

tecnopan S5 S10 S18 chef S5 miniflam SERIES

BURNERS FOR KITCHENS AND BAKERY OVENS

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.

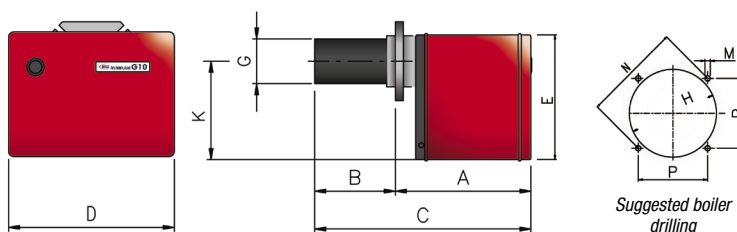
These burners are equipped with a double protection shield and a combustion head in thermalsteel for high temperature operation.



TECHNICAL DETAILS

Type	Model	Power kW		Electric power supply	Fan motor kW	Gas connections
		min.	max.			
Tecnopan S5	M-.TN.x.xx.B.0.15	35	70	230 V 1N ac	0,10	1/2"
Tecnopan S10	M-.TN.x.xx.B.0.20	65	120	230 V 1N ac	0,15	3/4"
Tecnopan S18	M-.TN.x.xx.B.0.25	80	200	230 V 1N ac	0,15	1"
Chef S5	M-.TN.S.xx.D.0.15	35	70	230 V 1N ac	0,10	1/2"

For the configuration of the gas train, see page 101.



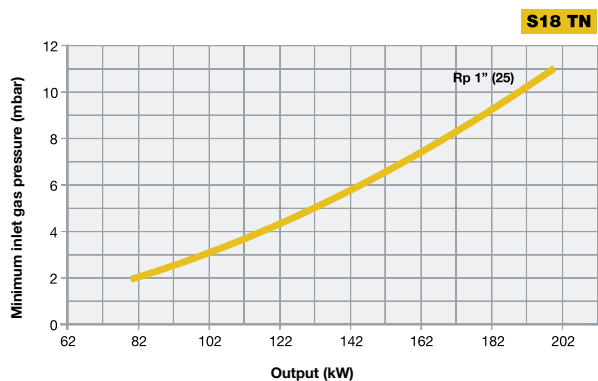
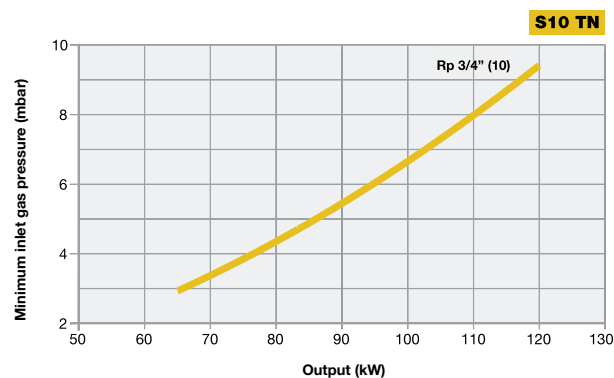
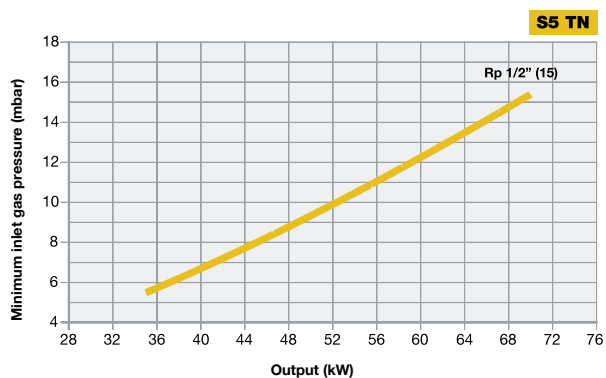
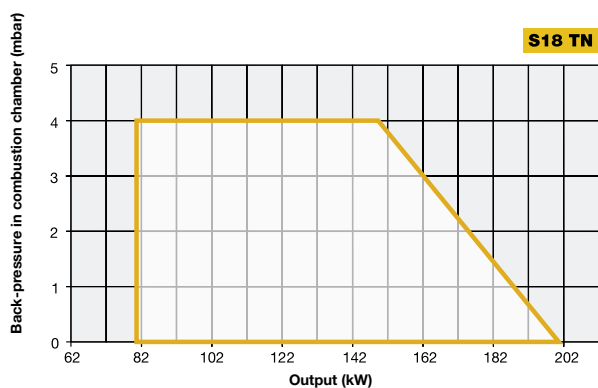
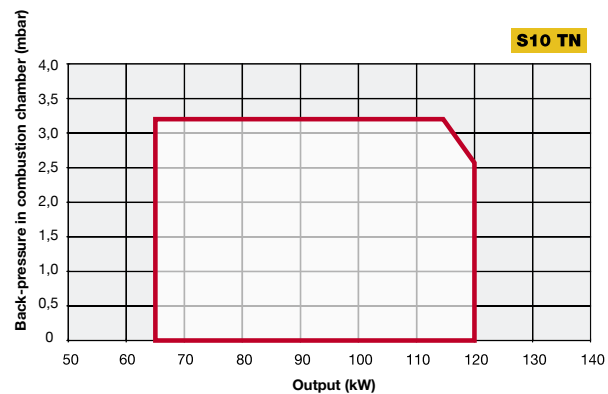
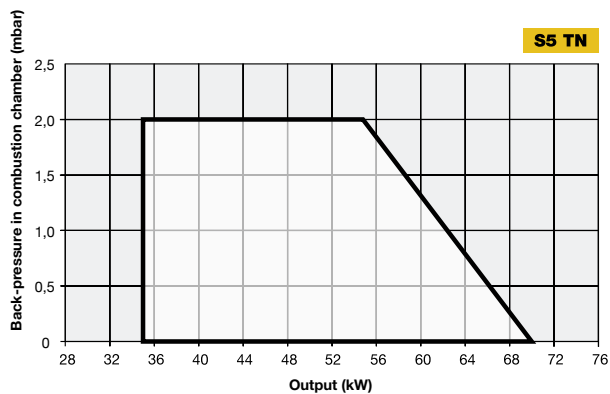
Type	Model	Overall dimensions (mm)										Foratura caldaia (mm)				Packaging dimensions (mm)			
		A	B	BL	C	CL	D	E	G	K	H	P min.	P max.	M	N	l	p	h	kg
S5	M-.TN.x.xx.B.0.15	320	0÷80	0÷180	400	500	310	230	80	190	90	85	134	M8	155,5	360	300	560	16,8
S10	M-.TN.x.xx.B.0.20	350	180	275	530	625	340	255	113	210	125	105	134	M8	169,7	420	340	620	22
S18	M-.TN.x.xx.B.0.25	350	205	300	555	650	340	255	126	210	132	105	134	M8	169,7	420	340	620	24
Chef S5	M-.TN.S.xx.D.0.15	320	0÷80	0÷180	400	500	310	230	80	190	90	85	134	M8	155,5	360	300	560	16,8

Approximate values



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Attention: the graph shows the value of the gas output (kW) against the corresponding pressure without the combustion chamber back pressure. To know the minimum gas pressure at gas train, in order to get the gas output, it is necessary to add the boiler back pressure to the value read on the curve.