

Contractor's Utility Requirements

TMB XL2-G DOUBLE RACK GAS OVEN

MODEL: XL2-G

Version: STM Controller (IC)

(last updated 03.14.2025)

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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527 DNA Way – South San Francisco, CA 94080
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TMB XL2-G

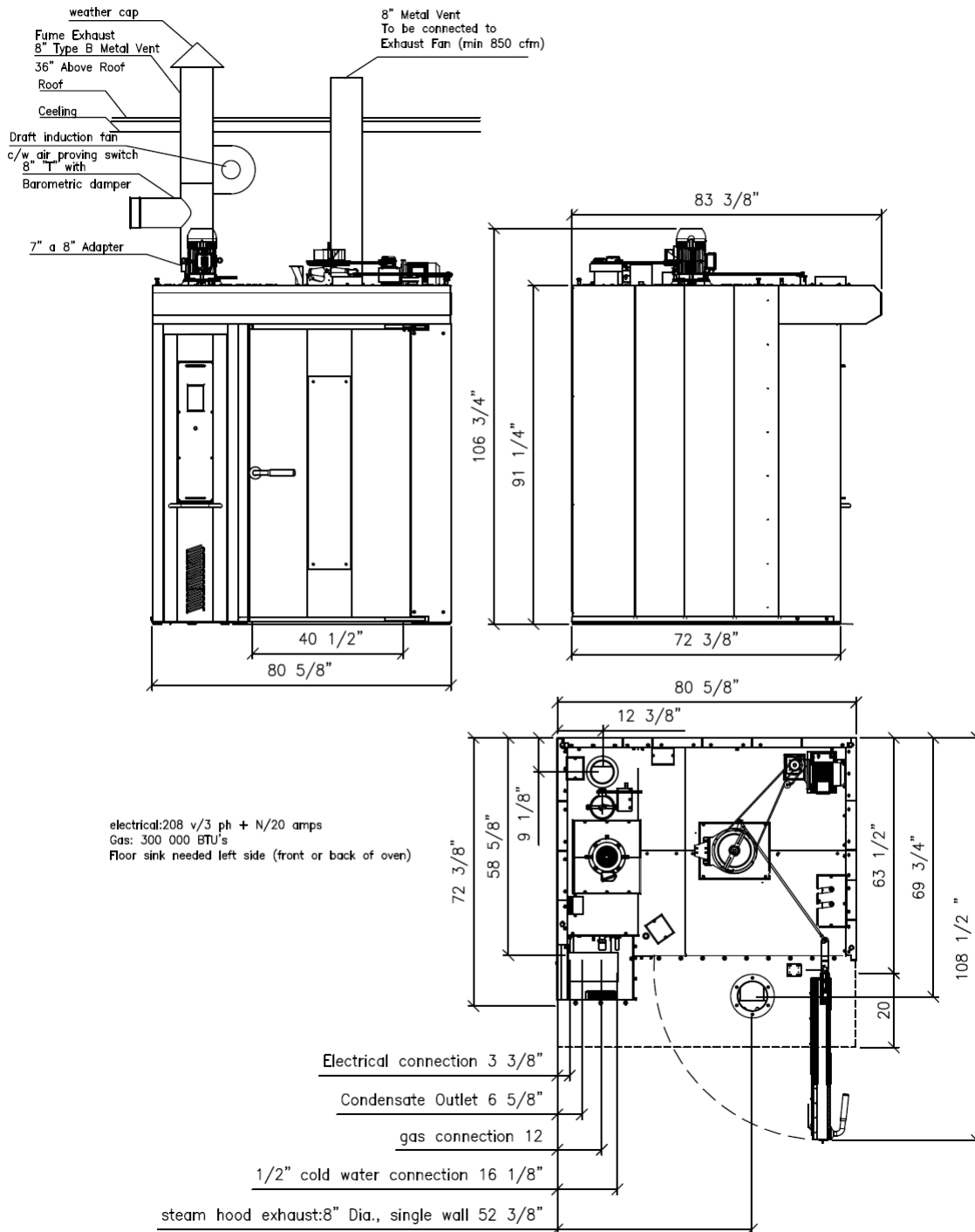
Double Rack Gas Oven

Utility Requirements

- Electric Power:** 208-220 V / 3-Phase / 60HZ / 20 Amps
Supply 5 wire, including neutral and ground (Fig. 1)
- Natural Gas:** 300,000 BTU at 11" WC max, 5" 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)
Gas line should have drip leg in gas line. See enclosed drawing (Fig. 2)
- Propane Gas:** 300,000 BTU at 13.5" WC max, 11" WC min
- Water:** 60 PSI at 4 GPM, oven usage 1.3 GPM per bake
- Drain:** 1" IPS drain connection in front of oven. Rear drain optional.
- Venting Requirements:** See enclosed drawing (Fig. 3)



**TMB Baking XL2-G
Double Rack Gas Oven**



Note: Draft Inducer supplied by TMB Baking and installed by HVAC contractor in burner exhaust duct above the tee with barometric damper, but below the ceiling.



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Minimum Ceiling Height required for erecting the oven: 100”

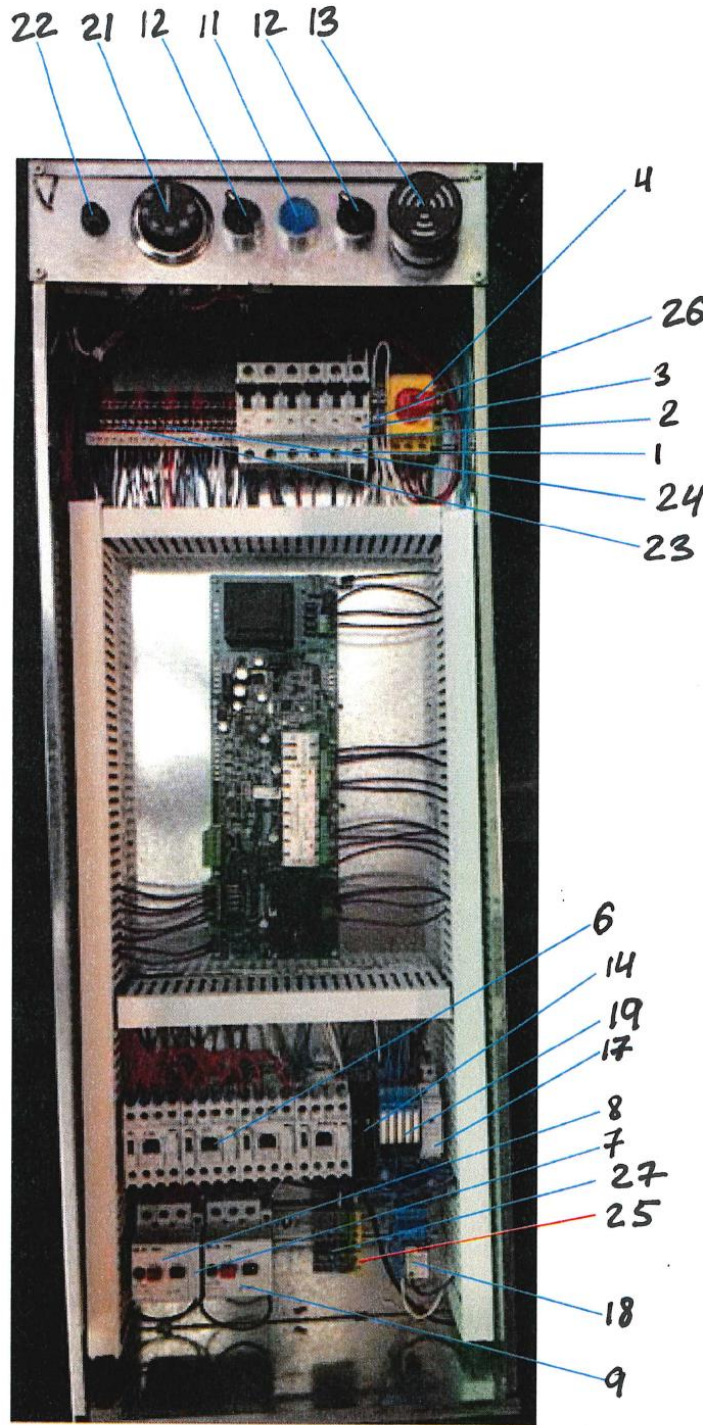
Door Opening Requirements:	Heat Section:	Skidded 36”
	Oven Section:	Skidded 40”

Oven Section Weights:	Heat Section:	1650 lbs.
	Oven Section:	1330 lbs.
	Steam Section:	650 lbs.

Setting requirements Midco Burner: Model EC300	Natural Gas: Orifice size: No orifice
	Manifold Pressure: 4.0 WC
	Air Shutter Position 9.0
	Propane Gas: Orifice size: No orifice
	Manifold Pressure: 2.1 WC

Draft Requirements:	.04 - .08 Negative pressure at site hole above burner.
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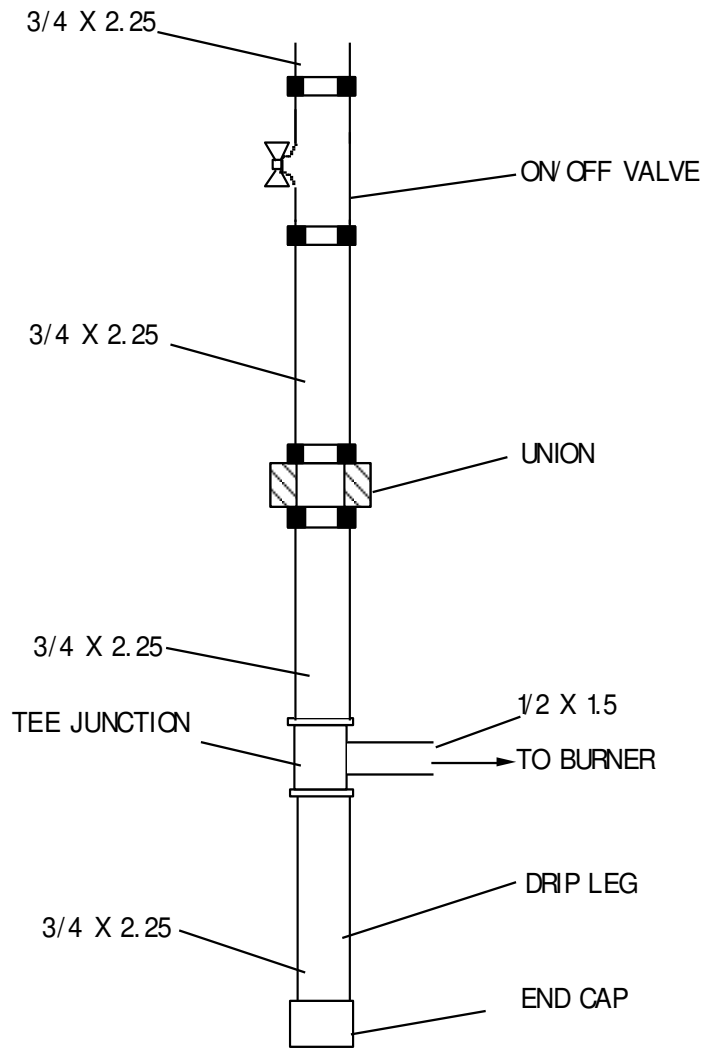
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Gas Connection

Recommended only layout

Fig. 2



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VENTING INSTRUCTION

All venting must comply with local codes.

The gas exhaust venting shall be 8" double wall with a Tee and 8" barometric damper.

A 24" extension on the Tee to attach the barometric damper is required.

TMB Baking supplies a draft inducer, which the HVAC contractor employed by the customer is responsible for installing in the duct, at least 12" above the Tee.

A straight pipe is recommended through the roof. No more than two 45° fittings can be used within a distance of 3 feet.

Note: if any of those recommended configurations are not applicable in the building, a roof top fan needs to be calculated by the mechanical engineer to obtain, when the burner is off, .04 - .08 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.



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BURNER EXHAUST

8" Diameter double wall, galvanized ducting is acceptable, though stainless steel is recommended for durability. A T with 24" extension is to be located at least 12" above oven with a barometric damper (provided by TMB Baking) located at the end. A draft inducer (provided by TMB Baking) is to be located 24" above the T.

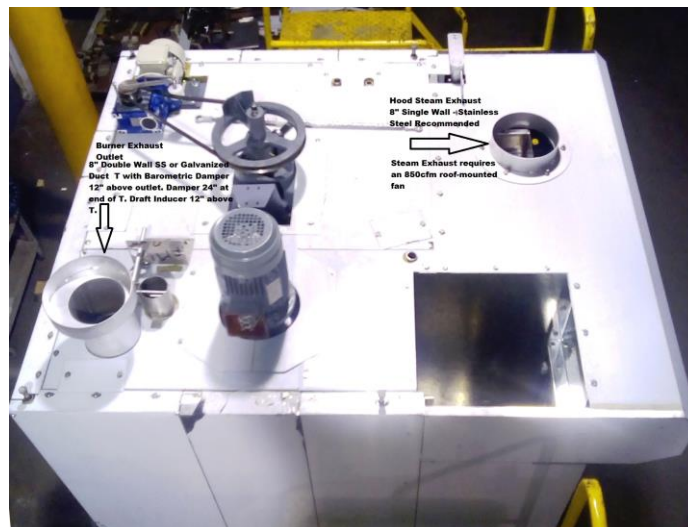
STEAM HOOD EXHAUST

8" Diameter single wall. Stainless steel is strongly recommended due to corrosive nature of steam laden with acid from sourdough.

HOOD FAN EXHAUST

When fan is required, it has to be interlocked with makeup air fan and should be started either by wall mount switch or opening of the oven door.

Calculations and specs must be performed by mechanical engineer according to local codes requirements.



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WATER SUPPLY

Cold water ½” copper pipe to water solenoid with shut off valve and union installed in burner compartment. See enclosed drawing (Fig. 4)

Steam floor sink should be located in front of oven outside of heat section.

Locating the steam floor sink inside the burner compartment is not recommended and may not meet code in this location.

Floor sink can also be installed at the rear of the heat section as an option



(Final page of contractor's manual.)



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