

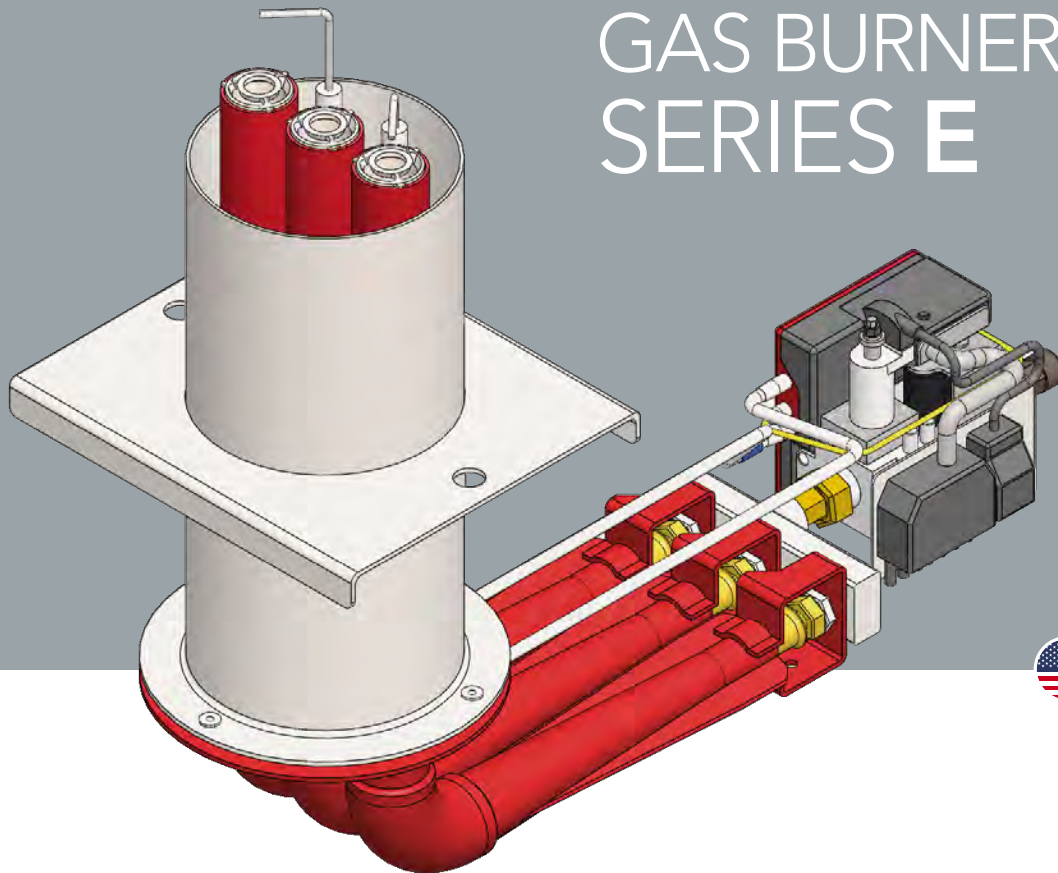
COMMERCIAL SERIES



RESIDENTAL ★ COMMERCIAL

ATMOSPHERIC MULTIFLAME GAS BURNER

# GAS BURNER SERIES E



unifoodequipment

# THE PROFESSIONAL

From the experience in the commercial field of burners comes the second series of automatic burners, **Series E**, every single component has been further improved to get a high-performing product, very simple to use, that gives you **CONVENIENCE** and **CONSISTENCY**.

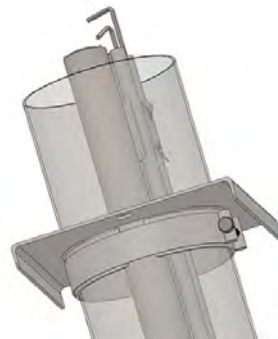
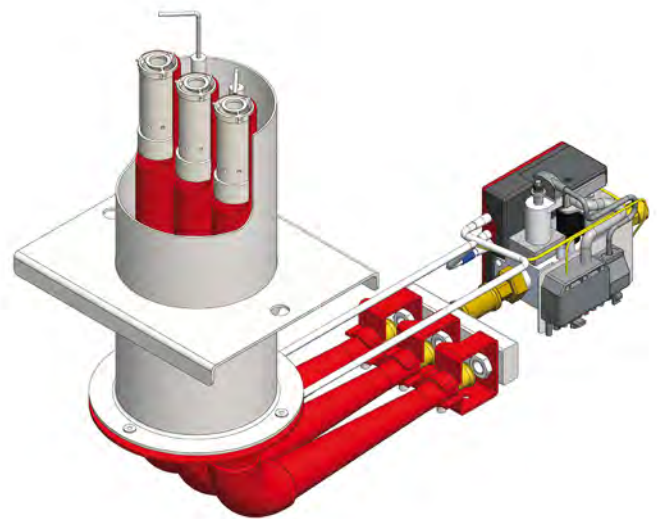


## NEW SHAPE FOR E-SERIES

The new constructive form 90° allows to maximise the space under the cooking's plane compare to the vertical version, especially in smaller oven.

Every single component has been reviewed and improved using UL certified components for American market.

We have equipped the burner with a new software as **C.P.O. (Control Preheat Oven)** which safeguards the refractory structure of the oven during the initial phase of ignition. It is available in the versions from **5 to 29 Kw / 53.981 to 98.367 Btu** horizontal "H" constructive form, fuelled with natural gas "NG" or with "LPG".



## HIGH-EFFICIENCY DIVERTER FLAME

Designed to divert the flow-flame to guarantee the **best performance** for every gas flow rate for both natural gas and LPG, which makes our burner very balanced.

### Advantages:

- Flame looks like wood fire
- Nickel treatment to assure **high hygiene standards**
- Removable diverter to allow a thorough cleaning
- Extremely silent

## A.F.S. SYSTEM FOR VARIOUS HEIGHTS OF FLOOR

**A.F.S. (Adjustable Flange System)** makes our burner **unique** in this sector because it can be suitable to the various thickness of the floor. It reduces the time to install and for maintenance. The version 90° makes it easier the connection with the valve group.

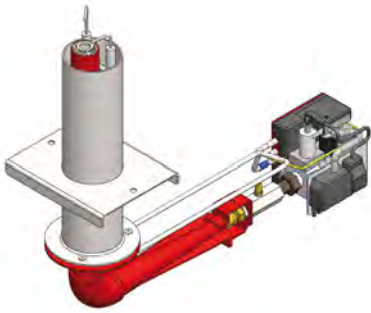
### Advantages:

- Unique model for different thickness of the floor
- Very easy to install and to maintain

## 2-GENERATION ELECTRONIC CONTROL UNIT

New software as **C.P.O. (Control Preheat Oven)** which safeguards the refractory structure of the oven during the initial phase of ignition. Further features make the **E series** a leading-edge technology product, such as:

- Scheduled starting
- Eco-mode
- Display with degrees centigrade and degrees Fahrenheit
- Customizable front panel



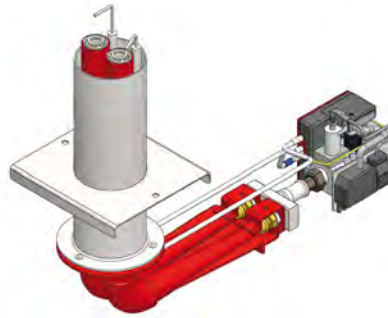
### VERSION E-1

For oven with diameter from **60 to 90 cm / 23 to 35 in.**

Base model with smaller dimension suitable for horizontal installation. Hole in floor oven diameter **9 cm / 3 1/2" in.**

Equipped with single Venturi with thermal input from **7,4 to 16 Kw / 25.249 to 54.594 Btu.**

- **A.F.S.** (Adjustable Flange System)
- Removable diverter
- Available Natural gas /LPG



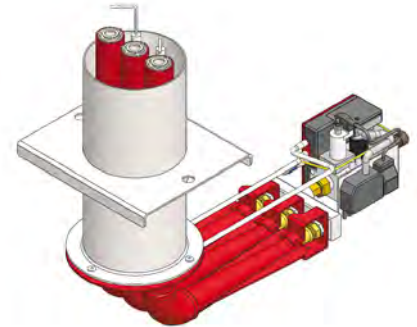
### VERSION E-2

For oven with diameter from **90 to 120 cm / 35 to 47 in.**

Intermediate model suitable for horizontal installation. Hole in floor oven diameter **11 cm / 4 1/4" in.**

Equipped with double Venturi with thermal input from **9 to 20 Kw / 30.709 to 68.242 Btu.**

- **A.F.S.** (Adjustable Flange System)
- Removable diverter
- Available Natural gas /LPG



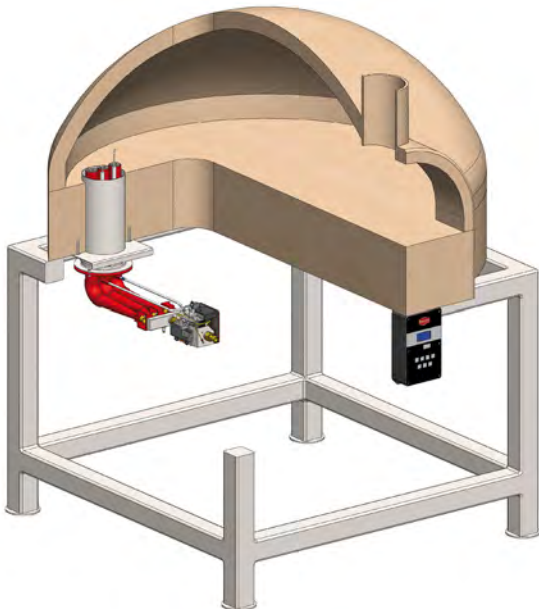
### VERSION E-3

For oven with diameter from **120 to 150+ cm / 47 to 59+ in**

Full power model suitable for horizontal installation. Hole in floor oven diameter **15 cm / 6" in.**

Equipped with triple Venturi with thermal input from **13 to 29 Kw/ 44.357 to 98.952 Btu.**

- **A.F.S.** (Adjustable Flange System)
- Removable diverter
- Available Natural gas /LPG



### VERSION HORIZONTAL

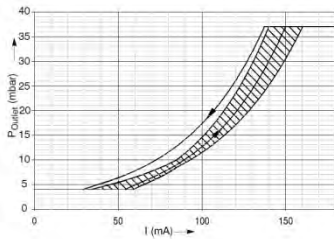
Made in order to maximise the space under the oven. It is ideal when there is the need to have large free surface under the cooking's plane. It is suitable for oven with thickness of the floor from **5 to 29 cm / 2" a 11 1/2" in.**



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**COMMERCIAL SERIES**

## FLOW RATE



## ACCESSORIES



CAP TO CLOSE



SMOKE SENSOR

## SELECTION OF THE GAS BURNER - IN RELATION TO THE OVEN'S DIAMETER IN CENTIMETERS AND INCH



## GAS BURNER SERIES E (VERSION HORIZONTAL)

DESCRIPTION TECHNICAL DATES	MOD. E-1		MOD. E-2		MOD. E-3	
	NATURAL GAS	LPG	NATURAL GAS	LPG	NATURAL GAS	LPG
Thermic power (Kw) MIN - MAX	7.40 - 15.82	8.6 - 15.62	9.13 - 18.98	8.99 - 19.85	13.3 - 27.35	14.2 - 28.8
Thermic power (BTU) MIN - MAX	25.283 - 53.981	27.524 - 53.318	31.168 - 64.796	30.700 - 67.753	45.521 - 93.331	48.697 - 98.367
Thermic power (Kcal/h) MIN - MAX	6.372 - 13.605	6.937 - 13.438	7.855 - 16.331	7.737 - 17.076	11.473 - 23.523	12.273 - 24.792
Inlet pressure (WC)	7	11	7	11	7	11
Gas connection	1/2 NPT	1/2 NPT	1/2 NPT	1/2 NPT	1/2 NPT	1/2 NPT
Combustion	80 %	80 %	80 %	80 %	80 %	80 %
Consumption MIN - MAX	0.7 - 1.6 m <sup>3</sup> /h	1.2 - 2.5 Kg/h	0.9 - 1.8 m <sup>3</sup> /h	1.4 - 3.1 Kg/h	1.3 - 2.7 m <sup>3</sup> /h	2.2 - 4.6 Kg/h
Net weight	13.5 Kg	13.5 Kg	15.9 Kg	15.9 Kg	19.6 Kg	19.6 Kg



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[www.modularfire.it](http://www.modularfire.it)

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