



The TMB Baking Stoneheart Gas Deck Oven

THE HEART OF ARTISAN BAKERIES™

The TMB Baking Stoneheart Gas Deck Oven is the perfect oven for bakeries producing for both retail and wholesale customers. The Stoneheart Gas Deck Oven has been installed in bakeries in the US seeking a smaller footprint than our TAG brick and mortar stone hearth oven, while still having the benefits of more thermal mass than our Steel Heart gas deck oven. A variety of loader options are also provided for this oven, including an integrated loader, TMB's MS 2000 tower loader and the URM rolling manual loader.

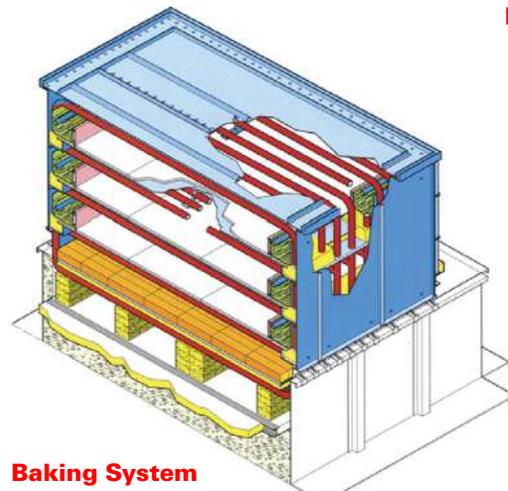
Baking System—At the core of the Stoneheart Gas Deck Oven are a series of closed circuit steam tubes, spaced at even intervals designed to provide even baking temperature from front to back. These tubes are manufactured under high-pressure using the Mannesmann process UNI 663/68 standard, with Stone 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 (20 tubes per meter) and side to side in each baking chamber

Single or Double Steam Generator—The TMB Stoneheart Gas Deck Oven has one steam generator serving each deck (standard), 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/wholesale bakeries. (Two steam generators per deck are available for bakeries accommodating a wider oven; in this model, the baking chamber generators are located inside of the steam tubes and distribute steam evenly the full length of the deck.)

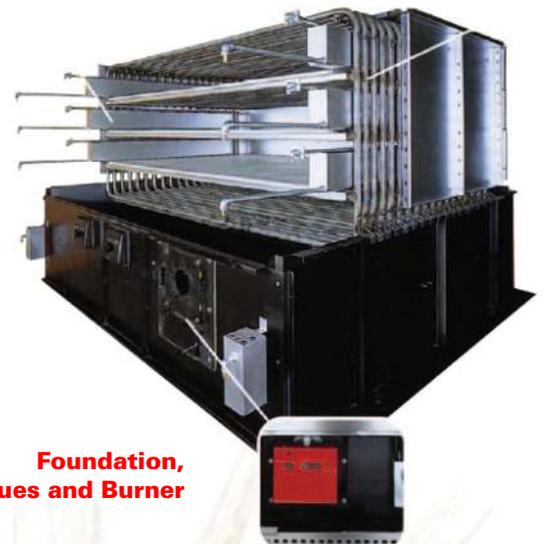
Foundation, Flues and Burner—The foundation of the Stoneheart Gas Deck Oven is made of steel, followed by a layer of rock wool insulation, steel panels and finally high-temperature, refractory brick and concrete (flue) for the heat generated by the burner. The TMB Stoneheart Gas Deck Oven uses more of these materials than most, if not all other ovens (except the TMB TAG), ensuring the significant thermal mass for heat retention and more consistent heat distribution for the perfect backing system of any style of bread. TMB employs a US manufactured, UL and AGA listed gas burner, generating up to 350,000 BTU's



Stoneheart Gas Deck Oven



Baking System



Foundation, Flues and Burner

The TMB Baking Stoneheart Gas Deck Oven

Façade and Baking Chambers—The façade and main panels of the Stoneheart Gas Deck Oven are made with ANSI 304 Stainless Steel to ensure durability in high-temperature, high-humidity environment. The baking chamber windows are made of tempered glass and are self-balance and easy to remove for cleaning. Ovens may be ordered with windows opening downward (standard), or upward (extra cost), based on the baker's preference. 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 the flues for cleaning.

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 by the baker, with timers and warnings keeping the baker informed of any issues. 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 Stoneheart control also comes with a 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 Stoneheart Gas Deck Oven is the choice of retail & light-duty wholesale bakers throughout North America. A summary of technical specs follows:

TMB BAKING Stoneheart Gas Deck Oven 12-S Series (One Steam Generator - Located in Basement)

US Measurements	Dimensions									Deck & Chamber Statistics					
	External				Bake Surface Sq. Ft.	Internal				Oven					
	A Width In.	B Depth In.	Height In. *	Height In. **		C Width In.	D Depth In.	Height Deck 1-3	Height Deck 4 In.	# Decks	Chambers Per Deck	Chambers Per Oven	# Sheet Pans	BTU (000)	Weight Lbs.
Stoneheart 1216-S	68.9	117.7	98.4	90.6	86.1	48.4	63.0	7.1	7.5	4	1	4	16	350	15,873
Stoneheart 1220-S	68.9	133.5	98.4	90.6	107.6	48.4	78.7	7.1	7.5	4	2	8	24	350	18,078
Stoneheart 1224-S	68.9	149.2	98.4	90.6	128.1	48.4	94.5	7.1	7.5	4	2	8	28	350	19,842

TMB BAKING Stoneheart Gas Deck Oven 12-D Series (Two Steam Generators per Deck)

US Measurements	Dimensions									Deck & Chamber Statistics					
	External				Bake Surface Sq. Ft.	Internal				Oven					
	A Width In.	B Depth In.	Height In. *	Height In. **		C Width In.	D Depth In.	Height Deck 1-3	Height Deck 4 In.	# Decks	Chambers Per Deck	Chambers Per Oven	# Sheet Pans	BTU (000)	Weight Lbs.
Stoneheart 1216-D	77.6	117.7	98.4	90.6	86.1	48.4	63.0	7.1	7.5	4	1	4	16	350	15,873
Stoneheart 1220-D	77.6	133.5	98.4	90.6	107.6	48.4	78.7	7.1	7.5	4	2	8	24	350	18,078
Stoneheart 1224-D	77.6	149.2	98.4	90.6	128.1	48.4	94.9	7.1	7.5	4	2	8	28	350	19,842

* Height with steam and exhaust

** Height to top of oven

Electrical on all ovens: 110V/60hz/20 Amps

Dimensions diagram

