



The TMB Baking Steelheart Gas Deck Oven

THE HEART OF ARTISAN BAKERIES™

The TMB Baking Steelheart Gas Deck Oven is the perfect oven for retail-focused bakeries.

The Steelheart Gas Deck Oven has been installed in bakeries in the US and Canada and has found solid satisfaction among artisan bakers seeking a small footprint, while enjoying the benefit of consistent baking afforded by natural gas or propane fuel. A variety of loader options are also provided for this oven, including an integrated loader, TMB's MS 2000 fixed, tower loader and the TMB rolling manual loader.

Baking System—At the core of the Steelheart Gas Deck Oven are a series of closed circuit steam tubes, spaced at even intervals designed to provide even baking temperature from front to back. These tubes are manufactured under high-pressure using the Mannesmann process UNI 663/68 standard, with steel Fe 45,2 measuring 27mm x 5.5mm and guaranteed by certificate, tested one-by-one at the end of the production cycle. The tubes provide an even distribution of heat from front to back and side to side in each baking chamber.

Single Steam Generator—The TMB Steelheart Gas Deck Oven has one steam generator serving each deck, located in the base of the oven. The steam is released from the back of the oven chamber forward. This feature allows for the smallest width oven, saving precious floor space in smaller retail bakeries.

Foundation, Flue and Burner—The oven's foundation sits on 4" legs that run the width of the oven at even intervals, allowing air to flow beneath the oven and provide additional insulation from the burner compartment. A 350BTU, UL and AGA listed US manufactured gas burner fires into a circular, steel fire chamber (flue) which heats the tubes, converting water to steam, which circulates evenly between all decks. The oven can be moved into bakeries in one piece, reducing installation expense.



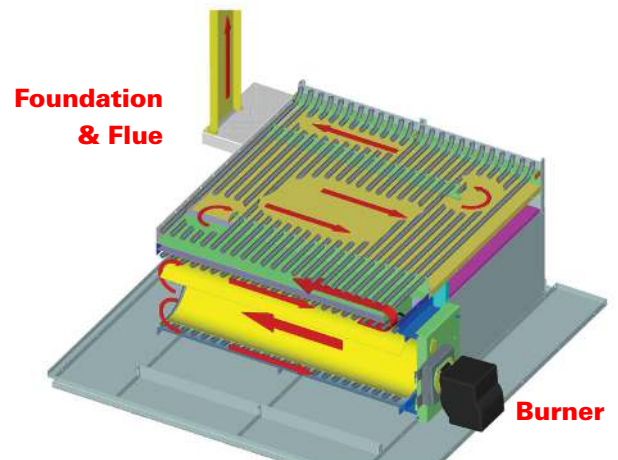
Steelheart 1212



Steam Tubes



Steam Generators



Foundation & Flue

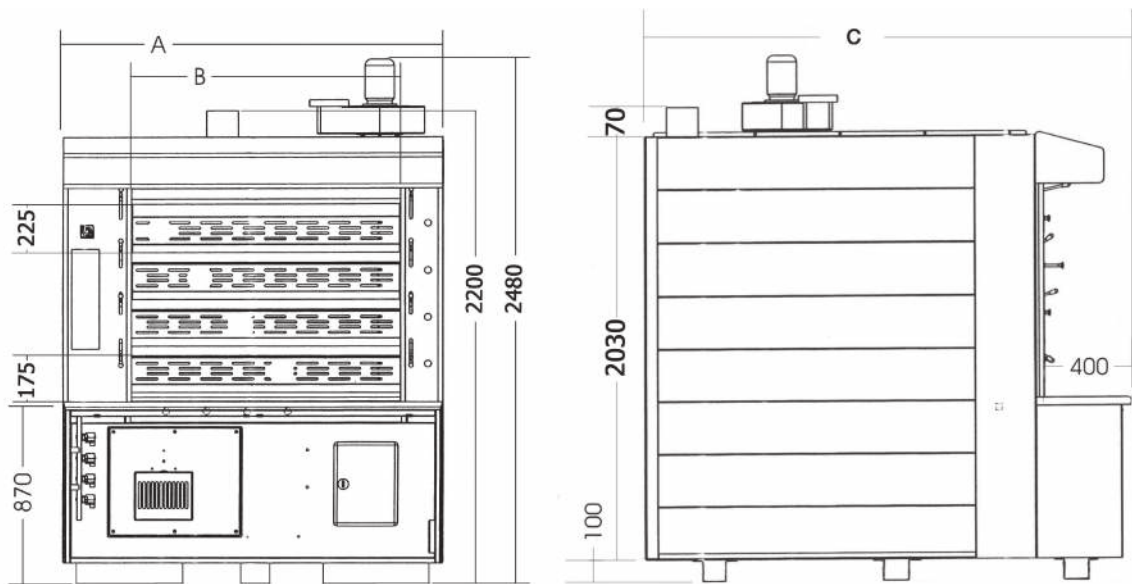
Burner

The TMB Baking Steelheart Gas Deck Oven

Façade and Baking Chambers—The façade and main panels of the Steelheart oven are made with ANSI 304 Stainless Steel to ensure durability in high-temperature, high-humidity environment. The four chamber windows, which open upwards, are made of tempered glass and are self-balance and easy to remove for cleaning. Baking stone decks with inner reinforcement deliver longer-lasting heat, evenly distributed for ideal baking. Finally, the bed plate is provided with removable doors to ensure easy access to the burner, the fire box and water solenoids.

The Control Panel—TMB Baking designed a custom, ETL-approved control panel with touch screen and PLC brain to help deliver consistent baking results for every style of bread. Steam can be delivered for the duration and timing required, with timers and warnings keeping the baker informed of my issues of which they should be aware. The control also interlocks with make-up air and exhaust fans to shut down the oven, or not allow it to start, should the fans not be operating. The TMB Baking Steelheart control also comes with a standard, manual override should the baker wish to use it, or should the computer be down for any reason. This assures that the baker will not lose valuable bakery operation.

For good reason, the TMB Baking Steelheart Gas Deck Oven is the choice of retail bakers throughout North America A summary of technical specs follows:



TMB BAKING Steelheart Gas Deck Oven

US Measurements	Dimensions									Deck & Chamber Statistics					
	External				Internal					Oven					
	Width In. (A)	Depth In. C	Height In. *	Height In. **	Bake Surface Sq. Ft.	Width In. (B)	Depth In.	Height Deck 1-3	Height Deck 4 In.	# Decks	Chambers Per Deck	Chambers Per Oven	# Sheet Pans	BTU (000)	Weight Lbs.
Steelheart 812	52.8	85.0	97.6	83.9	43.1	33.3	47.2	6.9	9.1	4	1	4	8	250	4,079
Steelheart 1212	68.9	85.0	97.6	83.9	64.6	49.8	47.2	6.9	9.1	4	2	8	8	250	4,960
Steelheart 1218	68.9	109.1	97.6	83.9	96.9	49.8	70.9	6.9	9.1	4	2	8	16	350	6,504

* Height with steam and exhaust
* Height to top of oven
Electrical on all ovens: 110V/60hz/20 Amps