

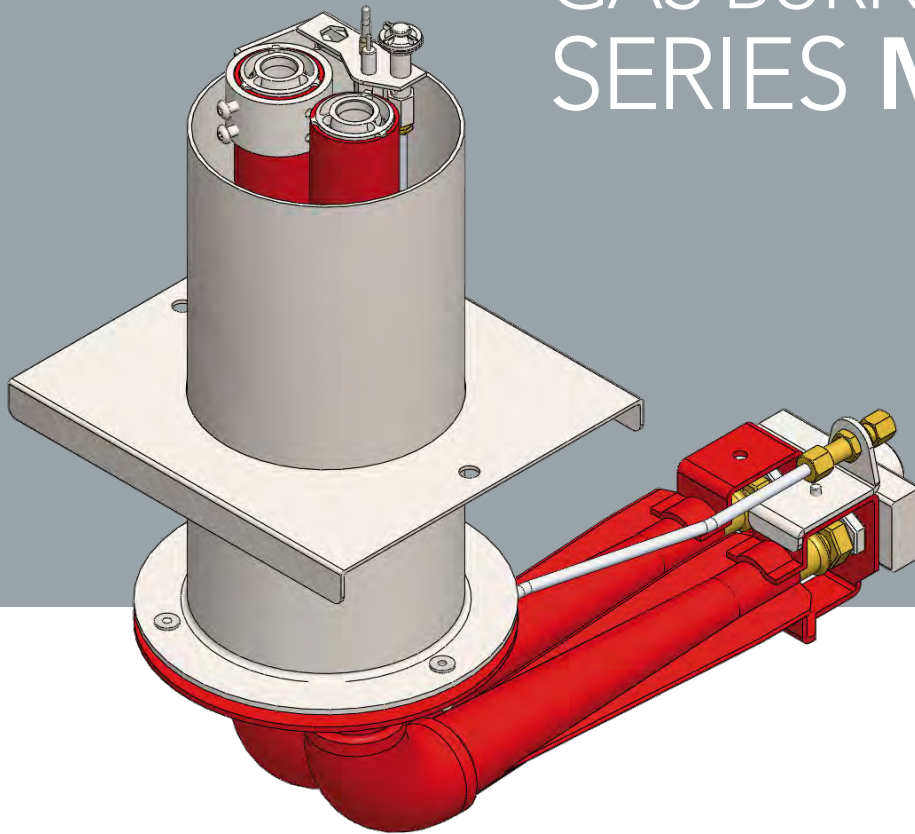
RESIDENTIAL SERIES



RESIDENTIAL ★ COMMERCIAL

ATMOSPHERIC MULTIFLAME GAS BURNER

GAS BURNER SERIES M



uni food equipment

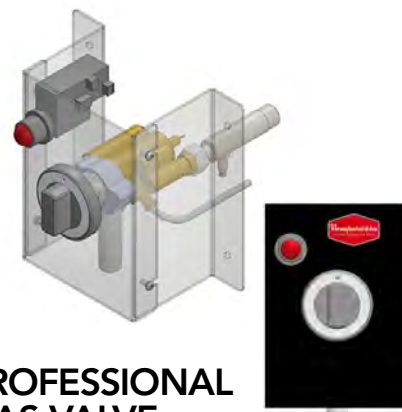
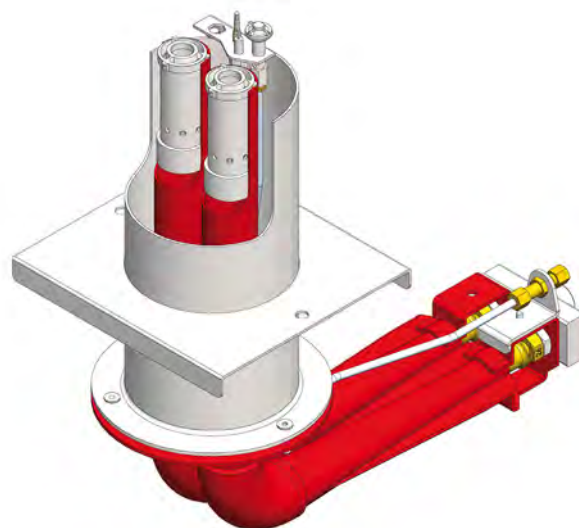
THE PROFESSIONAL OF RESIDENTIAL

*“From the experience in the commercial field of burners comes the range of burners **Series M**, a high-performing product, very simple to use, that gives you **CONVENIENCE** and **CONSISTENCY**, It guarantees the best functionality even for the residential sector”.*



FITTING FOR RESIDENTIAL SECTOR

Since our burners comes from commercial sector can offer the cutting-edge technologies even for residential market keeping the product quality and value for money. It is a long-lasting product and simple to use. Every single components has been crafted and engineered in Italy to guarantee the best performance and an high level of safety. It is available in the versions from **9,5 to 25 Kw / 32.439 to 84.911 Btu** horizontal constructive form, fuelled with natural gas/ biomethane “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 fit 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

PROFESSIONAL GAS VALVE

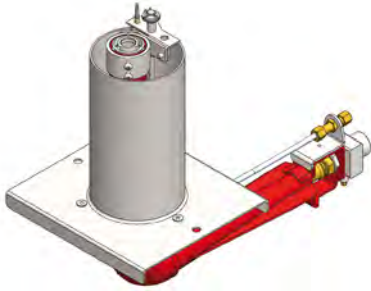
We use components made by market leader manufacturer and certified for American market.

The control panel is in silk-screen aluminum, intuitive and easy to understand.

It is straight forward to use and very reliable.

Advantages:

- Thermostatic version
- Adjusting the idling speed from the front panel



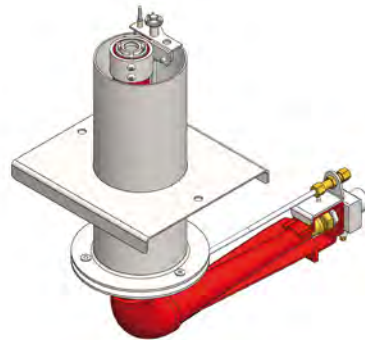
VERSION M-0

For oven with diameter from **60 to 70 cm / 23 to 28 in.**

Base model with smaller dimension suitable for horizontal installation. Hole in floor oven diameter **11 cm / 4 1/2" in.**

Equipped with single Venturi with thermal input from **4,2 to 9,5 Kw / 14.373 to 32.439 Btu.**

- Removable diverter
- Available Natural gas /LPG



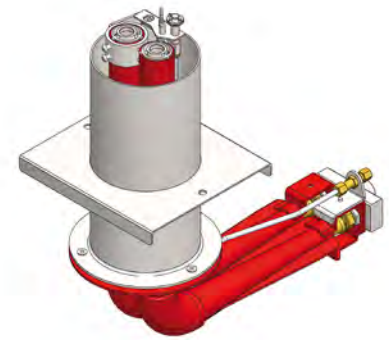
VERSION M-1

For oven with diameter from **70 to 90 cm / 28 to 35 in.**

Intermediate model suitable for horizontal installation. Hole in floor oven diameter **11 cm / 4 1/2" in.**

Equipped with single Venturi with thermal input from **5,7 to 16 Kw / 19.424 to 54.626 Btu.**

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



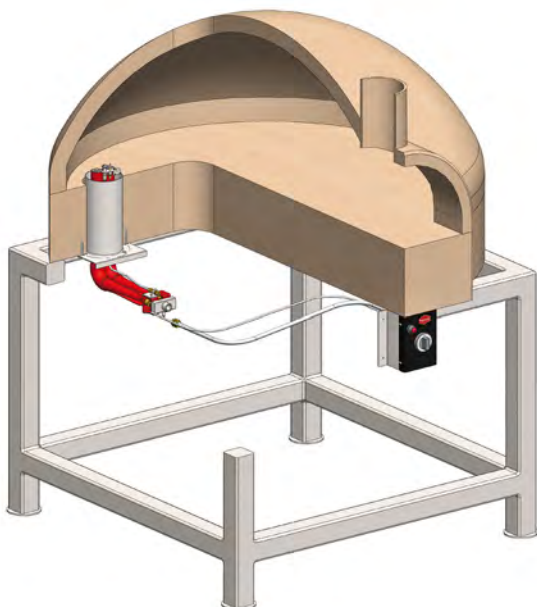
VERSION M-2

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

Full power model suitable for horizontal installation. Hole in floor oven diameter **13 cm / 5" in.**

Equipped with double Venturi with thermal input from **8 to 25 Kw / 28.567 to 84.911 Btu.**

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



VERSION HORIZONTAL

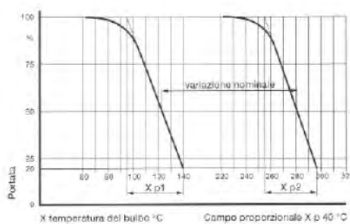
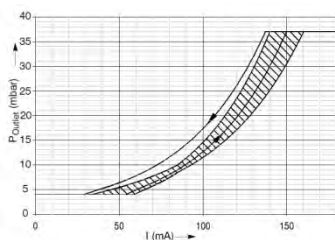
Made in order to maximise the space under the oven. It is ideal when there is the need to have large free surface under the cooking's plane. It is suitable for oven with thickness of the floor from **5 to 20 cm / 2 to 7 3/4" in.**



RESIDENTAL ★ COMMERCIAL

RESIDENTIAL SERIES

FLOW RATE



ACCESSORIES



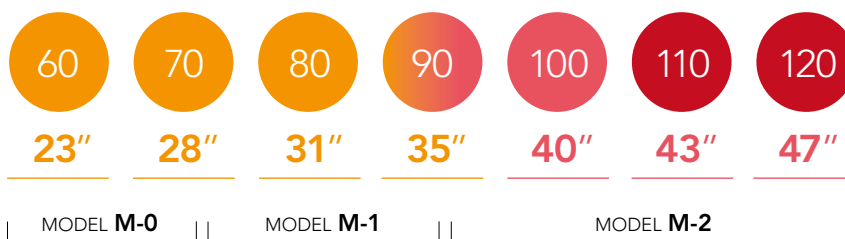
CAP TO CLOSE



MANOMETER

SELECTION OF THE GAS BURNER

IN RELATION TO THE OVEN'S DIAMETER IN CENTIMETERS AND INCH



GAS BURNER SERIES M (VERSION HORIZONTAL)

DESCRIPTION TECHNICAL DATES	MOD. M-0		MOD. M-1		MOD. M-2	
	NATURAL GAS	LPG	NATURAL GAS	LPG	NATURAL GAS	LPG
Thermic power (Kw) MIN - MAX	4.21 - 9.50	7.36 - 9.41	5.69 - 15.37	8.14 - 16.00	8.37 - 18.93	11.85 - 24.88
Thermic power (BTU) MIN - MAX	14.373 - 32.439	25.125 - 32.125	19.424 - 52.445	27.800 - 54.626	28.567 - 64.601	40.450 - 84.911
Thermic power (Kcal/h) MIN - MAX	3.622 - 8.175	6.332 - 8.096	4.895 - 13.218	7.006 - 13.767	7.200 - 16.282	10.195 - 21.401
Inlet pressure (WC)	4.5	11	5.4	11	5.7	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	0.4 - 0.9 m ³ /h	1.3 - 1.6 Kg/h	0.6 - 1.6 m ³ /h	1.4 - 2.8 Kg/h	0.8 - 1.8 m ³ /h	2.0 - 4.3 Kg/h
Net weight	7.8 Kg	7.8 Kg	8.9 Kg	8.9 Kg	11.5 Kg	11.5 Kg



by UNITECH

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