



TMB TAG Gas Deck Oven

THE HEART OF ARTISAN BAKERIES™

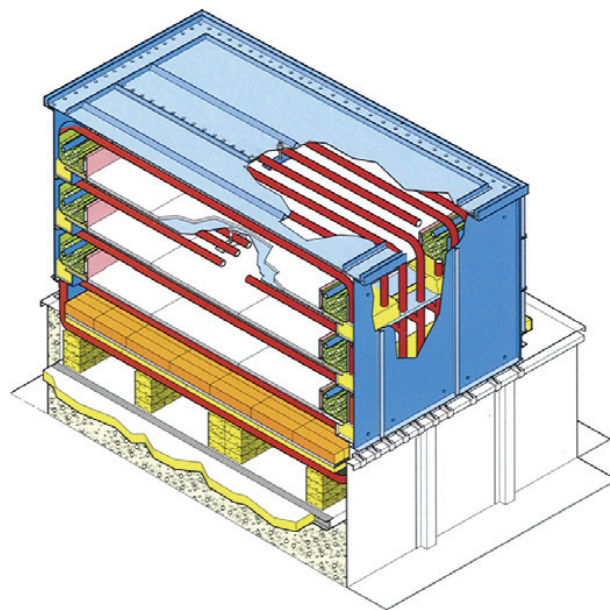
The TMB TAG Gas Deck Oven is like none other because of its thermal mass, oversized steam tubes and two steam generators per deck. These provide fast recovery, even baking and hard crusts, the hallmark of artisan baking. Designed by world-renowned baker, Michel Suas, for the rigors of the North American bakeries, the TAG has long-standing bakers' loyalty spanning well over a decade in the company's 30 years of industry service.

Baking System—At the heart of the TAG oven is a series of closed circuit steam tubes, spaced at varying 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 steel Fe 45,2 measuring 0.35 x 5.5mm and guaranteed by certificate, tested one-by-one at the end of the production cycle. No other manufacturer has this design and standards resulting in near-perfect heat distribution.

Double Steam Generators—While most other deck ovens only steam from the back of the oven with the steam generator located in the base of the oven, the TMB TAG oven has two steam generators on each deck. This allows the steam to be injected the full length of each baking chamber for even distribution of steam and maximum, instantaneous and consistent steam delivery, which is particularly beneficial for special types of bread.

Heat Exchanger and Burner—The foundation of the oven is made of steel, followed by thermal insulation, steel panels and finally high-temperature, refractory brick and concrete (flue) for the heat generated by the burner. The TMB TAG uses more of these materials than most, if not all other ovens, ensuring the maximum 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 600,000 BTU's.

Façade and Baking Chambers—The façade and main panels of the TAG 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 (when window panels or full glass windows are ordered) or all stainless steel, and are self-balance and easy to remove for



cleaning. Ovens may be ordered with 750 mm wide doors (2 or 3 per deck) opening downward, or upward, based on the baker's preference. Baking stone decks with inner reinforcement deliver longer-lasting heat, evenly distributed for perfect baking. Finally, the cabinet is provided with removable doors to ensure easy access to the burner, steam generator water manifold, the fire box and the flues for easier cleaning and maintenance.

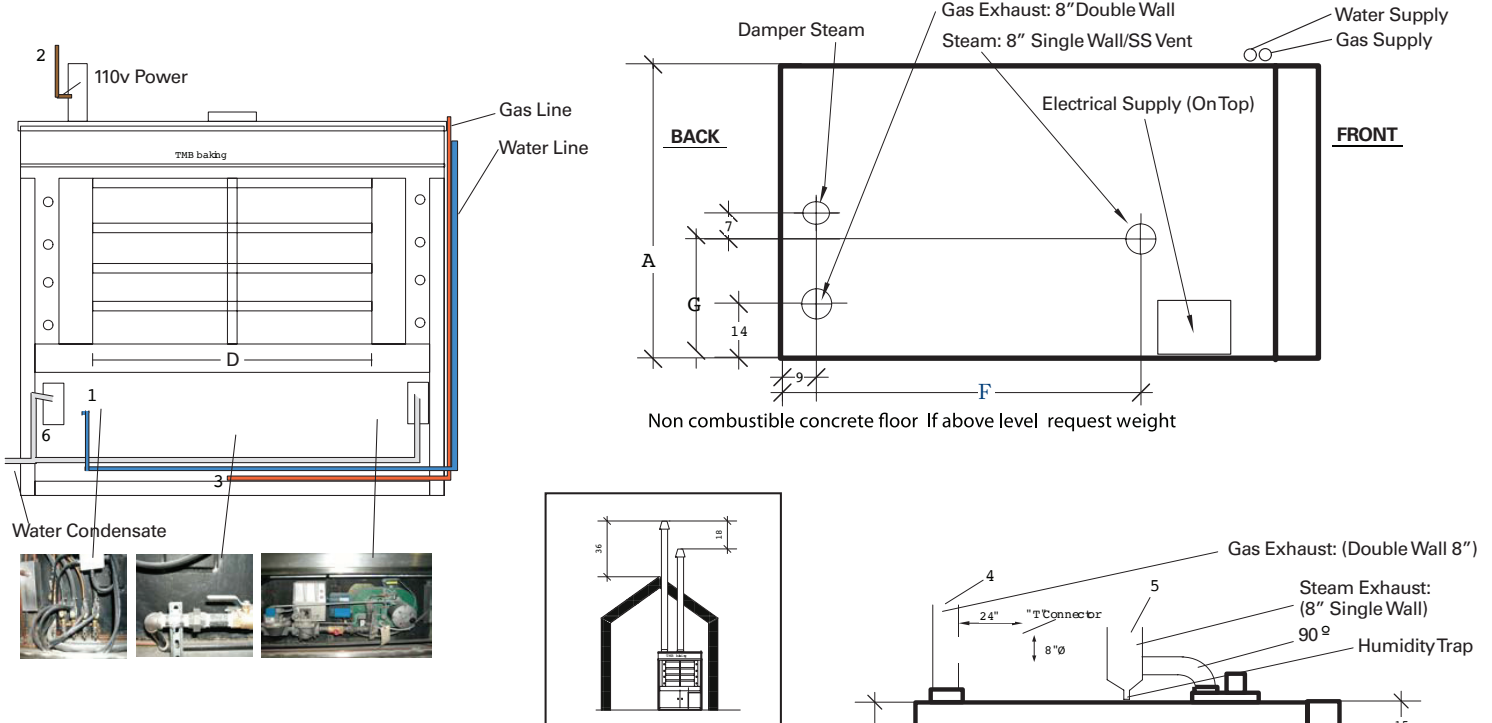
Oven Controls—TMB Baking designed a custom, ETL-approved control panel with touch screen and PLC brain to

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help deliver consistent baking results for every style of bread. Steam can be delivered in left or right baking chamber when and how much needed, with timers and alarms keeping the baker informed of my issues of which they should be aware. 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 TAG control also comes with a standard, 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 TAG Gas Deck Oven is the choice of bakers throughout North America and around the globe. A summary of technical specs follows:



Specs common to all models:

1. Water supply: 1/2" cold water (65 to 100 psi) Valve and union connection to manifold
2. Electrical: 110v/60hz/G+N 20 amps
3. Gas: 4" to 7" W.C., 1" Union connection to burner
4. Gas Exhaust: 8" Ø Double Wall
Pressure inside heat exchanger: —.10" WC with burner off "T" Connector and Humidity trap provided by customer
5. Steam Exhaust: 8" Ø S/S Single Wall. Optional steam exhaust fan (800 cfm)
6. Water Discharge: 3/4" connection from right and left drain manifold to closest floor sink. Floor sink required.

TMB Baking—Tag Gas Deck Oven (Two steam generators per Deck)

Model *	External			Baking Chamber				General Specs		
	Width	Depth	Height	Width	Depth	Deck Height**	Exhaust Locations		BTU (000)	Weight (Lbs.)
	A	B	C	D	E		F	G		
TAG 4-8-160	88 1/4	117 3/4	86 1/2	60 1/2	63	7	85 3/4	36 1/4	550	19,200
TAG 4-8-180	88 1/4	125 5/8	86 1/2	60 1/2	70 7/8	7	82 1/2	36 1/4	550	21,000
TAG 4-8-200	88 1/4	133 1/2	86 1/2	60 1/2	78 3/4	7	85 3/4	36 1/4	550	22,000
TAG 4-8-220	88 1/4	141 3/8	86 1/2	60 1/2	86 5/8	7	93 3/4	36 1/4	550	25,600
TAG 4-8-240	88 1/4	149 1/4	86 1/2	60 1/2	94 1/2	7	101 1/2	36 1/4	550	26,100
TAG 4-8-280	88 1/4	165	86 1/2	60 1/2	110 1/4	7	117 1/4	36 1/4	550	27,900
TAG 6-12-240	88 1/4	149 1/4	106 1/3	60 1/2	94 1/2	8 1/4	101 1/2	36 1/4	650	28,100
TAG 6-12-280	88 1/4	165	106 1/3	60 1/2	110 1/4	8 1/4	117 1/4	36 1/4	650	29,200
TAG 4-12-240	117 3/4	149 1/4	86 1/2	91	94 1/2	7	101 1/2	51	650	37,500
TAG 4-12-280	117 3/4	165	86 1/2	91	110 1/4	7	117 1/4	51	650	41,900
TAG 6-18-240	117 3/4	149 1/4	106 1/3	91	94 1/2	8 1/4	101 1/2	51	700	39,000
TAG 6-18-280	117 3/4	165	106 1/3	91	110 1/4	8 1/4	117 1/4	51	700	44,000

* # of Decks - # of Doors - Depth of Hearth Baking Surface

* Height in top deck of chamber in 4-deck ovens is 7 1/2"

* 750 mm wide doors standard; 2 or 3 per deck