

THE XL1 OVEN

THE LATEST ADVANCEMENT IN BAKING TECHNOLOGY

TMB Baking

A G L O B A L C O N C E P T



XL 1

DESIGN

The Excel 1 is the latest development in cooking and baking technology. Combining air flow management, steam generation, and thermal exchange, this adaptable technology expertly accommodates your choice of production and product. The flexible design accepts many styles of rack choices, an option not often available with other manufacturers.

The XL's robust unitized body is constructed from 300 series stainless steel both inside and out. Many unique features distinguish this oven, including a unique "cool door" feature with heavy-duty hinges, a built in ventilator, three piece modular construction, and a rugged heat exchanger.

STEAM SYSTEM AND AIR FLOW

A high capacity steam system is standard with the Excel 1. Quick recovery and high steam generation avoid the need for additional wait times and over-temperature heat-up times. Pulse steam is standard for roasting applications; timed intermittent steam is standard for baking.

Air velocity and volume are key elements of both baking and roasting convection ovens. The Excel 1 combines the correct balance of both to assure that an envelope of air surrounds the product. Complete selectability for air management is in the hands of the operator utilizing easy-to-use controls.

HEAT EXCHANGER

The heavy-duty heat exchanger is completely constructed of alloy 300 series stainless steel assembled in a counterflow pattern. This combination of metallurgy and design flow accomplishes an 85% thermal dynamic factor, lowering operational costs and giving you the ability to achieve optimum product development and crust quality.

RACK LIFT

The cam style lifter is capable of lifting the heaviest loads in both baking and roasting capacities. Lifting when the door is closed and setting down when the door is opened through the action of the door allows ease of use and low maintenance. Trouble free design eliminates the need for lifting motors and troublesome clutch devices. The carrier employs the "four-corner" lifting device allowing for unbalanced loads with zero clearance to the floor. Different carrier options are available in order to accommodate many different styles of racks.

Accepts one single rack. Built to accept 18"x26" or 18"x30" pans and high volume foodservice full size pans.

CONTROL PANEL DESIGN

Easy to use controls allow complete control over the energy, steam, and air so important to the development of quality product. Time, temperature, air delay, and pulse features, along with lighted warning alarms, afford the operator confident control. Automatic and programmable damper controls allow ease and safe steam relief.

ASSURANCE

Factory assembled and tested, shipped knocked-down in modules for ease of field assembly and shipment. Complete approvals by ETL and ETL Sanitation. Installed by only qualified installation companies across North America. Zero clearance fire code rating to combustible both sides and back.

CAPACITIES

Bakes 100 one pound loaves (5 strap) or 50 one and a half pound loaves (5 strap). Up to 30 bun pans depending on rack spacing and height. Loading weight capacity is 600 pound standard.

DIMENSIONS AND ELECTRO/MECHANICAL SPECIFICATIONS

Floor space required: 57" x 46"; Height: 87"

Ventilator connection: 10"

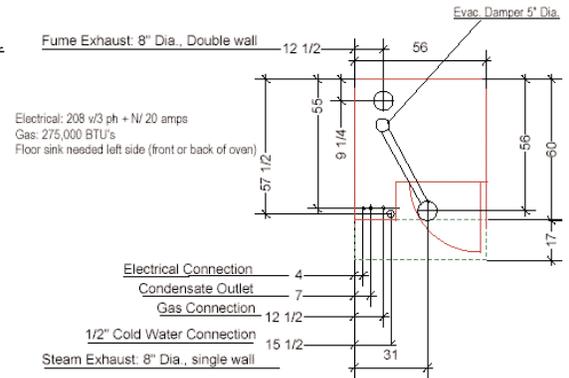
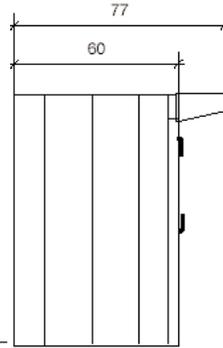
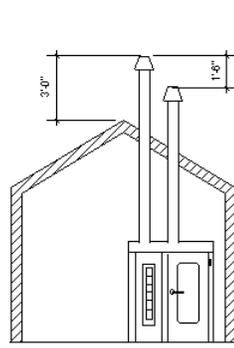
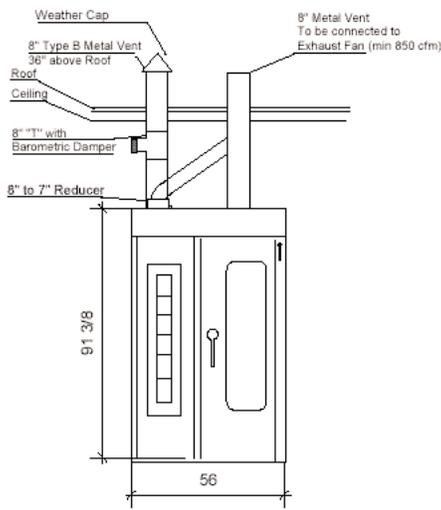
Combustion connection: 6"

Gas Line connection: 1/2"

Water Line connection: 1/2" with 1" drain, 40 psi minimum

Btu capacity: 340,000

Electrical: 208/220/3ph/60, 20 Amp., 5 wire



XL 1

Specifications, continued

Short Form Specification

XL 1 Natural Gas Fired

All specifications are subject to change without notice.

The oven shall be shipped in three 36" wide assemblies plus hood, door, and floor for ease of shipment and installation. Oven shall be easily leveled regardless of floor make-up and construction. Oven shall have flush front and factory pre-insulated interlocking panels. Dimensions shall not exceed 46" D x 57" W x 98" H. Oven will be listed by a nationally approved testing laboratory i.e. ETL and comply with sanitation requirements of NSF.

Clearance to combustibles:

- Zero (0) inches sides and back.
- Ten (10) foot ceiling height.
- Non-combustible floors only.
- Routing of wiring or plumbing of any nature is strictly prohibited.
- Local codes may apply.

The oven is constructed in a unitized modular method with factory pre-packed panels. Interior baking chamber shall be of 300 series stainless. The ventilation hood shall be of 300 series stainless. A flat stainless floor shall be used to facilitate loading and unloading of product and as an integral part of the oven construction.

The control panel shall consist of individual controls governing temperature, bake time, steam time, air delay, with pulse management controls governing air and steam. The thermostat shall have F and C ability with process display readout. An automatic steam damper shall be an integral part of the control and steaming function.

The oven shall be pre-wired, pre-fired, and tested at the factory. The heat exchanger shall be of counter-flow design. The turbine rotor shall be dynamically balanced with the minimum 3/4 hp motor. The hood will be located above the door and run the entire width of the oven and is an integral ventilation duct connected by an air gap to the baking chamber constant vent. The constant vent shall be incorporated into the design and construction of the door.

A steam generator shall be located within and be an integral part of the heat exchanger module. The steam generator shall be constructed of mild steel with a minimum weight of 300 lbs. capable of evaporating 4 liters of water in 20 seconds. The generator shall be positioned directly within the suction airflow. The water inlet shall be controlled by the steam timer, solenoid valve, and regulator.

A 48" fluorescent light easily accessible from the oven front shall illuminate the baking chamber. The door shall be fully insulated and have a full length view window of 56" minimum. The door shall operate the lift system through the hinge arrangement.

An automatic lift system shall be a standard feature using a one-piece lifting cam operated by the opening and closing of the door and linkage mechanism. The lifting mechanism shall be independently supported by the outer framework of the oven panel structure thereby supporting the total lift capacity of the oven. The carrier shall accommodate a single rack and individual pan dimensions of 18" x 30".

- Minimum Natural gas Btu/hr: 170,000
- Only one electrical service: 208/220/3ph/60, 20 amp. 5 wire.
- Site requirements and electrical/mechanical specifications are as shown.
- Purchaser is responsible for all installation requirements, costs, and applicable codes.

Labor for installation, loading, and unloading are not included in these provisions. All local service connections that include electric, water, gas, ventilation, and drains are per local code. Factory authorized installation is required. Any unauthorized installation invalidates the limited warranty.

Caution: To reduce the risk of fire, the appliance is to be mounted on floors of non-combustible construction with non-combustible flooring and surface finish. There shall be no combustible material against the underside thereof, or on non-combustible slabs or arches having no combustible material against the underside thereof. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.

What makes TMB Baking Different?

- We travel the globe to find the very best quality and the latest developments in baking technology
- Each product we carry has been carefully researched and stringently tested for quality and durability
- Much of our product line has been custom built to best suit the American market. We work closely with our manufacturers to bring you exactly what you need to run an efficient and profitable bakery.

