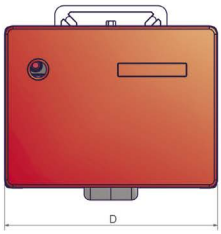
miniflam SERIES tecnopan G6 G10 G18 - chef G5 G6

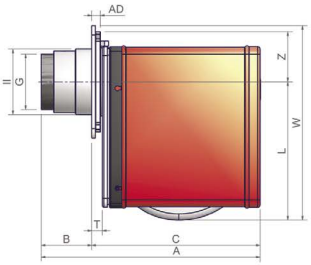
BURNERS FOR BAKERY OVENS AND KITCHENS

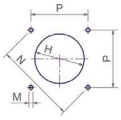
This burners series has been produced to work on bakery and rotary ovens. The customers of this series are generally commercial kitchens, big hotels and restaurants.
These burners are equipped with a double protection shield and a combustion head in thermalsteel for high temperature operation.

TECHNICAL DETAILS

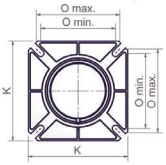
Type	Model	Power kW min.	Power kW max.	Electric power supply	Fan motor kW
Tecnopan G6	G-.TN.x.xx.B	29	70	230 V 1N ac	0,10
Tecnopan G10	G-.TN.x.xx.B	58	116	230 V 1N ac	0,15
Tecnopan G18	G-.TN.x.xx.B	105	209	230 V 1N ac	0,18
Chef G5	G-.TN.S.xx.D	29	35	230 V 1N ac	0,10
Chef G6	G-.TN.S.xx.D	29	70	230 V 1N 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) AS	AL	AD	BS	BL	CS	CL	D	G	II	L	T	Z	W	Burner flange (mm) K	O min.	O max.	Boiler drilling (mm) H	M	N	P
					min. ÷ max.								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