TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>DESCRIPTION</th>
<th>PAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Table of Contents / Document History</td>
<td>1</td>
</tr>
<tr>
<td>Safety Warnings</td>
<td>2-5</td>
</tr>
<tr>
<td>General Info</td>
<td>6-7</td>
</tr>
<tr>
<td>Start up Form</td>
<td>8-10</td>
</tr>
<tr>
<td>Installation</td>
<td>11-13</td>
</tr>
<tr>
<td>Operation</td>
<td>14-24</td>
</tr>
<tr>
<td>Planned Maintenance</td>
<td>25</td>
</tr>
<tr>
<td>Service &amp; Troubleshooting</td>
<td>26-27</td>
</tr>
<tr>
<td>Warranty Information</td>
<td>28-30</td>
</tr>
</tbody>
</table>

DOCUMENT HISTORY

<table>
<thead>
<tr>
<th>Current Revision</th>
<th>Date</th>
<th>Prior Revision</th>
<th>Date</th>
<th>Revision</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
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<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
1. WARNING SYMBOL DEFINITIONS

SYMBOL DEFINITIONS
Symbols are used to attract your attention to possible dangers. They are only effective if the operator uses proper accident prevention measures. Some of the symbols are boxed text; while others maybe just picture icons. Please give this information the respect they deserve for safe operation.

DANGER
Indicates an imminently hazardous situation; which, if unchanged, will result in death or serious injury.

CAUTION - HOT SURFACE

CAUTION
Indicates a potentially hazardous situation; which, if unchanged, will result in minor or moderate injury.

DANGEROUS VOLTAGE

NOTE
Advises the reader of information or instructions, vital to the operation or maintenance of the equipment.

EARTH GROUND

⚠️ WARNING
In the event of a power failure, do not attempt to operate this equipment.

⚠️ 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.

⚠️ WARNING
Only qualified service technicians/electricians should install this equipment to ensure that all electrical and safety requirements are met and that all wiring is installed in accordance with all national, state and local electrical codes.
2. General Information
2.1 Unit Specifications

<table>
<thead>
<tr>
<th>Model #</th>
<th>XLR8***1B-00</th>
</tr>
</thead>
<tbody>
<tr>
<td>208/1 Amp / kW</td>
<td>10 A / 2.1 kW</td>
</tr>
<tr>
<td>240/1 Amp / kW</td>
<td>11.3 A / 2.7 kW</td>
</tr>
<tr>
<td>Breaker Size</td>
<td>15A</td>
</tr>
<tr>
<td>Unit Width (1 arm)</td>
<td>11.50</td>
</tr>
<tr>
<td>NEMA Plug (208/240)</td>
<td>L6-30P</td>
</tr>
</tbody>
</table>

Notes:
1. Each XLR8™ Arm comes with 6' power cord, separate receptacle needed for each unit.
2. For use on individual branch circuits only.

AccuTemp product may be covered by one or more US Patents. See www.accutempip.net

Electric Upper Heated Platen Arm

XLR8™ UPPER HEATED PLATEN

**Drawing shown with (2) XLR8 Upper Heated Arms**

Mounting bracket illustrated and required. Available in 2', 3' or 4'.
3. INSTALLATION

3.1 INSTALLATION NOTICE

⚠️ Only qualified service technicians/electricians should perform the installation to ensure that all electrical and safety requirements are met and that all wiring installations are performed in accordance with all national, state and local codes.

TOOLS REQUIRED:

<table>
<thead>
<tr>
<th>Spirit Level</th>
<th>Phillips Screw Driver</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small Blade Straight Screw Driver</td>
<td>Digital Clamp Ammeter</td>
</tr>
<tr>
<td>Multimeter</td>
<td>Weighted Temperature Probe</td>
</tr>
<tr>
<td>Digital Temperature Meter</td>
<td></td>
</tr>
</tbody>
</table>

3.2 UNPACKING

This equipment was carefully inspected before shipment from the factory. The transportation company assumes full responsibility for safe delivery to the customer until customer acceptance of the package. Careful inspection of the packaging and the equipment should be completed before acceptance from the transportation company.

3.3 XLR8 LIFTING

The equipment is heavy enough to require additional manpower or powered assistance when installing or moving.

⚠️ When moving the equipment manually make sure there are enough people for the task as the equipment is heavy.

⚠️ Make sure the equipment is not dropped during moving. People doing the carrying could be seriously injured and/or the equipment damaged. The manufacturer does not accept any responsibility for damage resulted from such actions.

3.4 LOCATION AND PLACEMENT

The XLR8 electric equipment has been designed to be mounted on an AccuTemp AccuSteam griddle.

The operating temperature ranges from 200°-400°F (93°- 204°C). Since these temperatures can also be found on surfaces around the perimeter of this commercial equipment, care should be given not to install next to or against, objects or surfaces with a low melting or flash point.

3.5 CLEARANCES

<table>
<thead>
<tr>
<th>Location</th>
<th>Combustible Construction</th>
<th>Non-Combustible Construction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Back</td>
<td>2 Inches</td>
<td>0 inches</td>
</tr>
<tr>
<td>Right Side</td>
<td>1 Inch</td>
<td>0 inches</td>
</tr>
<tr>
<td>Left Side</td>
<td>1 inch</td>
<td>0 inches</td>
</tr>
<tr>
<td>Above Arms</td>
<td>26 inches (+height of griddle)</td>
<td>26 inches (+height of griddle)</td>
</tr>
</tbody>
</table>

SUITABLE FOR ALL INSTALLATION ON COMBUSTIBLE FLOORS.

3.6 LEVELING

The equipment must be installed in a level condition. An out-of-level condition will result in an uneven compression of product and uneven cooking.
3.7 ELECTRICAL CONNECTIONS

3.7.1 ELECTRICAL SUPPLY

⚠️ The electrical voltage requirement is listed on the data plate that is located on the lower left side panel.

⚠️ Make sure the voltage is within 10% of the voltage listed on the steamer data plate.

⚠️ Connection to any other voltage not identified on the data plate will cause damage to the components and is not covered under warranty.

⚠️ Grounding provides a path for electric current to reduce risk of shock.

⚠️ If provided with one, the plug must be plugged into a receptacle that is properly installed and grounded in accordance with all National, State and local electrical codes or in the absence of local electrical codes with the National Electric Code, ANSI/NFPA 70, or the Canadian Code, CSA C22.2 as applicable.

⚠️ Under no circumstances shall the plugs grounding prong be cut or bent to fit a receptacle other than the one specified.

⚠️ Do not use any adapters.

⚠️ Any in-field modification made that bypass the safety features of this equipment will result in serious injury or death.

⚠️ Any in-field modifications made without written authorization from AccuTemp Products, Inc. will void all written and oral warranties.

3.7.2 ELECTRICAL REQUIREMENTS

Electrical requirements are listed on the data plate located on the front right of the control panel. All standard XLR8 are wired to an internal power supply terminal and draw power from the griddle.

If supplied with a 6ft (1.83m) cord and the appropriate UL listed plug, the equipment must be connected to the correct voltage specified on the units data tag. Depending on the rating listed on the data plate. Make sure that the voltage at your supply receptacle is within ± 10% of the voltage listed on the griddle data plate. Connection to any other voltage may cause damage to components in the commercial equipment. The equipment plug must be used with the appropriate receptacle.

3.7.3 GROUNDING INSTRUCTIONS

Grounding provides a path for electric current to reduce the risk of shock. This product is equipped with a power cord having a grounding conductor and a grounding plug. The plug must be plugged into a grounded receptacle that is installed and grounded in accordance with local codes, or in the absence of local codes, with the National Electric Code, NFPA 70, or the Canadian Electrical Code, CSA22.2, as applicable.

The XLR8 has been designed, manufactured and tested to meet or exceed the demanding standards of safety set forth by ANSI/NFPA 70. To to ensure that this high level of safety is maintained in your installation, it is important that you read and understand the following information before attempting to use the equipment.
3.8 START UP PROCEDURE
1. Ensure both arms are square with the griddle. Use the griddle sides as a reference.
2. If adjustment is needed, loosen the nuts that hold the lift assembly to the base lift bracket.
3. Resecure the nuts once the arm assembly has been squared.

3.8.1 INSTALL TEFOLON SHEET
1. Raise the two teflon retaining handles off the arm.
2. Secure one side of the teflon sheet using one handle, keeping the handle at the central point of the arm (“Figure 11”).
3. Stretch the teflon across the underside of the platen and secure with the other retaining handle.

TEST INSTALL
1. Plug in lift power cord to correct NEMA receptacle.
2. Power the XLR8 on using control buttons located on top of the arm.
3. Keep arm elevated an allow to heat to temperature displayed on control digital display.
5. Once unit has reached temperature allow 15 minutes for it to stabilize, then take three temperature readings from the front, middle and back of the arm cooking surface.
6. The temperatures should be with 5+/-F of the temperature displayed.
4. OPERATION

⚠️ RISKS RESULTING FROM CONTACT WITH VERY HOT OBJECT:

⚠️ HOT
Hot areas may form during the cooking process. Use protective gloves whenever handling hot objects.
During the cooking process, do not handle cookware containing liquids or liquid foodstuffs located above eye level. Danger of burns.

⚠️ Be sure all operators read, understand and follow the information contained in this manual including caution warnings, operating instructions and safety instructions.

⚠️ Never use wet or damp gloves as moisture can conduct heat quickly.

⚠️ Keep the floor in front of the equipment clean and dry. If spills occur, clean immediately to avoid potential injuries.

⚠️ Do not use abrasive (or steel) materials, such as wire brushes, metal scouring pads to clean the teflon sheet surface.

4.1 VISUAL IDENTIFICATION

![Diagram with labels: Lift Handle, Height adjustment knob, Control Panel]
4.2 CONTROL OVERVIEW

The equipment digital temperature control is easy to operate and requires little customer interface.

OPERATOR DISPLAY AND KEYPAD

LED 1
PROGRAM KEY UP ARROW
PROGRAM KEY DOWN ARROW
ON/OFF KEY

OPERATOR DISPLAY
LED 3
LED 2
TIMER RESET KEY
PRESET TEMP KEY
ASTERISK KEY

Fig 4.D

4.2.1 PROGRAM MODE

To enter Manager’s mode, turn the unit OFF by depressing \( \bigcirc \) then press and hold the \( \text{ON/OFF KEY} \) and hold the \( \text{PROGRAM KEY} \) for minimum of 5 seconds. The control is now in Manager Program Mode the icon will light, LED1 only, will blink, and the keypad will be reconfigured as shown in the following table:

In managers mode, the keypad will operate as follows:

<table>
<thead>
<tr>
<th>Program #</th>
<th>Program Description</th>
<th>MIN Setting</th>
<th>Max Setting</th>
<th>Default</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>ON/OFF KEY ENABLED</td>
<td>YES</td>
<td>NO</td>
<td>YES</td>
</tr>
<tr>
<td>2</td>
<td>PRESET TEMP 1</td>
<td>150</td>
<td>400</td>
<td>375</td>
</tr>
<tr>
<td>3</td>
<td>PRESET TEMP 2</td>
<td>150</td>
<td>400</td>
<td>350</td>
</tr>
<tr>
<td>4</td>
<td>PRESET TEMP 3</td>
<td>150</td>
<td>400</td>
<td>400</td>
</tr>
<tr>
<td>5</td>
<td>TIMER DEFAULT VALUE</td>
<td>OFF</td>
<td>60:00 MINS</td>
<td>00:30S</td>
</tr>
</tbody>
</table>

Once parameters are set as desired, the control panel can be locked to prevent manipulation without approval.

- \( \Delta \) Toggle between programs
- \( \bigcirc \) Exit and save
- \( \# \) Increase displayed item
- \( \downarrow \) N/A
- \( \bigcirc \) Cancel will exit without saving
- \( \ast \) Decrease displayed item
4.2.2 GENERAL OPERATION

1. Press the ON/OFF key to turn the unit on. The display will come on and show the current temperature in the display.

2. To turn the unit off press and hold the ON/OFF key for about 5 seconds.

3. Temperature control features:

4. PRESET TEMPERATURES:
   A. To change to a different PRESET temperature press the PRESET TEMP key to toggle to the desired temp setting. (Default values are defined in Manager’s mode, parameters 1, 2 and 3). The new selection will auto start after 3 seconds if no other key presses are made.
   B. To change the temperature on the fly or change a pre-set temperature value:
      i. Press the PRESET TEMP key to toggle to the desired temp setting. (Default values are defined in Manager’s mode, parameters 1, 2 and 3. Factory default temps are 375°F, 350°F and 400°F).
      ii. Then press and hold the UP or DOWN keys for approximately 3 seconds, the LED indicator for the selected pre-set will blink. (The LED’s indicate which preset is selected LED1=PRESET 1, LED2 = PRESET 2, and LED3 = PRESET 3.)
      iii. Then press the UP or DOWN KEYS to increase or decrease the cook temperature.
      iv. To store the new set temperature into a Preset memory, press and hold the ASTERISK key before the 3 seconds from the last key press are up.

5. Manual Timer Operation:
   A. To start a timer sequence manually press the TIMER RESET key.
   B. To stop a timer sequence before it runs out, press and hold the TIMER RESET key for about three seconds.
   C. To silence the timer after it runs out, press the TIMER RESET key or the ASTERISK key.

6. Auto-Start Timer Operation
   A. To start a timer sequence lower the handle.
   B. To stop a timer sequence before it runs out, press and hold the TIMER RESET key for about three seconds.
   C. To silence the timer after it runs out, lift the handle or press the TIMER RESET key or the ASTERISK key.

7. To set up user lock out to prevent anyone from changing the temperatures or timer values press and hold the UP ARROW key and the TIMER RESET key for 5 seconds while the controller is OFF. This will Toggle USER LOCKOUT parameter between “LOCKED” and “UNLOCKED”.

4.3 COOKING

4.3.1 CLEAN AFTER INSTALLATION

It is recommended that you clean your XLR8 thoroughly before using it for the first time. To clean the equipment teflon cooking surface, just simply wash it down with a solution of mild soap and water, then rinse thoroughly with clean water and wipe dry with a clean towel.

⚠️ Please use caution as temperatures on and around the griddle cooking surface could cause severe burns.

4.3.2 PREHEATING

Press the **ON/OFF** and select the desired preset. The upper platen should be approximately 40-50°F hotter than the griddle surface to achieve good caramalization on product.

The equipment will be preheated when the selected set temperature is displayed and the corresponding LED goes solid. Please use caution as temperatures on and around the cooking surface could cause severe burns.

4.3.3 ADJUSTING THE PLATEN GAP HEIGHT

The XLR8 arm has gap adjustment every 1/32nd of an inch. This gives you the control needed to adjust to any product up to 2” thick. To adjust the gap remove the adjustment arm in the front of the Upper Heated Platen. Raise the arm and place the desired product in the middle of the platen coverage area. With the griddle and arm on and preheated, lower the arm until you start to hear a sizzle from the product. This means you are applying slight pressure on the top of the product. At this point, install the adjustment arm onto the mounting plate. Place the lock bolt into the hole that lines up with the mounting plate and tighten.

4.3.4 COOKING

If a recipe is provided for the product you are preparing, always follow your company guidelines for preparing product.

If adjusting your own recipe to incorporate the use of the XLR8 it is recommended to apply the following steps:

- Divide the total cook time applied to a product cooking on just the griddle surface by half. Adjust the time from there until you are happy with the finished product.
- Once you have the time and temperature for the product identified, use the programming instructions to set the timer and presets accordingly.
- Adding more compression (smaller gap between platen and griddle surface) will decrease cook time but may result in a dryer product.

4.3.5 CLEANING

- Power unit off and allow to cool until it is safe to touch, approximately 30 minutes.
- Remove teflon sheet and clean using mild soap and water solution and a towel.
- To clean the arm, once cooled, clean using mild soap and water solution and a towel. Rinse when done with clean water and allow to dry overnight.

⚠️ Do not Power Spray the griddle or XLR8 Upper Heated Platen. A non-Metallic cleaning pad can be used to remove large debris or built up areas.
## 5. PLANNED MAINTENANCE CHECKLIST

![Warning] It is recommended that you contact your AccuTemp authorized service provider to setup a planned maintenance program to keep your equipment operating in the most efficient manner. AccuTemp recommends a minimum of a yearly schedule.

<table>
<thead>
<tr>
<th>PM TASK DESCRIPTION</th>
<th>Daily</th>
<th>Biannual</th>
<th>Yearly</th>
</tr>
</thead>
<tbody>
<tr>
<td>Verify that the equipment is level and properly located under the hood.</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Verify that the temperature controller is working properly and that there are no rips in the label.</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Inspect the control compartment for foreign particulate and any loose wiring or connections.</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Check that the power supply cord is not frayed, outer covering is not degraded or any bare cooper is visible. Replace if required.</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Verify amp draw to listed amp requirements on the data tag of the equipment.</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Verify mounting fasteners are in place and tight. If not correct. If the stand has casters check that the wheels are intact and that they are mounted correctly. If grease covered clean with a mild detergent and clean water. Dry completely. Apply a food grade silicone to the locking mechanism.</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>After all metallic areas are cool to the touch, clean external metal surfaces except the cooking surface. With a damp clean towel saturated with a mild detergent and clean water. Dry with a clean dry towel.</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
</tbody>
</table>
IMPORTANT SERVICE INFORMATION
AccuTemp Product, Inc. Technical & Customer Support Technician is available Monday thru Sunday, 7:00am to 7:00pm EST.
800.480.0415 or 260.469.3040

- Tel: 800.480.0415 or 260.469.3040
- Email - service@accutemp.net
- Web site - www.accutemp.net