



**CONSTRUCTION:**

- Welded stainless steel utilizing 16 and 18 gauge
- Minimum of 2" insulation
- Control panel accessible through front and side of unit
- Heating elements accessible inside of cabinet and control side

**CONTROLS:**

- Solid state controls
- Indicator light for thermostat
- Two speed fan switch

**DOOR SWING:** • Oven: 17"

**CLEARANCE:** • Allow four inches on each side and back of unit.

**SERVICE CONNECTIONS:**

- Unit is shipped from factory to be hard wired on site. Single phase uses four wire system. Three phase uses five wire system.
- 120/208 or 120/240 Volt single or three phase is standard. Please specify at time of order.
- One 4,000 Watt heating element is mounted in the sidewall of the oven.
- If the internal steam option is selected, the waterline should be 1/4". A water softening system should be used to minimize mineral build-up.

**SHIPPING WEIGHT:** • 170 Pounds, FOB Menominee, MI 49858

**XO-1M Tabletop Oven**

**STANDARD FEATURES:**

- Stainless steel construction
- Stainless steel legs (4")
- Full view glass door
- Silicone rubber gasket on door
- Squirrel cage fan

**OPTIONS:**

- Solid Door
- Catering Conversion
- Internal Steam
- Condensing Reservoir
- Stacking Kit
- Wire Racks
- Programmable Controls
- Cart with Panslides

**DIMENSIONS:**

	Height	Width	Depth
<b>Exterior</b>	25-1/8"	27-1/8"	27-1/4"
<b>Interior</b>	16-3/4"	15-7/8"	21-1/2"

**CAPACITY:**

	13"x18" Sheet Pans	12"x20"x2" Food Sheet Pans
<b>2-7/8" Spacing</b>	5	5
<b>3-5/8" Spacing</b>	4	4

**ELECTRICAL:**

Amp Draw	120/208/1	120/208/3	120/240/1	120/240/3
<b>L1</b>	22	3	20	3
<b>L2</b>	19	19	17	17
<b>L3</b>	n/a	19	n/a	17

