



THE HEART OF ARTISAN BAKERIES™

Contractor's Utility Guide/Requirements

TMB Baking STEELHEART™ (Bassanina ZOOM) GAS DECK OVEN Models 1212 & 1218

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 STEELHEART™

(Bassanina ZOOM) GAS DECK OVEN

Models 1212 & 1218

Utility Requirements

Electric Power: 112V / 60 Hz / 25 amp / supply 3 wire including ground. See enclosed photo (Fig. 1) and spec sheet for details

Natural Gas: **Model 1212:** 120,000 BTU at 14" WC max, 7" WC min
Model 1218: 200,000 BTU at 14" WC max 7" 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), picture (Fig. 3) and spec sheet.
Gas line should have drip leg in gas line.

Water: 30-40 PSI at 4 GPM. Oven usage .5GPH/Deck or 2 GPH per bake. See enclosed photo (Fig. 4) and spec sheet.

Drain: 3/4" IPS drain connection in front of oven. Floor Sink Required.

Venting Requirements: See spec sheet & information below

Wall Clearance: 0" Clearance fire code rating back and sides.



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Setting requirements Midco Burner: Natural Gas
Model EC 200 Manifold Pressure: 2.6 WC

Draft Requirements: 0.05 - 0.07 Negative pressure at site hole above burner.

Burner Exhaust Fan: An exhaust fan can be installed above the roof line if required to increase draft. If installed, an automatic burner shutoff wired to the control panel must be installed. (i.e. Interlock required.)

Bassanina Zoom Oven Dimensions (Exterior)
Height includes burner and steam exhaust

Model	Width (W)	Depth (D)	Height (H)	BTU	Weight
Steelheart™ 812	54"	90 5/8"	91"	100	4,079
Steelheart™ 1212	71"	90 5/8"	91"	120	4,960
Steelheart™ 1218	71"	114 ¼"	91"	200	6,504

All dimensions are in inches

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ELECTRICAL CONNECTIONS

Fig. 1

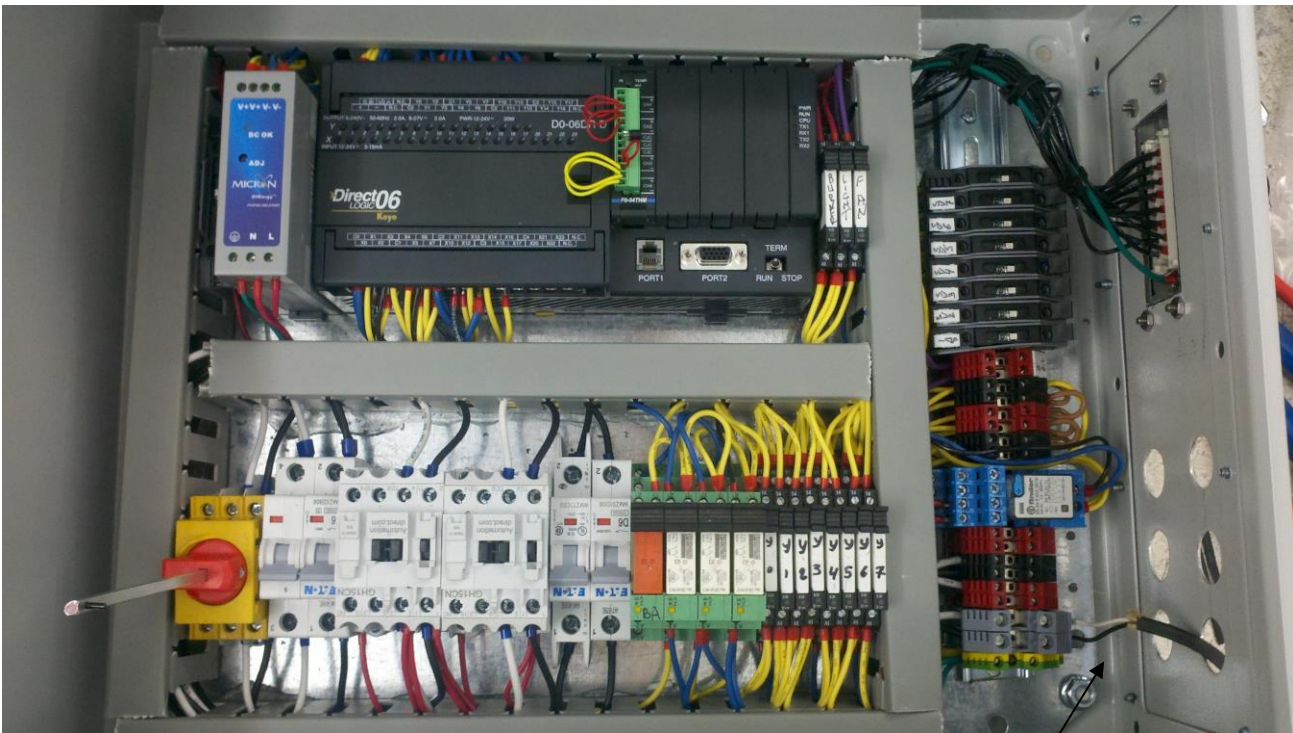


Photo shows control panel – 110 VAC single phase electrical connection on lower right.

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Burner Connections

See accompanying Midco **ECONOMITE Model EC 200** Burner Manual

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

Burner location – Under front left panel of oven compartment



Figure 2

TMB Baking STEELHEART™ (Bassanina ZOOM) GAS DECK OVEN Models 1212 & 1218

Cold water ½" copper pipe to water solenoid with shutoff valve and union installed in burner compartment. (See plan view under exhaust for entry-point of water supply into oven.

TMB Baking supplies a water pressure regulator with all Steelheart/Zoom ovens.

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

Figure 3



TMB Baking STEELHEART™

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VENTING INSTRUCTION

All venting must comply with local codes.

The gas exhaust venting shall be 6" double wall B-vent with a Tee and 6" barometric damper. A 24" extension on the Tee is required to attach the barometric damper. See picture and spec sheet for detail. A straight pipe is recommended through the ceiling, but not required. No more than two 45° fittings can be used within a distance of 3 feet.

The steam exhaust vent shall be 6" or larger single wall, stainless steel. TMB Baking recommends the installation of a roof-top fan for the steam exhaust and no longer provides an inline fan due to varying requirements by installation. The CFI of the fan is dependent on the length of the ducting run and whether it is horizontal, vertical or a combination of both.

Note: if any of these 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, a 0.01 - 0.04 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.

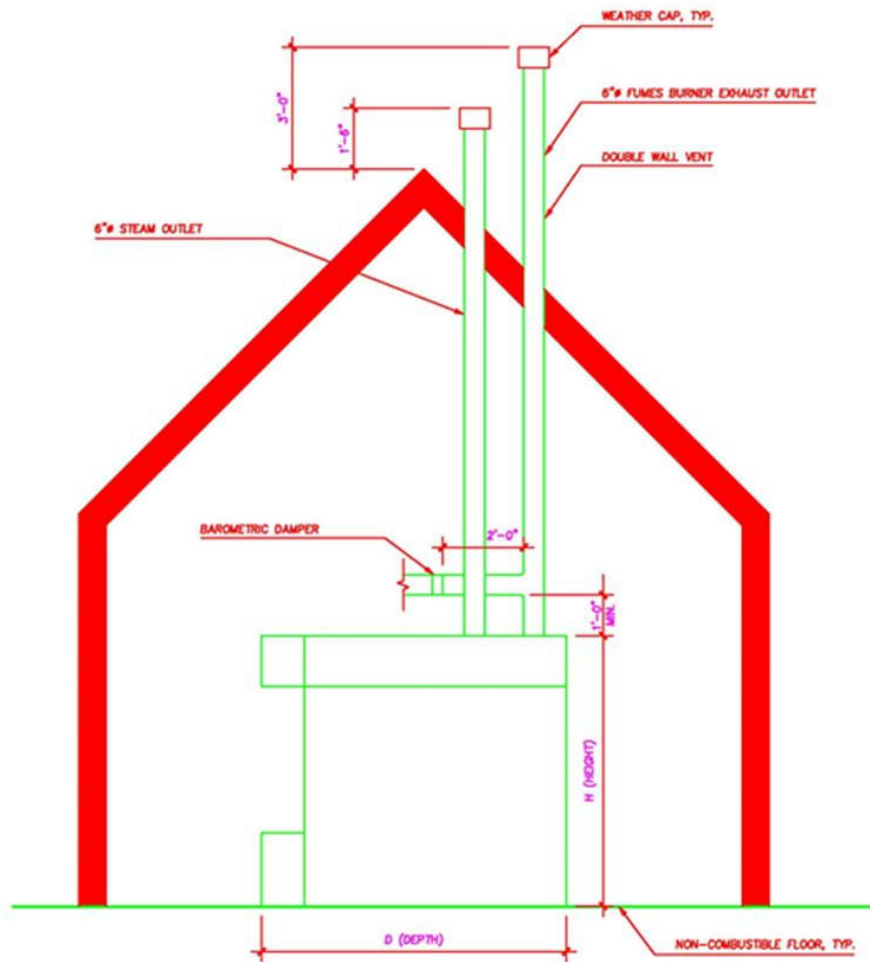
Furthermore, a mechanical engineer should be consulted to determine the appropriate makeup air supply to the location of this equipment to compensate for the air volume displaced by this and other equipment in the vicinity of the oven. Insufficient or irregular makeup air supply for the gas burner is a leading cause of inability to fire or for unbalanced baking in this oven.

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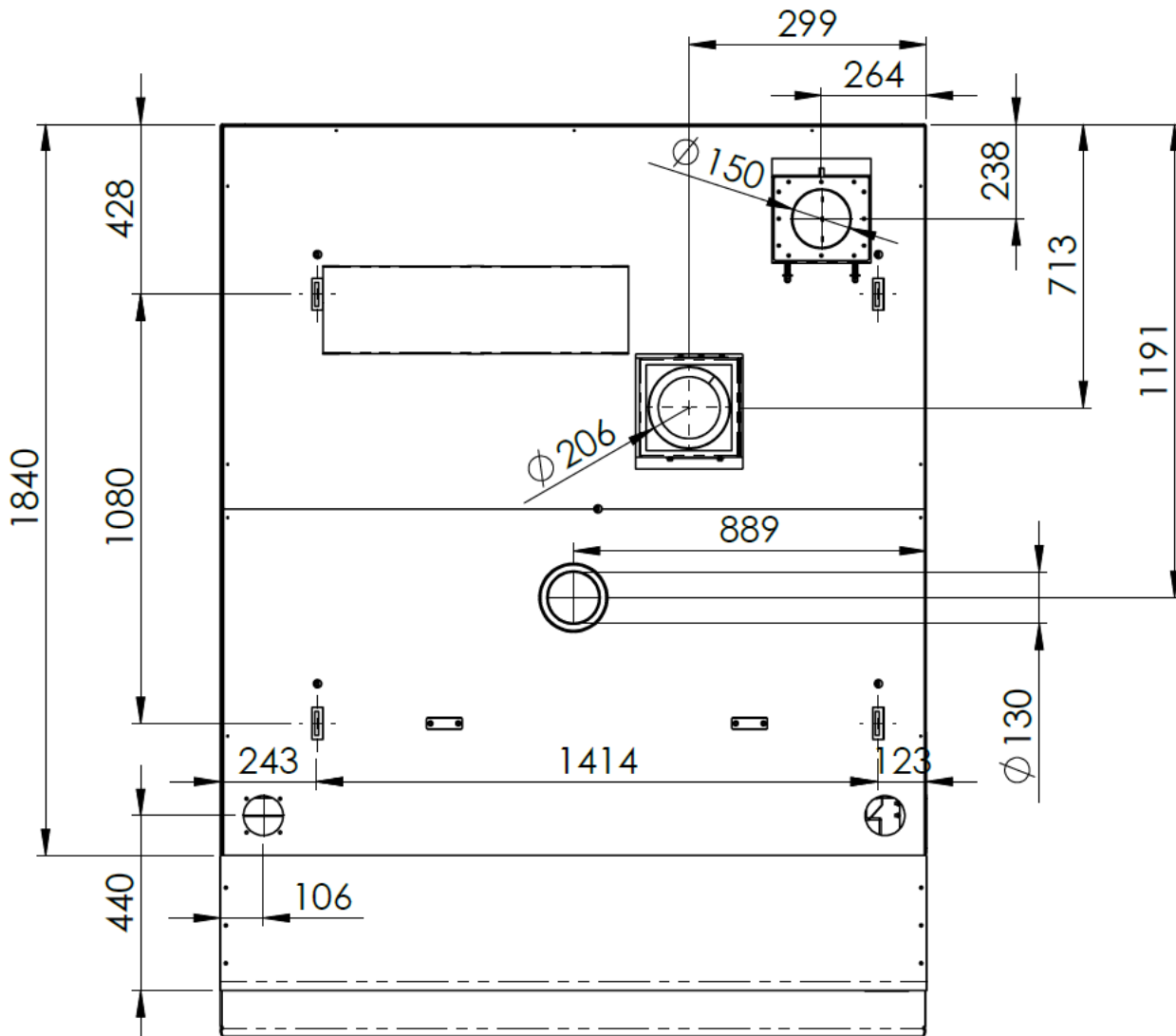
Optimal Ventilation Routing – Straight up and out of bakery. Detailed diagrams, below.



TMB BAKING - ZOOM OVEN (ELEVATION)
 N.T.S.
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Ducting Connections
Plan View (Steelheart 1212/Zoom1212) Dimensions in mm



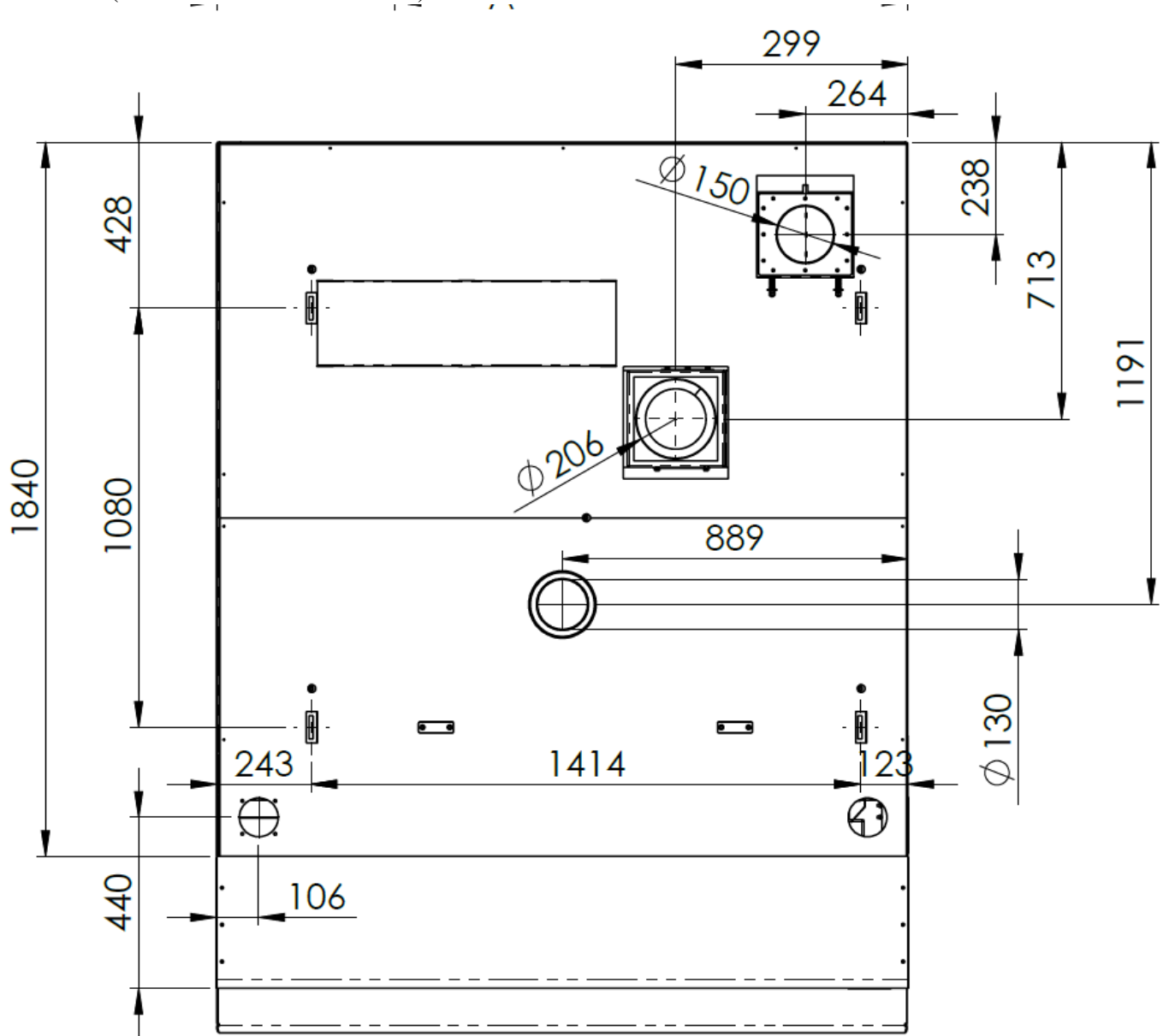
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Ducting Connections

Plan View (Steelheart 1218/Zoom1218) Dimensions in mm



Front of Oven

A 6” diagonal duct may connect the hood steam exhaust outlet to the damper exhaust to reduce the number of roof penetrations, however

TMB Baking Steelheart™ ZOOM Oven

Steam Hood & Damper Exhaust

8” Diameter single wall. Galvanized is acceptable, but stainless steel highly recommended for longevity.

As stated above, TMB Baking no longer supplies an inline steam exhaust fan, but recommends a roof-mounted fan, to be supplied by customer/HVAC contractor. The fan to service the Steelheart (Zoom) 1212 or 1218 models should 600cfm, sufficient to exhaust the oven without drawing too much air from it, particularly when the outlets from the damper exhaust and hood exhaust are combined.

Calculations and specs must be performed by mechanical engineer according to local codes requirements, and based on the length of the run from the oven to the roof.

T with Barometric Damper shown in photos, below.
All ducting for burner exhaust requires double wall.



END of MANUAL