XD 9002A
AKSWH01HF
7/16/2022

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

CAUTION

Read This Manual Before Using This Appliance.

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

For use with the following XLT Oven Versions:

Australian (A)	H
Korea (K)	H
Standard (S)	H
World (W)	H

For use with the following XLT Hood Versions:

Standard (S)	F
World (W)	F

Intertek 2000887 Intertek 0359 GAS40066 SAI Global

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

Original Instructions

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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 & XLT 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" and "C" 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.

Revision History Table

Revision	Comments	Date
A	New Release - H Oven F Hood	07/16/2022

CAUTION

This appliance is for professional use by qualified personnel. This appliance must be installed by qualified persons in accordance with the regulations in force. This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which it is installed. This appliance needs an unobstructed flow of fresh air for satisfactory operation and 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.

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.

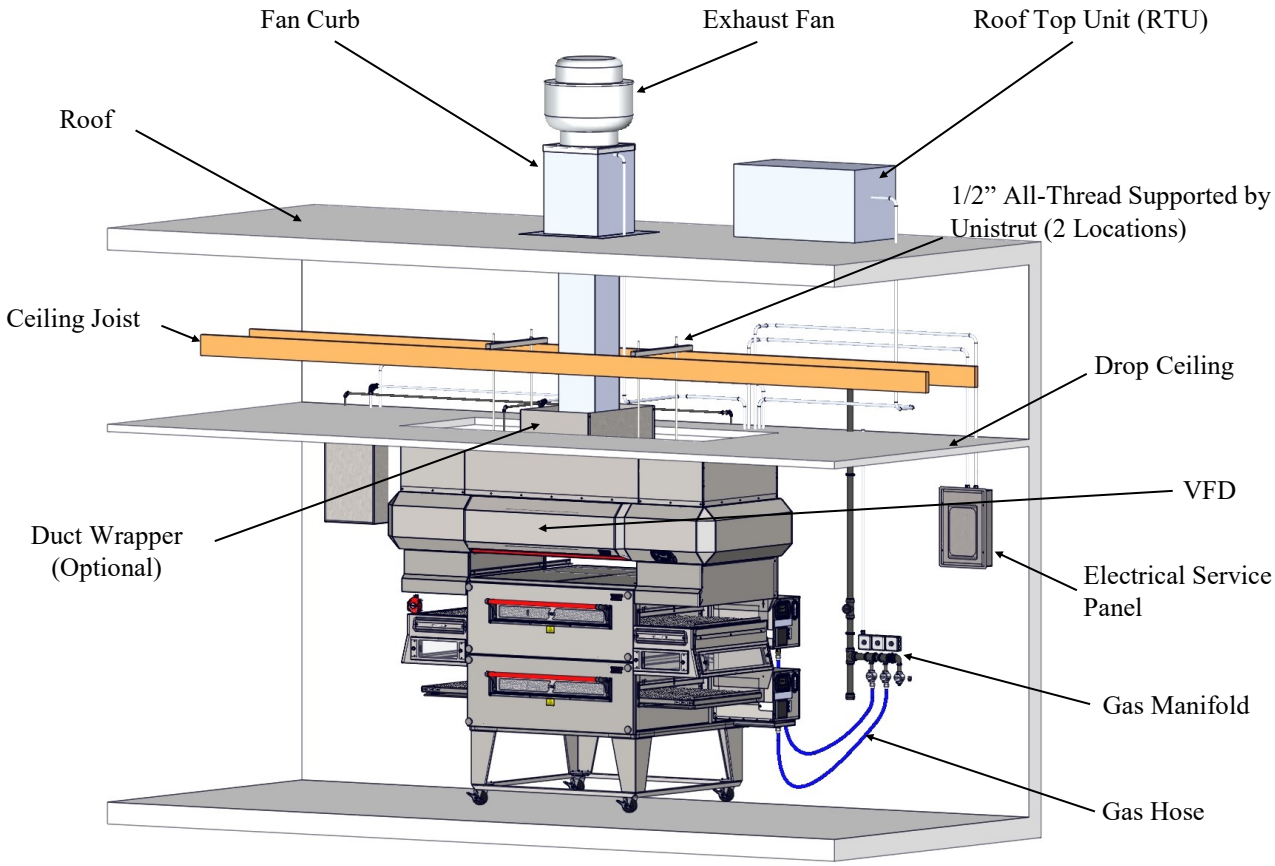
To receive technical support for the oven or hood you purchased, XLT has qualified customer service personnel that can provide assistance on any type of XLT equipment problem you may experience. Customer Service is available 24/7/365 at 888-443-2751 or visit www.xltovens.com.

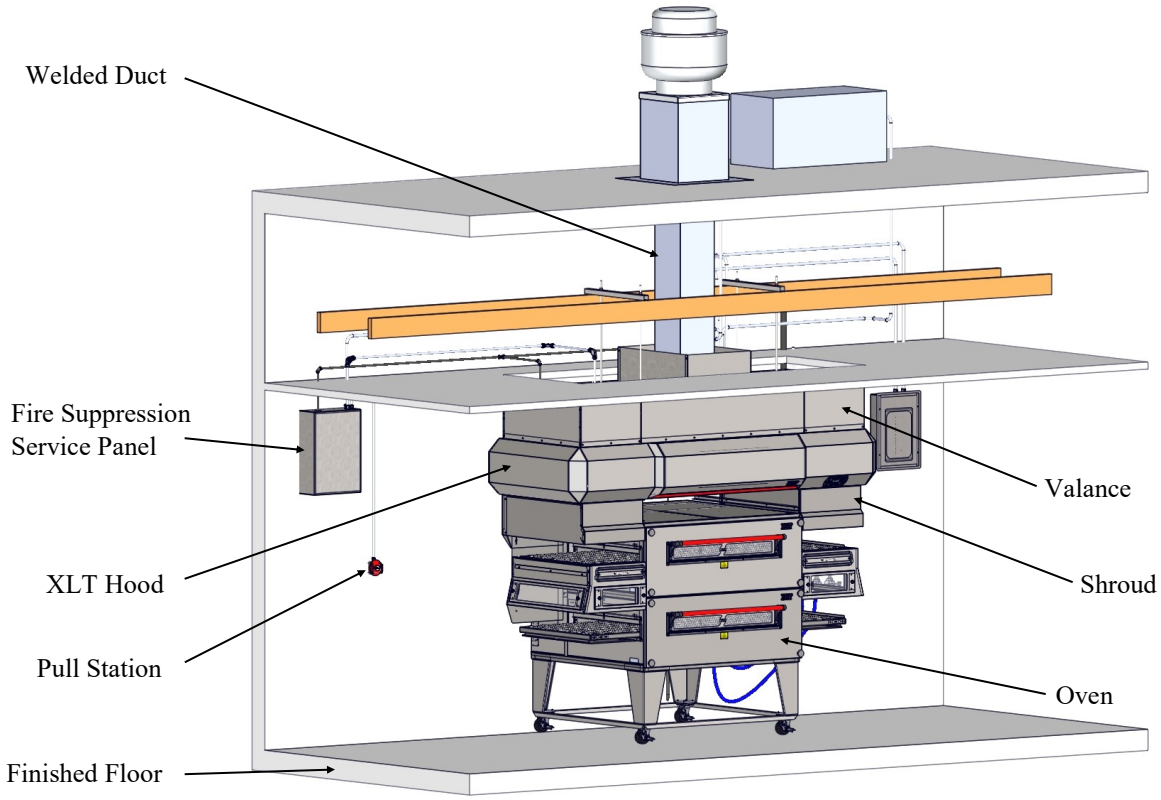
WARNING

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 XLT Hood must have their own separate electrical circuit.
- Each XLT Oven must have it's own gas shut-off valve.

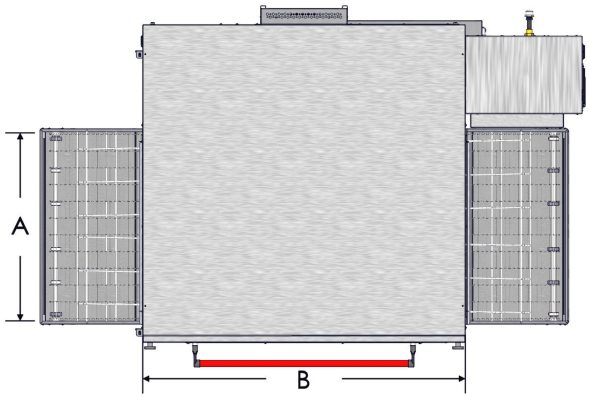
XLT reserves the right to make changes in design & specifications, and/or make additions to or improvements to its product without imposing any obligations upon itself to install them in products previously manufactured.


Fan Curb
Exhaust Fan
Roof Top Unit (RTU)
Roof
1/2” All-Thread Supported by Unistrut (2 Locations)
Ceiling Joist
Drop Ceiling
VFD
Duct Wrapper (Optional)
Electrical Service Panel
Gas Manifold
Gas Hose


Welded Duct
Fire Suppression Service Panel
Valance
XLT Hood
Shroud
Pull Station
Oven
Finished Floor

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

Ovens	Hood/Shroud Package	Hood Size	Shroud Size
X3H-1832-xxxxx	02-9F-1832-xxxxx	1832	1832
X3H-2336-xxxxx	02-9F-2336-xxxxx	2440	2336
X3H-2440-xxxxx	02-9F-2440-xxxxx	2440	2440
X3H-3240-xxxxx	02-9F-3240-xxxxx	3240	3240
X3H-3255-xxxxx	02-9F-3255-xxxxx	3255	3255
X3H-3855-xxxxx	02-9F-3855-xxxxx	3855	3855
X3H-4455-xxxxx	02-9F-4455-xxxxx	4455	4455
X3H-3270-1B-xxxxx	02-9F-3270-1B-xxxxx	3270	3270
X3H-3270-2B-xxxxx	02-9F-3270-2B-xxxxx	3270	3270
X3H-3870-xxxxx	02-9F-3870-xxxxx	3870	3870
X3H-3280-xxxxx	02-9F-3280-xxxxx	3280	3280
X3H-3250-xxxxx-DS	02-9F-3250-xxxxx	3255	3250DS
X3H-3265-xxxxx-DS	02-9F-3265-xxxxx	3270	3265DS
X3H-3280-xxxxx-DS	02-9F-3280-xxxxx	3280	3280DS
X3H-3880-xxxxx-DS	02-9F-3880-xxxxx	3880	3880DS



The first two (2) digits of the model number after the dash represent the conveyor belt width and the last two digits indicate the bake chamber length. For example, the X3H-3255-xxxx models would have a bake chamber with the width (A in image above) of 32 inches and the length (B in the image above) of 55 inches. The five (5) x's after those numbers represents the oven and hood configuration number. The HP after the five (5) x's represents high performance ovens. These models should be chosen when planning to run the ovens near the maximum temperatures of 590°F/310°C, or if intending to switch quickly and often between two temperatures that vary greatly. The larger orifice sizes included with the HP models help the ovens to maintain optimum performance in these conditions. The 3265, 3270-2B, 3870, 3280, and 3880 models have two (2) burners, one on each side and have two (2) controls boxes. All other models have only a single burner with a single control box that can be supplied on either end. The DS models, noted at end of model number, may be used in a single of double stack configuration only. All other oven models may be used in a single, double, triple or quad oven stack configuration. All gas-fired ovens are available in Natural gas or Liquid Petroleum models (Electric ovens are also available in a variety of sizes). All models can be configured for a split belt conveyor.

CAUTION All installations must conform to local building & mechanical codes.

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

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.

6 OVEN ELECTRICAL REQUIREMENTS

All values shown this page are per each oven

Gas Oven Electrical Requirements Per EACH Oven								
Oven Model	Standard			Australia & World			Korea	
	Volts AC	Amps	Hertz	Volts AC	Amps	Hertz	Volts AC	Watts
1832	120 VAC 1Φ	4.8	50/60	220/230/240 VAC 1Φ	3	50/60	220 VAC 1Φ	660
2336								
2440								
3240								
3255								
3855								
4455								
3270-1B								
3270-2B		8.5			7			1540
3870								
3280								
3250-DS		4.8			3			660
3265-DS		8.5			7			1540
3280-DS								
3880-DS								
				Install in accordance with AS/NZS 3000 Wiring				

For each oven:

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

Electric Oven Electrical Requirements Per EACH Oven										
Oven Model	STANDARD					WORLD				
	Volts AC	Amps	Hertz	Phase	KW	Volts AC	Amps	Hertz	Phase	KW
1832	208/240	45/39	60	3	16	380/415	31/24	50	3	16/15
2336										
2440		82/65			27		51/44			27/31
3240										
3250-DS										
3255		90/80			32		55/48			32/34
3855										
4455										
	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
1832	1:30	17:00
xx36-xx80	1:30	20:00

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

Inputs into Electrical

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

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

Outputs from Electrical

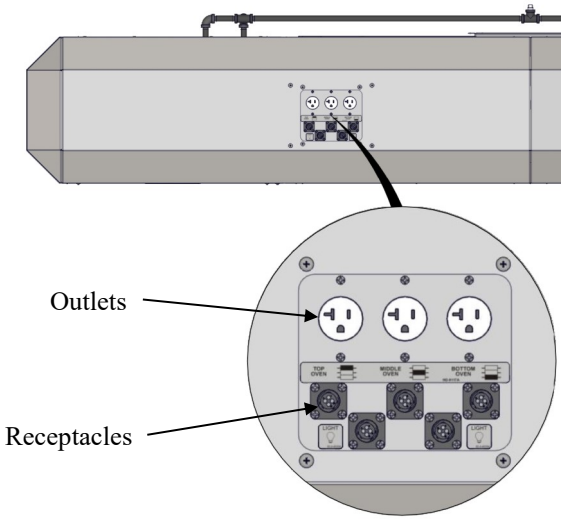
The XLT Hood system provides:

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

Relocation cords that will physically connect into oven(s).

For Oven & Hood installations with the VFD option, all electric utilities for the hood and exhaust fan connect through the electrical box located on the front of main canopy. The capacitive touch buttons are located on the Hood User Interface on the front of main canopy, and interlock the function of the hood and oven(s). There are relays that provide interlocks for equipment such as, HVAC dampers, and/or dedicated MUA units and there is a optional relay for fire suppression.

For Oven & Hood installations without the VFD option only the lighting is connected on the front of the hood and oven receptacle connections are made on the back of the hood. Ovens without a XLT hood are plugged into the receptacles on the wall.



All values shown on this page are per each oven

Standard (120V/60Hz) - Gas Oven Heating Values and Orifice Sizes					
Oven Model	Heating Values	Orifice Sizes			
	All Fuels	NAT		LP	
	BTU/HR	Inches	MM	Inches	MM
1832	56,000	0.136	3.45	0.084	2.13
2336	71,000	0.152	3.86	0.098	2.49
2440	71,000	0.152	3.86	0.098	2.49
3240	125,000	0.196	4.98	0.125	3.18
3255	140,000	0.209	5.31	0.130	3.30
3855	140,000	0.218	5.54	0.134	3.40
4455	170,000	0.234	5.94	0.140	3.56
3270-1B	150,000	0.218	5.54	0.134	3.40
3270-2B	209,000	0.187	4.75	0.113	2.87
3870	209,000	0.187	4.75	0.113	2.87
3280	235,000	0.196	4.98	0.123	3.12
3250-DS	140,000	0.218	5.54	0.134	3.40
3265-DS	209,000	0.187	4.75	0.113	2.87
3280-DS	235,000	0.196	4.98	0.123	3.12
3880-DS	235,000	0.196	4.98	0.123	3.12

Australia & New Zealand (230V/50Hz) - Gas Oven Heating Values and Orifice Sizes						
Oven Model	Heating Values				Orifice Sizes	
	NAT		LP		NAT	LP
	KW/HR	MJ/HR	KW/HR	MJ/HR	MM	MM
1832	16.41	59.08	16.41	59.08	3.45	2.13
2336	20.80	74.91	20.80	74.91	3.86	2.49
2440	20.80	74.91	20.80	74.91	3.86	2.49
3240	36.60	131.88	36.60	131.88	4.98	3.18
3255	41.00	147.71	41.00	147.71	5.31	3.30
3855	41.03	147.71	41.03	147.71	5.54	3.40
4455	49.80	179.36	49.80	179.36	5.94	3.56
3270-1B	43.90	158.26	45.40	163.44	5.54	3.40
3270-2B	61.25	220.51	61.25	220.51	4.75	2.87
3870	61.25	220.51	61.25	220.51	4.75	2.87
3280	68.87	247.93	68.87	247.93	4.98	3.12
3250-DS	41.03	147.71	41.03	147.71	5.54	3.40
3265-DS	61.25	220.51	61.25	220.51	4.75	2.87
3280-DS	68.87	247.93	68.87	247.93	4.98	3.12
3880-DS	68.87	247.93	68.87	247.93	4.98	3.12

World (230V/50Hz) - Gas Oven Heating Values and Orifice Sizes								
Oven Model	Heating Values						Orifice Sizes	
	Natural			Butane	Propane		NAT	LP
	G20		G25	G30	G31			
	KW/HR	MJ/HR	KW/HR	KW/HR	KW/HR	MJ/HR	MM	MM
1832	16.41	59.08	13.18	18.50	16.41	59.08	3.45	2.13
2336	20.80	74.91	16.99	25.00	20.80	74.91	3.86	2.49
2440	20.80	74.91	16.99	25.00	20.80	74.91	3.86	2.49
3240	36.60	131.88	28.00	39.50	36.60	131.88	4.98	3.18
3255	41.00	147.71	33.00	43.00	41.00	147.71	5.31	3.30
3855	41.03	147.71	33.70	44.54	41.03	147.71	5.54	3.40
4455	49.80	179.36	40.00	52.00	49.80	179.36	5.94	3.56
3270-1B	43.90	158.26	37.00	43.90	45.40	163.44	5.54	3.40
3270-2B	61.25	220.51	51.28	65.94	61.25	220.51	4.75	2.87
3870	61.25	220.51	51.28	65.94	61.25	220.51	4.75	2.87
3280	68.87	247.93	55.68	73.85	68.87	247.93	4.98	3.12
3250-DS	41.03	147.71	33.70	44.54	41.03	147.71	5.54	3.40
3265-DS	61.25	220.51	51.28	65.94	61.25	220.51	4.75	2.87
3280-DS	68.87	247.93	55.68	73.85	68.87	247.93	4.98	3.12
3880-DS	68.87	247.93	55.68	73.85	68.87	247.93	4.98	3.12

Korea (220V/60Hz) - Gas Oven Heating Values and Orifice Sizes				
Oven Model	Heating Values		Orifice Sizes	
	NAT	LP	NAT	LP
	KW/HR	KW/HR	MM	MM
1832	16.41	16.41	3.45	2.13
2336	20.80	20.80	3.86	2.49
2440	20.80	20.80	3.86	2.49
3240	36.60	36.60	4.98	3.18
3255	41.00	41.00	5.31	3.30
3855	41.03	41.03	5.54	3.40
4455	49.80	49.80	5.94	3.56
3270-1B	43.90	45.40	5.54	3.40
3270-2B	61.25	61.25	4.75	2.87
3870	61.25	61.25	4.75	2.87
3280	68.87	68.87	4.98	3.12
3250-DS	41.03	41.03	5.54	3.40
3265-DS	61.25	61.25	4.75	2.87
3280-DS	68.87	68.87	4.98	3.12
3880-DS	68.87	68.87	4.98	3.12

NOTE

The BTU readings listed are maximums that could be reached while climbing to the set point temperature. Once set point is reached the BTU/HR will lower. Readings will vary as oven capacity changes during operation.

Gas Oven Fuel Pressure Requirements															
Oven Models	Inlet Pressure Range								Manifold Pressure						
	Standard, World, Australia and New Zealand						Korea								
	Natural Gas			LP Gas			Natural Gas	LP Gas	Natural Gas			LP Gas			
	W/C	mbar	kPa	W/C	mbar	kPa	kPa	kPa	W/C	mbar	kPa	W/C	mbar	kPa	
All	6-14	15-35	1.50-3.50	11-14	27.5-35	2.75-3.50	1.50-2.50	2.30-3.30	3.5	8.75	0.875	10	25	2.5	

NOTE

Adjustable bypass orifice factory setting for low flame pressure is .4 W/C. (For Natural gas only)

NOTE

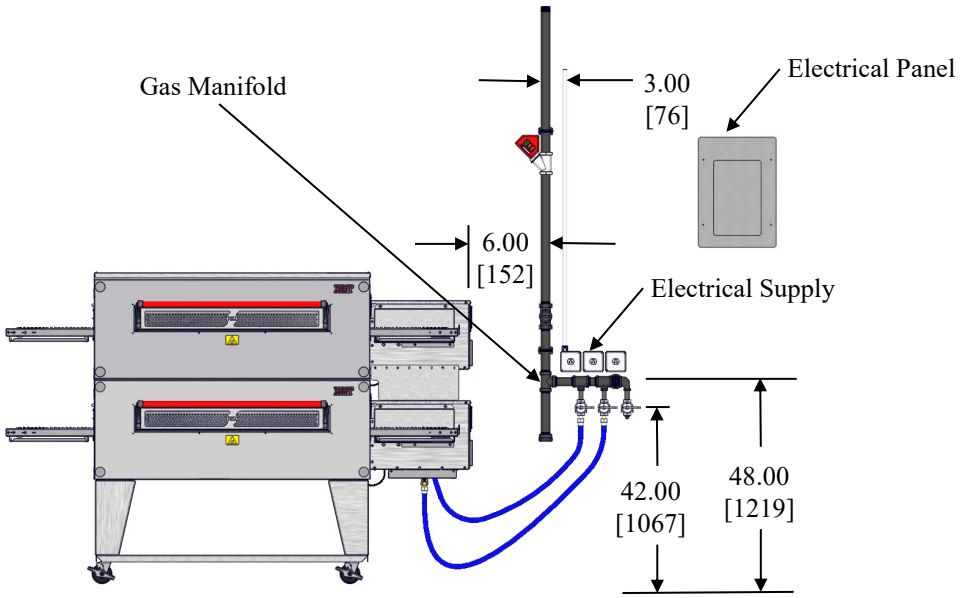
If your oven rises above set point, contact XLT for instructions to make bypass orifice adjustments.

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

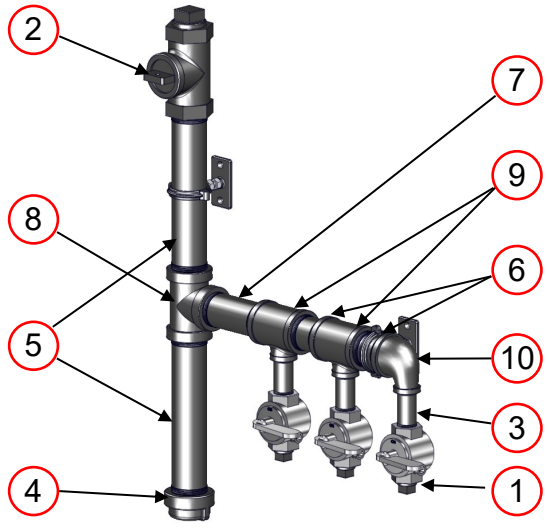
CAUTION

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



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 contaminates 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.



Item#	Description	QTY
1	3/4 Manual Cas 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	2-1/2x 3/4 x 1-1/2 Reducing Tee	2
10	1-1/2 x 3/4 Reducing Elbow	1

NOTE

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

CAUTION

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

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

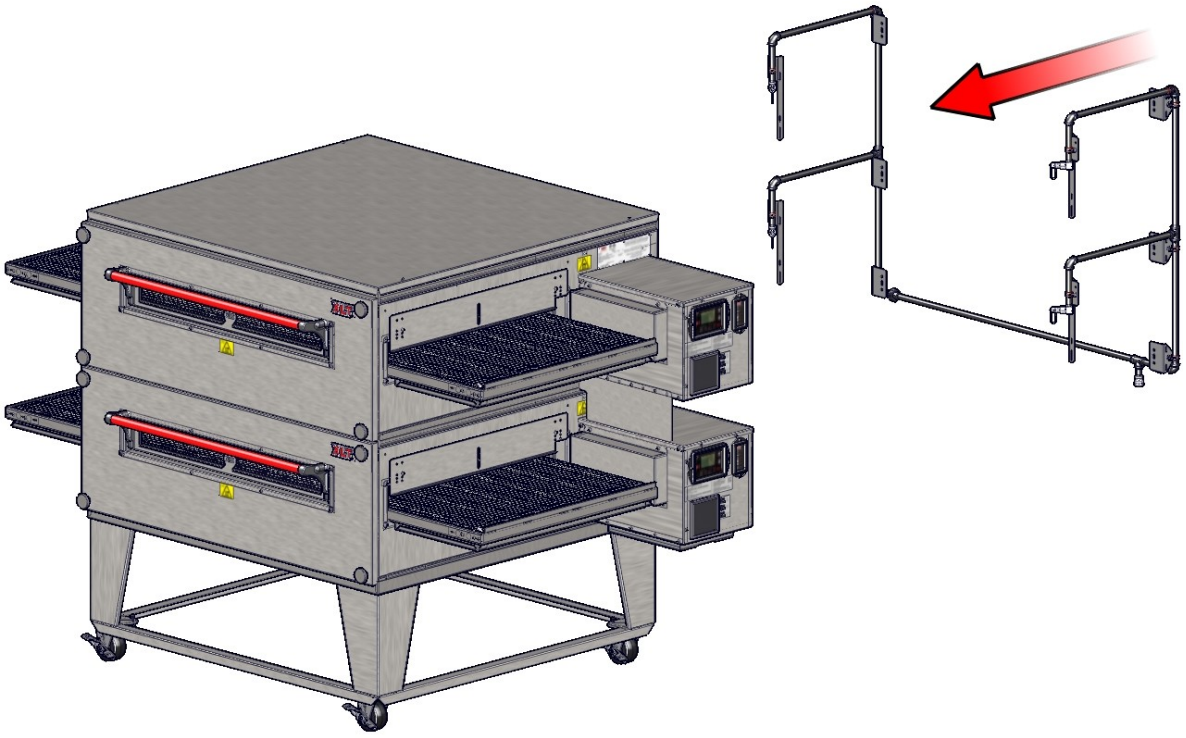
A fire suppression system consists of five (5) main components:

1. Manual Pull Station
2. Main Cabinet that houses the tank and valve
3. Mechanical Gas Valve
4. Oven Piping & Nozzles
5. Hood Piping & Nozzles

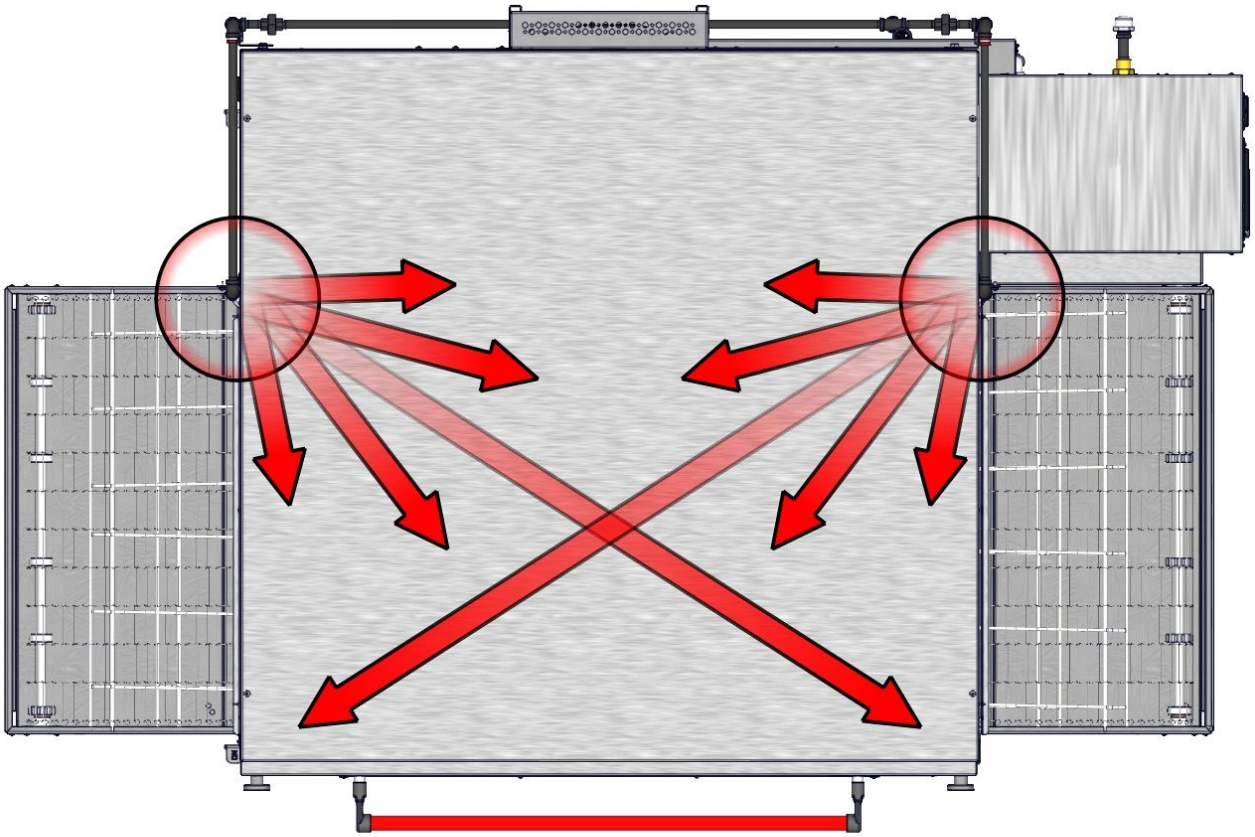
All of these elements need to be interconnected mechanically with wire rope cables, and a piping system must connect the tank with fire agent to the nozzles in both the oven and hood.

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.

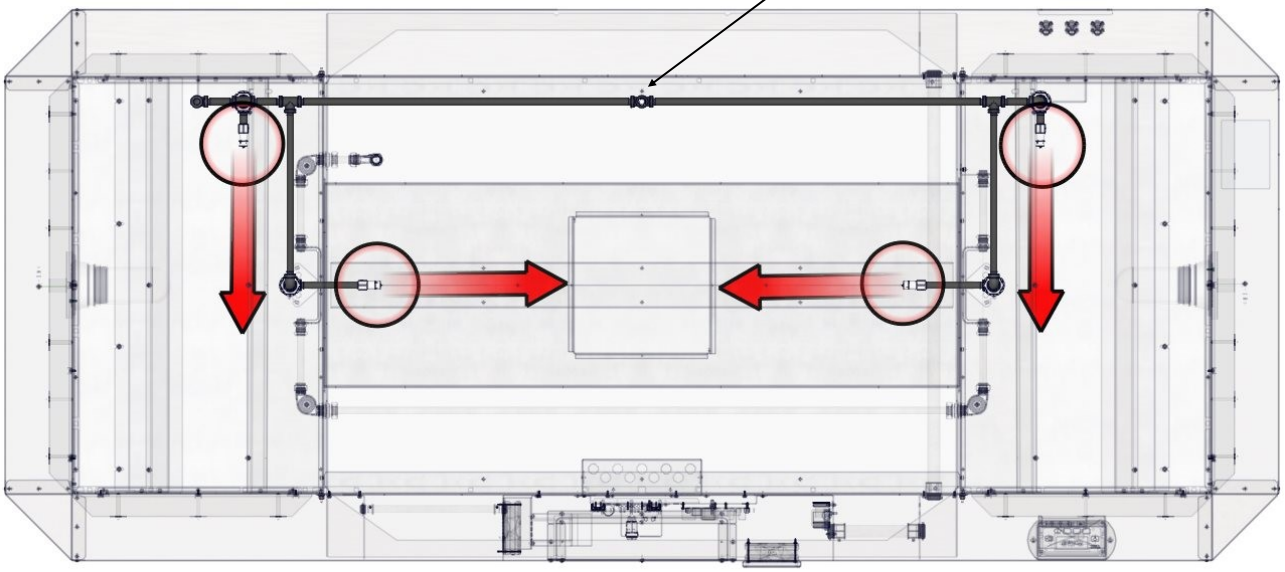
Exploded View of Oven Fire Suppression



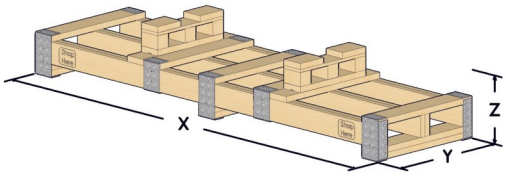
Transparent View of Fire Suppression Piping
(Arrows Represent Fire Expellant Direction)



Square Head Plug: Use If Needed For Nozzle In Vertical Duct To Roof.



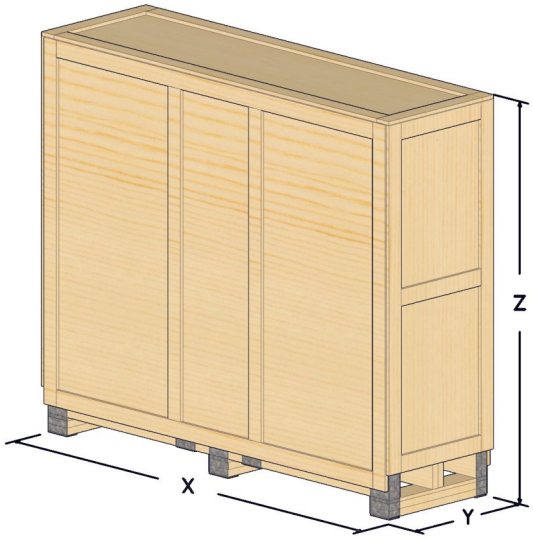
Domestic Wood Crate Pallets



Domestic Wood Crate Dimensions				
Oven Model	Gas Oven			
	X	Y	Z	Z (With Oven)
1832	85 5/8 [2175]	31 5/8 [803]	17 4/7 [446]	60 [1526]
2336	85 5/8 [2175]	31 5/8 [803]	17 4/7 [446]	63 4/5 [1621]
2440	85 5/8 [2175]	31 5/8 [803]	17 4/7 [446]	66 [1678]
3240	85 5/8 [2175]	31 5/8 [803]	17 4/7 [446]	74 [1881]
3255	115 5/8 [2937]	31 5/8 [803]	17 1/4 [438]	73 3/4 [1873]
3855	115 5/8 [2937]	31 5/8 [803]	17 1/4 [438]	79 3/4 [2026]
4455	115 5/8 [2937]	31 5/8 [803]	17 1/4 [438]	79 3/4 [2026]
3270	115 5/8 [2937]	31 5/8 [803]	15 [381]	71 1/2 [1816]
3870	115 5/8 [2937]	31 5/8 [803]	15 [381]	77 1/2 [1969]
3280	115 5/8 [2937]	31 5/8 [803]	15 [381]	77 1/2 [1969]

Domestic Wood Crate Dimensions				
Oven Model	Gas Oven			
	X	Y	Z	Z (With Oven)
3250-DS	85 5/8 [2175]	37 5/8 [956]	15 [381]	71 1/2 [1816]
3265-DS	115 5/8 [2937]	37 5/8 [956]	15 [381]	71 1/2 [1816]
3280-DS	115 5/8 [2937]	37 5/8 [956]	15 [381]	71 1/2 [1816]
3880-DS	115 5/8 [2937]	37 5/8 [956]	15 [381]	77 1/2 [1969]

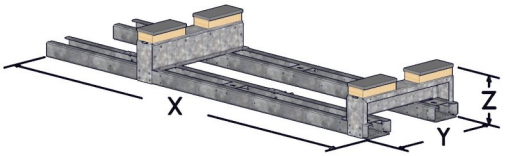
International Wooden Crates



Int'l Wood Crate Dimensions			
Oven Model	Gas Oven		
	X	Y	Z
1832	76 [1930]	29 3/4 [756]	63 1/2 [1613]
2336	84 [2134]	29 3/4 [756]	69 1/2 [1765]
2440	84 [2134]	29 3/4 [756]	69 1/2 [1765]
3240	84 [2134]	29 3/4 [756]	77 1/2 [1969]
3255	99 [2515]	29 3/4 [756]	77 1/2 [1969]
3855	99 [2515]	29 3/4 [756]	83 1/2 [2121]
4455	99 [2515]	29 3/4 [756]	85 1/2 [2172]
3270	115 1/2 [2934]	29 3/4 [756]	77 1/2 [1969]
3870	115 1/2 [2934]	29 3/4 [756]	83 1/2 [2121]
3280	115 1/2 [2934]	29 3/4 [756]	83 1/2 [2121]

Int'l Wood Crate Dimensions			
Oven Model	Gas Oven		
	X	Y	Z
3250-DS	84 [2134]	35 3/4 [908]	77 1/2 [1969]
3265-DS	99 [2515]	35 3/4 [908]	77 1/2 [1969]
3280-DS	115 1/2 [2934]	35 3/4 [908]	77 1/2 [1969]
3880-DS	115 1/2 [2934]	35 3/4 [908]	83 1/2 [2121]

Metal Skids (Containers Only)

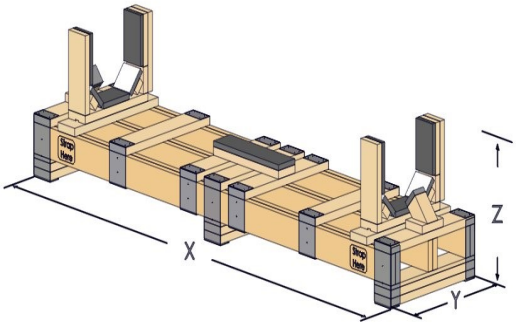


Metal Skid Dimensions				
Oven Model	Gas Oven			
	X	Y	Z	Z (With Oven)
1832	55 [1397]	21 2/3 [551]	8 5/8 [219]	51 1/8 [1299]
2336	59 [1499]	21 2/3 [551]	8 5/8 [219]	54 7/8 [1394]
2440	63 [1600]	21 2/3 [551]	8 5/8 [219]	57 1/8 [1451]
3240	63 [1600]	21 2/3 [551]	8 5/8 [219]	65 1/8 [1654]
3255	78 [1981]	21 2/3 [551]	8 5/8 [219]	65 1/8 [1654]
3855	78 [1981]	21 2/3 [551]	8 5/8 [219]	71 1/8 [1807]
4455	78 [1981]	21 2/3 [551]	8 5/8 [219]	77 1/8 [1959]
3270	115 [2921]	21 2/3 [551]	9 3/4 [248]	66 1/4 [1683]
3870	115 [2921]	21 2/3 [551]	9 3/4 [248]	72 1/4 [1835]
3280	115 [2921]	21 2/3 [551]	9 3/4 [248]	66 1/4 [1683]

Metal Skid Dimensions				
Oven Model	Gas Oven			
	X	Y	Z	Z (With Oven)
3250-DS	68 [1727]	27 2/3 [704]	8 5/8 [219]	65 1/8 [1654]
3265-DS	97 [2464]	27 2/3 [704]	8 5/8 [219]	65 1/8 [1654]
3280-DS	115 [2921]	27 2/3 [704]	9 3/4 [248]	66 1/4 [1683]
3880-DS	115 [2921]	27 2/3 [704]	9 3/4 [248]	72 1/4 [1835]

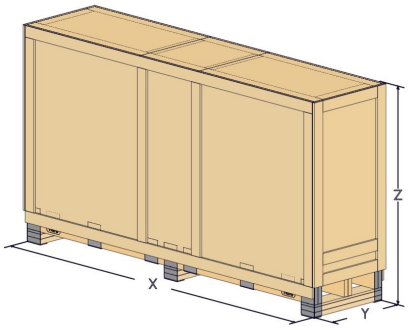
NOTE: All dimensions in inches [millimeters], ± 1/4 [6], unless otherwise noted.

Domestic Hood Crates



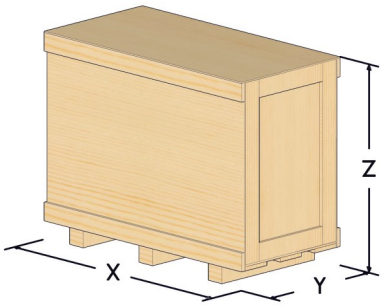
Hood Crate Dimensions			
Oven Model	X	Y	Z (With Hood)
1832	103 3/8 [2626]	27 7/8 [708]	46 3/4 [1187]
2336	103 3/8 [2626]	27 7/8 [708]	52 3/4 [1340]
2440	103 3/8 [2626]	27 7/8 [708]	52 3/4 [1340]
3240	103 3/8 [2626]	27 7/8 [708]	60 3/4 [1543]
3250DS	118 3/8 [3007]	27 7/8 [708]	60 3/4 [1543]
3255	118 3/8 [3007]	27 7/8 [708]	60 3/4 [1543]
3855	118 3/8 [3007]	27 7/8 [708]	66 3/4 [1695]
4455	118 3/8 [3007]	27 7/8 [708]	72 3/4 [1848]
3265DS	133 3/8 [3388]	27 7/8 [708]	60 3/4 [1543]
3270	133 3/8 [3388]	27 7/8 [708]	60 3/4 [1543]
3870	133 3/8 [3388]	27 7/8 [708]	66 3/4 [1695]
3280	148 3/8 [3769]	27 7/8 [708]	60 3/4 [1543]
3280DS	148 3/8 [3769]	27 7/8 [708]	60 3/4 [1543]
3880DS	148 3/8 [3769]	27 7/8 [708]	66 3/4 [1695]

International Hood Crates



Hood Crate Dimensions			
Oven Model	X	Y	Z (With Hood)
1832	105 [2667]	29 1/2 [749]	65 3/4 [1668]
2336	105 [2667]	29 1/2 [749]	65 3/4 [1668]
2440	105 [2667]	29 1/2 [749]	65 3/4 [1668]
3240	105 [2667]	29 1/2 [749]	65 3/4 [1668]
3250DS	120 [3048]	29 1/2 [749]	65 3/4 [1668]
3255	120 [3048]	29 1/2 [749]	65 3/4 [1668]
3855	120 [3048]	29 1/2 [749]	71 3/4 [1821]
4455	120 [3048]	29 1/2 [749]	77 3/4 [1973]
3265DS	135 [3429]	29 1/2 [749]	65 3/4 [1668]
3270	135 [3429]	29 1/2 [749]	65 3/4 [1668]
3870	135 [3429]	29 1/2 [749]	71 3/4 [1821]
3280	150 [3810]	29 1/2 [749]	65 3/4 [1668]
3280DS	150 [3810]	29 1/2 [749]	65 3/4 [1668]
3880DS	150 [3810]	29 1/2 [749]	71 3/4 [1821]

Shroud Crates

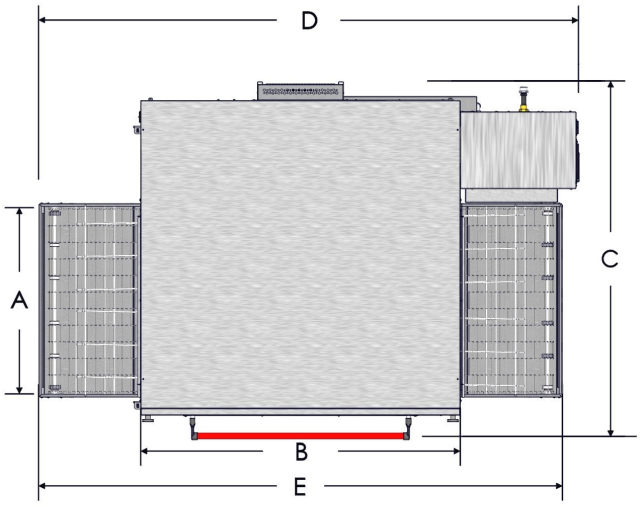


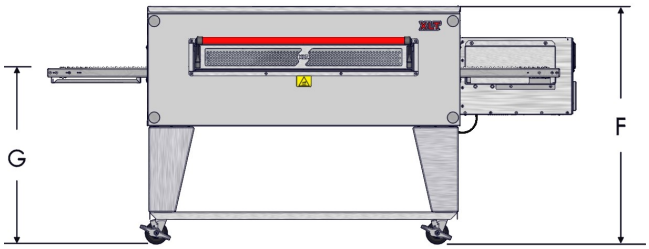
Shroud Crate Dimensions			
Oven Model	X	Y	Z
18xx-1	51 1/4 [1302]	25 1/2 [648]	27 1/2 [699]
18xx-2			
18xx-3	66 1/4 [1683]	25 1/2 [648]	27 1/2 [699]
24xx-1	51 1/4 [1302]	25 1/2 [648]	31 1/2 [800]
24xx-2			
24xx-3	66 1/4 [1683]	25 1/2 [648]	31 1/2 [800]

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

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

Single Stack





SINGLE OVEN	A	B	C	D	E	F	G	OVEN WEIGHT
1832	18 [457]	32 [813]	47 5/6 [1215]	70 1/4 [1784]	67 1/4 [1708]	43 [1092]	32 [813]	569 [258]
2336	23 [584]	36 [914]	51 [1295]	70 1/4 [1784]	65 3/4 [1670]	43 [1092]	32 [813]	634 [288]
2440	24 [610]	40 [1016]	53 5/6 [1367]	78 1/4 [1988]	75 1/4 [1911]	43 [1092]	32 [813]	706 [320]
3240	32 [813]	40 [1016]	61 5/6 [1570]	78 1/4 [1988]	75 1/4 [1911]	43 [1092]	32 [813]	817 [371]
3255	32 [813]	55 [1397]	61 5/6 [1570]	93 1/4 [2369]	90 1/4 [2292]	43 [1092]	32 [813]	993 [450]
3855	38 [965]	55 [1397]	67 5/6 [1723]	93 1/4 [2369]	90 1/4 [2292]	43 [1092]	32 [813]	1065 [483]
4455	44 [1118]	55 [1397]	73 5/6 [1875]	93 1/4 [2369]	90 1/4 [2292]	43 [1092]	32 [813]	1131 [513]
3270-1B	32 [813]	70 [1778]	61 5/6 [1570]	108 [2743]	105 1/4 [2673]	43 [1092]	32 [813]	1169 [530]
3270-2B	32 [813]	70 [1778]	61 5/6 [1570]	111 [2819]	105 1/4 [2673]	43 [1092]	32 [813]	1273 [577]
3870	38 [965]	70 [1778]	67 5/6 [1723]	111 [2819]	105 1/4 [2673]	43 [1092]	32 [813]	1388 [630]
3280	32 [813]	80 [2032]	61 5/6 [1570]	110 5/8 [2810]	110 4/5 [2814]	43 [1092]	32 [813]	1369 [621]

SINGLE OVEN	CRATED WEIGHTS (1 CRATE)		
	DOM. WOOD	INTL. WOOD	METAL SKID
1832	696 [316]	747 [339]	624 [283]
2336	761 [345]	826 [375]	691 [313]
2440	833 [378]	898 [407]	766 [347]
3240	944 [428]	1015 [460]	877 [398]
3255	1154 [523]	1223 [555]	1061 [481]
3855	1226 [556]	1300 [590]	1133 [514]
4455	1292 [586]	1363 [618]	1199 [544]
3270-1B	1317 [597]	1413 [641]	1280 [581]
3270-2B	1421 [645]	1517 [688]	1384 [628]
3870	1536 [697]	1638 [743]	1499 [680]
3280	1517 [688]	1613 [732]	1480 [671]

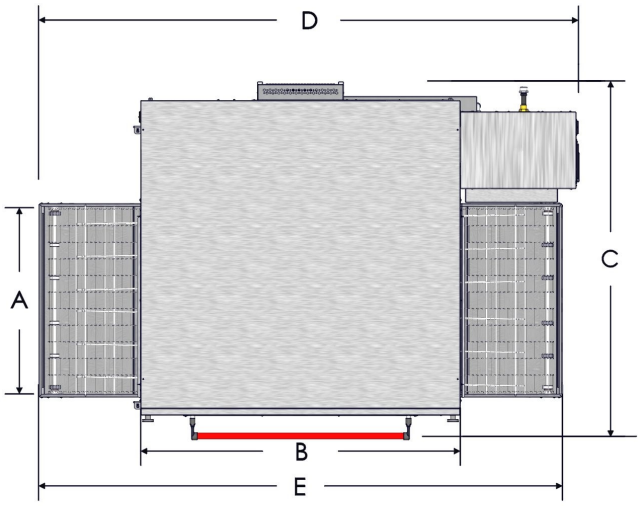
DS Models

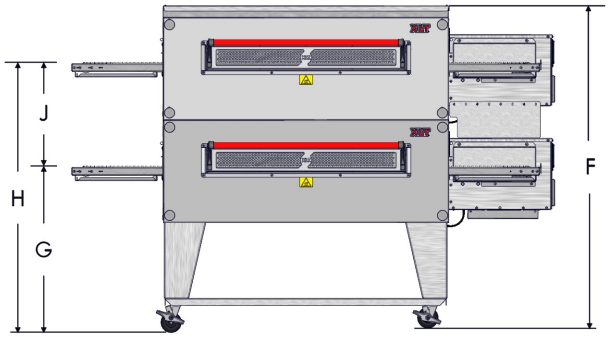
SINGLE OVEN	A	B	C	D	E	F	G	OVEN WEIGHT
3250-DS	32 [813]	50 [1270]	61 7/8 [1572]	77 7/8 [1978]	78 1/4 [1988]	48 5/8 [1235]	35 [889]	971 [440]
3265-DS	32 [813]	65 [1651]	61 7/8 [1572]	93 [2362]	93 1/4 [2369]	48 5/8 [1235]	35 [889]	1251 [567]
3280-DS	32 [813]	80 [2032]	61 7/8 [1572]	108 [2743]	105 1/4 [2673]	48 5/8 [1235]	35 [889]	1438 [652]
3880-DS	38 [965]	80 [2032]	67 7/8 [1724]	108 [2743]	105 1/4 [2673]	48 5/8 [1235]	35 [889]	1584 [718]

SINGLE OVEN	CRATED WEIGHTS (1 CRATE)		
	DOM. WOOD	INTL. WOOD	METAL SKID
3250-DS	1097 [498]	1178 [534]	1037 [470]
3265-DS	1409 [639]	1492 [677]	1334 [605]
3280-DS	1596 [724]	1698 [770]	1552 [704]
3880-DS	1742 [790]	1849 [839]	1698 [770]

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

Double Stack





DOUBLE STACK	A	B	C	D	E	F	G	H	J	OVEN WEIGHT
1832	18 [457]	32 [813]	47 5/6 [1215]	70 1/4 [1784]	67 1/4 [1708]	63 [1600]	32 [813]	52 [1321]	20 [508]	1034 [469]
2336	23 [584]	36 [914]	51 [1295]	70 1/4 [1784]	65 3/4 [1670]	63 [1600]	32 [813]	52 [1321]	20 [508]	1151 [522]
2440	24 [610]	40 [1016]	53 5/6 [1367]	78 1/4 [1988]	75 1/4 [1911]	63 [1600]	32 [813]	52 [1321]	20 [508]	1286 [583]
3240	32 [813]	40 [1016]	61 5/6 [1570]	78 1/4 [1988]	75 1/4 [1911]	63 [1600]	32 [813]	52 [1321]	20 [508]	1483 [673]
3255	32 [813]	55 [1397]	61 5/6 [1570]	93 1/4 [2369]	90 1/4 [2292]	63 [1600]	32 [813]	52 [1321]	20 [508]	1800 [816]
3855	38 [965]	55 [1397]	67 5/6 [1723]	93 1/4 [2369]	90 1/4 [2292]	63 [1600]	32 [813]	52 [1321]	20 [508]	1931 [876]
4455	44 [1118]	55 [1397]	73 5/6 [1875]	93 1/4 [2369]	90 1/4 [2292]	63 [1600]	32 [813]	52 [1321]	20 [508]	2047 [929]
3270-1B	32 [813]	70 [1778]	61 5/6 [1570]	108 [2743]	105 1/4 [2673]	63 [1600]	32 [813]	52 [1321]	20 [508]	2119 [961]
3270-2B	32 [813]	70 [1778]	61 5/6 [1570]	111 [2819]	105 1/4 [2673]	63 [1600]	32 [813]	52 [1321]	20 [508]	2329 [1056]
3870	38 [965]	70 [1778]	67 5/6 [1723]	111 [2819]	105 1/4 [2673]	63 [1600]	32 [813]	52 [1321]	20 [508]	2534 [1149]
3280	32 [813]	80 [2032]	61 5/6 [1570]	110 5/8 [2810]	110 4/5 [2814]	63 [1600]	32 [813]	52 [1321]	20 [508]	2496 [1132]

DOUBLE OVEN	CRATED WEIGHTS (2 CRATES)		
	DOM. WOOD	INTL. WOOD	METAL SKID
1832	1288 [584]	1390 [630]	1143 [518]
2336	1405 [637]	1534 [696]	1265 [574]
2440	1540 [699]	1669 [757]	1405 [637]
3240	1737 [788]	1878 [852]	1602 [727]
3255	2121 [962]	2260 [1025]	1936 [878]
3855	2252 [1021]	2401 [1089]	2067 [938]
4455	2368 [1074]	2511 [1139]	2183 [990]
3270-1B	2415 [1095]	2607 [1183]	2340 [1061]
3270-2B	2625 [1191]	2817 [1278]	2550 [1157]
3870	2830 [1284]	3033 [1376]	2755 [1250]
3280	2792 [1266]	2984 [1354]	2717 [1232]

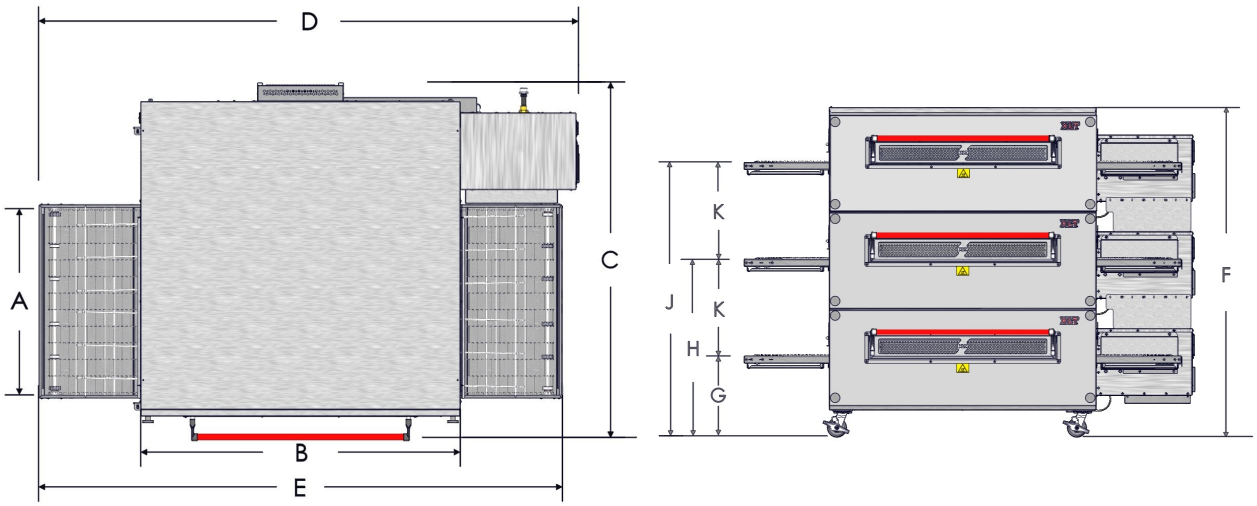
DS Models

DOUBLE STACK	A	B	C	D	E	F	G	H	J	OVEN WEIGHT
3250-DS	32 [813]	50 [1270]	61 7/8 [1572]	77 7/8 [1978]	78 1/4 [1988]	67 3/4 [1721]	28 [711]	54 [1372]	26 [660]	1764 [800]
3265-DS	32 [813]	65 [1651]	61 7/8 [1572]	93 [2362]	93 1/4 [2369]	67 3/4 [1721]	28 [711]	54 [1372]	26 [660]	2289 [1038]
3280-DS	32 [813]	80 [2032]	61 7/8 [1572]	108 [2743]	105 1/4 [2673]	67 3/4 [1721]	28 [711]	54 [1372]	26 [660]	2628 [1192]
3880-DS	38 [965]	80 [2032]	67 7/8 [1724]	108 [2743]	105 1/4 [2673]	67 3/4 [1721]	28 [711]	54 [1372]	26 [660]	2891 [1311]

DOUBLE OVEN	CRATED WEIGHTS (2 CRATES)		
	DOM. WOOD	INTL. WOOD	METAL SKID
3250-DS	2015 [914]	2177 [987]	1895 [860]
3265-DS	2605 [1182]	2770 [1256]	2455 [1114]
3280-DS	2944 [1335]	3147 [1427]	2855 [1295]
3880-DS	3207 [1455]	3421 [1552]	3118 [1414]

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

Triple Stack



TRIPLE STACK	A	B	C	D	E	F	G	H	J	K	OVEN WEIGHT
1832	18 [457]	32 [813]	47 5/6 [1215]	70 1/4 [1784]	67 1/4 [1708]	68 [1727]	17 [432]	37 [940]	57 [1448]	20 [508]	1343 [609]
2336	23 [584]	36 [914]	51 [1295]	70 1/4 [1784]	65 3/4 [1670]	68 [1727]	17 [433]	37 [941]	57 [1448]	20 [508]	1502 [681]
2440	24 [610]	40 [1016]	53 5/6 [1367]	78 1/4 [1988]	75 1/4 [1911]	68 [1727]	17 [432]	37 [940]	57 [1448]	20 [508]	1707 [774]
3240	32 [813]	40 [1016]	61 5/6 [1570]	78 1/4 [1988]	75 1/4 [1911]	68 [1727]	17 [433]	37 [941]	57 [1448]	20 [508]	2005 [909]
3255	32 [813]	55 [1397]	61 5/6 [1570]	93 1/4 [2369]	90 1/4 [2292]	68 [1727]	17 [432]	37 [940]	57 [1448]	20 [508]	2605 [1182]
3855	38 [965]	55 [1397]	67 5/6 [1723]	93 1/4 [2369]	90 1/4 [2292]	68 [1727]	17 [433]	37 [941]	57 [1448]	20 [508]	2994 [1358]
4455	44 [1118]	55 [1397]	73 5/6 [1875]	93 1/4 [2369]	90 1/4 [2292]	68 [1727]	17 [432]	37 [940]	57 [1448]	20 [508]	3146 [1427]
3270-1B	32 [813]	70 [1778]	61 5/6 [1570]	108 [2743]	105 1/4 [2673]	68 [1727]	17 [433]	37 [941]	57 [1448]	20 [508]	3064 [1390]
3270-2B	32 [813]	70 [1778]	61 5/6 [1570]	111 [2819]	105 1/4 [2673]	68 [1727]	17 [432]	37 [940]	57 [1448]	20 [508]	3559 [1614]
3870	38 [965]	70 [1778]	67 5/6 [1723]	111 [2819]	105 1/4 [2673]	68 [1727]	17 [433]	37 [941]	57 [1448]	20 [508]	3801 [1724]
3280	32 [813]	80 [2032]	61 5/6 [1570]	110 5/8 [2810]	110 4/5 [2814]	68 [1727]	17 [432]	37 [940]	57 [1448]	20 [508]	3789 [1719]

TRIPLE OVEN	CRATED WEIGHTS (3 CRATES)		
	DOM. WOOD	INTL. WOOD	METAL SKID
1832	1724 [782]	1877 [851]	1507 [684]
2336	1883 [854]	2076 [942]	1673 [759]
2440	2088 [947]	2281 [1035]	1885 [855]
3240	2386 [1082]	2597 [1178]	2183 [990]
3255	3086 [1400]	3294 [1494]	2809 [1274]
3855	3475 [1576]	3698 [1677]	3198 [1451]
4455	3627 [1645]	3842 [1743]	3350 [1520]
3270-1B	3508 [1591]	3796 [1722]	3395 [1540]
3270-2B	4003 [1816]	4291 [1946]	3890 [1764]
3870	4245 [1925]	4549 [2063]	4132 [1874]
3280	4233 [1920]	4521 [2051]	4120 [1869]

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

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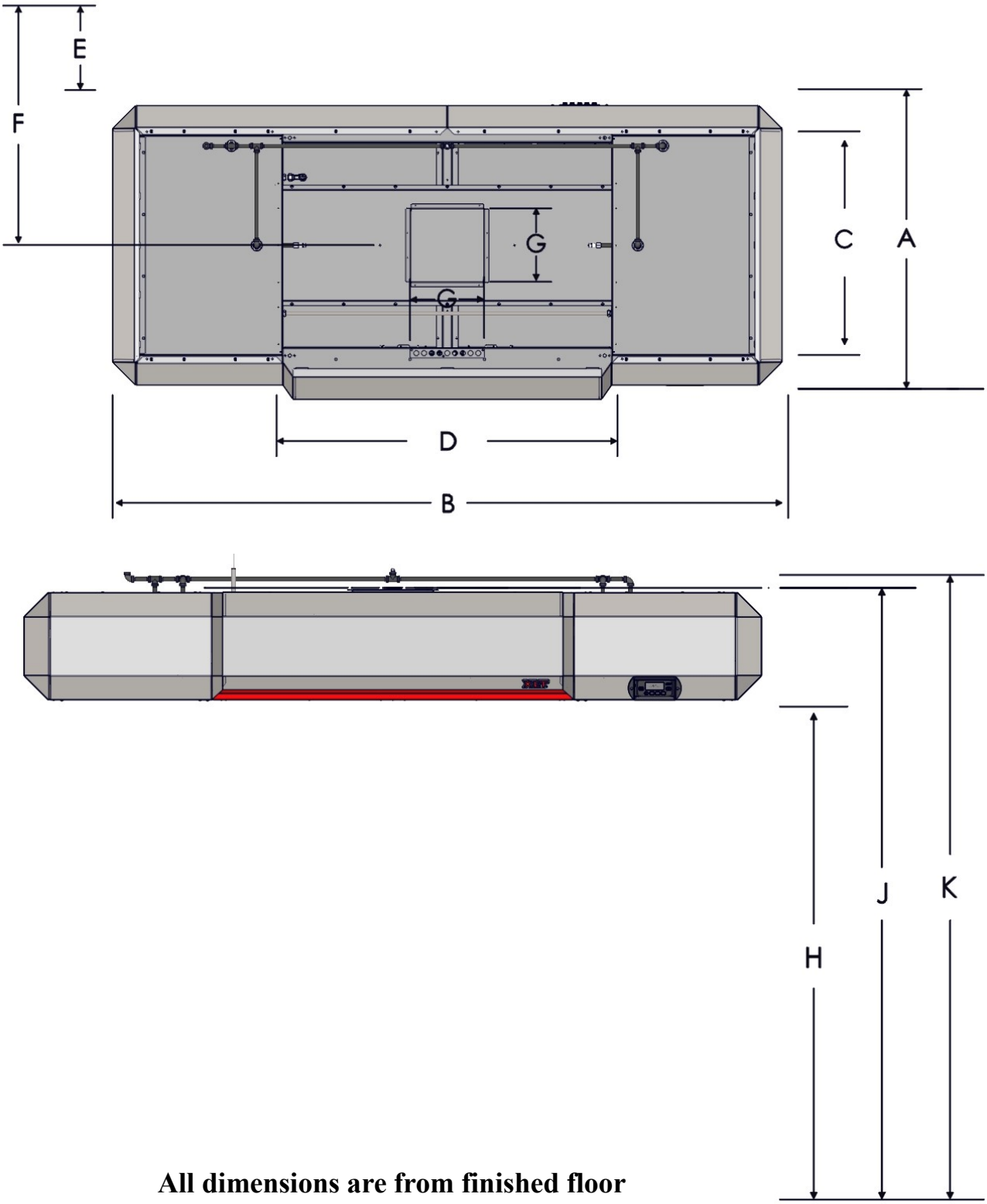

All dimensions are from finished floor

Oven Model	Hood Dimensions										Hood Only Weights	Hood & Shroud Weights		Crated Weight Domestic			Crated Weight International		
	A	B	C	D	E*	F*	G	H	J	K		Double	Triple	Hood	Double	Triple	Hood	Double	Triple
1832	33 1/2 [851]	85 1/4 [2165]	21 1/2 [546]	30 1/4 [768]		31 [787]					271 [123]	454 [206]	511 [232]	477 [216]	629 [285]	741 [336]	561 [254]	762 [346]	825 [374]
2440	39 1/2 [1003]	93 1/4 [2369]	27 1/2 [699]	38 1/4 [972]		34 [864]					314 [142]	513 [233]	574 [260]	525 [238]	688 [312]	811 [368]	609 [276]	828 [376]	895 [406]
3240	47 1/2 [1207]	93 1/4 [2369]	35 1/2 [902]	38 1/4 [972]	15 1/4	38 [965]	12	69 5/8 ±1/8	85 3/8	88 1/8	349 [158]	579 [263]	646 [293]	564 [256]	753 [342]	891 [404]	648 [294]	901 [409]	975 [442]
3250 DS	47 1/2 [1207]	108 1/4 [2750]	35 1/2 [902]	53 1/4 [1353]		38 [965]					389 [176]	619 [281]		634 [288]	819 [371]		725 [329]	978 [444]	
3255	47 1/2 [1207]	108 1/4 [2750]	35 1/2 [902]	53 1/4 [1353]	[387]	38 [965]	[305]	[1768]	[2169]	[2238]	389 [176]	619 [281]	687 [312]	634 [288]	819 [371]	962 [436]	725 [329]	978 [444]	1053 [478]
3265 DS	47 1/2 [1207]	123 1/4 [3131]	35 1/2 [902]	68 1/4 [1734]		38 [965]					425 [193]	673 [305]		693 [314]	890 [404]		791 [359]	1063 [482]	
3270	47 1/2 [1207]	123 1/4 [3131]	35 1/2 [902]	68 1/4 [1734]		38 [965]					425 [193]	655 [297]	722 [327]	693 [314]	873 [396]	1020 [463]	791 [359]	1044 [474]	1118 [507]
3280	47 1/2 [1207]	138 1/4 [3512]	35 1/2 [902]	83 1/4 [2115]		38 [965]					461 [209]	708 [321]	757 [343]	743 [337]	936 [425]	1069 [485]	852 [386]	1124 [510]	1179 [535]
3280 DS	47 1/2 [1207]	138 1/4 [3512]	35 1/2 [902]	83 1/4 [2115]		38 [965]					461 [209]	708 [321]		743 [337]	936 [425]		852 [386]	1124 [510]	
3855	53 1/2 [1359]	108 1/4 [2750]	41 1/2 [1054]	53 1/4 [1353]		41 [1041]					419 [190]	666 [302]	737 [334]	668 [303]	866 [393]	1017 [461]	765 [347]	1036 [470]	1114 [505]
3870	53 1/2 [1359]	123 1/4 [3131]	41 1/2 [1054]	68 1/4 [1734]		41 [1041]					453 [205]	703 [319]	775 [352]	724 [328]	921 [418]	1078 [489]	828 [376]	1103 [500]	1182 [536]
3880 DS	53 1/2 [1359]	138 1/4 [3512]	41 1/2 [1054]	83 1/4 [2115]		41 [1041]					453 [205]	743 [337]		779 [353]	971 [440]		895 [406]	1170 [531]	
4455	59 1/2 [1511]	108 1/4 [2750]	47 1/2 [1207]	53 1/4 [1353]		44 [1118]					442 [200]	712 [323]	786 [357]	694 [315]	911 [413]	1073 [487]	796 [361]	1092 [495]	1175 [533]

Exhaust Fan And Curb Dimensions			Crated Weight (Stacked)
31 [787]	31 [787]	67 [1702]	185 [84]

NOTE

* E and F are the minimum distances from either combustible or non combustible wall structure.

	Exhaust Flow Rates VELOCITY (min. recommended)							
	Ovens On			18xx	24xx	32xx	38xx	44xx
	Top	Middle	Bottom					
Single	X			187.5 [57.15]	187.5 [57.15]	93.75 [28.58]	93.75 [28.58]	93.75 [28.58]
Double	X			187.5 [57.15]	187.5 [57.15]	93.75 [28.58]	93.75 [28.58]	93.75 [28.58]
			X	187.5 [57.15]	187.5 [57.15]	125.625 [38.29]	150 [45.72]	178.125 [54.29]
	X		X	187.5 [57.15]	187.5 [57.15]	125.625 [38.29]	150 [45.72]	178.125 [54.29]
Triple	X			187.5 [57.15]	187.5 [57.15]	93.75 [28.58]	93.75 [28.58]	93.75 [28.58]
		X		187.5 [57.15]	187.5 [57.15]	125.625 [38.29]	150 [45.72]	178.125 [54.29]
			X	202.5 [61.72]	270 [82.3]	180 [54.86]	213.75 [65.15]	255 [77.72]
	X	X		187.5 [57.15]	187.5 [57.15]	125.625 [38.29]	150 [45.72]	178.125 [54.29]
	X		X	202.5 [61.72]	270 [82.3]	180 [54.86]	213.75 [65.15]	255 [77.72]
		X	X	202.5 [61.72]	270 [82.3]	180 [54.86]	213.75 [65.15]	255 [77.72]
	X	X	X	202.5 [61.72]	270 [82.3]	180 [54.86]	213.75 [65.15]	255 [77.72]

NOTE

All values are FPM [M/Min] unless otherwise noted. Figures represent VELOCITY measured at the Grease Filter. Verify through building codes what the minimum required CFM velocity is and that it is greater than the values listed in the above table for the size and quantity of ovens in below the hood.

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

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 XLT 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, and should be performed by a licensed contractor. A properly engineered and installed ventilation hood and HVAC system will expedite approval, reduce all maintenance costs, and provide a more comfortable working environment. XLT also recommends that the operator controls for the ovens and the operator control for the exhaust fan be interlocked so that the exhaust fan gets energized whenever the ovens are turned on.

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:

1. The oven must be operating at user defined temperature.
2. The conveyor must be turned off.
3. The ventilation hood exhaust fan must be turned on.
4. Put a smoke candle in a pan on the conveyor belt at the center of the oven.
5. Observe the smoke pattern coming out of the oven.
6. 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 Installation &Operation 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 gas oven

☐Yes ☐No • Dedicated disconnect for each electric oven

☐Yes ☐No • All applicable dedicated circuits are installed for the XLT hood

☐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 XLT hood

☐Yes ☐No • Install Roof Curb

☐Yes ☐No • Install Exhaust Fan (Adequate Fan for installation)

☐Yes ☐No • Install Duct

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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		X
Assembly of new hood per XLT Installation & Operation Manual		X
Suspend XLT Hood from ceiling		X
Weld ducting to XLT Hood		X
Install new exhaust fan on roof		X
Supply power to XLT Hood		X
Install Duct Cover or Valance above XLT Hood		X
Supply wiring from TS1 R3, R4, R5 to exhaust fan		X
Assemble upper and lower shroud assemblies	X	
Install shrouds assembly	X	
Assembly of new ovens per XLT Installation & Operation Manual	X	
Bases assembled and set in place	X	
Ovens moved and stacked with proper lifting equipment	X	
Peel all PVC	X	
Assemble shrouds & brackets to XLT Oven/Hood	X	
Install FS to oven	X	
Connecting fuel to XLT products	X	
Supply power to XLT Oven(s)	X	
Install piping and drip legs	X	
Check for leaks	X	
Install flexible gas hoses	X	
Connection may require Permit and Code Inspections		X
Relocate Make-Up-Air to enter the room at the ends of the Ovens		X
Start-up per XLT Installation & Operation Manual:	X	

NOTE

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

DANGER

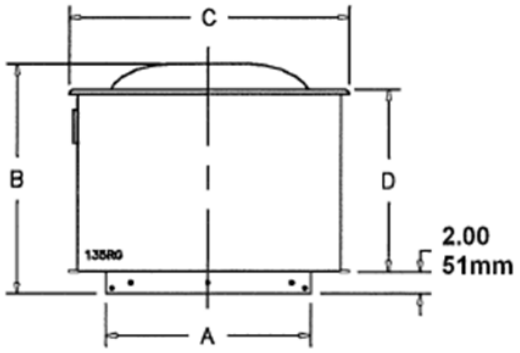
Installation of all gas appliances and ventilation exhaust hoods should only be performed by a qualified professional who has read and understands these instructions and is familiar with proper safety precautions. Read this manual thoroughly before installing or servicing this equipment.

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 ODell

Acme Engr & Mfg Co

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



Elevation View

A	B	C	D
19.00		26.41	16.59

DIMENSIONS (inches)

Rough Opening: 14.50 X 14.50

PDURG

Direct Drive Centrifugal Upblast Grease Roof Exhauster

Standard Construction Features

- Aluminum curb cap - Integral drain hole
- Backward inclined non-overloading aluminum wheel
- Conduit Post Through Windband
- Disconnect switch
- Heavy gauge aluminum housing
- Motor bearings are permanently lubricated unless special motor requirements are specified
- Quick release hood latches
- Restaurant applications
- Two-year limited warranty
- Underwriters Laboratories (UL762) for restaurant exhaust

Options & Accessories

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

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)

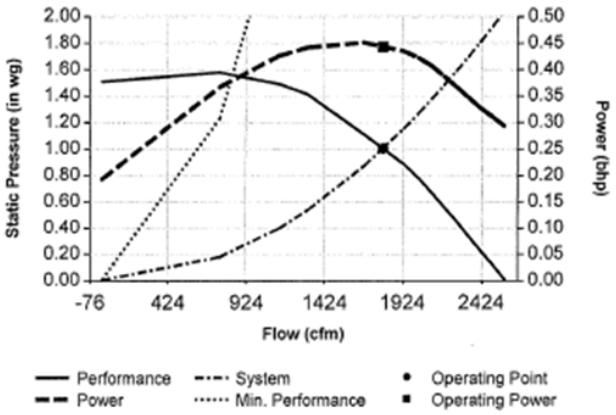
Qty	Model Size	Volume (cfm)	SP (in wg)	Power (bhp)	Speed (rpm)	TS (fpm)	OV (fpm)	Weight (lbs)
1	PDU135RG	1800	1.000	0.442	1623	5736	1333	0.00

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	dBA*	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 sones at 1.5 m (5ft) in a hemispherical free field calculated per AMCA Standard 301. Values are shown for installation Type A: free inlet hemispherical sone levels. The AMCA certified ratings seal applies to sone ratings only.



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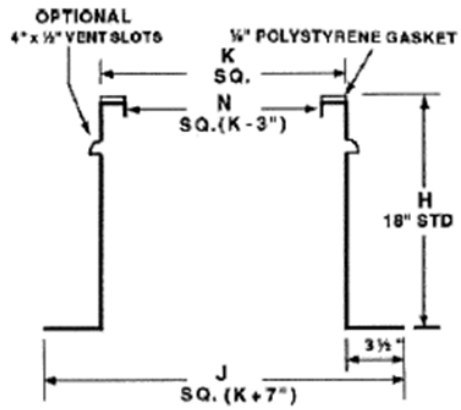
Acme Engineering and Manufacturing Corporation
P.O. Box 978, Muskogee, OK 74402

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

Acme Engr & Mfg Co

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



Elevation View

J	K	N
25.50	17.50	14.50

DIMENSIONS (inches)

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

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

Qty	Model Size
1	CR17.5 X 17.5

Weight (lbs)
21.00

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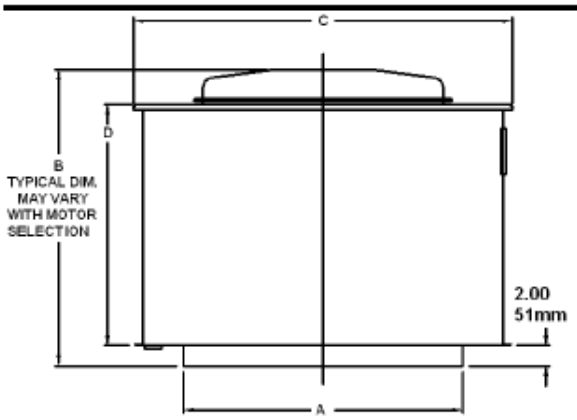
Acme Engineering and Manufacturing Corporation
P.O. Box 978, Muskogee, OK 74402

Project:PNURG 800/1500cfm
Location:
Customer:Wolfe Electric Inc
Architect:
Engineer:
Contractor:
Submitted by:Jerry Maxey

Wolfe Electric Inc

Print Date: 7/9/2013 11:48:34 AM



Elevation View

A	B	C	D
28.00	25.59	38.00	24.14

DIMENSIONS (inches)

Rough Opening: 23.50 X 23.50

PNURG

Belt Drive Centrifugal Upblast Roof Grease Exhauster

Standard Construction Features

- Aluminum curb cap · Integral drain hole
- Backward inclined non-overloading aluminum wheel
- Disconnect Switch - Weather Resistant Enclosure
- Heavy gauge aluminum housing
- Motor bearings are permanently lubricated unless special motor requirements are specified
- Pre-lubricated bearings in duplex split pillow block housing rated at L-50 life of 200,000 hours - 5-year limited warranty
- Quick release hood latches
- Restaurant applications
- Two-year limited warranty
- Underwriters Laboratories (UL762) for restaurant exhaust
- Vibration isolation
- W/ Variable pitch drives designed for 1.5 Service Factor

Options & Accessories

- Fan-to-Curb Hinge Kit
  CR26.5 X 26.5 x 18" High Galvanized Curb Self Flashing

PNU160RG 1/2 Hp 115/Single Phase/60 Hz/ODP 1 Speed w/TOL Standard Efficiency Motor RPM: 1750 Fan-to-Curb Hinge Kit

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

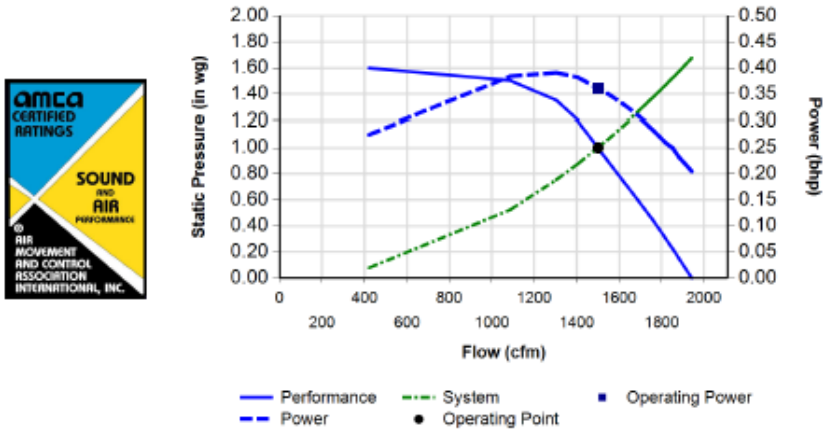
Qty	Model Size	Volume (cfm)	SP (in wg)	Power (bhp)	Speed (rpm)	TS (fpm)	OV (fpm)	Weight (lbs)
1	PNU160RG	1500	1.000	0.361	1396	6030	1500	148.00

Motor Info.		Fan Rating: UL762 CSA				
HP	Volts	Phase	Hz	Encl	RPM	Sp/Wdg
1/2	115	1	60	ODP	1750	1SPD

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

Octave	1	2	3	4	5	6	7	8	LwA	dBA*	Sones*	Static Eff	Total Eff
Sound Power	80.6	79.5	75.6	68.8	65.8	63.2	59.7	53.2	72.9	61.4	11.6	65.50	74.60

The sound ratings shown are loudness values in hemispherical sones at 1.5 m (5ft) in a hemispherical free field calculated per AMCA Standard 301. Values are shown for installation Type A: free inlet hemispherical sone levels. The AMCA certified ratings seal applies to sone ratings only.



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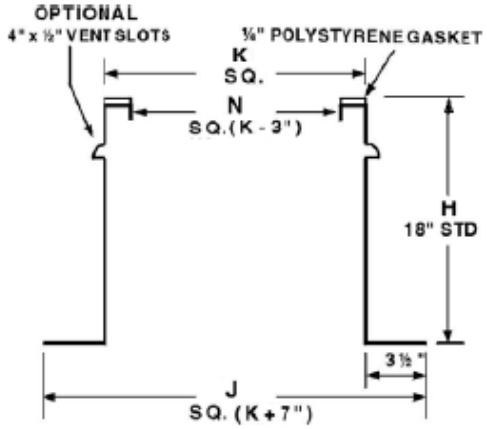
Acme Engineering and Manufacturing Corporation
P.O. Box 978, Muskogee, OK 74402

Project:PNURG 800/1500cfm
Location:
Customer:Wolfe Electric Inc
Architect:
Engineer:
Contractor:
Submitted by:Jerry Maxey

Wolfe Electric Inc

Print Date: 7/9/2013 11:48:34 AM



Elevation View

J	K	N
34.50	26.50	23.50

DIMENSIONS (inches)

CR26.5 X 26.5 x 18" High Galvanized Curb Self Flashing

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

Qty	Model Size	Weight (lbs)
1	CR26.5 X 26.5	43.00

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