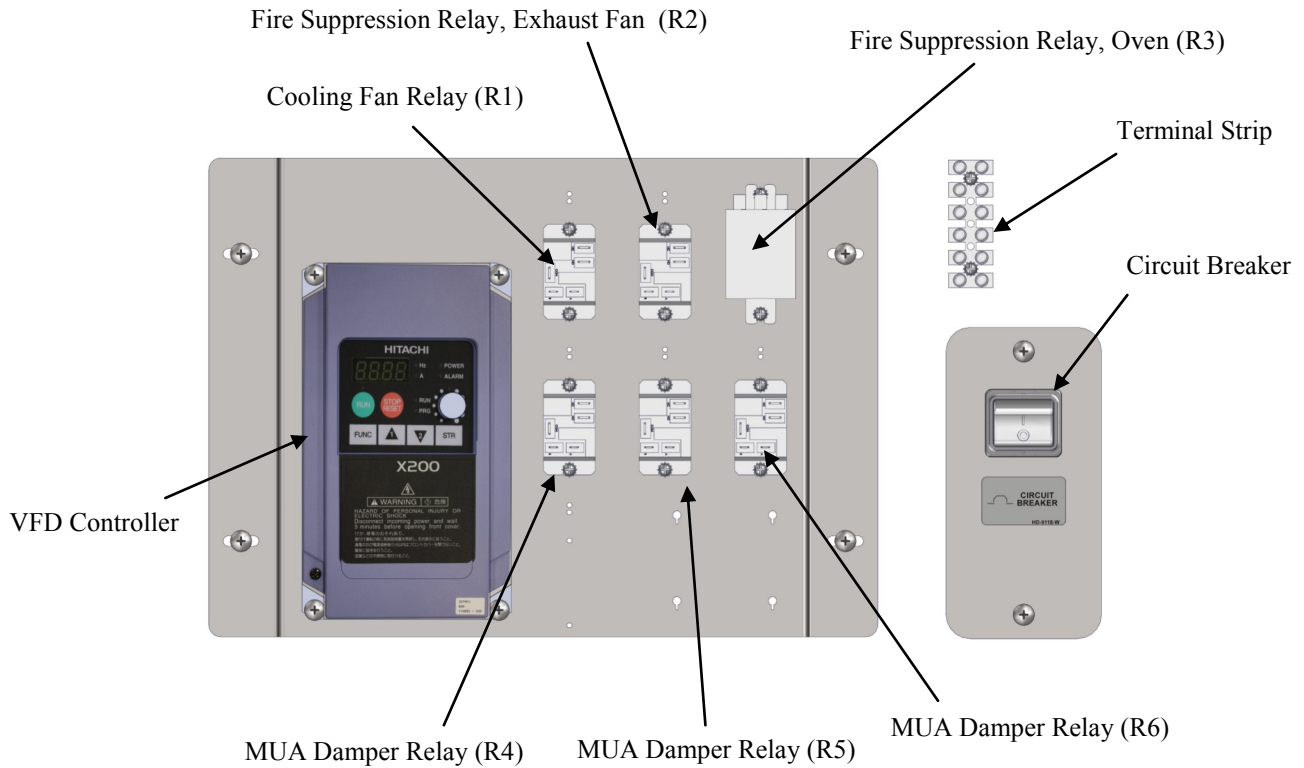
- Three (3) switching outputs for HVAC dampers and dedicated units
- One (1) 230 VAC, 10 Amp, variable frequency, three phase power output for the ventilation exhaust fan.
- Up to Three (3) receptacles for ovens.
- One (1) 120 VAC fire alarm signal for Standard hoods, or one (1) 24 VAC fire alarm signal for World Hoods



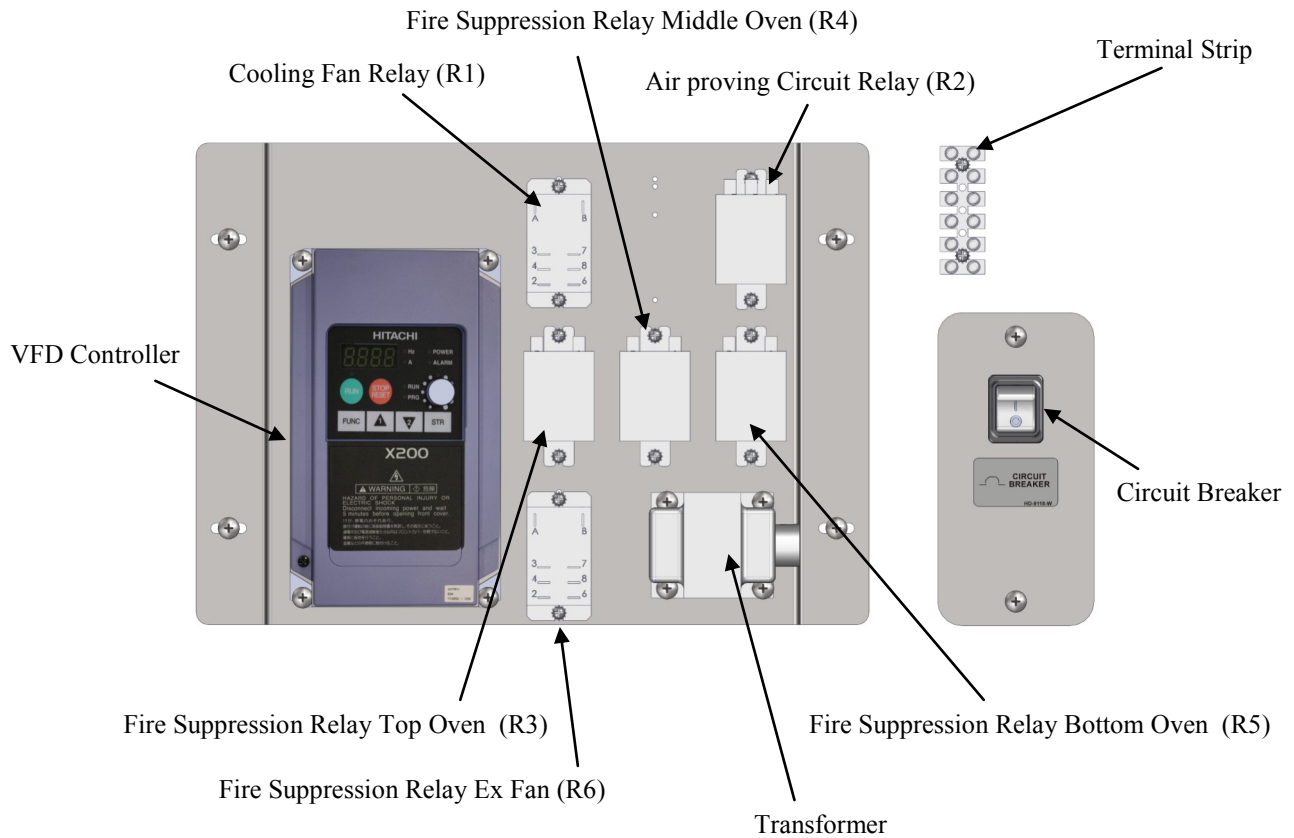


All structural members, electrical & fire suppression equipment shown for reference only.

VFD Control Box - Standard w/Fire Suppression



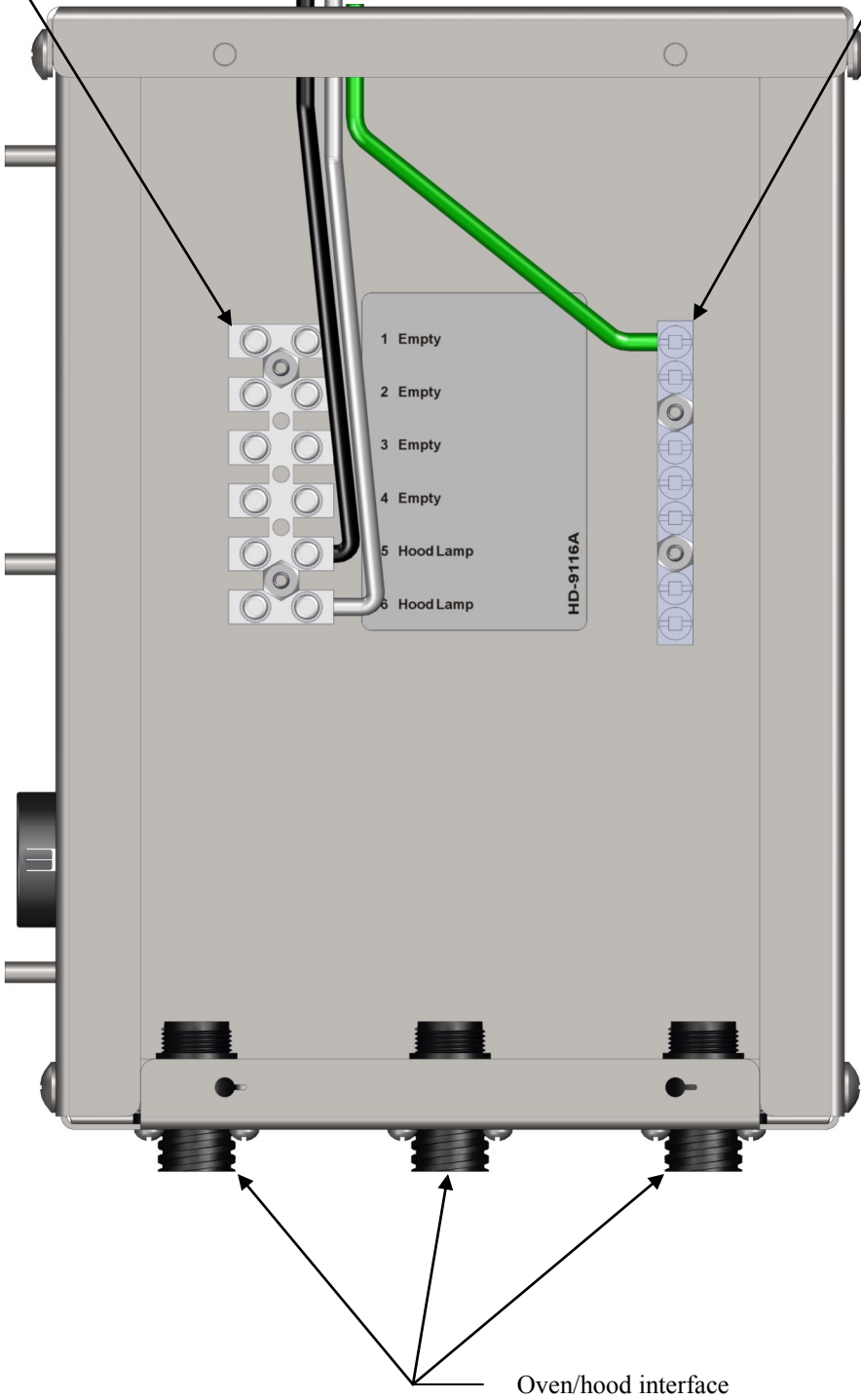
VFD Control Box - World w/Fire Suppression



Input Power to Lights - Without VFD Controller

Terminal Strip (TS1)

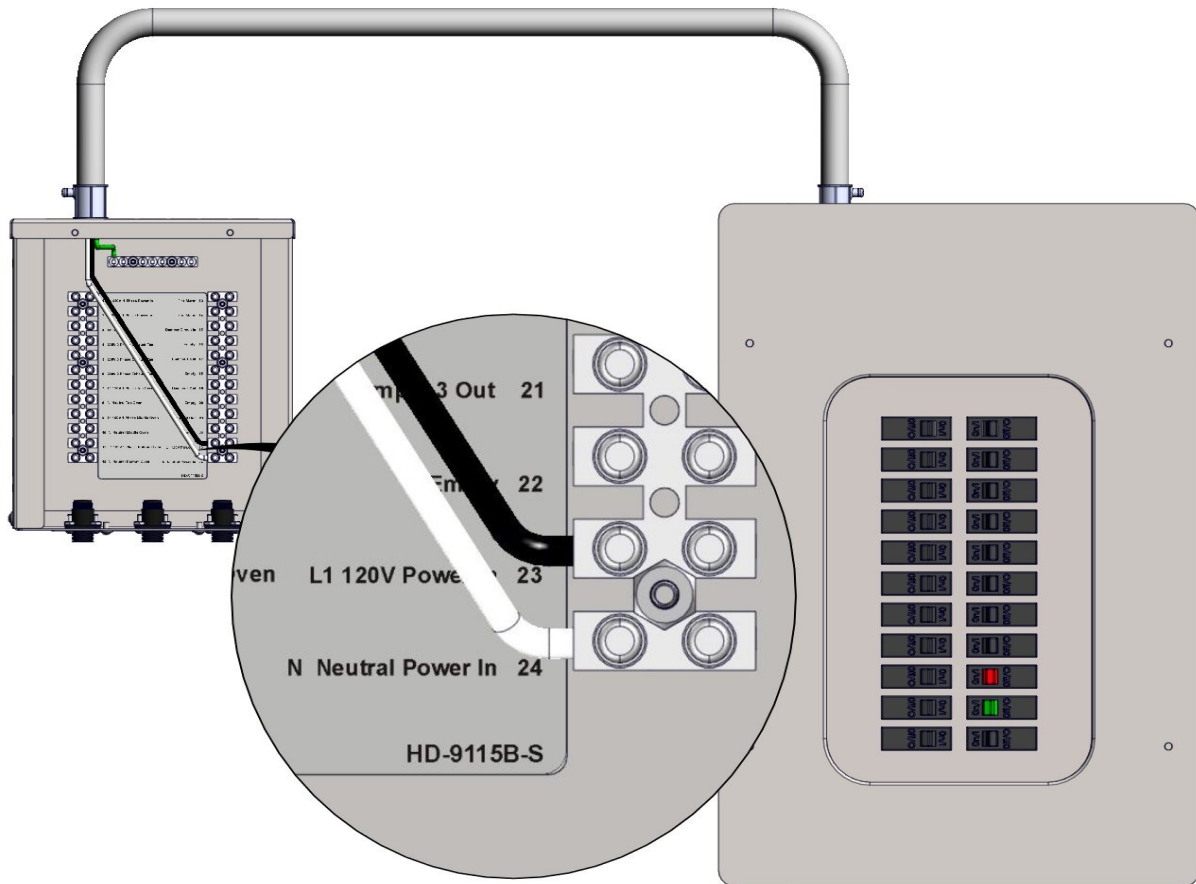
Grounding Block



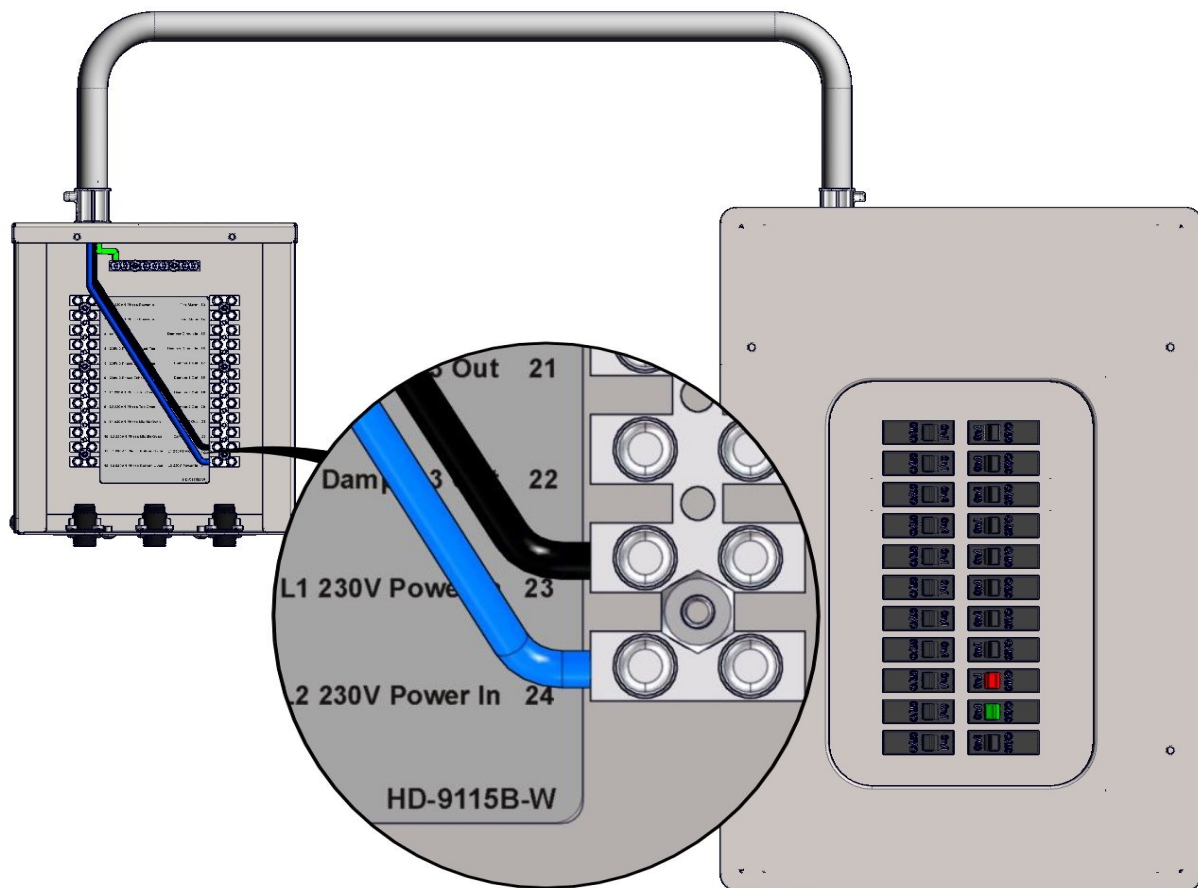
Non-VFD Control Box (Cover removed)



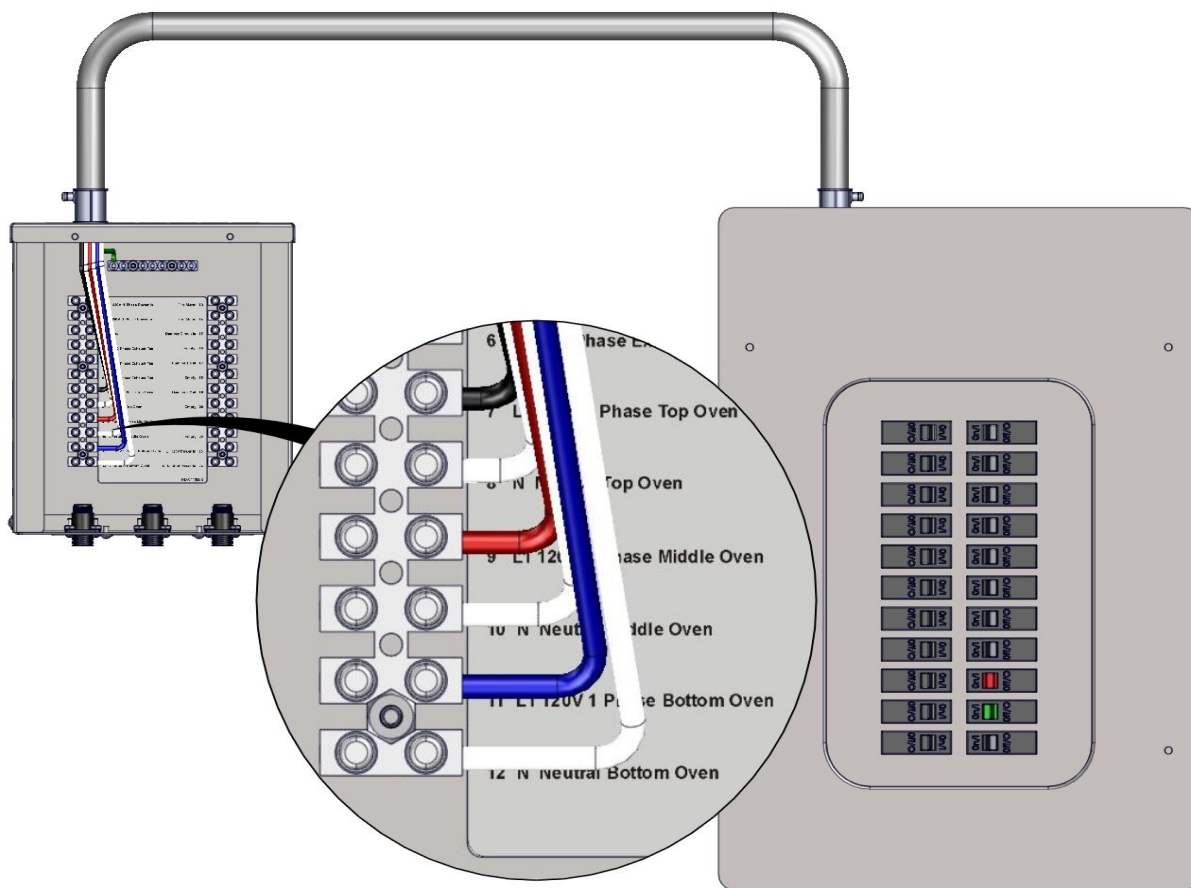
Input Power to Light - Standard Voltage & Frequency



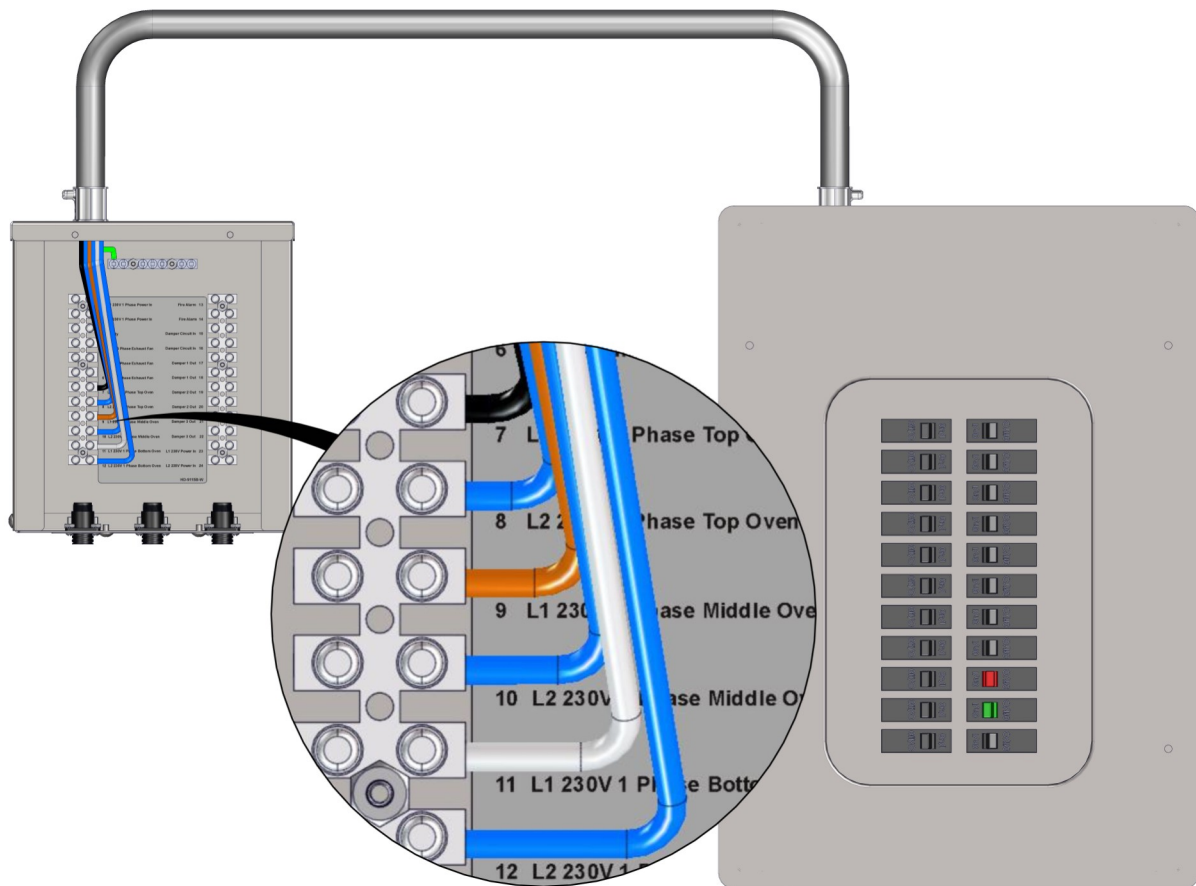
Input Power to Light- World Voltage & Frequency



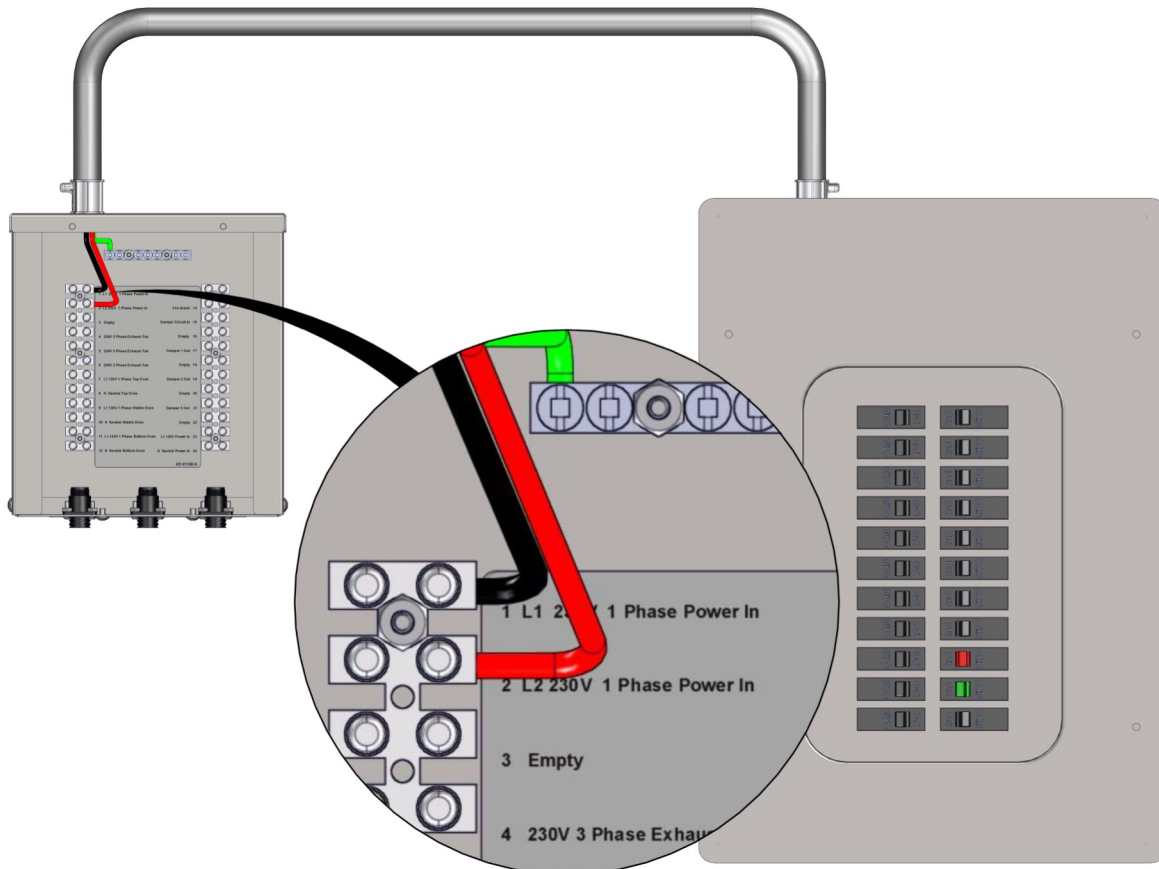
## Input Power to Ovens - Standard Voltage & Frequency



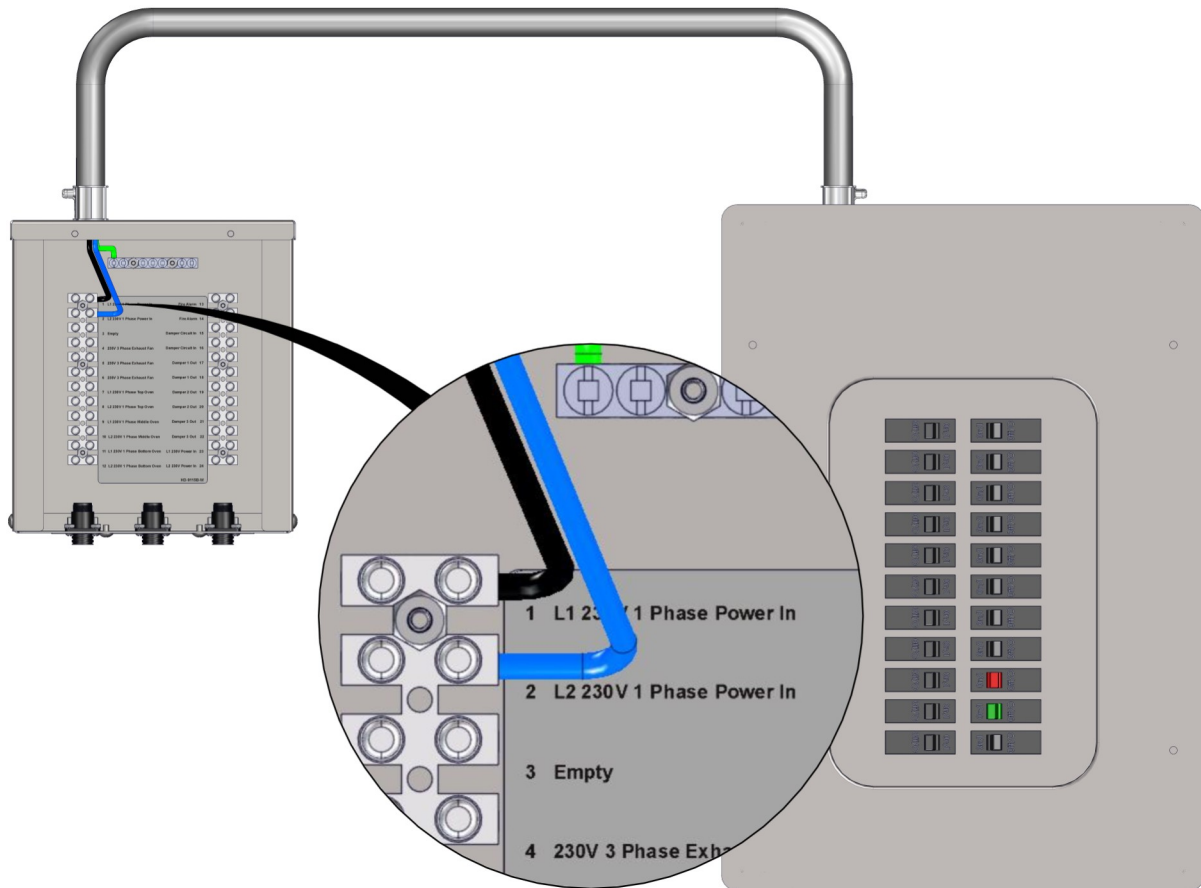
## Input Power to Ovens - World Voltage & Frequency



Input Power to VFD Controller - Standard Voltage & Frequency

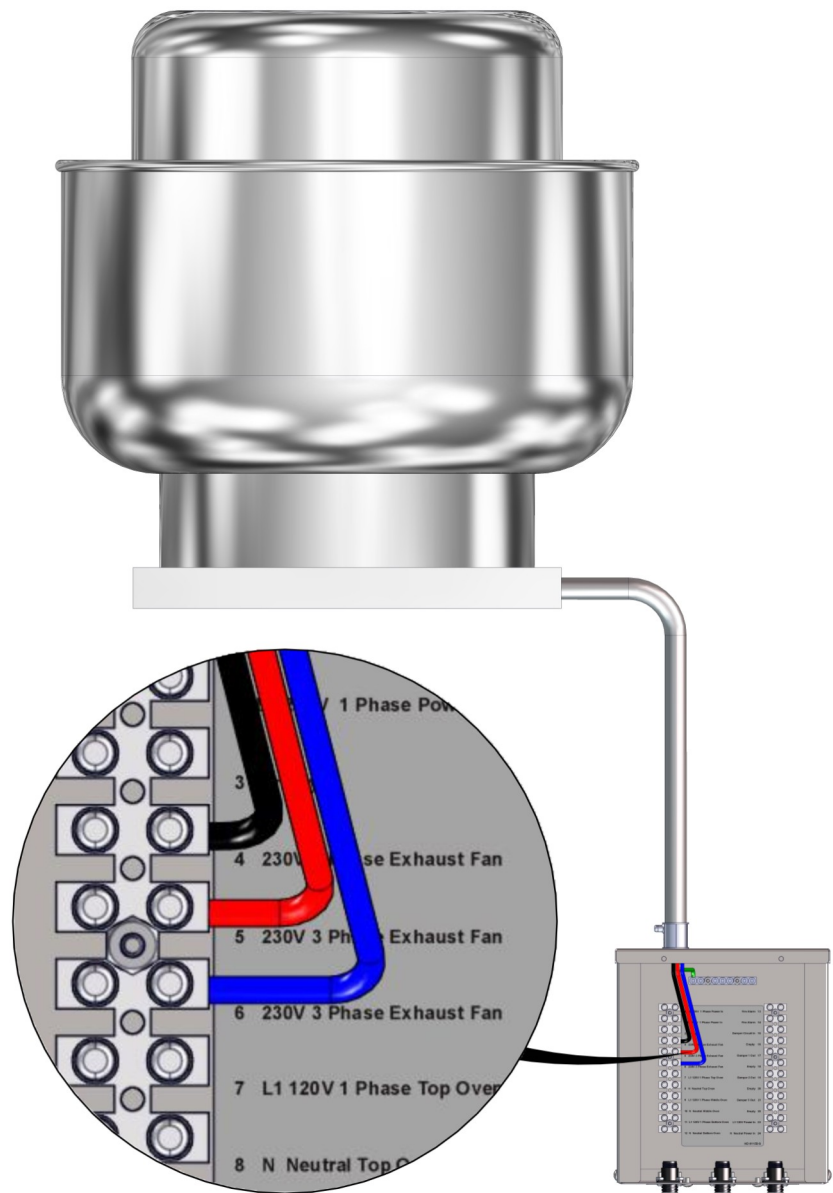


## Input Power to VFD Controller - World Voltage & Frequency





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



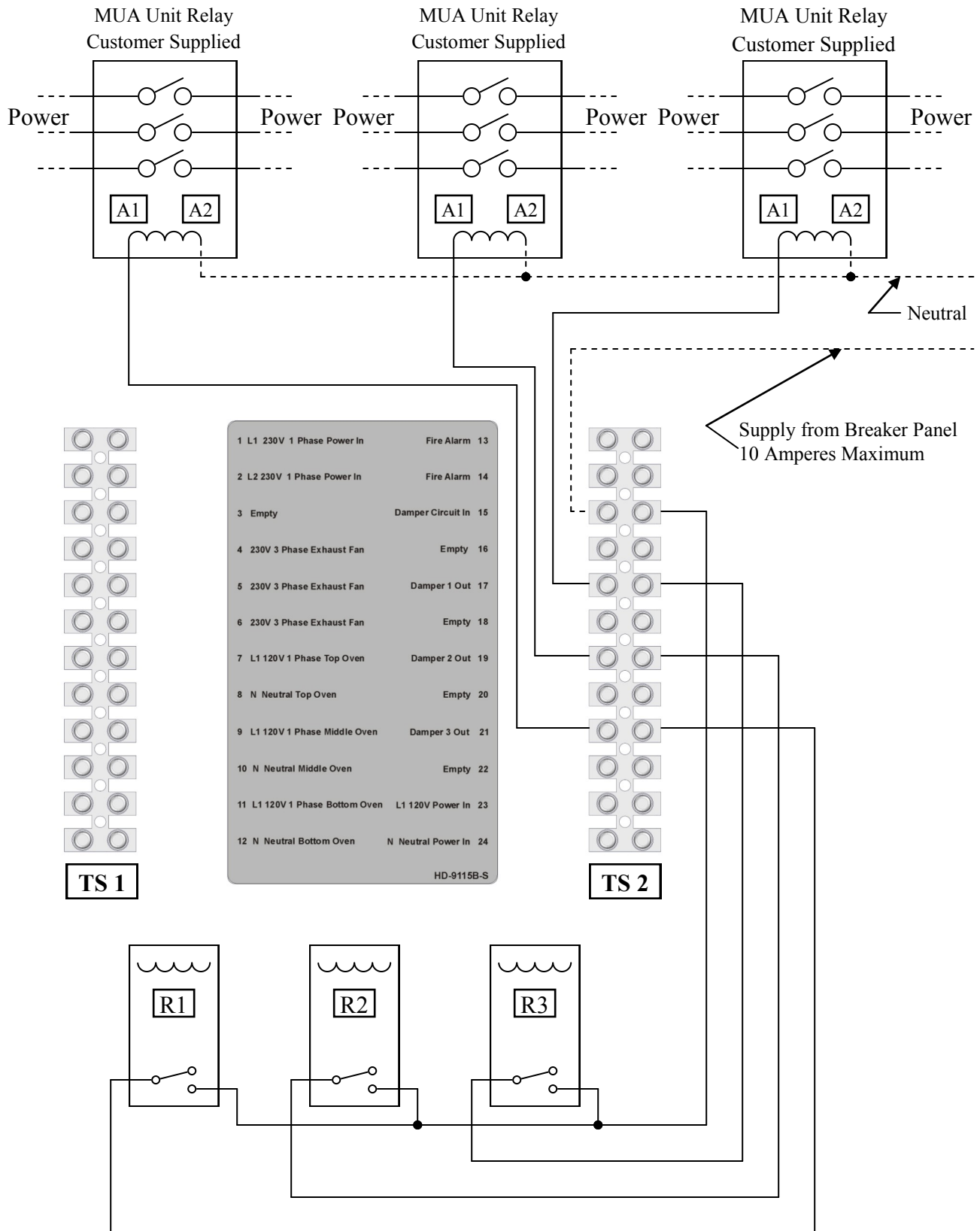
Output Power from VFD to Exhaust Fan - World Voltage & Frequency





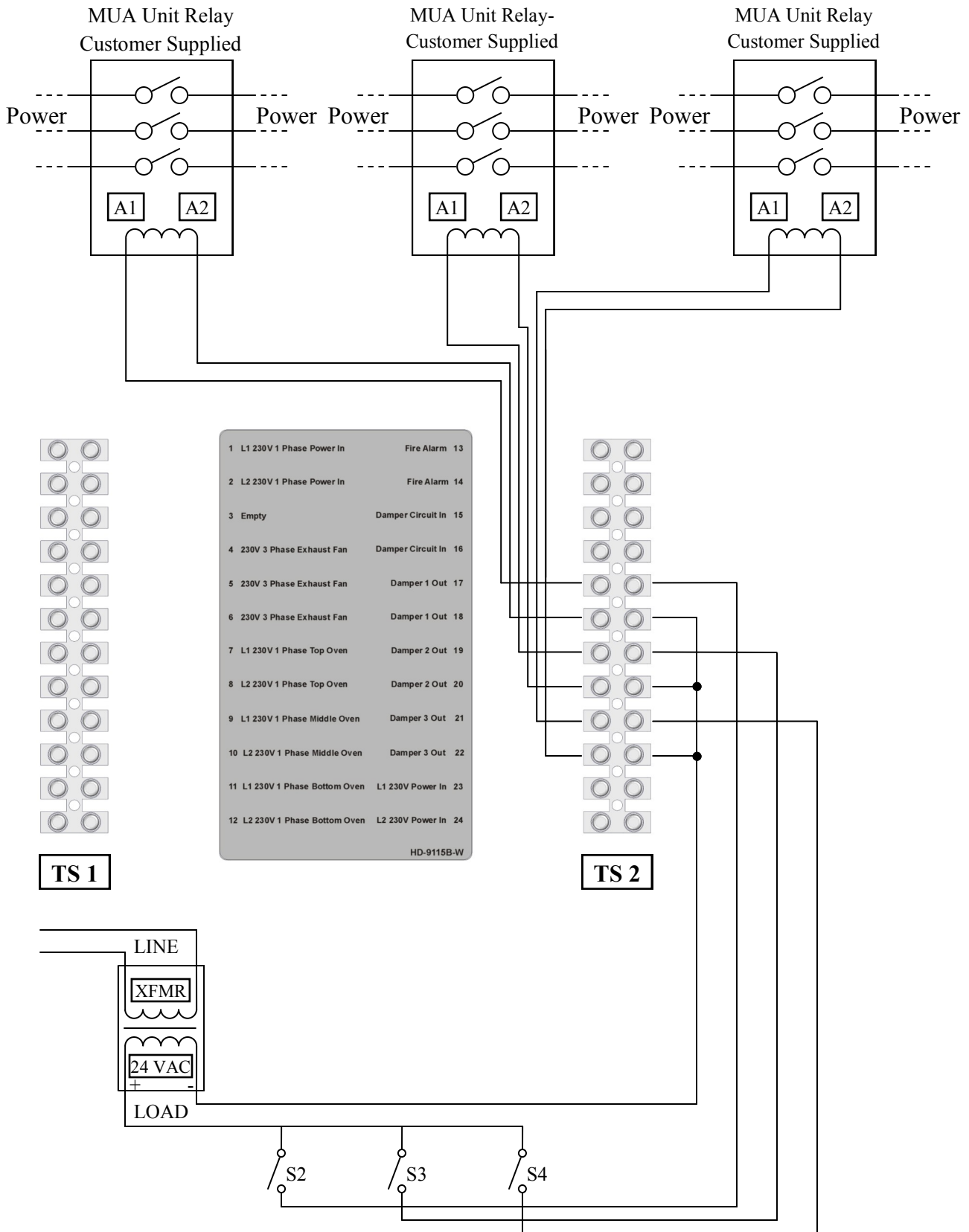


MUA Damper Relays - Multiple Output - Standard Voltage & Frequency



Some wiring removed for clarity. See schematic for details.


## MUA Damper Relays - Multiple Output - World Voltage & Frequency



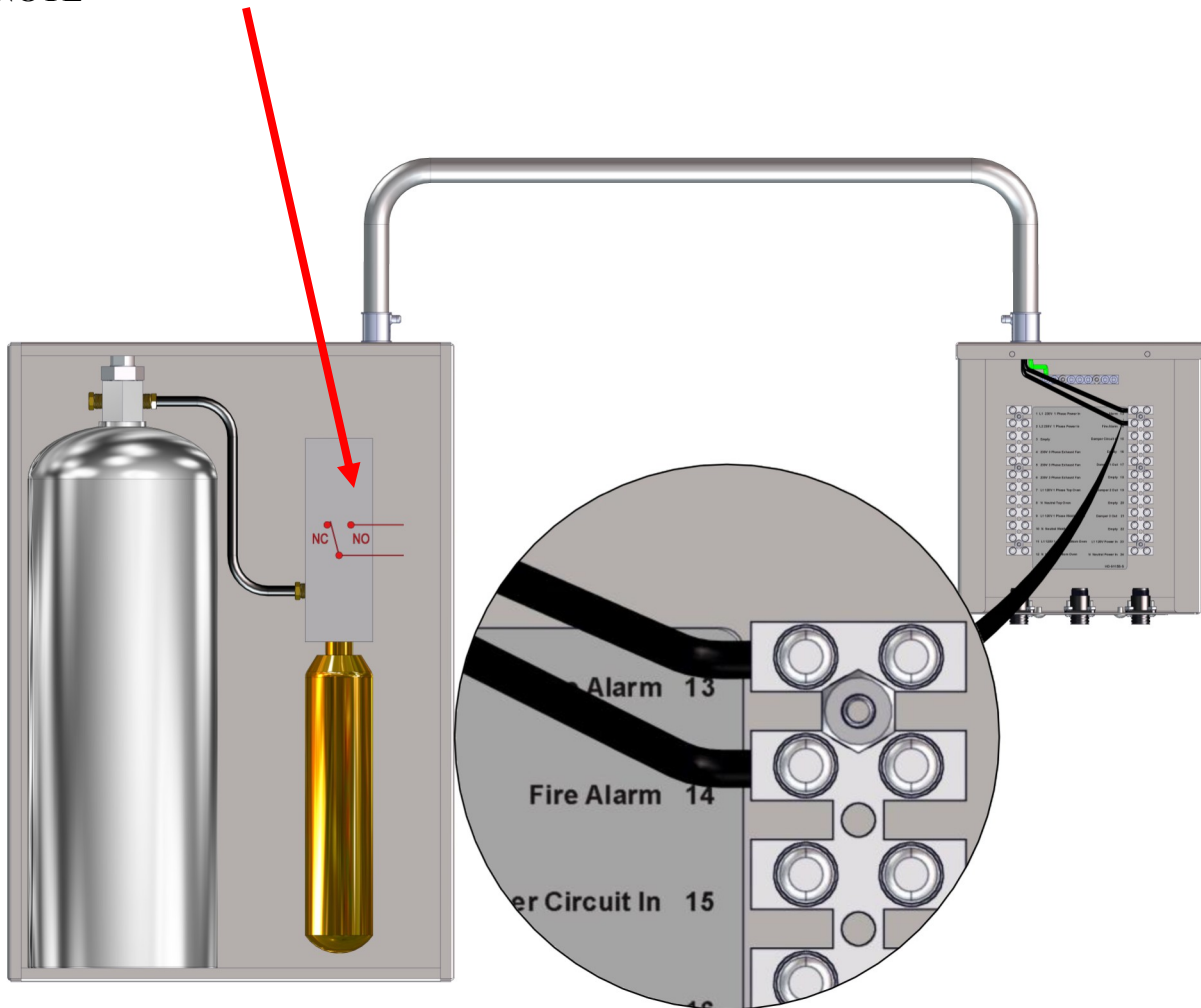
Some wiring removed for clarity. See schematic for details.




## Fire Alarm Relay - Standard Voltage &amp; Frequency

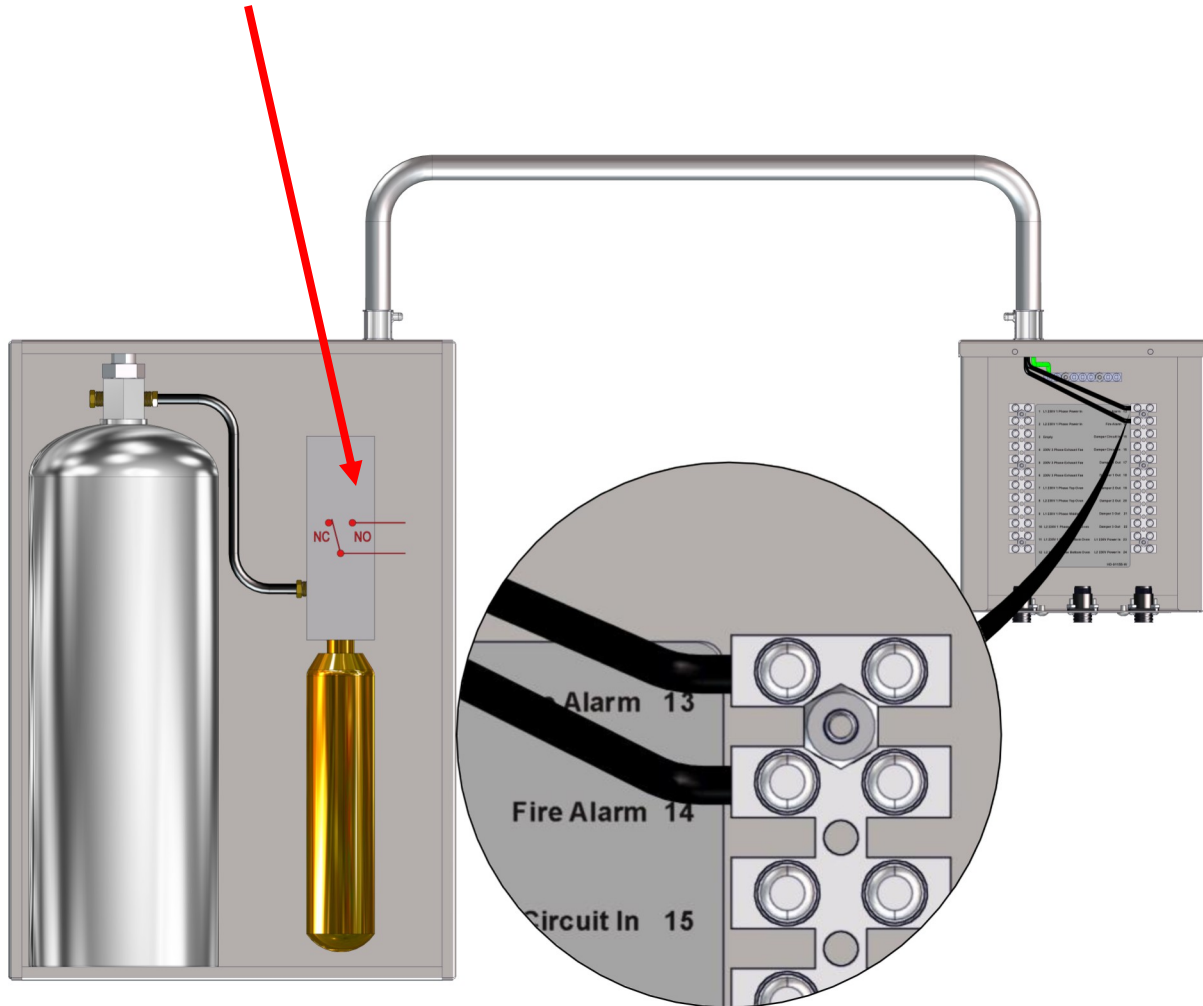
 Connect wires from the Junction Box to the Normally Open (NO) contacts in the Fire Suppression cabinet.

**NOTE**

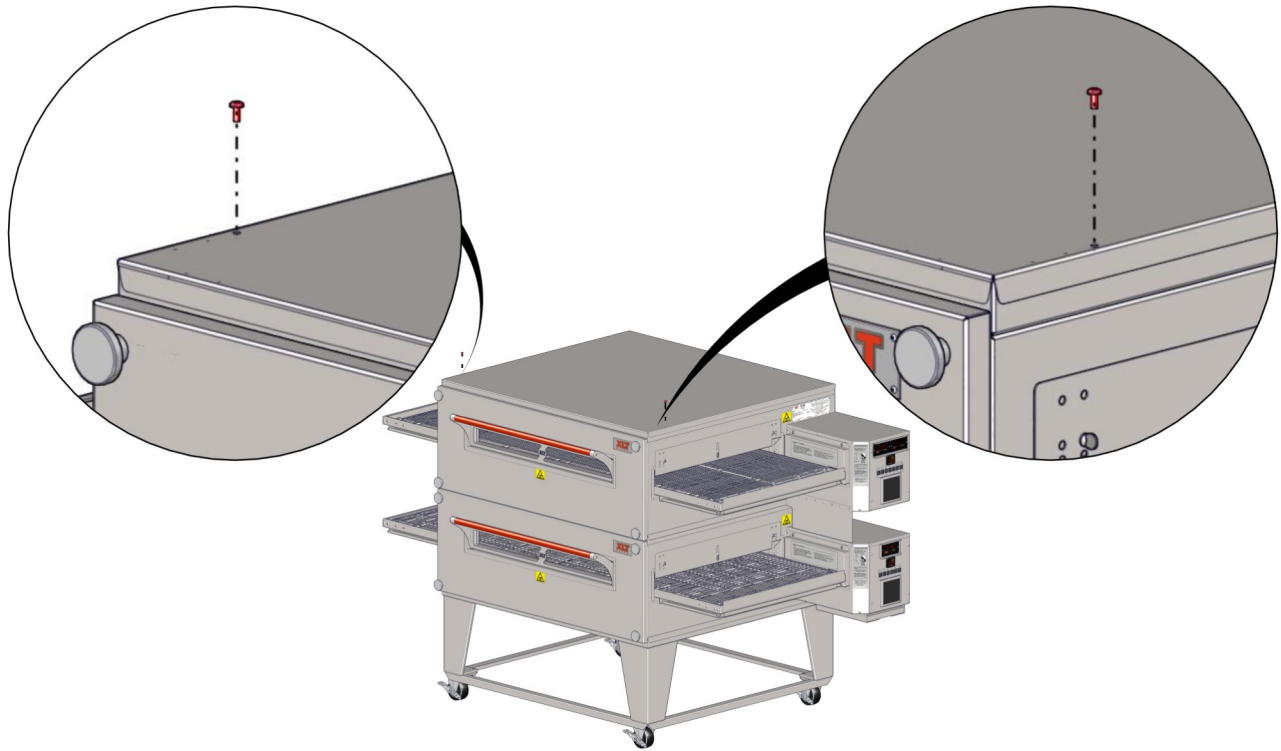


## Fire Alarm Relay - World Voltage & Frequency

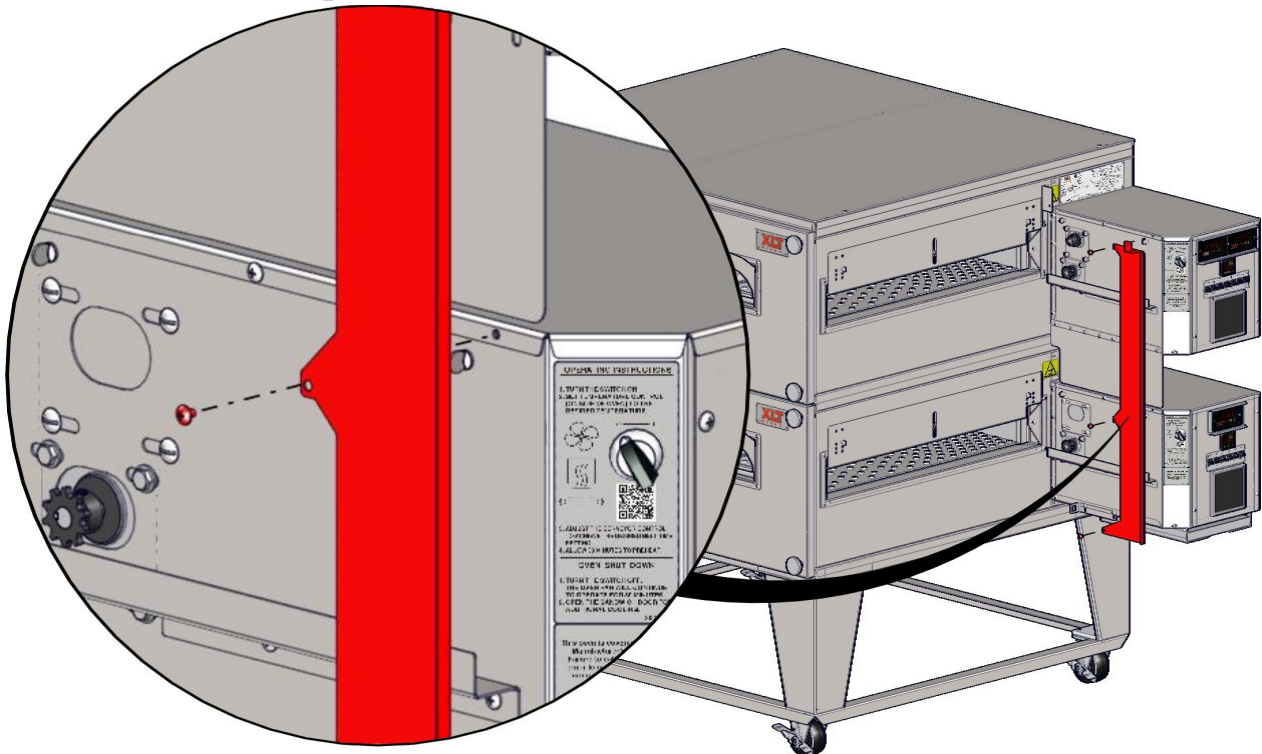
 **NOTE** Connect wires from the Junction Box to the Normally Open (NO) contacts in the Fire Suppression cabinet.



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

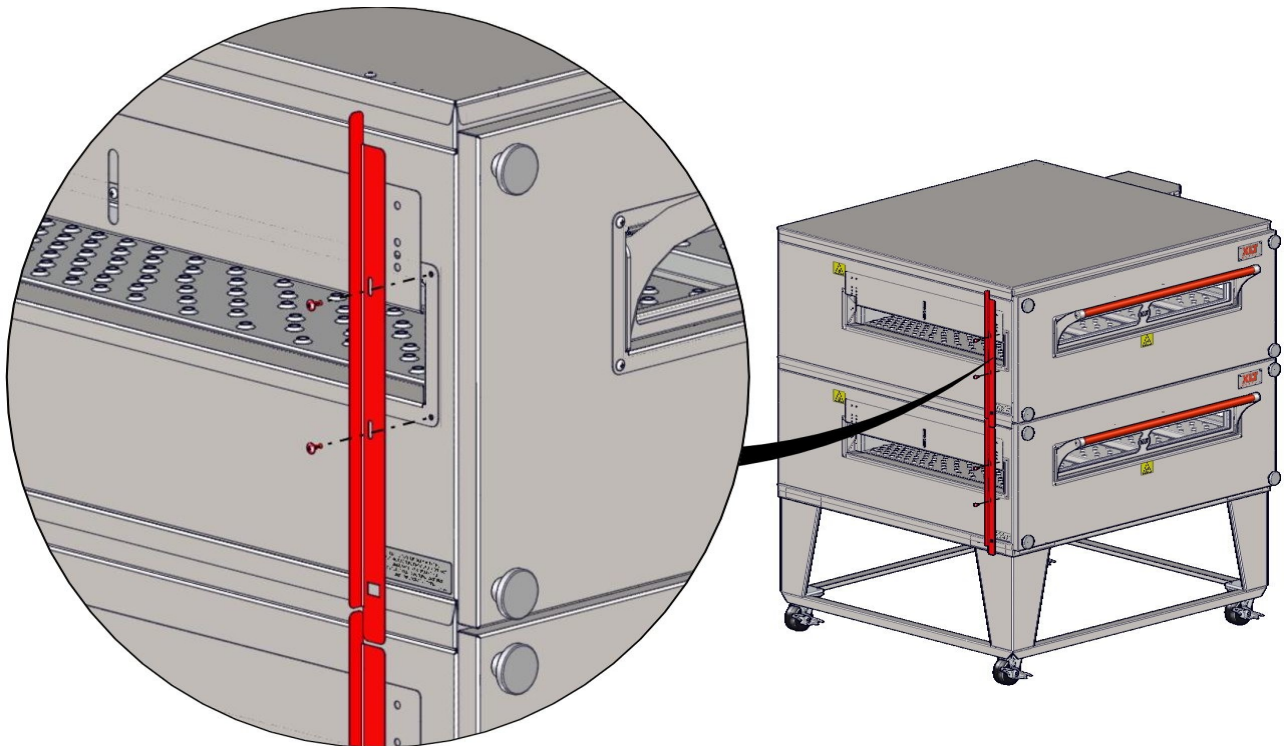
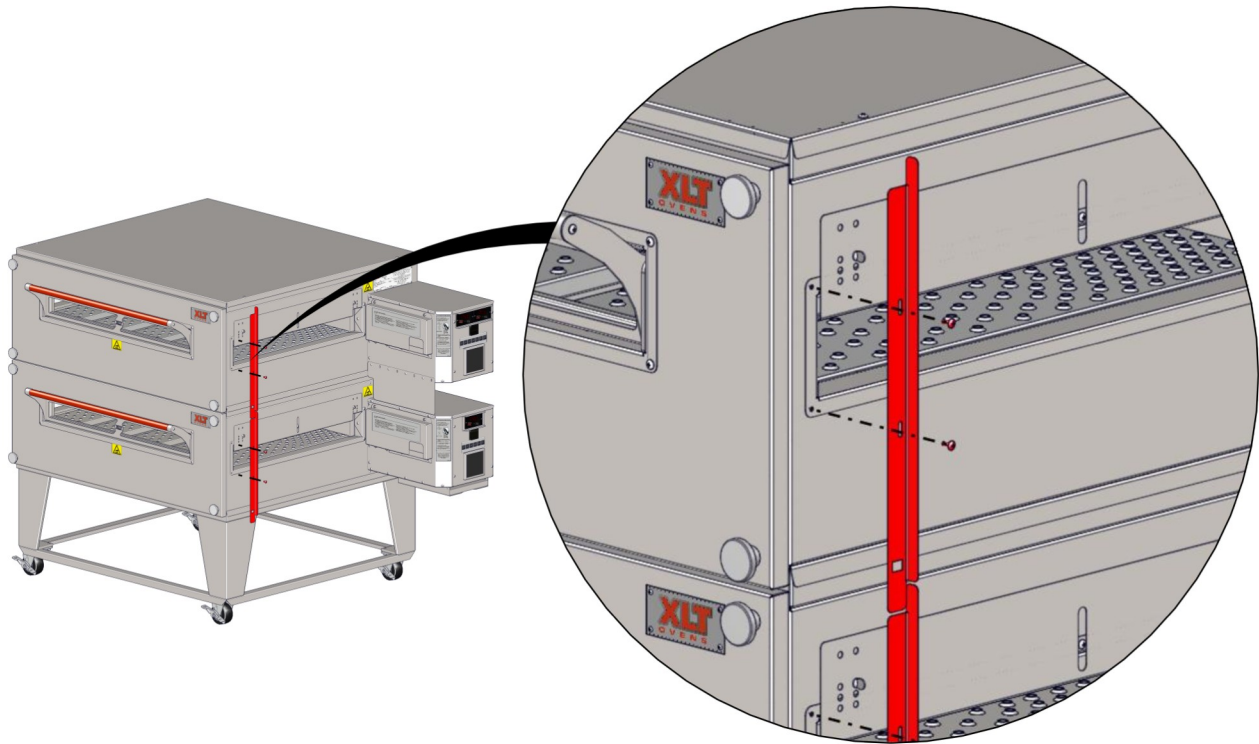


### Prepare Ovens - Control Box Closeout Bracket



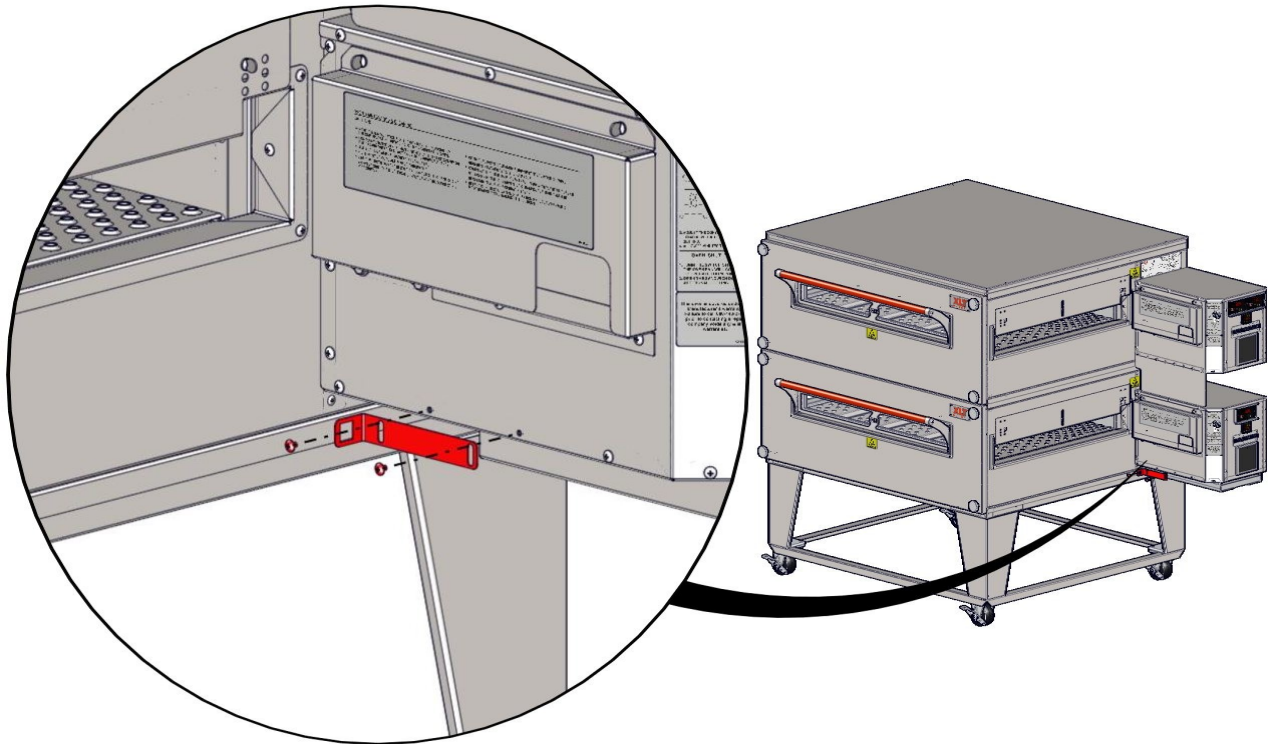
Conveyors have been removed for clarity

Prepare Ovens - Front Shroud Brackets

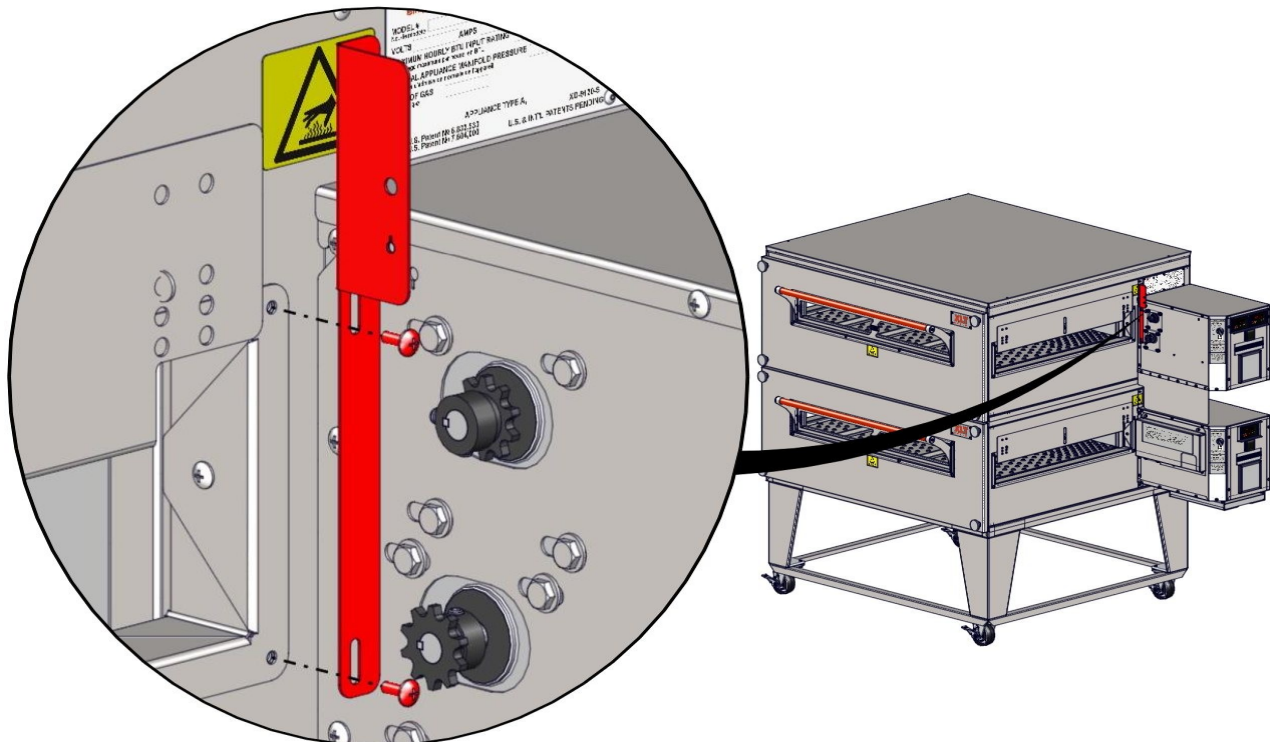




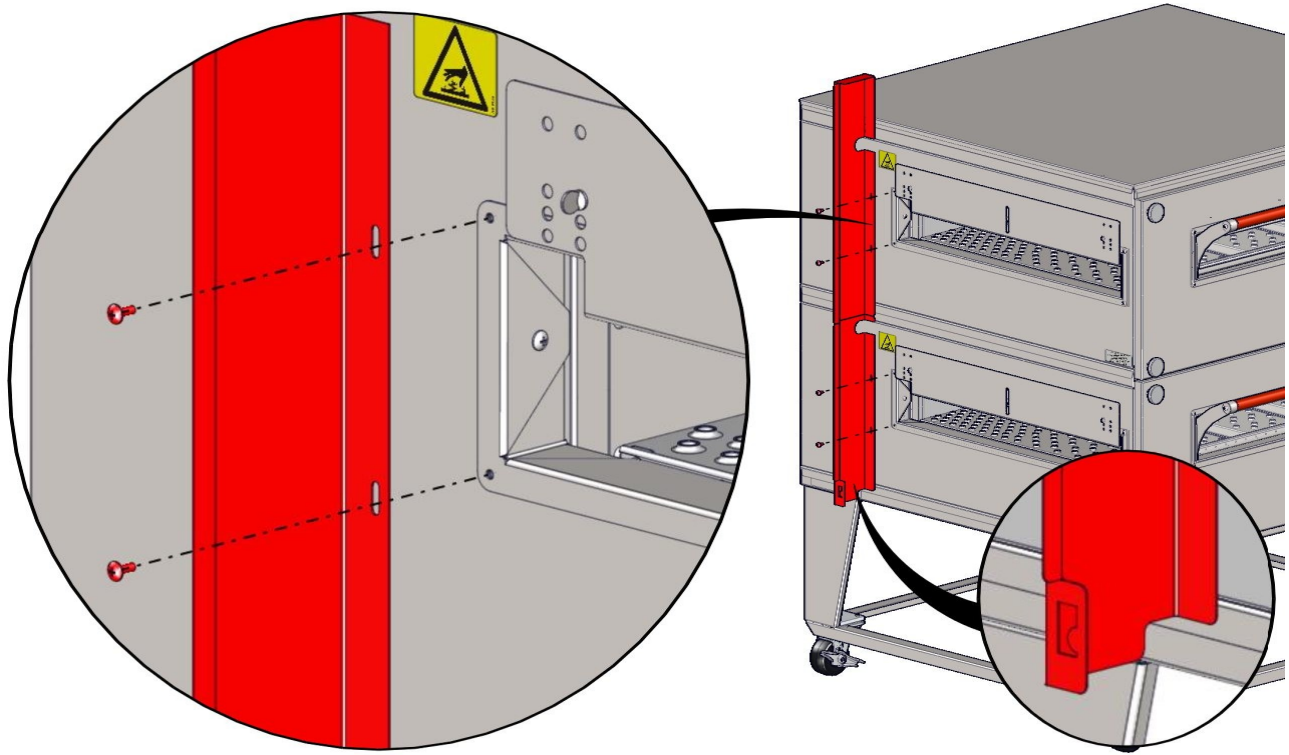
## Prepare Ovens - Bottom Rail Bracket



## Prepare Ovens - Control Box Side Closeout

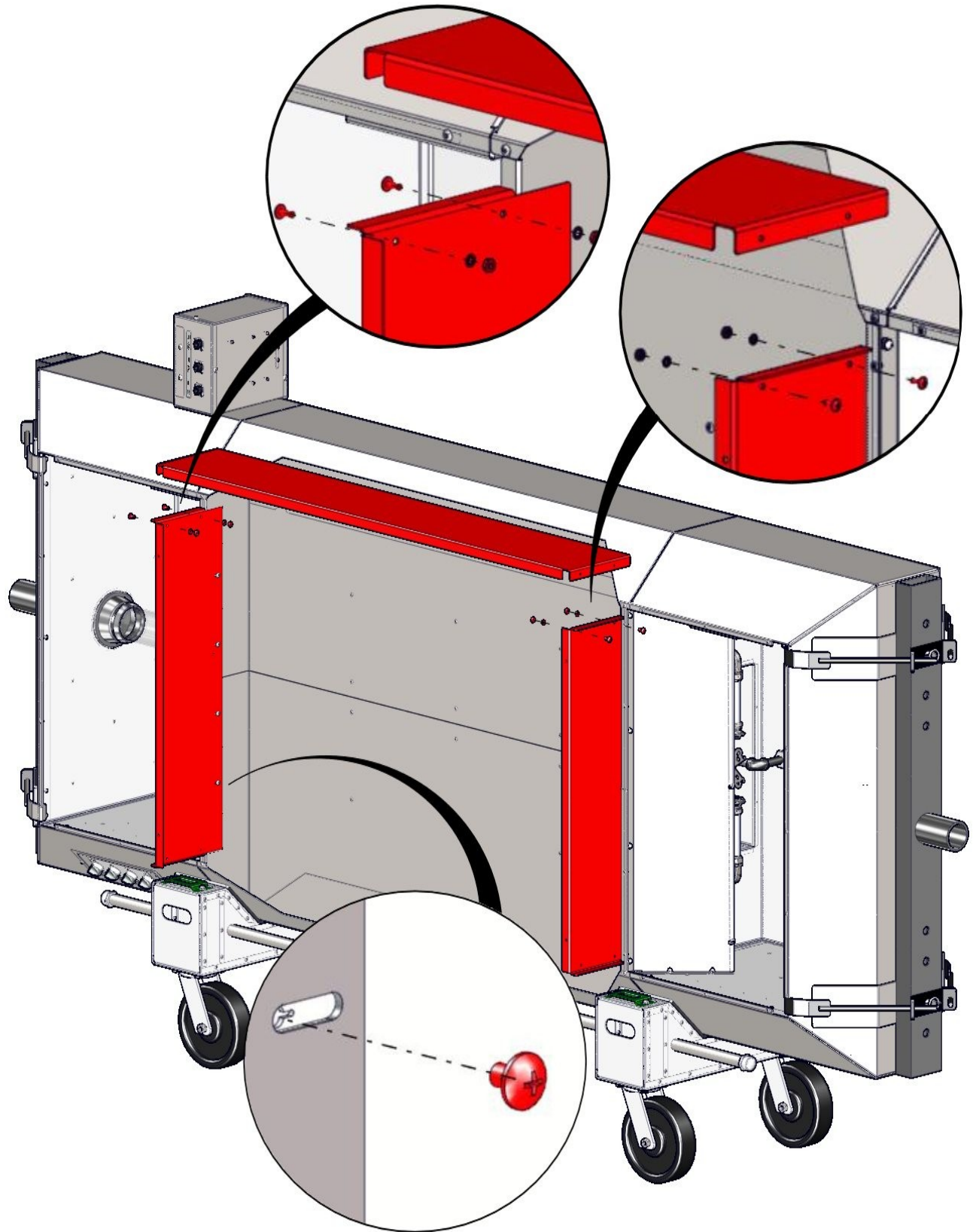


Prepare Ovens - Rear Shroud Brackets



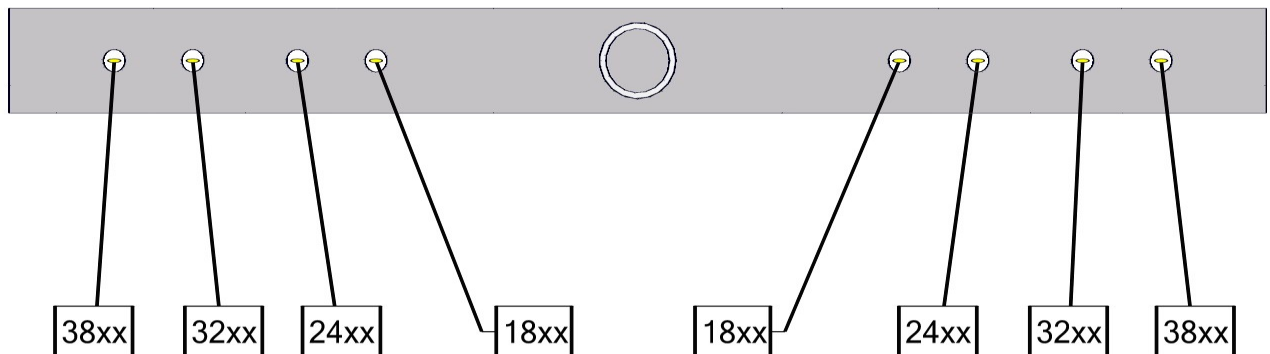
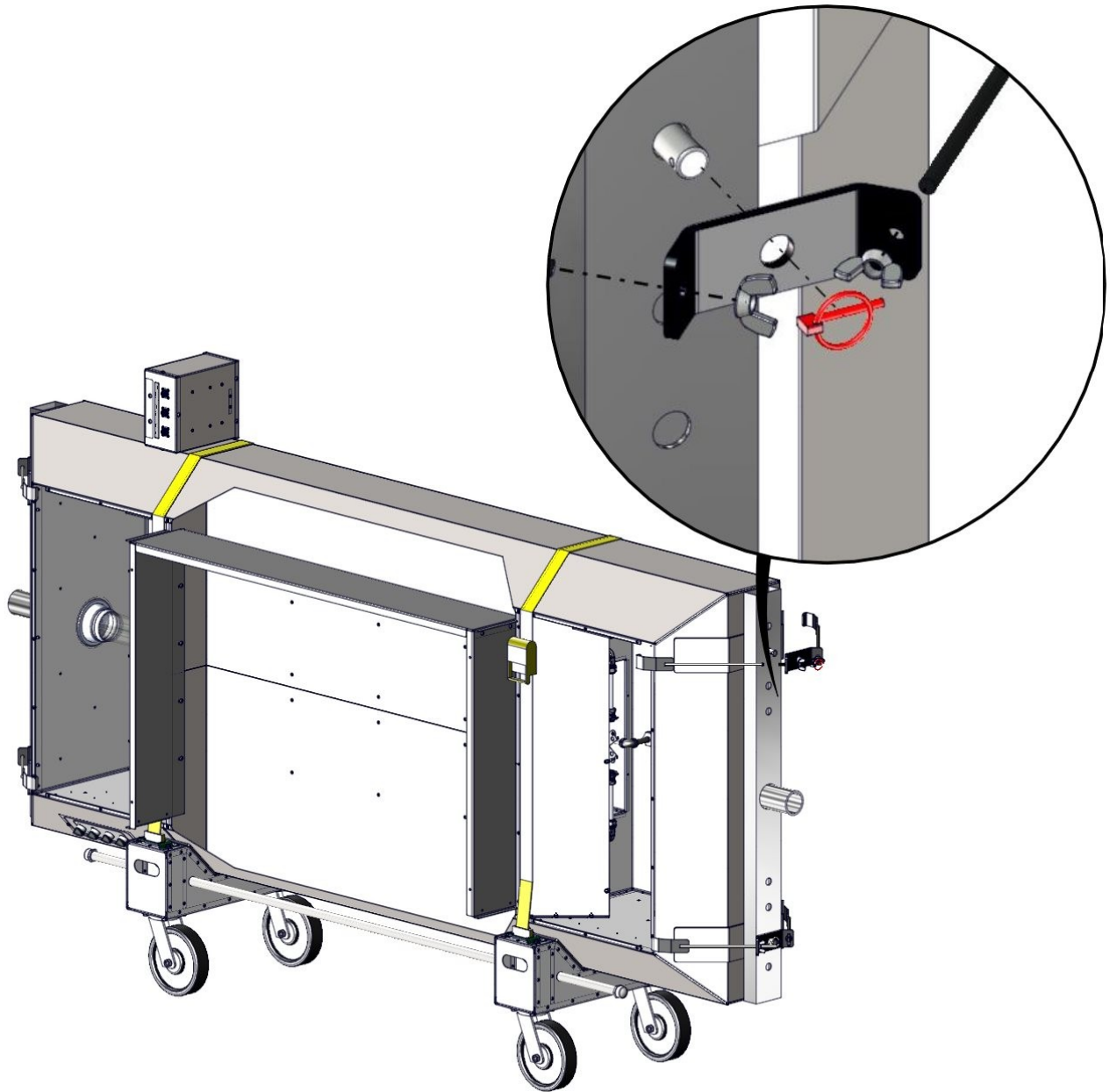


## Prepare Hood



## Lifting Gear Setup

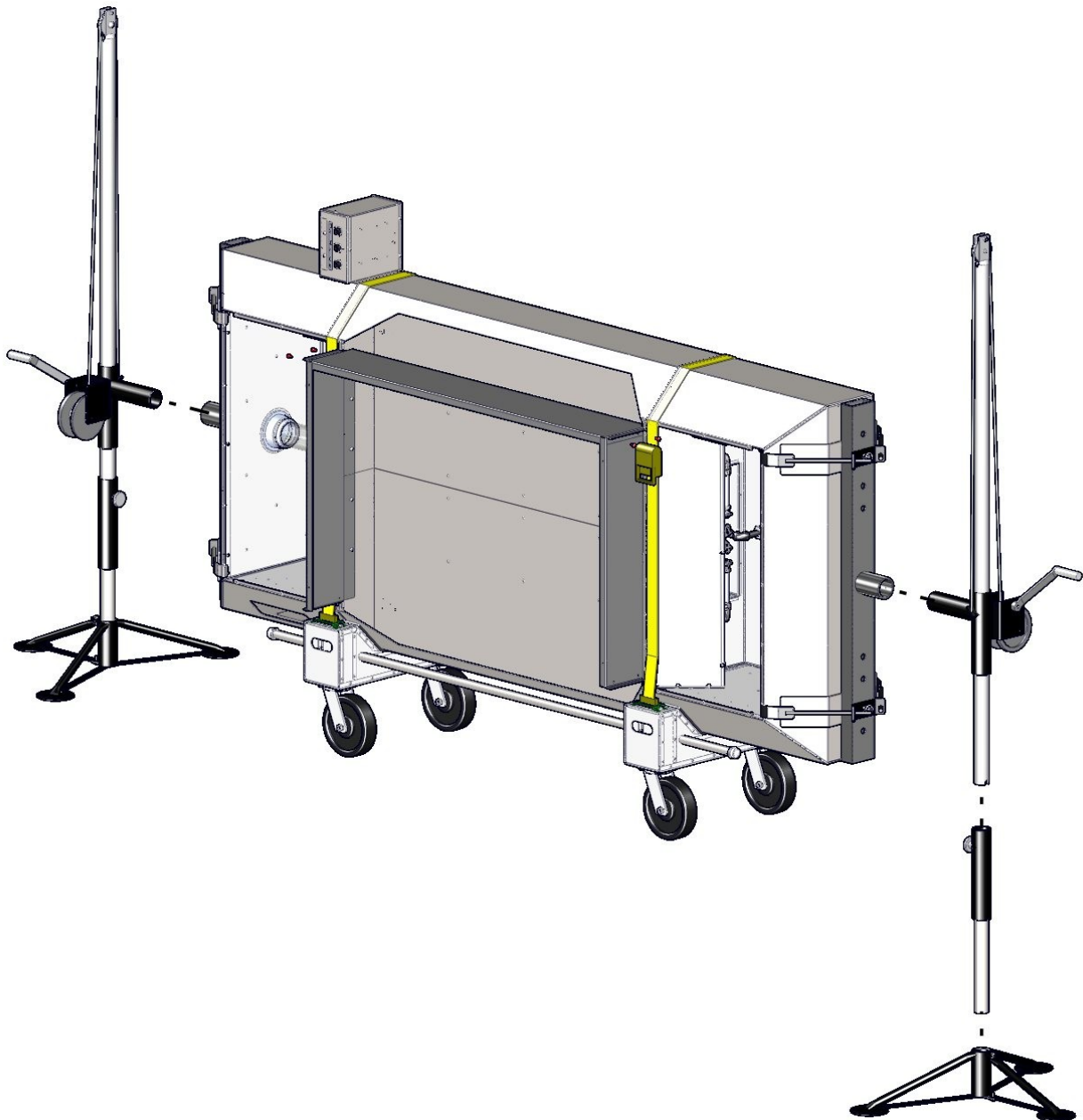
AVI hoods can easily be moved and stacked with the proper lifting equipment. The use of XLT approved lifting equipment is highly recommended. Contact XLT for more information.



## 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



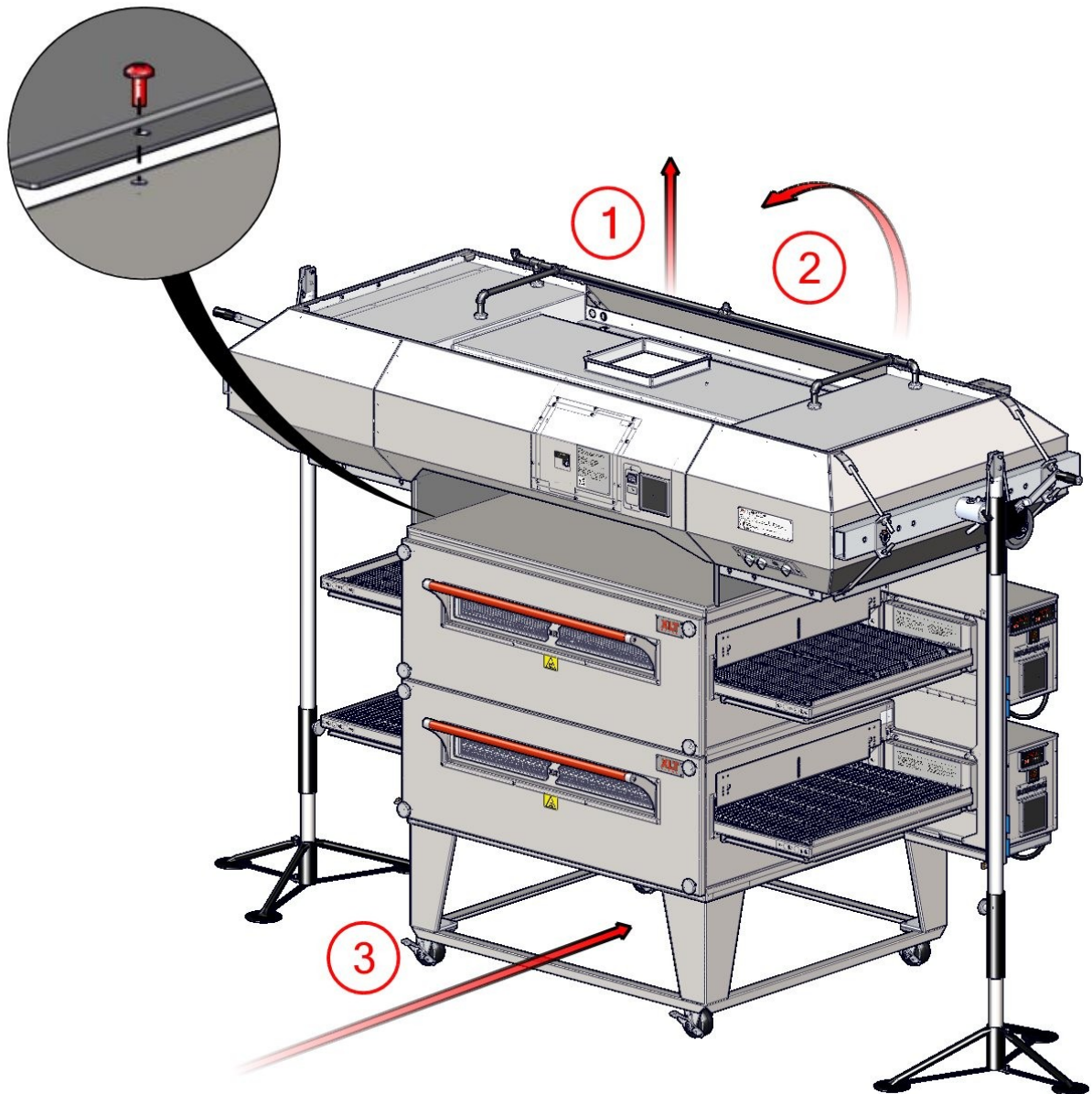
**DANGER**

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.

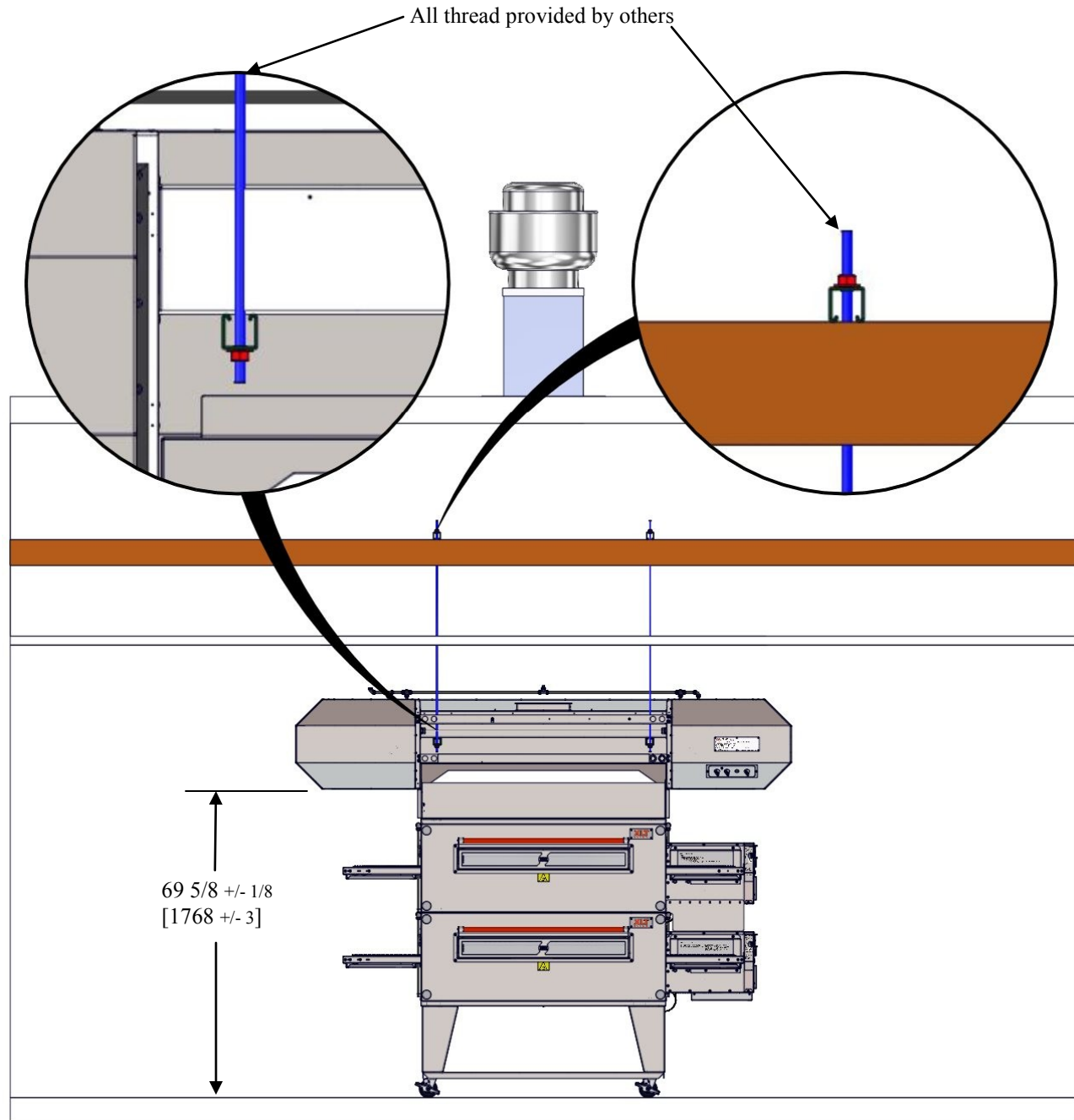






DANGER

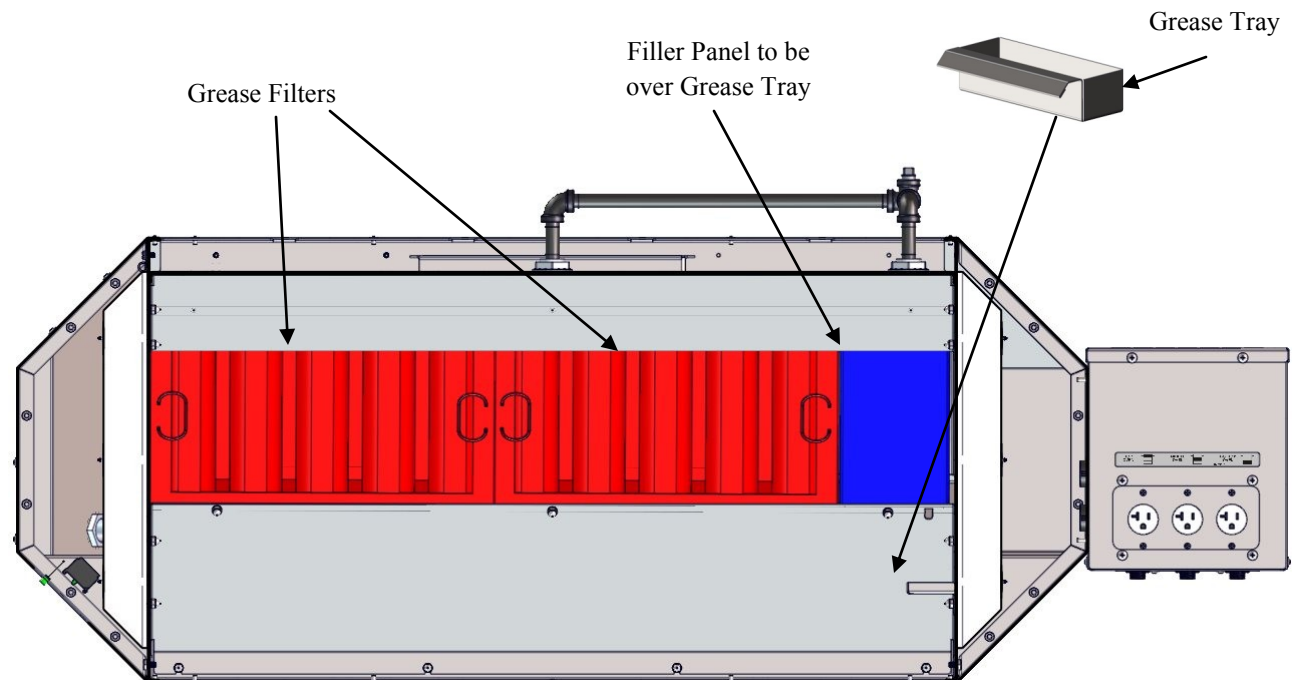
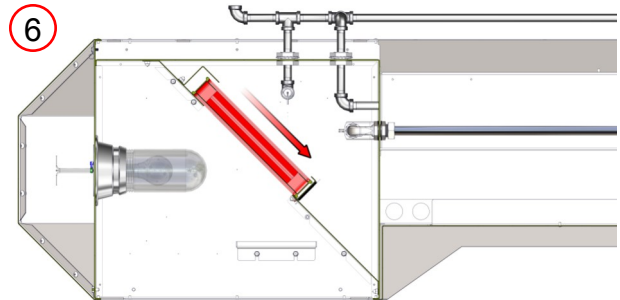
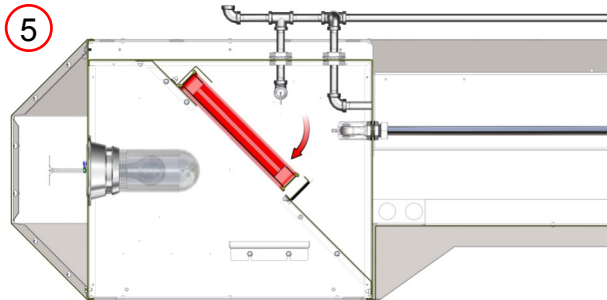
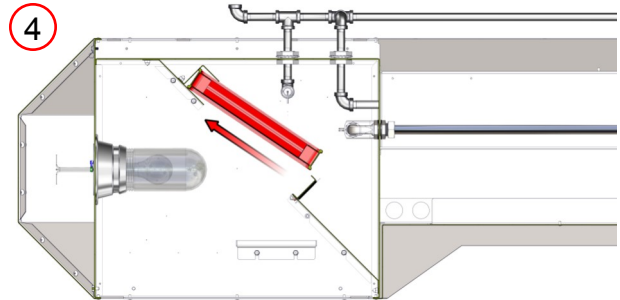
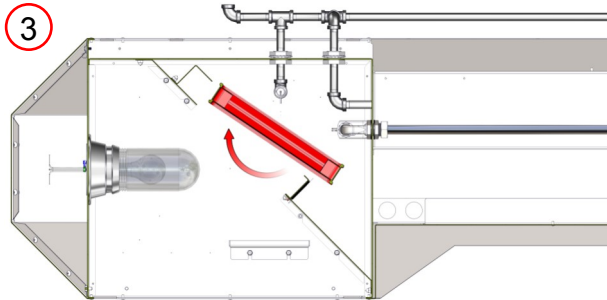
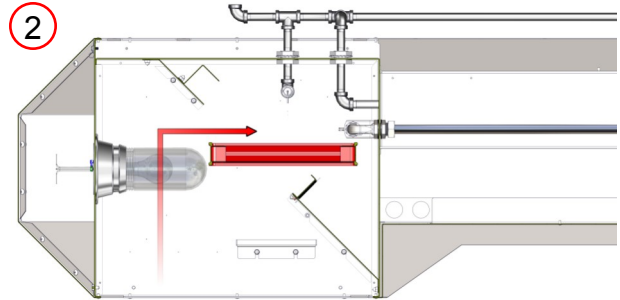
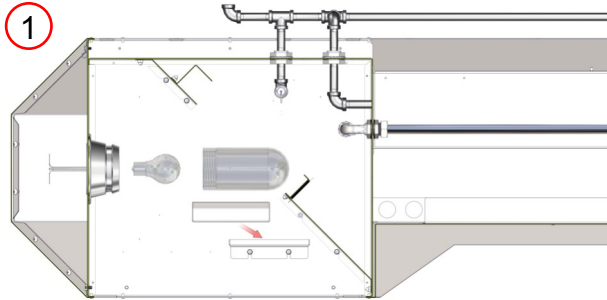
## Hood Must Be Suspended From Ceiling Joists



NOTE

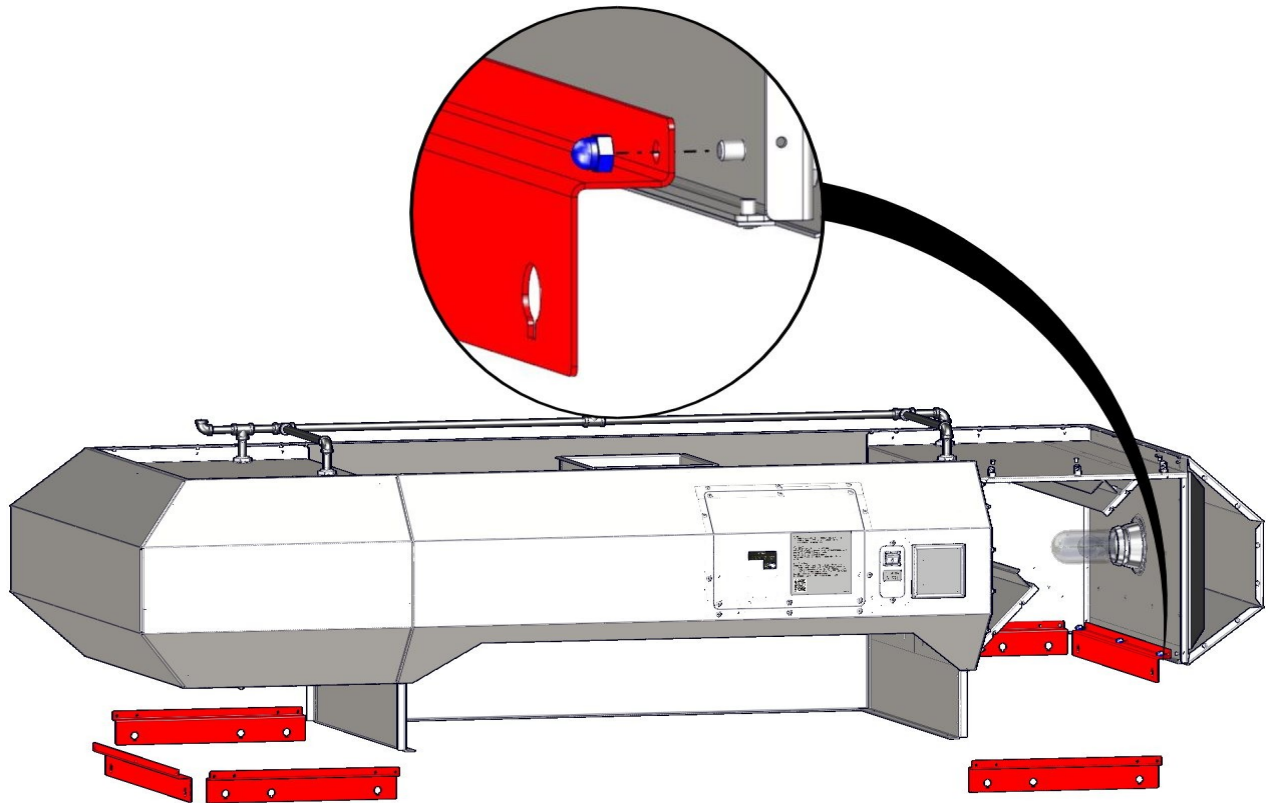
This measurement is from the finished floor to the bottom of the suspended hood.

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

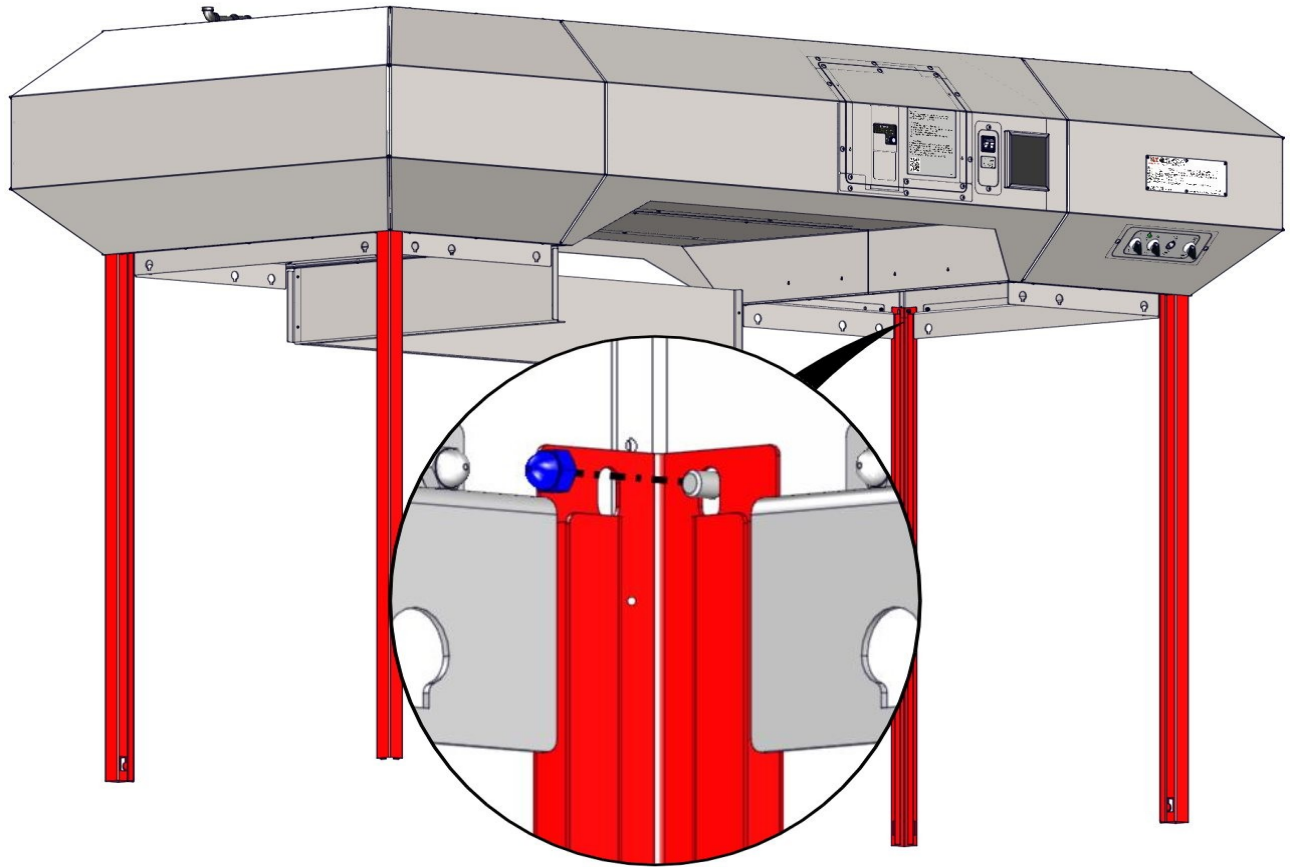




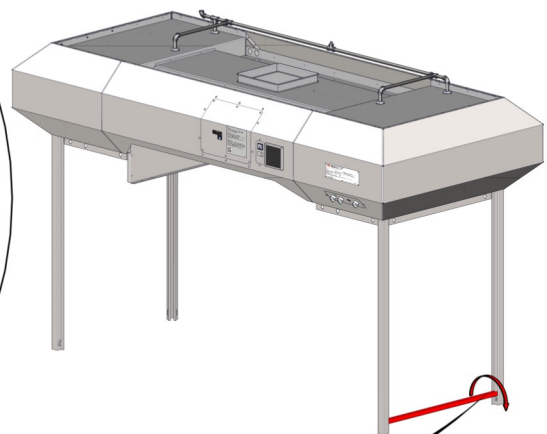
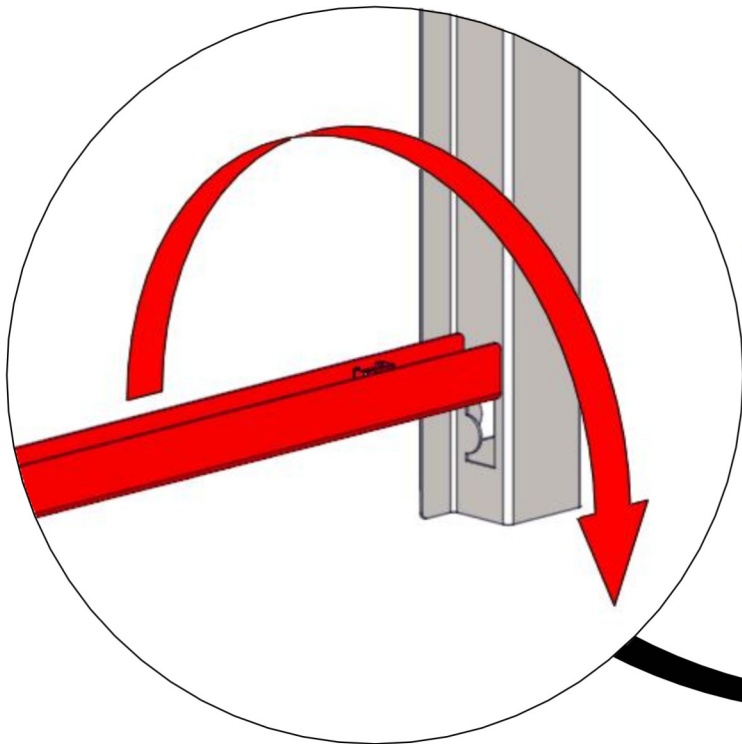
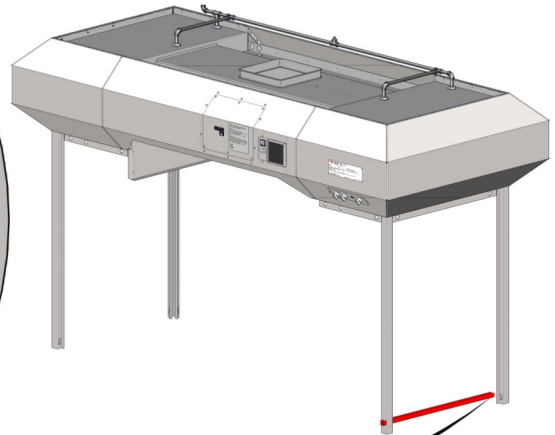
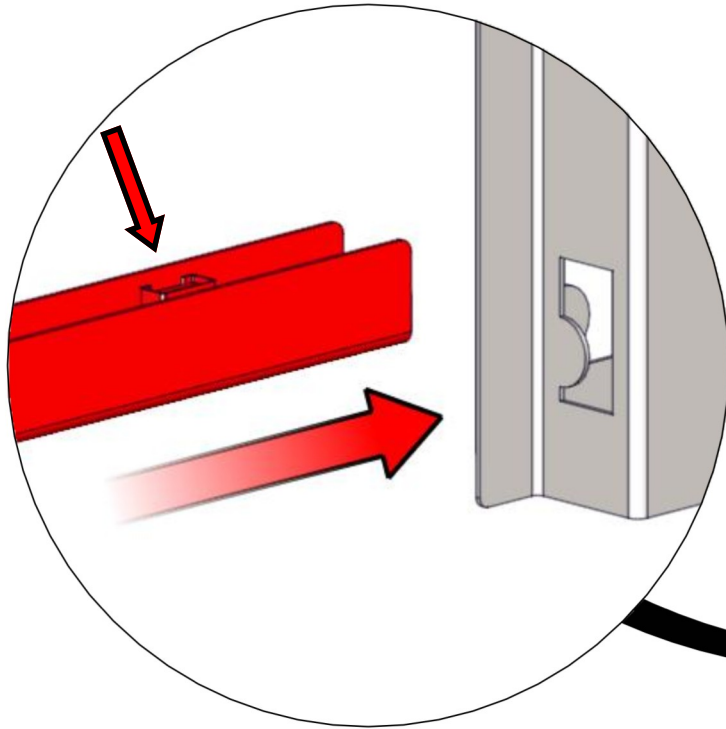
## Install Shroud Hanging Brackets



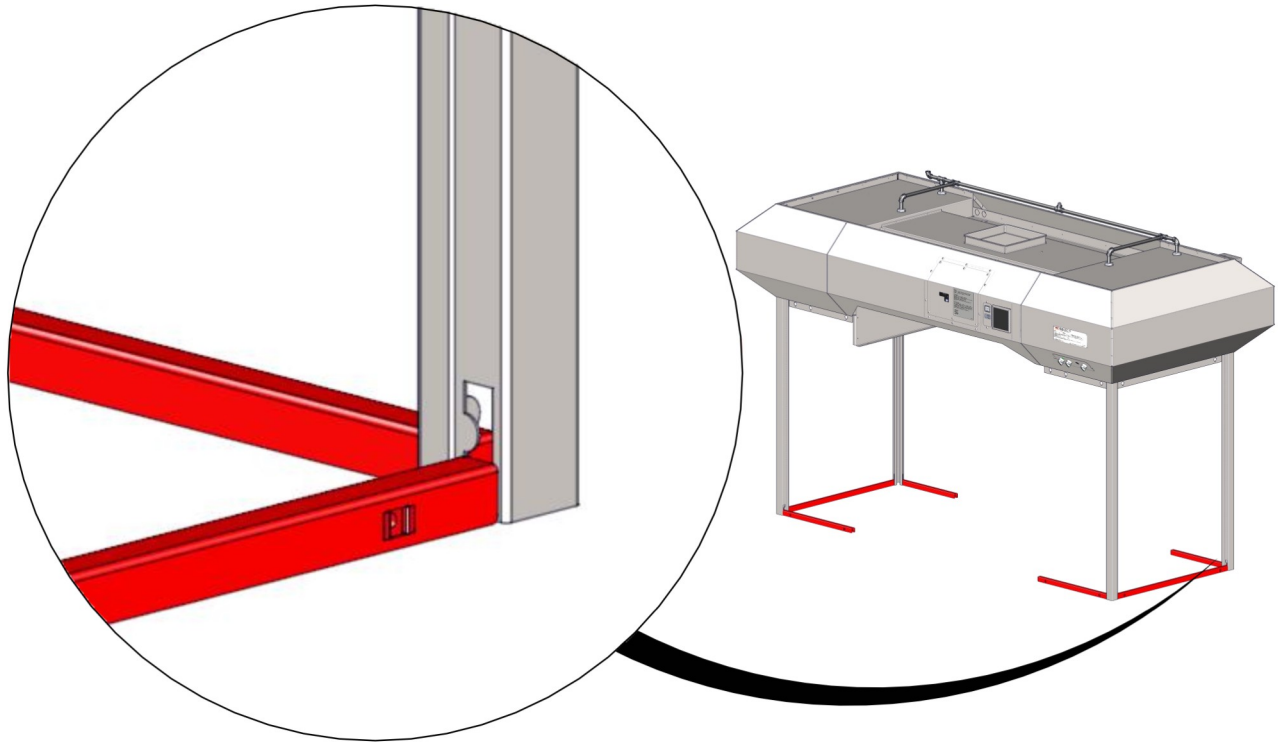
Install Corner Posts



Install Bottom Rails

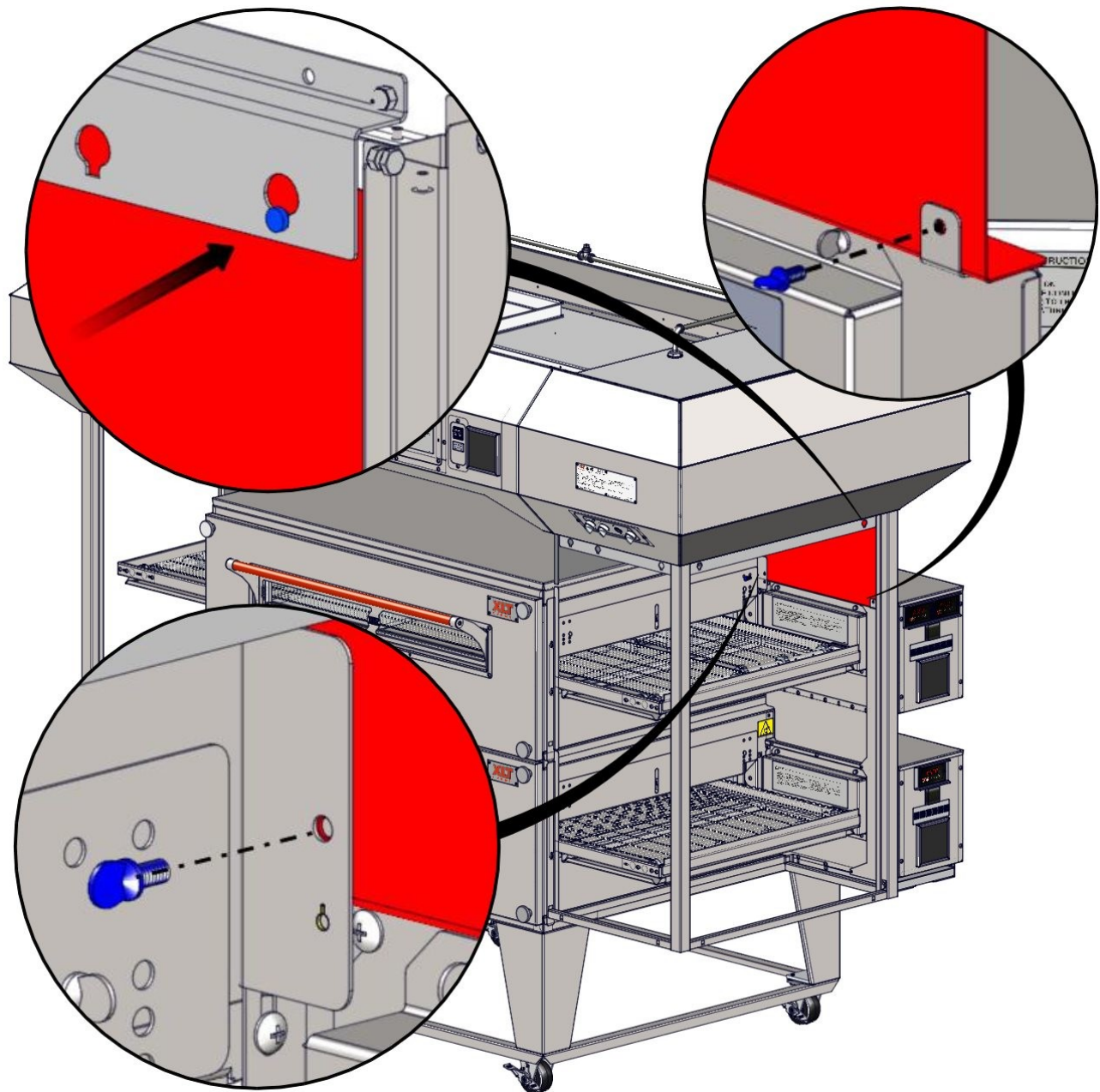


Install Bottom Rails



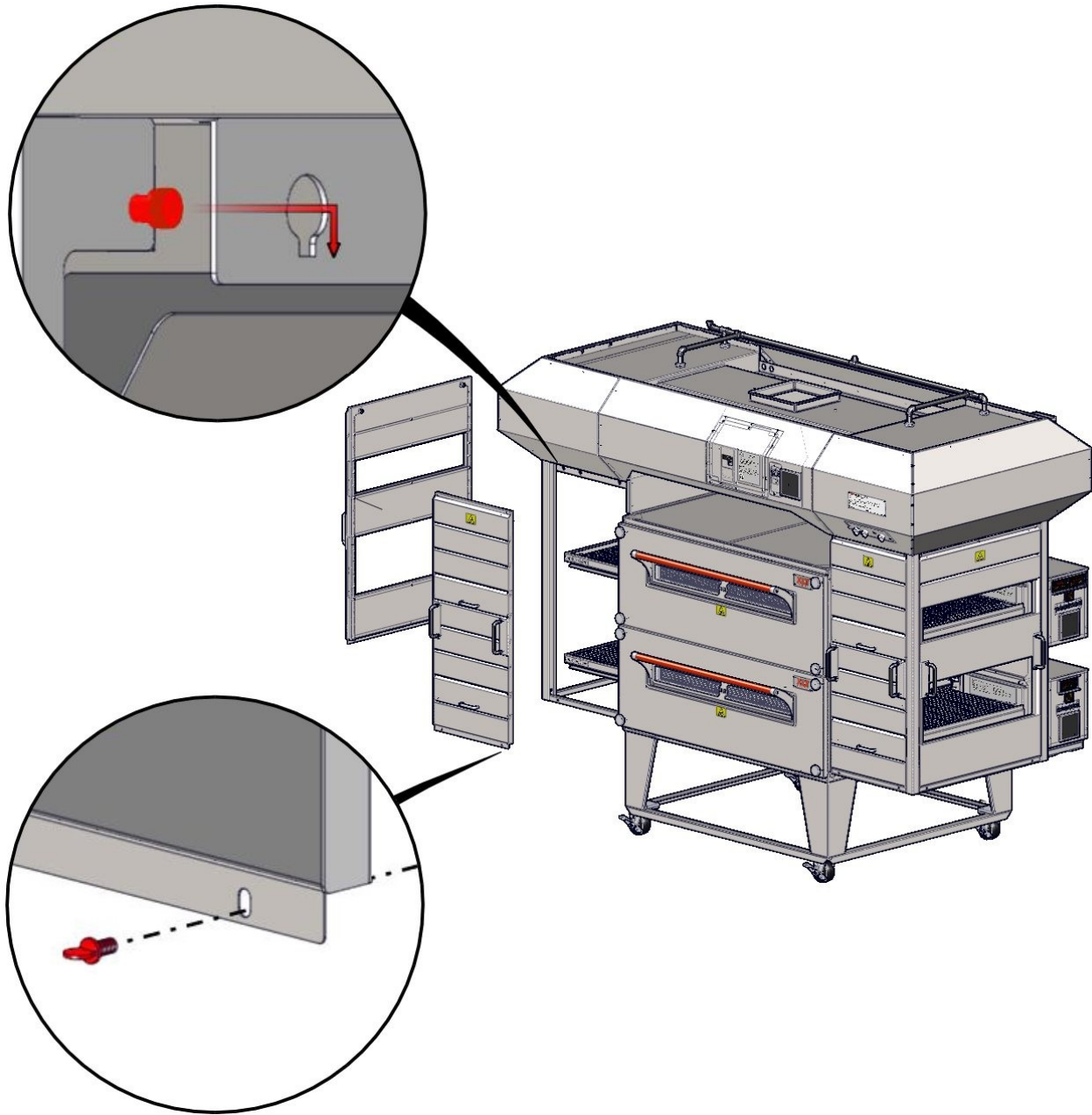
## AVI HOOD INSTALLATION

### Install Control Box Upper Closeout

**NOTE**

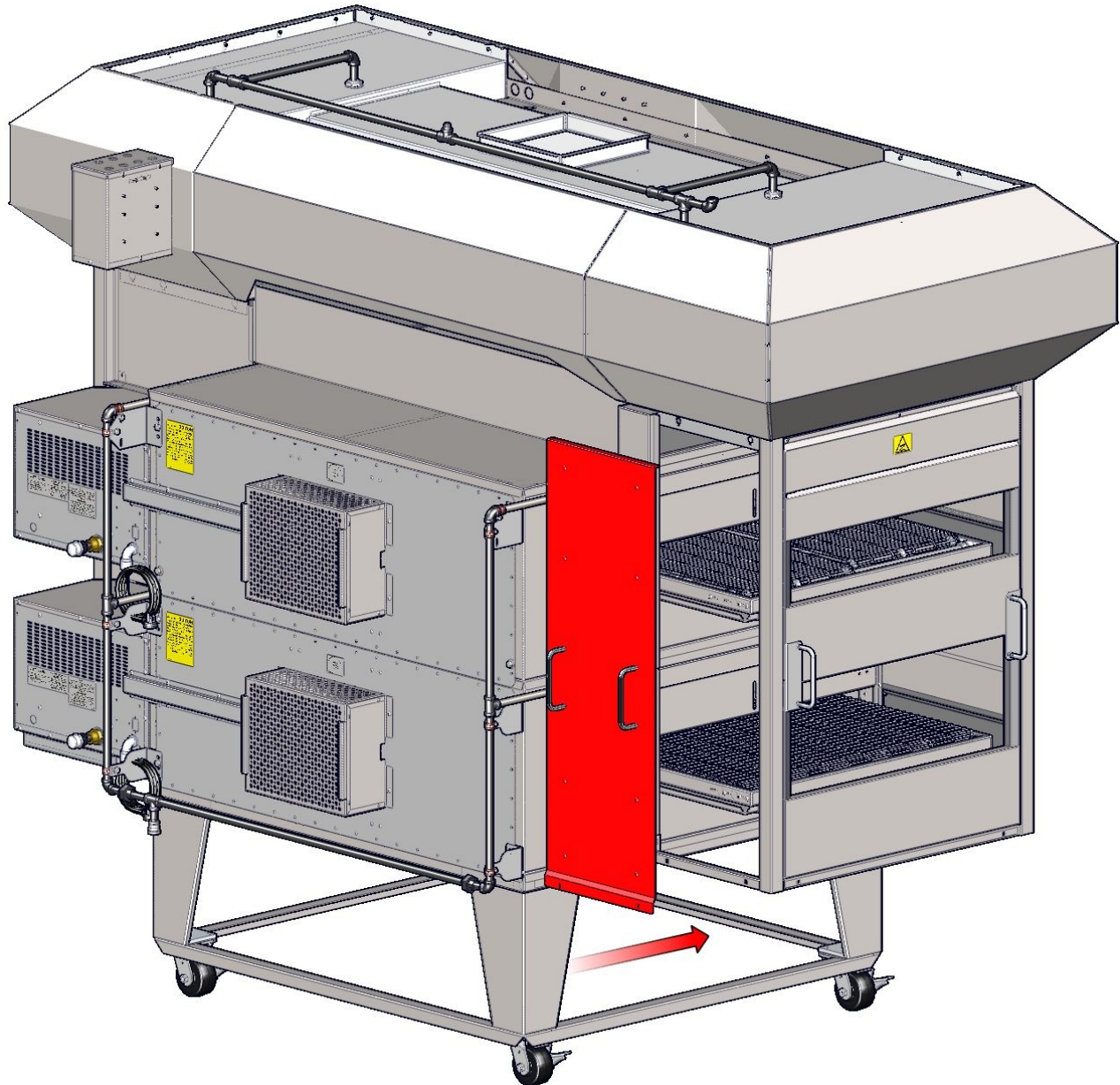
If installing a 70" model, the same will apply for the LH side of ovens.

## Install Shroud Panels - Front and Ends



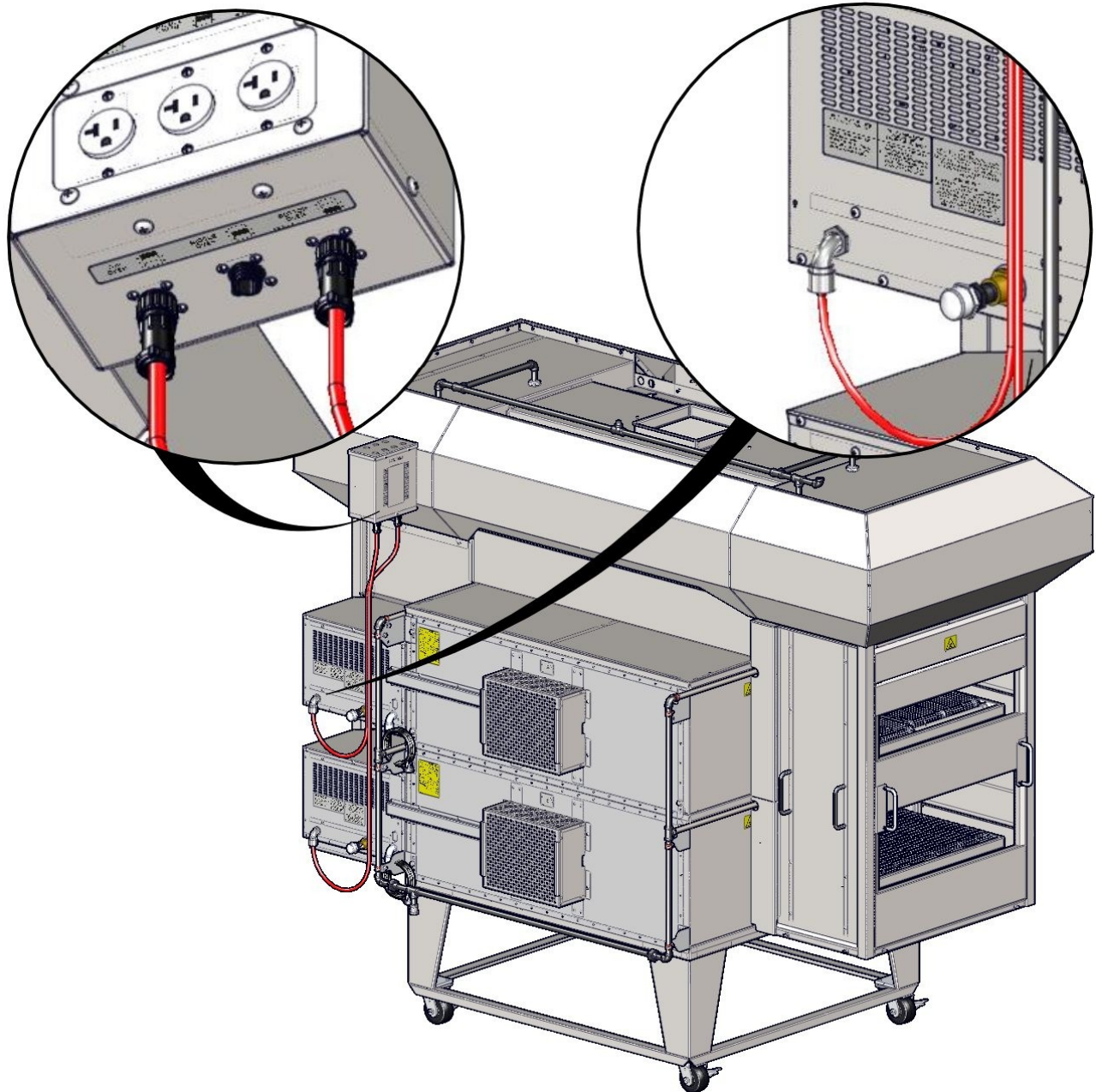


## Install Back Shroud Panel

**NOTE**

If installing a 70" model, refer to page 78

## Install Hood Control Cord Assembly

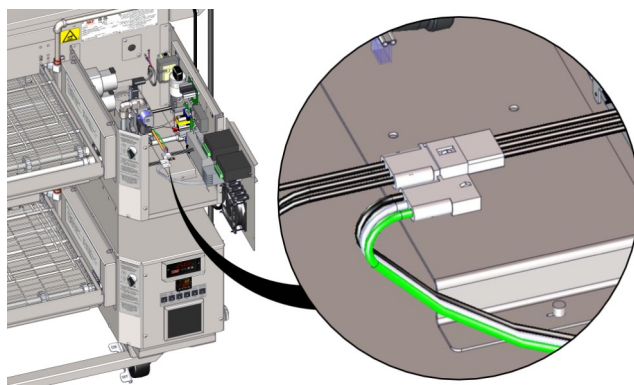
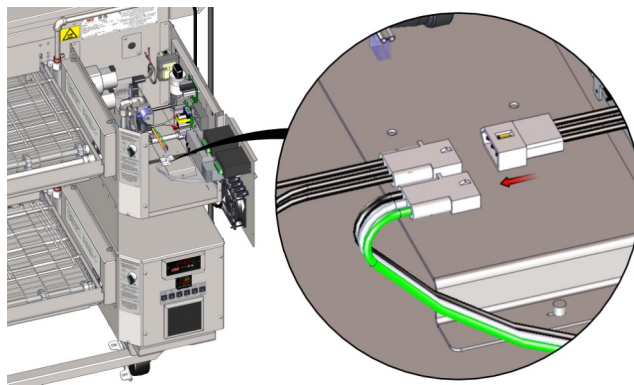
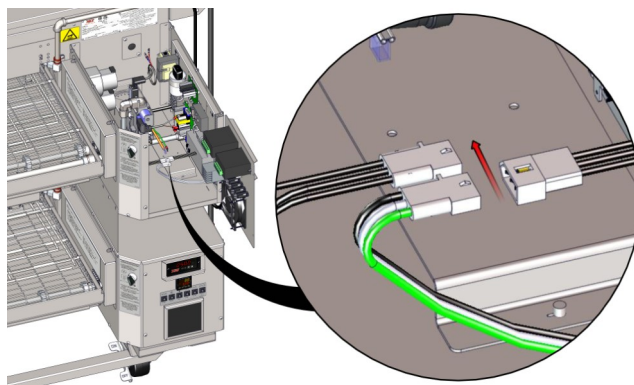
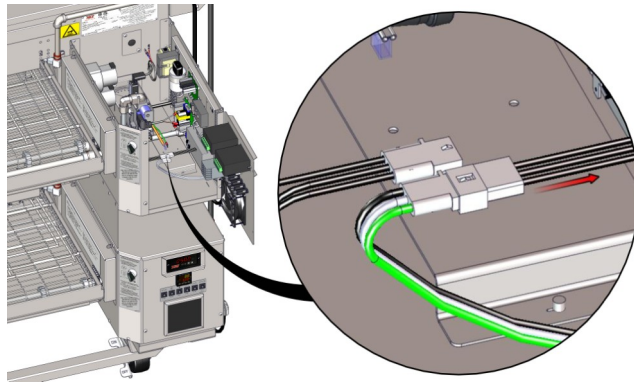


All hoods are outfitted with three (3) control cord outlets, regardless of how many XLT Ovens are installed. For a single oven use “Top” location. For a double stack use “Top” location for upper oven and “Bottom” location for lower oven, leaving “Middle” location open.

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

# AVI HOOD INSTALLATION

## Connect Hood Control Cord Assembly





## Variable Frequency Drive Adjustments

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

- **Correct fan rotation**
- **Balanced make-up air**

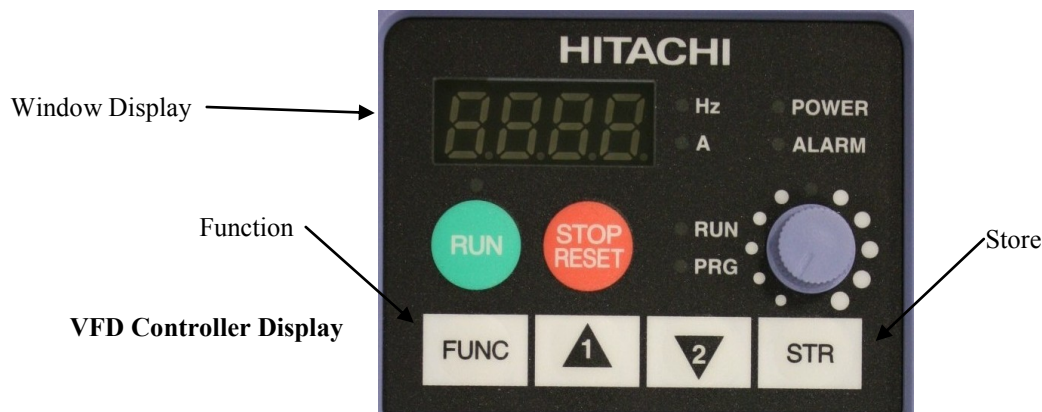
The Initial Start-Up Checklist must be completed at time of installation, signed by the Customer and returned to XLT Ovens to initiate Warranty Policy.

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

	VFD Controller Settings					
	Switches On			1832, 1855 & 2440	3240, 3255 & 3270	3855 & 3870
	Top	Middle	Bottom			
Single	X			20 Hz	25 Hz	30 Hz
Double	X			20 Hz	25 Hz	30 Hz
			X	35 Hz	40 Hz	45 Hz
Triple	X		X	35 Hz	40 Hz	45 Hz
	X			20 Hz	25 Hz	30 Hz
		X		30 Hz	35 Hz	40 Hz
			X	40 Hz	45 Hz	50 Hz
	X	X		30 Hz	35 Hz	40 Hz
	X		X	40 Hz	45 Hz	50 Hz
		X	X	40 Hz	45 Hz	50 Hz
Fire Suppression				60 Hz		

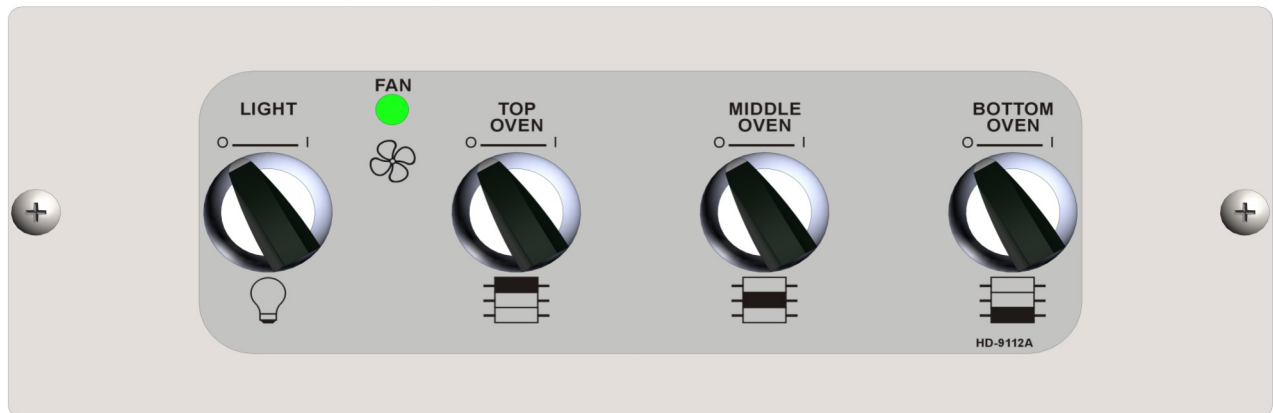
If you require either more or less air flow, follow these steps:

1. Turn at least one (1) oven switch ON. The VFD display should show the POWER and RUN LED lamps lit up, and a numeric value should appear in the window display.



2. Press & hold the <FUNC> key until <d001> displays.
3. Use the Up/Down arrows to reach <F001>.
4. Press the <FUNC> key one (1) time. A frequency will display according to the switches that are ON per the chart below.
5. Turn all oven switches OFF. The display should read <0.0>.
6. Turn ON the oven switches to be set. For example, both Top and Bottom ovens, or Top oven only, or Bottom oven only, etc.
7. Press the Up/Down arrows until you reach the desired initial settings.
8. Press the <STR> key once to store the new setting.
9. Repeat steps 6-8 for additional settings as needed.
10. When finished, turn all of the oven switches to the OFF position.
11. Press the <FUNC> key until <d001> appears in the display.
12. Press the <FUNC> key one more time. The actual frequency will appear in the window display.
13. Press the <STR> key one time to store the values.

The control switches are located on the front of the hood.

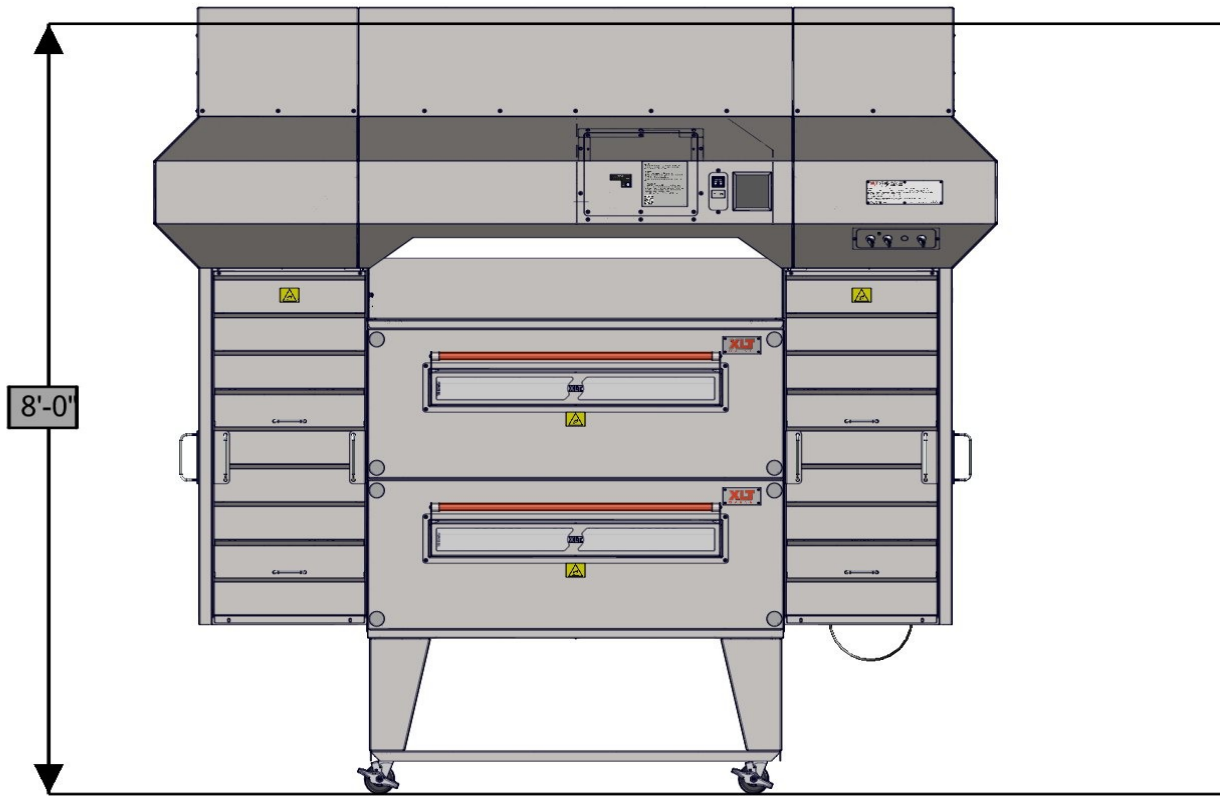


**NOTE** → When XLT Ovens are outfitted with AVI Hoods, the main switch on the oven is disabled and no longer operates. The switch on the AVI Hood overrides the oven switch.

### Hood Operation

1. Turn the light switch on.
2. Turn the desired oven switch on. 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 AVI Hood is installed according to this manual.
3. When additional oven switches are turned on, the VFD will automatically increase the exhaust fan speed.
4. When shutting down the ovens, turn the desired oven switch off. The make-up air unit will shut off. The ovens and exhaust fan will shut off after about 30 minutes. Refer to the Oven shutdown section for instructions.
5. Do not press the <STOP/RESET> key on the Variable Frequency Drive itself. The RUN and POWER LED should stay lit all of the time.

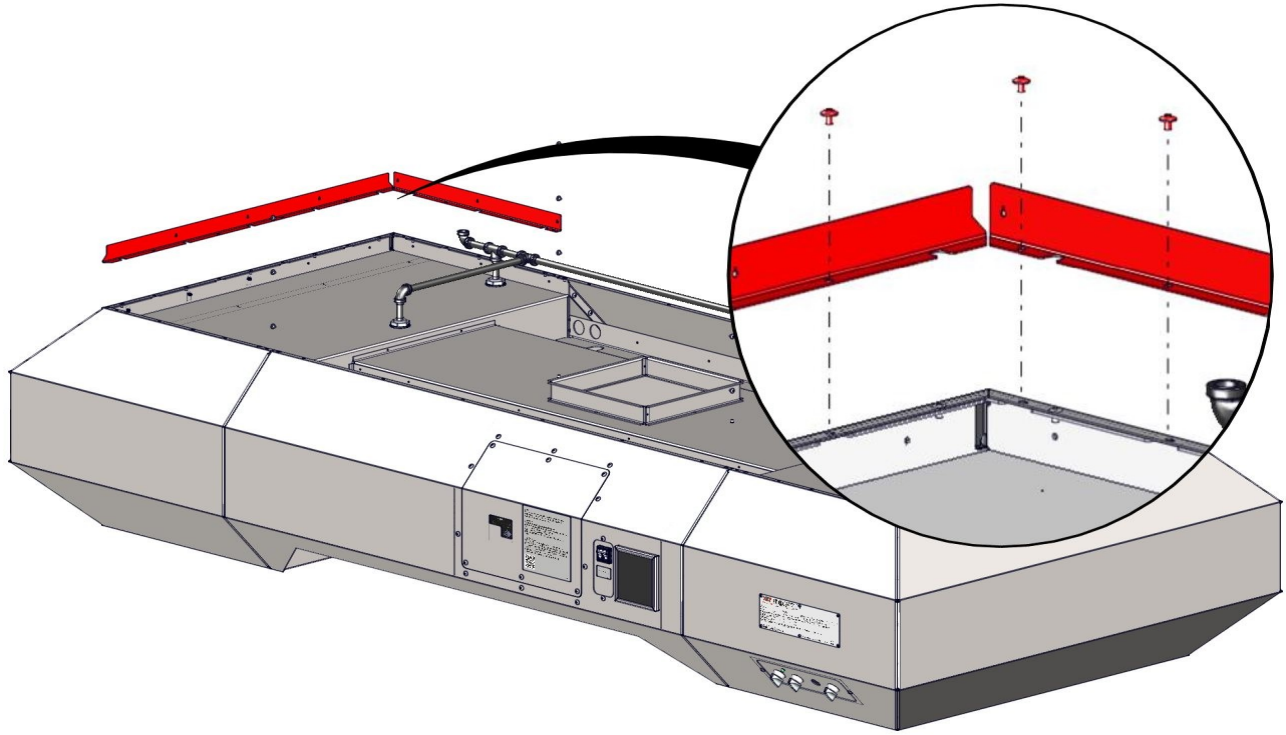
The valance kit size is determined by AVI Hood size & distance from the finished floor to the installed drop ceiling height. The valance kit screws directly to the AVI Hood & does not require any structural support. The plastic coating must be removed from all parts prior to installation.



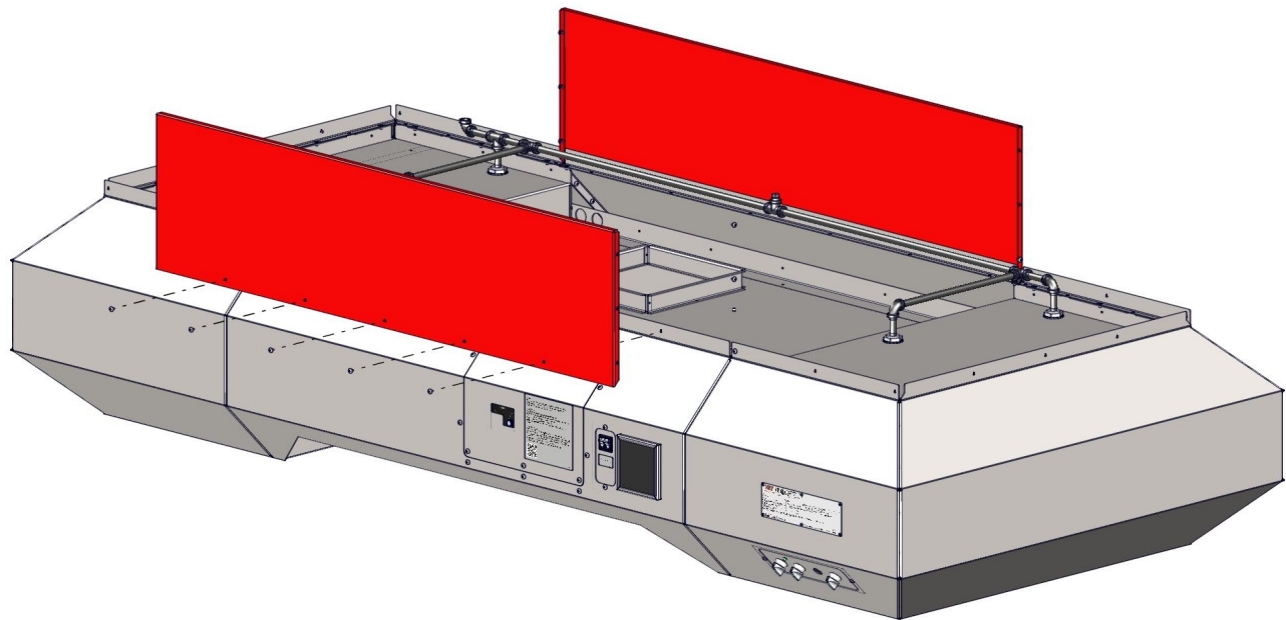
AVI Hood valance kits are available for different floor to ceiling heights. Contact XLT Ovens or your designated representative for more information.



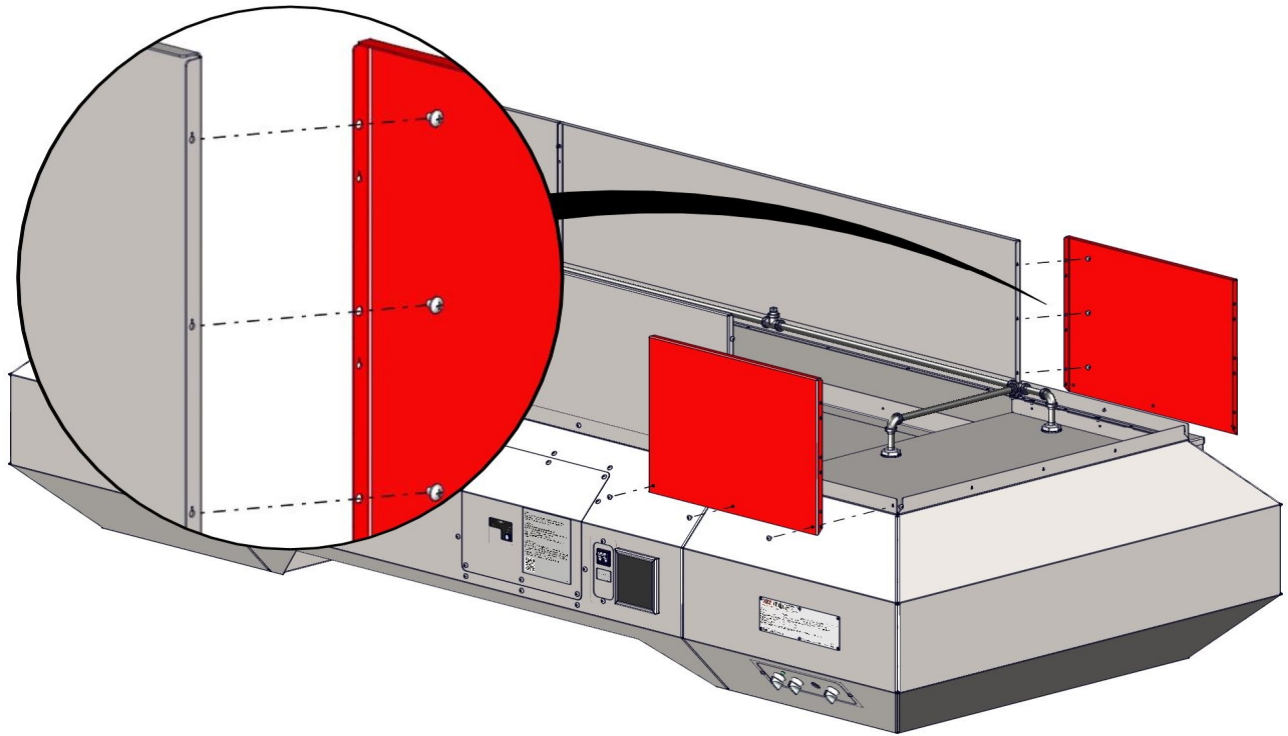
## Install Valance Brackets



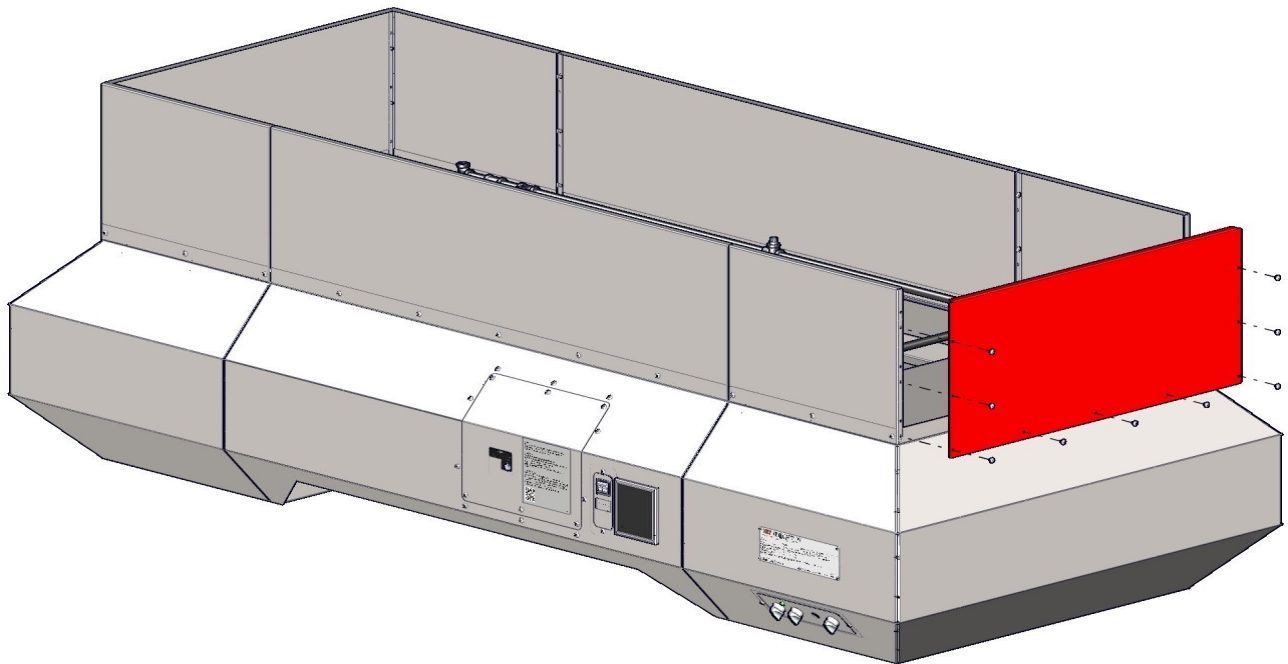
## Install Front &amp; Back Panels

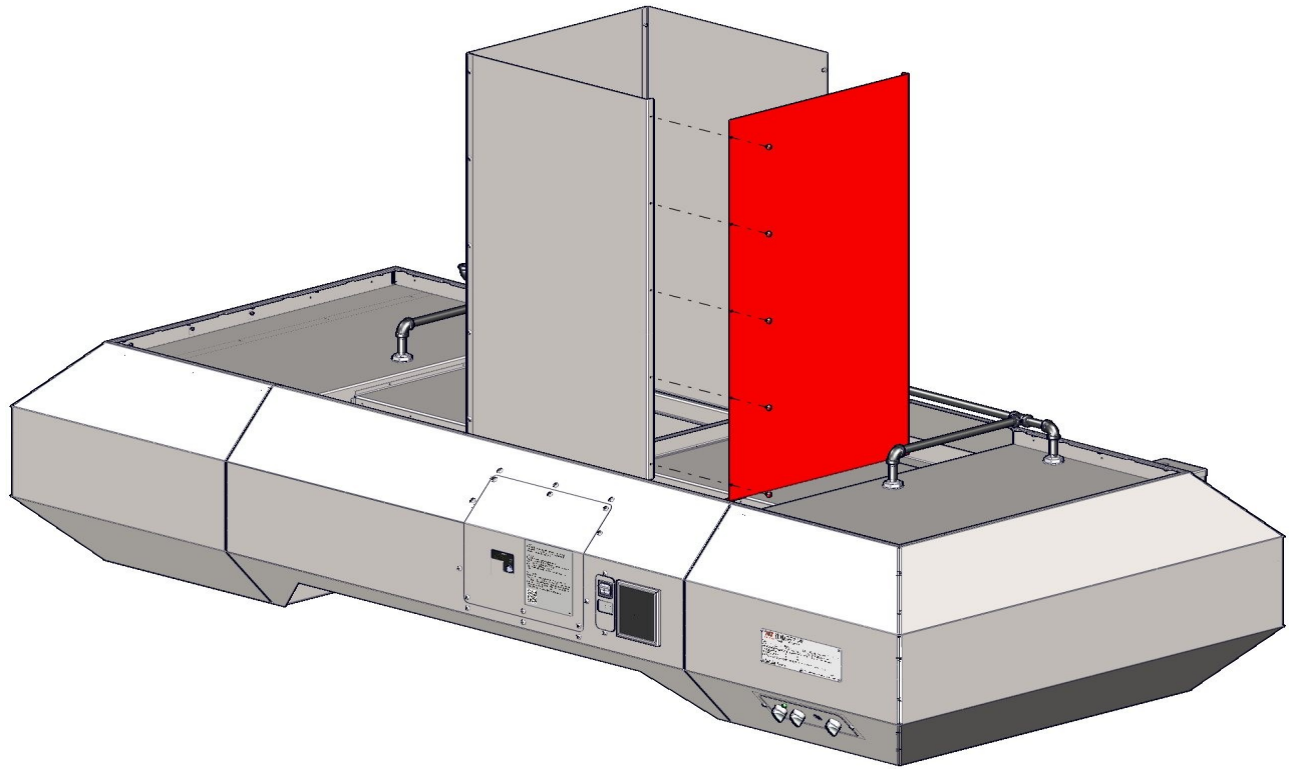


**Install Corner Panels**



**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	
<b>Cleaning</b>						
Wipe down Front, Sides, & Top	<input type="checkbox"/>					
Clean Light Globes	<input type="checkbox"/>					
Empty & Clean Grease Trays	<input type="checkbox"/>				<input type="checkbox"/>	
Clean Grease Filters		<input type="checkbox"/>			<input type="checkbox"/>	
Clean Duct and Exhaust Fan			<input type="checkbox"/>		<input type="checkbox"/>	
<b>Inspection</b>						
Check Indicator Lamp	<input type="checkbox"/>					
Check Grease Trays	<input type="checkbox"/>					
Check Grease Filters		<input type="checkbox"/>				
<b>Adjust</b>						
No Adjustments Necessary						
<b>Lubricate</b>						
No Lubrication Required						
<b>Replace</b>						
Light Bulbs					<input type="checkbox"/>	

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

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

**DANGER**

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

**CAUTION**

**DO NOT** spray liquid cleaning agents in the slots & holes of the following locations:

- Hood electrical box (located on back of upper portion)
- VFD Controller
- Back of control box
- Underneath control box

**CAUTION**

Refer to the Hood Installation Section for disassembly and reassembly.

Before troubleshooting the hood:

1. Make sure that the RUN lamp and POWER lamp are lit.
2. Check to see that the breaker in the service panel is not tripped.
3. Check to see that the breaker on the hood electrical box is not tripped.
4. Make sure the Switch Relocation Cords (SRC) are properly installed to the oven(s).
5. Check to see that the grease filters are clean & installed properly.
6. Check to see if the exhaust fan is rotating in the correct rotation. (applies to new installations)

In the occurrence that the VFD controller has an ERROR Code displaying. Follow these steps to clear them.

**Error Codes:**

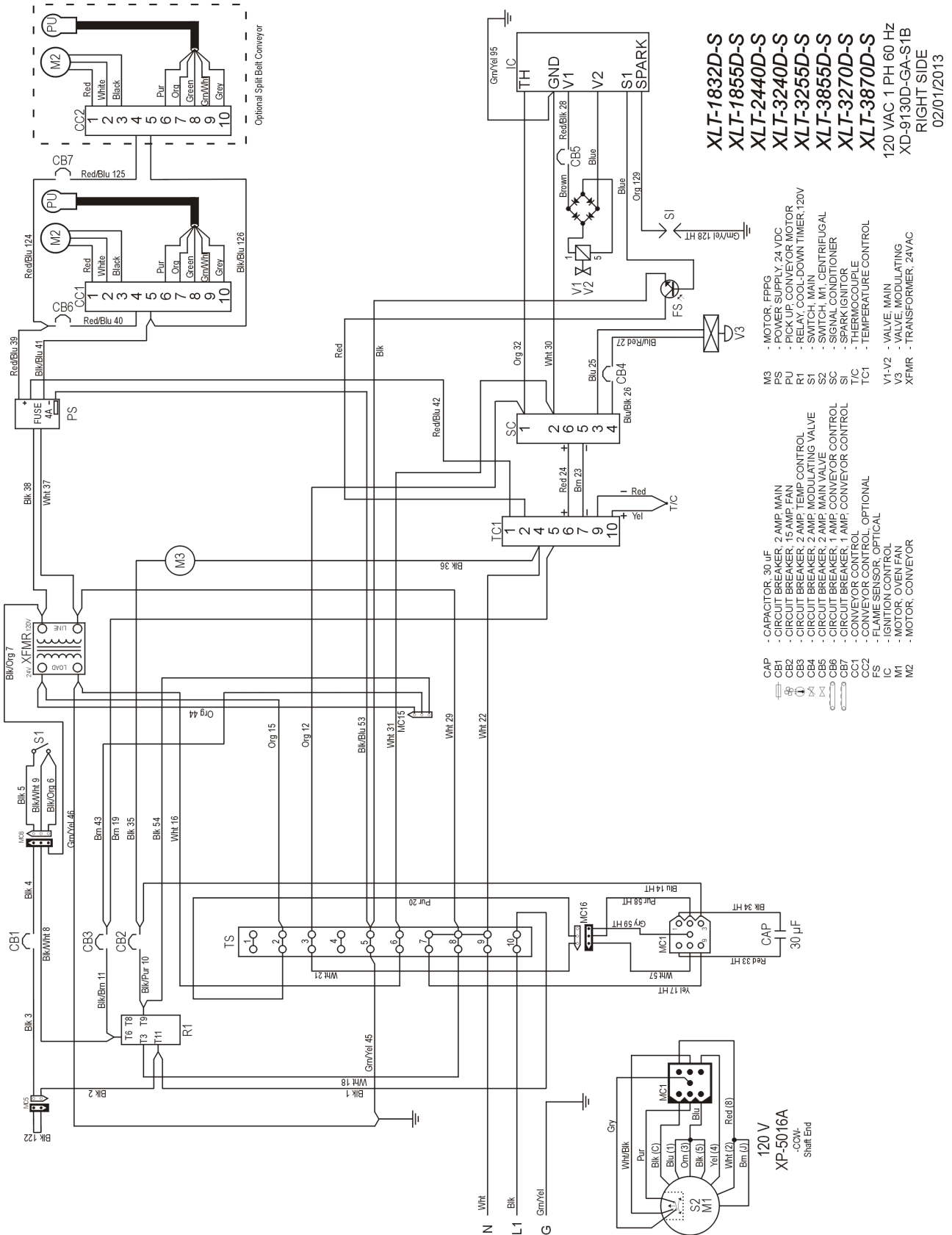
- E01-E04 Inverter output was short circuited
- E05 motor overload is detected by electronic thermal function.
- E07 DC bus voltage exceeds a threshold
- E09 DC bus voltage is below a threshold
- E14 Ground fault detected between controller output and motor.

**Error Code Reset:**

1. Check VFD display for error code and record it.
2. Turn the Circuit Breaker on the hood to the OFF position. Wait until the VFD display goes out.
3. Turn the Circuit Breaker on the hood to the ON position.
4. Normal operation resumes with no error codes.
5. If error codes return, contact XLT customer service.

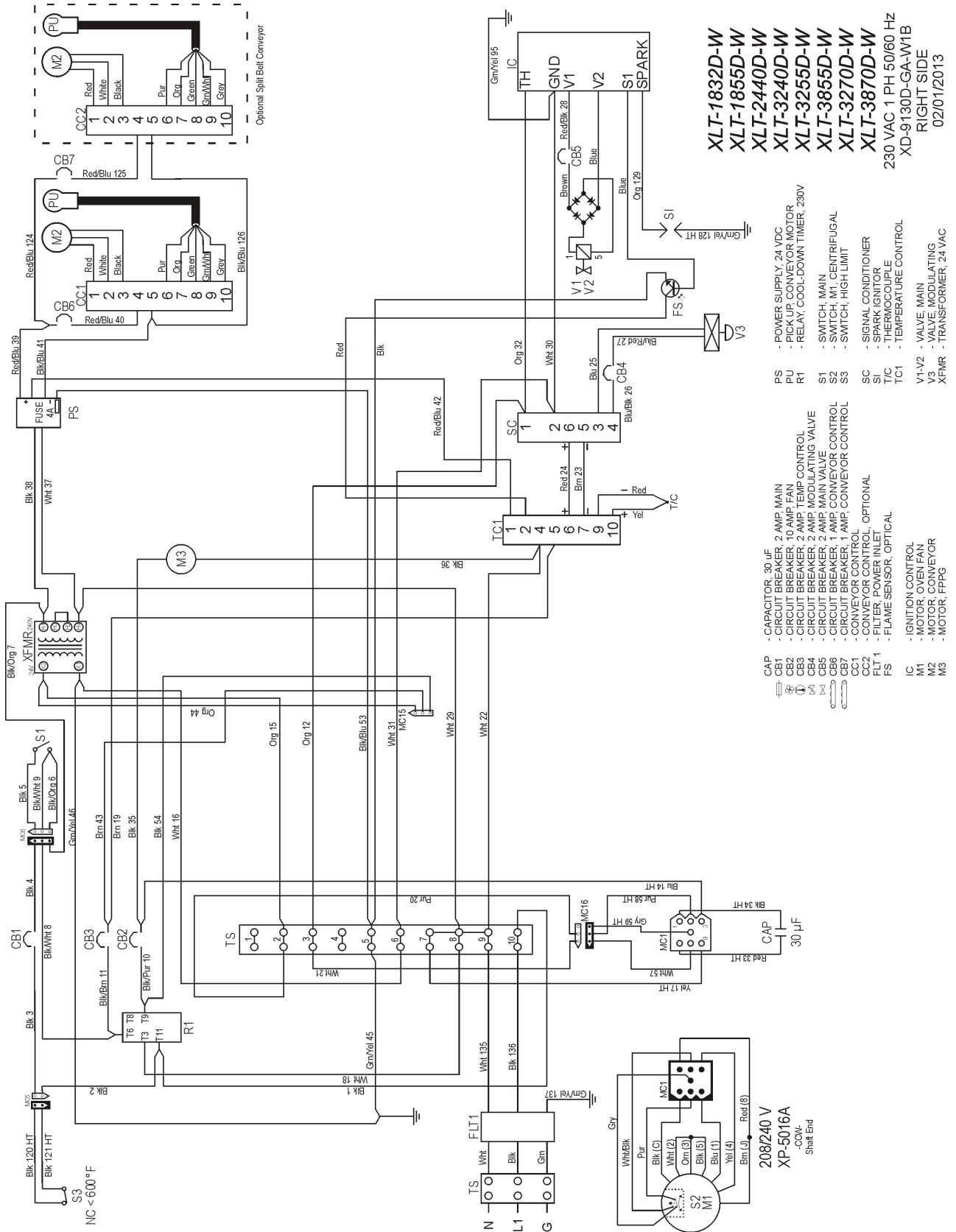
If the corrective actions listed above do not correct the problem, then XLT has qualified customer service personnel that can provide assistance on any type of XLT Oven or AVI Hood problem you may experience. Customer Service is available at 888-443-2751 24/7/365, or visit [www.xltovens.com](http://www.xltovens.com).

For repairs or maintenance of the fire suppression system and components, contact the local Ansul dealer or XLT for assistance.





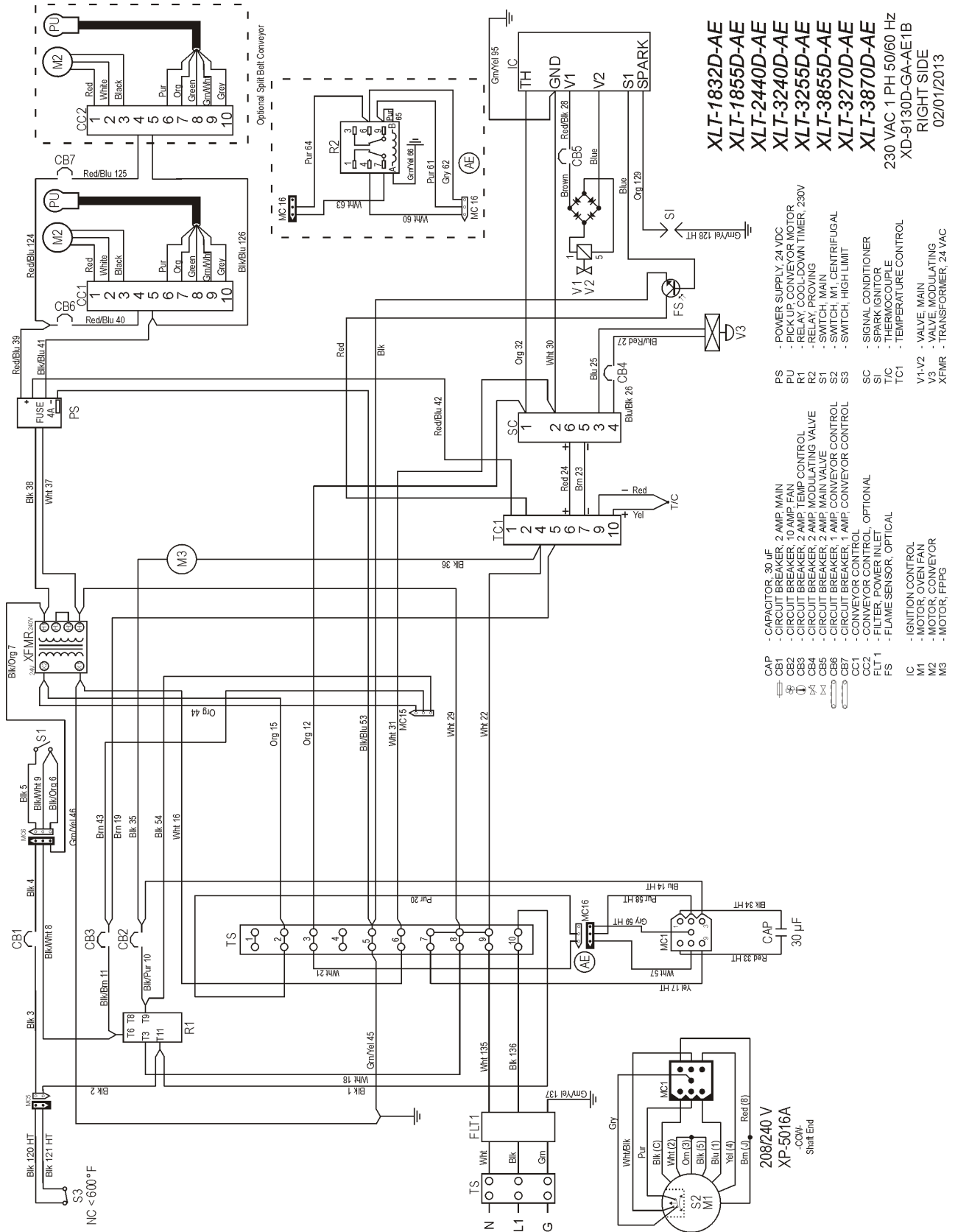
# 92 OVEN SCHEMATIC - WORLD & KOREA 1 BOX 220/230 VAC

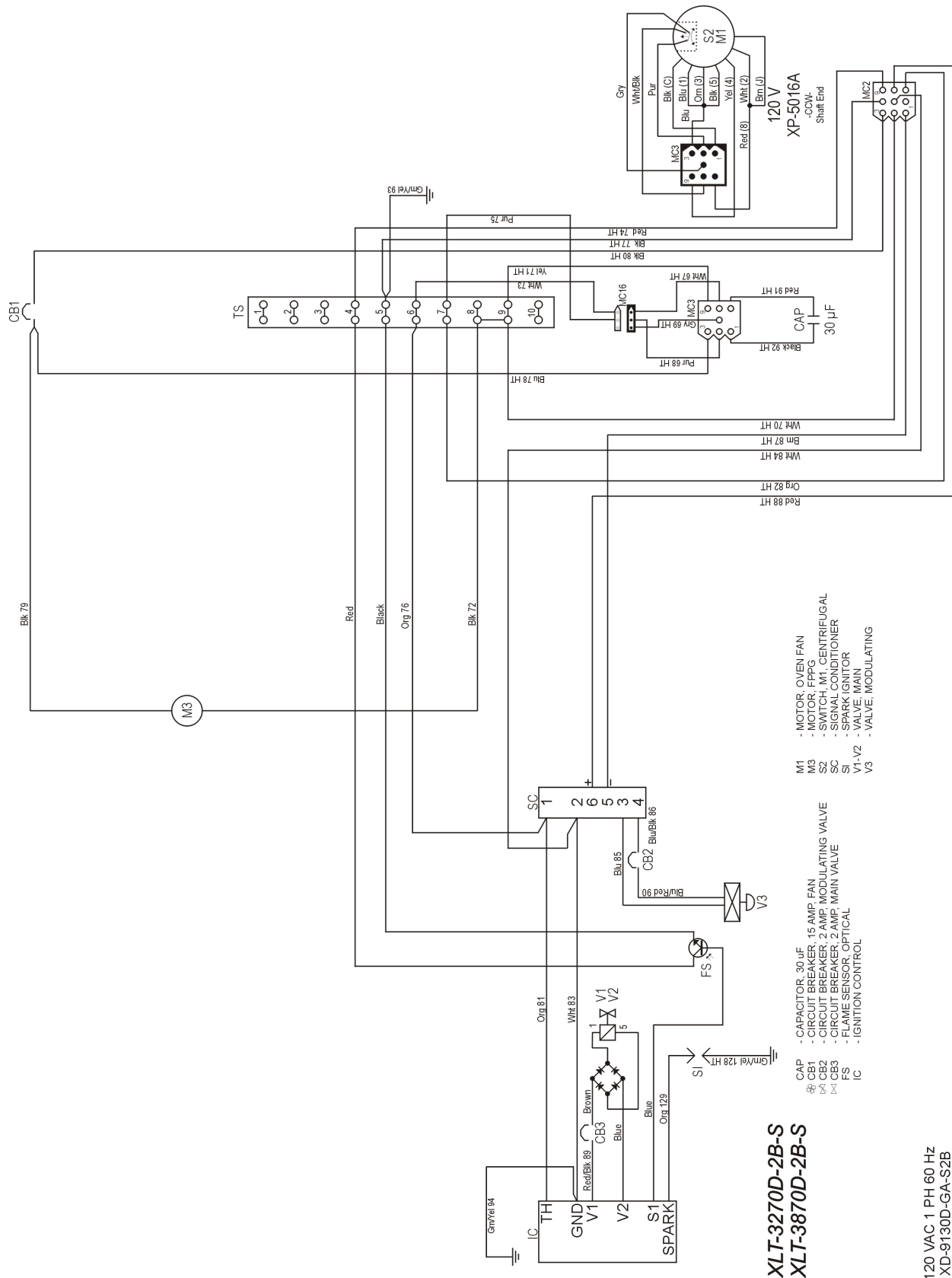


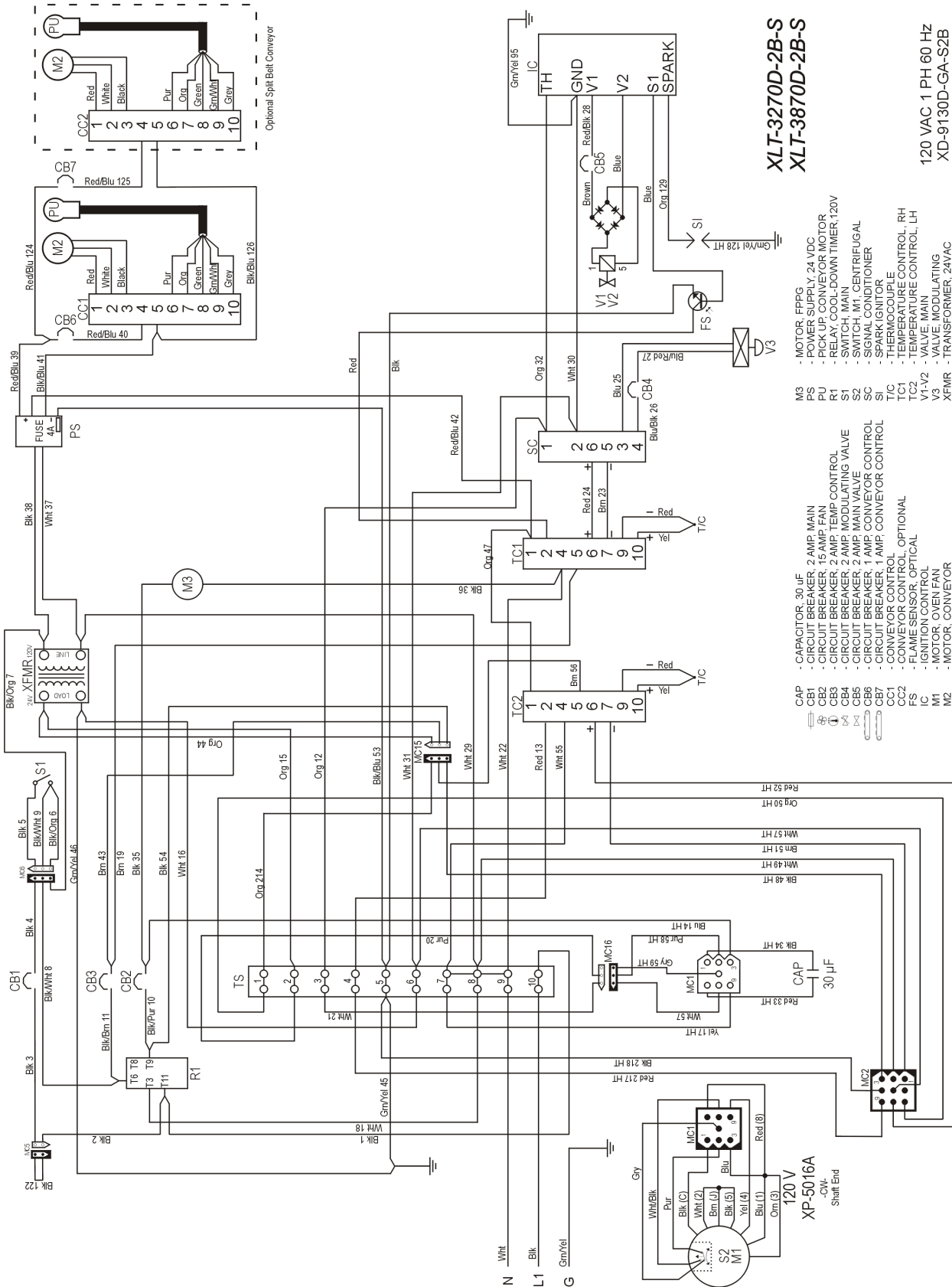
- XLT-1832D-W**
  - XLT-1855D-W**
  - XLT-2440D-W**
  - XLT-3240D-W**
  - XLT-3255D-W**
  - XLT-3855D-W**
  - XLT-3870D-W**
- 230 VAC 1 PH 50/60 HZ  
 XD-9130D-GA-W1B  
 RIGHT SIDE  
 02/10/2013

- PS - POWER SUPPLY, 24 VDC
- PU - PICKUP, CONVEYOR MOTOR
- R1 - RELAY, COOL-DOWN TIMER, 230V
- S1 - SWITCH, MAIN
- S2 - SWITCH, M1, CENTRIFUGAL
- S3 - SWITCH, HIGH LIMIT
- SC - SIGNAL CONDITIONER
- SI - SPARK IGNITOR
- T/C - THERMOCOUPLE
- TC1 - TEMPERATURE CONTROL
- V1-V2 - VALVE, MAIN
- V3 - VALVE, MODULATING
- XFMR - TRANSFORMER, 24 VAC

- CAP - CAPACITOR, 30 µF
- CB1 - CIRCUIT BREAKER, 2 AMP, MAIN
- CB2 - CIRCUIT BREAKER, 10 AMP, FAN
- CB3 - CIRCUIT BREAKER, 2 AMP, TEMP CONTROL
- CB4 - CIRCUIT BREAKER, 2 AMP, MODULATING VALVE
- CB5 - CIRCUIT BREAKER, 2 AMP, MAIN VALVE
- CB6 - CIRCUIT BREAKER, 1 AMP, CONVEYOR CONTROL
- CB7 - CIRCUIT BREAKER, 1 AMP, CONVEYOR CONTROL
- CC1 - CONVEYOR CONTROL
- CC2 - CONVEYOR CONTROL, OPTIONAL
- FLT1 - FILTER POWER INLET
- FS - FLAME SENSOR, OPTICAL
- IC - IGNITION CONTROL
- M1 - MOTOR, OVEN FAN
- M2 - MOTOR, CONVEYOR
- M3 - MOTOR, FPPS







**XLT-3270D-2B-S**  
**XLT-3870D-2B-S**

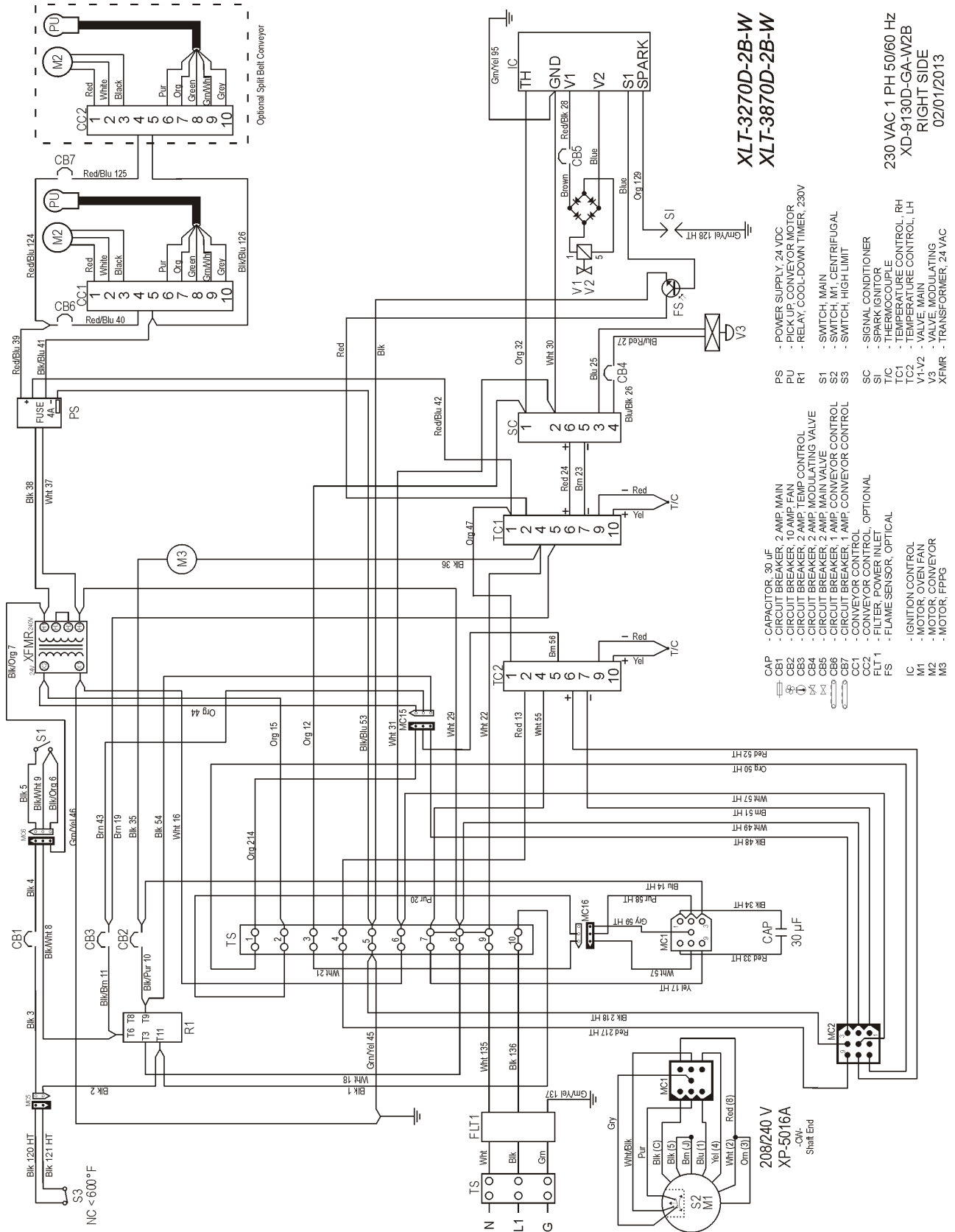
120 VAC 1 PH 60 HZ  
XD-9130D-GA-S2B  
RIGHT SIDE  
02/01/2013

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

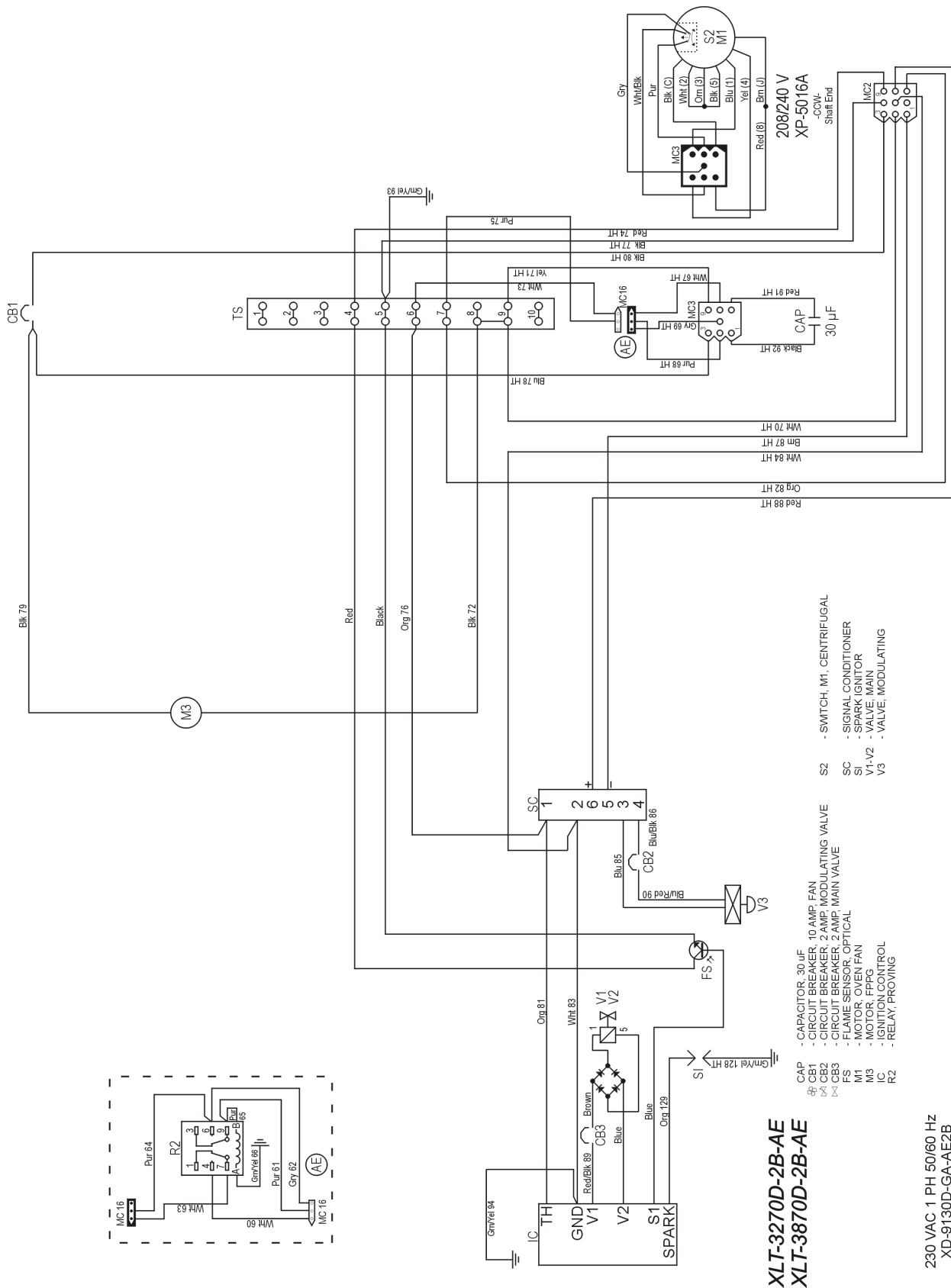
- CAPACITOR, 30 µF
- CIRCUIT BREAKER, 2 AMP, MAIN
- CIRCUIT BREAKER, 15 AMP, FAN
- CIRCUIT BREAKER, 2 AMP, TEMP CONTROL
- CIRCUIT BREAKER, 2 AMP, MODULATING VALVE
- CIRCUIT BREAKER, 2 AMP, MAIN VALVE
- CIRCUIT BREAKER, 1 AMP, CONVEYOR CONTROL
- CIRCUIT BREAKER, 1 AMP, CONVEYOR CONTROL
- CONVEYOR CONTROL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

- M3 - MOTOR, FPPG
- PS - POWER SUPPLY, 24 VDC
- PU - PICK UP, CONVEYOR MOTOR
- R1 - RELAY, COOL-DOWN TIMER, 120V
- S1 - SWITCH, MAIN
- S2 - SWITCH, M1, CENTRIFUGAL
- SC - SIGNAL CONDITIONER
- SI - SPARK IGNITOR
- TC - THERMOCOUPLE
- TC1 - TEMPERATURE CONTROL, RH
- TC2 - TEMPERATURE CONTROL, LH
- V1/V2 - VALVE, MAIN
- V3 - VALVE, MODULATING
- XFMR - TRANSFORMER, 24VAC





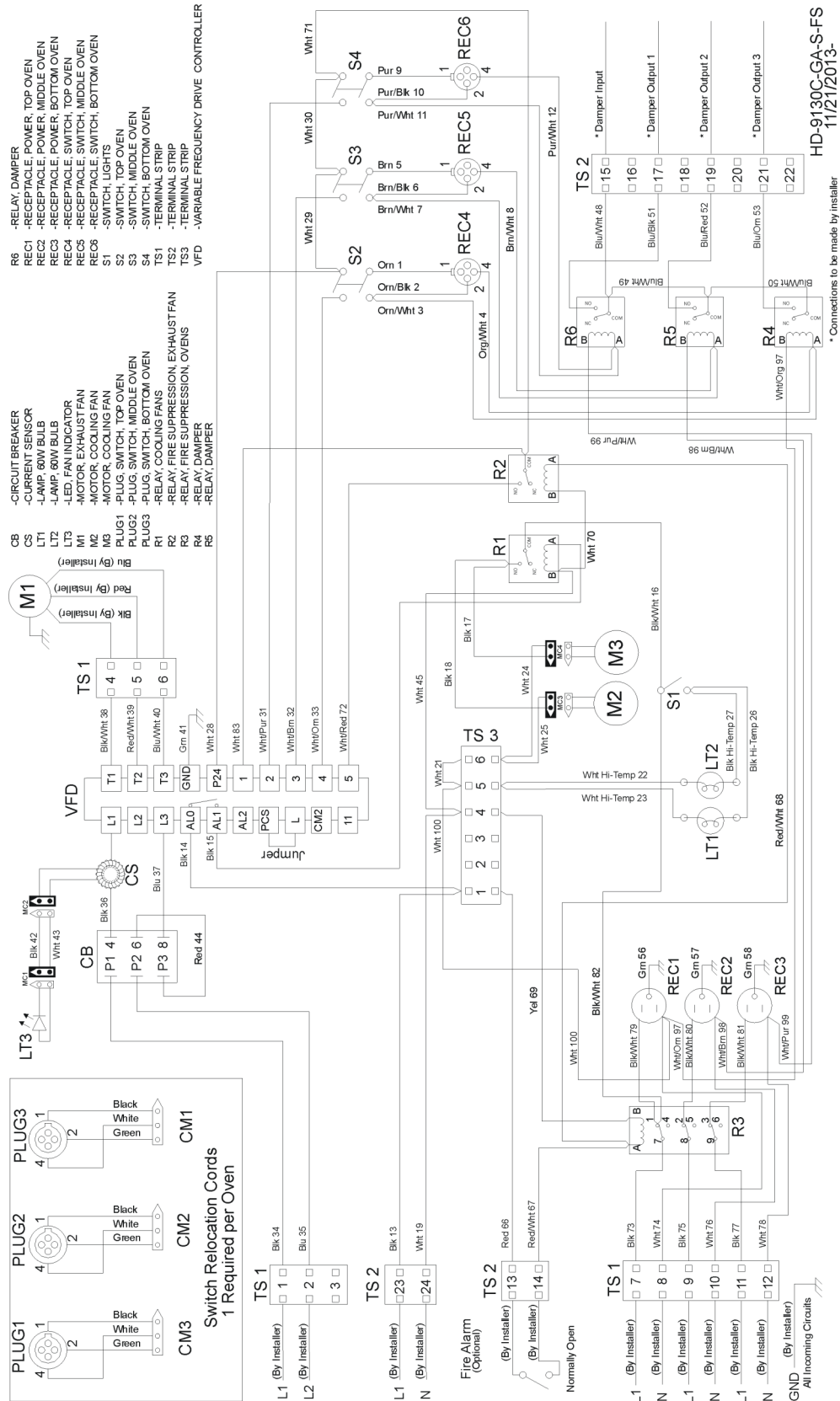


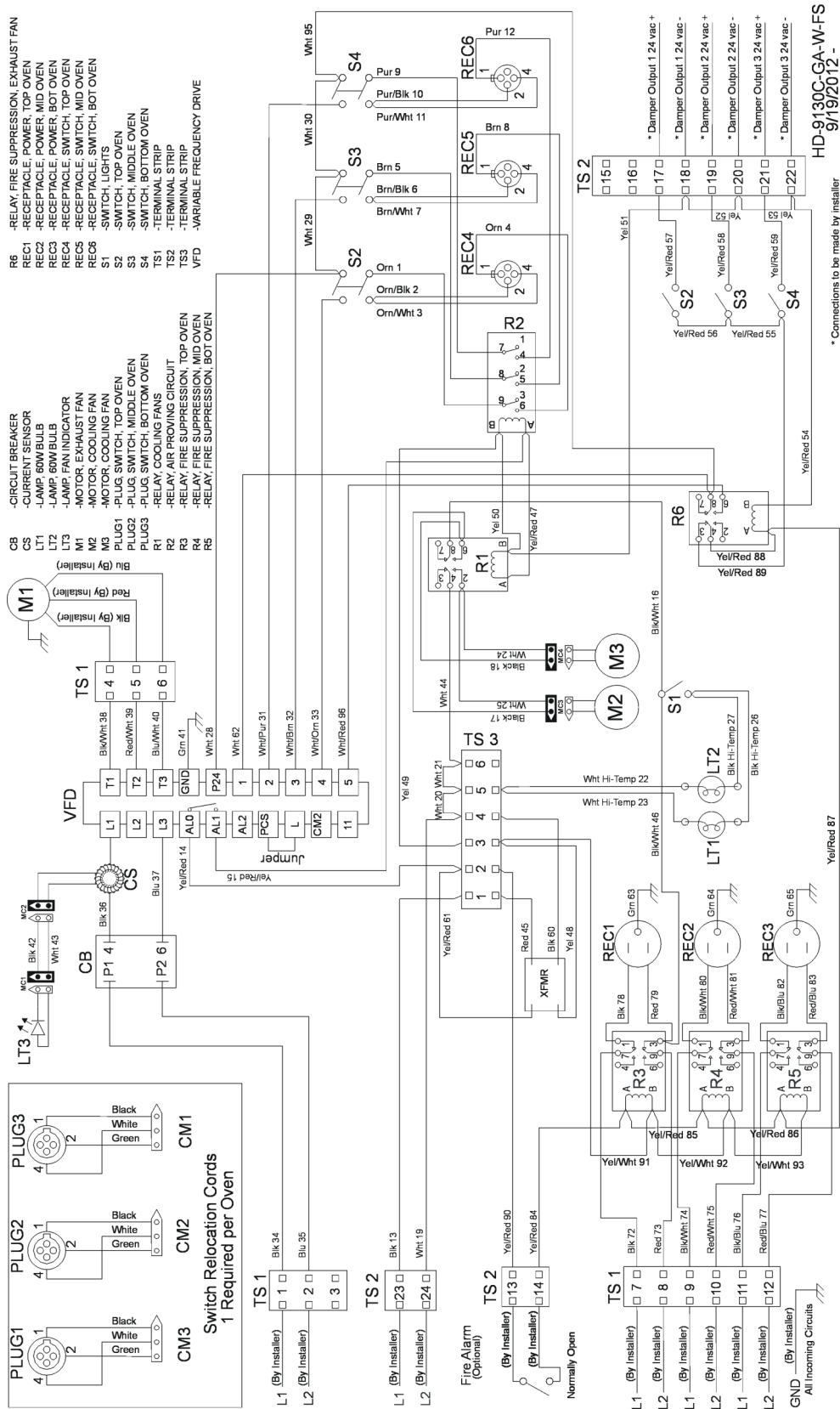












HD-9130C-GA-W-FS  
9/19/2012 -

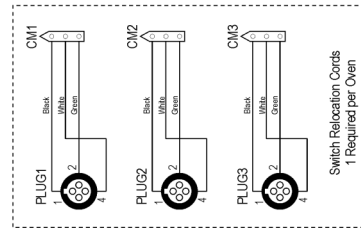
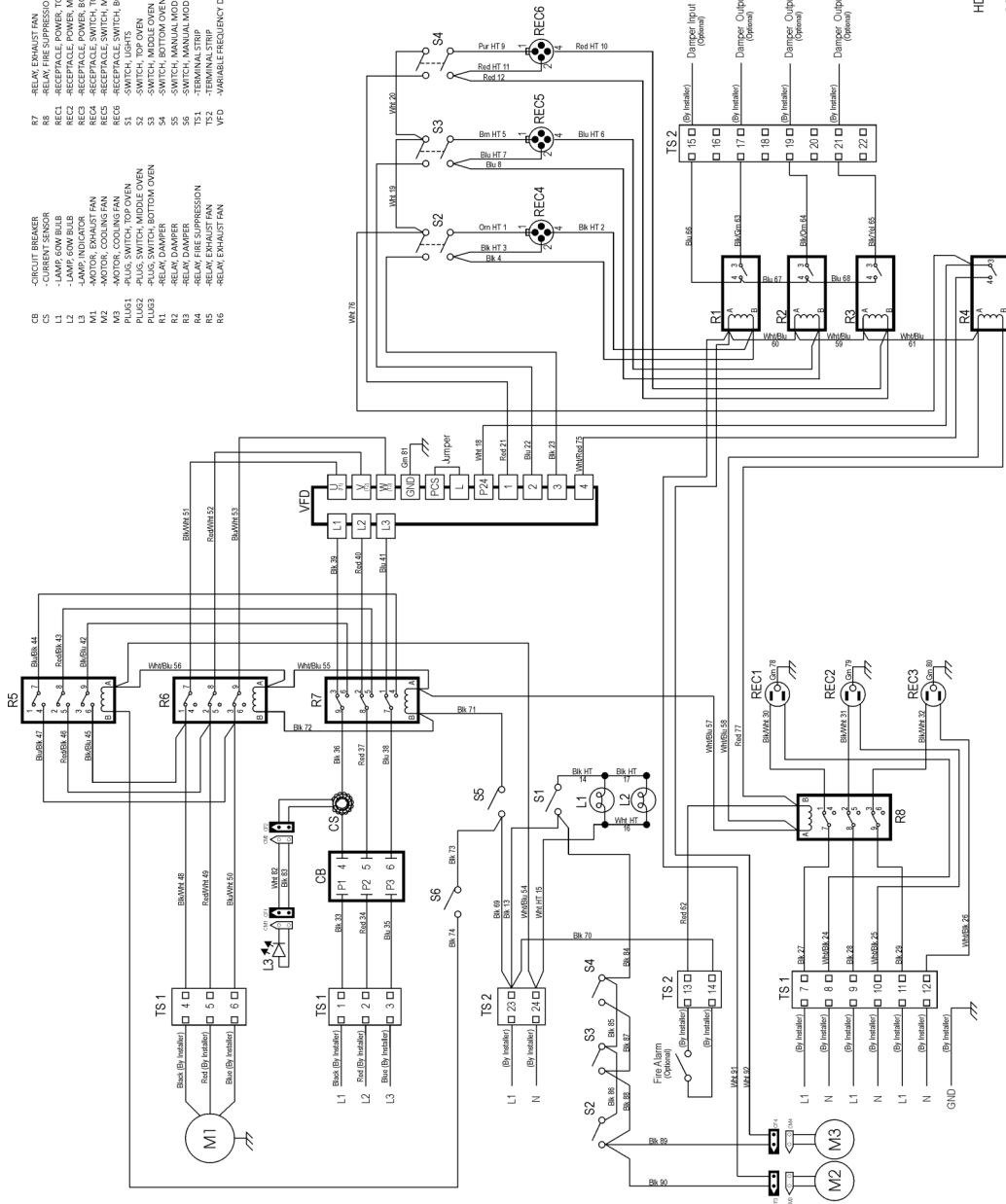
\* Connections to be made by installer



201135 - 201220

HD-9130C-CAS  
08/22/2011  
201135-201220

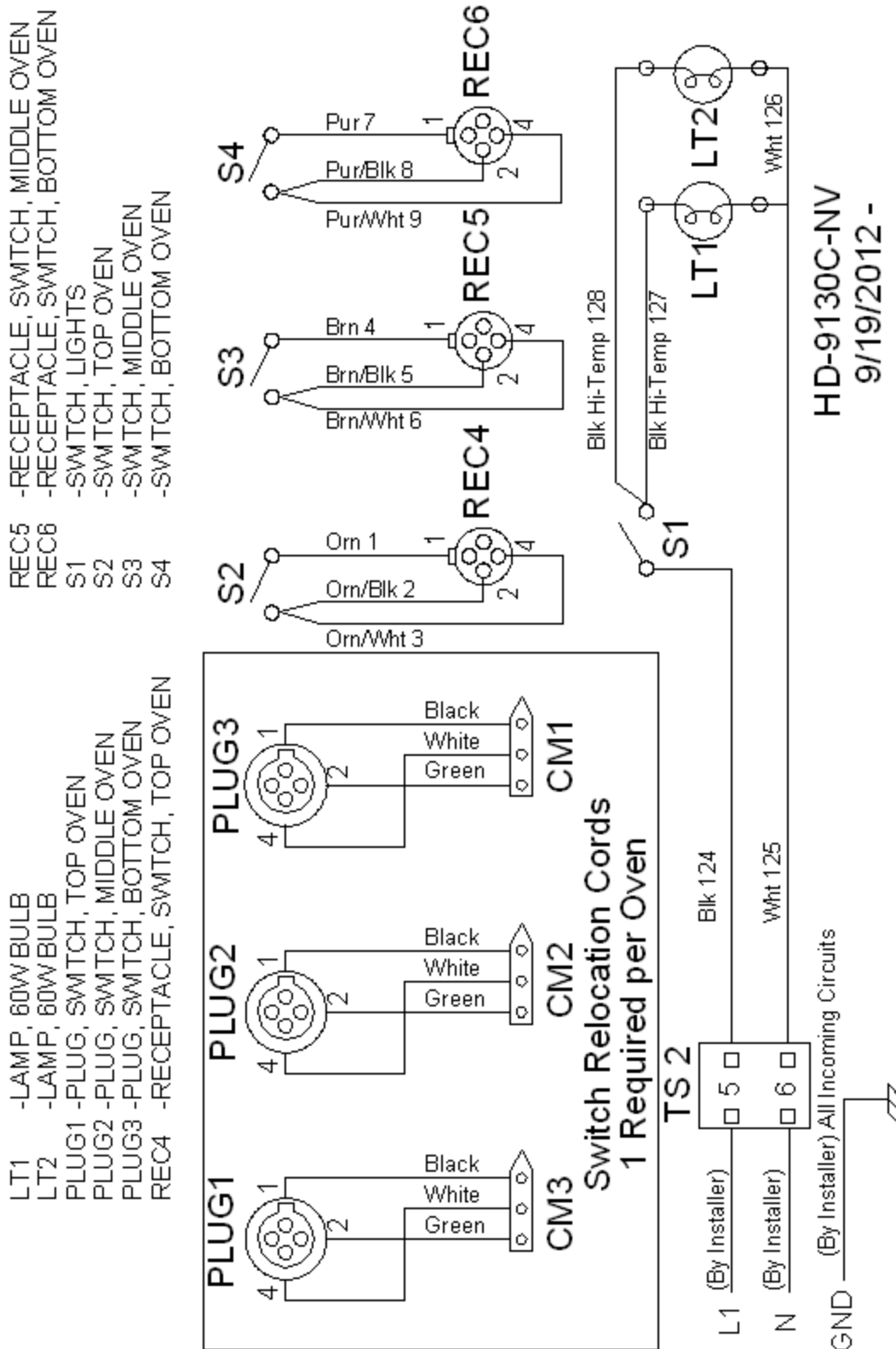
- CB - CIRCUIT BREAKER
- CS - CIRCUIT SWITCH
- L1 - LAMP, HIGH BULB
- L2 - LAMP, MIDDLE BULB
- L3 - LAMP, LOW BULB
- M1 - MOTOR, COOLING FAN
- M2 - MOTOR, COOLING FAN
- M3 - MOTOR, COOLING FAN
- PLUG1 - PLUG, SWITCH, TOP OVEN
- PLUG2 - PLUG, SWITCH, TOP OVEN
- PLUG3 - PLUG, SWITCH, TOP OVEN
- R1 - RELAY DAMPER
- R2 - RELAY DAMPER
- R3 - RELAY DAMPER
- R4 - RELAY DAMPER
- R5 - RELAY DAMPER
- R6 - RELAY DAMPER
- R7 - RELAY EXHAUST FAN
- REC1 - RECEPTACLE POWER, TOP OVEN
- REC2 - RECEPTACLE POWER, MIDDLE OVEN
- REC3 - RECEPTACLE POWER, BOTTOM OVEN
- REC4 - RECEPTACLE SWITCH, MIDDLE OVEN
- REC5 - RECEPTACLE SWITCH, MIDDLE OVEN
- REC6 - RECEPTACLE SWITCH, BOTTOM OVEN
- S1 - SWITCH, LIGHTS
- S2 - SWITCH, MIDDLE OVEN
- S3 - SWITCH, BOTTOM OVEN
- S4 - SWITCH, MIDDLE OVEN
- S5 - SWITCH, MANUAL MODE, RETED #1
- S6 - SWITCH, MANUAL MODE, RETED #2
- TS1 - TERMINAL STRIP
- TS2 - TERMINAL STRIP
- VFD - VARIABLE FREQUENCY DRIVE CONTROLLER











## Product Certifications and Applicable Codes

**Standard XLT Oven Certifications <sup>1</sup>:****XLT Gas Ovens:**

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

**XLT Electric Ovens:**

1. ANSI/UL197-CSA C22.2 Commercial Electric Appliances
2. ANSI/NSF 4-2006e Sanitation for Commercial Cooking Rethermalization & Powered Hot Food Holding & Transportation Equipment

**World XLT Oven Certifications<sup>1</sup> :****XLT Gas Ovens:**

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

**XLT Electric Ovens:**

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



## Product Certifications and Applicable Codes - Continued

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

**Standard & World AVI Hood Certifications <sup>1</sup>:**

1. UL 710 Standard for Safety Exhaust Hoods for Commercial Cooking
2. ANSI/NSF 2-2009 Sanitation Food Equipment
3. ULC-S646, Standard for Exhaust Hoods and Related Controls for Commercial and Institutional Kitchens

**Australian XLT Oven Certifications <sup>2</sup>:****XLT Gas Ovens: (certificate 7373)**

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

**Korean XLT Oven Certifications <sup>3</sup>:**

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

<sup>1</sup> 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.

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

<sup>3</sup> 402 Hannuri-daero, Sejong-si, 339-012, Republic of Korea







XLT Ovens  
PO Box 9090  
Wichita, Kansas 67277

US: 888-443-2751 FAX: 316-943-2769 INTL: 316-943-2751 WEB: [www.xltovens.com](http://www.xltovens.com)