MODULAR
FIRE Ti
PROFESSIONAL SERIES

ATMOSPHERIC MULTIFLAME
GAS BURNER

GAS BURNER SERIES Ti

TOUCH CONTROL

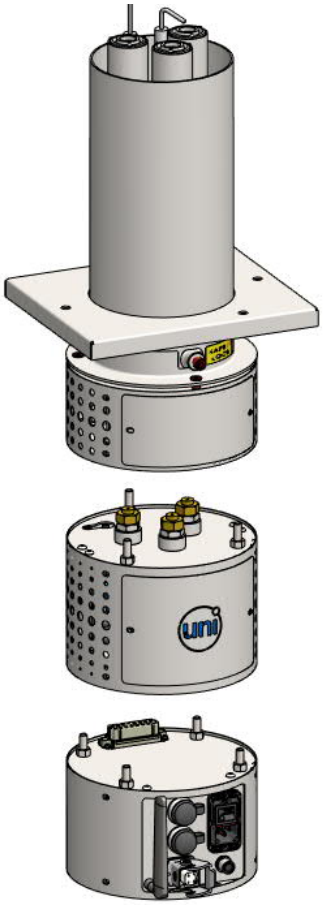
uni food equipment

TOUCH CONTROL

MODULAR FIRE Ti

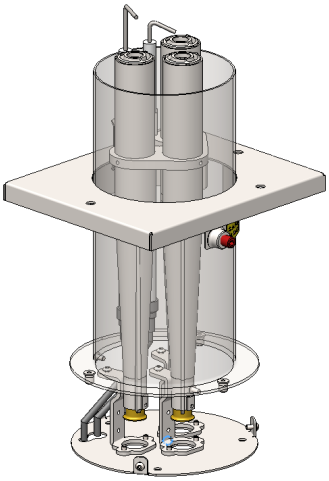
PROFESSIONAL SERIES

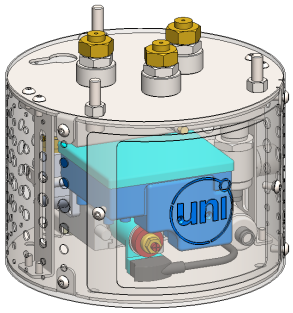
*From the UNITECH professional experience, UNI FOOD EQUIPMENT presents the second generation of **Ti Series** electronic burners with control via a 7" capacitive touch screen.*

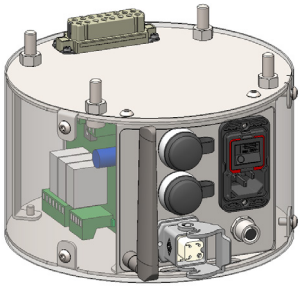


NEW SHAPES FOR THE Ti SERIES

The powerful, reliable and safe **T series** burner is joined by a new fully integrated version where the modules: **A - Venturi unit**, **B - Valve unit**, **C - Electrical unit** are fully integrated into the burner body. This is a completely new, **integrated** and modular solution that offers flexibility, minimal dimensions and perfect interchangeability of the units during installation, maintenance and servicing. Available in versions from **14** to **34 kW** and in natural gas (**NG**) or **LPG** fuel types.







VENTURI GROUP MODULE

The natural gas or LPG injectors are housed in the Venturi compartment, where they are protected from dust and direct water jets. The new triangular Venturi assembly significantly reduces the overall diameter.

Advantages:

- Easy installation and maintenance
- Reduced burner body diameter
- Removable diverters for thorough cleaning
- Extremely quiet

VALVE GROUP MODULE

The valve group is inserted into the modular system **B**. The **M.P.S.** (Manifold Pressure Sensor) device constantly checks the gas pressure at the burner and ensures safe and correct operation.

Advantages:

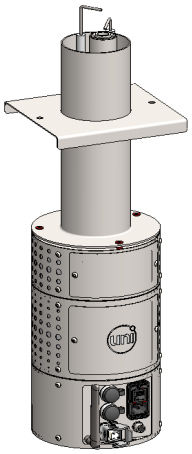
- Modular System
- Easy installation and maintenance
- **M.P.S.**
  Gas pressure monitoring sensor

MODULE ELECTRIC UNIT

The electric group has been fully integrated into the burner body, eliminating external electrical units. Module **C** is inserted via a quick and secure connection with the upper valve group **B**.

Advantages:

- Advanced graphic functions
- Recipe and favorites menu
- Customizable standby logo
- Menu in 7 languages

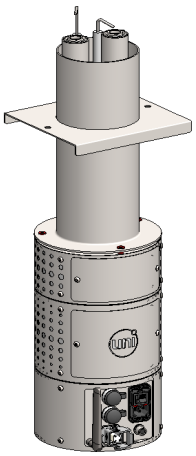


VERSION Ti 1

For ovens with a diameter
from **60** to **90 cm**.

Basic model with compact dimensions installed vertically, with a **9 cm** diameter oven inlet hole. Equipped with a single venturi with thermal power ranging from **6.5** to **14 kW**.

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

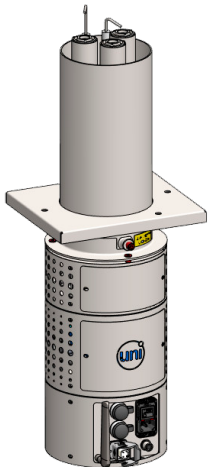


VERSION Ti 2

For ovens with a diameter
from **90** to **120 cm**.

Intermediate model installed vertically with an **11 cm** diameter oven inlet hole. Equipped with a double venturi with thermal power ranging from **10.5** to **22 kW**.

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

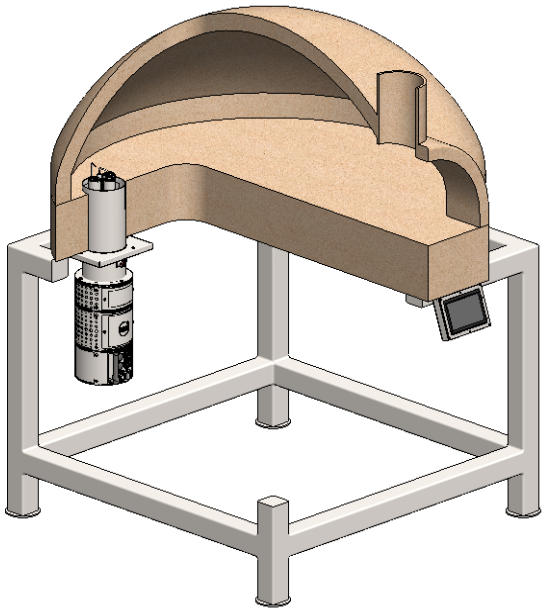


VERSION Ti 3

For ovens with a diameter
from **120** to **140 cm**.

Maximum power model installed vertically with a **15 cm** diameter oven inlet. Equipped with a triple venturi with thermal power ranging from **15.5** to **34 kW**.

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



TOUCH-SCREEN ICON X Wi-Fi 4.0

Un nuovo concetto di interfaccia è stato introdotto con la versione touch-screen capacitivo.
The **Icon-x series** case in black anodized aluminum or stainless steel stands out for its clean, minimalist lines, and the glass surface ensures maximum hygiene and safety

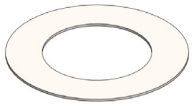
Advantages:
- Recipe and favorites Menu
- Customizable stand-by logo
- Menu in 7 languages
- Uni-data supervision option

VERTICAL ORIENTATION - V

For models: Ti 1 - Ti 2 - Ti 3

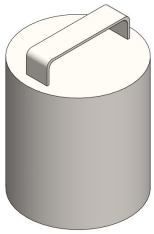
Designed to maximize the height of the burner body, the vertical versions are able to accommodate ovens with thick bases from **25** to **38 cm**.
Particularly suitable for installation in existing wood-fired ovens made with refractory bricks.

OPTIONAL ACCESSORIES



FINISHING RING

FLAME DEFLECTOR



CLOSING CAP

SMOKE TEMPERATURE SENSOR

BURNER TYPE SELECTION - IN RELATION TO THE INTERNAL DIAMETER OF THE OVEN IN CM

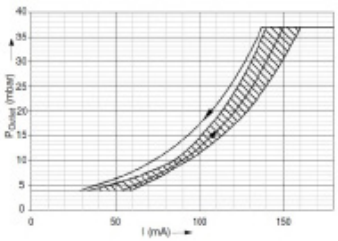
60 70 80 90 100 110 120 130 140 150+

MODEL **Ti 1** | MODEL **Ti 2** | MODEL **Ti 3**

SERIES BURNERS Ti (VERTICAL VERSION ONLY)

DESCRIPTION OF TECHNICAL DATA	MOD. **Ti1**		MOD. **Ti2**		MOD. **Ti3**	
	NATURAL GAS	LPG	NATURAL GAS	LPG	NATURAL GAS	LPG
Thermal output Min-Max • Kw	7,0 - 14,0	6,5 - 14,0	12,0 - 22,0	10,5 - 22,0	17,5 - 34,0	15,5 - 34,0
Thermal output Min-Max • BTU	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 • m^3/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

PORTATA



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