



The TMB TAG Gas Deck Oven

THE HEART OF ARTISAN BAKERIES™

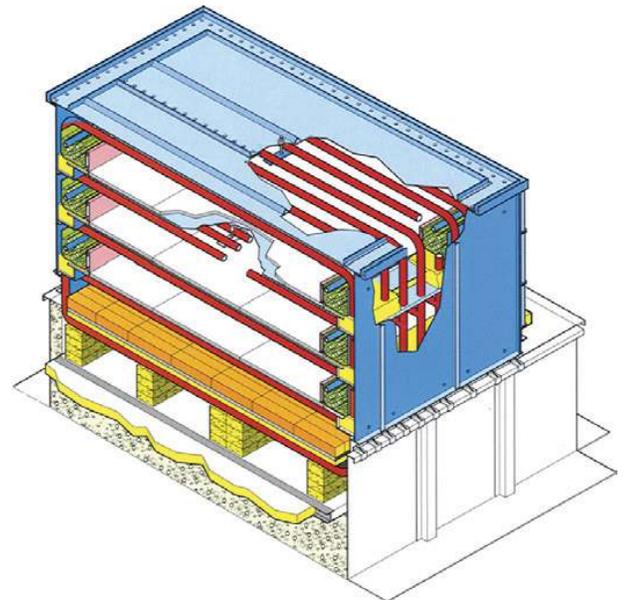
The TMB TAG Gas Deck Oven is like none other because of its thermal mass, oversized steam tubes and two steam generators per deck, which provides fast recovery, even baking and hard crusts, the hallmark of artisan baking. Designed by world-renowned baker, Michel Suas, for the rigors of the North American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

Baking System—At the heart of the TAG oven are 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 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.

Foundation, Flues 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 baking 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 windows 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 bed plate is provided with removable doors to ensure easy access to the burner, the fire box and the flues for easier cleaning.

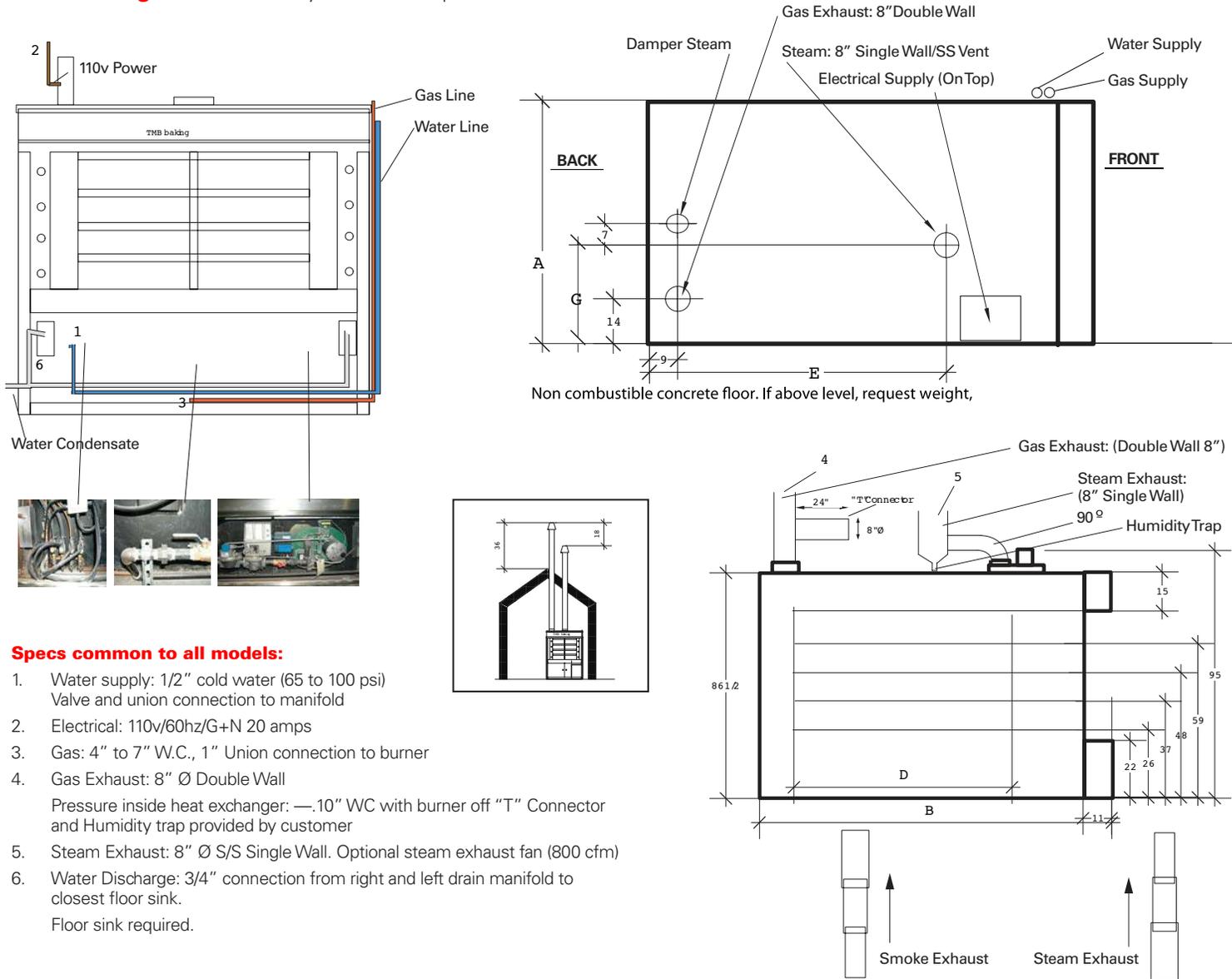
The Control Panel—TMB Baking designed a custom, ETL-approved control panel with touch screen and PLC brain to help deliver consistent baking results for every style of bread. Steam

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can be delivered in left or right baking chamber when and how much needed, with timers and warnings 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 operat-

ing. 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)

| US Measurements | Dimensions | | | | | | | | | Deck & Chamber Statistics | | | | |
|-----------------|---------------|---------------|--------------|---------------|----------------------|---------------|---------------|-----------------|---------------|---------------------------|-------------------|-------------------|-----------|-------------|
| | External | | | | Internal | | | | | Oven | | | | |
| | Width In. (A) | Depth In. (B) | Height In. * | Height In. ** | Bake Surface Sq. Ft. | Width In. (D) | Depth In. (E) | Height Deck 1-3 | Height Deck 4 | Decks | Chambers Per Deck | Chambers Per Oven | BTU (000) | Weight Lbs. |
| TAG 4-8-160 | 88.2 | 117.7 | 100.4 | 86.6 | 106.0 | 60.6 | 63.0 | 6.9 | 7.5 | 4 | 2 | 8 | 550 | 19,200 |
| TAG 4-8-240 | 88.2 | 150.0 | 100.4 | 86.6 | 159.0 | 60.6 | 94.5 | 6.9 | 7.5 | 4 | 2 | 8 | 600 | 25,000 |
| TAG 4-8-280 | 88.2 | 167.5 | 100.4 | 86.6 | 185.0 | 60.6 | 110.2 | 6.9 | 7.5 | 4 | 2 | 8 | 600 | 27,900 |
| TAG 4-12-240 | 117.8 | 150.0 | 100.4 | 86.6 | 238.0 | 90.9 | 94.5 | 6.9 | 7.5 | 4 | 3 | 12 | 700 | 37,500 |
| TAG 4-12-280 | 117.8 | 167.5 | 100.4 | 86.6 | 278.0 | 90.9 | 110.2 | 6.9 | 7.5 | 4 | 3 | 12 | 700 | 41,900 |

* Height with steam and exhaust attached to ovens (for clearance should moving of oven in one piece be required)

** Height to top of oven - Same on all TAG Ovens

Electrical on all ovens: 110V/60hz/20 Amps