




XD-9002B
GA-ASWD-HC
02/20/2013

Simple. Smart.



XLT Oven & AVI Hood Technical/Rough-In Specifications for Gas & Electric Ovens & Hoods

 **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 combustion & 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.

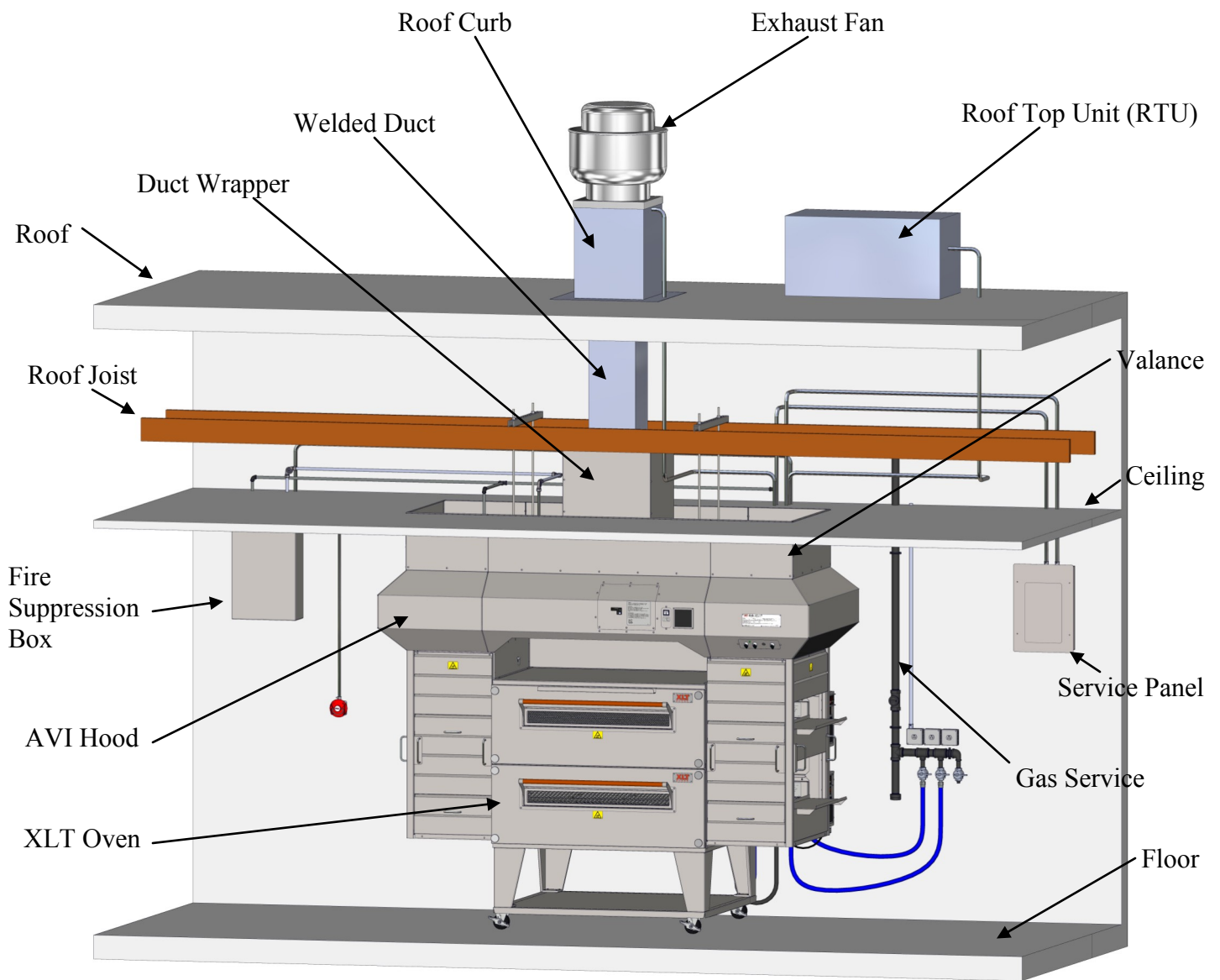
Electronic copies of the Installation & Operation Manual, Parts & Service Manual, Architectural Drawings, & a list of International Authorized Distributors are available at: www.xltovens.com

| | |
|--|---|
| For use with the following XLT Gas & Electric Oven Versions: | For use with the following AVI Hood Versions: |
| Australian (AE) D | Standard (S) C |
| Standard (S) D | World (W) C |
| World (W) D | |



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TYPICAL STORE INSTALLATION



Typical Store Installation

| Revision History Table | | |
|------------------------|-----------------|------------|
| Revision | Comments | Date |
| A | Initial Release | 02/20/2013 |
| | | |
| | | |

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

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



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

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

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

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

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

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

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

XLT wants you to be totally satisfied with every aspect of owning & using your 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, our customer, 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, contact XLT anytime day or night, 365 days per year. Please be prepared to provide the Model & Serial Number.

**WARNING**

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.

- All electrical connections must be made by a qualified electrician in accordance with NEC, OSHA, and all applicable national, state, and local codes.
- All plumbing connections must be made by a qualified plumber in accordance with all applicable national, state, and local codes.
- All HVAC components must be made by a qualified mechanical contractor in accordance with national, state, and local codes.
- All ovens must have their own separate electrical circuit.
- All systems in the AVI Hood must have their own separate electrical circuit.
- Each XLT Oven must have it's own gas shut-off valve.

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

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

| Ovens | | | Hoods | |
|-----------------|----------------|----------------|----------------|----------------|
| Australia | Standard | World | Standard | World |
| XLT-1832D-AE | XLT-1832D-S | XLT-1832D-W | AVI-1832C-S | AVI-1832C-W |
| XLT-1855D-AE | XLT-1855D-S | XLT-1855D-W | AVI-1855C-S | AVI-1855C-W |
| XLT-2440D-AE | XLT-2440D-S | XLT-2440D-W | AVI-2440C-S | AVI-2440C-W |
| XLT-3240D-AE | XLT-3240D-S | XLT-3240D-W | AVI-3240C-S | AVI-3240C-W |
| XLT-3255D-AE | XLT-3255D-S | XLT-3255D-W | AVI-3255C-S | AVI-3255C-W |
| XLT-3270D-AE | XLT-3270D-S | XLT-3270D-W | AVI-3270C-S | AVI-3270C-W |
| XLT-3270D-2B-AE | XLT-3270D-2B-S | XLT-3270D-2B-W | AVI-3270C-2B-S | AVI-3270C-2B-W |
| XLT-3855D-AE | XLT-3855D-S | XLT-3855D-W | AVI-3855C-S | AVI-3855C-W |
| XLT-3870D-AE | XLT-3870D-S | XLT-3870D-W | AVI-3870C-S | AVI-3870C-W |
| XLT-3870D-2B-AE | XLT-3870D-2B-S | XLT-3870D-2B-W | AVI-3870C-2B-S | AVI-3870C-2B-W |

The first 2 digits of the model number represent the conveyor width & the last two digits indicate the bake chamber length. The ovens may be used as a single, double, or triple oven stack configuration. All ovens are available in (NAT) Natural Gas or (LP) Liquid Petroleum gas. (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.

- **All installations must conform to local building & mechanical codes.**
- **Utilities must be easily accessible when the ovens are in the installed position. Do not install utilities directly behind the ovens.**
- **In Australia follow AS/NZS 3000 Wiring and AS5601 Gas Installation.**

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

CERTIFICATIONS

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

OVEN ELECTRICAL REQUIREMENTS

| Gas Oven Electrical Requirements | | | | | | |
|----------------------------------|---------------|------|-------|---------------------------|--|-------|
| Per EACH Oven | | | | | | |
| Oven Model | STANDARD | | | AUSTRALIA & WORLD | | |
| | Volts AC | Amps | Hertz | Volts AC | Amps | Hertz |
| 1832 | 120 VAC 1Φ | 6 | 60 | 220/230/ 240 VAC 1Φ | 3 | 50 |
| 1855 | | 6 | | | 3 | |
| 2440 | | 6 | | | 3 | |
| 3240 | | 6 | | | 3 | |
| 3255 | | 6 | | | 3 | |
| 3270 | | 6 | | | 3 | |
| 3270-2B | | 12 | | | 6 | |
| 3855 | | 6 | | | 3 | |
| 3870 | | 6 | | | 3 | |
| 3870-2B | | 12 | | | 6 | |
| | | | | | Install in accordance with AS/NZS 3000 Wiring | |

FOR EACH GAS OVEN:

- A separate 20 amp 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.

| Electric Oven Electrical Requirements | | | | | | | | |
|---|-------------|----------|-------|--|------|-------|-------|----|
| Per EACH Oven | | | | | | | | |
| Oven Model | STANDARD | | | WORLD | | | ALL | |
| | Volts AC | Amps | Hertz | Volts AC | Amps | Hertz | Phase | KW |
| 1832 | 208/240 | 44/38 | 60 | 380 | 24 | 50 | 3 | 16 |
| 1855 | 208/240/480 | 88/77/38 | | | 48 | | | 32 |
| 2440 | 208/240/480 | 75/65/33 | | | 41 | | | 27 |
| 3240 | 208/240/480 | 75/65/33 | | | 41 | | | 27 |
| 3255 | 208/240/480 | 88/77/38 | | | 48 | | | 32 |
| 3855 | 208/240/480 | 88/77/38 | | | 48 | | | 32 |
| 4 Wire Service - L1, L2, L3 +1 Ground (per oven) | | | | 5 Wire Service - L1, L2, L3 N +2 Grounds (per oven) | | | | |

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

| Conveyor Belt Times | | |
|---------------------|---------|---------|
| 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 |

Inputs into VFD 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 |

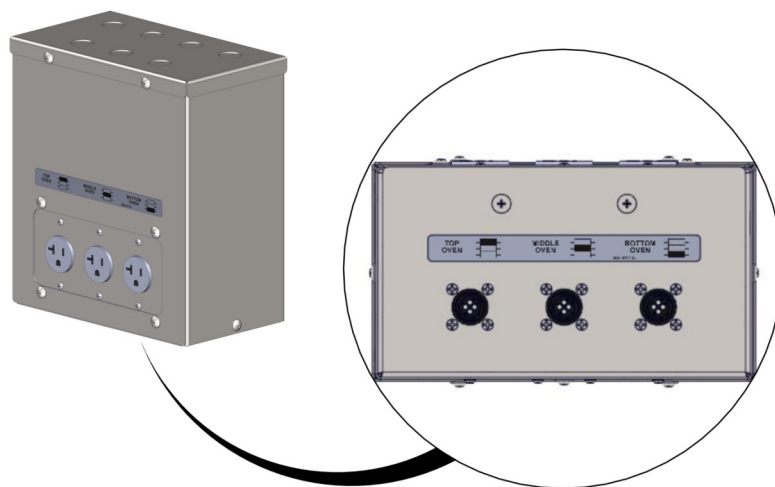
Outputs from Junction Box

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

For Oven & Hood installations with the VFD option, all electrical connections are made in the junction box located on the right rear corner of the upper portion of the hood. Power for the exhaust fan is provided from the VFD controller. Optional fire suppression & MUA damper relay connections may also be made in the junction box.

For Oven & Hood installations without the VFD option only the lighting and oven receptacle connections are made in the junction box. Ovens without a AVI hood are plugged into the receptacles on the wall.



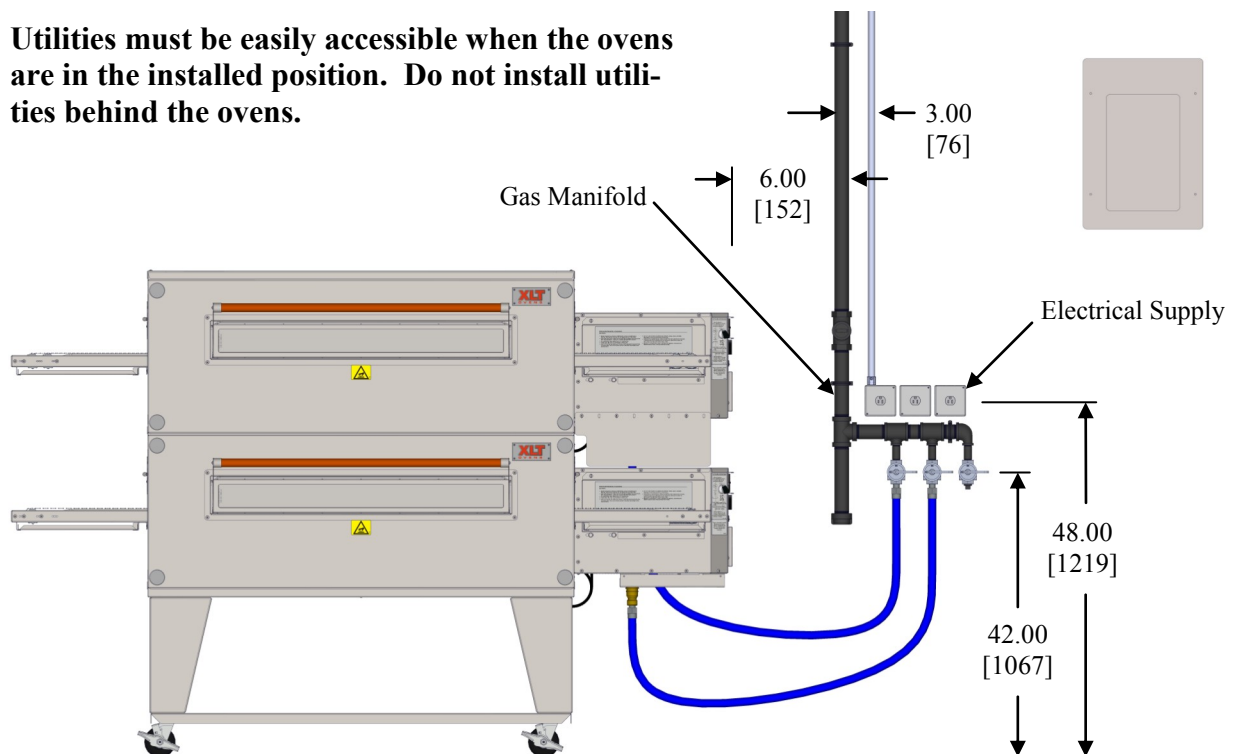
Gas Oven Fuel Pressure Requirements

| 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 |

Gas Oven Heating Values & Orifice Sizes

| Oven Model | Heating Values | | | Orifice Sizes | | | |
|------------|-----------------------------|-------|--------|-----------------------------|------|--------|------|
| | Standard, World & Australia | | | Standard, World & Australia | | | |
| | 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 |

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

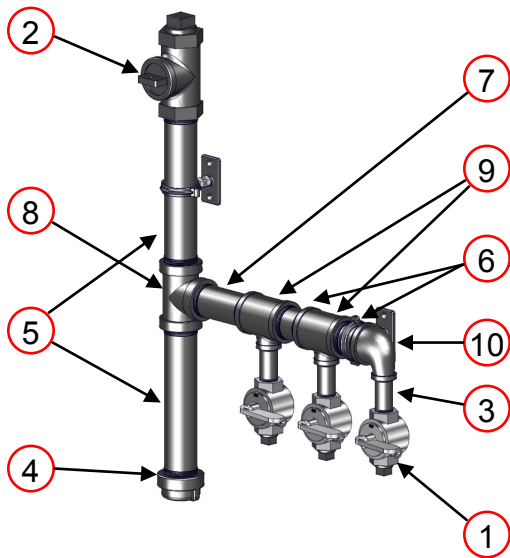


The gas supply should have a gas meter & regulator large enough to handle all of the gas appliances, such as the furnace, water heater, & ovens, in operation at the same time. Add up all of the BTU / kw / MJ ratings to determine the total load. Gas hose assemblies with quick disconnects for each oven deck will be installed at each valve during oven installation when purchased.

GAS MANIFOLD WITH SEDIMENT TRAP

A sediment trap must be installed by the owner and/or General Contractor as close as practical to the inlet of the oven at the time of installation. This requirement is in keeping with ANSI Z223.1-2012/NFPA 54-2012, section 9.6.7. The design shown below will effectively keep all contaminants from getting into the gas valves in the ovens. The cost to construct the gas manifold is extremely inexpensive compared to the costs associated with oven failure, such as downtime, replacement parts, and service call labor. Failure to install a sediment trap will void the product warranty. The Gas Supply manifold is available from XLT upon request.

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



| Item # | Description | Qty |
|--------|----------------------------------|-----|
| 1 | 3/4 Manual Gas Valve | 3 |
| 2 | 1-1/2 Ball Valve | 1 |
| 3 | 3/4 x 3 Nipple | 3 |
| 4 | 1-1/2 Pipe Cap | 1 |
| 5 | 1-1/2 x 10 Nipple | 2 |
| 6 | 1-1/2 x 3 Nipple | 2 |
| 7 | 1-1/2 x 5 Nipple | 1 |
| 8 | 1-1/2 Tee | 1 |
| 9 | 1-1/2 x 3/4 x 1-1/2 Reducing Tee | 2 |
| 10 | 1-1/2 x 3/4 Reducing Elbow | 1 |

- **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 WILL VOID warranty.**

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

A fire suppression system consists of five (5) main components:

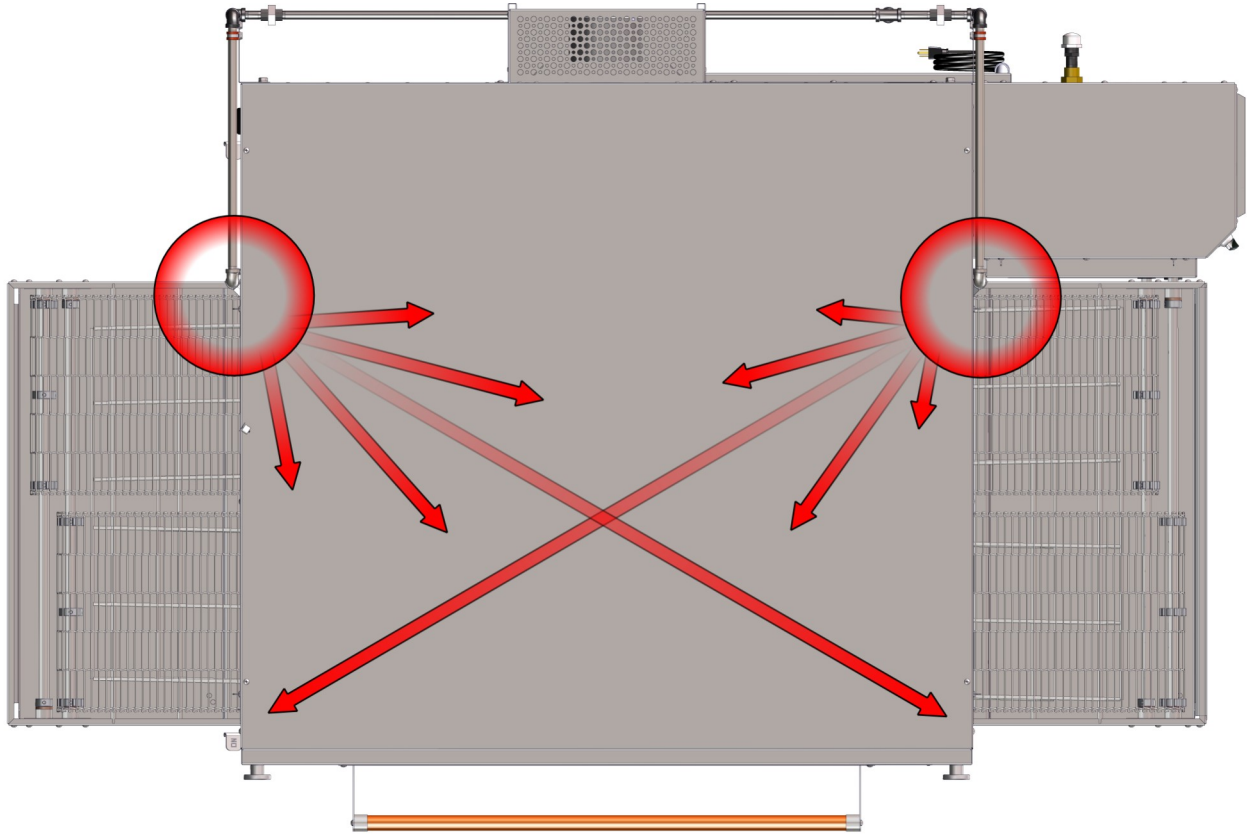
- Manual Pull Station
- Main Cabinet that houses the tank and valve
- Mechanical Gas Valve
- Oven Piping & Nozzles
- Hood Piping & Nozzles

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

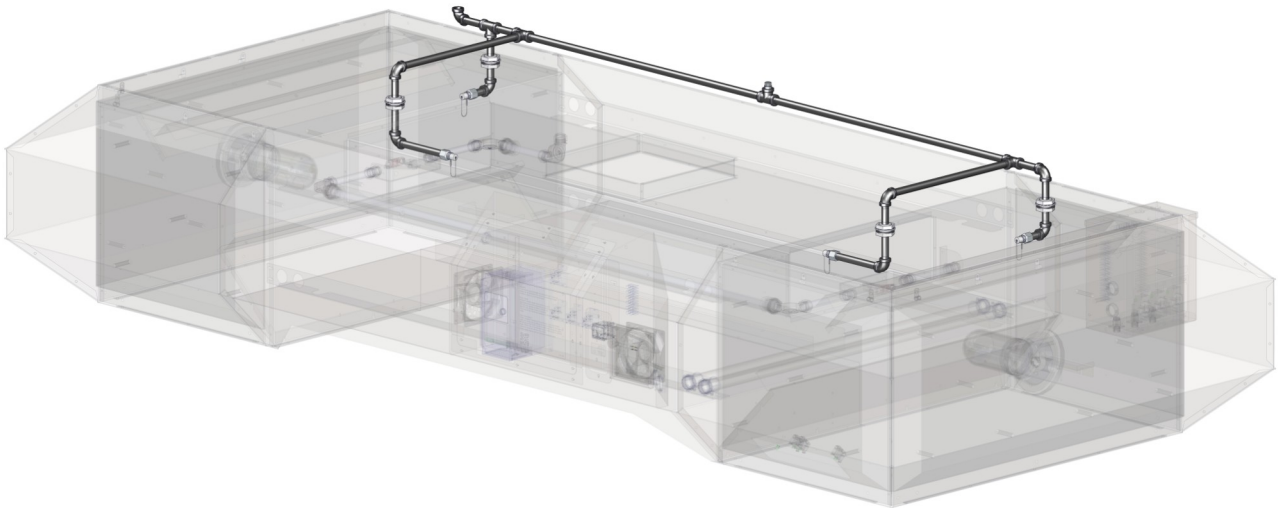
The fire suppression system can be activated by either manually pulling down on the handle, or whenever the temperature rises high enough to melt a link in the hood. When the link melts or the handle is pulled, spring tension opens the valve which releases the agent contained in the tank and then sprays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

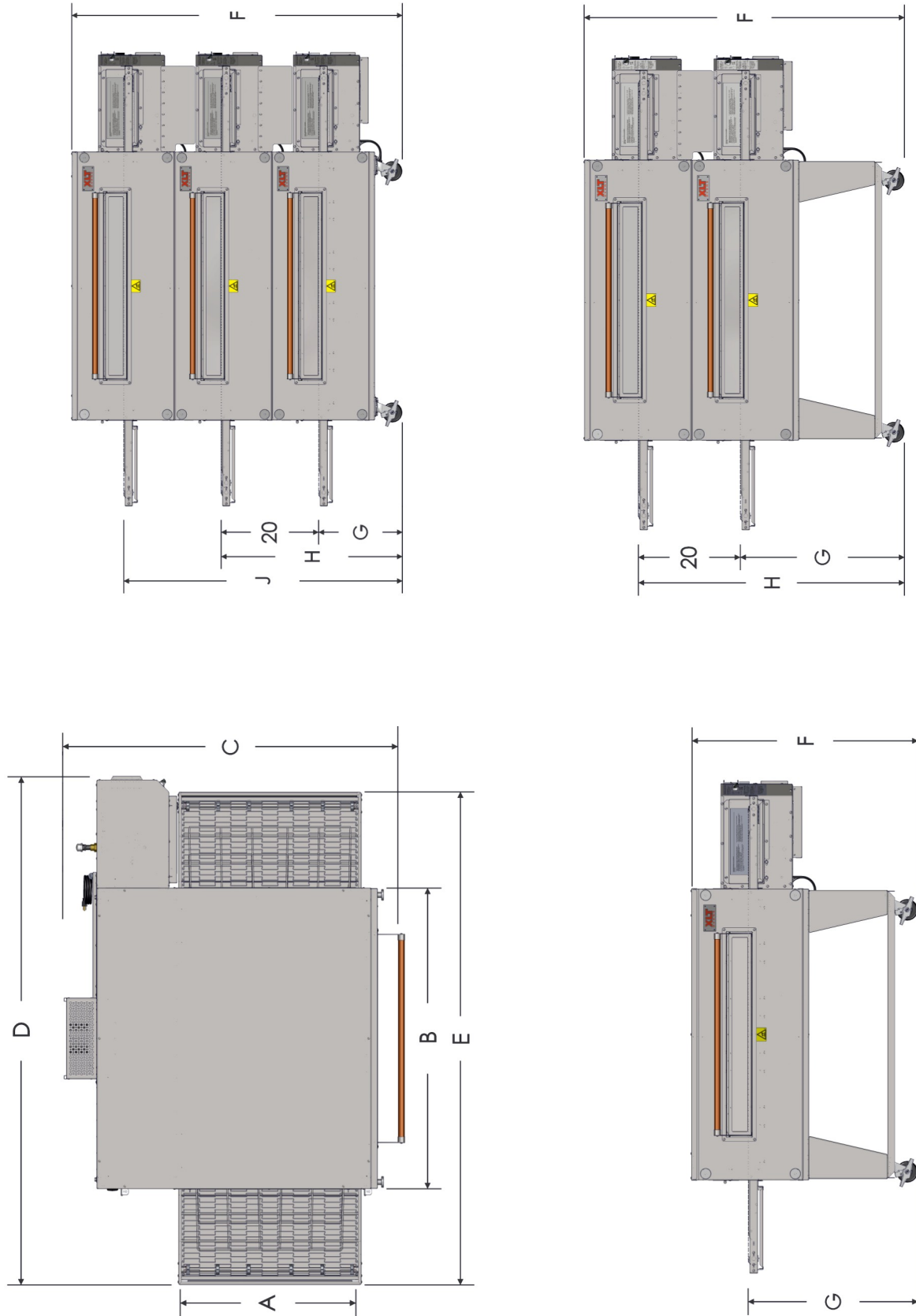
EXPLODED VIEW OF OVEN FIRE SUPPRESSION





TRANSPARENT VIEW OF HOOD FIRE SUPPRESSION



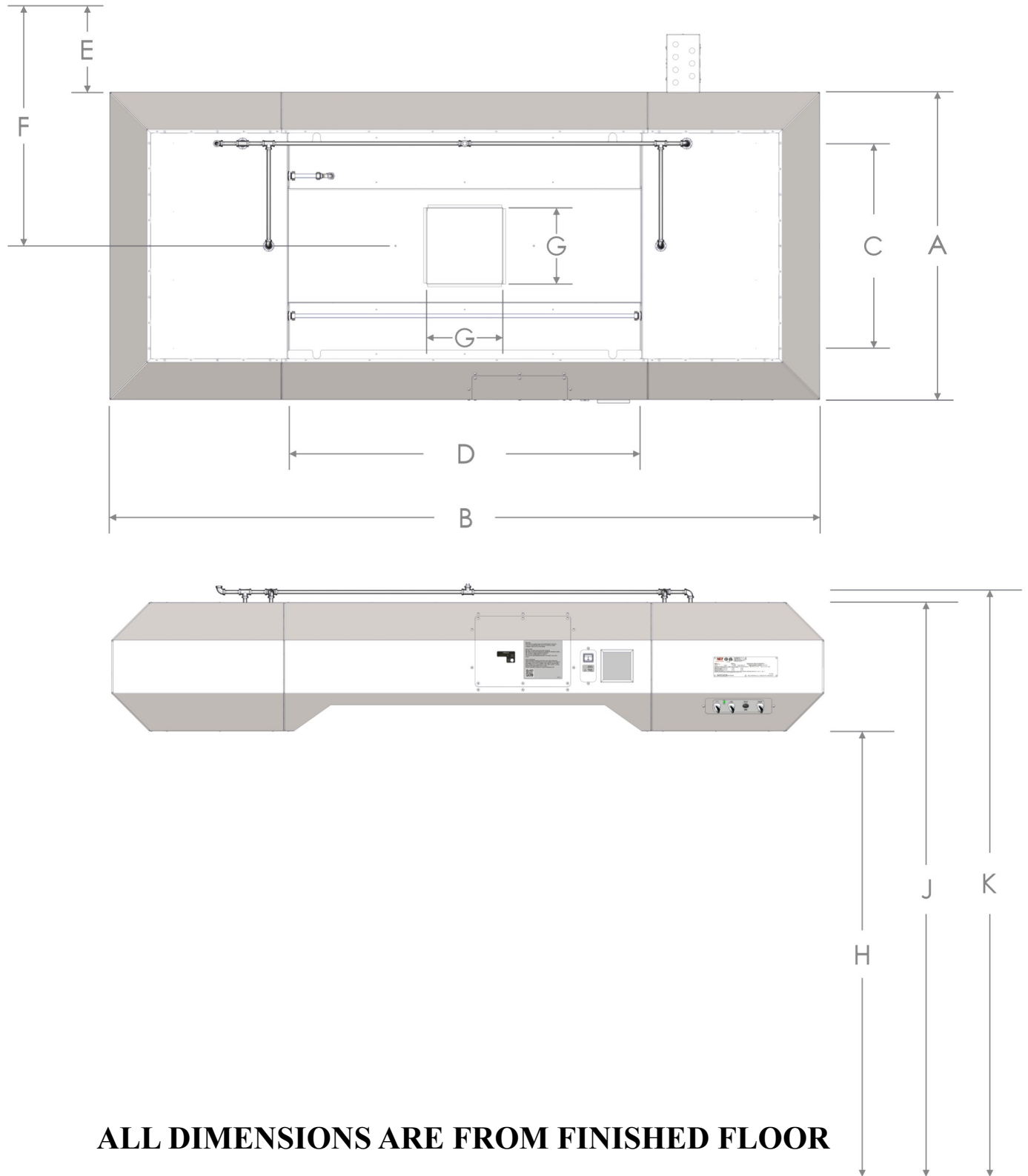


OVEN DIMENSIONS

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 | CRA TED 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 | CRA TED 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 | CRA TED 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] |





ALL DIMENSIONS ARE FROM FINISHED FLOOR

HOOD DIMENSIONS

| 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 | 48 3/8 [1229] | 126 5/8 [3216] | 32 [813] | 70 [1778] | | 37 5/8 [956] | | | | | 780 [354] | 705 [320] | 720 [327] | | | | | |
| 3270-2B | | | | | | | | | | | | | | | | | | |
| 3855 | 54 3/8 [1381] | 111 5/8 [2835] | 38 [965] | 55 [1397] | | 40 5/8 [1032] | | | | | 795 [361] | 720 [327] | 745 [338] | | | | | |
| 3870 | 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 [14.16] | 500 [14.16] | 500 [14.16] | 500 [14.16] |
| | X | | | 500 [14.16] | 500 [14.16] | 500 [14.16] | 500 [14.16] |
| Double | | | X | 506 [14.33] | 644 [18.24] | 828 [23.45] | 966 [27.35] |
| | X | | X | 506 [14.33] | 644 [18.24] | 828 [23.45] | 966 [27.35] |
| | X | | | 500 [14.16] | 500 [14.16] | 500 [14.16] | 500 [14.16] |
| | | X | | 506 [14.33] | 644 [18.24] | 828 [23.45] | 966 [27.35] |
| Triple | | | X | 766 [21.69] | 975 [27.61] | 1254 [35.51] | 1463 [41.43] |
| | X | X | | 506 [14.33] | 644 [18.24] | 828 [23.45] | 966 [27.35] |
| | X | | X | 766 [21.69] | 975 [27.61] | 1254 [35.51] | 1463 [41.43] |
| | | X | X | 766 [21.69] | 975 [27.61] | 1254 [35.51] | 1463 [41.43] |
| | X | X | X | 766 [21.69] | 975 [27.61] | 1254 [35.51] | 1463 [41.43] |
| | | | | 500 [14.16] | 500 [14.16] | 500 [14.16] | 500 [14.16] |
| | | | | 506 [14.33] | 644 [18.24] | 828 [23.45] | 966 [27.35] |
| | | | | 766 [21.69] | 975 [27.61] | 1254 [35.51] | 1463 [41.43] |

NOTE: All values are CFM [M³/Min] unless otherwise noted.

NOTE: Figures represent TOTAL VOLUME measured at the duct.



Ventilation Requirements

A powered ventilation hood is required to remove heat and vapors. Some provision must be made to replenish the amount of air that is extracted from the building. The hood and HVAC installation must meet local building and mechanical codes. Requirements vary throughout the country depending upon location. Proper ventilation is the oven owner's responsibility. The AVI Hood system is designed to meet all requirements for XLT ovens and it is our recommendation that this system be used.

Ventilation Guidelines

Obtain information from the authority having jurisdiction to determine the requirements for your installation. Your ventilation hood supplier and HVAC contractor should be contacted to provide guidance. An air balance test is highly recommended, performed by a licensed contractor. A properly engineered and installed ventilation hood and HVAC system will expedite approval, reduce all maintenance costs, and provide a more comfortable working environment. XLT also recommends that the operator switches for the ovens and the operator switch for the exhaust fan be interlocked so that the exhaust fan gets energized whenever the ovens are turned on. For more information, see the following links at xltovens.com:

[Kitchen Ventilation Design Guide 1](#)

[Kitchen Ventilation Design Guide 2](#)

[Kitchen Ventilation Design Guide 3](#)

[Kitchen Ventilation Design Guide 4](#)

Ventilation Performance Test

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

- The oven must be operating at 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.

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

Gas Requirements:

- Yes No • Install adequate size gas lines (2" preferred 1 1/2" minimum)
- Yes No • Install shutoff gas valve for each oven
- Yes No • Install gas meter & regulator (Individual regulator for each oven is preferred)
- Yes No • Verify adequate gas pressure for all equipment in store (Minimum 6" W.C. supplied to ovens with all other equipment running at full load)
- Yes No • Sediment trap must be installed, refer to local code for proper requirements

Electrical Requirements:

- Yes No • Dedicated 20 Amp breaker installed for each oven
- Yes No • All applicable dedicated circuits are installed for the AVI
- Yes No • All circuits are the correct Phase for each piece of equipment

Hood Requirements: (If Applicable)

- Yes No • Proper ceiling support is in place for hood installation
- Yes No • Proper ceiling clearance for the AVI
- Yes No • Install Roof Curb
- Yes No • Install Exhaust Fan (Adequate Fan for installation)
- Yes No • Install Duct

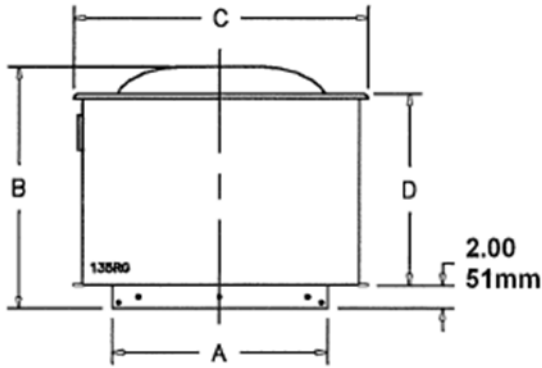


Acme Engineering and Manufacturing Corporation
P.O. Box 978, Muskogee, OK 74402

Project: ScratchPad
Location:
Customer: Acme Engr & Mfg Co
Architect:
Engineer:
Contractor:
Submitted by: David O'Dell

Acme Engr & Mfg Co

Print Date: 1/23/2013 2:48:23 PM



Elevation View

| A | B | C | D |
|-------|---|-------|-------|
| 19.00 | | 28.41 | 16.59 |

DIMENSIONS (Inches)

Rough Opening: 14.50 X 14.50

PDU135RG G4 1/2 Hp 230/Three Phase/60/ODP 1 Speed Energy Efficient Motor RPM: 1725

PERFORMANCE (Altitude = 0 ft, Temperature = 68 Degrees F, Density = 0.075 lb/ft3)

| Qty | Model Size |
|-----|------------|
| 1 | PDU135RG |

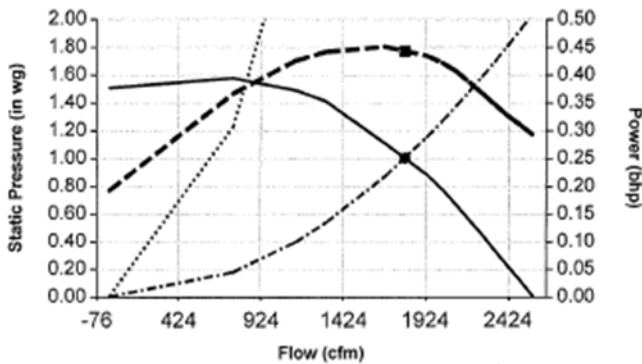
| Volume (cfm) | SP (in wg) | Power (bhp) | Speed (rpm) | TS (fpm) | OV (fpm) | Weight (lbs) |
|--------------|------------|-------------|-------------|----------|----------|--------------|
| 1800 | 1.000 | 0.442 | 1623 | 5736 | 1333 | 0.00 |

| Motor Info. | | Fan Rating: UL762 CSA | | | | |
|-------------|-------|-----------------------|----|------|------|--------|
| HP | Volts | Phase | Hz | Encl | RPM | Sp/Wdg |
| 1/2 | 230 | 3 | 60 | ODP | 1725 | 1SPD |

SOUND (*In free space @ 5 feet / 1.5 Meters)

| Octave | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | LwA | dB(A)* | Sones* | Static Eff | Total Eff |
|-------------|------|------|------|------|------|------|------|------|------|--------|--------|------------|-----------|
| Sound Power | 69.8 | 78.9 | 84.5 | 75.3 | 65.0 | 66.6 | 63.3 | 53.4 | 78.5 | 67.0 | 15.0 | 64.20 | 71.30 |

The sound ratings shown are loudness values in hemispherical zones at 1.0 m (3ft) in a hemispherical free field calculated per AMCA Standard 301. Values are shown for installation Type A: free inlet hemispherical zone levels. The AMCA certified ratings seal applies to sone ratings only.



— Performance - - - - System • Operating Point
 - - - - Power Min. Performance ■ Operating Power

Manufacturer reserves the right to change specifications without notice. These are typical drawings for dimensional purpose only and are correct within limits for normal installation requirements. They do not necessarily show actual construction

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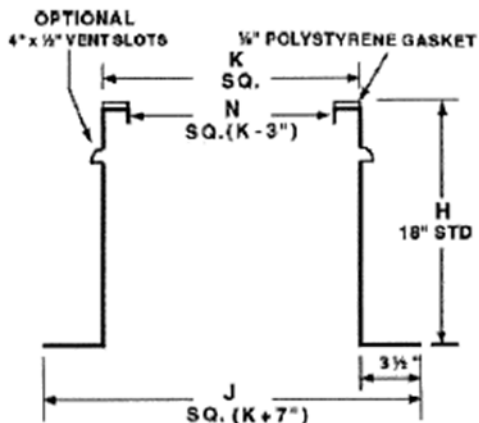


Acme Engineering and Manufacturing Corporation
P.O. Box 978, Muskogee, OK 74402

Project: ScratchPad
Location:
Customer: Acme Engr & Mfg Co
Architect:
Engineer:
Contractor:

Acme Engr & Mfg Co

Print Date: 1/23/2013 2:48:23 PM Submitted by: David ODell



Elevation View

| J | K | N |
|-------|-------|-------|
| 26.50 | 17.50 | 14.50 |

DIMENSIONS (inches)

CR17.5 X 17.5 x 24" High Galvanized Curb Self Flashing

| Qty | Model Size |
|-----|---------------|
| 1 | CR17.5 X 17.5 |

CR

Curb, Restaurant

Standard Construction Features

- 1/4" polystyrene gasket (Top Ledge)
- 18 ga. galvanized steel
- Continuous welded seams
- Design to comply with applicable NFPA code requirements
- Integral base plate
- Two-year limited warranty

Options & Accessories

- Self Flashing

| Weight (lbs) |
|--------------|
| 21.00 |

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