

Contractor's Utility Requirements

DOUBLE RACK OVENS

MODELS: XL2

(last updated 11.14.13)

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.



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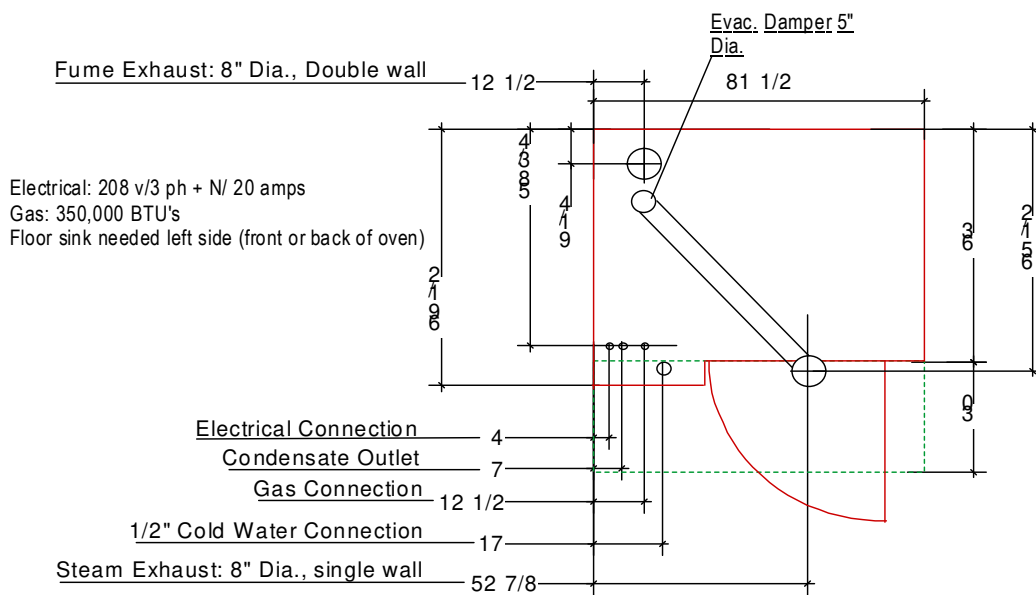
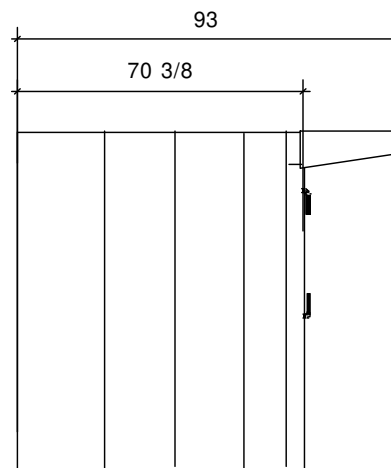
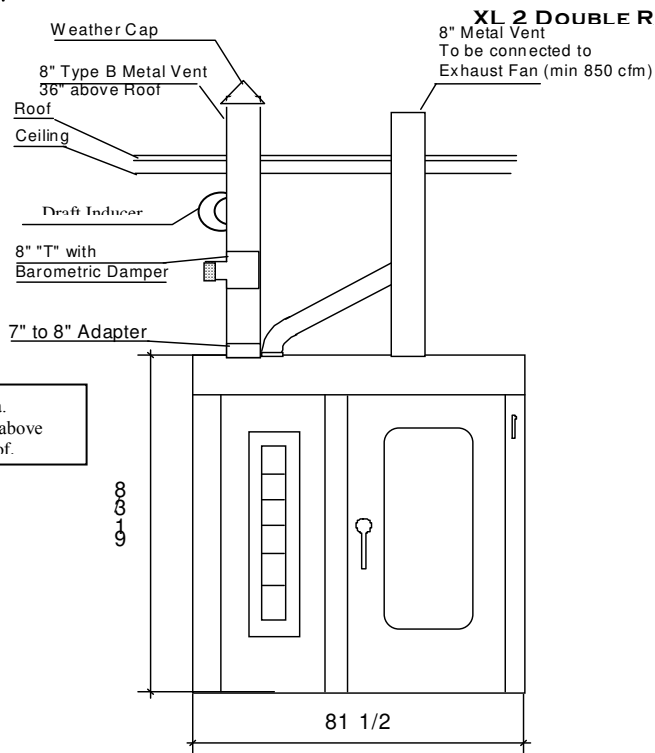
TMB Baking XL2 Gas Oven Utility Requirements

- Electric Power:** 208-220 V / 3-Phase / 60HZ / 20 Amps
Supply 5 wire, including neutral and ground
(Fig. 1)
- Natural Gas:** 340,000 BTU at 11" WC max, 5" WC min
Flexible gas line is not recommended.
Gas lines should be 3/4" 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)
Gas line should have drip leg in gas line. See
enclosed drawing (Fig. 2)
- Propane Gas:** 340,000 BTU at 13.5" WC max, 11" WC min
- Water:** 60 PSI at 4 GPM, oven usage 1.3 GPM per
bake
- Drain:** 1" IPS drain connection in front of oven. Rear
drain optional.
- Venting Requirements:** See enclosed drawing (Fig. 3)



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TMB Baking XL2 Gas Oven

Minimum Ceiling Height required for erecting the oven: 100”

Door Opening Requirements: Heat Section: Skidded 36”
Oven Section: Skidded 40”

Oven Section Weights: Heat Section: 1650 lbs.
Oven Section: 1330 lbs.
Steam Section: 650 lbs.

Setting requirements Midco Burner: Natural Gas: Orifice size: No orifice
Model RE 4400 Manifold Pressure: 3.6 WC

Propane Gas: Orifice size: .290”
Manifold Pressure: 4.7 WC

Draft Requirements: .04 - .08 Negative pressure at site hole
above burner.



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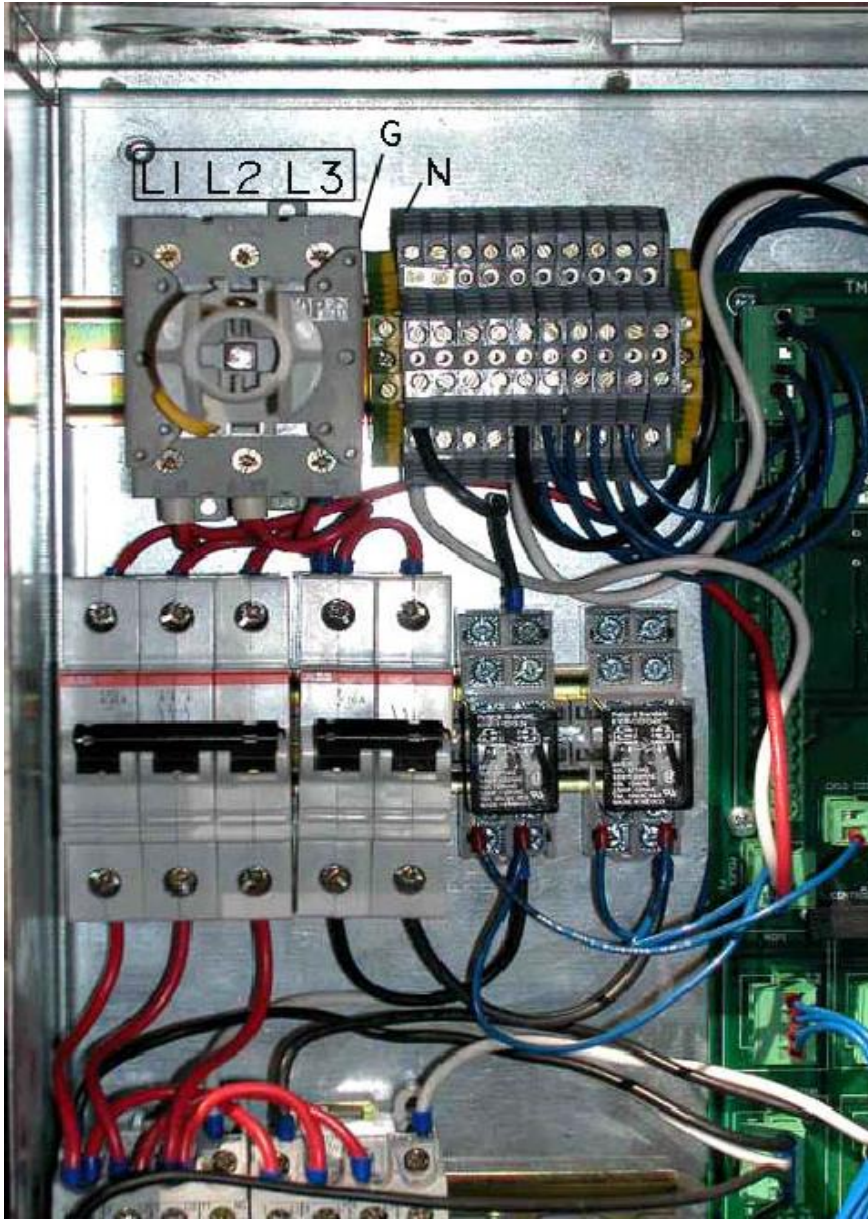


Fig 1

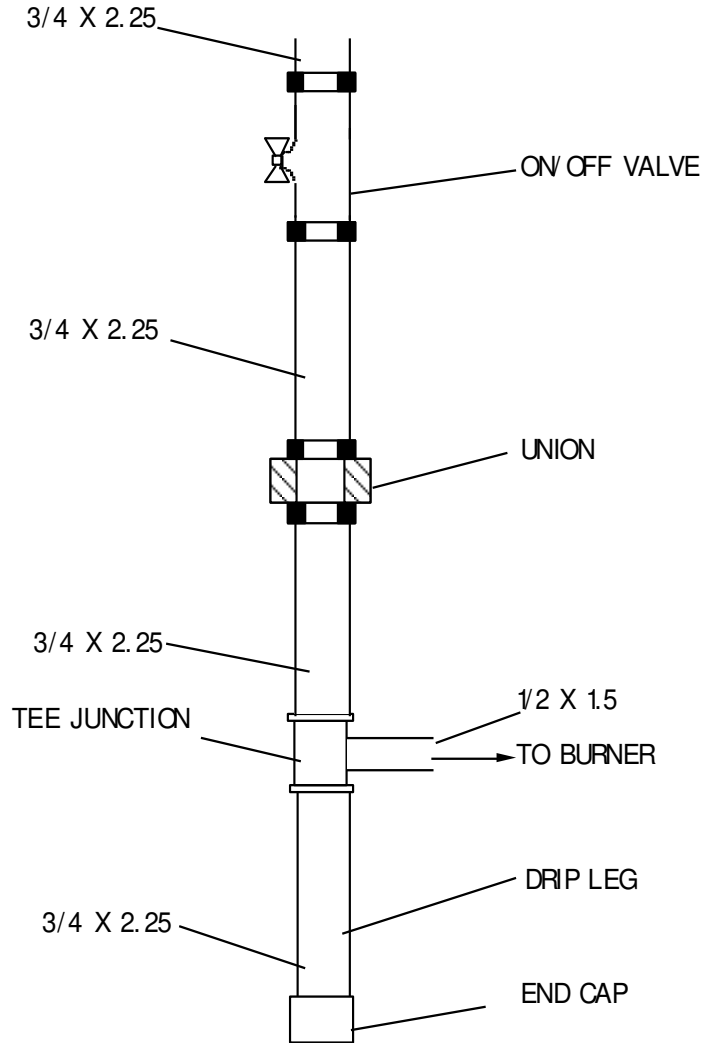


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Gas Connection

Recommended only layout

Fig. 2



TMB Baking XL2 Gas Oven

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 required.

A straight pipe is recommended through the roof. 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 the burner is off, .04 - .08 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 ducting is acceptable, though stainless steel is recommended for durability.

HOOD FAN EXHAUST

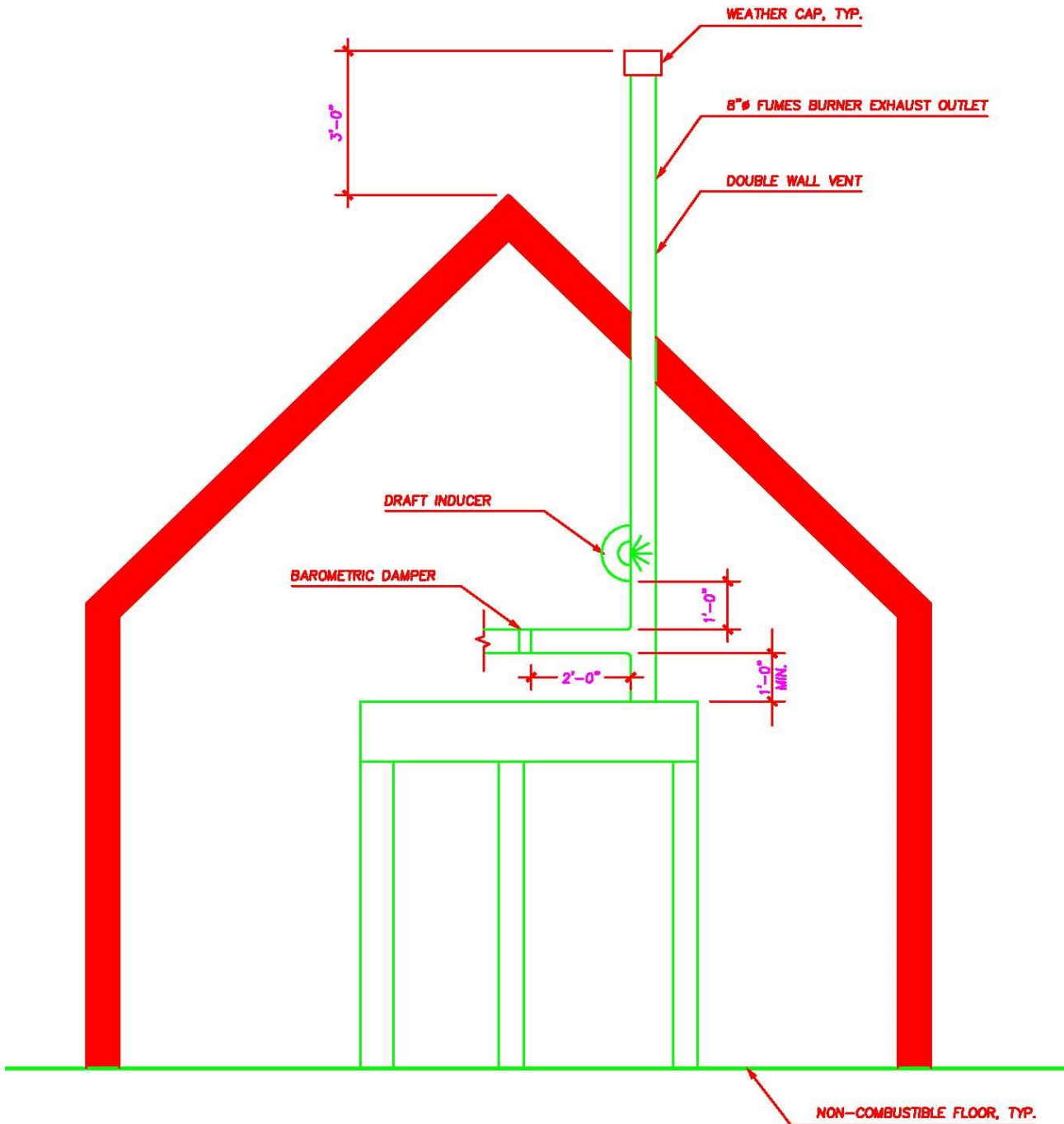
When fan is required, it has to be interlocked with makeup air fan and should be started either by wall mount switch or opening of the oven door.

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



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TMB BAKING - RACK OVEN XL2 (ELEVATION)
 N.T.S.
 2012.03.17



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TMB Baking XL2 Gas Oven

WATER SUPPLY

Cold water ½” copper pipe to water solenoid with shut off valve and union installed in burner compartment. See enclosed drawing (Fig. 4)

Steam floor sink should be located in front of oven outside of heat section.

Locating the steam floor sink inside the burner compartment is not recommended and may not meet code in this location.

Floor sink can also be installed at the rear of the heat section as an option.



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WATER SUPPLY



Fig. 4

(Final page of contractor's manual.)



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