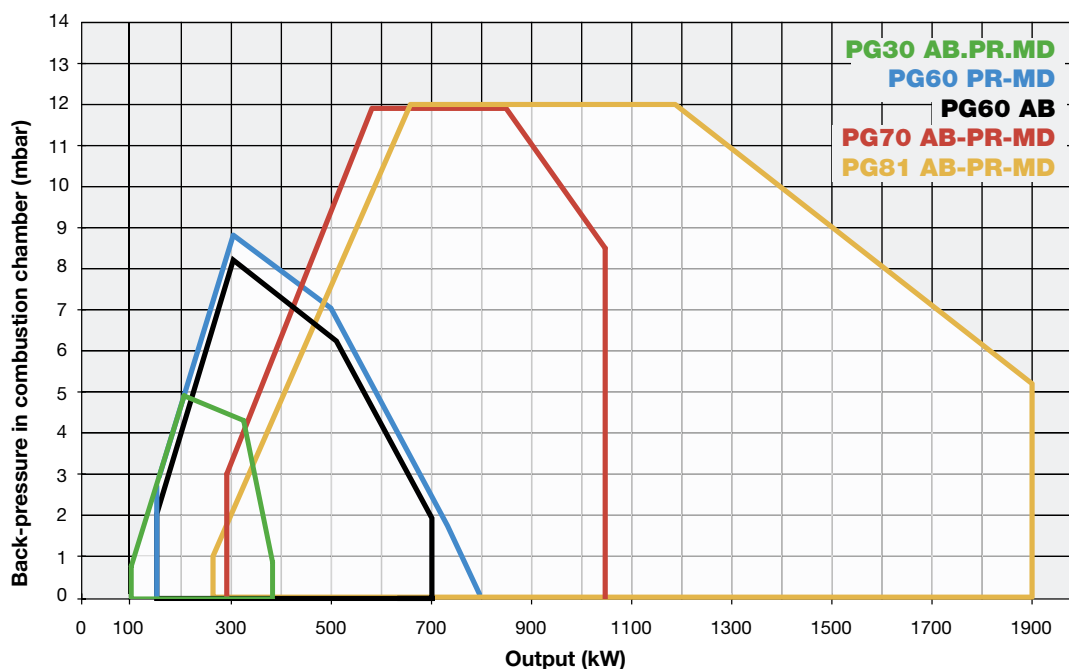
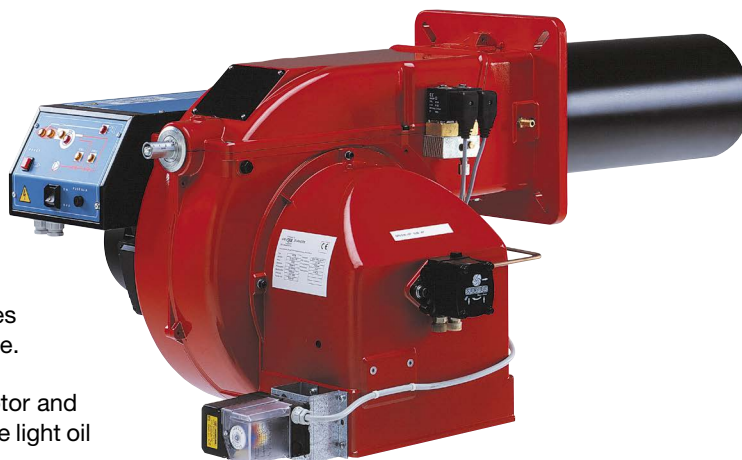


These burners are rated from 105 to 1900 kW and they have a field of application that ranges from pressurized boilers; hot water, steam or overheated water to medium capacity ovens for heat treatments. The simple operation and the safety ensured by the constant tests performed in our laboratory and by the conformity to EC directives, makes these burners sophisticated and reliable.

A biodiesel version is also available.

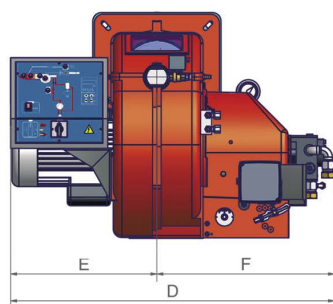
All burners are equipped with a fan motor and a separate motor for the operation of the light oil pump through a flexible coupling.

The control panel is completed with an electronic control box and with a photoresistor. The control logic is incorporated on a printed circuit. The atomization and fuel supply systems include: nozzle, ignition electrodes, flexibles and filters.

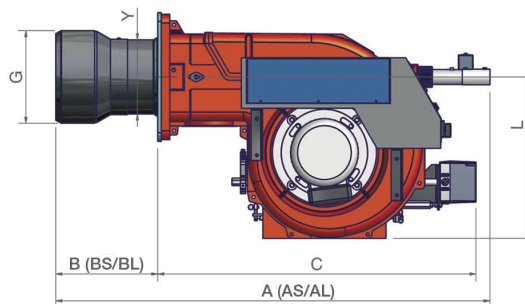


TECHNICAL DETAILS

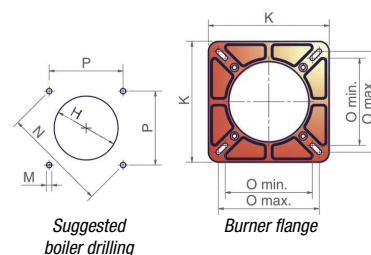
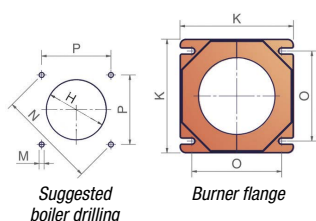
Type	Model	Power kW		Electric power supply	Fan motor kW
		min.	max.		
PG30	G-.xx.x.xx.A	105	383	230 V 1N ac	0,37
PG60	G-.AB.x.xx.A	145	698	230/400 V 3N ac	1,10
PG60	G-.xx.x.xx.A	151	791	230/400 V 3N ac	1,10
PG70	G-.xx.x.xx.A	291	1.047	230/400 V 3N ac	2,20
PG81	G-.xx.x.xx.A	264	1.900	230/400 V 3N ac	3,00



PG30 - PG60



PG70 - PG81



Type	Model	Overall dimensions (mm)											Boiler drilling (mm)				Burner flange (mm)			Packaging dimensions* (mm)			
		AS	AL	BS	BL	C	D	E	F	G	L	Y	H	M	N	P	O min.	O max.	K	l	p	h	kg
PG30	G-.xx.x.xx.A	662	852	150	340	512	516	267	249	121	284	131	151	M10	219	155	155	155	190	1000	550	460	30
PG60	G-.AB.x.xx.A	874	1072	244	442	630	615	330	285	153	350	162	182	M10	269	190	190	190	240	1200	670	540	65
PG60	G-.xx.x.xx.A	1004	1202	244	442	760	630	330	300	153	350	162	182	M10	269	190	190	190	240	1200	670	540	65
PG70	G-.AB.x.xx.A	995	1145	310	460	685	710	360	350	198	375	198	228	M10	330	233	216	250	300	1280	850	760	82
PG70	G-.xx.x.xx.A	1035	1185	310	460	725	780	360	420	198	375	198	228	M10	330	233	216	250	300	1280	850	760	87
PG81	G-.AB.x.xx.A	1025	1175	340	490	685	765	400	365	234	375	198	264	M10	330	233	216	250	300	1280	850	760	95
PG81	G-.xx.x.xx.A	1165	1315	340	490	825	820	400	420	234	375	198	264	M10	330	233	216	250	300	1280	850	760	100

Approximate values

MECHANICAL OPERATION

		PG30		PG60	
Model	Operation	Code	Price €	Code	Price €
G-.AB.S.xx.A	AB	003050102		004050102	
G-.PR.S.xx.A	PR (*)	003050103		004050103	

		PG70		PG81	
Model	Operation	Code	Price €	Code	Price €
G-.AB.S.xx.A	AB	008050102		008051302	
G-.PR.S.xx.A	PR (*)	008050103		008051303	

S = Standard combustion head (BS)

L = For long combustion head version (BL) increase the price (see price list)

(*) Progressive PR control, for modulating version MD add (see price list)

In the full modulating version MD in order for the supply to be completed, the burner must be equipped with the respective modulating probe (see accessory table, page 174).

In compliance with:

- Low Tension Directive 2014/35/UE
- Electromagnetic Compatibility Directive 2014/30/UE
- Machinery Directive 2006/42/CE

ELECTRONIC OPERATION

		PG30		PG60	
Model	Operation	Code	Price €	Code	Price €
G-.PR.S.xx.A.EA	PR (*)	00305010A		00405010A	

		PG70		PG81	
Model	Operation	Code	Price €	Code	Price €
G-.PR.S.xx.A.EA	PR (*)	00805010A		00805130A	

S = Standard combustion head (BS)

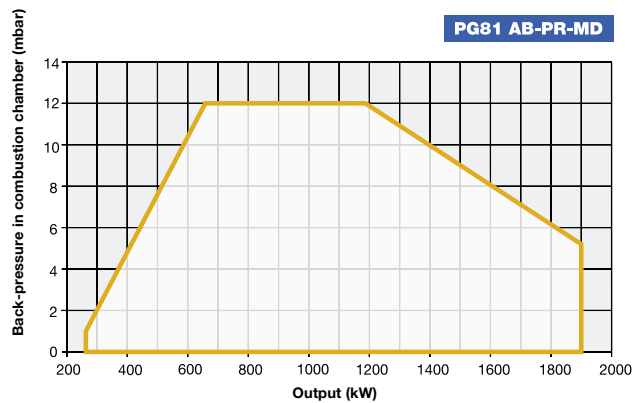
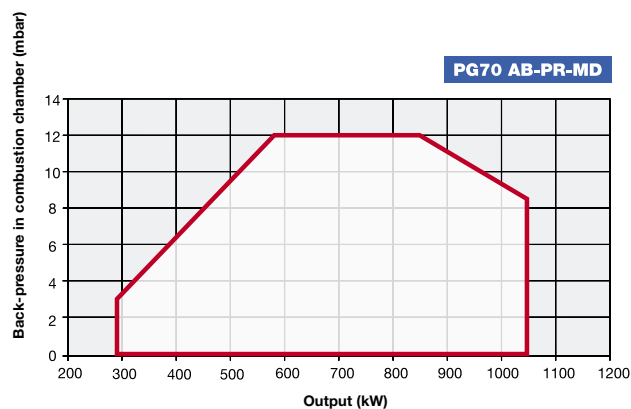
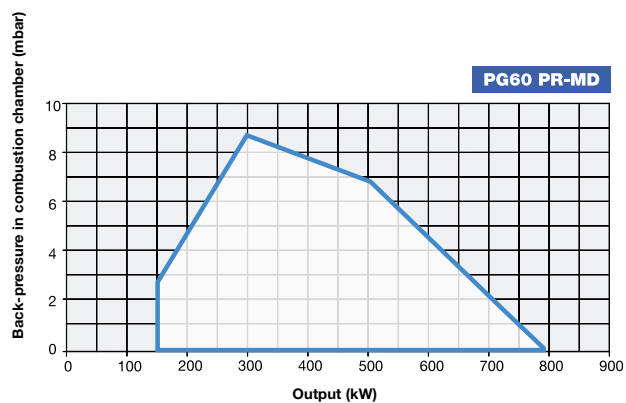
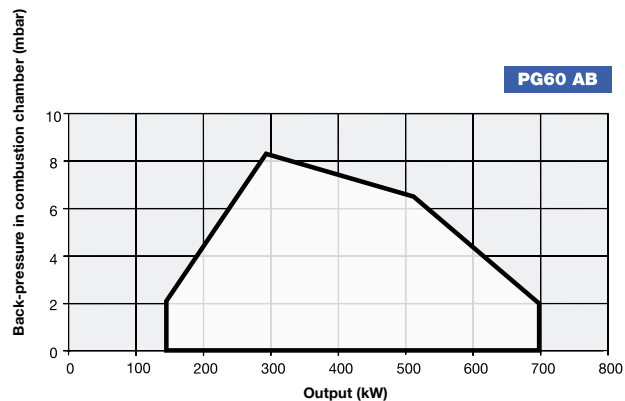
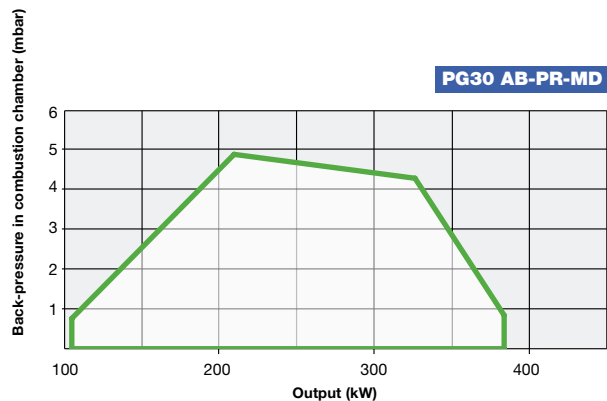
L = For long combustion head version (BL) increase the price (see price list)

(*) Progressive PR control, for modulating version MD add (see price list)

In the full modulating version MD in order for the supply to be completed, the burner must be equipped with the respective modulating probe (see accessory table, page 174).

In compliance with:

- Low Tension Directive 2014/35/UE
- Electromagnetic Compatibility Directive 2014/30/UE
- Machinery Directive 2006/42/CE



miniflam SERIES tecnopan G6 G10 G18 - chef G5 G6

BURNERS FOR BAKERY OVENS AND KITCHENS

LIGHT OIL

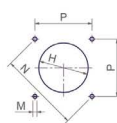
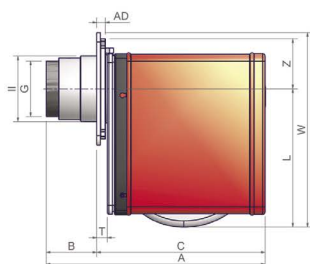
This burners series has been produced to work on bakery and rotary ovens. The customers of this series are generally commercial kitchens, big hotels and restaurants.

These burners are equipped with a double protection shield and a combustion head in thermalsteel for high temperature operation.

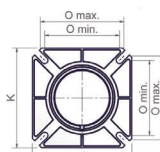


TECHNICAL DETAILS

Type	Model	Power kW		Electric power supply	Fan motor kW
		min.	max.		
Tecnopan G6	G-.TN.x.xx.B	29	70	230 V 1N ac	0,10
Tecnopan G10	G-.TN.x.xx.B	58	116	230 V 1N ac	0,15
Tecnopan G18	G-.TN.x.xx.B	105	209	230 V 1N ac	0,18
Chef G5	G-.TN.S.xx.D	29	35	230 V 1N ac	0,10
Chef G6	G-.TN.S.xx.D	29	70	230 V 1N ac	0,10



Suggested
boiler drilling



Burner flange

Type	Packaging dimensions (mm)			
	l	p	h	kg
G6	360	300	560	15
G10	420	340	630	18
G18	420	340	630	18
G5	360	300	560	15
G6	360	300	560	15

Approximate values

Type	Model	Overall dimensions (mm)															Burner flange (mm)			Boiler drilling (mm)			
		AS	AL	AD	BS	BL	CS	CL	D	G	II	L	T	Z	W	K	O	H	M	N	P		
																	min. ÷ max.					min.	min.
G6	G-.TN.x.xx.B	345	455	12	53÷67	53÷177	278÷292	278÷402	310	80	-	187	-	80	265	162	86	138	101	M8	156	112	
G10	G-.TN.x.xx.B	351	471	14	81	201	270	270	342	89	105	221	17	80	311	160	120	134	125	M8	187	132	
G18	G-.TN.x.xx.B	351	471	14	81	201	270	270	342	115	-	221	17	80	311	160	120	134	134	M8	187	132	
G5	G-.TN.x.xx.D	310	-	12	0÷33	-	278÷310	-	310	80	-	187	-	80	265	162	86	138	98	M8	156	112	
G6	G-.TN.x.xx.D	310	-	12	0÷33	-	278÷310	-	310	80	-	187	-	80	265	162	86	138	98	M8	156	112	

Approximate values

MECHANICAL OPERATION

Model	Operation	G5		G6		G10		G18	
		Code	Price €	Code	Price €	Code	Price €	Code	Price €
G-.TN.S.xx.D	TN	001050701		001050801		-		-	
G-.TN.S.xx.B	TN	-		001050501		002050901		002051101	
G-.TN.L.xx.B	TN	-		001050601		002051001		002051201	

In compliance with:

- Low Tension Directive 2014/35/UE
- Electromagnetic Compatibility Directive 2014/30/UE
- Machinery Directive 2006/42/CE

