



Job:

Item No.

Countertop Oven MODEL: XO-1M



DIMENSIONS & SHIPPING WEIGHT

27 1/8"W X 27 3/4"D X 25 1/8"H
(689 mm X 705 mm X 82 mm)
180 lb (82 kg)

INTERIOR DIMENSIONS

15 3/4"W X 21 1/2"D X 16 3/4"H
(400 mm X 546 mm X 638 mm)

WATER CONNECTION (If Equipped with Steam)

1/4" NPT

ELECTRICAL SYSTEM

1 Phase:

208V - 21 A - 4 kW - 60 Hz - 2 wired + ground

240V - 19 A - 4 kW - 60 Hz - 2 wired + ground

FEATURES & BENEFITS

- Electromechanical controls
- Temperature up to 550°F (288°C)
- Indicator light for thermostat
- Door switch cutoff for fan blower
- Stainless steel construction
- 4" adjustable legs (102 mm)
- One-handed door handle operation
- Adjustable buzzer
- Left Hinged Door
- One year labor and two year parts

OPTIONS & ACCESSORIES

- ☐ Internal Steam
- ☐ Stacking Kit
- ☐ Equipment Stand with Casters and Panslides (98-9890-PS)
- ☐ Equipment Stand with Casters and No Panslides (98-9890-NP)
- ☐ Equipment Stand without Casters and Panslides (98-9970-PS)
- ☐ Equipment Stand without Casters and No Panslides (98-9970-NP)
- ☐ Water Filter (112-9166)

STANDARD PRODUCT WARRANTY

One Year Labor & Two Year Parts

FINISH

Stainless Steel

CAPACITY

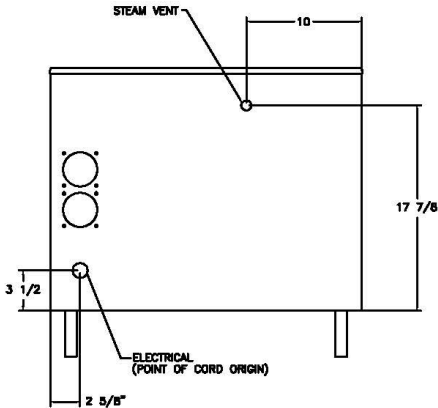
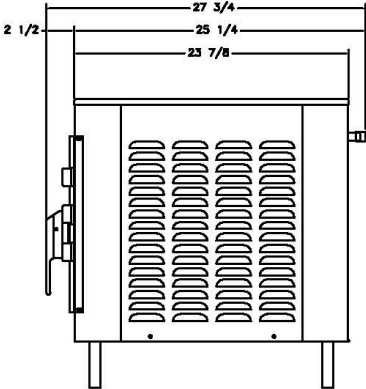
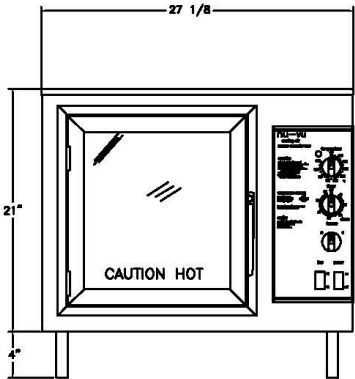
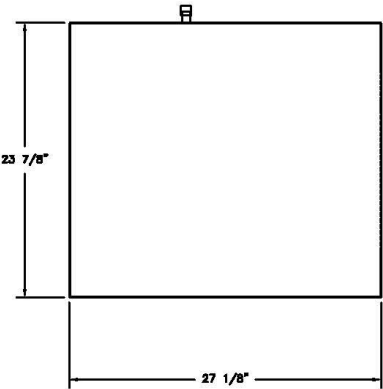
4 Half Size Sheet Pans (13" x 18" - 330mm x 457mm)
Shelf Spacing: 3 5/8" (92 mm)

5 Half Size Sheet Pans (13" x 18" - 330mm x 457mm)
Shelf Spacing: 2 7/8" (73 mm)

SHORT SPECIFICATION

Countertop Oven, Electric, Electromechanical Control, 4" Adjustable Legs, Left Hinge, 550°F (288°C) max temperature, Stainless Steel Construction Interior & Exterior, Slam Cam Handle, Stackable Without Hardware, 4 kW, ETL & NSF Certified

DRAWINGS



PRODUCTION CAPACITY

Product (Fresh State)	Bake Time	Bake Temp (°F)	Bake Temp (°C)	Quantity Produced
9" Cakes	18 - 22 minute	350	177	15
9" Pies	30 - 35 minute	375	190	10
Bagels (8 per half pan)	15 minute	350	177	n/r
Dinner Rolls (8 per half pan)	15 - 18 minute	350	177	128
Sub Rolls 12" (5 per half pan)	15 - 18 minute	350	177	100
French Baguettes (5 per pan)	20 - 25 minute	350	177	n/r
Croissants (15 per pan)	12 - 15 minute	350	177	n/r
Muffins (12 per pan)	18 - 22 minute	325	163	180
Muffins (24 per pan)	18 - 22 minute	325	163	n/r
9" Quiches	30 - 35 minute	350	177	15
Cookies (9 per half pan)	8 - 10 minute	300	149	270
Danish (7 per pan)	12 - 15 minute	350	177	175
Biscuits (7 per half pan)	8 - 10 minute	350	177	210
Bread (4 strapped pan)	30 - 35 minute	375	190	n/r
Cinnamon Rolls (8/half pans)	15 - 18 minute	325	163	160
Brownies (16 1/2oz box)	12 minute	350	177	25

**Capacities are per hour, using five shelves*



SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

KCL & REVIT DRAWINGS UPON RE-