



XL2 Double Rack Oven

THE HEART OF ARTISAN BAKERIES™

Design—The XL 2 is the latest development in cooking and baking technology. Combining air flow management, steam generation and thermal exchange, this adaptable equipment expertly accommodates your production needs. The flexible design accepts many styles of rack lifts, an option seldom available from other manufacturers.

The XL2's robust unitized body is constructed from 300 series stainless steel both inside and out. Many unique features distinguish this oven, including a "cool door" with heavy-duty hinges, a built-in ventilator, three piece modular construction and a rugged heat exchanger.

Steam System & Air Flow—A high capacity steam system is standard with the XL 2. Quick recovery and high steam generation negate the need for additional wait and excess temperature heat-up time. Pulse steam is standard for roasting applications, while timed intermittent steam is standard for baking.

Air velocity and volume are key elements of both baking and roasting convection ovens. The XL2 combines the correct balance of both to assure that an envelope of air surrounds the product. Complete control of air management, including the option of a DC drive to adjust fan speed, is in the hands of the operator, with easy-to-use controls.

Heat Exchanger—The heavy-duty heat exchanger is constructed completely of alloy 300 series stainless steel, assembled in a counter-flow pattern. This combination of metallurgy and design flow accomplishes an 85% thermal dynamic factor, lowering operational costs and giving optimum product bake development and crust quality.

Rack Lift & Rack Load—The cam style lifter is capable of lifting the heaviest loads in both baking and roasting capacities. Lifting the rack while the door is closing and setting it down when the door is opened, allows for ease of use and low maintenance. Trouble-free design eliminates the need for lifting motors and troublesome clutch devices. The carrier employs a 'four-corner' lifting device, allowing for unbalanced loads with



zero clearance to the floor. Different carrier options are available in order to accommodate many different styles of racks. Loading weight capacity is 1,200 lbs.



PLC Control & Panel Design—The XL2 is equipped with a PLC touch sensitive control screen. This screen allows all operation control of the oven, including memorization of 50 recipes. The PLC menu also provides access to 2 additional screens: Maintenance and Alarm. A PLC bypass allows complete manual operation and control over all oven features, including a manual thermostat, and steam.

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Quality & Performance Assurance

Our rack ovens are manufactured in two processes; first at the factory/foundry and then wiring and controls are added and fully tested at our South San Francisco facility. We then ship to our customers in the format required based on access to your bakery, in one, two or three pieces for field assembly. The XL2 has approvals for ETL and ETL Sanitation to meet safety and health code requirements and is installed only by qualified companies. The oven also meets zero clearance fire code rating on both the sides and back of the oven, to optimize space-planning.

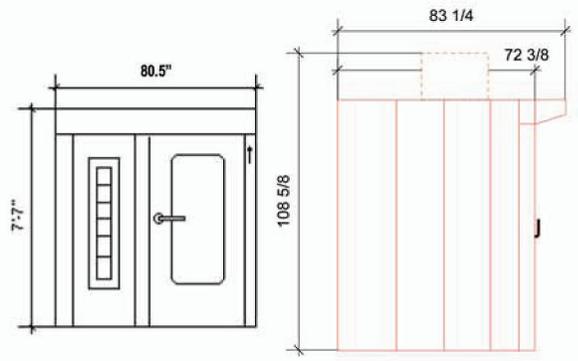
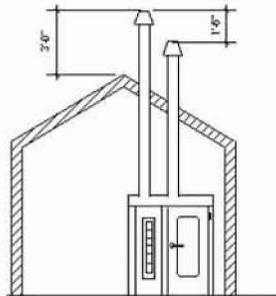
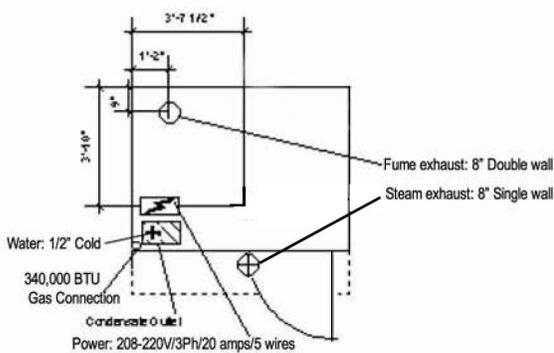
Oven Capacity—The oven is capable of baking 200, one pound loaves (5 strap) or 150 on-and-a-half pound loaves (5 strap) and up to 60 bun pans, depending on rack spacing and height. Loaded weight capacity is 1,200 pounds, standard.

Dimensions & Electro-mechanical Specifications

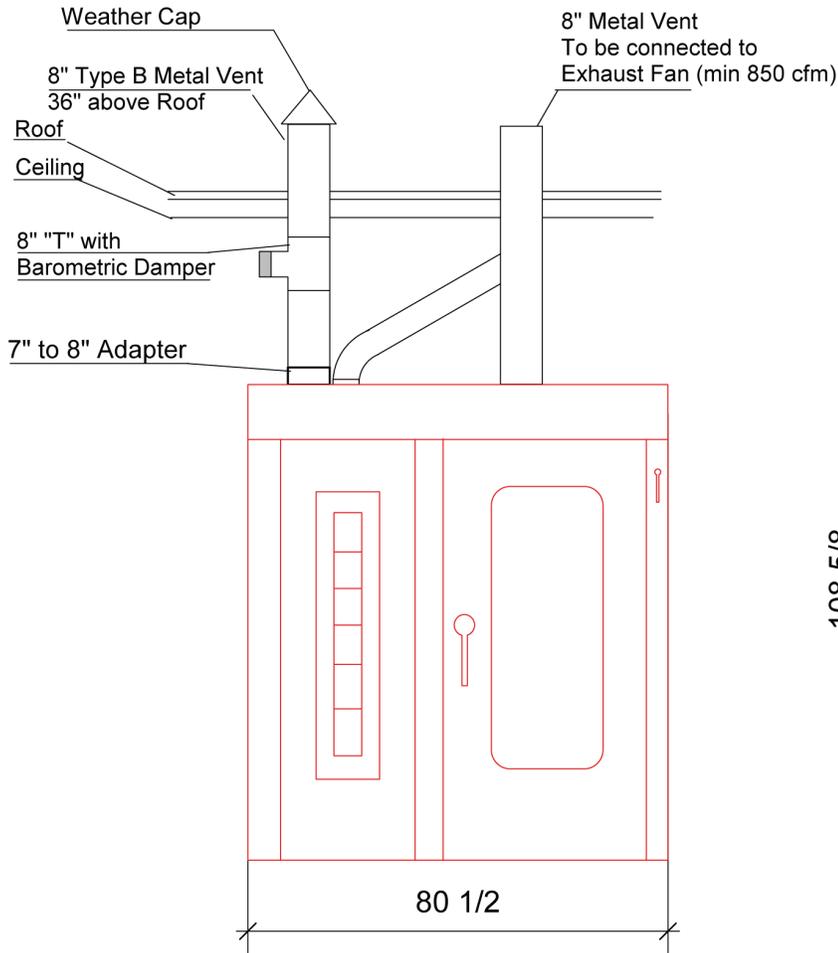
Floor space required:	81"W x 73"D x 109"H
Ventilation Connection:	8"
Combustion Connection:	8"
Gas Line Connection:	¾" ID connection, 350K BTU, 11"W.C max 5"W.C. Min
Water Line connection:	½" with 1" drain, 40 PSI minimum
BTU Capacity:	350,000 BTU
Electrical:	208-220V/3PH/60HZ/20Amps, 5-wire (ground and neutral)

See Contractor's Guide for detailed specifications

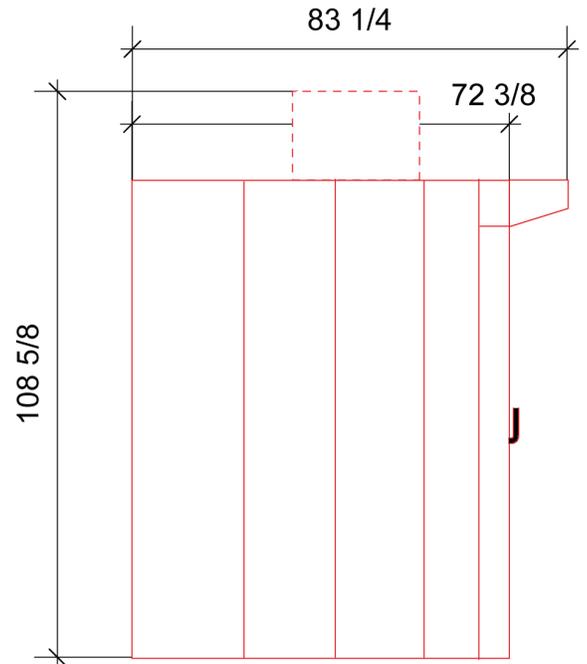
Always consult your local building, safety and health codes for the final word in requirements



XL2 Double Rack Oven



XL 2 Double Rack Gas Oven



Evac. Damper 5" Dia.

Electrical: 208 v/3 ph + N/ 20 amps
 Gas: 350,000 BTU's
 Floor sink needed left side (front or back of oven)

