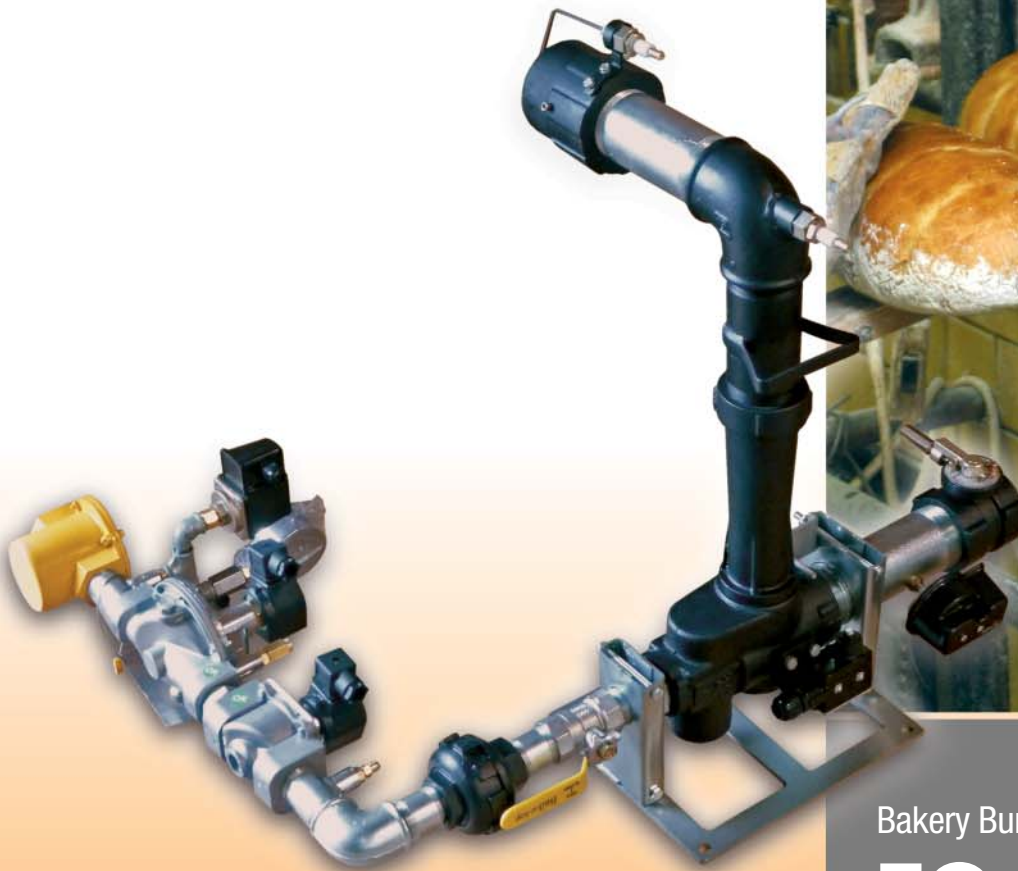


This burner, which completely mixes air and gas before its combustion, has been designed to be installed where a clear and hard flame is required (short and with high calorific power). It works with low pressure natural gas (0,01 to 0,02 bar.) and forced air (0,02 to 0,15 bar) and the burner operation is highly efficient in a wide power range. Minimum capacities up to 10% are obtained with the same effectiveness. In order to achieve this, there is a flow screw regulator constringer located in the body of the burner itself.

EQA-76 burner for bakery is manufactured :straight, bended, fixed or revolving, in 6 different sizes which satisfy every need of heat. It is provided with a high retention nozzle for high temperature.



Bakery Burner

EQA 76

SAFETY

There are two types of systems which constantly control the existence of flame:

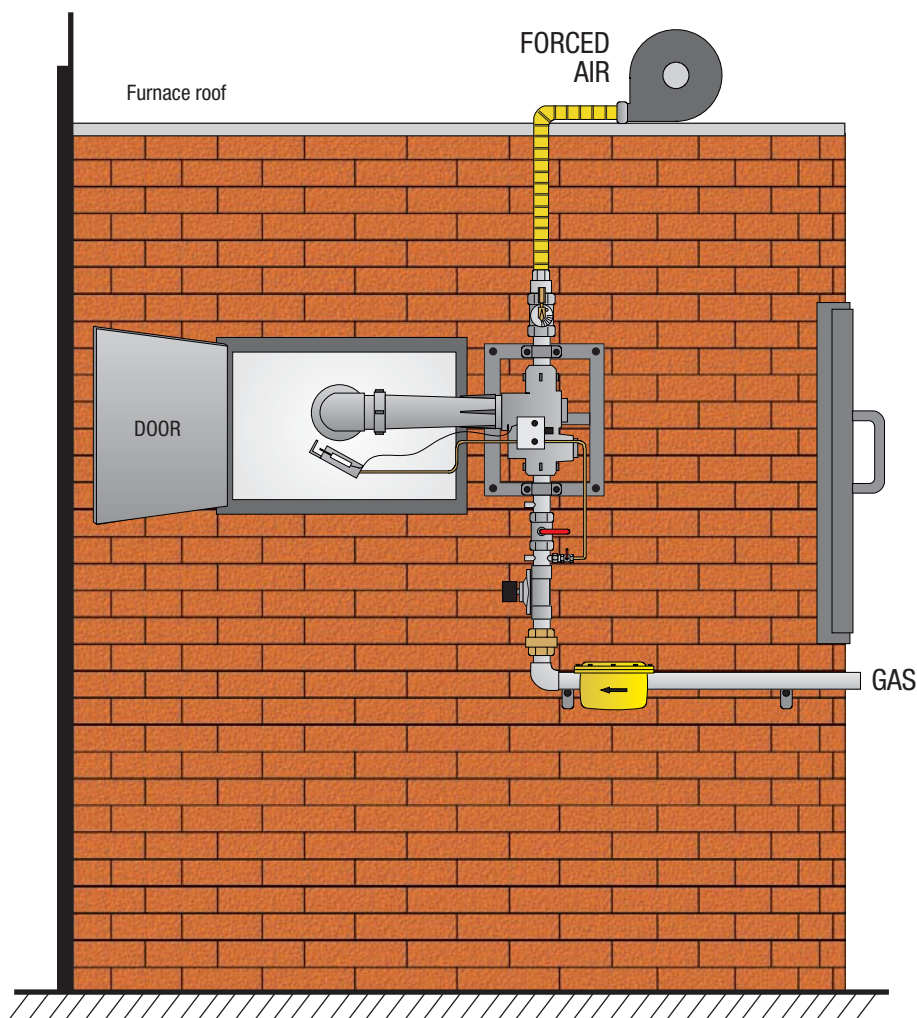
CONTROL THERMOCOUPLE:

It is widely used. It cuts the gas flow through a bimetal cooling.

ELECTRONIC CONTROL:

New system required by ENARGAS for burners of more than 100.000 Kcal/hr. This system includes an ignition and operation programmer, electronic ignition pilot, main solenoid valves, filter, air and gas pressure switches, and a pressure gauge.

EQA 76 Assembly Sketch



NOTE: The air and gas valves should be aligned as much as possible to allow the turn of the burner.

EQA S.A.I.C.

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