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THE HEART OF ARTISAN BAKERIES™



Models / Modelos
XL2 Double Rack Oven
& XL1 Single Rack Oven

Installation, Service and
Parts Manual
Instalación, Servicio y
Manual de Piezas

Keep This Manual with
the Oven
Mantener este Manual
con el Horno

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THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL

**POST IN A PROMINENT LOCATION
IN THE EVENT THAT YOU SMELL GAS, TURN OFF THE GAS AND CALL YOUR GAS SUPPLIER AND YOUR AUTHORIZED SERVICE AGENT. EVACUATE ALL PERSONNEL FROM THE AREA**

**FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**



WARNING:

Improper Installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the Installation Manual thoroughly before installing or servicing the equipment.

- IT IS THE **RESPONSIBILITY OF THE MANUFACTURER** TO PROVIDE SUITABLE, COMPREHENSIVE INSTRUCTIONS AND RECOMMENDATIONS FOR PROPER INSTALLATION, OPERATION AND MAINTENANCE.
- IT IS THE **RESPONSIBILITY OF THE OWNER/OPERATOR** TO ENSURE THE PROPER TRAINING AND DILIGENCE OF ANY PERSON COMING INTO CONTACT WITH THE OVENS OR THEIR OUTPUT. IT IS THE **RESPONSIBILITY OF THE OWNER/OPERATOR** TO ENSURE THAT OVEN IS INSTALLED AND OPERATED IN ACCORDANCE WITH OSHA STANDARD 1910.263
- A REGULAR PERIODIC PROGRAM OF CLEANING, INSPECTION AND MAINTENANCE MUST BE ESTABLISHED AND COMPREHENSIVE MAINTENANCE RECORDS MAINTAINED. **IT IS THE SOLE RESPONSIBILITY OF THE OWNER/OPERATOR** TO ESTABLISH, SCHEDULE AND ENFORCE THE FREQUENCY AND SCOPE OF THESE PROGRAMS IN KEEPING WITH RECOMMENDED PRACTICE AND WITH DUE CONSIDERATION GIVEN TO ACTUAL OPERATING CONDITIONS.
- THIS OVEN MUST BE OPERATED WITHIN LIMITS, WHICH WILL NOT EXCEED ITS WORKING LIMITS. IT IS THE **RESPONSIBILITY OF THE USER** TO OPERATE THIS OVEN IN ACCORDANCE WITH THE RULES AND LIMITS DESCRIBED IN THIS MANUAL AND THE PUBLISHED PRODUCT SPECIFICATION SHEET, AND IN ACCORDANCE WITH THE DIRECTIONS AND INSTRUCTIONS OF THE OWNER/OPERATOR OF THE OVEN OR EMPLOYER, AND IN ACCORDANCE WITH APPLICABLE FEDERAL, STATE AND LOCAL LAWS AND ORDINANCES

ESTE MANUAL DEBE SER RETENIDO PARA REFERENCIA FUTURA. LEA, ENTIENDA Y SIGA LAS INSTRUCCIONES Y ADVERTENCIAS CONTENIDAS EN ESTE MANUAL

**PARA SU SEGURIDAD
MOSTRAR EUGAR VISIBLE:**

SI HUELE A GAS, APAGUE EL GAS Y LLAME A SU PROVEEDOR DE GAS Y SU AGENTE AUTORIZADO DE SERVICIO. EVACUAR A TODO EL PERSONAL DEL ÁREA

POR TU SEGURIDAD NO ALMACENE NI USE GASOLINA U OTROS VAPORES Y LÍQUIDOS INFLAMABLES EN LA VICINIDAD DE ESTE O CUALQUIER OTRO APARATO.



ADVERTENCIA

LA INSTALACIÓN, AJUSTE, ALTERACIÓN, SERVICIO O MANTENIMIENTO PUEDE CAUSAR DAÑOS A LA PROPIEDAD, LESIONES O MUERTE. LEA EL MANUAL DE INSTALACIÓN ANTES DE INSTALAR O DAR SERVICIO A ESTE EQUIPO.

- ES **RESPONSABILIDAD DEL FABRICANTE** PROPORCIONAR INSTRUCCIONES ADECUADAS, INTEGRALES Y RECOMENDACIONES PARA LA INSTALACIÓN OPERACIÓN Y MANTENIMIENTO.
- ES **RESPONSABILIDAD DEL PROPIETARIO / OPERADOR** PARA ASEGURAR LA FORMACIÓN ADECUADA Y DILIGENCIA DE CUALQUIER PERSONA QUE ENTRA EN CONTACTO CON LOS HORNOS O SU SALIDA. ES RESPONSABILIDAD DEL PROPIETARIO / OPERADOR PARA ASEGURAR QUE EH HORNO SE INSTALAN Y OERATED SEGÚN OSHA STANDARD 1910.263
- UN PROGRAMA REGULAR PERIÓDICO DE LIMPIEZA, INSPECCION Y MANTENIMIENTO DEBEN ESTABLECERSE Y MANTENERSE REGISTROS DE MANTENIMIENTO INTEGRAL. ES **RESPONSABILIDAD EXCLUSIVA DEL PROPIETARIO / OPERADOR** PARA ESTABLECER, PROGRAMAR Y HACER CUMPLIR LA FRECUENCIA Y EL ALCANCE DE ESTOS PROGRAMAS EN CONSONANCIA CON LA PRÁCTICA RECOMENDADA Y TENIENDO DEBIDAMENTE EN CUENTA LAS CONDICIONES REALES DE FUNCIONAMIENTO.
- ESTE HORNO DEBE SER OPERADO EN LOS LÍMITES QUE NO SUPERE LOS LÍMITES DE TRABAJO. ES **RESPONSABILIDAD DEL USUARIO PARA OPERAR** ESTE HORNO DE ACUERDO CON LAS NORMAS Y LÍMITES INDICADOS EN ESTE MANUAL Y LA HOJA DE PLIEGO DE CONDICIONES PUBLICADO, Y DE ACUERDO CON LAS INSTRUCCIONES E INSTRUCCIONES DE LA PROPIETARIO / OPERADOR DEL HORNO O EMPLEADOR Y EN CONFORMIDAD CON LAS

Specifications / Especificaciones

Model / Modele	H x W x D*	Clearance to Combustibles / Distancia hasta Combustibles*	Weight / Peso		Class / Clase
			Actual / Real	Crated / Crated	
XL2-G	104" x 81" x 73" [2641x2058x1854mm]	Zero Clearance Sides 0, Back 0 / Flanc 0, Derrière 0 / Costado 0, Parte Posterior 0	3380 lb [1530 kg]	4380 lb [1990 kg]	85
XL1-G	104" x 57" x 56" [2641x1346x1431mm]		2500 lb [1135 kg]	2900 lb [1315 kg]	

Electric Requirements / Requisitos Eléctricos

Model / Modele	Voltage / Voltaje	kW	Min Circuit Amps / Circuito Mín	Max Breaker Amps / Interrupor de Máx
XL2-G/XL1-G	208-240V, 3ph+neutral, 60Hz	2.0	20	30

Gas Requirements / Requisitos de Gas (NG and LPG) ** See Midco EC 200 & EC300 Manual

Model / Modele	Input Rate / Tasa de Entrada		Input Pressure / Presión de entrada		Manifold Pressure / Tubo Múltiple Tubulure
	kBTU/hr	kCal/hr	Min	Max	
XL2-G	300	75	5 inwc [1.2 kPa]	14 inwc [3.5 kPa]	3.5 inwc XL2 & 1.0 XL1
XL1-G	160	40			

Venting / Ventilación †			Water / Agua
Model	CFM Draft Inducer	Ducting	Input Pressure / Presión de Entrada
XL2-G	Model I: 603	8" snglwl: steam 8" dblwl: burner	40 psi Min; 60 psi Max
XL1-G	Model I: 603		

Water Condition / Agua Condición

Alkalinity < 22 ppm	Magnesium < 0.65 ppm
Aluminum < 17 ppm	pH = 8.5
Calcium < 3.3 ppm	Sodium < 8.5 ppm
Free Chlorine Radical < 0.6 ppm	Total Hardness < 11.9 ppm

* Non-combustible floors supported by non-combustible structure / Pisos no combustibles soportados por la estructura no combustible

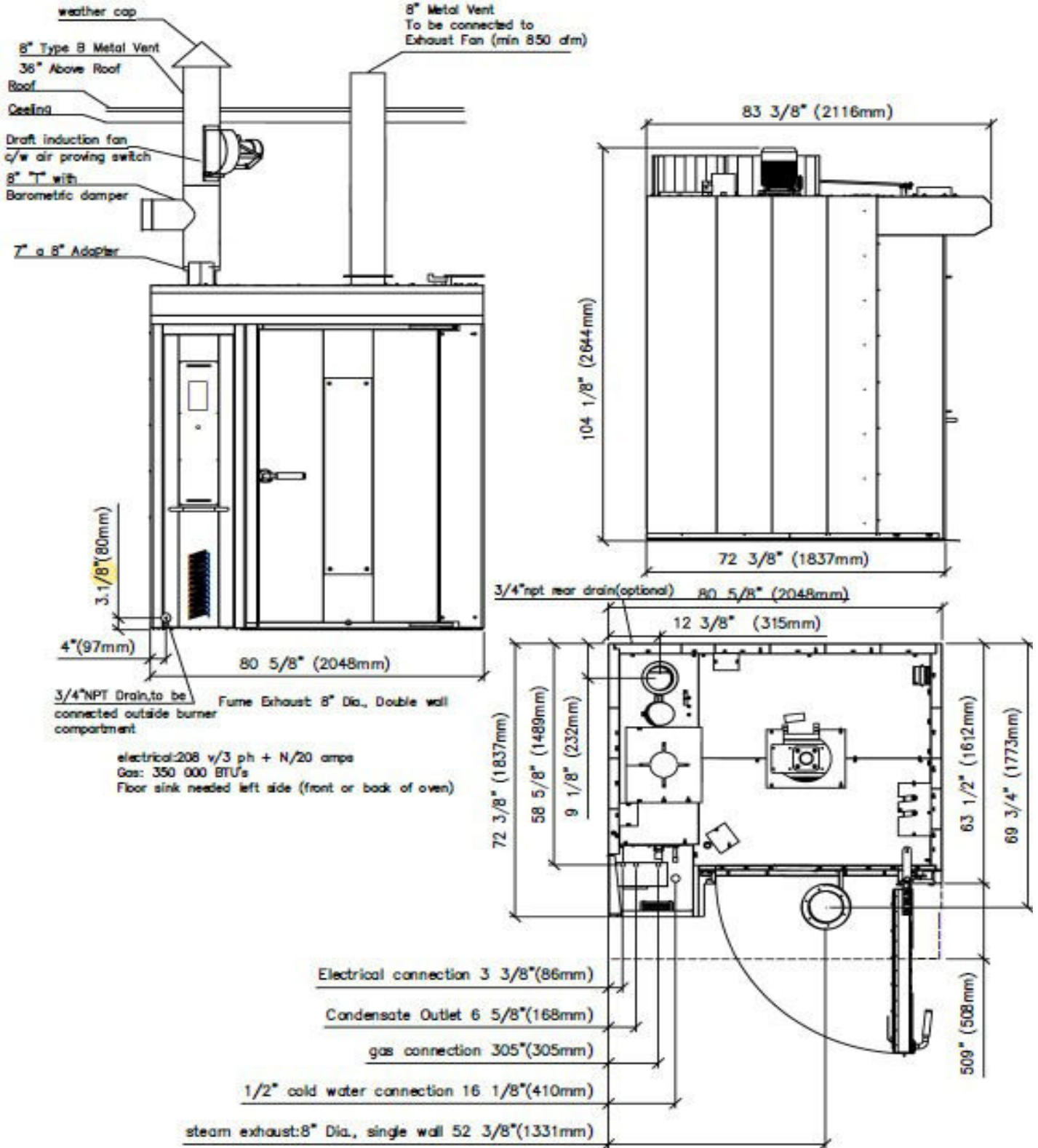
** See Midco Economite EC300 & EC 200 Manual for complete burner specifications and operation

XL2 uses EC300 burner, with Max BTU/hr of 300,000 and XL1 uses EC200 burner, Max BTU/Hr of 160,000

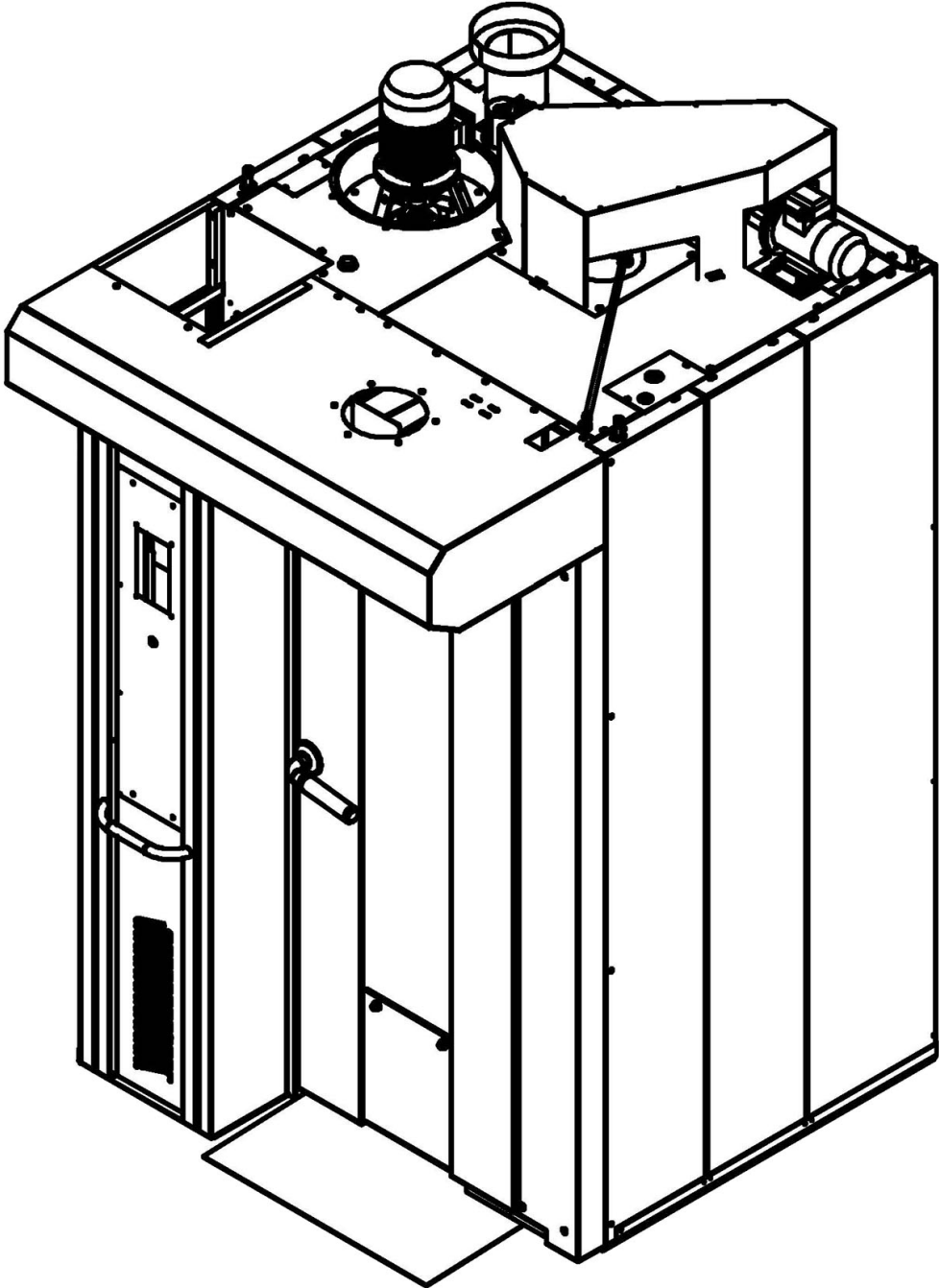
† See tag on valve / Ver tag en la válvula

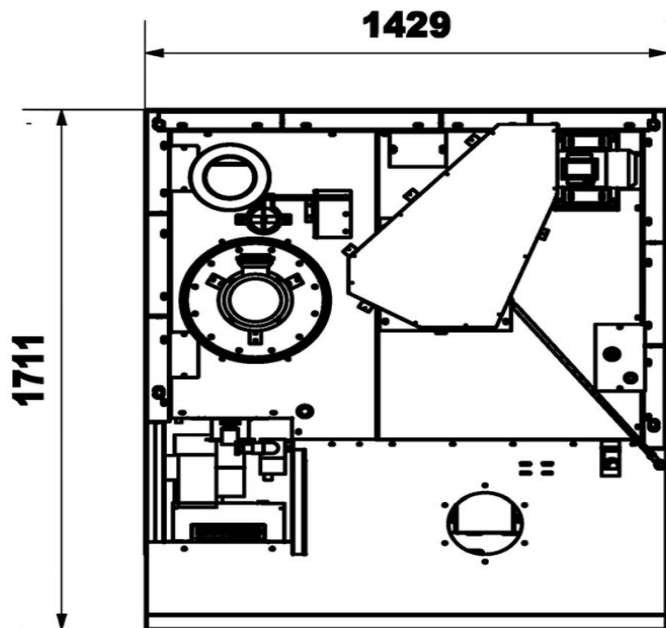
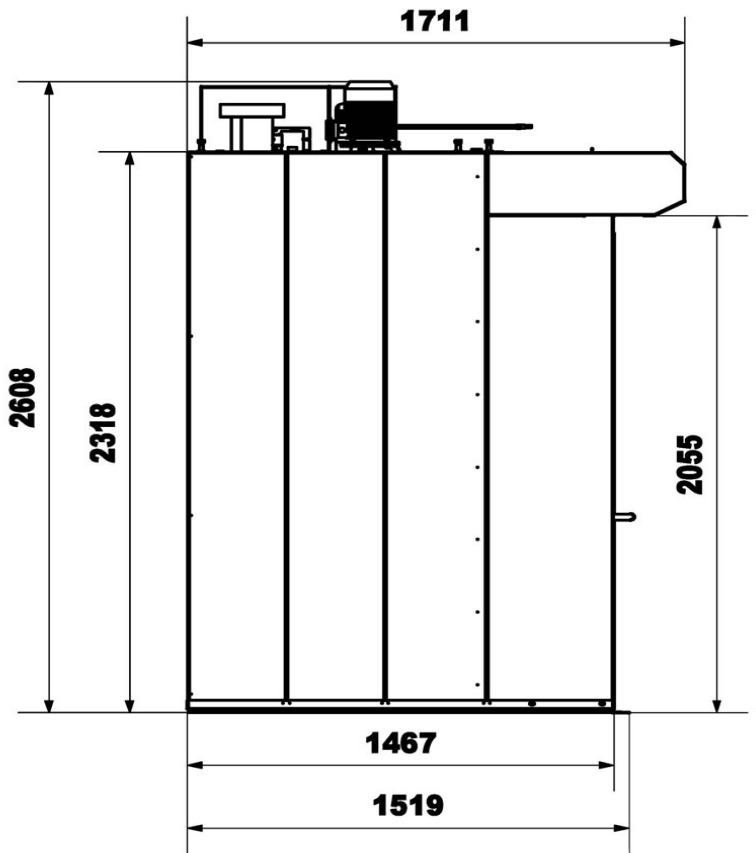
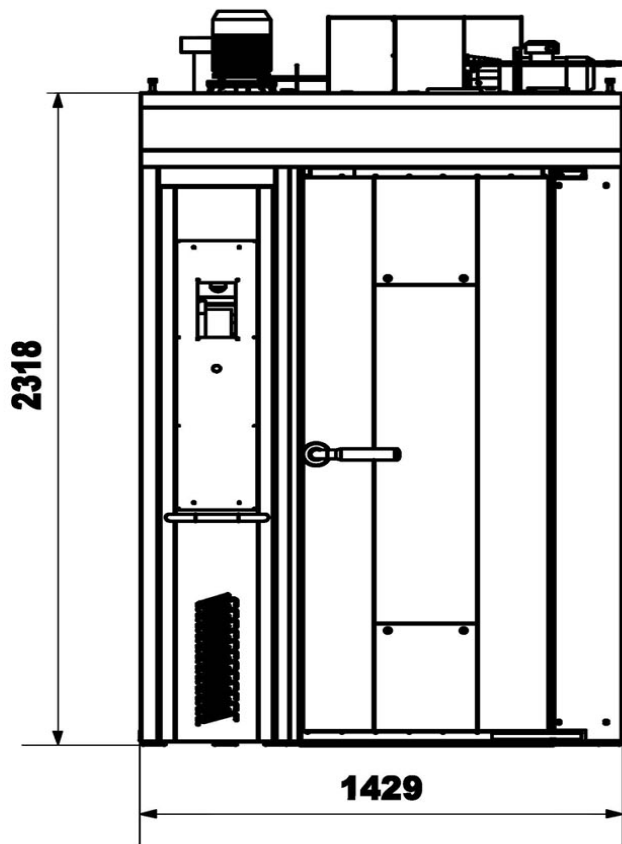
‡ External roof-top fan required for steam exhaust / Externa en la azotea requiere ventilador

XL2 Double Rack Oven



TMB Baking XL2-G Double Rack Oven Dimensions





Conditions of Installation / Condiciones de Instalación

CAUTION

Rack ovens are large and require special handling equipment. Rack ovens cannot be off-loaded from a lift gate truck without a fork lift. Door openings to the site must be big enough for the crate.

Responsibility of the Customer

- 1 Obtain all required permits and license
- 2 The floor must be clear and level
- 3 The pathway must be clear and ready for passage of the oven sections
- 4 Electrical, Gas, Water, Drain and Ventilation should be installed to within 5" of the oven
- 5 A Qualified Electrician, Plumber and Ventilation mechanic should be ready to make connections
- 6 Be sure that there is room to tilt the oven up and have room for access to the top
- 7 Remove all trash and crating from the work area
- 8 Provide all outer trim and metal work required by local codes

PRECAUCIÓN

Hornos rack son grandes y requieren un equipo de manejo especial. Hornos de rack no puede ser descargado desde un camión levadiza sin ascensor tenedor. Apertura de puertas para el sitio debe ser lo suficientemente grande para la caja.

Responsabilidad del Cliente

- 1 Obtener todos los permisos necesarios y licencias
- 2 El piso debe ser claro y nivel
- 3 La ruta debe ser claro y listo para el paso de las secciones del horno
- 4 Eléctrica, Gas, Agua, Drenaje y ventilación debe ser instalado dentro de 2m del horno
- 5 Un electricista calificado, fontanero y mecánico de ventilación debe estar preparado para hacer las conexiones
- 6 Asegúrese de que hay espacio para inclinar el horno y tener espacio para el acceso a la parte superior
- 7 Quite toda la basura y embalaje del área de trabajo
- 8 Proporcionar toda la moldura exterior y el trabajo del metal requerido por los códigos locales

Must Read

WARNING

- INSTALLATION OF THE INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES. UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND /OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES
- DO NOT ALLOW ANY PART OF YOUR BODY TO BE UNDER THE OVEN DURING THE LIFTING PROCESS.
- KEEP EVERYONE CLEAR FORM THE OVEN IF IT SHOULD FALL.
- THIS TMB BAKING OVEN PRODUCES HUMIDITY THAT CAN CAUSE THE INTERIOR FLOORING AND ADJACENT EXTERIOR FLOORING TO BECOME SLIPPERY. USE EXTREME CAUTION WHEN WALKING ON A WET OR DAMP FLOOR.
- WHEN THE LOADING DOOR IS OPENED, HOT AIR AND STEAM ARE RELEASED FROM THE OVEN INTERIOR. TO AVOID BURNS OPEN DOOR SLOWLY AND KEEP YOUR FACE AND HANDS CLEAR OF THE OPENING. ALL INTERIOR SURFACES ARE VERY HOT. DO NOT TOUCH ANYTHING WITHOUT OVEN MITTS.
- THE THERMAL OVERLOAD RELAYS FOR THE CIRCULATION BLOWER MOTOR AND THE LIFTER / ROTATOR MOTOR ARE RESET AUTOMATICALLY. ALL POWER TO THE OVEN MUST BE TURNED OFF BEFORE SERVICING.
- THE WATER FROM THE STEAM DRAIN OUTLET IS EXTREMELY HOT AND MAY CAUSE SERIOUS BURNS.
- WIRES ENTERING THE DISCONNECT MAY STILL BE LIVE EVEN WHEN THE SWITCH IS TURNED OFF. SWITCH THE MAIN BREAKER AT THE WALL TO "OFF" WHEN SERVICING THE OVEN.

CAUTION

- INSTALLATION MUST CONFORM WITH LOCAL CODES OR IN THE ABSENCE OF LOCAL CODES THE NATIONAL FUEL GAS CODE, ANSIZ223.11996.
- THIS APPLIANCE, WHEN INSTALLED, MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL ELECTRICAL CODE, ANSI/NFPA 70-1996.
- FOR INSTALLATION IN CANADA THE INSTALLATION MUST BE IN ACCORDANCE WITH CAN/CGA-B149.1&2 OF THE INSTALLATION CODE, AND LOCAL CODES WHERE APPLICABLE. ALL ELECTRIC WIRING MUST BE IN ACCORDANCE WITH THE CURRENT CANADIAN ELECTRICAL CODE, C22.1 PART 1. GROUNDING THIS APPLIANCE MUST CONFORM TO CANADIAN ELECTRICAL CODE, CSA C22.2.
- TO REDUCE THE RISK OF FIRE, THE APPLIANCE IS TO BE MOUNTED ON FLOORS OF NON-COMBUSTIBLE CONSTRUCTION WITH NONCOMBUSTABLE FLOORING, SURFACE FINISH AND WITH NO COMBUSTIBLE MATERIAL AGAINST THE UNDERSIDE THEREOF, OR ON NON-COMBUSTABLE SLABS OR ARCHES HAVING NO COMBUSTIBLE MATERIAL AGAINST THE UNDERSIDE. SUCH CONSTRUCTION SHALL EXTEND A MINIMUM OF 12 INCHES BEYOND THE EQUIPMENT ON ALL SIDES
- CAUTION SHOULD BE TAKEN WHEN ENCLOSING HOOD TO CEILING AND OVEN IS UNDER A FIRE SPRINKLER; HOOD EXHAUST STACK WILL EMIT HEAT.

NOTICE

- No other exhaust systems may be connected to the burner exhaust system. Do not try to vent or exhaust another appliance into this hood.
- Do not allow more than 14 inches pressure to be applied to the gas valve at any time.
- Service on this, or any other, TMB Baking appliance must be performed by qualified personnel only. Consult your authorized service agency directory or call the factory at (650) 589-5724 or go to www.tmbbaking.com for the service agent nearest you.
- To maintain optimum safety and performance for TMB Baking ovens, it is recommended that a program of scheduled periodic maintenance be implemented. It is the sole responsibility of the user to establish, schedule and enforce such a program. Although the actual service interval will vary depending on the environment in which the equipment is operating, it is recommended the following be done by a TMB Baking authorized service agency at least every 6 months.
- The ambient temperature outside the oven should not exceed 104 deg F. This includes the temperature of the air above and around the oven.
- During the first few hours of operation you may notice a small amount of smoke coming off of the oven, and a faint odor from the smoke. This is normal for a new oven and will disappear after the first few hours of use.

Lectura Obligada

ADVERTENCIA

- *INSTALACIÓN DE LA UNIDAD DEBE SER REALIZADO POR PERSONAL CALIFICADO PARA TRABAJAR CON ELECTRICIDAD Y FONTANERÍA. INSTALACIÓN INCORRECTA PUEDE CAUSAR LESIONES AL PERSONAL Y / O DAÑOS AL EQUIPO. UNIDAD DEBE SER INSTALADO DE ACUERDO CON TODOS LOS CÓDIGOS.*
- *NO PERMITE ALGUNA PARTE DE SU CUERPO ESTAR BAJO EL HORNO DURANTE EL PROCESO DE ELEVACIÓN. MANTENGA A TODOS LOS FORJOS CLAROS DEL HORNO SI DEBE CAER.*
- *ESTE HORNO DE PASTELERÍA TMB PRODUCE HUMEDAD QUE PUEDE CAUSAR QUE EL PATIO INTERIOR Y LOS SUELOS EXTERIORES ADJACENTES SE HAGAN DESLIZABLES. UTILICE EXTREMA PRECAUCIÓN CUANDO CAMINA EN UN PISO HUMEDO O HUMEDO.*
- *CUANDO LA PUERTA DE CARGA ESTÁ ABIERTA, EL AIRE CALIENTE Y EL VAPOR SE LIBERAN DEL INTERIOR DEL HORNO. PARA EVITAR QUEMADURAS ABRA LA PUERTA LENTAMENTE Y MANTIENE SU CARA Y LAS MANOS SE APAGAN. TODAS LAS SUPERFICIES INTERIORES SON MUY CALIENTES*
- *LOS RELÉS DE SOBRECARGA TÉRMICA PARA EL MOTOR DEL VENTILADOR DE CIRCULACIÓN Y EL MOTOR DEL ELEVADOR / ROTATOR SE REINICIAN AUTOMÁTICAMENTE. TODA LA ALIMENTACIÓN DEL HORNO DEBE SER APAGADA ANTES DE REPARAR.*
- *EL AGUA DE LA TOMA DE DESAGÜE DE VAPOR ES MUY CALIENTE Y PUEDE CAUSAR GRAVES QUEMADURAS.*
- *CABLES DE INTRODUCIR LA DESCONEXIÓN TODAVÍA PUEDE SER TENSIÓN, AUNQUE EL INTERRUPTOR ESTÉ APAGADO. ENCIENDA EL INTERRUPTOR PRINCIPAL EN LA PARED DE "APAGADO" CUANDO EL MANTENIMIENTO DEL HORNO*

PRÉCAUTION

- *INSTALACIÓN DEBE CUMPLIR CON LOS CÓDIGOS LOCALES O EN LA AUSENCIA DE CÓDIGOS LOCALES EL CÓDIGO NACIONAL DE GAS COMBUSTIBLE, ANSI Z223.11996.*
- *ESTE APARATO, UNA VEZ INSTALADO, DEBE TENER CONEXIÓN A TIERRA DE ACUERDO CON LOS CÓDIGOS LOCALES, O SI NO LOS LOCALES, CON EL CÓDIGO ELÉCTRICO NACIONAL, ANSI / NFPA 70-1996.*
- *PARA INSTALACIONES EN CANADÁ LA INSTALACIÓN DEBE ESTAR DE ACUERDO CON CAN/CGA-B149.1 Y 2 DEL CÓDIGO DE INSTALACIÓN Y LOS CÓDIGOS LOCALES CUANDO SEA APLICABLE. TODO EL CABLEADO ELÉCTRICO DEBE ESTAR DE ACUERDO CON EL ACTUAL CÓDIGO ELÉCTRICO CANADIENSE, C22.1 PARTE 1. TIERRA ESTE APARATO DEBE CUMPLIR CON CÓDIGO ELÉCTRICO CANADIENSE, CSA C22.2.*
- *PARA REDUCIR EL RIESGO DE INCENDIO, EL APARATO DEBE SER MONTADO EN PISOS DE NO COMBUSTIBLE CONSTRUCCIÓN CON PISOS NONCOMBUSTABLE, ACABADO SUPERFICIAL Y SIN MATERIAL COMBUSTIBLE EN CONTRA DE LA PARTE INFERIOR DEL MISMO, O EN PLACAS NONCOMBUSTABLE O ARCOS QUE NO MATERIAL COMBUSTIBLE EN CONTRA DE LA PARTE INFERIOR. DICHA CONSTRUCCIÓN SE EXTENDERÁ UN MÍNIMO DE 12 PULGADAS [300MM] MÁS ALLÁ DEL EQUIPO EN TODOS LADOS*
- *SE DEBE TENER CUIDADO CUANDO ADJUNTANDO CAMPANA PARA TECHO Y HORNO ES MENOR UN ROCIADOR CONTRA INCENDIOS; PILA DE CAMPANA SE EMITE CALOR.*

AVISO

- No hay otros sistemas de escape puede estar conectado a este sistema. No trate de evitar o agotar otro aparato en esta campana.
- No permita que más de 14 pulgadas [3.5 kPa] de presión que debe aplicarse a la válvula de gas en cualquier momento.
- El servicio en este o cualquier otro electrodoméstico, TMB Baking deben ser realizados por personal cualificado. Consulte su guía de agencia autorizada de servicio o llame a la fábrica al 1-650-589-5724 o visite www.tmbbaking.com para el agente de servicio más cercano.
- Para mantener la seguridad y rendimiento óptimos para los TMB hornos de panadería, se recomienda que un programa de mantenimiento periódico programado implementar. Es responsabilidad exclusiva del usuario para establecer, planificar y ejecutar dicho programa. Aunque el intervalo de servicio real puede variar en función del entorno en el que el equipo está en funcionamiento, se recomienda el siguiente ser realizado por un TMB Baking agencia autorizada de servicio por lo menos cada 6 meses.
- La temperatura ambiente fuera del horno no debe exceder los 104 grados. F (40 grad. C). Esto incluye la temperatura del aire por encima y alrededor del horno.
- Durante las primeras horas de operación usted puede notar una pequeña cantidad de humo que sale del horno, y un ligero olor del humo. Esto es normal en un horno nuevo y desaparecerá después de las primeras pocas horas de uso.



THE HEART OF ARTISAN BAKERIES™

Touch Screen Operation & Manual

The TMB Baking XL2 and XL1 Model Double Rack Ovens are controlled through an STM Products, SENSATIC ROC, and computer with Touch Screen Display. All aspects of the operation of the oven are controlled through the touch screen. Rather than attempt to integrate this comprehensive operations manual in to the TMB Baking Documentation, we include it as a critical document and addendum to this operating manual. If, for any reason, this document becomes lost or misplaced, please contact TMB Baking and we will email you a replacement.

Midco Burner Manual

The TMB Baking XL2 and XL1 Model Double Rack Ovens are either natural gas or propane fired by Midco manufactured burners made in Illinois, USA. Rather than attempt to incorporate this documentation in to the TMB Baking Manual, we include it as an addendum for the operator or service agent. Should this burner manual be lost or misplaced, please contact TMB Baking to request a replacement.



THE HEART OF ARTISAN BAKERIES™

TMB Baking XL2-G&LX1-G Startup and Operation Checklist

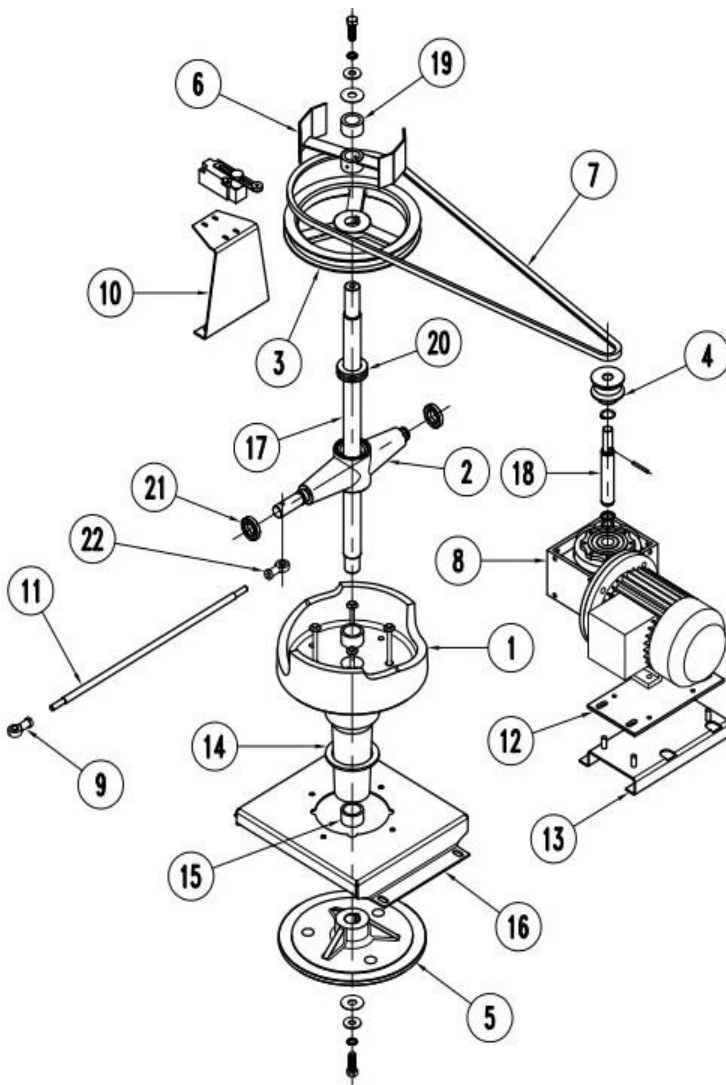
- 1 Check voltage supplied to oven. Confirm it matches data plate.
- 2 Turn off manual gas valve. Install manometer in supply-side port of gas valve.
- 3 Check amp rating of breakers supplying power to oven and confirm they are within ratings on data plate.
- 4 Power oven up. The main power switch is located behind the control panel door. After touch screen has fully initialized, press POWER push button on the touch screen.
- 5 To turn lights on, press light bulb icon on the touch screen.
- 6 Close loading door. Confirm that door switch has ample over-travel, open and closed and is driven past the trip point.
- 7 Check direction of rotation of blower motor. The motor must rotate counterclockwise when viewed from above (clockwise from shaft end). NOTE: air will flow out of pressure panels even if blower operates backward, but oven will not bake correctly.
- 8 Confirm that chamber vent lid seals tightly to vent intake duct.
- 9 Check pressure panel gap settings and confirm they match settings the manual.
- 10 Raise thermostat setting so oven will call for heat. Observe that heat sequence lights all turn on.
- 11 Open manual gas valve and cycle loading door. Observe that burner lights.
- 12 Check supply pressure to gas valve. Confirm that supply pressure is always between 5 and 14 inwc (both NG and LPG). Cycle burner off and wait 5 minutes. Observe the burner lighting. When gas valve opens ("clicks"), flame must light and reach sensor within 1 second.
- 13 Open loading door. Place an oven rack inside oven. Confirm that rack will have clearance to carrier when rack is heated and when casters wear.
- 14 Close loading door. Confirm that top/side door seals are compressed and that door-floor seal is properly adjusted. Confirm that door-to-header and door-to-jamb gaps are even and approx 3/8".
- 15 Heat oven to 350 deg F. Confirm that there are no hot spots around oven.
- 16 Perform test bake with a load of product. If no product is available, load oven with a full rack of sheet pans with 6 slices of dinner rolls on each pan. Bake at 400 deg for 20 minutes. Check evenness of bake.
- 17 Confirm that rack is lifted clear of floor. Test all oven racks available.
- 18 Remove rack. Cycle loading door and check stop position of carrier. NOTE: Carrier stop position must only be adjusted with oven at temperature and with no rack in oven.
- 19 Set oven to 400 deg F and allow it to preheat for 30 min. Set time to 20 min, steam to 10 sec and vent to Auto or 7 minutes.
Place a cold rack in oven and press start. Observe that there is ample steam on rack and that oven regains set point in 6 min or less. Observe that the vent removes steam from oven at end of bake.
- 20 Measure Carbon Monoxide (CO) produced by oven. NOTE: CO measurement must not exceed 400ppm air-free. Less than 50ppm is normal.
- 21 Confirm that loading door operates freely and will not close on operator.
- 22 Inspect fit and finish of oven. Look for missing screws, protective plastic still on parts, scratches or dents, missing parts or misalignment of panels.
- 23 Confirm that interior lights operate when door is open and oven is on.
- 24 Check for leaks in water, gas and drain lines.
- 25 Confirm that the operator's manual is in the pocket inside the control compartment.
- 26 To turn off oven, press the POWER push button on the touch screen.
- 27 After oven cools down to reach 200 degrees F, the fan will shut down. (Press power button twice to bypass cool down.)

Puesta en Marcha

- 1 *Comprobar el voltaje suministrado al horno. Confirme que coincida con la placa de datos.*
- 2 *Cierre válvula manual gas. Instalar manómetro en puerto del lado de suministro de la válvula gas.*
- 3 *Compruebe el amperaje de los interruptores que suministran energía a la estufa y confirmar que están dentro de las clasificaciones en la placa de datos.*
- 4 *Cierre puerta carga. Confirme que interruptor de la puerta tiene un amplio sobrecarrera abierto y cerrado (es impulsada más allá del punto de disparo.)*
- 5 *Comprobar el sentido de rotación del motor del ventilador.*
- 6 *El motor debe girar. El motor debe girar en sentido antihorario cuando se mira desde arriba (CW desde el extremo del eje). Nota: El aire fluirá a través de los paneles de presión incluso si el ventilador funciona hacia atrás, pero el horno no*
- 7 *Confirmar que las juntas de tapa de la cámara de ventilación para ventilar bien conducto de admisión.*
- 8 *Compruebe los ajustes del panel de la brecha de presión y confirme que coincide con la configuración en el manual.*
- 9 *Eleve el termostato para que el horno se requiere calentamiento. Obsérvese que la secuencia de luces todo el calor a su vez.*
- 10 *Abrir la válvula de gas manual y puerta ciclo de carga. Observe que el quemador se encienda.*
- 11 *Compruebe la presión de suministro a la válvula de gas. Confirme que la presión de alimentación es siempre entre 5 y 14 inwc gas natural y gas propano. Ciclo del quemador. Espere 5 minutos. Observe el quemador de encendido. Cuando se abre la válvula de gas ("clics") se debe encender la llama y llega al sensor dentro de 1 segundo.*
- 12 *Puerta de carga abierta. Coloque la parrilla del horno en el interior del horno. Estante confirmar que tendrá autorización para soporte de estante cuando se calienta y cuando se usan ruedas.*
- 13 *Cerrar la puerta de carga. Confirmar que la puerta superior / lateral sellos que se comprimen y junta de la puerta del piso está ajustado correctamente. Confirmar que la cabecera de puerta a puerta y la jamba a las lagunas son uniformes y aproximadamente 3/8 ".*
- 14 *Caliente el horno a 350 grados F. Confirme que no hay puntos calientes en todo el horno.*
- 15 *Realizar hornear prueba con aload del producto. Si no hay ningún producto disponible, horno de carga con un estante lleno de bandejas planas con 6 rebanadas de pan ofwhite en cada bandeja. Hornear a 400 grados durante 20 minutos. Comprobar la uniformidad de hornear.*
- 16 *Estante confirmar que se eleva fuera del piso. Análisis de todos los bastidores del horno disponible.*
- 17 *Quitar el estante. Ciclo puerta de carga y la posición de parada de verificación del vehículo. NOTA: La posición de parada Aerolínea sólo se debe ajustar con horno a temperatura y sin rejilla en el horno.*
- 18 *Establecer el horno a 400 grados F y deje que se caliente durante 30 minutos. Establecer tiempo de 20 minutos, el vapor a 10 seg y de ventilación en Auto o 7 minutos. Coloque una rejilla fría en la puesta en horno y prensa. Observe que hay un amplio vapor sobre una rejilla de horno y que recupera el punto situado en 6 minutos o menos. Observe que la rejilla de ventilación elimina el vapor del horno a fin de hornear.*
- 19 *Measure Carbon Monoxide (CO) produced by oven. NOTE: CO measurement must not exceed 400ppm air-free. Less than 50ppm is normal. Confirm that loading door operates freely and will not close on operator.*
- 20 *Compruebe que la puerta de carga opera libremente y no se cerrará el operador.*
- 21 *Inspeccionar ajuste y el acabado del horno. Busque los tornillos que faltan, plástica protectora de piezas, arañazos o abolladuras, piezas faltantes o mal alineamiento de los paneles.*
- 22 *Confirman que las luces interiores funcionan cuando la puerta está abierta y horno está encendido.*
- 23 *Compruebe si hay fugas en las tuberías de agua, gas y drenaje.*
- 24 *Compruebe que el manual del operador está en el bolsillo en el interior del compartimento de control.*

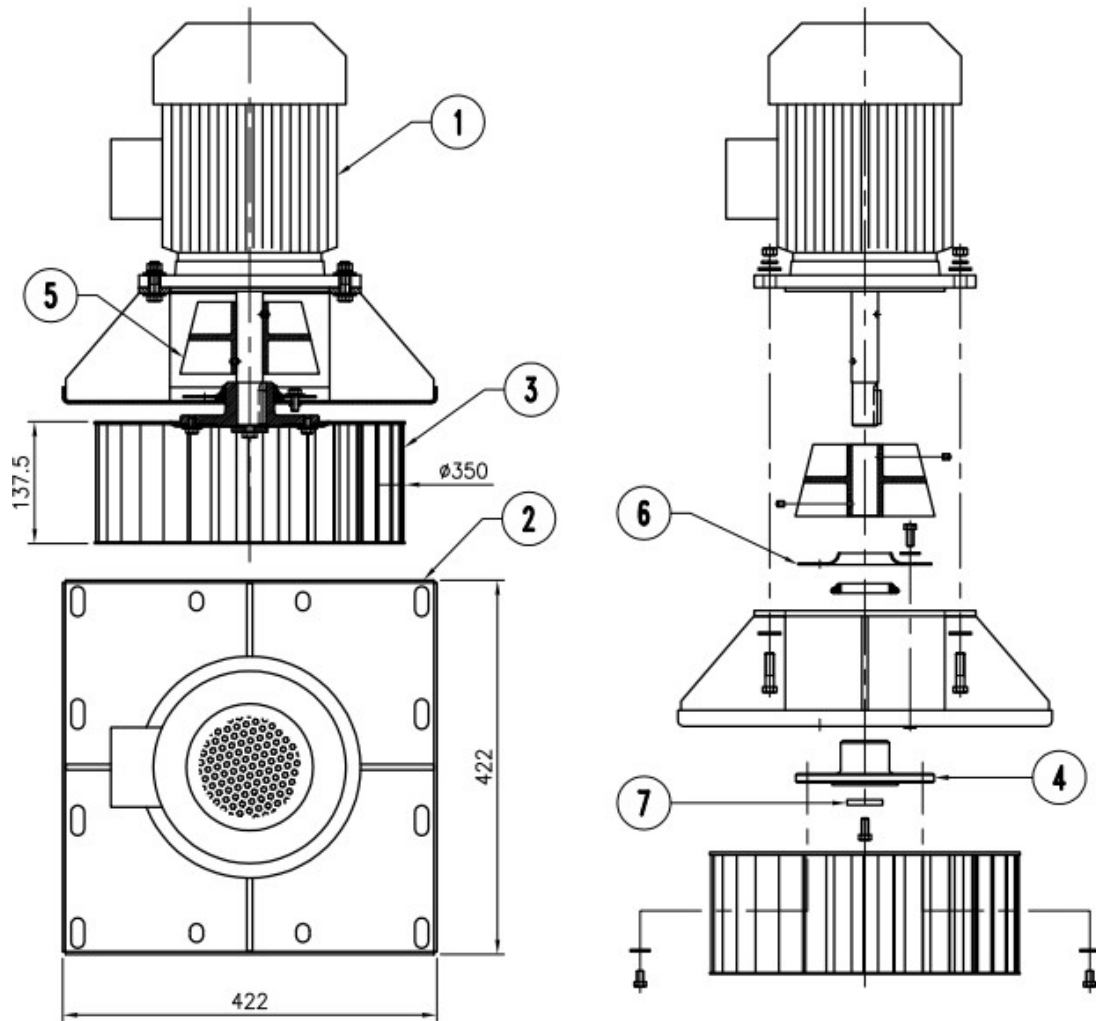
Illustrated Parts List
 Ilustrado Lista de Piezas

RACK LIFT ASSEMBLY



1		Bocamoza
2		Cruceta
3		Polea de colgador
4		Polea de reductor
5		Disco colgador
6		Activador de microswitch
7		Faja A-76 (13x1930)
8		Motoreductor sinfin 0.75 Hp
9		Rotula
10		Soporte de microswitch
11		Esparrago
12		Placa de soporte
13		Soporte de reductor
14		Sello
15		Bocina
16		Base
17		Eje colgador
18		Eje de reductor
19		Bocina reguladora
20		Rodamiento axial de bolas 51207
21		Rodamiento de bolas 6005 2Z/C3
22		Rotula PHS10LA isq.

FAN MOTOR ASSEMBLY




1		Motor
2		Castillo
3		Turbina
4		Bocamaza
5		Ventilador
6		Portasello
7		Bocina

Blower Fan Motor Data

Motor for XL2-G Double Rack Oven

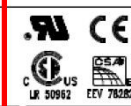
MADE IN BRAZIL
11164578



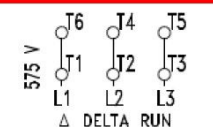
W22 NEMA Premium

Inverter Duty Motor
CC029A

PH 3	HP(kW) 100(75)	FRAME 404/5T
V 575	Hz 60	
A 88.8	SF 1.25	
RPM 1775	SFA 111 A	INS. CL. F
NEMA NOM. EFF. 95.4 %		P.F. 0.89
CODE G	DES B	AMB. 40°C
DUTY CONT.		
ENCL. TEFC	TYPE ET	WEIGHT 1176 Lbs
Alt. 1000	m.a.s.l.	MOD. TE1BFOXON



TEMP CODE T3 (SF=1.15)
Class I, Div. 2, Gr. A, B, C & D
Class II, Div. 2, Gr. F
Class I, Zone 2, IIC




575 V
T1 T2 T3
L1 L2 L3
Δ DELTA RUN

→ 6316-C3 POLYREX EM-EXXON
→ 6314-C3 34 g 10000 h
FOR USE ON VPWM VFD 1000:1VT, 20:1CT, 1.0SF


Motor for XL1-G Single Rack Oven

11098471



W22

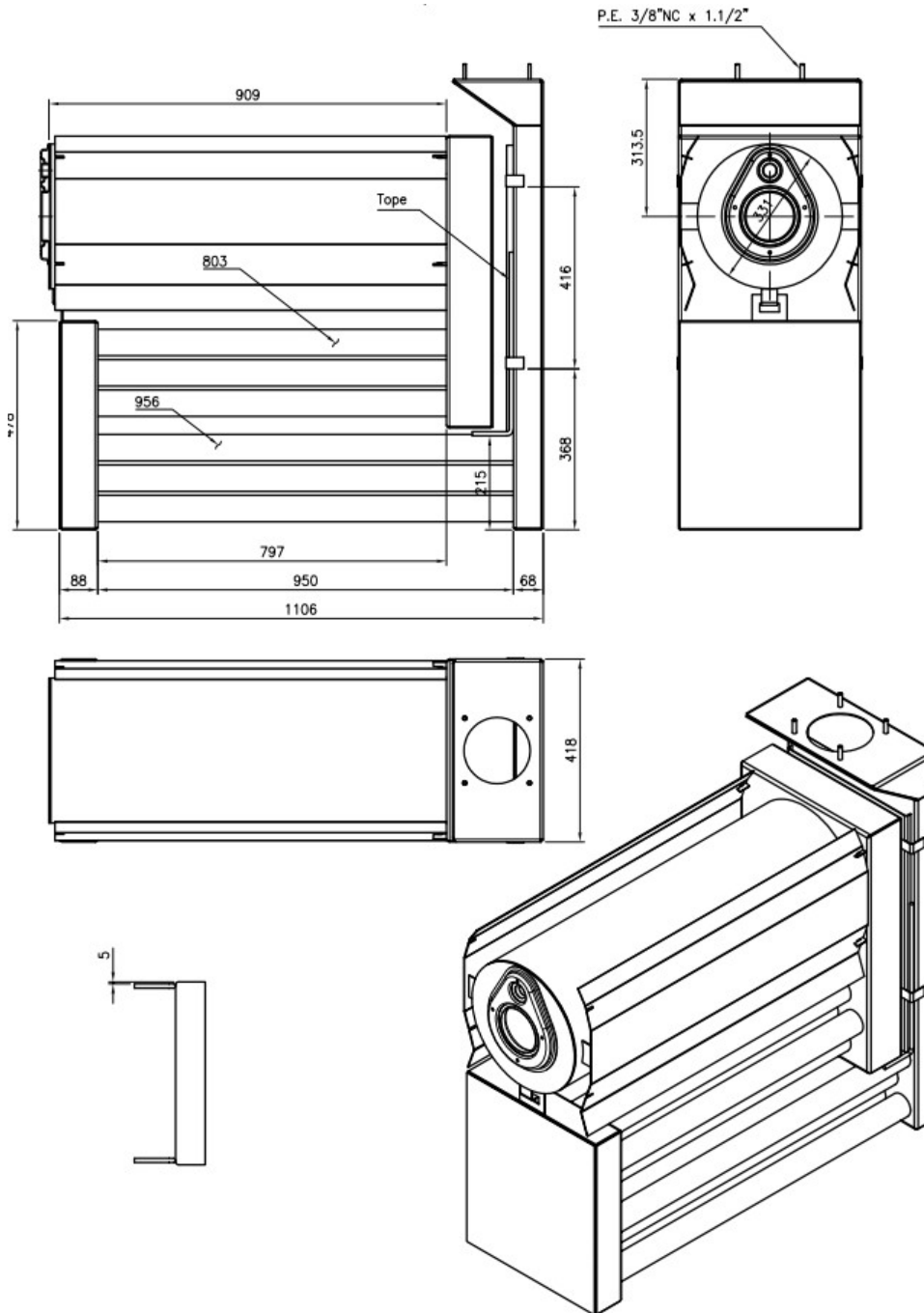
IE1 - 93.1%



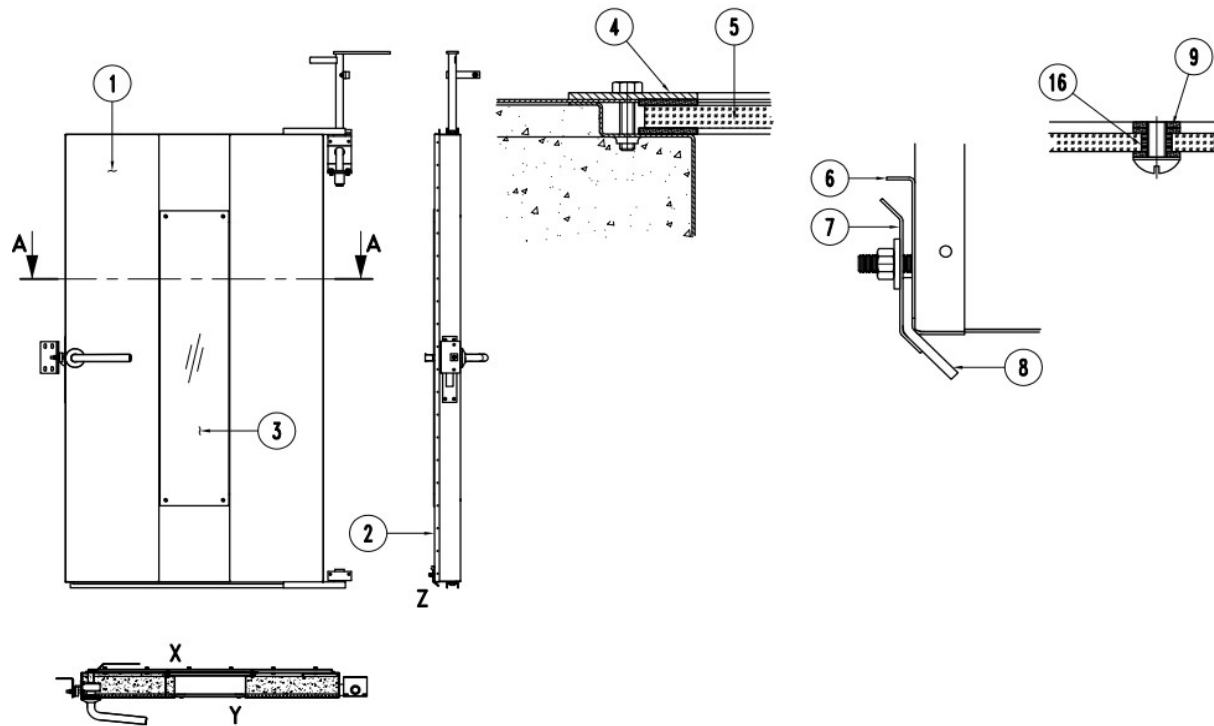
~ 3	FRAME 250S/M-04	P55	INS. CL. F	Δ† 80 K	
NEMA Eff 94.1% 75HP 460V Δ 60Hz 1780 RPM					
83.4 A PFD.88 Des A Code J SF1.15 CC029A					
W2	J2	Y2	W2	J2	Y2
J1	Y1	W1	J1	Y1	W1
Δ L1	L2	L3	Y L1	L2	L3
→ 6314-C3 POLYREX EM-ESSO			→ 6314-C3 27 g 14000 h		

DUTY **S1** AMB. **40°C** SF **1.00** Alt **1000** m.a.s.l. WEIGHT **4.40** kg

HEAT EXCHANGER REFERENCE DIAGRAM – SOLD AS ONE UNIT

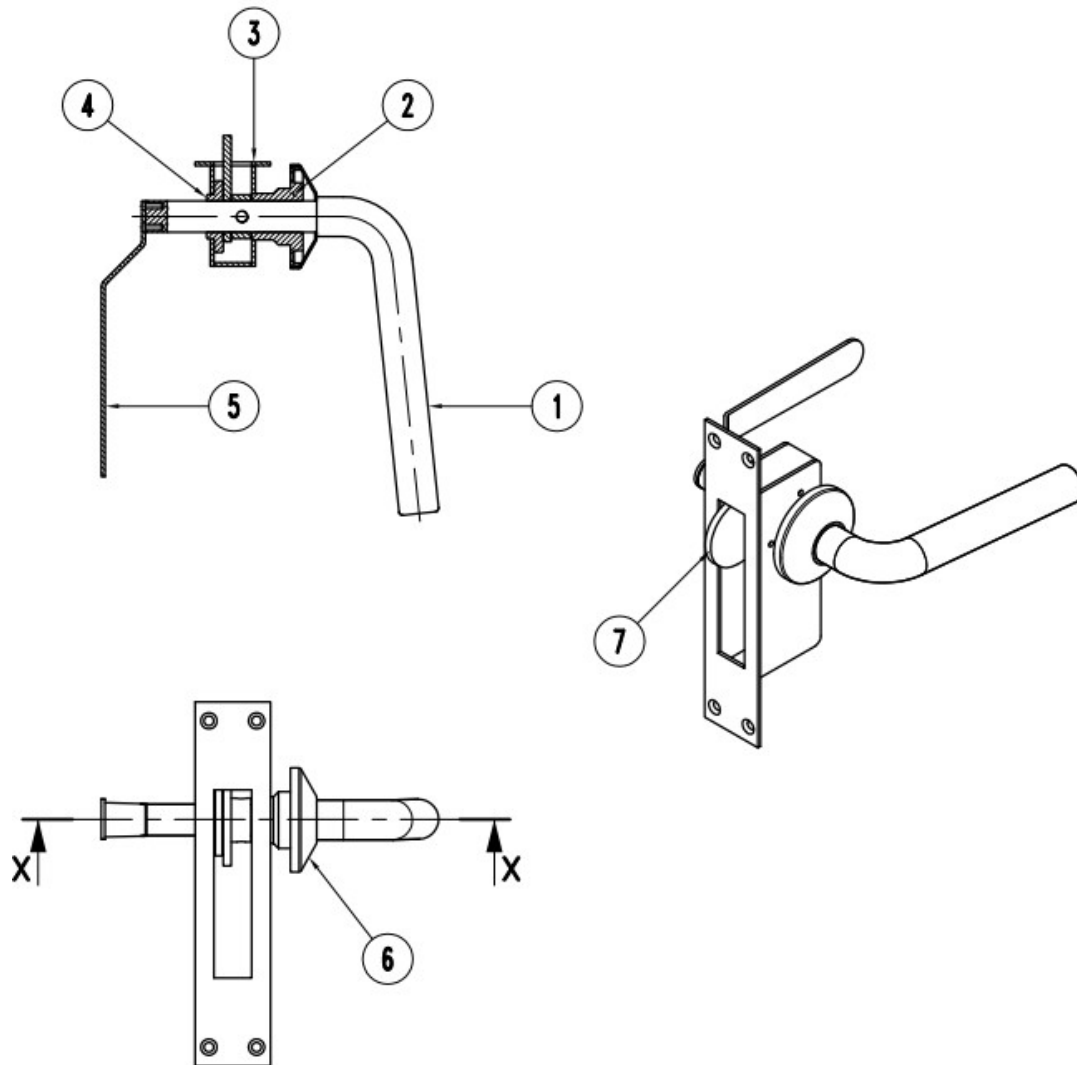


OVEN DOOR ASSEMBLY



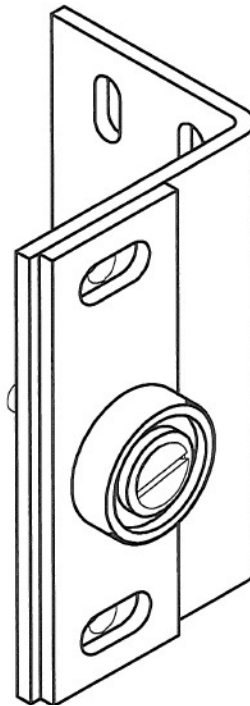
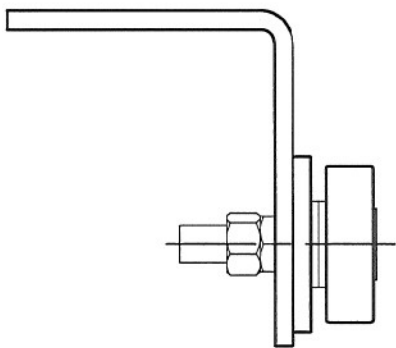
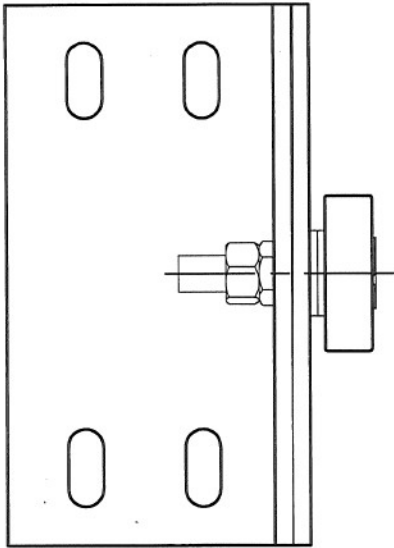
1		Puerta
2		Tapa
3		Vidrio exterior
4		Marco
5		Vidrio interior
6		Sello 1
7		Sello 2
8		Sello inferior 5/32" x 2"
9		Arendela aislante
10		Manguera 1/2" x 2.5 pared

DOOR HANDLE ASSEMBLY

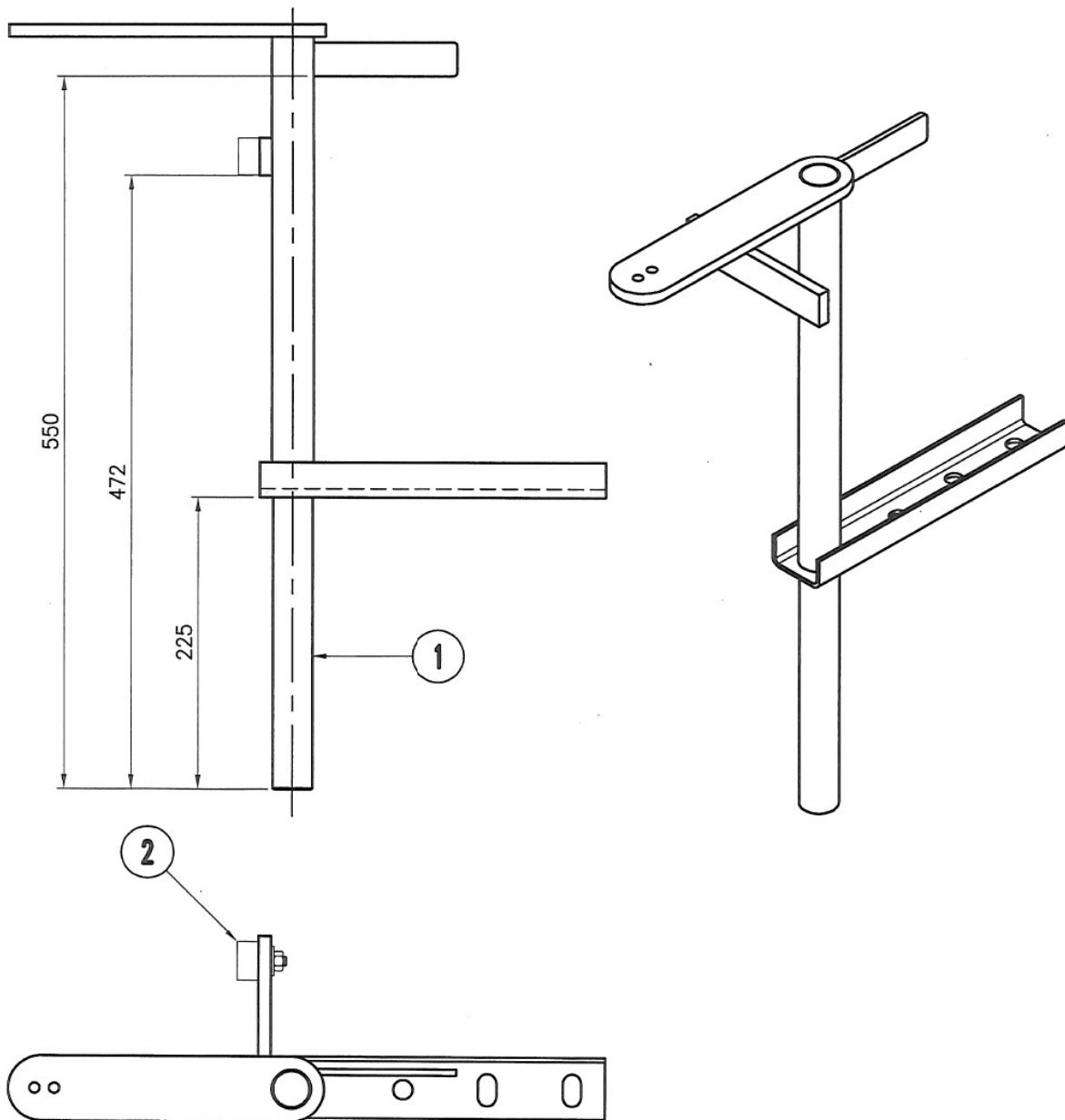


1		Manija de horno
2		Bocarnaza de manija
3		Caja protectora
4		Bocina guia
5		Manija interior
6		Anillo protector
7		Lengueta

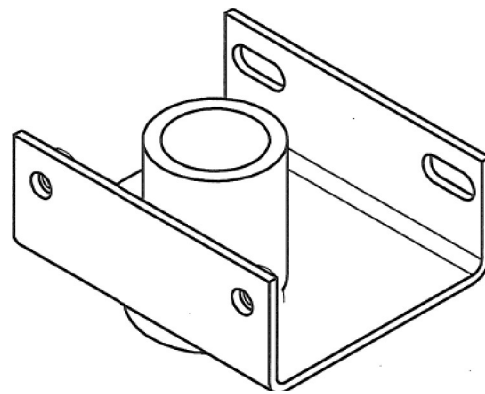
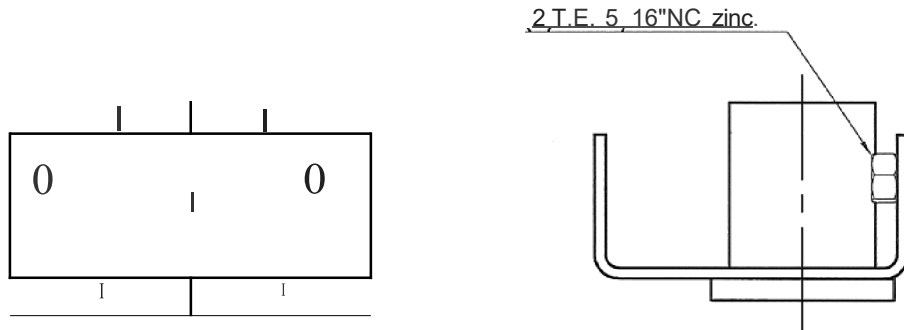
DOOR LOCK ROLLER & SUPPORT ASSEMBLY

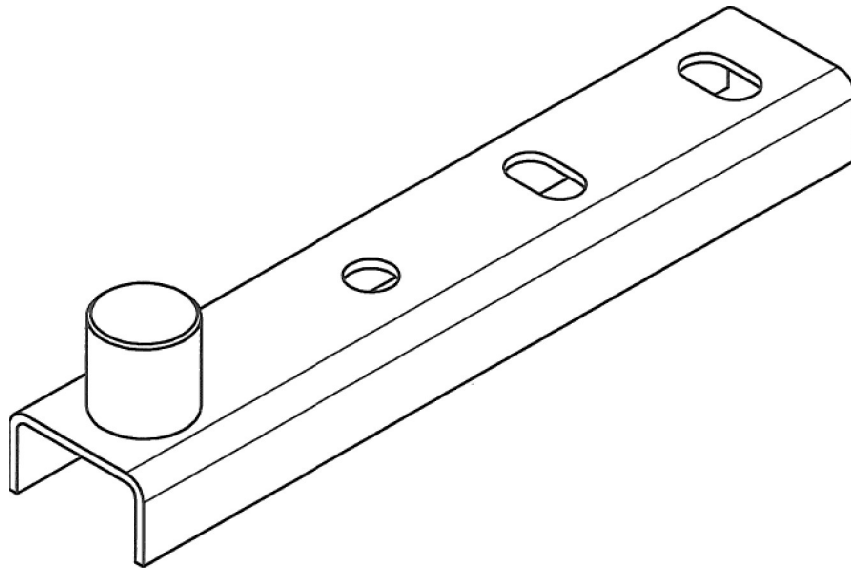
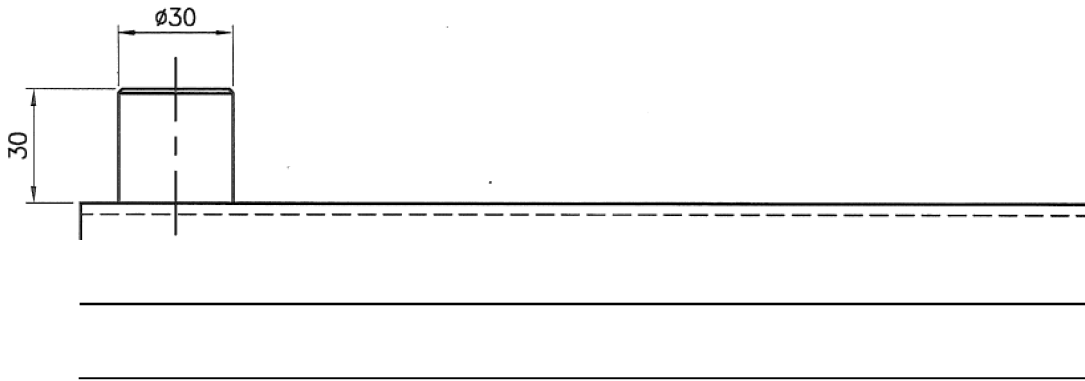


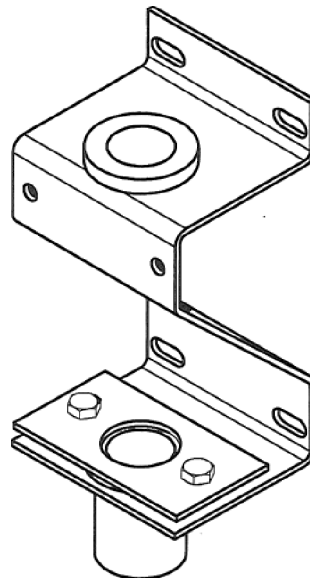
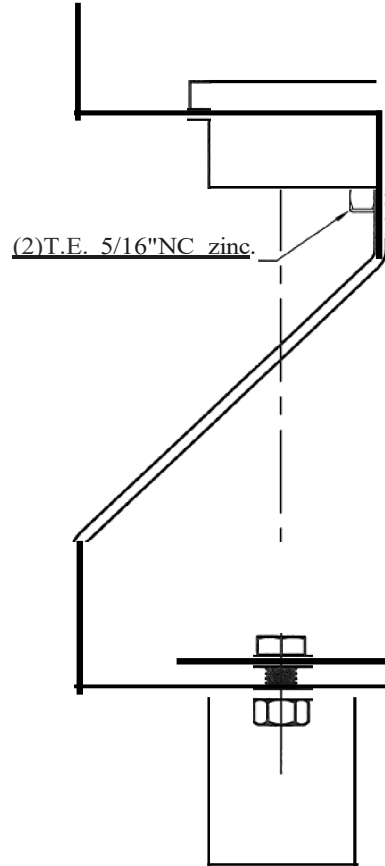
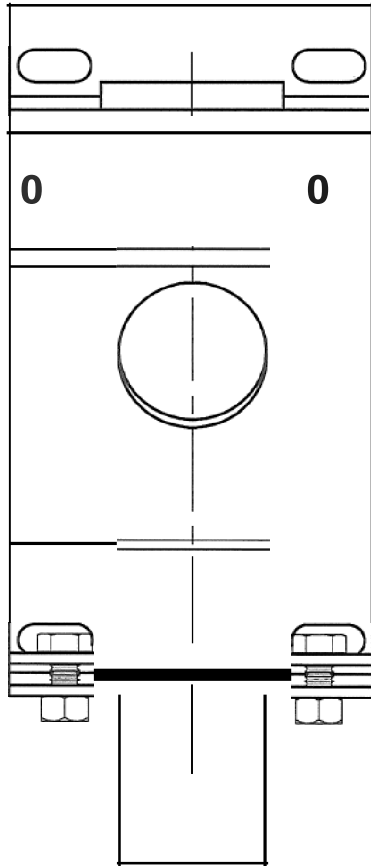
DOOR HINGE ASSEMBLY



1		Eje bisagra
2		Jebe tope







Midco Economite EC200 (XL1) and EC300 (XL2) Natural Gas or Propane Burner

Specifications

Model Number	Minimum Firing Rating*	Maximum Firing Rating*	Gas Connection Pipe Size	Gas Pressure Required Natural or Propane	Diameter of Nozzle	Maximum Nozzle Insertion Depth	SCFM**	Design Certification	Primary Safety	Shipping Weight
EC200	70,000*	200,000*	3/4" NPT	6.0" to 14.0" W.C	4.0"	6.0"	40.0	U.L./C.U.L. Listed	24V	25 lb
EC300	90,000*	300,000*	3/4" NPT	6.0" to 14.0" W.C	4.0"	6.0"	60.0	U.L./C.U.L. Listed	24V	25 lb

* BTU/HR ** SCFM - Standard Cubic Feet/ Minute

Flame Safety: Direct Spark Ignition with 100% shut-off, 30 second pre-purge, 3 Function Redundant 1/2"NPT Main Automatic Gas Valve

Electrical Supply:
120/1/60, 3 AMP (Standard)
230 Volt, 50/60HZ (Available - Contact Factory)

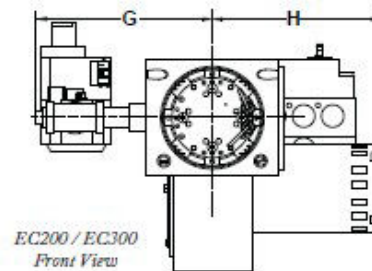
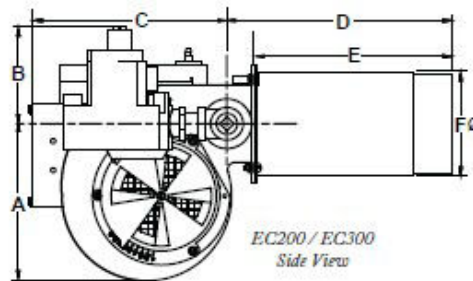
The EC Series is provided as a fully assembled power burner with an integrated burner control system. For further information please contact sales@midcointernational.com

Features and Benefits

- ... Interchangeable Stainless Steel Burner Retention Heads
 - compatibility to different applications
 - operation under variable draft conditions
 - firing into small combustion chambers
- ... Integrated Direct Spark Ignition System with Pre-Purge
 - compliance with ANSI Z21.20 standard
 - 30 seconds pre-purge clears the combustion chamber before ignition cycle
 - proper sequencing of the burner operation
- ... Light and Compact Removable Burner Assembly from the Burner Tube and Flange
 - ease of serviceability and correct burner alignment
- ... Pre-Piped, Pre-Wired, Factory Fired Tested
 - ease of installation
 - reliable operational sequence
- ... Compact Design and Small Footprint
 - light weight for lower shipping cost
 - space saving
- ... Permanently Sealed Ball Bearing Motor
 - Quiet and maintenance free
- ... Universal Mounting Flange
 - Application flexibility
 - universal bolt pattern
 - OEM welded flange available
- ... Air Shutter Positive Lock Fitting
 - no shifting of air shutter caused by vibration
 - reduction of unauthorized adjustment
- ... Adjustable External Air Shutter with Indication
 - visual indication of air shutter position
 - faster burner set up
- ... Triple Function Redundant Gas Valve
 - can use either Natural or LP gas
 - one valve to stock for servicing

Enhanced EC Burner Features and Benefits

- ... Independent Ignition Transformer
 - provides a stronger spark
- ... Enhanced Ignition Control
- ... 24V Alarm Output



	A	B	C	D	E	F	G**	H
EC200	5-5/16"	3-11/16"	7-7/8"	8-5/8"	7-1/2"	4" Ø	8-13/16"	6-13/16"
EC300	6-9/16"	3-11/16"	7-7/8"	8-5/8"	7-1/2"	4" Ø	8-13/16"	9"

** Approximate

Whether you purchase an 'off the shelf' unit or have us create one to fit your needs, you can be assured of having purchased the finest combustion power gas burner in the industry. Do you need assistance in burner selection, installation or service? Just call Midco International direct today or visit our web site at www.midcointernational.com and locate your local representative to find out more about our complete line of burners.



★ MADE in the USA ★

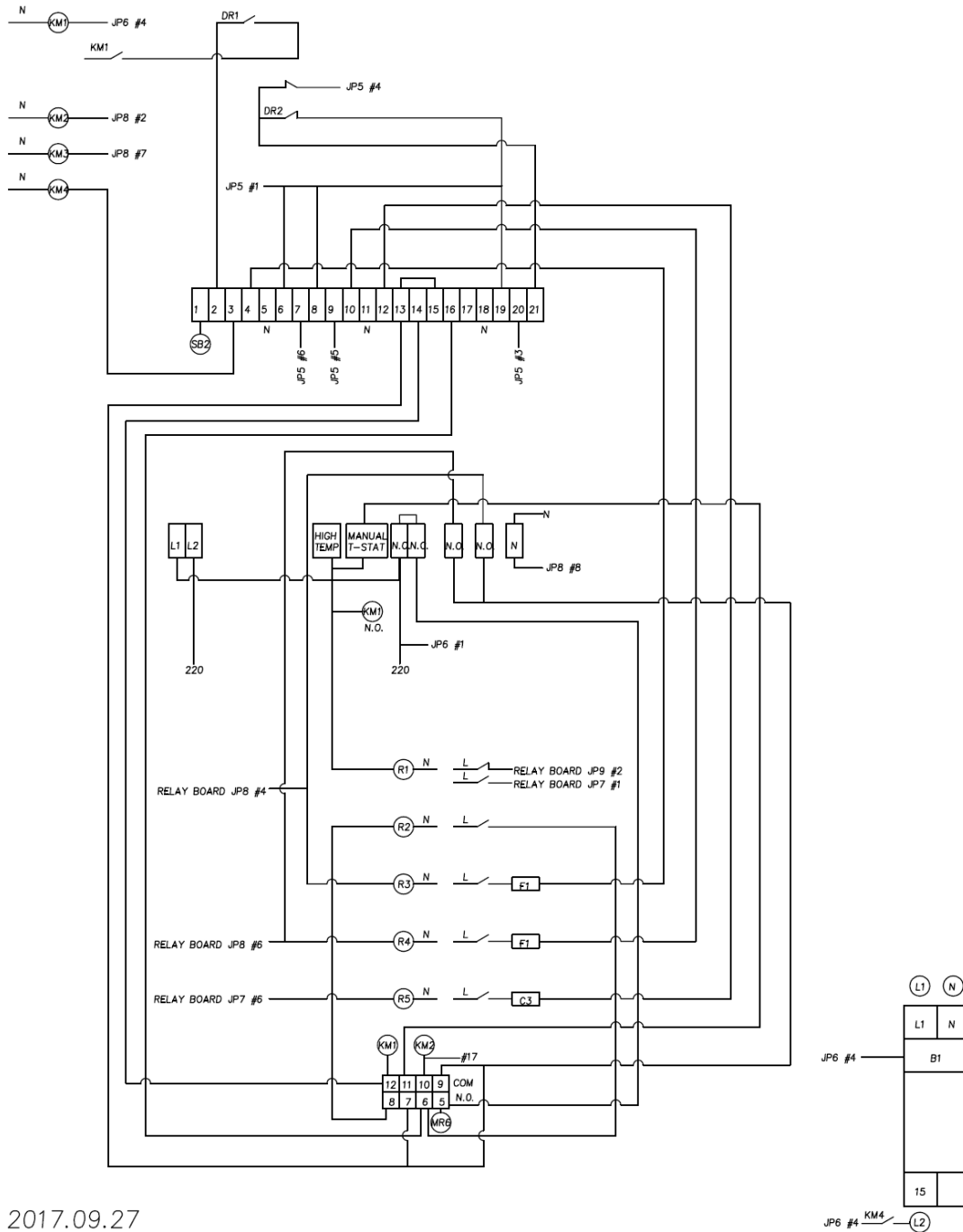
Midco® International Inc. - 4140 West Victoria Street - Chicago, Illinois 60646
tel: 866.705.0514 - fax: 866.580.8700 - web: www.midcointernational.com - e-mail: sales@midcointernational.com



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Printed in USA

SCHEMATICS

XL1-G & XL2-G Oven Schematics



2017.09.27



THE HEART OF ARTISAN BAKERIES™

Limited Warranty

TMB Baking, a C-Corporation (hereinafter referred to as TMB) warrants to the original purchaser that its equipment will be free from defects in materials and workmanship for a period of one (1) year, and that any labor cost(s) pertaining to the replacement or repair of said defective part will be covered by the manufacturer, for a period of not more than ninety (90) days, both from the date of original installation.

The purchaser is responsible for proper installation, operation under normal and properly supervised conditions, and for the performance of preventative maintenance. TMB's obligation under this warranty shall be for the replacement of repair of said defective part(s) within the above mentioned warranty period. After thorough examination and inspection, the decision of TMB's Service Department and/or TMB's Authorized Service Agency shall be final. The procedure for parts replacement during the warranty period is as follows:

1. Labor or parts replacement costs covered only upon receiving prior approval from TMB.
2. TMB will ship and invoice new parts to the purchasing company.
3. Credit for the parts will be issued upon receipt of the defective parts.
4. All shipping charges for returned parts are the responsibility of the purchaser.
5. All returned defective parts must be properly packed and tagged including serial number, model number, invoice number, and date.
6. Parts must be returned to:

TMB Baking
Attn: Parts and Service, Warranty Return
527 DNA Way
South San Francisco, CA 94080

TMB will not assume responsibility for any expenses (including labor) incurred incidental to the repair or replacement of equipment or parts covered by this warranty or from the obtainment of the above information.

TMB's obligation hereunder to repair or to replace defective part(s) is the exclusive remedy for breach of this warranty; TMB will not be liable for any damages or claims, including consequential damages.

TMB will not honor any warranty for defective parts and labor should the purchaser alter, abuse, or misuse the equipment originally shipped in any way.

No representative, dealer, distributor or any other person is authorized or permitted to issue any other warranty or obligate TMB to any liability that is not in strict accordance with this policy. Any other warranty provision must be obtained in writing from TMB and is the sole responsibility of the purchaser to obtain. **THIS WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, WHETHER EXPRESSED OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY, AND FITNESS FOR A PARTICULAR PURPOSE. TMB DOES NOT EXCLUDE AND SHALL NOT BE LIABLE TO PURCHASER FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES INCLUDING BUT NOT LIMITED TO DAMAGES TO PROPERTY, DAMAGES FOR LOSS OF USE, LOSS OF TIME, LOSS OF PROFIT OR INCOME RESULTING FROM ANY BREACH OF WARRANTY.**

TMB Baking

527 DNA Way South San Francisco, CA 94080

Phone 650-589-5724 Fax 650-589-5729 Email contact@tmbbaking.com