



# XL2 Short Form Specification

THE HEART OF ARTISAN BAKERIES™

**Natural Gas Fired**—All Specifications are subject to change without notice. The oven is always available to be shipped in three, 36" wide assemblies, plus hood and other parts to allow for ease of shipment and installation. The oven is easily leveled regardless of floor make-up and construction. The XL2 has a flush front and factory pre-installed interlocking panels with insulation to allow for zero-clearance installation, not exceeding 63"Dx81"Wx98"H. The oven is listed by a nationally approved testing laboratory, ETL, and complies with sanitation standards equivalent to 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. The interior baking chamber is 3000 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 consists of individual controls governing temperature, bake time, steam time, air delay, with pulse management controls governing air and steam. The thermostat has 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 will have been pre-wired, pre-fired and tested at the factory. The heat exchanger will be of the counter-flow design. The turbine rotor is dynamically balanced with the minimum of 1.5 hp motor. The hood is located above the door and runs the entire length of the oven and is an integral ventilation duct connected by an air gap to the baking chamber constant vent. The constant vent is incorporated into the design and construction of the door. A steam generator is located within and be an integral part of the heat exchanger module. The steam genera-



## What makes the TMB Baking Difference?

- Start our discussion with understanding your needs (based on objectives, product range, physical capacity limitations) before talking about equipment.
- Travel the globe to find the very best quality and the latest developments in baking technology
- Research and stringently test each product we carry for quality and durability
- Work closely with our manufacturers and customers to bring exactly what you need to run an efficient and profitable bakery. Much of our product line has been custom built to bet suit the North-American market

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tor is constructed of mild steel with a minimum weight of 400 lbs., capable of evaporating 4 liters of water in 20 seconds. The generator is positioned directly within 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 that suction airflow. The water inlet shall be controlled by the steam timer, solenoid valve, and the regulator.

Three halogen lights easily accessible from the oven front illuminate the baking chamber. The door is fully insulated and has a full-length window of 56". The door operates the lift system through the hinge mechanism.

An automatic lift system is a standard feature of the XL2 using a one-piece lifting cam operated by the opening and closing of the door and linkage mechanism. The lifting mechanism is independently supported by the outer framework of the oven panel structure, thereby supporting the total lift capacity of the oven. The carrier accommodates both single and double racks and individual pan dimensions of 18" x 26".— Minimum Natural Gas Btu/hr.: 350,000

- Only one electrical service: 208-220/3-ph/60 amps, 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 made 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.*