

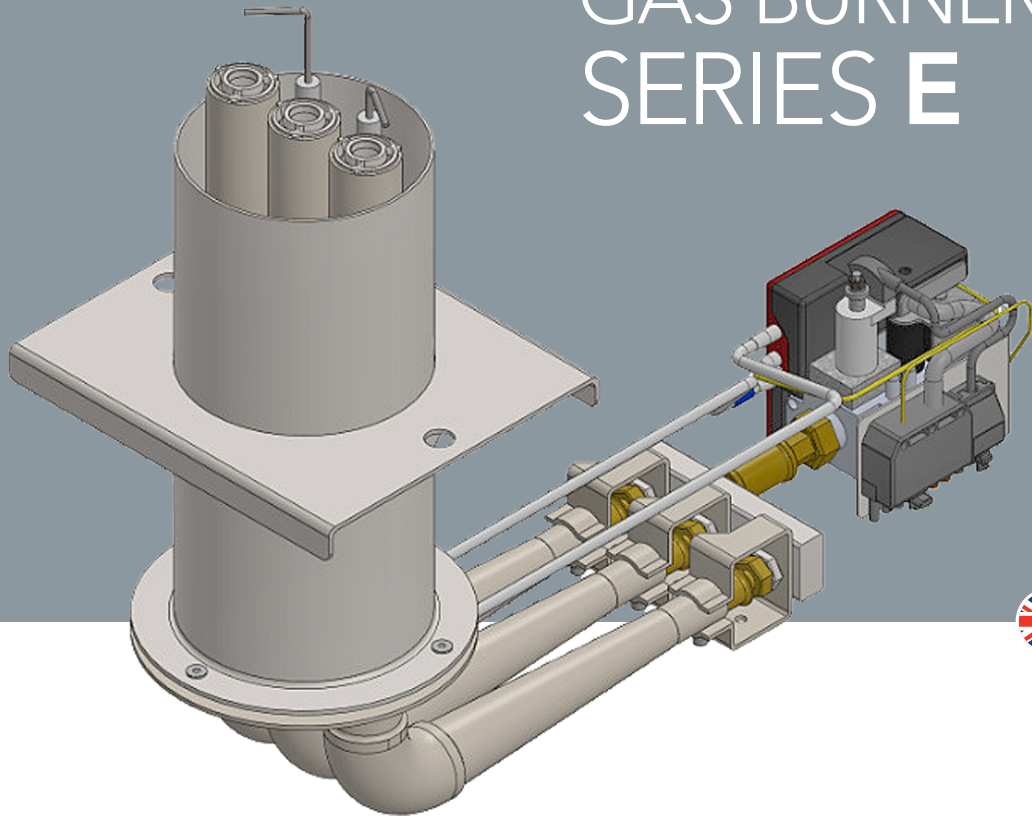
MODULAR
FIRE



COMMERCIAL SERIES

ATMOSPHERIC MULTIFLAME GAS BURNER

GAS BURNER
SERIES E



unifoodequipment

THE PROFESSIONAL



COMMERCIAL SERIES

*“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”.*

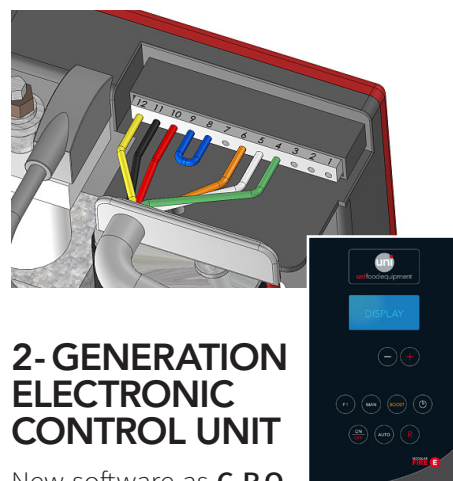
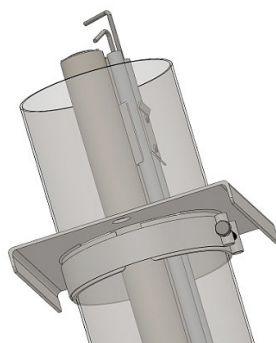
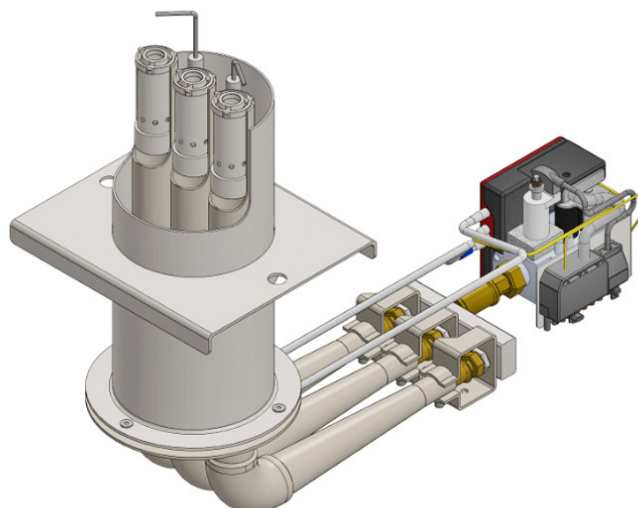
NEW SHAPE FOR E-SERIES

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 **11** to **34 Kw** horizontal “H” or vertical “V” 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

Il sistema **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.

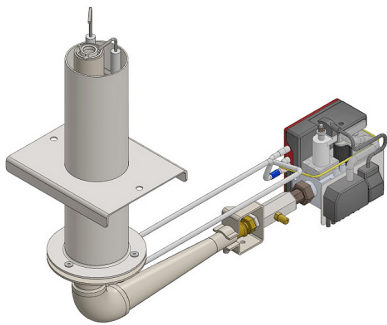
Advantages:

- 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

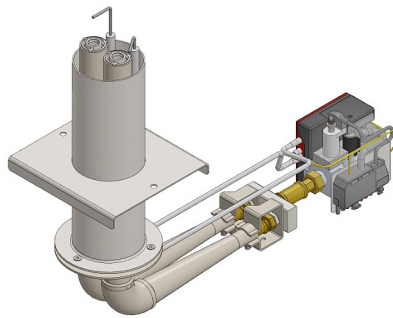


VERSION E1

For oven with diameter from **60 to 90 cm.**

Base model with smaller dimension suitable for horizontal or vertical installation. Hole in floor oven diameter **9 cm.** Equipped with single Venturi with thermal input from **7 to 16.5 Kw.**

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

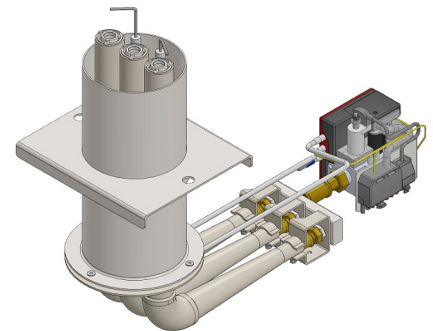


VERSION E2

For oven with diameter from **90 to 120 cm.**

Intermediate model suitable for horizontal or vertical installation. Hole in floor oven diameter **11 cm.** Equipped with double Venturi with thermal input from **15 to 22 Kw.**

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

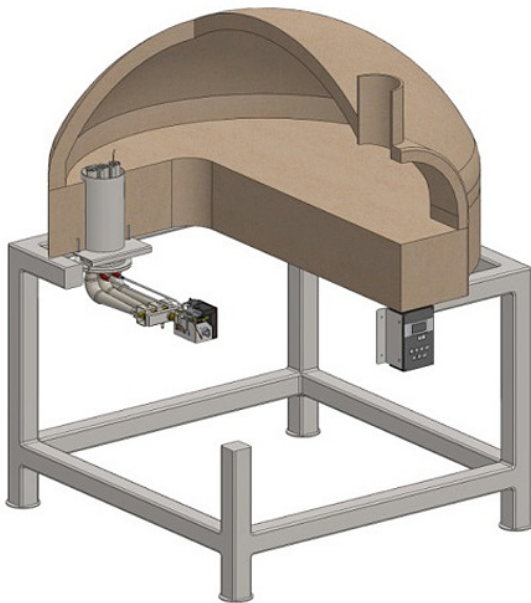


VERSION E3

For oven with diameter from **120 to 140 cm.**

Full power model suitable for horizontal or vertical installation. Hole in floor oven diameter **15 cm.** Equipped with triple Venturi with thermal input from **22 to 34 Kw.**

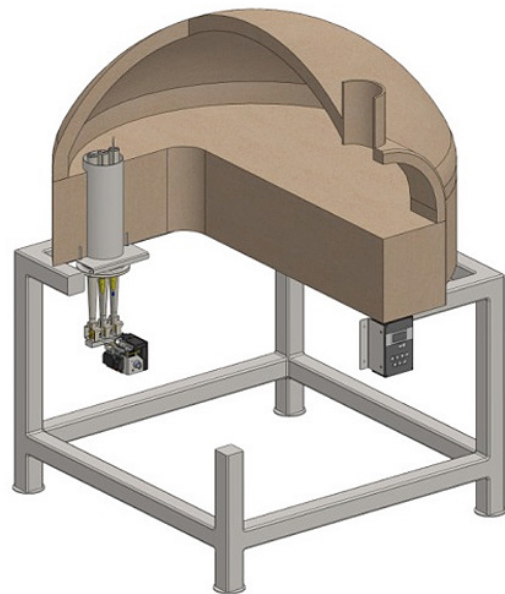
- **A.F.S.** (Adjustable Flange System)
- Removable diverter
- Available Natural gas /LPG



VERSION H - HORIZONTAL

E1 - E2 - E3

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 keeps unchanged the power compared with the vertical version, it is suitable for oven with thickness of the floor from **5 to 29 cm.**

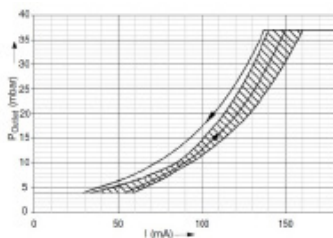


VERSION V - VERTICAL

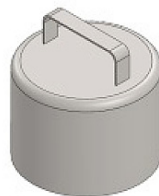
E1 - E2 - E3

Made to take advantage of the height of the burner. It is suitable for oven with thickness of the floor from **29 to 40 cm.** It is particularly appropriate to be installed in wood oven already made with refractory bricks.

FLOW RATE



ACCESSORIES

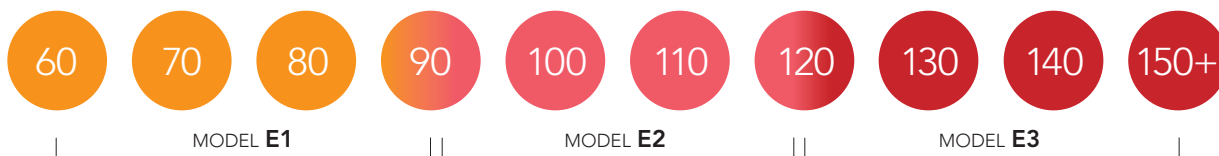


CAP TO CLOSE



SMOKE SENSOR

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



GAS BURNER SERIES E (VERSION HORIZONTAL AND VERTICAL)

DESCRIPTION TECHNICAL DATES	MOD. E1		MOD. E2		MOD. E3	
	NATURAL GAS	LPG	NATURAL GAS	LPG	NATURAL GAS	LPG
Thermic power (Kw) MIN - MAX	7,0 - 14,0	6,5 - 14,0	12,0 - 22,0	10,5 - 22,0	17,5 - 34,0	15,5 - 34,0
Thermic power (BTU) MIN - MAX	23.884 - 47.769	22.178 - 47.769	40.945 - 75.067	35.827 - 75.067	59.712 - 116.012	52.888 - 116.012
Inlet pressure (mbar)	20	30	20	30	20	30
Inlet pressure (W.C.)	8,02	12,04	8,02	12,04	8,02	12,04
Gas connection	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"
Consumption MIN - MAX (m³/h)	0,74 - 1,48		1,27 - 2,38		1,85 - 3,59	
Consumption MIN - MAX (Kg/h)		0,55 - 1,1		0,83 - 1,74		1,22 - 2,68
Net weight	11 Kg	11 Kg	13 Kg	13 Kg	17 Kg	17 Kg



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