

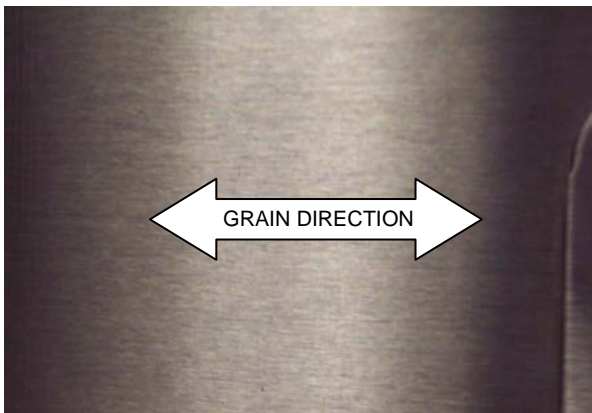
# Care and cleaning of your XLT Oven

*This document is meant to be a general guide to cleaning your oven. Follow manufacturer's instructions on any specific cleaning agents used.*

As with any appliance, periodic cleaning and maintenance is required. Many factors affect this schedule such as product mix and hours of usage. An example schedule is included at the end of this guide for your reference.

Your XLT oven is constructed of stainless steel. Most commercial cleaning agents may be used safely on all stainless steel surfaces. Check application restrictions on product label prior to usage. Observe recommended precautionary and safety measures as dictated by the product manufacturer.

Abrasive cleaners can scratch stainless steel surfaces. Use of this type of cleaning agent is not recommended for exterior surfaces.



The exterior surface of your oven has a texture or "grain". When cleaning, follow the grain of the surface to help maintain the proper appearance.



Unless otherwise specified, cleaning should be performed on a **cold** oven.

**Safety Notice:**

Disconnect power and close gas valves before cleaning



Remove the two (2) thumb screws and the conveyor flap.

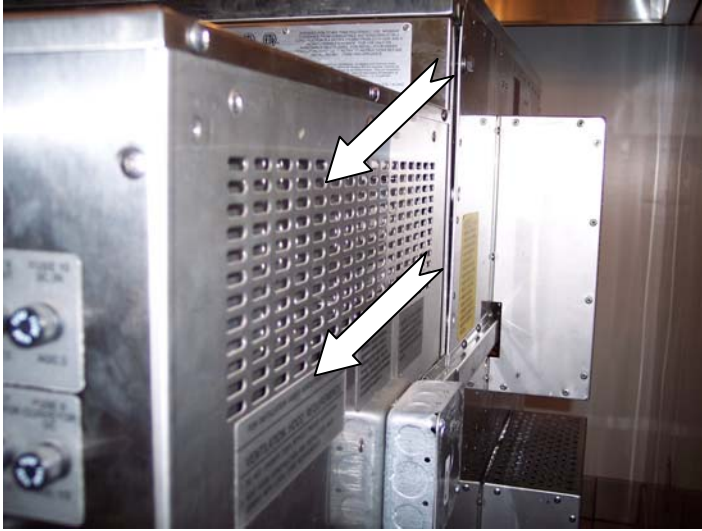


Remove accumulated grime from side of oven, control box, and conveyor cover. Repeat for the opposite side.



When cleaning the control box face and switches area, use a dampened cloth around controls, fuses, and switches. Do not spray cleaning agents in this area.

Also check and clean the cooling fan filter. Replacement filters may be purchased from XLT Ovens (part no. XC4108) or Grainger (part no. 4YD83).



Clean back of control box using a dampened cloth around breather holes and labels. Do not spray cleaning agents into this area.



Clean underneath the control box using a dampened cloth around breather holes and labels. Do not spray cleaning agents into this area.



Clean top, back, and bottom of motor cover using a dampened cloth around breather holes. Do not spray cleaning agents into this area.



Clean front of oven with a soft cloth or rag and cleaner. Wipe in the direction of the grain



Remember to clean the inside and outside surface of the sandwich window (if present) with a product specifically designated as safe for glass.

**Caution:** Some oven cleaners may etch or cause clouding to glass. Do not allow spray to come in contact with the window glass.



Remove the four (4) retaining knobs from the front panel.

**Caution:**  
Front panel is heavy! Do not allow it to fall.



For 70" ovens, it is *highly* recommended that two people handle the removal of the front panel.

Upon removal, place the front panel in a protected area. The inside may be cleaned as required to prevent excess buildup of material.

**DO NOT DISSASSEMBLE THE SANDWICH WINDOW!**



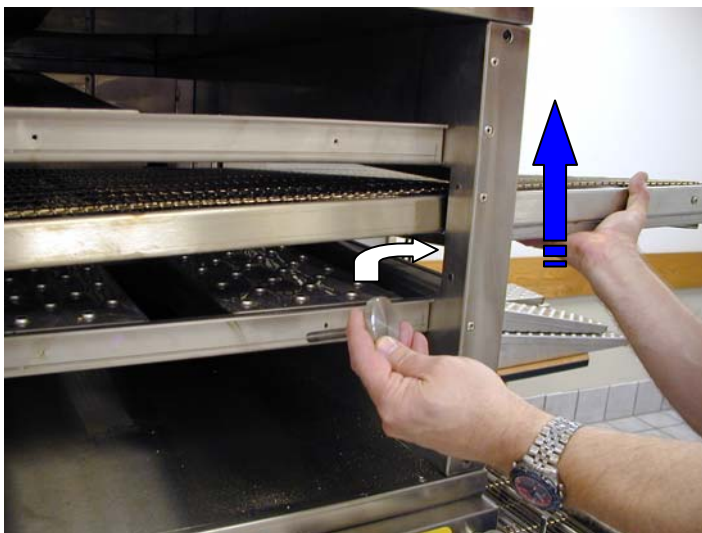
Once you have access to the interior of the oven, remove any large pieces of debris from the chamber floor.



Wipe the interior chamber top, side walls, and floor as required to remove grease and other materials.



Remove the residue of any cleaning agents and wipe with a clean cloth.



**A Quick Trick:**

To clean finger covers, use one of the front panel retaining knobs to prop up the conveyor. Lift the conveyor as shown.



Place the knob (as shown) with the head against the face of the conveyor opening.



Gently rest the conveyor frame atop the knob



Repeat the process on the other end.



**Note:** Prior to removal of finger covers, please note location and configuration of covers for proper reinstallation.

Lift the front of the finger out of the support bracket.



Slide the finger cover off of the finger body.

**Note:** If the finger cover does not slide freely, a flat blade screwdriver may be used between the front edge of the finger body and cover to pry the cover free.



The finger body may remain in the oven after the cover has been removed. Repeat for all lower fingers.



Lightly soiled finger covers may be cleaned by soap and water. A brush is recommended for use due to the raised openings.





For heavily soiled covers, more aggressive cleaners may be used.

The covers are stainless steel and will not be harmed by soaking in most commercial grade oven cleaning solutions to remove heavy deposits.



If the lower finger bodies need removal for cleaning (without removing the conveyor) follow this process:



Lift each finger to clear the front support bracket.



Pull forward until the back end of the finger body disengages from the rear support.



Move all finger bodies to the far left except the last one.



Lift the last finger clear of the front support. Pull it forward until it disengages the rear support.



With a tilting/twisting action, rotate the unit left and down behind the front support bracket as shown.



The finger is now ready to be removed.



Due to the tapered shape, as well as buildup of material on the bottom of the oven, removal may be difficult with the finger cover in place.



If additional clearance is needed, slide the finger cover forward a few inches to allow additional clearance.



Continue this process for removal of the remaining fingers. Reverse the process to replace the fingers after cleaning.

Pay close attention to the rear support of the fingers as they are reinstalled. They must engage at the back fully for the front to drop easily into position. **NEVER FORCE A FINGER INTO POSITION.**



The upper fingers remove in a similar manner to the lower; lift the front end clear of the front support.



Once the front end is clear, you may remove the finger cover, or the entire finger.



**Caution:** As soon as the finger is moved forward to clear the rear support it will drop to the conveyor unless supported.



Lift the finger and pull it from the bake chamber.



Once removed you may proceed with the cleaning as described for the lower fingers and covers.



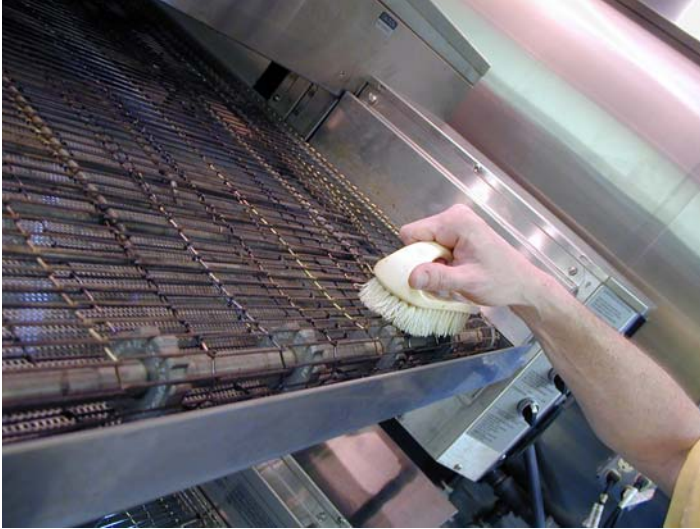
The adjacent photo shows the size difference between lower fingers (right) and upper fingers (left).



The upper fingers are slightly more difficult to position correctly. They nest against the back support smoothly (see arrow for incorrect alignment). Only replace fingers over open holes (some ovens have blocked holes). Refer to your notes or the finger chart included with the oven literature upon delivery.

**Proper finger installation is critical to the proper performance of your oven. Make certain all the fingers are properly seated, all of the perforated finger covers are in the correct position and are pointed toward the conveyor. Failure to replace the finger bodies and finger covers properly can cause unpredictable cook results.**

Cleaning of the conveyor may be done a number of ways, dependant upon the amount of debris accumulated. A belt need not be removed from the oven for light to moderate cleaning.



Typically, brushing the wire is sufficient for most belts.



Cleaners may be applied for additional grime removal (as shown).

For more thorough cleaning, the belt mesh may be removed for cleaning. This process can be somewhat difficult and is not recommended for general cleaning. Please reference the Service Manual (available upon request) for the belt removal and replacement procedure.





Once removed, the wire mesh belt may be washed or dipped as required to remove debris or grime. **Caution should be used in all handling of the belt to avoid damaging the mesh.**



Rinse all cleaning agents from the mesh prior to reinstallation. Any abrasives left in the mesh can shorten the life of the belt.

Some owners find it easier to do major cleaning of the fingers and conveyor with pressurized soap and water such as from a pressure washer or car wash. **This process is only to be used outside of the oven.** If you choose this method, remove the conveyor assembly from the oven per the instructions in your manual.

## Example Cleaning Schedule for XLT Ovens

Task	Daily	Weekly	Monthly	Semi- annual
Wipe down front	✓	✓	✓	✓
Clean sandwich window	✓	✓	✓	✓
Wipe down sides	✓	✓	✓	✓
Wipe down top	✓	✓	✓	✓
Wipe down control box	✓	✓	✓	✓
Wipe down motor cover	✓	✓	✓	✓
Empty Crumb Trays	✓	✓	✓	✓
Remove large debris from conveyor	✓	✓	✓	✓
Clean / replace cooling fan filter		✓	✓	✓
Clean finger covers			✓	✓
Clean bake chamber floor			✓	✓
Clean bake chamber walls			✓	✓
Clean bake chamber top			✓	✓
Clean inside of face panel			✓	✓
Clean control box sides and top			✓	✓
Clean control box face and switches			✓	✓
Clean conveyor				✓
Clean finger bodies				✓
Deep clean oven chamber				✓



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