



THE HEART OF ARTISAN BAKERIES™

Design—The XL1-G is our latest development in cooking and baking technology. Combining air flow management, steam generation and thermal exchange, this adaptable equipment expertly accommodates your production needs. The flexible design accepts many styles of rack lifts.

The XL1's robust unitized body is constructed from 300 series stainless steel both inside and out. Many unique features distinguish this oven, including a "cool door" with heavy-duty hinges, a built-in ventilator, three piece modular construction and a rugged heat exchanger.

Steam System & Air Flow—A high capacity steam system is standard with the XL1-G. Quick recovery and robust steam generation negate additional wait and excess temperature heat-up time. Pulse steam is standard for roasting applications, while timed intermittent steam is standard for baking.

Air velocity and volume are key elements of both baking and roasting convection ovens. The XL1-G combines the correct balance of both to assure that an envelope of air surrounds the product. Complete control of air management, including the option of an AC drive to adjust fan speed for pastries & crackers, is in the hands of the operator, with easy-to-use controls.

Heat Exchanger—The heavy-duty heat exchanger is constructed completely of alloy 300 series stainless steel, assembled in a counter-flow pattern. This combination of metallurgy and design flow accomplishes an 85% thermal dynamic factor, lowering operational costs and giving optimum product bake development and crust quality.

Rack Lift & Rack Load—The cam style lifter is capable of lifting the heaviest loads. Lifting the rack while the door is closing and setting it down when the door is opened, allows for ease of use and low maintenance. Trouble-free design eliminates the need for lifting motors and troublesome clutch devices. The carrier employs a 'four-corner' lifting device, allowing for unbalanced loads with



TMB XL1-G

Single Rack Gas Oven

zero clearance to the floor. Different carrier options are available in order to accommodate many different styles of racks. Loading weight capacity is 600 lbs.



Integrated Circuit & Touch Screen Control—The XL1-G is equipped with a rotary oven computer with touch screen display and 5 cycle phases. This screen enables all operational control of the oven, providing easy set-up, selection, execution and feedback on up to 100 recipes. Maintenance and operational safety monitoring and feedback (including alarms) are also provided through this control.

XL1-G Single Rack Gas Oven

Quality & Performance Assurance

TMB rack ovens are manufactured in two processes; first at the factory/foundry; then wiring and controls are added and fully tested at our South San Francisco facility. We ship to our customers in the format required based on access to the install location, in one, two or three pieces for final field assembly. The XL1-G has approvals for ETL and ETL Sanitation to meet safety and health code requirements. Installation may only be performed by TMB Baking or approved service providers. Finally, the XL1-G meets zero clearance fire code rating on both sides and back of the oven, to optimize space-planning.

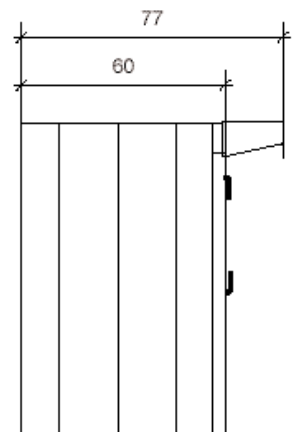
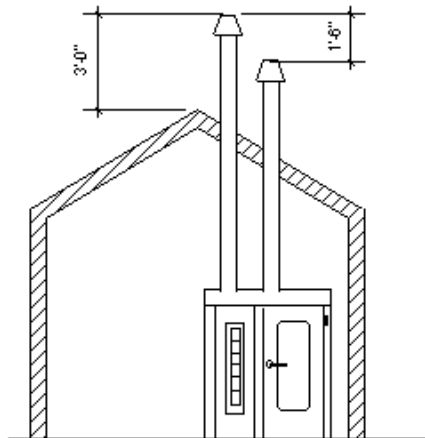
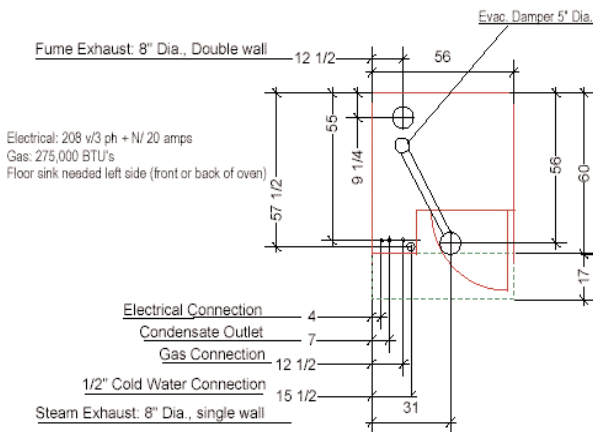
Oven Capacity—The oven is capable of baking 100, one pound loaves (5 strap) or 50 one-and-a-half pound loaves (5 strap) and up to 30 bun pans, depending on rack spacing and height. Loaded weight capacity is 600 pounds, standard.

Dimensions & Electro-mechanical Specifications

Floor space required:	57"W x 47"D x 87"H
Ventilation Connection:	8"
Combustion Connection:	8"
Gas Line Connection:	¾" ID connection, 300K BTU, 11"W.C max 5"W.C. Min
Water Line connection:	½" with 1" drain, 40 PSI minimum
BTU Capacity:	300,000 BTU
Electrical:	208-220/3PH/60HZ/20Amps, 5-wire (ground and neutral)

See Contractor's Guide for detailed specifications

Always consult your local building, safety and health codes for the final word in requirements



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