Contractor's Utility Requirements

TSV DECK OVENS

TAGH Series

NATURAL GAS FIRED

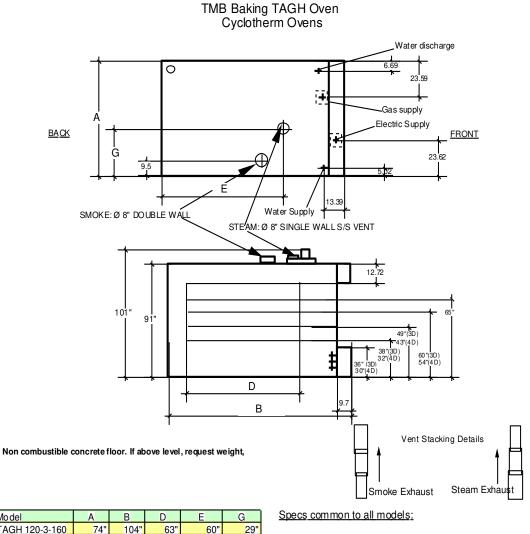
- INSTALL INSTRUCTIONS -

This Manual is prepared for the use of licensed utility contractors. All gas, electrical, plumbing and venting connections should be made according to local codes.

This manual is not intended to be all encompassing. You should read, in its entirety, the installation procedure you wish to perform to determine if you have the necessary tools, instruments and skills required to perform the procedure. Procedures for which you do not have the necessary tools, instruments and skills should be performed by a trained technician.



THE HEART OF ARTISAN BAKERIES™



Model	A	В	D	E	G
TAGH 120-3-160	74"	104"	63"	60"	29"
TAGH 120-3-200	74"	120"	78"	76"	29"
TAGH 180-3-160	98"	104"	63"	60"	41"
TAGH 180-3-200	98"	120"	78"	76"	41"
TAGH 180-3-240	98"	140"	98"	96"	41"
TAGH 120-4-160	74"	104"	63"	60"	29"
TAGH 120-4-200	74"	120"	78"	76"	29"
TAGH 120-4-240	74"	140"	98"	96"	29"
TAGH 180-4-160	98"	104"	63"	60"	41"
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TAGH 180-4-240	98"	140"	98"	96"	41"
			-		

All dimensions in inches.

Water supply: 1/2" cold water (65 to 100 psi) Valve and union connection to manifold <u>Electrical</u>: 220v/3 ph G+N/60 Hz/20 amp; Gas: 4" to 7" W.C. 1" Union connection to burner Gas Exhaust: 8" Ø Double Wall Pressure inside heat exchanger: -.10" WC with burner off "T" Connector and Humidity trap provided by customer <u>Steam Exhaust</u>: 8" Ø S/S Single Wall Optional steam exhaust fan (800 cfm) <u>Water Discharge</u>: 3/4" connection from right and left drain manifold to closest floor sink. <u>Floor sink</u> needed.

Note: Electrical requires neutral and ground and 30amps rather than 20amps, as stated above.



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Utility Requirements

Electric Power:	220Volt/60Hz/30 amp / supply 5 wire including neutral and ground. See enclosed photo (Fig. 1) and spec sheet for details
Natural Gas:	 650,000 BTU at 14" WC max, 7" WC min Flexible gas line is not recommended. Gas lines should be 1" inside diameter from top of oven to gas valve. Gas lines must have a shut off valve and union located in burner compartment for ease of servicing the burner. See enclosed drawing (Fig. 2), picture (Fig. 3) and spec sheet. Gas line should have drip leg in gas line.
Propane Gas:	650,000 BTU at 14" WC max, 5" WC min
Water:	60 PSI at 4 GPM. Oven usage 2.5 GPM per bake. See enclosed photo (Fig. 4) and spec sheet.
Drain:	1" IPS drain connection in front of oven. Rear drain optional.
Venting Requirements:	See enclosed photo (Fig. 5) and spec sheet.



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Wall Clearance:

0" Clearance fire code rating back and sides.

TMB Baking TSV Gas Oven TAGH Series

Door Opening Requirements:

Heat Section: Oven Section: Skidded 36" Skidded 40"

Setting requirements Midco Burner: Natural Gas: Orifice size: .500" Model RE 4850 A Manifold Pressure: 3.15

Natural Gas: Orifice size: .500" Manifold Pressure: 3.15 WC Propane Gas: Orifice size: .358" Manifold Pressure: 3.3 WC

Draft Requirements:

.05 - .10 Negative pressure at site hole above burner.



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TAGH Series

ELECTRICAL CONNECTIONS



Fig. 1



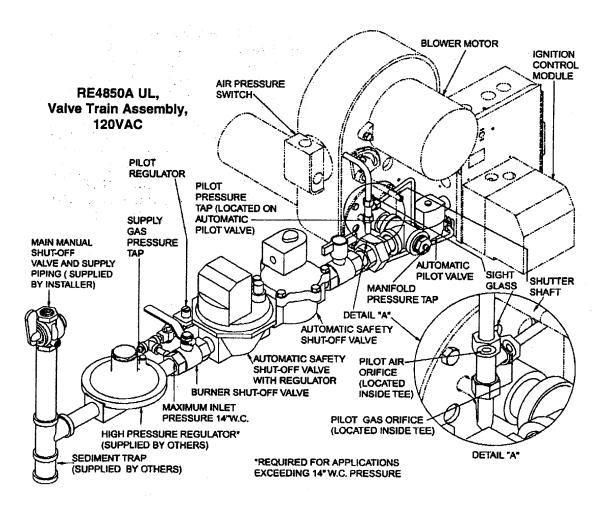
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Burner Connections

Fig. 2



Note: High Pressure regulator used only when low pressure gas is not available in the building



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Burner Connections



Fig. 3



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WATER SUPPLY

Cold water 1/2" copper pipe to water solenoid with shut off valve and union installed in

burner compartment. See enclosed picture (Fig. 4)

Steam floor sink should be located in front or at back of oven.



Fig. 4



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VENTING INSTRUCTION

All venting must comply with local codes.

The gas exhaust venting shall be 8" double wall with a Tee and 8" barometric damper. A 24" extension on the Tee to attach the barometric damper is needed. See enclosed picture (Fig 5) and spec sheet for detail.

A straight pipe is recommended. No more than two 45° fittings can be used within a distance of 3 feet.

Note: if any of those recommended configurations are not applicable in the building, a draft inducer needs to be calculated by the mechanical engineer to obtain, when burner off, .04 - .1 WC negative pressure inside the combustion chamber still hot at site hole above burner. Make up air ON and exhaust fan ON, all windows and doors closed.



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STEAM HOOD EXHAUST

8" Diameter single wall. Galvanized acceptable; stainless steel recommended only for durability.

HOOD FAN EXHAUST

When fan is required, it has to be interlocked with makeup air fan and should be started either by wall mount switch or opening of the oven door.

Calculations and specs have to be performed by mechanical engineer according to local codes requirements.

See spec sheet for details.



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VENTING DETAILS

Fig 5



Tee and Barometric Damper.



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