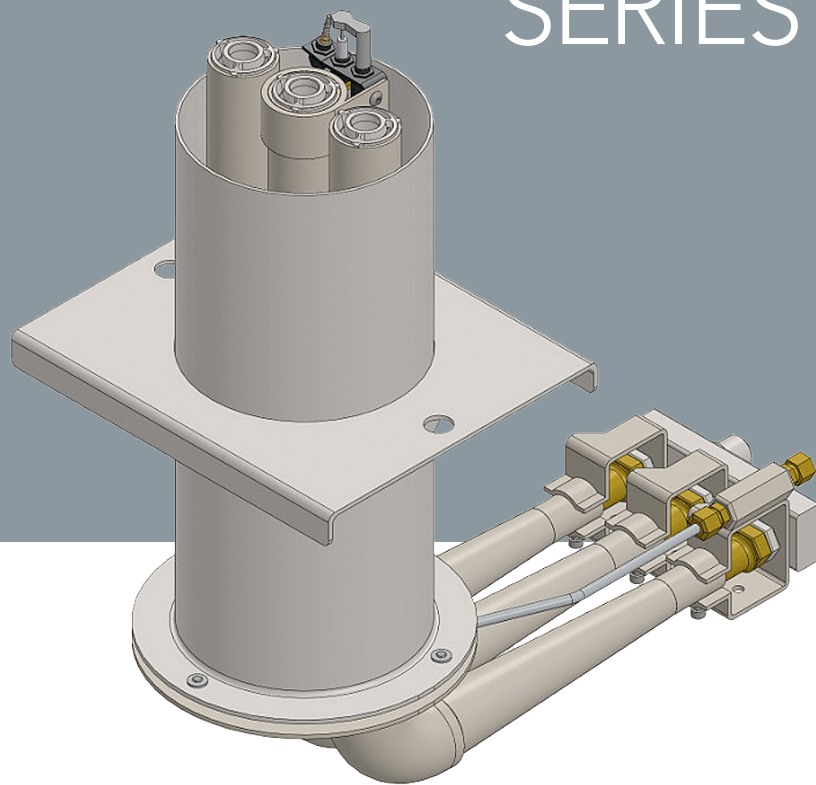


MODULAR
FIRE



RESIDENTIAL SERIES

GAS BURNER SERIES M



uni food equipment

THE PROFESSIONAL OF RESIDENTIAL



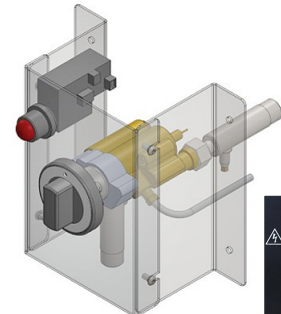
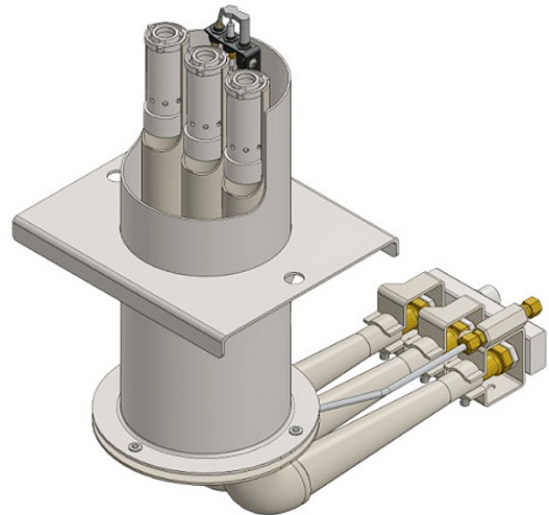
RESIDENTIAL SERIES

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

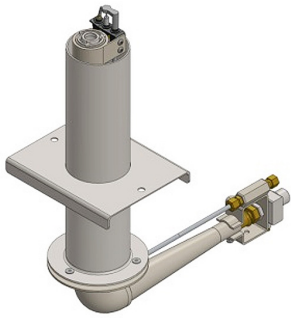
We use components made by market leader manufacturer and certified for American market.

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

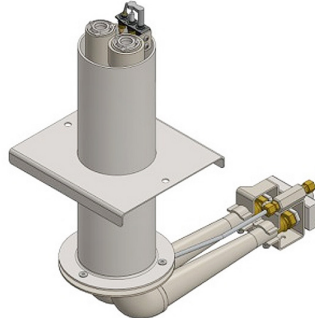


VERSION M1

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

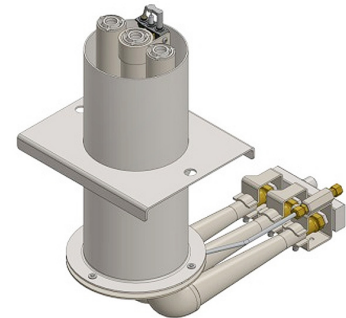


VERSION M2

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

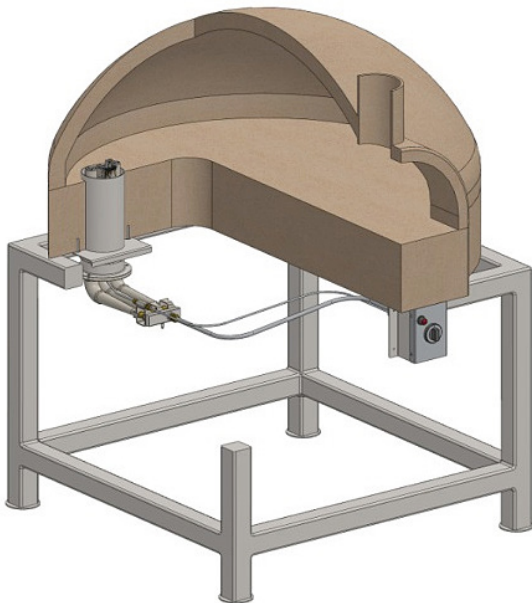


VERSION M3

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.**

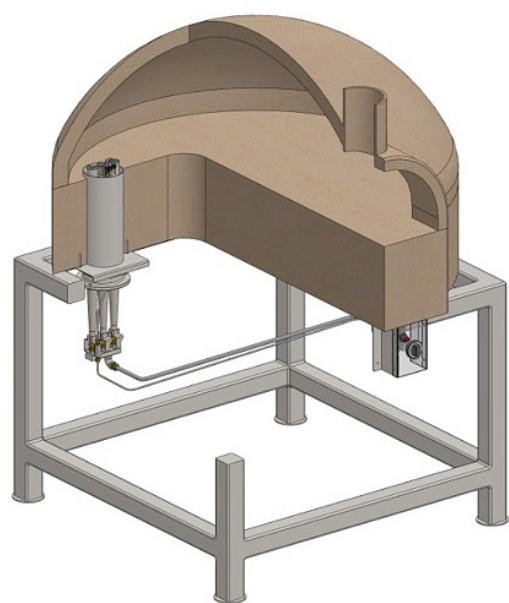
- **A.F.S.** (Adjustable Flange System)
- Removable diverter
- Available Natural gas /LPG



VERSION H - HORIZONTAL

M1 - M2 - M3

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.**

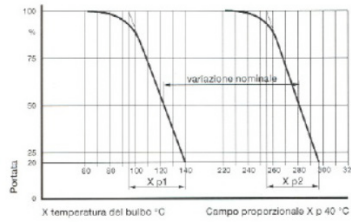
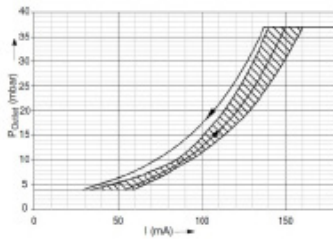


VERSION V - VERTICAL

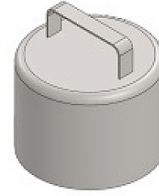
M1 - M2 - M3

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

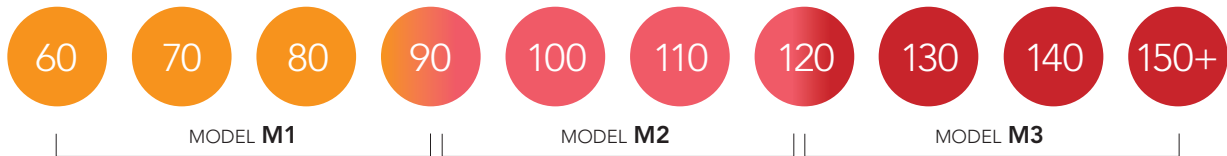


CAP TO CLOSE



MANOMETER

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



GAS BURNER SERIES M (VERSION HORIZONTAL AND VERTICAL)

| DESCRIPTION TECHNICAL DATES | MOD. M1 | | MOD. M2 | | MOD. M3 | |
|---|-----------------|-----------------|-----------------|-----------------|------------------|------------------|
| | NATURAL GAS | LPG | NATURAL GAS | LPG | NATURAL GAS | LPG |
| Thermic power (Kw) MIN - MAX | 5,5 - 14,0 | 6,5 - 14,0 | 9,5 - 22,0 | 10,5 - 22,0 | 13,5 - 34,0 | 15,5 - 34,0 |
| Thermic power (BTU) MIN - MAX | 18.766 - 47.769 | 22.178 - 47.769 | 32.415 - 75.067 | 35.827 - 75.067 | 46.063 - 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 (m ³ /h) | 0,58 - 1,48 | | 1,0 - 2,38 | | 1,43 - 3,59 | |
| Consumption MIN - MAX (Kg/h) | | 0,55 - 1,1 | | 0,83 - 1,74 | | 1,22 - 2,68 |
| Net weight | 9 Kg | 9 Kg | 11 Kg | 11 Kg | 15 Kg | 15 Kg |



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www.modularfire.it

by UNITECH

Via Ferrari, 27/71 - 41043 Corlo di Formigine (MO) - Italy - Tel. +39 059 574161 - Fax +39 059 5771294

P.IVA - VAT IT02596350369

info@uni-tech.it - www.uni-tech.it