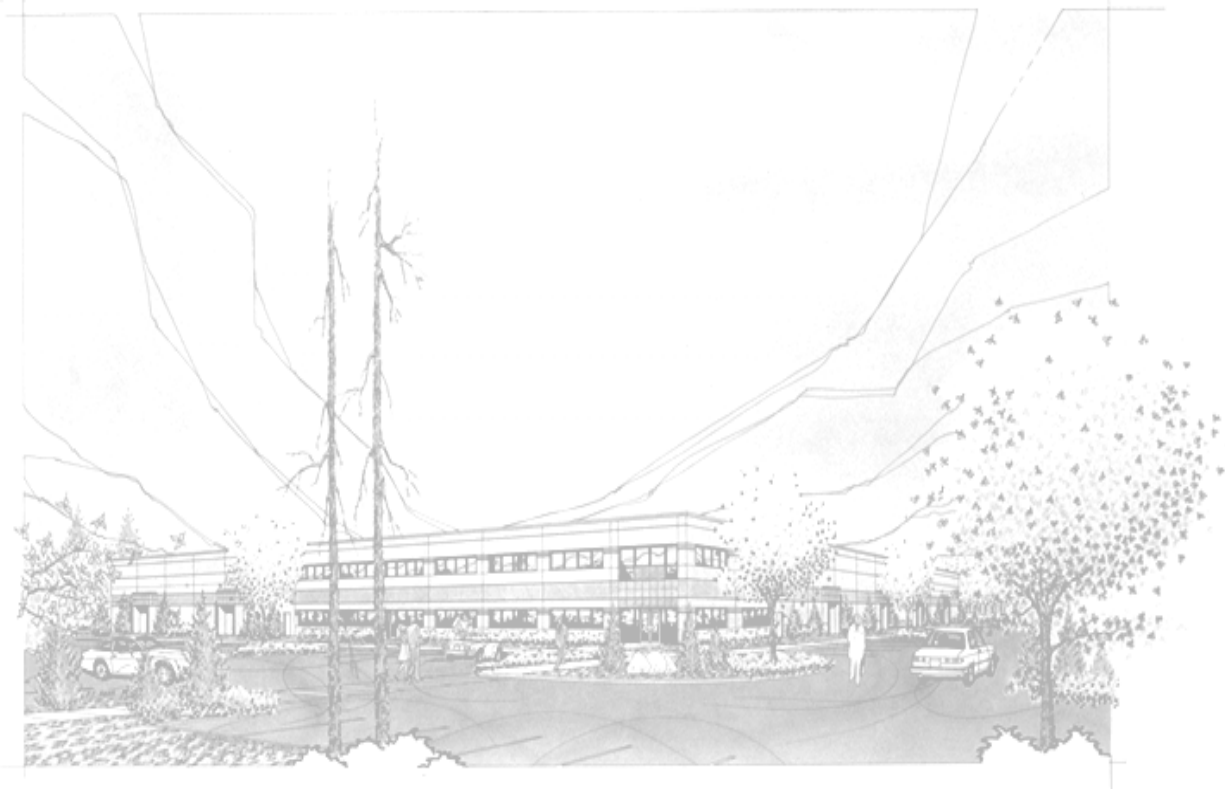




Installation, Operation, Maintenance, & Troubleshooting
Model: XL, Electric Clamshell®



THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

POST IN A PROMINENT LOCATION
INSTRUCTIONS TO BE FOLLOWED IN THE EVENT USER SMELLS GAS. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING YOUR LOCAL GAS SUPPLIER. AS A MINIMUM, TURN OFF THE GAS AND CALL YOUR GAS COMPANY AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

Model #:	Purchased From:
Serial #:	Location:
Date Purchased:	Date Installed:
Purchase Order #:	For Service, Call:

Clamshell® is a registered trademark of Lang Manufacturing.

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- CAUTION:** THE UNIT IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY, OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.
- CAUTION:** ANY STAND, COUNTER OR OTHER DEVICE ON WHICH UNIT WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE UNIT.
- CAUTION:** SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.
- DANGER:** THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.
- WARNING:** INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.
- NOTICE:** The data plate is located behind access panel between grease drawer and control panel. The unit voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.
- NOTICE:** The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable national, state and locally recognized installation standards.
- NOTICE:** During the first few hours of operation you may notice a small amount of smoke coming off the unit, and a faint odor from the smoke. This is normal for a new unit and will disappear after the first few hours of use.
- CAUTION:** ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.
- CAUTION:** KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY TO AVOID THE DANGER OF SLIPS OR FALLS.



IMPORTANT

READ FIRST

IMPORTANT

WARNING: KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.



CAUTION: MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.



NOTICE: Service on this or any other LANG equipment must be performed by qualified personnel only. Consult your authorized service agency directory or call the factory at 1-800-224-LANG (5264), or WWW.LANGWORLD.COM For the service agency nearest you.



WARNING: BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THIS APPLIANCE WHEN THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.



CAUTION: USE OF ANY REPLACEMENT PARTS OTHER THAN THOSE SUPPLIED BY LANG OR THEIR AUTHORIZED DISTRIBUTORS CAN CAUSE BODILY INJURY TO THE OPERATOR AND DAMAGE TO THE EQUIPMENT AND WILL VOID ALL WARRANTIES.



Lang Model: XL **Electric Clamshell®**

The Electric Clamshell® consists of an electric griddle base and an electric hood.

Exterior

◆ **Griddle**

Griddle dimensions are 17” (43.18cm) high x 30” (76.20cm) deep x width is dependent upon model number.

The sides, bottom, and rear wall are constructed of double wall stainless steel that allows closer installation to combustible surfaces.

The griddle surface is made of 1” thick, highly polished steel that eliminates hot and cold spots, recovery problems and warping, and ensures even heat to the edges of the griddle.

◆ **XL Hood**

Hood dimensions (including griddle and legs) are 22¼” (55.88cm) high with hood lowered, (44¾” [113.67cm] high with hood raised, 31½” (80cm) deep, x 24” (61cm) wide.

The hood wrap is constructed of stainless steel.

There is a 3” clearance between griddle and hood.

Controls

◆ **Griddle**

Each twelve-inch section has a manual thermostat with a temperature range of 175°F to 450°F in 50° increments.

The thermostat is mounted in a fully enclosed, air-cooled compartment for protection from heat and grease.

Each thermostat has a pilot light indicating when heating elements are energized. Light shuts off when griddle reaches set temperature.

◆ **XL Hood**

The XL Hood has an “on/off” toggle switch located in the griddle base control area that energizes the heater. A tilt switch is integrated in the top of the hood that activates the heater to “full on” when lowered, standby when raised.

A “on/off” heat indicator lamp is located next to the “on/off” toggle switch.

Technical

◆ **Griddle**

The griddle is standard 208/240 dual voltage, 3 phase, for on-site installation to either 208v or 240v. For simple conversion to single phase power connection see the phasing portion of this manual. This conversion is extremely easy and neither terminates the Lang warranty nor is chargeable to Lang as warranty service.

◆ **XL Hood**

The hood is standard 208 or 240 single phase. The voltage must be specified when ordering.

CLEARANCES

Spacing requirements are 2" from the sides and back.

Receiving the Unit

Upon receipt, check for freight damage, both visible and concealed. Visible damage should be noted on the freight bill at the time of delivery and signed by the carrier's agent. Concealed loss or damage means loss or damage that does not become apparent until the merchandise has been unpacked. If concealed loss or damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within 15 days of delivery. All packing material should be kept for inspection. *Do not return damaged equipment to Lang Manufacturing Company.* File your claim with the carrier.

Location

Prior to uncrating, move the unit as near its intended location as practical. The crating will help protect the unit from the physical damage normally associated with moving it through hallways and doorways.

Uncrating

The unit will arrive completely assembled inside a wood frame covered by a cardboard box and strapped to a skid. **Remove the cardboard cover, cut the straps and remove the wood frame.**

CAUTION: THE UNIT IS EXTREMELY HEAVY. FOR SAFE HANDLING, INSTALLER SHOULD OBTAIN HELP AS NEEDED OR EMPLOY APPROPRIATE MATERIALS HANDLING EQUIPMENT (SUCH AS A FORKLIFT, DOLLY OR PALLET JACK) TO REMOVE THE UNIT FROM THE SKID AND MOVE IT TO THE PLACE OF INSTALLATION.

CAUTION: ANY STAND, COUNTER OR OTHER DEVICE ON WHICH THE UNIT WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE UNIT.

CAUTION: SHIPPING STRAPS ARE UNDER TENSION AND CAN SNAP BACK WHEN CUT.

Remove the unit from skid and place in intended location.



INSTALLING THE LEGS

The XL Hood comes standard with 4-inch stainless steel legs. A optional stand is available.

To install the legs, remove the legs from the grease drawer. Using extreme caution elevate the griddle 10 inches off the ground and install the legs in the threaded holes provided.

To install the stand, turn the stand so that the legs are sticking straight up positioning the side with the three holes to the rear. Place the metal spacer on the legs and slide the shelf over the legs until it rests up against the spacer. Tighten the Allen screws on the shelf so that it is stationary. If casters were ordered, install the caster onto the threaded stud provided in the bottom of the leg to the desired height and tighten the Allen screws on the stand. Flip stand over onto the legs so that the three holes are in the back. Using extreme caution, set the griddle onto the stand. Using the threaded holes provided on the bottom of the griddle screw the 5/8 bolt through the stand into griddle.

INSTALLATION

DANGER: THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.

WARNING: INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.

NOTICE: The data plate is located behind access panel between grease drawer and control panel. The unit's voltage, wattage, serial number, wire size, and clearance specifications are on the data plate. This information should be carefully read and understood before proceeding with the installation.

NOTICE: The installation of any components such as a vent hood, grease extractors or fire extinguisher systems must conform to their applicable national, state and locally recognized installation standards.

ELECTRICAL CONNECTION

◆ Griddle

The electrical connection must be made in accordance with local codes or in the absence of local codes with **NFPA No. 70** latest edition (in Canada use: **CSA STD. C22.1**).

A 1 1/4-inch conduit knockout through the back and the bottom of the griddle body is located at the rear of the griddle. A 3-pole terminal block is provided for service connections and can be accessed through a removable panel on the back of the griddle. Use a supply wire suitable for at least 90 degree centigrade.

The griddle is shipped from the factory wired 208/240 dual voltage. Jumper wires on terminal strip next to the main power supply connection determine the griddle voltage. For a 208-volt power supply, leave the jumpers in place. For a 240-volt power supply disconnect the jumpers to the terminal strip as indicated on the tag.

◆ XL Hood

For power connection to the hood, a two pole terminal block is provided next to the three pole terminal block on the back of the griddle.

The hood is shipped either 208 or 240 volt single phase only. The voltage must be specified when ordering.

WARNING: MAKE SURE THE MAIN POWER SUPPLY TO THE GRIDDLE IS TURNED OFF AT THE SOURCE PRIOR TO CONNECTING POWER TO THE GRIDDLE.

CAUTION: BE SURE THE POWER SUPPLY VOLTAGE MATCHES THE VOLTAGE SPECIFIED ON THE NAMEPLATE LOCATED ON THE FRONT OF THE GRIDDLE.



INSTALLATION CONT'D

Model Number	Total K.W.	GRIDDLE								XL HOOD		
		Three Phase						Single Phase		Total K.W.	Single Phase	
		208 VOLT			240 VOLT			208V	240V		208V	240V
		L1	L2	L3	L1	L2	L3					
XL-24, XL-24B	12.0	50.0	28.8	28.8	43.3	25.0	25.0	57.7	50.0	6.0	28.9	25.0
XL-36, XL-36B	18.0	50.0	50.0	50.0	43.3	43.3	43.3	86.5	75.0	6.0	28.9	25.0
XL-48, XL-48S	24.0	75.0	75.0	50.0	65.0	65.0	43.3	115.4	100.0	6.0	28.9	25.0

PHASING

Model Number	GRIDDLE					XL HOOD	
	Three Phase			Single Phase		Single Phase	
	L1	L2	L3	L1	L2	L1	L2
XL-24	1,4	2	3	1,3	2,4	A	B
XL-36	1,4	2,5	3,6	1,3,5	2,4,6	A	B
XL-48	1,4,7	2,5,8	3,6	1,3,5,7	2,4,6,8	A	B

◆ Griddles

Prior to putting any griddle into full time operation at normal cooking temperatures, it must be thoroughly "seasoned" and dried out. Moisture absorption in the closed spaces, in the insulation and even inside the heating elements can cause future trouble if not properly treated.

Before seasoning the griddle it is first necessary to remove the shipping preservative from the griddle surface. To do this add a mild detergent to hot water and wash the griddle plate. Rinse with a damp sponge and dry with a clean rag.

To "season" the griddle, set the thermostat dial to 300°. Allow unit to come up to temperature and cycle off. Apply a thin coat of high-grade, non-salted vegetable oil to the griddle surface. Rub the oil into the griddle surface with the flat side of a spatula or a towel. Re-coat any dry spots that appear then wait two minutes and wipe off any excess oil. Repeat these steps at 350°, 400°, and 450°.

To "dry out" the Griddle, set the thermostat to 250° and turn on the power switch. Allow the unit to cycle at least 15 minutes at this heat level. Reset the thermostat to 350° allowing the same time. Reset the thermostat to 450° and allow the unit to maintain the temperature for a minimum of 4 hours. More time may be required if the unit will be operating in a moist or humid environment.

If the unit is out of use for three or more days, a one-hour preheat schedule should be used, especially when exposed to high humidity and/or cool temperatures.

◆ XL Hood

After the griddle has been completely seasoned and dried out place hood in standby mode and allow to hold for a minimum of one hour.

NOTICE: During the first few hours of operation you may notice a small amount of smoke coming off the griddle, and a faint odor from the smoke. This is normal for a new griddle and will disappear after the first few hours of use.



OPERATION

CAUTION: ALWAYS KEEP THE AREA NEAR THE APPLIANCE FREE FROM COMBUSTIBLE MATERIALS.

CAUTION: KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY TO AVOID THE DANGER OF SLIPS OR FALLS.



◆ Griddle

An understanding of how the griddle sections are controlled will be a valuable aid in loading your griddle.

A mechanical thermostat independently controls each 12-inch section of your griddle. The thermostat capillary tube is mounted in the center of each 12-inch cooking section under the griddle plate.

If the product is loaded directly over the thermostat capillary tube, that section will turn on and the burner will heat the entire cooking section. If the product is loaded to the side, front or back of the thermostat capillary tube, the thermostat will react to the temperature change much slower.

During slow periods with minimal loads, do not load directly over the thermostat capillary tube as this will unnecessarily turn the burners on and overheat the remainder of the section not being utilized.

Turn the product and continue cooking until it has reached its desired degree of doneness.

Remove the product from the griddle.

When reloading the griddle, first use the griddle surface on which a previous load was not placed. This will help insure the proper griddle temperature.

◆ XL Hood

Once the griddle has been loaded properly lower the hood over the product. Below is a chart and with some basic products the suggested cooking temperatures, and cooking time.

PRODUCT	FLAT GRILL TEMP	GROOVED GRILL TEMP	TIME
Hamburger			
2 patties per pound	350°F	400°F	3 Min
4 patties per pound	350°F	400°F	1 1/2 Min
6 patties per pound	350°F	400°F	1 Min
Steaks			
1/2" to 3/4" thick cooked to Medium	375°F	450°F	3 Min
3/4" to 1" thick cooked to Medium	375°F	450°F	4 1/2 Min
Lamb Chops			
1" Thick	350°F	400°F	3 1/2 Min
Pork Chops			
3/4" thick	350°F	400°F	3 1/2 Min
1 to 1 1/2" thick	350°F	400°F	4 Min
Liver			
3/8 to 1/2 thick	350°F	375°F	2 Min
Salmon			
Steak or Fillet 3/4" thick	350°F	400°F	3 1/2 Min
Shrimp / Scallops	275°F	300°F	2 Min
Halibut			
3/4" thick	325°F	350°F	3 1/2 Min
Grilled Sandwiches	325°F	350°F	1 1/2 Min

MAINTENANCE & CLEANING

WARNING: KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL CONNECTIONS, ETC.

CAUTION: MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING. CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.



Daily Cleaning

◆ Griddle

Empty the grease drawer or whenever it is 3/4 full by pulling straight out toward the front. It is easily removed for washing.

Clean the exterior of the appliance with Lang Mfg. Prima Shine (72804-41) cleaner to maintain a gleaming appearance.

Keep the griddle surface clean. After each cooking load, scrape the griddle surface to remove any carbonized grease.

◆ XL Hood

The XL hood is a self-cleaning device and does not require any other cleaning. *Do not use any water or cleaning solution on the elements.*

Clean the exterior of the appliance with Lang Mfg. Prima Shine (72804-41) to maintain a gleaming appearance.

Wipe drip shield between hood and griddle to remove any grease.

Weekly Cleaning

◆ Griddle

Once a week (or when necessary) the griddle surface should be cleaned and re-seasoned. Use Lang Mfg Carbon Release (72804-32). Rub with the grain of the metal, being careful not to scrape the splashguard.

Be sure to rinse thoroughly and re-season to prevent rusting and corrosion.

◆ XL Hood

It may be necessary after high use to allow the hood to burn off any carbon build up.

With a cold griddle, lower the hood and allow the hood to cook for 15 minutes.

Additional time may be necessary for more baked-on grease.

Maintenance

◆ Griddle

Calibration Check

Set the griddle temperature to 350°F on all sections (it should take approximately 22 minutes to reach temperature).

Let the griddle reach 350°F and cycle off and on at least three times.

Measure 6" from the left, and 11 1/2" from the front of the plate for the first checkpoint.

This will check the center of the probe for the first cooking section.

Each checkpoint is located every 12" to the right from the last point, and always 11 1/2" from the front. (see illustration 1.)

Calibration

A 1/16" flat blade screwdriver with a 2" shaft is required to make adjustments on the thermostat.

Maintain the oven temperature at 350°.

Without turning the thermostat, remove the knob.

Locate the adjustment screw at the base of the shaft and insert the screwdriver.

Grasp the shaft and turn the screwdriver counter clockwise to increase temperature and clockwise to decrease temperature (1/8 of a turn will move the temperature 5-7 ° in either direction).

Reinstall the oven knob and recheck the oven temperature.

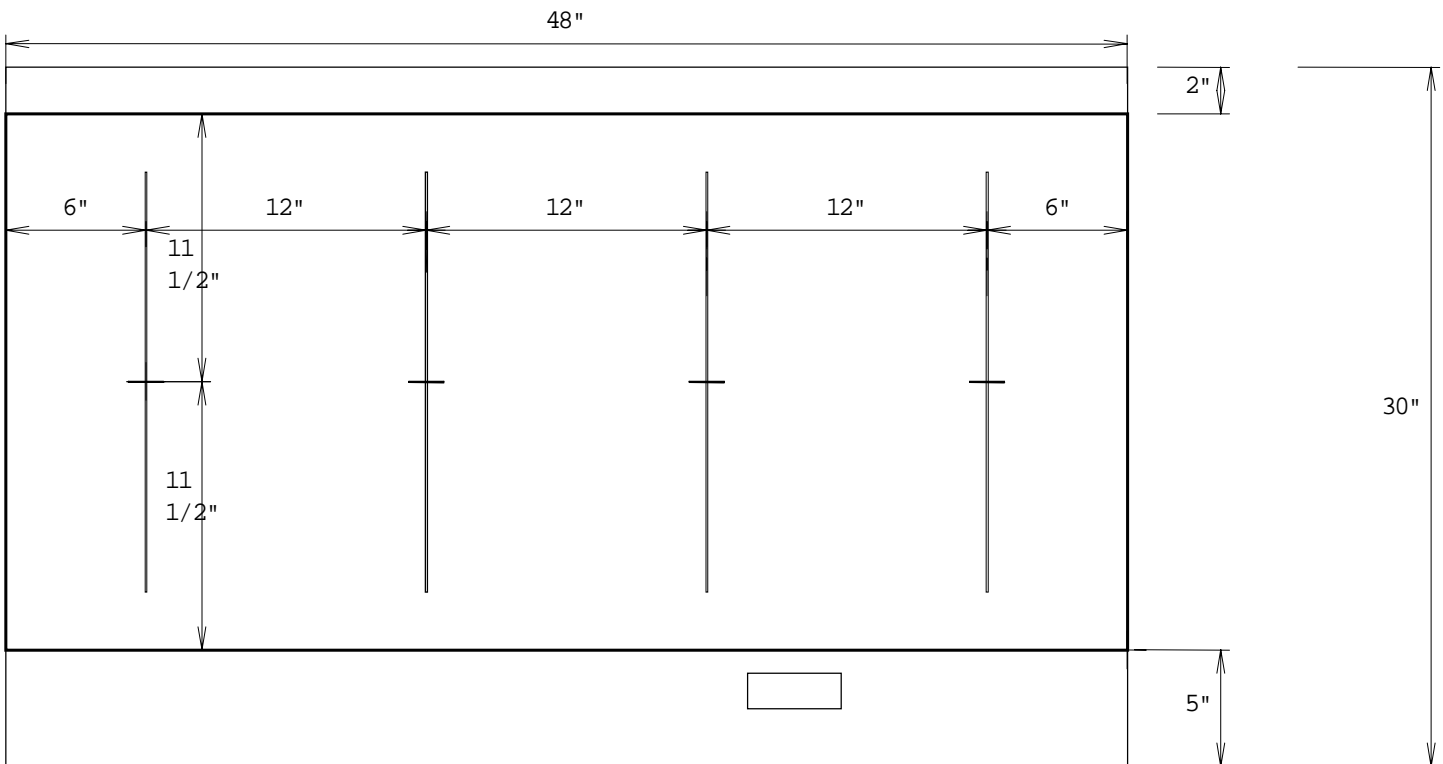


Illustration # 1

MAINTENANCE & CLEANING CONT'D

The XL Hood is virtually a maintenance free piece of equipment. Below is a detailed instruction for periodic element replacement.

ELEMENT REPLACEMENT

CAUTION: **DISCONNECT XL FROM POWER BEFORE REMOVING ELEMENTS.**

Determine which element is defective (elements are wired in series and may need to have a continuity check).

Remove wire guard "A". One screw at rear holds guard in place.

Remove screws that hold side covers "B" in place. Remove covers.

Remove wire nuts "C" connected to defective heater. Discard heater and wire nuts. Save the two end covers plates "D".

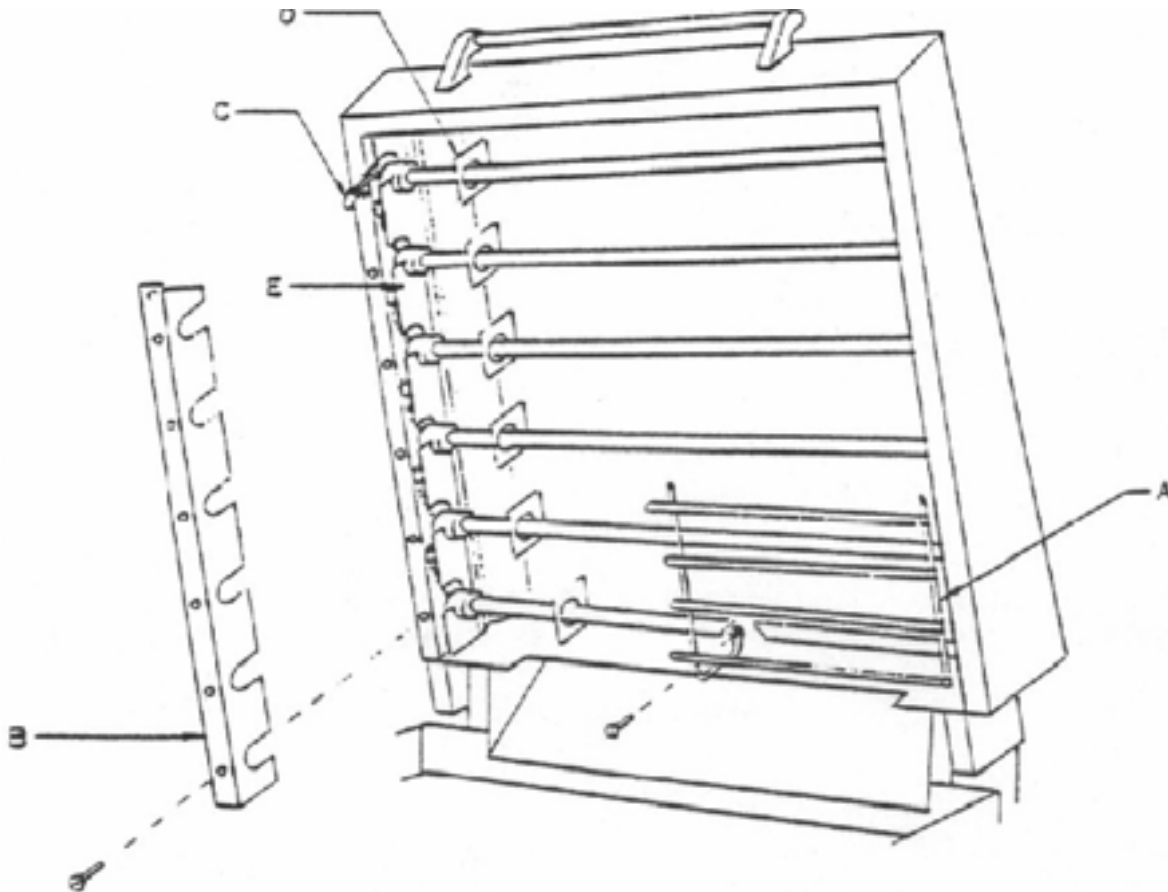
Slide the two corner plates "D" removed in step three onto the new heater. Place heater into mount slots "E".

Connect wire lead on right side of heater to the lead of the adjoining heater. Use the new porcelain wire nuts supplied for connection of the heaters. Connect the left heater lead to the left supply wire. Tuck leads between the outer housing and the heater mounting plate. Do not use plastic wire nuts.

Push the end cover plates "D" outward tight to the mounting plates. Install the side covers "B" removed in step two. The end cover plates "D" must be located between the mounting slot plate "E" and the side covers "B".

Replace the wire guard "A" removed in step one.

Reconnect power and test.



TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	REMEDY
Griddle will not heat	<ul style="list-style-type: none"> No power to unit Not phased correctly Defective thermostat Defective element 	<ul style="list-style-type: none"> Check circuit breakers Check phasing against wiring diagram Replace thermostat Replace element
XL hood will not heat	<ul style="list-style-type: none"> No power to unit Failed tilt switch Failed standby switch Failed element 	<ul style="list-style-type: none"> Check circuit breakers Replace tilt switch Replace standby switch Replace element

TESTS

NOTICE:

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WARNING:

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If an item on the list is followed by an asterisk (*), the work should be done by a factory authorized service representative.

Possible Cause	TEST
Failed thermostat	<ul style="list-style-type: none"> Verify calibration
Failed element	<ul style="list-style-type: none"> Remove the wires and check for continuity across the element*
Failed Tilts Switch	<ul style="list-style-type: none"> Remove the wires and check for continuity*
Failed Standby switch	<ul style="list-style-type: none"> Remove the wires and check for continuity*

CAUTION:

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PARTS LIST

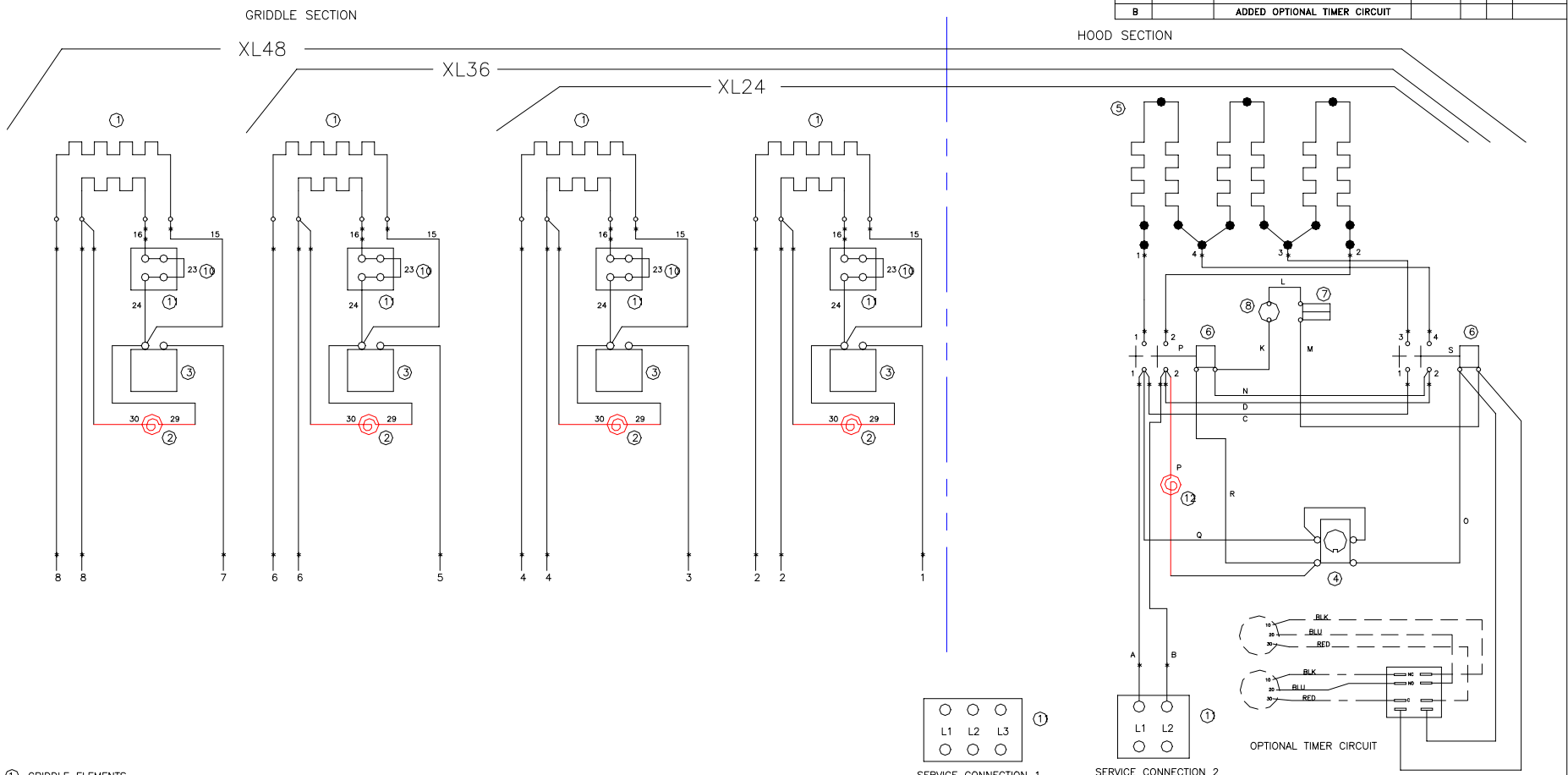
XL-24, XL-36, XL-48, XL-60, XL-72

ELECTRIC CLAMSHELL® GRIDDLE

DESCRIPTION	PART NO.
Element Griddle 208/240 Volt I/S 4500/5991 Watts	11030-29
Element Griddle 208 Volt O/S 1491 Watts	11030-30
Element Griddle 480 Volt 5991 Watts	11030-31
Steel Heater 104V 1000 Watts 208V	11160-26-1
Steel Heater 104V 1000 Watts 240V	11160-27-1
Switch Toggle On-Off	30303-06
Switch Mercury Tilt	30307-01
Thermostat Safety 465°F Open	30401-05
Thermostat 450°F Griddle	30402-08
Terminal Strip 4 Pole, XL-24	30500-02
Terminal Strip 6 Pole, XL-36	30500-03
Terminal Strip 8 Pole, XL-48	30500-05
Terminal Block 3 Pole	30500-07
Terminal Block 2 Pole	30500-08
Contactor 2 Pole 208/240 VAC	30701-02
Pilot Light 208/240V 6" Lead Black Body	31601-01
Pilot Light 480V 6" Lead Black Body	31601-02
Grooved Griddle Cleaning Tool	50100-05
Grooved Griddle Cleaning Tool – Replacement Fingers	50100-051
Grooved Griddle Cleaning Tool – Replacement Blades	50100-052
Drip Shield Broiler	50302-04
Element Pan Assembly	50302-05
Spring Pin 9 1/16" Diameter – Broiler	50800-01
Retaining Clip for Spring Pin	20601-02
Spring Compression Outer – Broiler	51002-01
Spring Rod Assembly Broiler	51100-15
Rulon Sleeve Bearing – Broiler	70200-03
Bronze Bushing 7/16 ID x 9/16 OD x 1 1/4 Long	70201-02
Handle Assembly Broiler	70603-03
Knob Thermostat 450°F Griddle	70701-19

WIRING DIAGRAM

REVISION BLOCK						
REV	ECN NO.	DESCRIPTION	DR:	MFG	ENG	DATE
B		ADDED OPTIONAL TIMER CIRCUIT				



- ① GRIDDLE ELEMENTS
- ② GRIDDLE PILOT LAMP
- ③ GRIDDLE THERMOSTAT
- ④ BROILER POWER SWITCH
- ⑤ HEATERS
- ⑥ CONTACTOR
- ⑦ BROILER SWITCH
- ⑧ PRESET HIGH TEMP. CUT OFF SW.
- ⑨ WIRE NUT
- ⑩ JUMPER
- ⑪ TERMINAL BLOCK
- ⑫ BROILER PILOT LAMP

MODEL	SERVICE CONNECTION 1			2	
	L1	L2	L3	L1	L2
XL24	1,4	2	3	1,3	2,4
XL36	1,4	2,5	3,6	1,3,5	2,4,6
XL48	1,4,7	2,5,8	3,6	1,3,5,7	2,4,6,8

ELEMENT HOOK UP	
208V	240V
INSTALL	REMOVE
JUMPER	JUMPER
⑩	⑩

QTY	ITEM	PART NUMBER	DESCRIPTION / MATERIAL
LANG MANUFACTURING			
DR:	DC	DATE: 6-5-98	TITLE: XL HOOD w/ IDLE
CK:		DATE:	
TOLERANCES		208 - 240 VAC	
FRACTIONS	DECIMALS		
± 1/64	XX ± .05		
ANGLES	XX ± .03		
± .01	XX ± .015		
UNLESS OTHERWISE SPECIFIED DIMENSIONS ARE IN INCHES			
SCALE:	TO FIT	NEXT HIGHER ASSY.	SHEET
		1 OF 1	DRAWING NUMBER
			61113-25
			REV
			B