

XD 9007A SWH03HF02 5/9/2023



# XLT Electric Oven & XLT Hood Parts & Service Manual



Read This Manual Before Using This Appliance.

Electronic copies of this manual, Technical Specifications, Installation & Operation Manual, Architectural Drawings, & a list of International Authorized Distributors are available at: www.xltovens.com

For use with the following XLT Electric Oven Versions: Standard (S) Η World (W) Η

For use with the following XLT Electric Hood Versions: Standard (S) F World (W) F





XLT Ovens PO Box 9090 **Original Instructions** Wichita, Kansas 67277 US: 888-443-2751 FAX: 316-943-2769 INTL: +1-316-943-2751

WEB: www.xltovens.com



### FOR YOUR SAFETY

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



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



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

XLT 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.

Revision History Table				
Revision	Comments	Date		
A	New Release - H Oven F Hood - Shroud Assembly Updates	05/23/2023		



## WARNING & SAFETY INFORMATION

## **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:



ISO 7000-0434: This symbol indicates a potentially hazardous situation that, if not avoided, can result in serious injury or death.

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IEC 60417-5036: This symbol indicates a high voltage. It calls your attention to items or operations that could be dangerous to you and other persons operating this equipment. Read the message and follow the instructions carefully.



ISO 7000-0434: This symbol 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 and other persons operating this equipment.



ISO 7000-0434: This symbol 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 WARN-ING), so be sure to observe them.



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



TIP gives 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.

READ MANUAL	ISO 7000-0790: Read the instructions before using this machine.	CLASS II EQUIPMENT	IEC 60417-5172: A class II or double insulated electrical appliance.
PROTECTIVE EARTH	IEC 60417-5019: Terminal which is intended for connection to an external conductor.	EQUIPOTENTIALITY	IEC 60417-5021: Having the same electric potential or uniform electric potential.
FUSE-LINK	IEC 60417-5016: Terminal which is intended for connection to an external conductor.		





## SAFETY DEPENDS ON YOU



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 twelve (12) months or sooner if heavy use is expected.



CAUTION

Installation and repairs of all electrical 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.

- Do not restrict the flow of ventilation air to the unit. Provide adequate clearance for operating, cleaning, and maintaining the unit is in the installed position.
- Keep the area free and clear of combustible material. <u>DO NOT SPRAY AEROSOLS IN THE</u> <u>VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.</u>
- Ovens are certified for installation on either combustible or non-combustible floors, and adjacent to either combustible or non-combustible walls.
- Electrical schematics are located inside the control box of the oven, in this manual, and online at <u>www.xltovens.com</u>. Disconnect input power to the unit before performing any maintenance.
- This unit requires a ventilation hood that must conform to local codes.
- This unit must be operated by the same voltage, phase, and frequency of electrical power as designated on the data plate located on the side of the unit.
- Minimum clearances must be maintained from combustible and 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 water jet (high pressure water).
- Most XLT ovens are certified for use in stacks of up to four (4) units of XLT products. Integration of other manufacturer's products into an oven stack is not recommended, and voids any warranties. XLT 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 and all warranties.
- This appliance operates below 75 dBA.
- PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.



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For maintenance procedures, please refer to the XLT Installation & Operation Manual.



### GENERAL

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This manual, which contains an illustrated parts breakdown, has been prepared as an aid in understanding how the unit operates, how to diagnose problems, and order parts for the equipment. All of the parts, listed in the parts breakdown, are manufactured with the same precision as the original equipment.

XLT parts and service providers are available worldwide. There are authorized service providers located in the principle cities of the United States. There are also authorized Distributors located throughout the world.

The Theory of Operation section describes how the unit operates. An understanding of normal operation will greatly aid diagnosis and troubleshooting. The Troubleshooting section contains information about service error codes including the display read outs, MC LEDs, error determinations and troubleshooting actions. The illustrated parts section identifies the various sub-assemblies and detailed parts which make up the equipment, as well as the part number. An explanation of how to order parts is included.

This manual is designed to supplement the Installation & Operation Manual provided with the unit when new. Please refer to it for descriptions, dimensions, weights, electrical requirements, maintenance schedules, and certifications.

XLT 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 can be proud to build & you can 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 equipment problem you may experience. Customer Service is available 24/7/365 at 888-443-2751 or visit <u>www.xltovens.com.</u>



## GENERAL

### Save this Manual

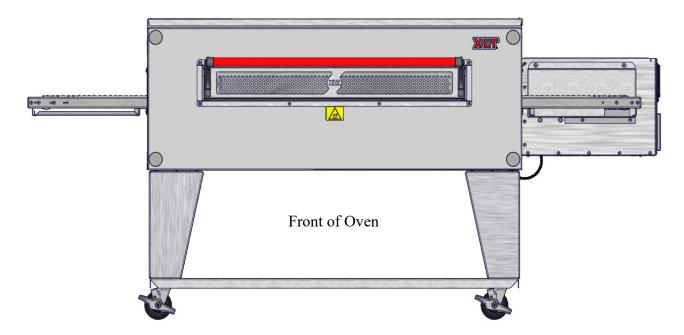
This document is the property of the owner of this equipment.

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

All Right Hand & Left Hand designations in this manual are from the point of view as seen below.

Left Hand (LH)

Right Hand (RH)





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### Warranty - US and Canada

#### Rev J

#### Approval Date: 09/22/2022

XLT warrants ovens manufactured after September 22, 2022 to be free from any defect in material and workmanship under normal use for seven (7) years from the date of original purchase by the end user, and further warrants main fan blades, conveyor shafts, and conveyor bearings for ten (10) years. XLT further warrants all ovens/hoods to be free from rust for ten (10) years from the date the equipment is originally purchased. XLT warrants hoods manufactured after September 22, 2022 to be free from any defect in material and workmanship under normal use for seven (7) years from the date of original purchase by the end user purchaser. If the purchase includes a pre-piped Ansul system on both the ovens and hood, the warranty will be increased to ten (10) years on both pieces of equipment. In the event of a part failure, XLT will furnish a replacement part and pay for all labor associated with the replacement of the part. If upon inspection XLT determines that the part is not defective, all incurred costs will be the responsibility of the end user purchaser. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of XLT. Damages are limited to the original purchase price.

#### DUTIES OF THE OWNER:

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

#### WHAT IS NOT COVERED:

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

#### CLAIMS HANDLED AS FOLLOWS:

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





### Warranty - International

#### Rev L

#### Approval Date: 09/22/2022

XLT warrants ovens manufactured after September 22, 2022 to be free from any defect in material and workmanship under normal use for five (5) years from the date of original purchase by the end user, and further warrants main fan blades, conveyor shafts, and conveyor bearings for ten (10) years. XLT further warrants all ovens/hoods to be free from rust for ten (10) years from the date the equipment is originally purchased. XLT warrants hoods manufactured after September 22, 2022 to be free from any defect in material and workmanship under normal use for five (5) years from the date of original purchase by the end user purchaser. If the purchase includes a hood and the ovens both the warranty will be increased to seven (7) years on both pieces of equipment. In the event of a part failure, XLT will furnish a replacement part and pay for all labor associated with the replacement of the part. If upon inspection XLT determines that the part is not defective, all incurred costs will be the responsibility of the end user purchaser. This warranty is extended to the original end user purchaser and is not transferable without prior written consent of XLT. Damages are limited to the original purchase price.

#### DUTIES OF THE OWNER:

- The owner must inspect the equipment and crates at time of receipt. Damage during shipment is to be immediately reported to the carrier and also to the Distributor/Service Provider
- The equipment must be installed and operated in accordance with the Installation and Operation Manual furnished with the unit
- This warranty shall not excuse the owner from properly maintaining the equipment in accordance with the Installation and Operation Manual furnished with the unit
- A copy of the "Initial Start-Up Checklist" must be filled out and returned to Distributor/Service Provider and 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 the Distributor/Service Provider prior to contacting a repair company for warranty work voids any and all warranties

#### WHAT IS NOT COVERED:

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

#### CLAIMS HANDLED AS FOLLOWS:

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



# INSTALLATION RESPONSIBILITIES

Responsibility	Service Company	Owner/ Contractor	
Site Survey: Verify electric and gas meter/regulator sizes	X		
Supply wiring from TS1 #R3, R4, R5 to exhaust fan		Х	
Assembly of new hood per XLT Installation & Operation Manual		Х	
Suspend XLT Hood from ceiling		Х	
Weld ducting to XLT Hood		Х	
Install new exhaust fan on roof		Х	
Supply power to XLT Hood		Х	
Install Duct Cover or Valance above XLT Hood		Х	
Supply wiring from TS1 R3, R4, R5 to exhaust fan		Х	
Assemble upper and lower shroud assemblies	Х		
Install shrouds assembly	Х		
Assembly of new ovens per XLT Installation & Operation Manual	Х		
Bases assembled and set in place	Х		
Supply power to XLT Oven(s)	Х		
Ovens moved and stacked with proper lifting equipment	Х		
Peel all PVC	Х		
Assemble shrouds & brackets to XLT Oven/Hood	Х		
Install FS to oven	Х		
Connection may require Permit and Code Inspections		Х	
Relocate Make-Up-Air to enter the room at the ends of the Ovens			
Start-up per XLT Installation & Operation Manual: X			
Start-Up Checklist has been filled out per Installation & Operation Manual	Х		
Start-Up Checklist must be submitted to XLT to validate Warranty		Х	



If XLT employees are completing the installation process, they will be considered a Service Company in regards to the above table.



#### Legend from electrical schematics:

С	Contactor	OMC	<b>Oven Machine Control</b>	SSR	Solid State Relay
CAP	Capacitor	PB	Power Block	TC	Thermocouple
СВ	Circuit Breaker	PL	Push Lock	TS	Terminal Strip
CS	Current Sensor	PS	Power Supply	VFD	Variable Frquency Drive
Н	Heating Element	PU	Pick-Up	WC	Wago Connector
FLT	Filter, Control Voltage	R1	<b>Oven Fan Motor Relay</b>		
LUI	Large User Interface	RTD	RTD, High Limit		
M1	Motor, Oven Fan	<b>S2</b>	Switch, Centrifugal		
M2	Motor, Conveyor	<b>S</b> 3	Switch, High Limit		
M3	Motor, Cooling Fan	SC	Suppression Core		

Once the oven is plugged into the wall the Oven Machine Control (OMC) Power Light will illuminate.

When the main power button on the Large User Interface (LUI) is pressed for one (1) second:

- 1. The LUI will illuminate and display actual temperature until set point is reached as well as display belt time.
- 2. The Oven Fan Motor (M1) located in the Back Wall will run, illuminating the Main Fan Light on the OMC.
- 3. The Fan (M3) located on the Control Panel will run.
- 4. The heating elements will receive power, illuminating the Heat Light on the OMC.
- 5. The conveyor belt will move, illuminating the Conveyor Light on the OMC.

The first part of the Theory of Operation explains how electrical power is delivered to the oven and initial sequences when the main power on the Large User Interface (LUI) is turned on. The second part of the Theory of Operation section explains the function of components in alphabetical order. These components are also listed on the schematic.

- Line voltage for Standard Ovens is assumed to be 208/240 VAC,  $3\Phi$ , 60 Hz.
- Line voltage for World Ovens is assumed to be 380 VAC,  $3\Phi$ , 50 Hz.

#### <u>Part 1:</u>

Power originates at the electrical connection on the wall. Line voltage is then carried into the oven through the power cord to the Power Block (PB). Wires coming off the bower block lead to the Circuit Breaker (CB) which then continues on to the Power Supply (PS), the High Limit Switch (S3), and other components. After the PS, 24 VDC is delivered to the Terminal Strip (TS2). From the other side of the TS2, power is then supplied to the Oven Control (OMC).

When the main power button is turned on, the OMC sends power to the Oven Fan Motor Relay (R1) or the Oven Fan Motor Frequency Drive (VFD World and Australia Only). Which then delivers power to the Oven Fan Motor (M1). Once the Main Motor Centrifugal Switch (S2) closes in World ovens or current is sensed by the Current Sensor (CS) for standard ovens, it provides power to the coil of the Contactors (C1 and C2), which opens the contactor sending power to the SSRs (SSR1-4) and Heating Elements (H1-H6). The SSRs are elements controlled by the OMC.

### Part 2:

C1 & C2 - A contactor is an electrically controlled switch used for switching a power circuit. A contactor is controlled by a control circuit that has a much lower power level than the switched circuit. They consist of a small coil and a set of three (3) Dingle Pull Single Throw (SPST) contacts. When the LUI is turned on and the S2 is closed, 24 VDC voltage is applied to the coil, which closes the contacts. Then power is allowed to flow to the SSR's. If the temperature at S3 exceeds  $600^{\circ}F/316^{\circ}C$ , or if S2 is not closed then voltage is interrupted to the coil, and will open the contactors.

**CAP** - The Capacitor is physically mounted inside the Control Box but wired to the externally mounted M1. The M1 is a Permanent Split Capacitor (PSC) motor. PSC means a capacitor motor in which the starting capacitor and the auxiliary winding remain in the circuit for both starting and running. The CAP is a 30.0 uF +/- 6% 370VAC/B 50/60 Hz.

**CB** - Circuit Breakers are used to protect electrical components. The current value is printed on the front of all breakers. If a CB is tripped, eliminate the cause and press the front to reset.

**CS** - The Current Sensor detects electrical current (AC) in a wire, and generates a signal proportional to it. The generated signal is analog voltage and then sends it to the LUI. This monitors the condition of the oven fan motor to control the call for heat signal.

**FLT 1** - Is an inline filter used in world ovens. The filter is placed in series with the Line voltage being supplied to the oven. The filter is used to reduce Electromagnetic Interference (EMI) created by our equipment and back-feeding it into other appliances. EMI filters use capacitors to inhibit direct current while permitting alternating current. EMI filters also use inductors which redirect high voltages and high frequencies by dissipating them to ground.

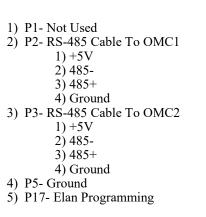
**H1-H6** - The Heating Elements convert electricity into heat through the process of joule heating. Electric current through the element encounters resistance, resulting in heating the element. The resistance values of the four (4) different part numbers used are:

- XP-5201-208-4.5 4500 Watt 9.61 Ohms
- XP-5201-240-4.5 4500 Watt 12.80 Ohms
- XP-5202-208-5.3 5300 Watt 8.16 Ohms
- XP-5202-240-5.3 5300 Watt 10.87 Ohms

Please refer to the Parts section for the proper application.







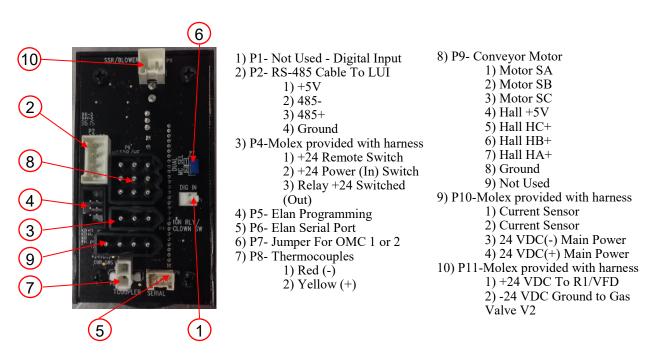
**LUI** - The Large User Interface is powered by the OMC by the RS 485 cable. The main power button is located on the front face of the LUI. The conveyor(s) and temperature of the oven is controlled through the LUI. You can change the factory settings for the oven size, VFD/No VFD, cool down mode, and Gas/Electric, etc. For a Standard Oven it will also display the main fan amps. The LUI will display error messages and maintenance alarms. There are 12 menu presets for predetermined time and temperature settings. The screen can be locked to prevent unwanted mischief.

M1 – The Main Motor for standard ovens is a PSC, single phase, capacitor run motor and has an internal S2 in World ovens. The motor is dual voltage and reversible. The voltage to power the motor comes from the R1-2. For world ovens M1 is a 3 phase inverter rated motor with an internal S2. It gets power from a variable frequency drive which is then turned on by the OMC. The main motor will continue to operate for approximately thirty (30) minutes or until the oven temperature is less than 225°F/108°C after the oven is turned off. There are no user serviceable parts in the motor, and the bearings are permanently lubricated.



M2 - The Conveyor Motor is a brushless 24 VDC gear motor. The motor receives current from the OMC through three (3) wires; 1) A "W" phase, 2) a "V" phase, and 3) an "U" phase. They carry between 18 to 24 VDC. Each wire is energized by the OMC in sequence to provide power to the individual stator coils which, in turn, provide motor rotation. To determine the rotor position and send this position to the controller, three (3) Hall Effect switches are utilized. They read the rotational information from a disc mounted on the rotor assembly. This information is transmitted to the OMC by three (3) wires; 1) an "U" phase pole signal output, 2) a "V" phase pole signal output, and 3) a "W" phase pole signal output. These are located in a plug that inserts into the OMC1 or OMC2. There are two (2) additional wires in this plug; 1) a wire which is voltage for the pole sensor, and 2) a wire that is ground. The OMC, using an internal logic circuit, energizes the stator coils to provide proper rotation and sets the energization (phase) timing to obtain the desired belt speed set on the controller. The motor drives an integral gear box that reduces the motor output speed to give the correct travel time to the conveyor belt. The integral gear box is sealed and permanently lubricated with grease. The ratio is 200:1. This motor contains no serviceable parts. The OMC will detect if the conveyor belt has a jam by monitoring the rotor signal. If the signal falls more than 25% below the expected rate a jam is detected. This action will stop the conveyor and display an alarm on the LUI. To reset the alarm press and hold the TIME key for ten (10) seconds.

**M3** - The Cooling Fan Motor is a 24 VDC, direct drive motor. In normal operation, it is powered through OMC. These fans are used to keep the control box cool. There are no user serviceable parts in the motor, and the bearings are permanently lubricated.



**OMC** - The Oven Machine Control reads selections or parameters from the LUI. It holds the logic for the conveyor controls and the temperature controls. The OMC will turn on or off SSR's, start and stop M1, send the call for heat signal, reads the thermocouple and monitor the current sensor.



Technical Support INTL: +1-316-943-2751

**PB** - The Power Block is a connection point for multiple wires of different gauges.

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1) CN2- 24VDC

 +24 VDC Main Power To OMC
 +24 VDC
 +24 VDC
 +24 VDC
 -24 VDC Ground To TS2 

 2) CN1- Line Voltage

 Neutral
 Not Used
 Line Voltage

**PS** - The Power Supply rectifies line voltage to 24 VDC, and supplies power to the OMC and S2. A 4 amp fuse is used to provide over current protection, which is mounted on the PS itself. There are no other fuses used anywhere else.

**PU** - The Pick-Up is physically mounted within M2 and utilizes hall effect technology integral to the M2 to monitor the rotation speed. The hall effect signal is transmitted to the OMC, which converts it into linear travel speed of the conveyor.

**R1** - The Oven Fan Motor Relay is used as a remote switch to handle the higher amp load of M1.

**RTD** - The Resistive Thermocouple Detector monitors the air temperature inside the bake chamber. The RTD wire is a pure material, typically platinum, nickel, or copper. The material has an accurate resistance/temperature relationship which is used to provide an indication of temperature.

**S2** - World Ovens- The Centrifugal Switch is a Single Pole Double Throw (SPDT) switch physically mounted inside M1. When M1 comes up to full speed, S2 closes and sends a 24 VDC signal to the contactors. It functions as a safety feature to prevent the elements from heating if the M1 fails to rotate.

**S3 - Standard Ovens-** The High Limit Switch for standard ovens is a bi-metal, Normally Closed (NC), SPST switch physically mounted in the side panel of the Bake Chamber. Its purpose is to provide fail safe operation. If the temperature of S3 exceeds 600°F/316°C, it opens and interrupts line voltage to all components.





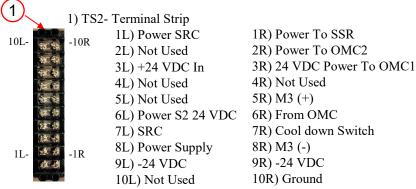


**S3 - World Ovens-** The High Limit Switch is an electronic, SPST switch. Its purpose is to provide fail safe operation. If the RTD temperature exceeds  $650^{\circ}F/343^{\circ}C$  the red LED will turn off and S3 opens to interrupt line voltage to all components. In order to reset the S3, you must unplug the main power supply.

**SC** - The Suppression Core is placed around the wires after the Power Block and Heating Element Circuit Breaker on our 380/415V models and is used to reduce high frequency interference from the wiring before continuing the other components in the control box.

**SSR 1-4** - A Solid State Relay is an electronic switching device in which a small control signal from the OMC controls a larger load current and voltage. A solid state switching device switches power to the Heating Elements (H1-6) either on or off, and does this without mechanical parts.

**TC** - The thermocouple is a type K. It consists of two different conductors that produce a voltage proportional to a temperature difference between either end of the pair of conductors. The TC is connected to P8-1 & P8-2 on the OMC. The millivolt signal is used to display the actual temperature.



\*Above image references Right Hand Control (RH) ovens

TS 2- A terminal strip that serve as a connection point for wires.





**VFD** -The Variable Frequency Drive converts 50 Hz power into 60 Hz power so the ovens fan can run at the customer desired RPM's, not to exceed 65 Hz. The VFD converts the AC supply voltage to DC and then converts the DC to a suitable three-phase frequency source for M1. The VFD is turned on via the OMC P11-1. A complete manual can be found at <u>www.xltovens.com</u>.



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## HOOD THEORY OF OPERATION (STD W/FS)

#### Legend from electrical schematics:

СВ	Circuit Breaker	M3	Motor, Cooling Fan	S	Switch
HMC	Hood Machine Control	PS	Power Supply	SRC	Switch Relocation Cord
HUI	Hood User Interface	R1	Fire Suppression Relay	TS	Terminal Strip
LT	Lamp	R2	<b>Fire Suppression Time Delay</b>	VFD	Variable Frequency Drive
M1	Motor, Exhaust Fan		Relay		
M2	Motor, Cooling Fan	REC	Receptacle		

When any one of the three oven buttons on the Hood User Interface (HUI) are touched (capacitive touch);

1. The Exhaust Fan Motor (M1) located on the roof will run.

2. The ovens associated with the corresponding buttons will turn on.

The first part of the Theory of Operation explains how electrical power is delivered to the hood and initial sequences when the HUI is turned on. The remainder of the Theory of Operation section explains the function of components in alphabetical order. These components are also listed on the schematic.

#### Part 1:

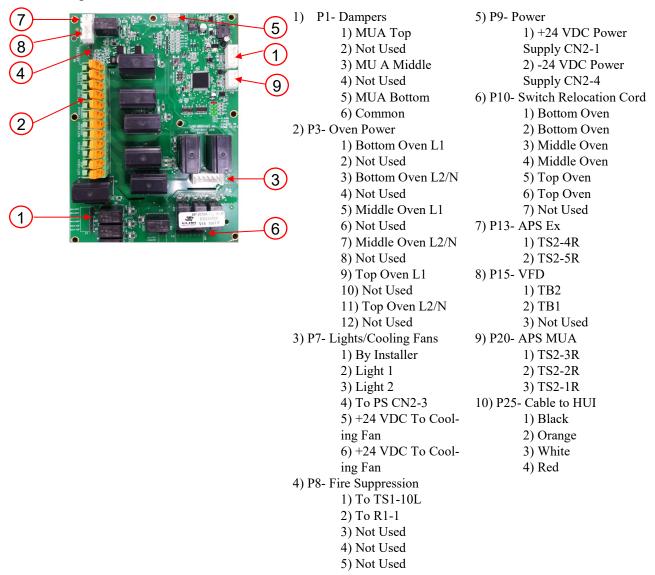
Power for the hood originates at the building's electrical service panel. A total of four (4) circuits are required; one (1) is a single phase high voltage circuit for Variable Frequency Drive (VFD)/Fan circuit that connects to TS-1 and TS-2, and the remaining three (3) circuits are single phase low voltage minimum 20A circuits for each oven that connects at the Hood Machine Control (HMC) P3-1, P3-5, and P3-9 for line side, and neutral will connect at P3-3, P3-7, and P3-11.

The HUI mounted on the hood controls the lighting, VFD activation, Make Up Air (MUA) activation and oven function. When the HUI Light button is touched a relay is closed and voltage goes to the lights. When ovens are installed with a hood, the Switch Relocation Cord (SRC) effectively eliminates the main power button located on the oven and transfers control to HUI buttons on the hood. When HUI controls are touched a communication signal is sent to the VFD via ModBus signaling it to turn on to a set frequency. At the same time a relay will allow line voltage to be carried through the SRC to the oven activating it. When the HUI is activated the MUA will turn on. The VFD has a built in power supply that is wired to TS1-1L. This puts the VFD in run mode so whenever a power loss is sensed the VFD will start back up in run mode once power is restored. The NO switch in the fire alarm system in the building needs to be connected to TS1-R9 and TS1-R10. When the alarm is activated 24 VDC from TS1-R9 will return from the fire alarm system to TS1-R10 then to HMC P8 to turn off lights, cooling fans, HUI, MUA, shut down ovens and making both relays R1 & R2 switch from NC to NO, causing the VFD to run at 60 Hz.



#### Part 2:

**CB** - Circuit Breakers are used to protect electrical components. If a CB is tripped, eliminate the cause and press the front to reset.



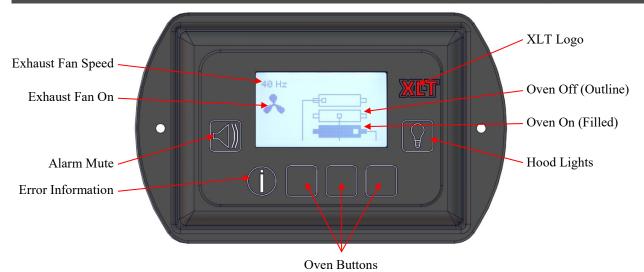
**HMC** - The Hood Machine Control is a printed circuit board that has all the relays to control these functions; oven activation SRC, MUA activation, VFD activation, monitors the air proving switches, and lighting activation. The HMC receives a continuous 24 VDC power source provided the CB1 breaker is on. This component also has independent relays to control oven power for fire suppression. If a signal from the fire system is received the oven(s) and lighting power is discontinued and the VFD will run at full speed. For a World installation, sail switch monitoring is available just by answering some questions through factory mode programming. The HMC will also program the PowerFlex 4M VFD each time the CB1 breaker is turned on. ModBus communication is used to change the frequency the VFD runs at depending on the number of ovens used. Error messages will appear on the screen to help with troubleshooting. The screen will flash and beep indicating a error has occurred, the alarm button can cancel this for two (2) hours. If error has not been fixed beeping will return. The HMC has filter cleaning reminders available.

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## HOOD THEORY OF OPERATION (STD W/FS)



**HUI** - Hood User Interface contains the factory settings so that the hood will operate with the correct hertz when the correct oven size and number of ovens are selected. The factory settings also contain a selection for a VFD, Non VFD, type of MUA activation, and for a World installation. A beeping sound and the display will flash if an alarm occurs. An error message will display at top of screen on HUI. Touching the "I" button will give a brief description of how to correct the error. Touching the "Light Bulb" button will turn the light on and off inside the hood.

Touching the "Silver Square" buttons will turn each oven on or off and sequence the operation of the VFD and the MUA circuits. RS-485 cable supplies power and communication between the HUI and HMC.

**LT1 & LT2** - These are light bulbs at each end of the hood that illuminate when the HUI hood lights button is pressed. When pressed again the lights turns off.

**M1** - The Exhaust Fan Motor is a 3-phase, direct drive motor. In normal operation, it is powered by the VFD and its RPM will vary as the frequency from the VFD varies. There are no user serviceable parts in the motor, and the bearings are permanently lubricated.

M2 & M3 - The Cooling Fan Motor is a 24 VDC, direct drive motor. In normal operation, it is powered through HMC. These fans are used to keep the control box for the hood cool. There are no user serviceable parts in the motor, and the bearings are permanently lubricated.

**PLUG 1, 2, & 3** - These are circular electrical plugs on one end of the SRC. The plugs connect to Receptacles 4, 5, & 6 on the back of the hood. The other end of the SRC plugs into the oven wire harness, and eliminates the power button supplied on the oven. Conversely, when the HUI on the hood is turned off, the corresponding oven is turned off as well.



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## HOOD THEORY OF OPERATION (STD W/FS)



1) CN2- 24VDC

 +24 VDC Power To HMC
 +24 VDC Power to Fire Suppression
 -24 VDC Power To HMC
 -24 VDC Ground

 CN1- Line Voltage

 Neutral
 Not Used
 Line Voltage

**PS** - The Power Supply rectifies line voltage to 24 VDC, and supplies power to the HMC, cooling fans, and fire suppression.

**R1** - Is a Single Pole Double Throw (SPDT) relay, which is an electrically operated switch, an electromagnet is used to operate a switching mechanism. Voltage is supplied from TS1-9R to AN-SUL agent box. Once the fire alarm is activated voltage returns to TS1-10 over to HMC P8. That same voltage continues to R1-1 activating the coil in the relay, causing the contacts in the relay to switch from NC to NO. This will switch 24 VDC from terminal 6 to terminal 5 on the VFD causing the M1 to operate at 60Hz.

**R2** - Is a SPDT time delay relay, which is an electrically operated switch, an electromagnet is used to operate a switching mechanism. Voltage continues from R1-6 to R2 via the red wire activating the coil in the relay, causing the contacts in the relay to switch from NC to NO after one second has expired. This action delays the application of the voltage on terminal 5 on the VFD.

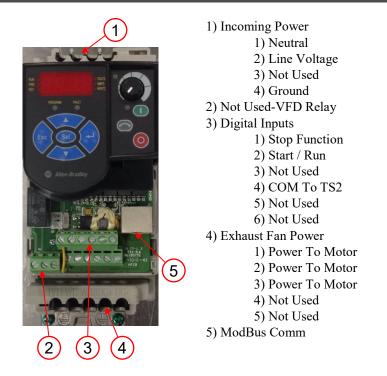
**REC 1, 2, & 3** - These are electrical receptacles, which supply line voltage for the ovens. Each receptacle should have a 20A dedicated breaker supplied from the buildings electrical panel. Line voltage to each receptacle is supplied via HMC P3. If the fire alarm is activated P3 will disrupt line voltage being supplied to receptacles shutting the oven(s) off.

**REC 4, 5, & 6** - These are circular electrical receptacles mounted on the back of the hood. The SRC connects into these. This deactivates the main power button located on the oven and relocates the operation of it to the HUI. This capacitive touch (NO) button is located on the front of the hood and controls the lights.

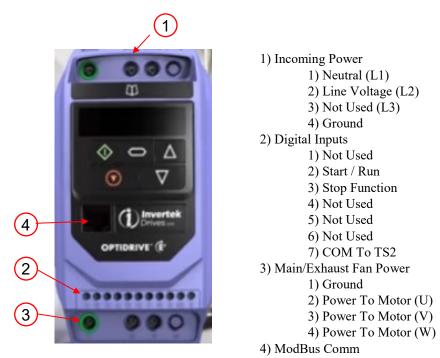
TS 1 & 2 - These are terminal strips, that serve as a connection point for wires.



## HOOD THEORY OF OPERATION (STD W/FS)



**VFD** - The Variable Frequency Drive converts the AC supply voltage to DC and then converts the DC to a suitable three-phase frequency source for M1. Incoming power connects to terminals L1 & L2. M1 connects to terminals T1, T2, & T3 through TS1. The HMC sends the command to the ModBus to set the frequency for the combination of ovens selected. The VFD can receive a signal from the fire suppression system to command the drive to run at 60 Hz. A complete manual can be found at <u>www.xltovens.com</u>.



(NOTE: VFD based on Date Of Mfg.)



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## **OVEN TROUBLESHOOTING**

### **Mechanical Function**

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

- 1. Verify that the power cord to the oven is connected and/or plugged in if equipped with a plug and receptacle.
- 2. Check all circuit breakers on the oven control panel and on the back of the control box to ensure they have not been tripped.
- 3. Check to see that the circuit breakers in the building electrical service panel have not been tripped or turned off.
- 4. Check 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.
- 5. In the case of the oven not lighting properly. Turn off the oven and wait approximately thirty (30) seconds or until the fan stops spinning and turn the oven back on.
- 6. (World Installations) If using the Sail Switches check the HUI for error messages relating the Sail Switch sequencing.



Proceed with caution and read the following instructions carefully when unplugging the units.

## Hard Reset

If your oven still does not function properly, perform a hard reset. First, power down the unit then unplug the unit from all electrical power. Leave the unit unplugged for one (1) minute. Once this is done, plug the unit back in and turn on the power.



## **OVEN TROUBLESHOOTING**

### **LUI Service Error Codes**

Display Alarm	MC LED	Service Error Codes	Troubleshooting	
Display Marin	Alarm LED on. Flash HEAT			
Oven Probe	LED. All other LED's operate		Perform A Hard Reset. If Error Still Exists,	
	as normal.	Temp <40F (4C) or >700F (371C)	Contact XLT.	
	Alarm LED on. Flash HEAT			
PCB Temp Probe	LED. All other LED's operate	Temp Sensor Error, Open or Short.	Perform A Hard Reset. If Error Still Exists,	
	as normal.		Contact XLT.	
		From Ignition enable (run) signal, if		
	Alarm LED on. Flash HEAT	oven doesn't see 25F (-4C) temp		
Ignition Error	LED. All other LED's operate	rise in three (3) minuites. If restart	Perform A Hard Reset. If Error Still Exists,	
Ignition Error	as normal.	(actual temp within 50F (10C) of set	Contact XLT.	
		point) error timing ten (10) minutes.		
	Alarm LED on. Flash HEAT	Temp is 50F (10C) over set point		
Over Temp	LED. All other LED's operate	for period > one (1) minute. If user	Perform A Hard Reset. If Error Still Exists,	
	as normal.	adjusts set point lower, inhibit alarm until new set point is reached.	Contact XLT.	
		Once set point is reached, the Actual		
	Alarm LED on. Flash HEAT	is 15F (-9C) under set point for	Perform A Hard Reset. If Error Still Exists,	
Under Temp	LED. All other LED's operate		Contact XLT.	
	as normal.	adjusts set point, reset timer.		
		J 1 /	Perform A Hard Reset. If Error Still Exists,	
0	Alarm LED on. Flash CONVEYOR LED. All other		Check LUI Settings. If Settings Are Correct,	
Over Speed		Duration vs. Set Point	Perform A Pan Test To Confirm Settings. If	
	LED's operate as normal.		Error Still Exists, Contact XLT.	
			Check Drive Chain and Sprocket To Verify	
	Alarm LED on. Flash	Speed > thirty (30) seconds slow Duration vs. Set Point	Proper Working Condition. Perform A Hard	
Under Speed	CONVEYOR LED. All other		Reset. If Error Still Exists, Check LUI	
onder Speed	LED's operate as normal.		Settings. If Settings Are Correct, Perform A	
	LED's operate as normal.		Pan Test To Confirm Settings. If Error Still	
			Exists, Contact XLT.	
Software Error	Alarm LED flash. All other		Check for pinched wires. Perform A Hard	
	LEDs off. Alarm LED flash. All other		Reset. If Error Still Exists, Contact XLT. Perform A Hard Reset. If Error Still Exists,	
EEPROM Error	LEDs off.	Bad Checksum	Contact XLT.	
	Alarm LED flash. All other		Clean LUI Screen. Perform A Hard Reset.If	
Key Short	LEDs off.	Any Key Shorted $>$ one (1) minute.	Error Still Exists, Contact XLT.	
	Alarm LED flash. All other		Perform A Hard Reset. If Error Still Exists,	
Comm Error	LEDs off.	Internal Software Error	Contact XLT.	
	Alarm LED on. Flash HEAT			
Hi Alarm	LED. All other LED's operate	Hi Alarm set point exceeded.	Perform A Hard Reset. If Error Still Exists, Contact XLT.	
	as normal.			
Main Fan Low	Alarm LED on. Flash FAN	Amps below min level per Main Fan	Perform A Hard Reset. If Error Still Exists,	
Amps	LED. All other LED's operate		Contact XLT.	
	as normal.			
Main Fan High	Alarm LED on. Flash FAN	Amps above max level per Main Fan	Check CB1 To See If It Has Tripped. If Yes,	
Amps	LED. All other LED's operate	Amp level table for ten (10) seconds.	Reset CB1. If No, Perform A Hard Reset. If	
L	as normal.		Error Still Exists, Contact XLT.	
		TC/1 / / 1 · 1	Check For Obstructions. If No Obstructions	
DKI	Conveyor LED flash. All other	If the current motor speed is less	Are Found, Check Drive Chain and Sprocket	
Belt Jam	LED's operate as normal.	than 25% of the most recent	To Verify Proper Working Condition.	
		minimum motor speed.	Perform A Hard Reset. If Error Still Exists,	
	1		Contact XLT.	

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

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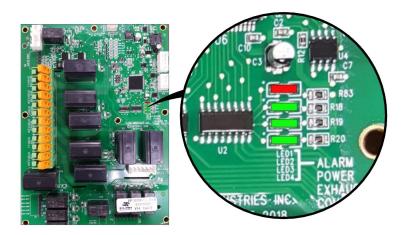
Removing the hood VFD cover panel exposes high voltage. Proceed with caution and read the following instructions carefully.

### Initial troubleshooting of the hood

- 1. Remove panel covering VFD to check and see if the circuit breaker is tripped.
- 2. Check the actual frequency of the VFD controller. To access the actual frequency, press ESC button until the Display Mode shows D001.
- 3. Check to see that the breaker in the service panel 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. To verify fan rotation, remove the lid on the exhaust fan. Visually inspect rotation in accordance with label on fan housing.

### **Hood Machine Control LED Lights**

- 1. When the Red LED is lit it indicates an MC error.
- 2. When the first Green LED is lit it indicates power to MC.
- 3. When the second Green LED is lit it indicates that the exhaust fan on.
- 4. When the third Green LED is lit it indicates the MC communication to the VFD.





## HOOD TROUBLESHOOTING

The VFD has internal diagnostics, and may show the following ERROR codes:

- F004 DC bus voltage fell below minimum value
- F005 DC bus voltage exceeded maximum value
- F007 Motor Overload
- F008 Heat sink Over Temp
- F013 Ground Fault
- F081 Comm Loss- RS-485 port stopped communicating

If any of the above error codes are displayed, then follow these steps to clear them.

- 1. Remove VFD control box access panel.
- 2. Determine cause of error code.
- 3. Resolve the condition that is causing error.
- 4. Cycle the VFD Power.

Circuit breaker must be turned off for ten (10) seconds to allow complete shut down of VFD before turning back on.

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

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

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## **OVEN SERVICE PROCEDURES**



#### Read the entire instruction before programming.



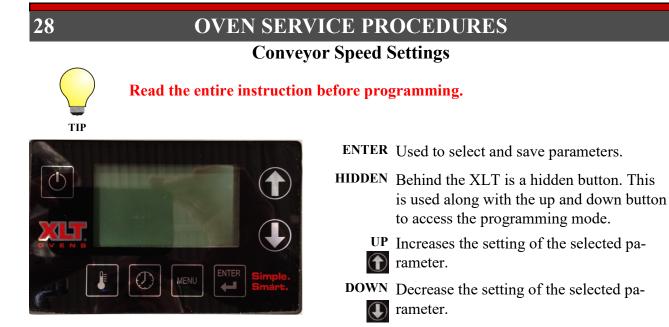
- **ENTER** Used to select and save parameters.
  - UP Increases the setting of the selected parameter.

**DOWN** Decrease the setting of the selected parameter.

To enter factory tech mode press both UP and DOWN button simultaneously for ten (10) seconds and the following parameters will be displayed: \*Displays will auto-exit programming screens after five (5) seconds of no activity.

- 1. Software Version
- 2. Serial Number Entry
- 3. Elapsed Time:
  - Total Hours.
  - Hours Since Filter has been Cleaned.
- 4. Belt Length: 32 = 1832 36 = 2336 40 = 2440 or 3240 50 = 3250 55 = 3255 or 3855 or 445565 = 3265 70 = 3270 or 3870 80 = 3280 or 3880
- 5. Main Fan Type: Defaults to ON/OFF
- 6. Split Belt: Defaults to No.
- 7. Dual Burner: Defaults to No
- 8. Fuel Type:
  - Gas or Electric Options.
- 9. Remote Hood Switch Installed: Defaults to No.
- 10. Temperature Offset Adjustments:
  - Offset shown in degrees Fahrenheit.
- 11. High Temperature range from 590°F (310°C) to Low Temperature.
- 12. Low Temperature range from 300°F (150°C) to High Temperature.
- 13. Main Fan (Amps):
  - Press ENTER to see isolated Amp load.
- 14. Belt Direction: Defaults to right to left.
  - Defaults to Right to Left
  - Can be switched to left to right without physically changing the wire belt direction.
- 15. Main Fan Off Delay: Defaults to auto 225°F (107°C)
- 16. Beeper Button Test
- 17. Done:
  - Press ENTER to return to operating screen.





To enter conveyor settings, press and hold three (3) buttons (HIDDEN, UP, and DOWN) for ten (10) seconds to enter. Displays will auto-exit programming screens after five (5) seconds of no activity.

Min Time 90	Min Time Factory default is 90. To change, press ENTER. Use Up/Down arrows to change time which is shown in seconds. Press ENTER to accept and ad- vance.
Max Time 1200	Max Time Factory default is 1200. To change, press ENTER. For 1832 use 1020 and all other models will be 1200. Use Up/Down arrows to change time which is shown in seconds. Press ENTER to accept and advance.
Sprocket Diameter 1.77	<b>Sprocket Diameter</b> Factory default is 1.77. To change, press ENTER. Use Up/Down arrows to change diameter. Press ENTER to accept and advance.
Final Gear Ratio 300	<b>Final Gear Ratio</b> Factory default is 300. To change, press ENTER. Use Up/Down arrows to change gear ratio. Press ENTER to accept and advance.
Trim Speed % 100	<b>Trim Speed</b> Factory default is 101. To change, press ENTER. Use Up/Down arrows to change trim speed. Press ENTER to accept and advance.



## **OVEN SERVICE PROCEDURES**

### **Directional Change of the Conveyor Belt**

The conveyor belt is non-directional. This means there is <u>NO</u> physical change of the belt when wanting to change direction. To change the direction:

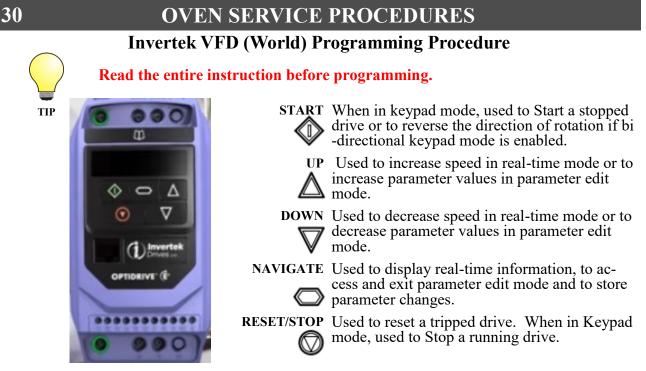
### **Standard Belt**

- 1. Enter Factory Tech Mode by pressing and holding the two (2) arrow buttons for ten (10) seconds.
- 2. Press Down arrow to cycle through screens.
- 3. On Belt Direction, press ENTER (direction will flash) and use Up/Down arrows to change.
- 4. Press ENTER to accept and advance.

## Split Belt

- 1. Enter Factory Tech Mode by pressing and holding the two (2) arrow buttons for ten (10) seconds.
- 2. Press Down arrow to cycle through screens.
- 3. On Belt Direction, press ENTER (FRONT belt will flash) and use Up/Down arrows to change FRONT belt direction.
- 4. Press ENTER to accept.
- 5. Press ENTER (FRONT belt will flash).
- 6. Use the time (clock) button to toggle to BACK belt and use Up/Down arrows to change.
- 7. Press ENTER to accept and advance.





With the Oven Control switched off and power connected to the oven, the VFD should show "Stop" on the display.



Do Not Exceed 65 Hz On VFD Settings.

### **Programming Instructions For Factory Parameters**

- 1. Press and hold NAVIGATE > 2 seconds.
- 2. Press UP Arrow until (P-14) is displayed and press NAVIGATE.
- 3. Press UP Arrow until (201) is displayed and press NAVIGATE to save and return to parameter menu.
- 4. Press UP Arrow until (P-15) is displayed and press NAVIGATE.
- 5. Press UP Arrow until (2) is displayed and press NAVIGATE to save and return to parameter menu.
- 6. Press UP Arrow until (P-17) is displayed and press NAVIGATE.
- 7. Press UP Arrow until (24) is displayed and press NAVIGATE to save and return to parameter menu.
- 8. Press UP Arrow until (P-20) is displayed and press NAVIGATE.
- 9. Press DOWN Arrow until (0.0) is displayed and press NAVIGATE to save and return to parameter menu.
- 10. Press UP Arrow until (P-21) is displayed and press NAVIGATE.
- 11. Press UP Arrow until (60.0) is displayed and press NAVIGATE to save and return to parameter menu.
- 12. Press UP Arrow until (P-51) is displayed and press NAVIGATE.
- 13. Press UP Arrow until (1) is displayed and press NAVIGATE to save and return to parameter menu.
- 14. Press DOWN Arrow until (P-38) is displayed and press NAVIGATE.
- 15. Press UP Arrow until (1) is displayed and press NAVIGATE to save and return to parameter menu.
- 16. Press and hold NAVIGATE > 2 seconds to return to operating display.



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### **Programming Instructions For Lower Than 60 Hz**

- 1. Press and hold NAVIGATE for > 2 seconds.
- 2. Press UP Arrow until (P-38) is displayed and press NAVIGATE.
- 3. Press DOWN Arrow until (0) is displayed and press NAVIGATE to save and return to parameter menu.
- 4. Press DOWN Arrow until (P-21) is displayed and press NAVIGATE.
- 5. Press DOWN Arrow until desired Hz is displayed and press NAVIGATE to save and return to parameter menu.
- 6. Press UP Arrow until (P-38) is displayed and press NAVIGATE.
- 7. Press UP Arrow until (1) is displayed and press NAVIGATE to save and return to parameter menu.
- 8. Press and hold NAVIGATE > 2 seconds to return to operating display.

### **Programming Instructions For Up To 65 Hz Max**

- 1. Press and hold NAVIGATE for > 2 seconds.
- 2. Press UP Arrow until (P-38) is displayed and press NAVIGATE.
- 3. Press DOWN Arrow until (0) is displayed and press NAVIGATE to save and return to parameter menu.
- 4. Press DOWN Arrow until (P-1) is displayed and press NAVIGATE.
- 5. Press UP Arrow until (65.0) is displayed and press NAVIGATE to save and return to parameter menu.
- 6. Press UP Arrow until (P-21) is displayed and press NAVIGATE.
- 7. Press UP Arrow until desired Hz is displayed and press NAVIGATE to save and return to parameter menu.
- 8. Press UP Arrow until (P-38) is displayed and press NAVIGATE.
- 9. Press UP Arrow until (1) is displayed and press NAVIGATE to save and return to parameter menu.
- 10. Press and hold NAVIGATE for > 2 seconds to return to operating display.



### **HOOD SERVICE PROCEDURES**

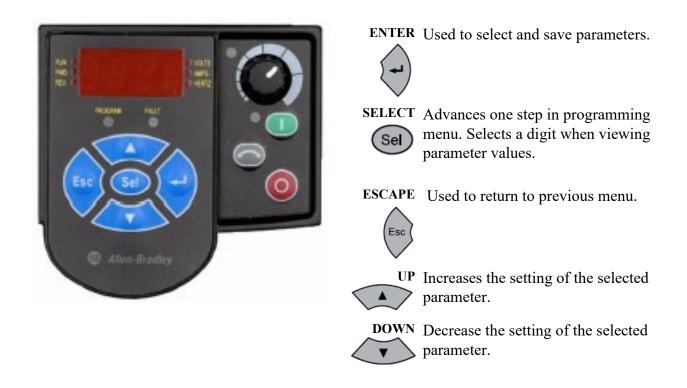
### Allen Bradley Power Flex 4M Restoring XLT Hood Defaults



To reset VFD settings change P112 to one (1). The VFD will reset to factory default settings. To cycle power, turn circuit breaker off and on and the HMC will load the factory parameters into the VFD.

P105=65	Maximum Frequency
P106=2	Start Source
P108=4	Speed Reference
P110=2	Decel Time
A451=9	Auto Reset Tries
A452=60	Auto Reset Delay
T201=2	Terminal Block Group (I/O) Terminal 5
T202=6	Terminal Block Group (I/O) Terminal 6
A404=60	Jog Frequency

Test run the motor by turning on one of the oven/hood buttons located on the HUI.



Complete VFD manual available at www.xltovens.com.



## **HOOD SERVICE PROCEDURES**

	VFD Controller Settings						
	Ovens On		)n	1832, 2336 & 2440	3240, 3250DS &	3855	4455
	Тор	Middle	Bottom	1052, 2550 & 2440	3255	3033	4433
Single	Х			20 Hz	25 Hz	30 Hz	30 Hz
	Х			20 Hz	25 Hz	30 Hz	30 Hz
Double			Х	20 Hz	30 Hz	35 Hz	45 Hz
	Х		Х	20 Hz	30 Hz	35 Hz	45 Hz
	Х			20 Hz	25 Hz	30 Hz	30 Hz
		Х		20 Hz	30 Hz	35 Hz	45 Hz
			Х	30 Hz	35 Hz	40 Hz	50 Hz
Triple	Х	Х		20 Hz	30 Hz	35 Hz	45 Hz
	Х		Х	30 Hz	35 Hz	40 Hz	50 Hz
		Х	Х	30 Hz	35 Hz	40 Hz	50 Hz
	Х	Х	Х	30 Hz	35 Hz	40 Hz	50 Hz
Fire Suppression				6	0 Hz DO NOT CHAI	NGE	

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

\* DS ovens only available in single and double stacks.

If you require either more or less air flow, follow these steps: (Reference Hood User Interface image on next page)

- 1. Press & hold the LIGHTS and XLT LOGO buttons to enter into factory tech mode.
- 2. Use the Up/Down arrows to reach manual air balance.
- 3. Press and hold ENTER button for three (3) seconds. Entire row will flash.
- 4. Scroll to desired oven setting. Press ENTER.
- 5. +/- should flash and it allows +/- change up to 10 Hz.
- 6. Press ENTER to save changes.
- 7. Press ON to test air balance.



## **PARTS ORDERING**

### How To Order Parts

Have all information ready when calling XLT. Below is a list of information that is required for all orders. At the bottom of the Bill of Materials (BOM) on the following parts overview pages are additional requirements needed depending on your parts order.

### **Oven/Hood information required:**

- Model #
- Serial #
- Manufacture Date
- Phone #
- Contact name
- Bill to
- Ship to
- Credit card information



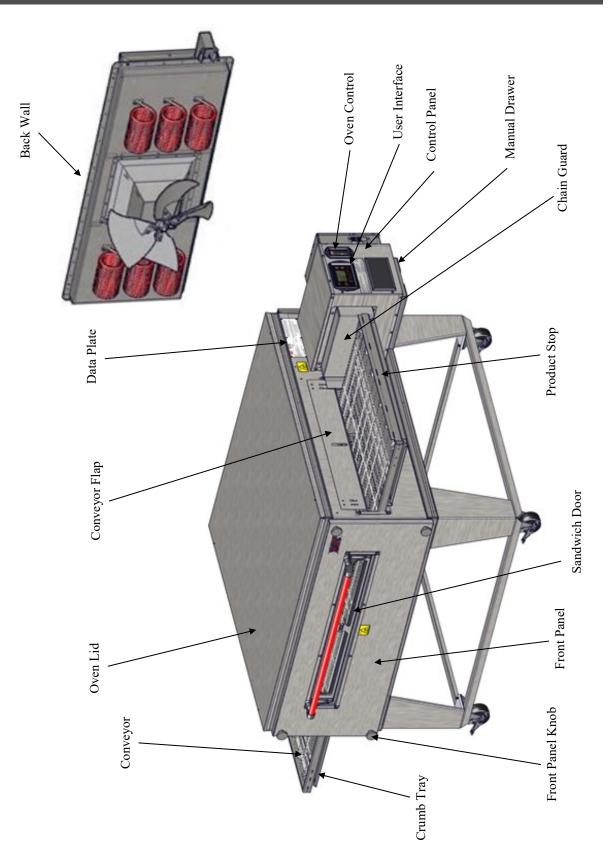
### CALL FOR PRICING.



All parts images are for reference only. Some design characteristics differ by model. All prices are subject to change, contact XLT for current prices.



# **OVEN PARTS - OVERVIEW**



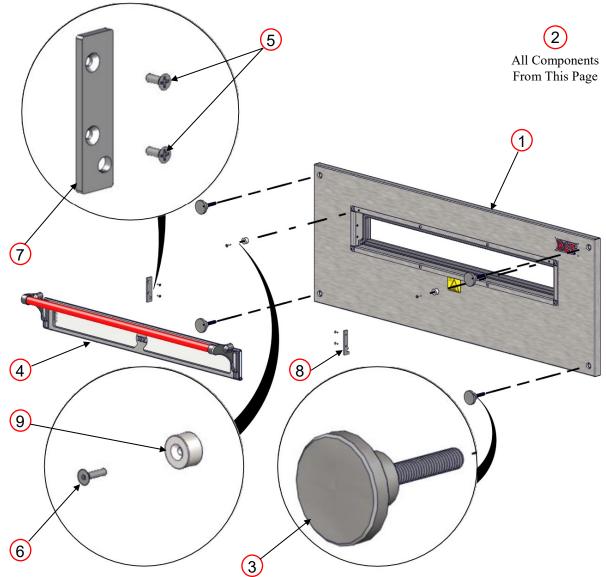


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# **OVEN PARTS - FRONT PANEL**



Individuals with pacemakers or internal medical devices should not handle strong rare-earth magnets. These magnets are found in the sandwich door assembly.



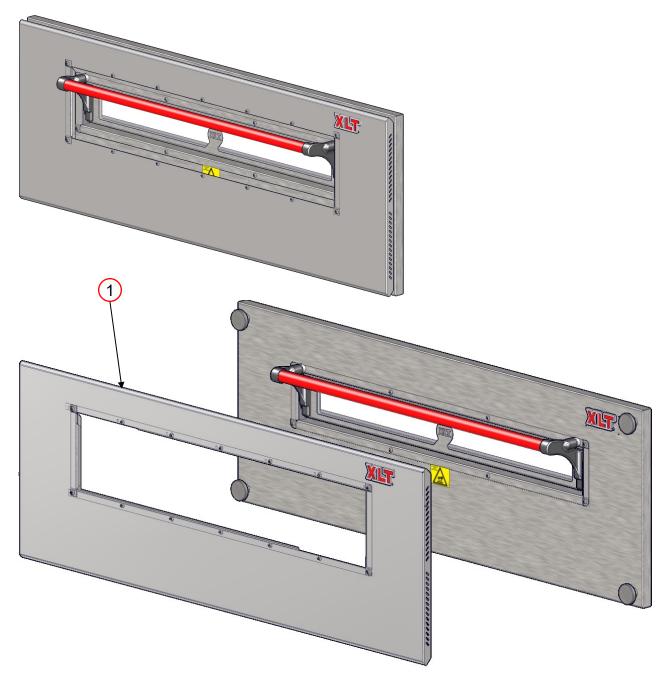
	FRONT PANEL						
ITEM	PART NUMBER	DESCRIPTION					
1	XA 6400	Front Panel					
2	XA 6500	Front Panel Assembly					
3	XA 6505	Front Panel Knob					
4	XA 6600	Sandwich Door					
5	XF 126-2	Screw 10-24 x 1/2					
6	XF 242	Screw 10-24 x 1/2					
7	XM 6703	Door Retainer Left					
8	XM 6704	Door Retainer Right					
9	XP 6519	Window Steel Slug					



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### **OVEN PARTS - FRONT PANEL**



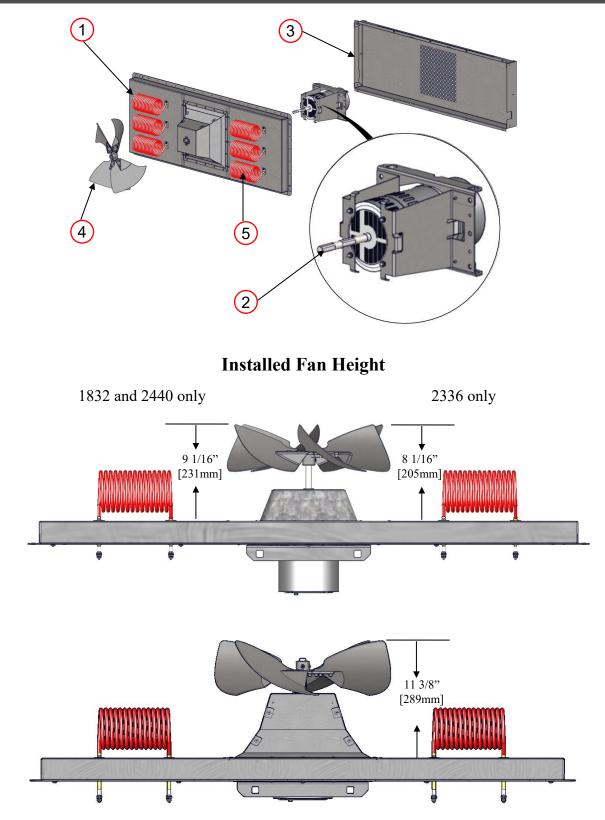
EXTENDED FRONT PANEL			
ITEM	ITEM PART NUMBER DESCRIPTION		
1	XA 6700	Extended Front Panel	

#### Front Panel information required:

- •Size of Oven
- •Short or Long Sandwich Door, or No Door
- •Stainless, Wood, or Painted Handle



## **OVEN PARTS - BACK WALL**





Technical Support INTL: +1-316-943-2751

## **OVEN PARTS - BACK WALL**

	Electric Oven Elements							
Oven Size	208V- 4500W	Qty	240V- 4500W	Qty	208V- 5300W	Qty	240V- 5300W	Qty
1832-208 V					х	3		
1832-240 V							х	3
1832-380 V							х	3
2336-208 V					х	3		
2336-240 V							х	3
2336-380 V							х	3
2440-208 V	х	6						
2440-240 V			X	6				
2440-380 V			x	6				
3240-208 V	Х	6						
3240-240 V			X	6				
3240-380 V			x	6				
3250-DS-208 V					Х	6		
3250-DS-240 V							х	6
3250-DS-380 V							х	6
3255-208 V					Х	6		
3255-240 V							х	6
3255-380 V							х	6
3855-208 V					х	6		
3855-240 V							х	6
3855-380 V							х	6
4455-208 V					х	6		
4455-240 V							х	6
4455-380 V							х	6

	BACK WALL - STANDARD			
ITEM	PART NUMBER	DESCRIPTION		
1	XA 5001	Back Wall Assembly		
2	XA 5009-75	Oven Fan Motor M1		
3	XA 5121	Motor Cover Assembly ELECTRIC		
4	XA 5200	Fan Blade		
5	XP 5201/5202	Heating Element		

	BACK WALL - WORLD			
ITEM	PART NUMBER	DESCRIPTION		
1	XA 5001	Back Wall Assembly		
2	XA 5009-75-3PH	Oven Fan Motor 3 Phase M1		
3	XA 5121	Motor Cover Assembly ELECTRIC		
4	XA 5200	Fan Blade		
5	XP 5201/5202	Heating Element		

#### **Back Wall information required:**

Technical Support US: 888-443-2751

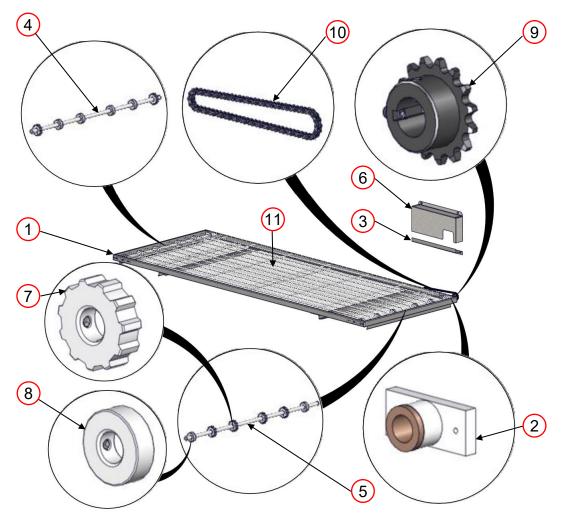
•Size of Oven

•Voltage



### **OVEN PARTS - CONVEYOR**

**Standard Belt** 



	CONVEYOR				
ITEM	PART NUMBER	DESCRIPTION			
1	XA 7000	Conveyor Assembly Complete			
2	XA 7200	Conveyor Bearing Assembly			
3	XM 4006	Chain Guard Lower			
4	XM 7301	Conveyor Shaft Idle			
5	XM 7302	Conveyor Shaft Drive			
6	XM 9508	Chain Guard			
7	XP 7403	Conveyor Roll Notched			
8	XP 7404	Conveyor Roll Plain			
9	XP 9503	Conveyor Sprocket Driven 15			
10	XP 9505	Roller Chain			
11	XP 9506	Conveyor Belt			

#### **Conveyor information required:**

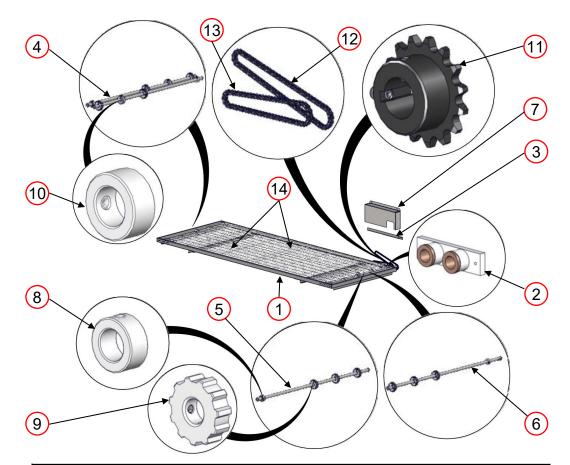
•Oven Size

•Right or Left Hand Controls



### **OVEN PARTS - CONVEYOR**

Split Belt



	CONVEYOR			
ITEM	PART NUMBER	DESCRIPTION		
1	XA 7000	Conveyor Assembly		
2	XA 7200	Conveyor Bearing Assembly		
3	XM 4006	Chain Guard Lower		
4	XM 7303	Conveyor Shaft Idle		
5	XM 7304	Conveyor Shaft Drive SB INSIDE		
6	XM 7305	Conveyor Shaft Drive SB OUTSIDE		
7	XM 9508	Chain Guard		
8	XP 7206	Shaft Collar		
9	XP 7403	Conveyor Roll Notched		
10	XP 7404	Conveyor Roll Plain		
11	XP 9503	Conveyor Sprocket Driven 15		
12	XP 9505	Roller Chain		
13	XP 9505-SB	Roller Chain Split Belt		
14	XP 9506	Conveyor Belt		

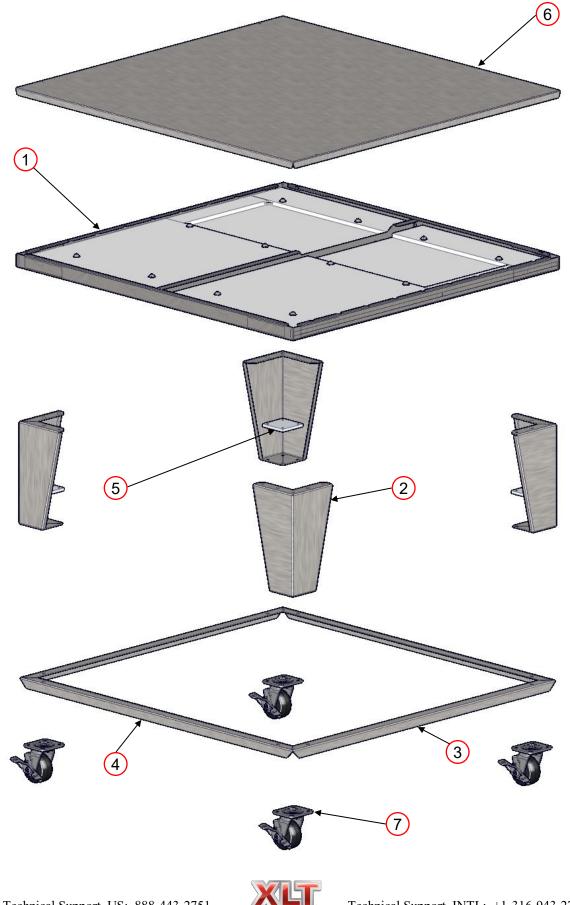
#### **Conveyor information required:**

•Oven Size

•Right or Left Hand Controls



# **OVEN PARTS - BASE**



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Technical Support US: 888-443-2751

Technical Support INTL: +1-316-943-2751

	BASE			
ITEM	PART NUMBER	DESCRIPTION		
1	XA 1001	Base Assembly Bare		
2	XM 1003-15	Base Leg		
3	XM 1006	Side Leg Angle		
4	XM 1007	Front/Back Leg Angle		
5	XM 1008	Bolster Plate		
6	XM 1010	Oven Lid		
7	XP 1004	Caster		

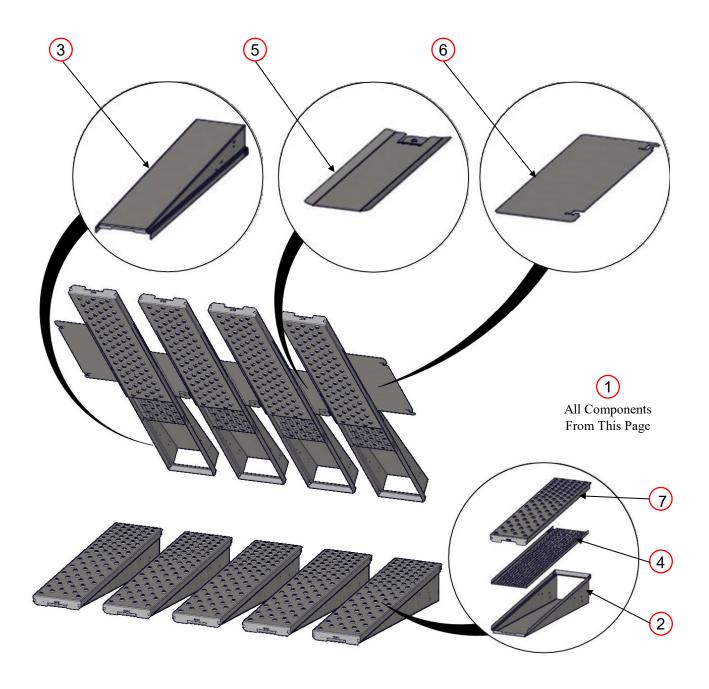
#### **Base information required:**

•Size of Oven

•Single, Double, Triple, or Quad Stack



## **OVEN PARTS - FINGER GROUP**





Technical Support INTL: +1-316-943-2751

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## **OVEN PARTS - FINGER GROUP**

	FINGERS			
ITEM	PART NUMBER	DESCRIPTION		
1	XA 8Hxxxx	Finger Group Assembly		
2	XA 8001-B	Finger Body Bottom		
3	XA 8001-T	Finger Body Top		
4	XM 8004	Finger Inner Plate Perforated		
5	XM 8024	Return Air Plate		
6	XM 8025	Endloss Plate		
7	XM 8xxx	Finger Outer Plate		

#### **Finger information required:**

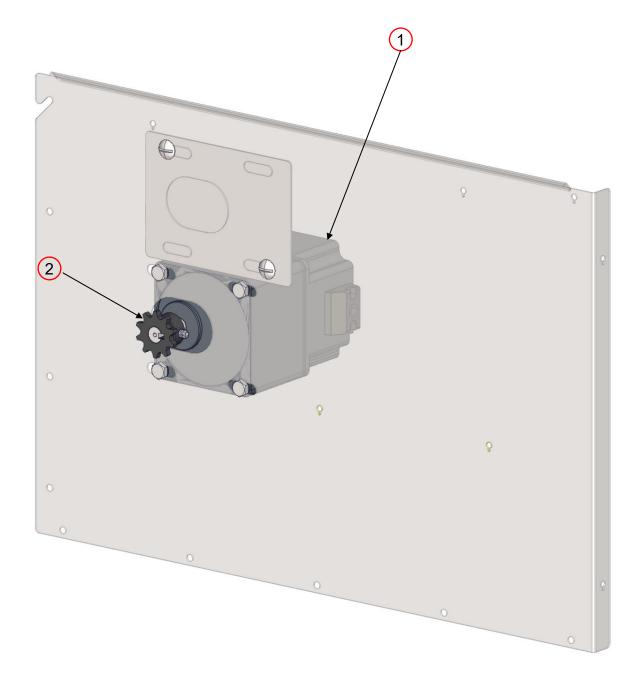
•Size of Oven

•Customer name

•Part number on front of finger outer



**Standard Belt** 

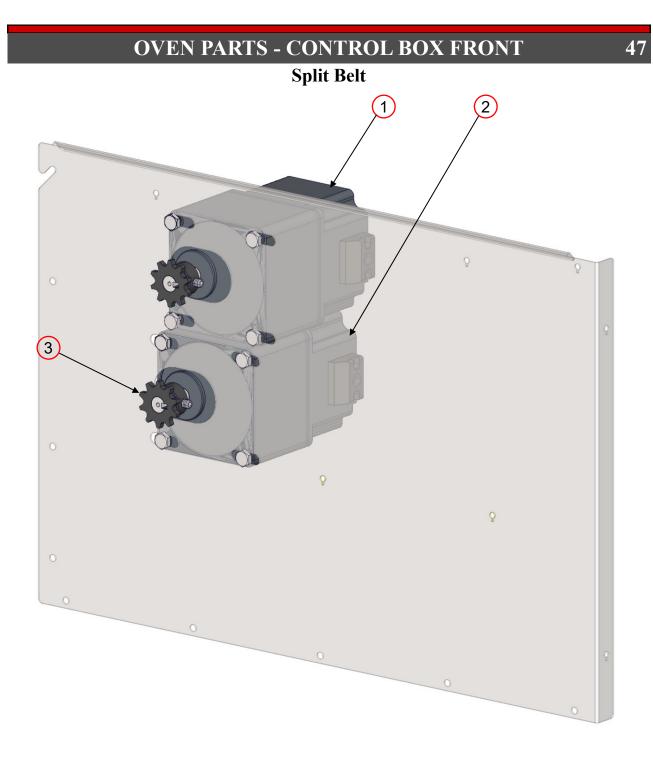


	CONTROL BOX FRONT - Standard Belt				
ITEM	PART NUMBER	DESCRIPTION			
1	XA 4117A-ZD ST	Conveyor Motor Assembly ZD Standard			
2	XP 4155A-12mm	Sprocket Conveyor Drive 10T			

### Control Box Front information required:

•Size of Oven





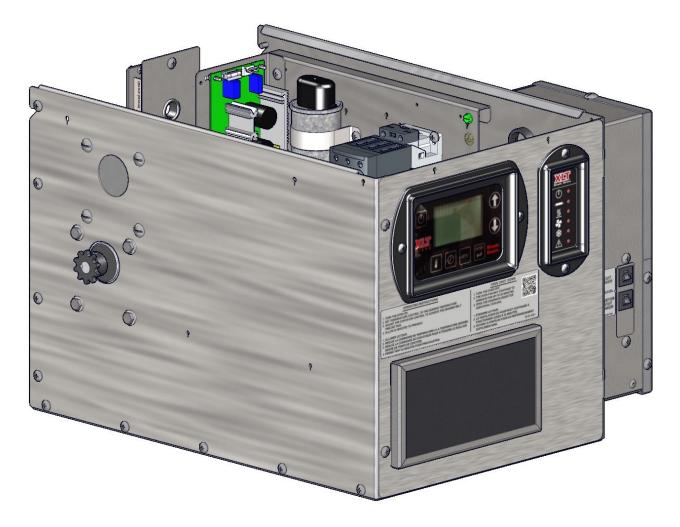
	CONTROL BOX FRONT - Split Belt				
ITEM	PART NUMBER	DESCRIPTION			
1	XA 4117A-ZD SB	Conveyor Motor Assembly ZD Split			
2	XA 4117A-ZD ST	Conveyor Motor Assembly ZD Standard			
3	XP 4155A-12mm	Sprocket Conveyor Drive 10T			

### Control Box Front information required:

•Size of Oven



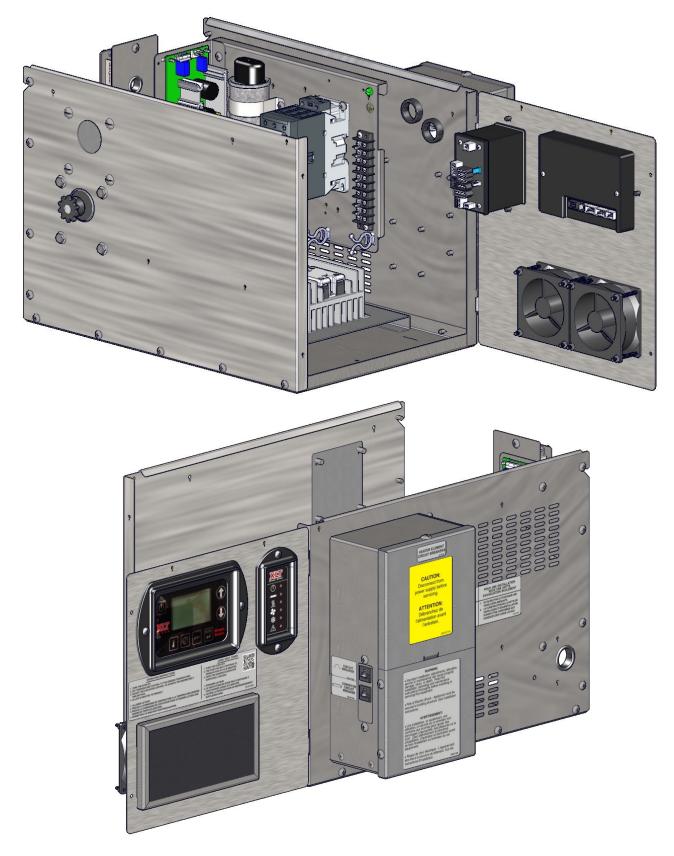
**Operating Position (shown with lid removed)** 







**Service Position** 







	CONTROL PANEL			
ITEM	PART NUMBER	DESCRIPTION		
1	SP 4520-EL	Fan Guard / Filter Repl Kit ELE		
2	XP 4170-LUI	Large User Inferface LUI		
3	XP 4175-MC	Oven Machine Control OMC		
4	XP 4501-EL	Cooling Fan EL M3		
5	XP 4520-EL	Fan Filter		

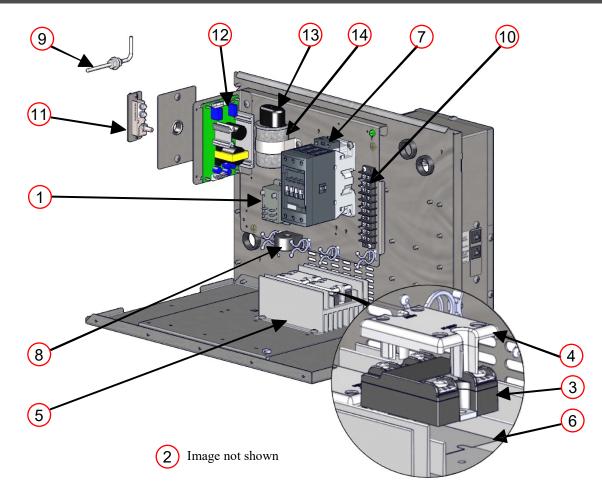
#### **Control Panel information required:**

- •Size of Oven
- •Voltage
- •Circuit Breaker amp rating
- •Conveyor Belt direction



Technical Support INTL: +1-316-943-2751

Technical Support US: 888-443-2751



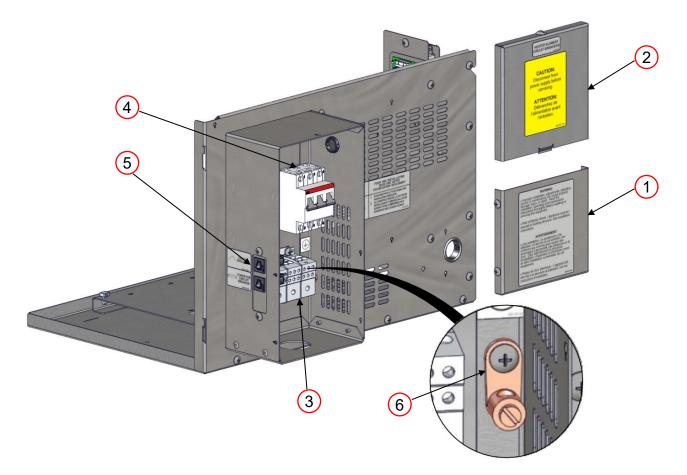
	CONTROL BOX INTERIOR				
ITEM	PART NUMBER	DESCRIPTION			
1	HP 2067-24VDC	Oven Fan Motor Relay R1			
2	XH-4117A-Elan	Conveyor Motor Jumper Harness			
3	XP 4305-90	Solid State Relay, 90 Amp SSR			
4	XP 4305-90-COV	Solid State Relay Cover			
5	XP 4305-90-HS	Solid State Relay Heat Sink			
6	XP 4305-90-PAD	Solid State Relay Thermal Pad			
7	XP 4306-70	Contactor, 70 Amp C1-C2			
8	XP 4310	Current Sensor CS			
9	XP 4509-90	Thermocouple Type K 39 TC			
10	XP 4701-10	Terminal Strip 10 Place TS			
11	XP 4713	High Limit Switch S3			
12	RP 4717	Power Supply PS			
13	XP 5012	Capacitor Boot			
14	XP 5014-30	Capacitor Baldor 3/4 HP 30uF CAP			

#### **Control Box Interior information required:**

•Size of Oven

•Voltage





CONTROL BOX REAR		
ITEM	PART NUMBER	DESCRIPTION
1	XM 4052	Circuit Breaker Cover EL Bottom
2	XM 4053	Circuit Breaker Cover EL Top
3	XP 4302	Power Block Electric PB
4	XP 4303	3 Pole Circuit Breaker EL CB
5	XP 4515-CB	Circuit Breaker CB
6	XP 4707	Ground Lug Copper World

#### **Control Box Rear information required:**

- •Size of Oven
- •Circuit Breaker amp rating
- •Voltage



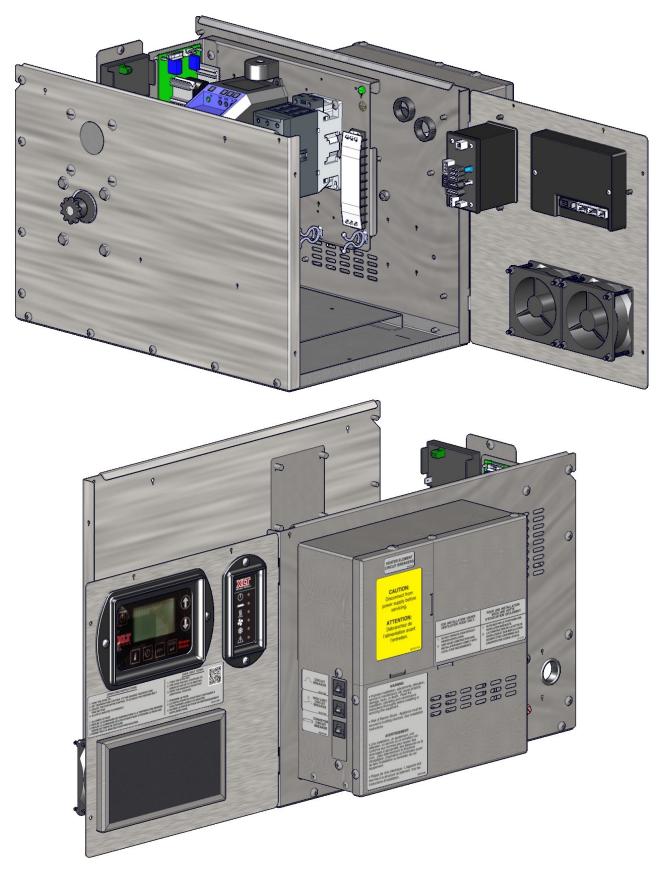
**Operating Position (shown with lid removed)** 





### OVEN PARTS - WORLD CONTROL BOX W/VFD

**Service Position** 



### OVEN PARTS - WORLD CONTROL BOX



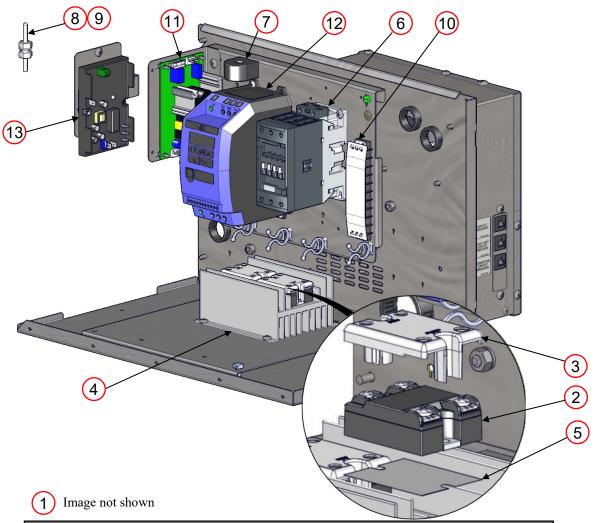
	CONTROL PANEL		
ITEM	PART NUMBER	DESCRIPTION	
1	SP 4520-EL	Fan Guard / Filter Repl Kit ELE	
2	XP 4170-LUI	Large User Inferface LUI	
3	XP 4175-MC	Oven Machine Control OMC	
4	XP 4501-EL	Cooling Fan EL M3	
5	XP 4520-EL	Fan Filter	

#### **Control Panel information required:**

- •Size of Oven
- •Voltage
- •Circuit Breaker amp rating
- •Conveyor Belt direction



# OVEN PARTS - WORLD CONTROL BOX W/VFD



CONTROL BOX INTERIOR		
ITEM	PART NUMBER	DESCRIPTION
1	XH-4117A-Elan	Conveyor Motor Jumper Harness
2	XP 4305-75	Solid State Relay 75A SSR
3	XM 4305-COV	SSR Cover
4	XP 4305-90-HS	Solid State Relay Heat Sink
5	XP 4305-90-PAD	Solid State Relay Thermal Pad
6	XP 4306-70	Contactor, 70 Amp C1-C2
7	XP 4310	Current Sensor
8	XP 4510-90	Thermocouple Type K 90 TC
9	XP 4512	RTD Class B Element
10	XP 4701-10	Terminal Strip 10 Place TS
11	RP 4717	Power Supply PS
12	XP 4718-4.3	VFD Invertek Optidrive E3
13	XP 4723	Elan High Limit Switch S3

#### **Control Box Back information required:**

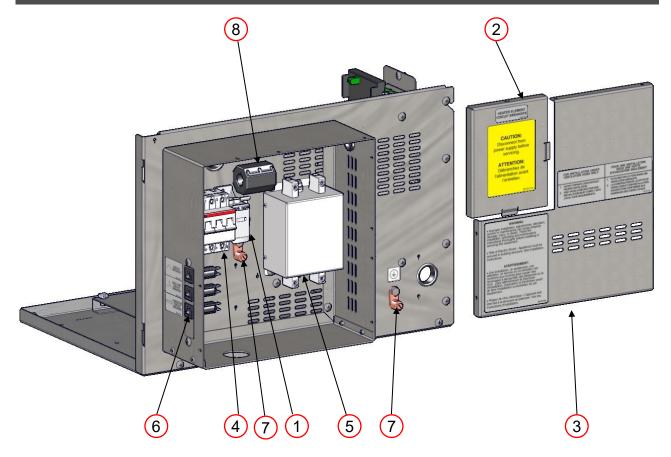
#### •Size of Oven

•Voltage

Technical Support US: 888-443-2751



### OVEN PARTS - WORLD CONTROL BOX



CONTROL BOX REAR		
ITEM	PART NUMBER	DESCRIPTION
1	RP 4302	Power Block Electric PB
2	XM 4058	Circuit Breaker Cover EL Upper LH
3	XM 4062	Circuit Breaker Cover EL Lower
4	XP 4303	3 Pole Circuit Breaker EL CB
5	XP 4314	EMI Power Filter FLT1
6	XP 4515-CB	Circuit Breaker CB
7	XP 4707	Ground Lug Copper World
8	XP 9303	Ferrite Bead FB1

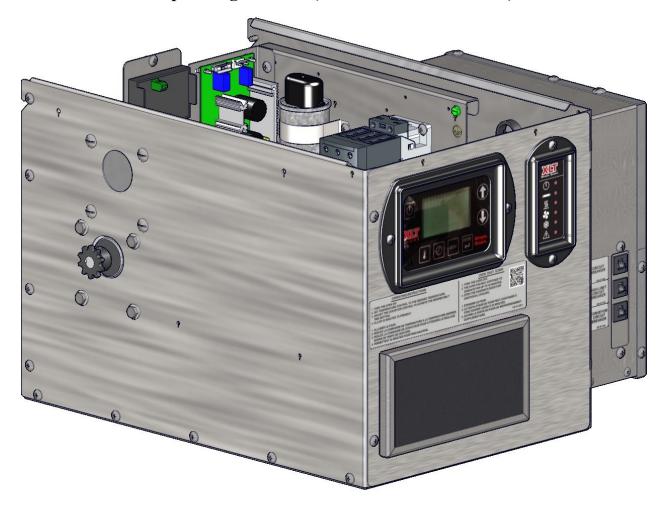
#### **Control Box Rear information required:**

- •Size of Oven
- •Circuit Breaker amp rating
- •Voltage



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**Operating Position (shown with lid removed)** 

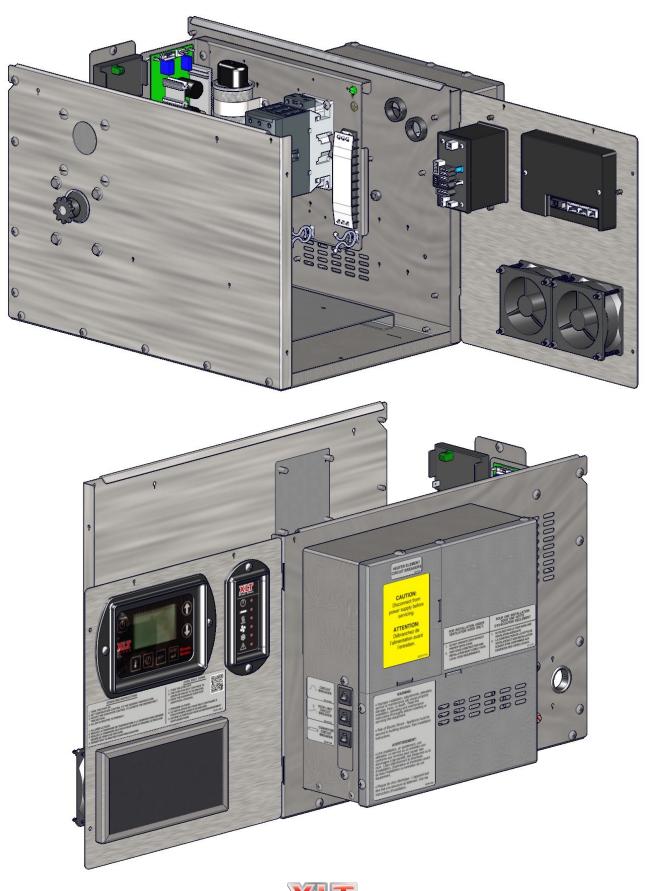




## OVEN PARTS - WORLD CONTROL BOX NON VFD

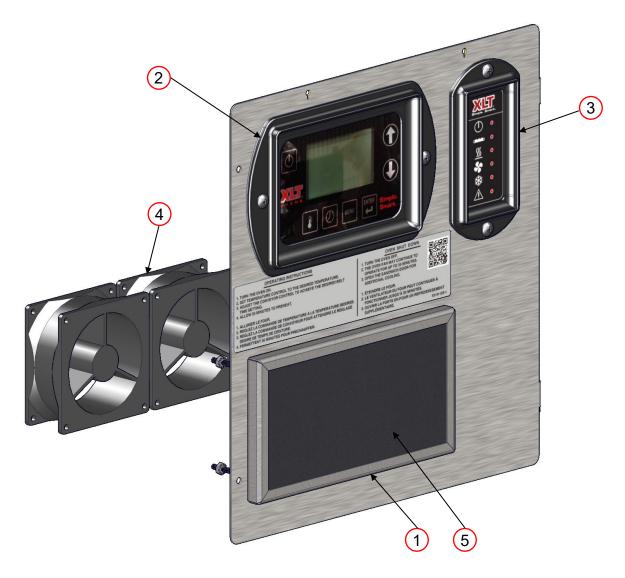
59

**Service Position** 



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	CONTROL PANEL		
ITEM	PART NUMBER	DESCRIPTION	
1	SP 4520-EL	Fan Guard / Filter Repl Kit ELE	
2	XP 4170-LUI	Large User Inferface LUI	
3	XP 4175-MC	Oven Machine Control OMC	
4	XP 4501-EL	Cooling Fan EL M3	
5	XP 4520-EL	Fan Filter	

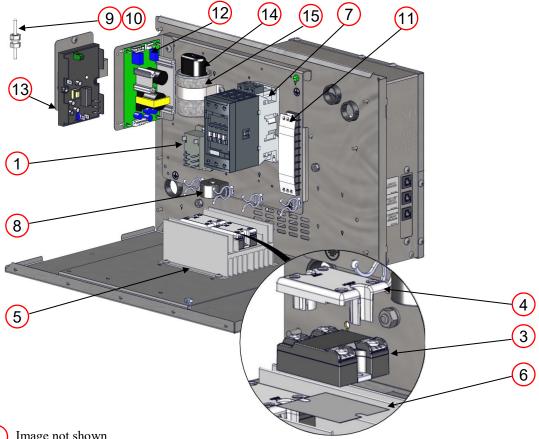
#### **Control Panel information required:**

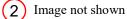
- •Size of Oven
- •Voltage
- •Circuit Breaker amp rating
- •Conveyor Belt direction



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## OVEN PARTS - WORLD CONTROL BOX NON VFD





CONTROL BOX INTERIOR		
ITEM	PART NUMBER	DESCRIPTION
1	HP 2067-24VDC	Oven Fan Motor Relay R1
2	XH-4117A-Elan	Conveyor Motor Jumper Harness
3	XP 4305-75	Solid State Relay 75A SSR
4	XM 4305-COV	SSR Cover
5	XP 4305-90-HS	Solid State Relay Heat Sink
6	XP 4305-90-PAD	Solid State Relay Thermal Pad
7	XP 4306-70	Contactor, 70 Amp C1-C2
8	XP 4310	Current Sensor CS
9	XP 4510-90	Thermocouple Type K 90 TC
10	XP 4512	RTD Class B Element
11	XP 4701-10	Terminal Strip 10 Place TS
12	RP 4717	Power Supply PS
13	XP 4723	Elan High Limit Switch S3
14	XP 5012	Capacitor Boot
15	XP 5014-30	Capacitor Baldor 3/4 HP 30uF CAP

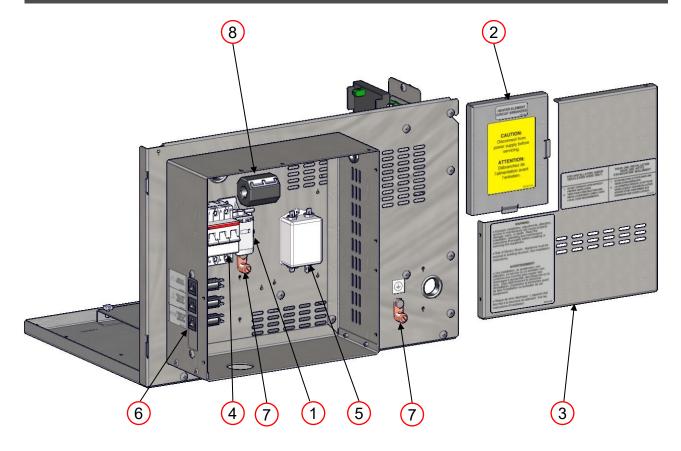
#### **Control Box Back information required:**

•Size of Oven

•Voltage



**OVEN PARTS - WORLD CONTROL BOX NON VFD** 

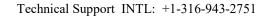


	CONTROL BOX REAR		
ITEM	PART NUMBER	DESCRIPTION	
1	RP 4302	Power Block Electric PB	
2	XM 4058	Circuit Breaker Cover EL Upper LH	
3	XM 4062	Circuit Breaker Cover EL Lower	
4	XP 4303	3 Pole Circuit Breaker EL CB	
5	XP 4320	EMI Power Filter FLT1	
6	XP 4515-CB	Circuit Breaker CB	
7	XP 4707	Ground Lug Copper World	
8	XP 9303	Ferrite Bead FB1	

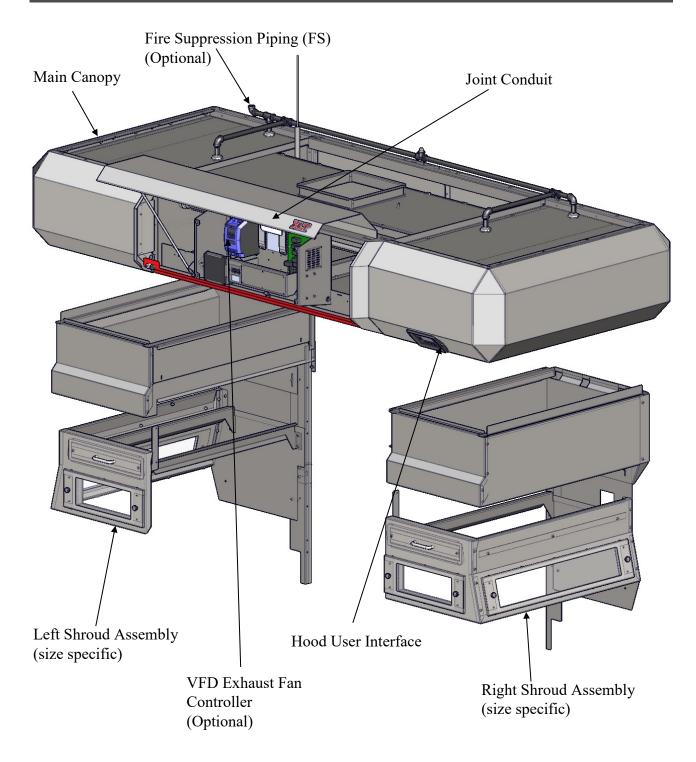
#### **Control Box Rear information required:**

- •Size of Oven
- •Circuit Breaker amp rating
- •Voltage



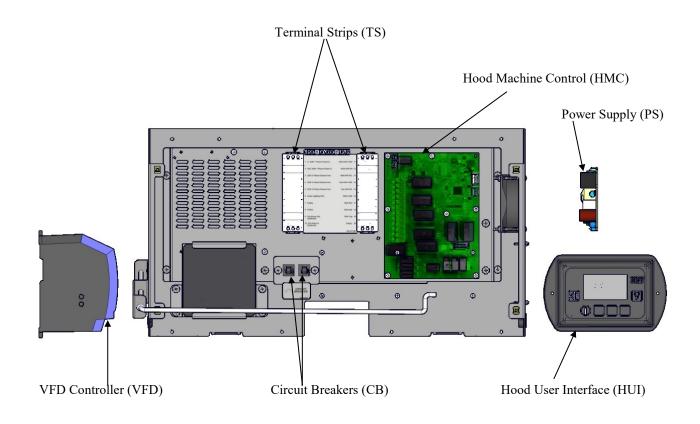


### **HOOD PARTS - OVERVIEW**





### HOOD PARTS - VFD CONTROL BOX VFD Control Box

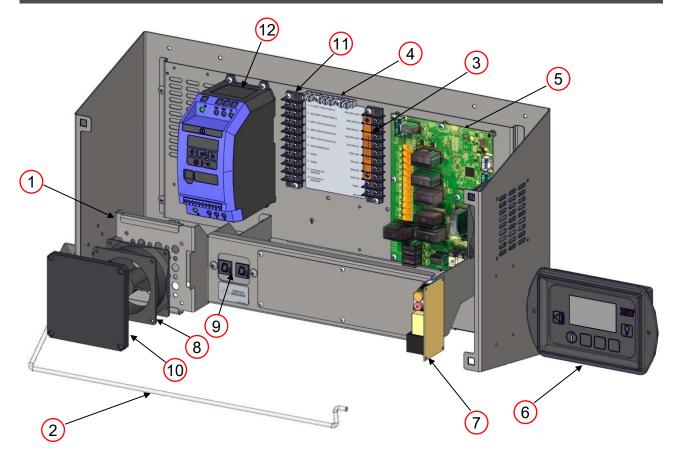


VFD Control Box (Cover removed)



# HOOD PARTS - VFD CONTROL BOX

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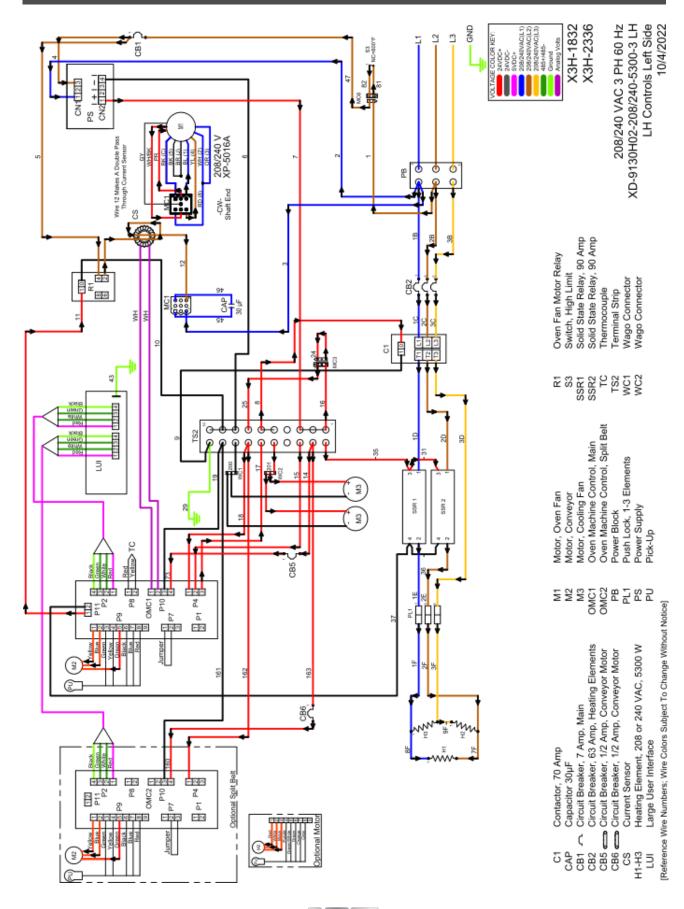


VFD W/ FIRE SUPPRESION		
ITEM	PART NUMBER	DESCRIPTION
1	02-1-4004	Fan Mount
2	96-0-4014	Prop Rod
3	HD-9130	No Voltage Label
4	HP-2058	Ground Bar 7 POS
5	HP-2070-MC	Hood Machine Control HMC
6	HP-2071-UI	Hood User Interface HUI
7	RP-4717	Power Supply PS
8	XP-4501-EL	FPPG Fan EL M2
9	XP-4514-CB-10A	Circuit Breaker 10.0 Amp
10	XP-4520-GA	Fan Filter
11	XP-4701-10	Terminal Strip 10 Place TS
12	XP-4718-4.3	VFD Invertek Optidrive E3



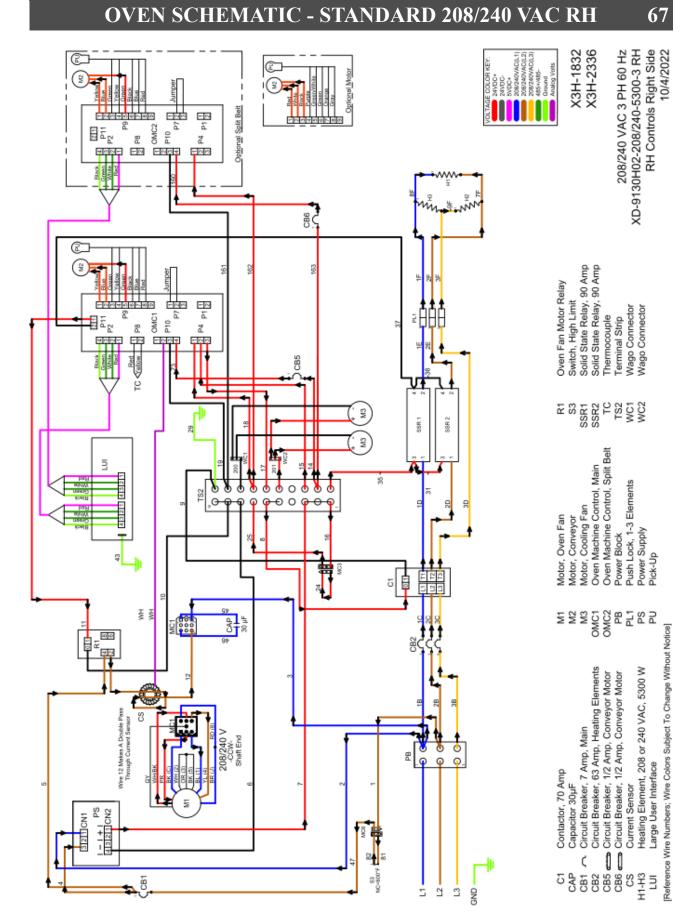
Technical Support INTL: +1-316-943-2751

### **OVEN SCHEMATIC - STANDARD 208/240 VAC LH**

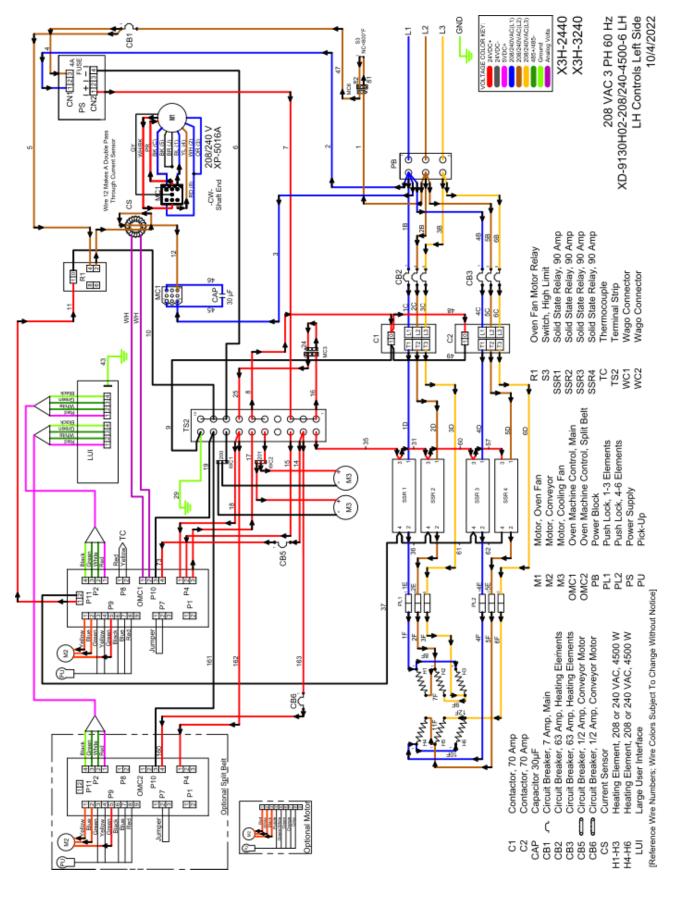




<u>66</u>

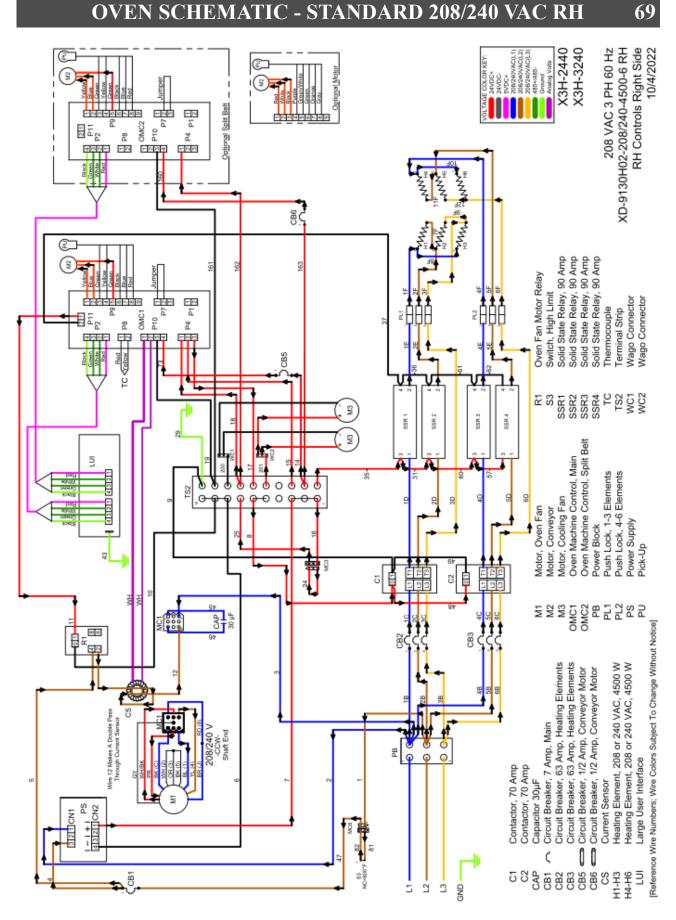








Technical Support INTL: +1-316-943-2751

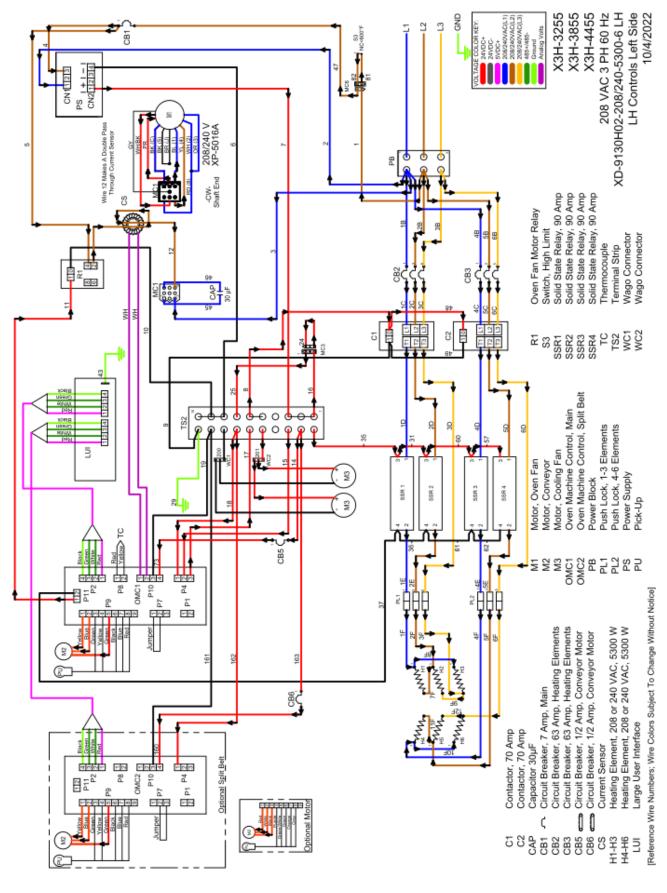


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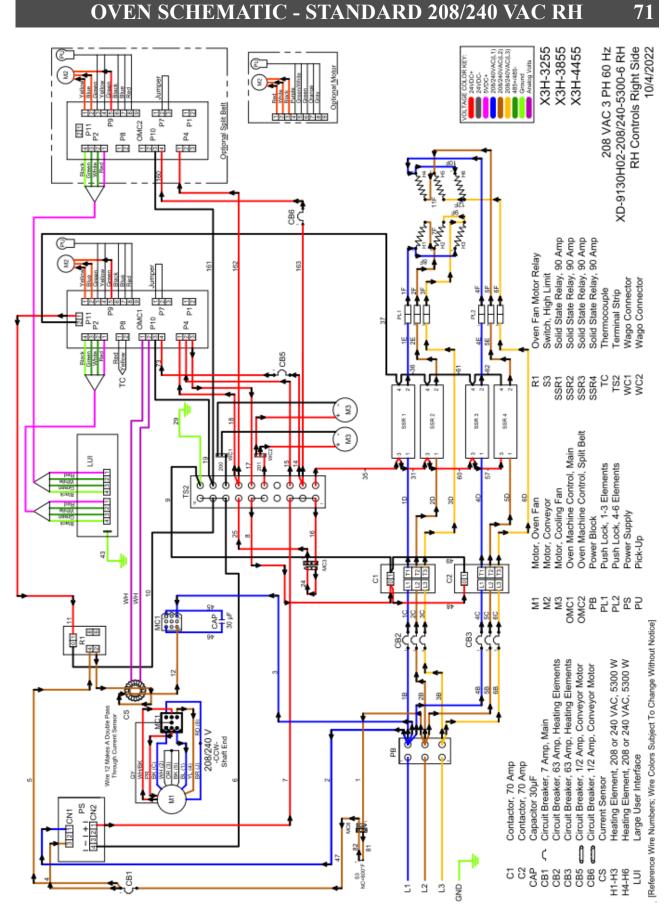
Technical Support US: 888-443-2751

Technical Support INTL: +1-316-943-2751

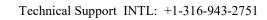
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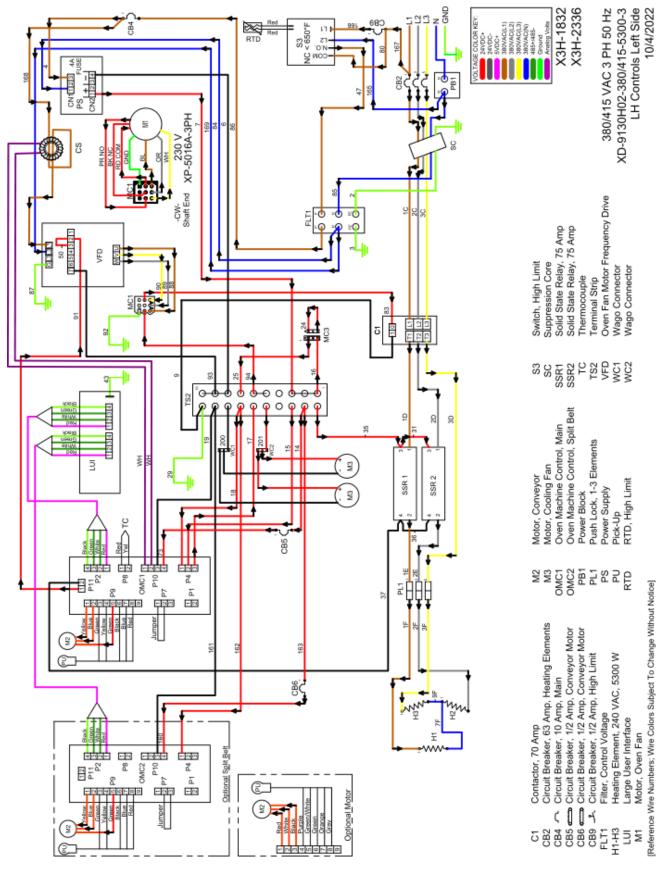


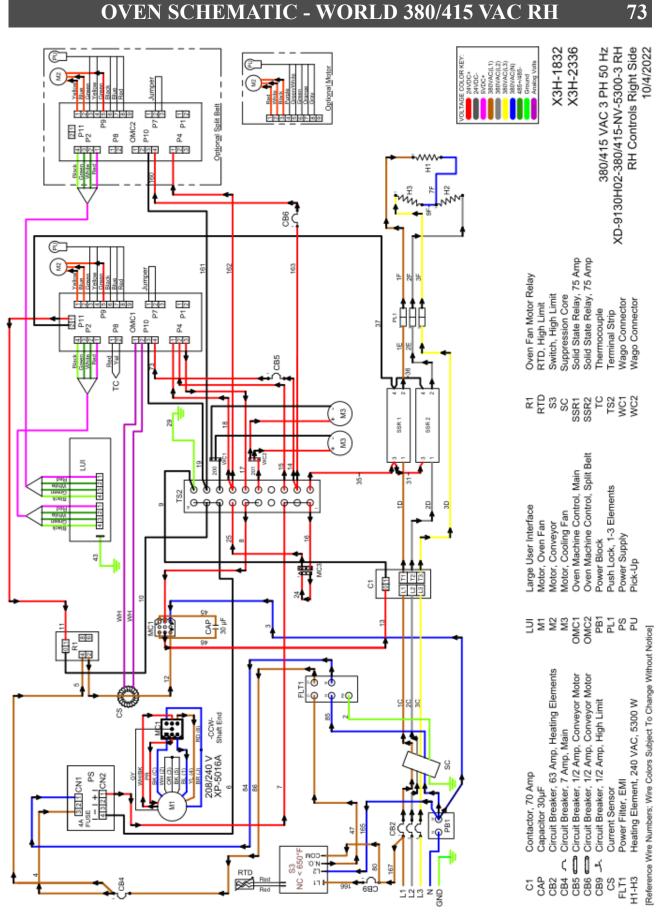
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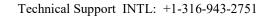
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### **OVEN SCHEMATIC - WORLD 380/415 VAC LH**

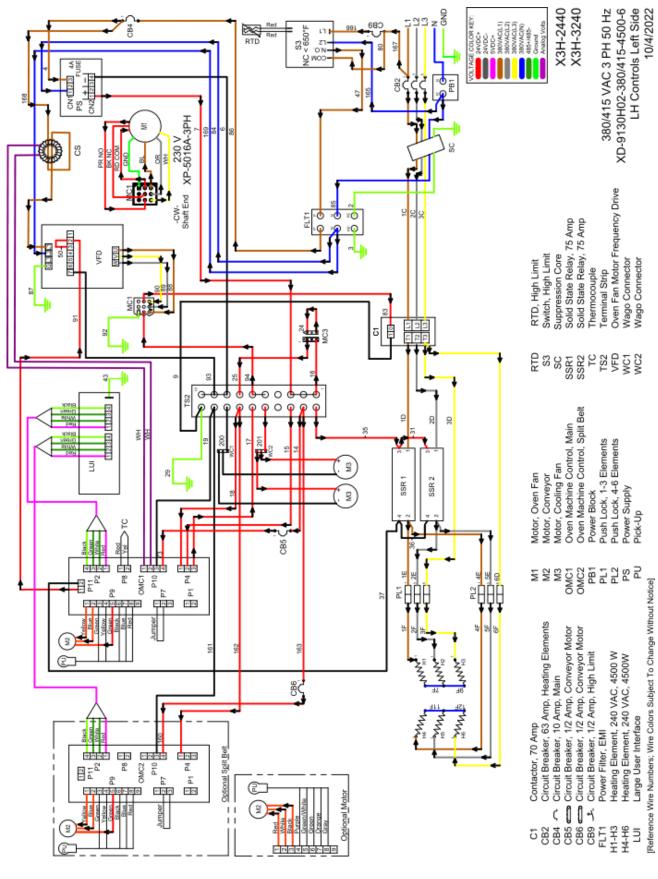




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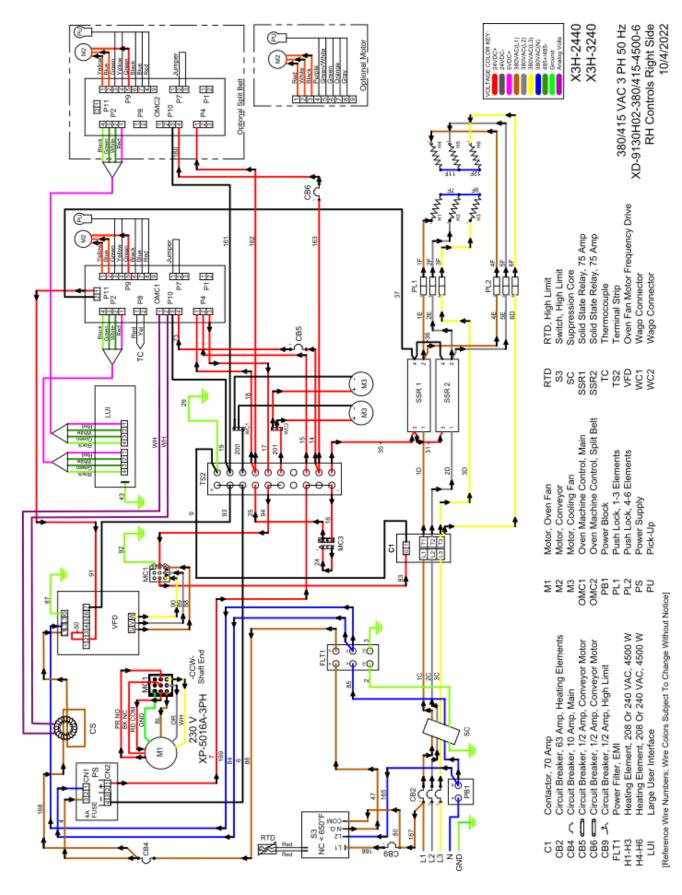


# **OVEN SCHEMATIC - WORLD 380/415 VAC LH**



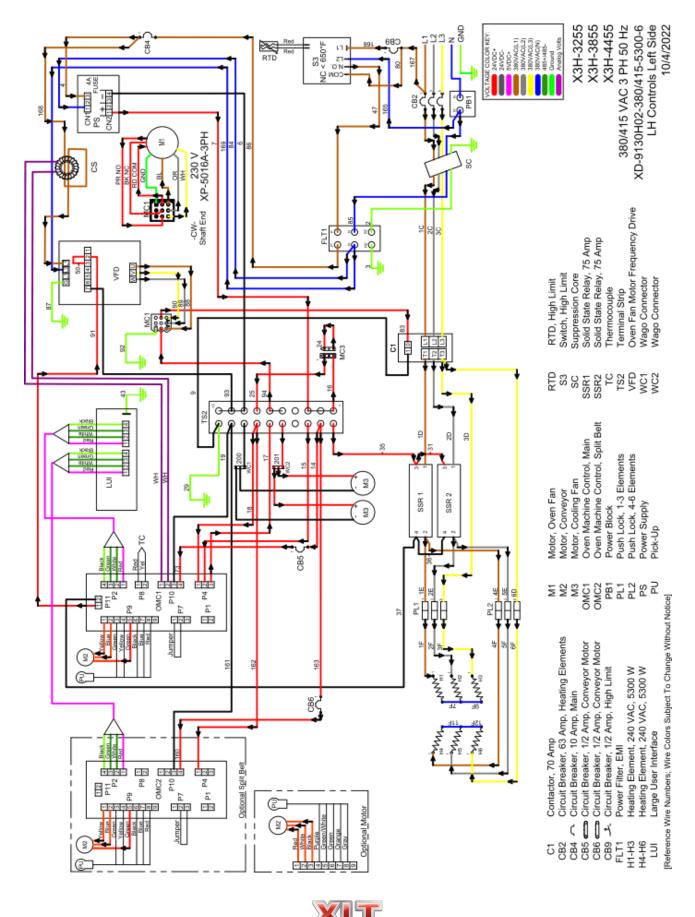


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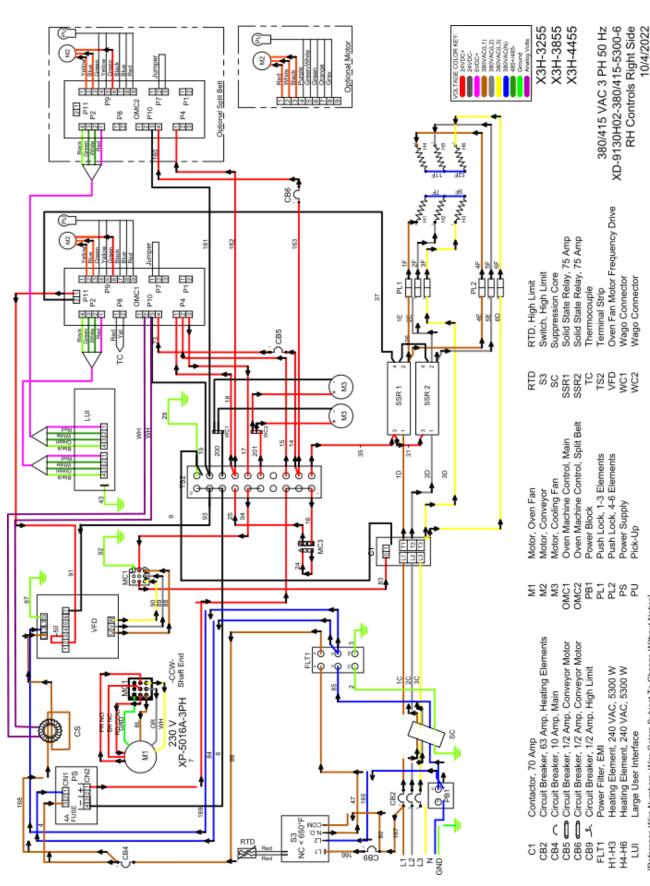




# **OVEN SCHEMATIC - WORLD 380/415 VAC LH**



Technical Support US: 888-443-2751

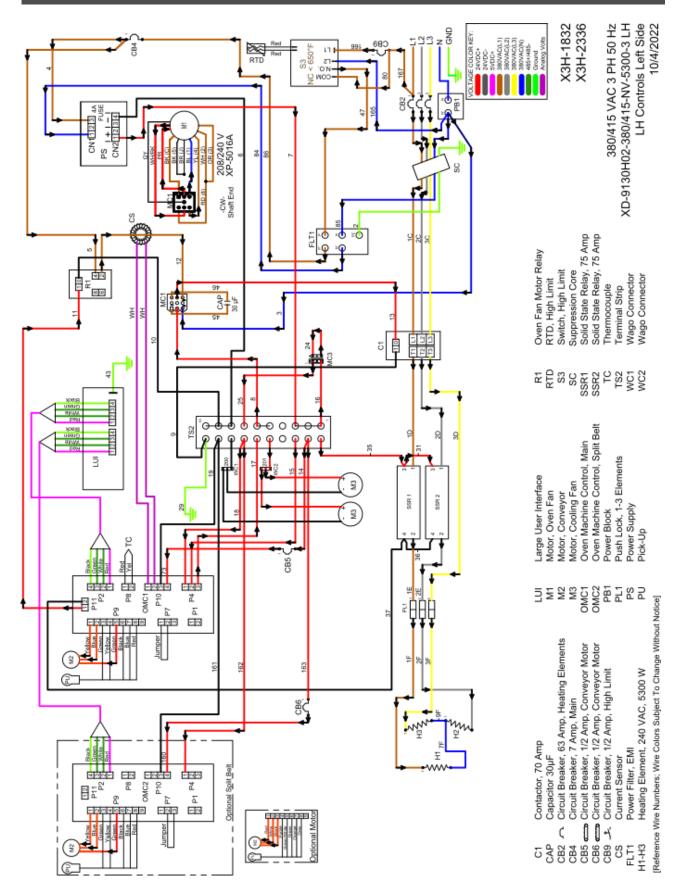


**OVEN SCHEMATIC - WORLD 380/415 VAC RH** 

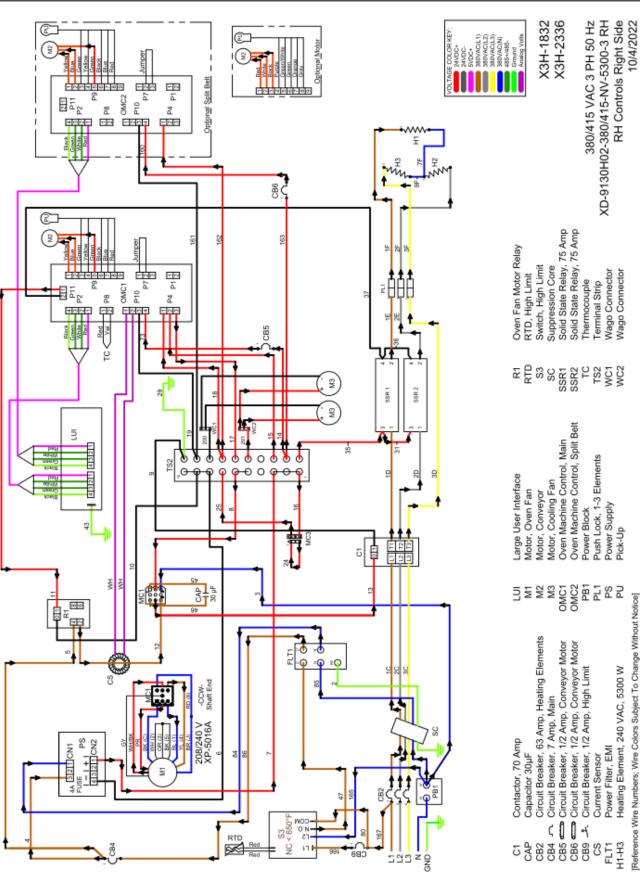


[Reference Wire Numbers; Wire Colors Subject To Change Without Notice]

## 78 OVEN SCHEMATIC - WORLD NON VFD 380/415 VAC LH

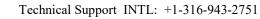






# **OVEN SCHEMATIC - WORLD NON VFD 380/415 VAC RH**

79



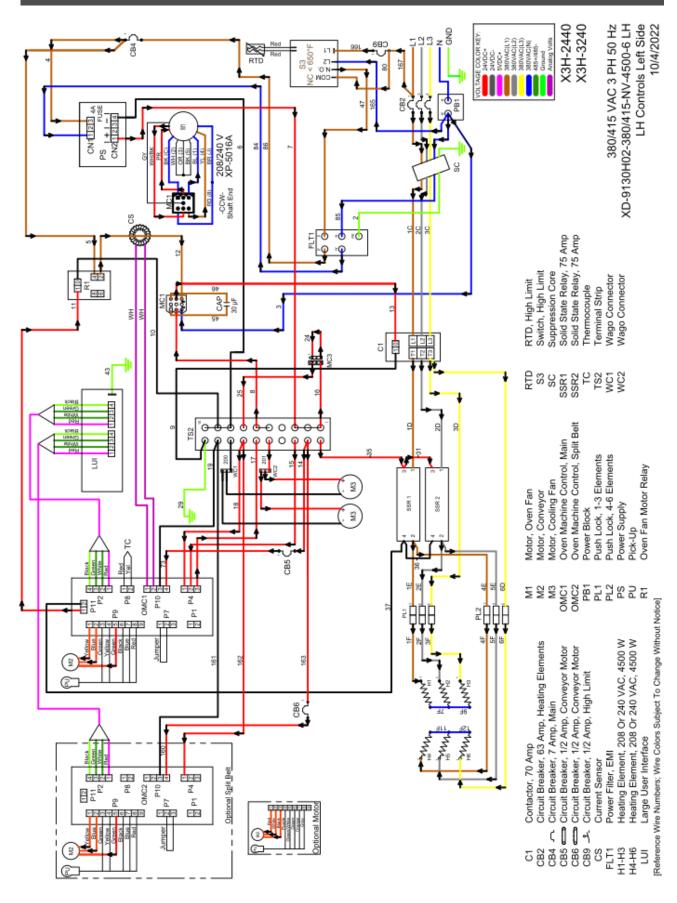
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222

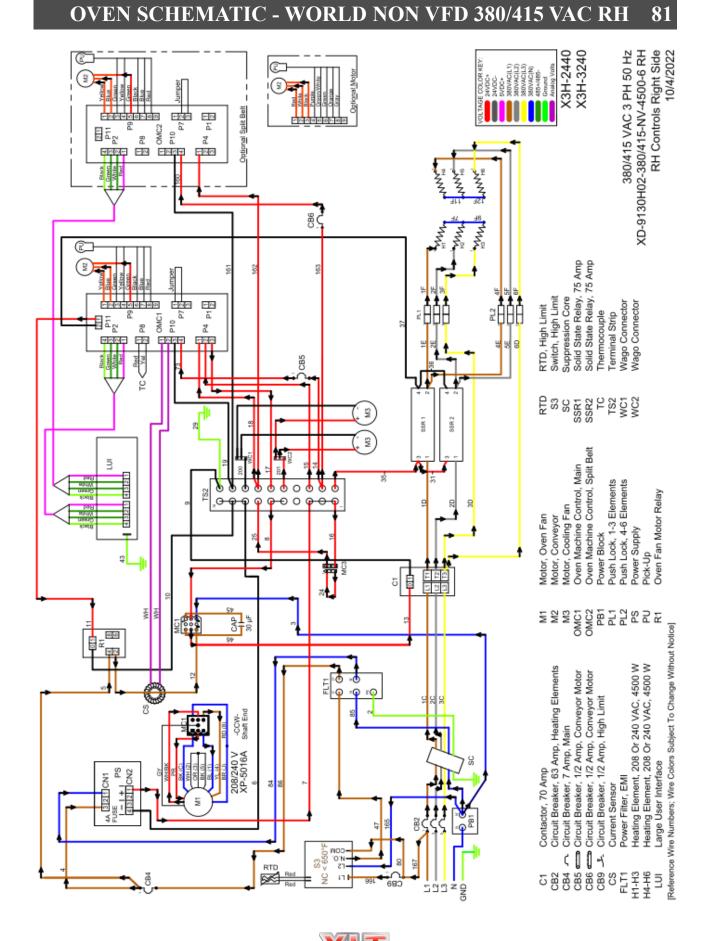
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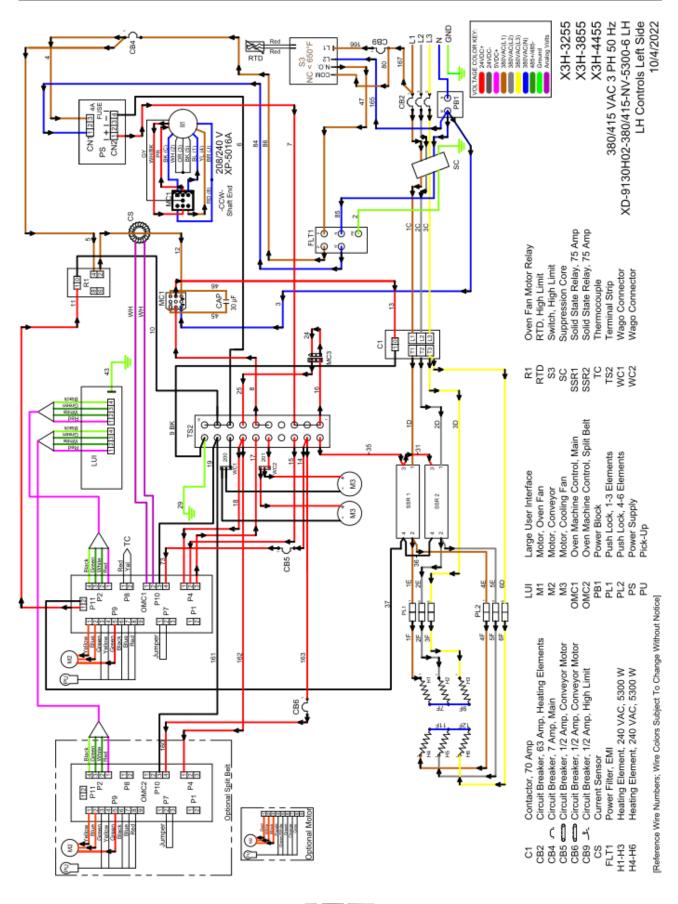




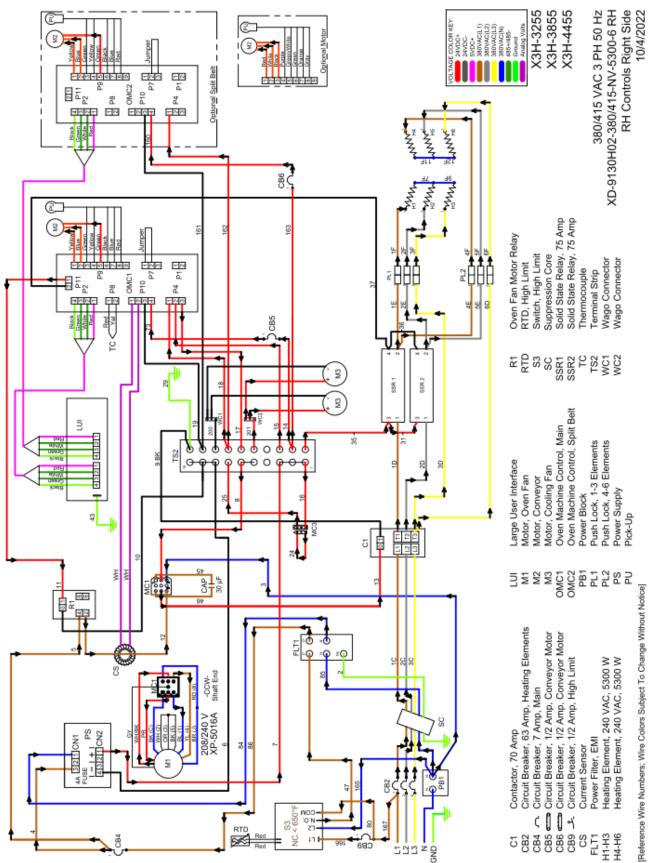
SmartSolution



# 82 OVEN SCHEMATIC - WORLD NON VFD 380/415 VAC LH



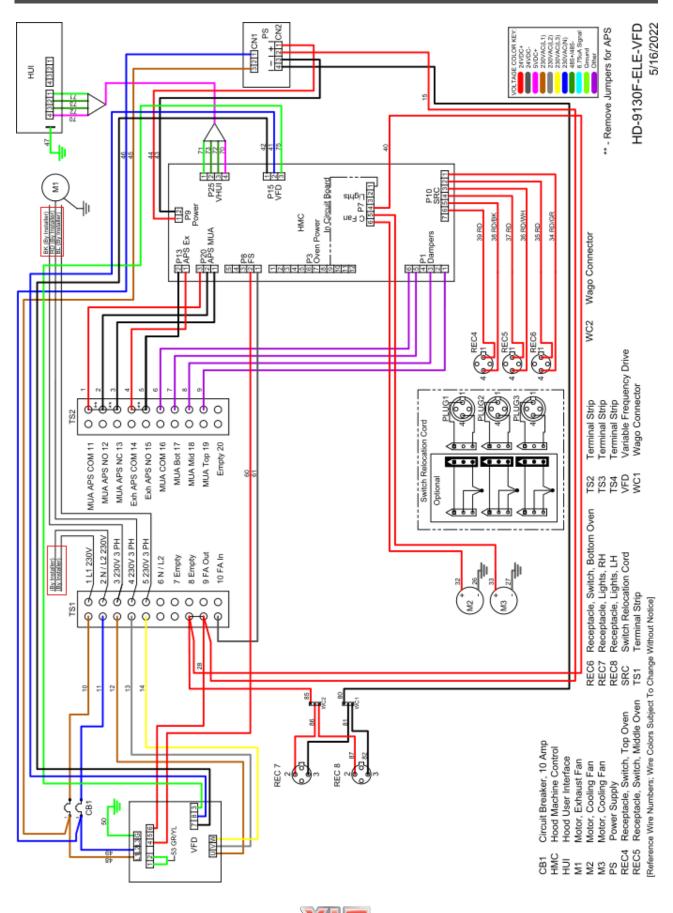




OVEN SCHEMATIC - WORLD NON VFD 380/415 VAC RH

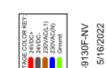


# HOOD SCHEMATIC - ELECTRIC W/FS-W/VFD



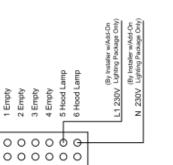
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Technical Support INTL: +1-316-943-2751



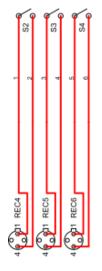


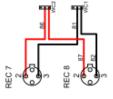




TS1

HOOD SCHEMATIC - W/O FS-W/O VFD





REC4 Receptacle, Top Oven REC5 Receptacle, Middle Oven REC6 Receptacle, Bottom Oven REC7 Receptacle, Lights, RH REC8 Receptacle, Lights, LH S2 Switch, Top Oven S3 Switch, Middle Oven S3 Switch, Middle Oven S4 Switch, Bottom Oven TS1 Terminal Strip
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out Notice]



# CERTIFICATIONS

## **Product Certifications and Applicable Codes**

## **Standard XLT Oven Certifications**<sup>1</sup>

### **XLT Gas Ovens:**

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

#### **XLT Electric Ovens:**

- 1. ANSI/UL197-CSA C22.2 Commercial Electric Appliances
- 2. ANSI /NSF 4-2016 Sanitation for Commercial Cooking Rethermalization & Powered Hot Food Holding & Transportation Equipment

## World XLT Oven Certifications<sup>1</sup>

#### **XLT Gas Ovens:**

- 1. EN 60335-1:2002 +A11, A1:2004 +A12, A2:2006 +A1 Low Voltage Directive (LVD)
- 2. EN 55014-1:2006 +A1:2009 +A2:2011 EN 61000-3-2:2018, EN 61000-3-3:2013 Electromagnetic Compatibility. (EMC)
- 3. EN 55014-2:2015 Conducted Emissions, Surge Immunity
- 4. BS EN 203-1:2014, Gas Heated Catering Equipment; General Safety Rules
- 5. BS EN 203-2-1:2006, Standard for Gas Heated Catering Equipment; Specific Requirements Ovens
- 6. BS EN 203-3:2009, Gas Heated Catering Equipment; Materials and Parts in Contact with Food and Other Sanitary Aspects
- 7. EN 60335-2-102:2004 +A1:2008 +A2:2012 Gas Appliance Regulation (GAR)

## **XLT Electric Ovens:**

- 1. EN 60335-2-42:2002 +A1:2008 Safety of Household Appliances and Similar Electrical Appliances
- 2. EN 60335-1:2010 +A1:2013 Low Voltage Directive (LVD)
- 3. EN 55014-2:2015 Conducted Emissions, Surge Immunity
- 4. EN 61000-3-2:2014 Electromagnetic Compatibility. (EMC)
- 5. EN 61000-3-3:2013 +A1+A2 Voltage fluctuation
- 6. EN 61000-6-3:2007 +A1:2011 EMC Immunity for residential, commercial & light industrial



Technical Support INTL: +1-316-943-2751

<sup>&</sup>lt;sup>1</sup> The noted certifications for XLT ovens and XLT 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>&</sup>lt;sup>2</sup> The certifications for Australia are administered and verified by the SAI Global Pty Limited 680 George Street, Sydney NSW 2000, GPO Box 5420 Sydney NSW 2001

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

# **CERTIFICATIONS**

## Product Certifications and Applicable Codes Australian XLT Oven Certifications<sup>2</sup>

### XLT Gas Ovens: (Certificate GAS40066)

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

## Korea XLT Oven Certifications<sup>3</sup>

#### XLT Gas Ovens: (Certificate GA-107)

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

# **Standard and World XLT Hood Certifications**<sup>1</sup>

- 1. UL 710 Standard for Safety Exhaust Hoods for Commercial Cooking
- 2. ANSI/NSF 2:2014 Sanitation Food Equipment
- 3. ULC-S646, Standard for Exhaust Hoods and Related Controls for Commercial and Institutional Kitchens

<sup>1</sup> The noted certifications for XLT ovens and XLT Hood are performed and documented by Intertek Testing Services NA Inc. 165 Main Street, Cortland, NY 13045.

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# **Oven Initial Start-up Checklist - Remove and Return to XLT Ovens**

Start-Up Information			
Customer Name: (	Company Name:		
Phone #: H	Email:		
Address:			
City: State:	Zip: Country:		
Follow Requirements outlined in Installation and	Follow Requirements outlined in Installation and		
<b>Operation Manual</b>	<b>Operation Manual</b>		
Oven Install and Start-up Requirements:	Hood Install and Start-up Requirements:		
Gas Requirements met (Gas Ovens Only)	Electrical Requirements met		
<ul> <li>One shut off valve per oven installed; if not, call XLT as this may void warranty</li> <li>Electrical Requirements met</li> <li>Clearances met</li> <li>Oven(s) installed and stacked properly</li> </ul>	<ul> <li>Clearances/ Height Requirement met</li> <li>Hood installed properly</li> <li>Shrouds installed properly</li> <li>Ovens are under hood with shrouds attached</li> </ul>		
Oven Information	Hood Information		
Top Oven Serial Number:			
Serial Number:	Madal Number		
Model Number:	Model Number:		
Middle Oven			
Serial Number:	XLT Ovens		
Model Number:			
Bottom Oven	PO Box 9090		
Serial Number:	Wichita, KS 67277		

#### Fill out all information and print legibly

Start-up can be submitted via mail, fax, email or submit online (using QR code above or go to xltovens.com/startup).

Print Name:	Signature:	Date:

XLT Ovens PO Box 9090 Wichita, Kansas 67277 US: 888-443-2751 FAX: 316-943-2769 INTL: +1-316-943-2751 WEB: <u>www.xltovens.com</u>