

## G 1F - G 2F MAXI - G X3F - G X4F - G X5F

Light-oil burners single stage for bakery ovens.

They are composed by: aluminium frame, protection cover in steel and specific features for the application on industrial ovens and bakery ovens, combustion head with micro adjustment at high efficiency and high flame stability. Compact overall dimensions and disposition rationalized of the components with accessibility facilitated for the operations of setting and maintenance.

On demand specific versions for kerosene or biodisel.

Complete of connector 7 poles, flange and gasket for installation on oven, nozzle, flexible pipes, line filter.

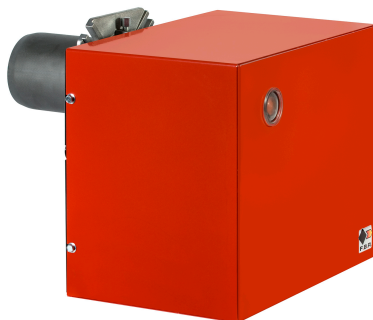


Fig. 1 G 2F MAXI



Fig. 2 G X3F



Fig. 3 G X5F

## TECHNICAL DATA G 1F - G 2F MAXI - G X3F - G X4F - G X5F

MODEL		G 1F	G 2F MAXI	G X3F	G X4F	G X5F
Flow min. - max. *	[kg/h]	2.0-5.0	4-9.8	7-15	10-20	12-30
Thermal power min. - max. *	[Mcal/h]	20.4-51	40.8-99.9	71-153	102-204	122-306
Thermal power min. - max. *	[kW]	23.7-59.2	47.3-116	83-178	118-236	142-355
Fuel: LIGHT-OIL 1.5°E at 20°C = 6.2 cSt = 35 sec Redwood N°1						
Intermittent working operation (min. 1 stop every 24 hours) one stage						
Environmental conditions operation / storage:	-15...+40°C / -20...+70°C, rel. humidity max. 80%					
Max. temperature combustion air	[°C]	60				
Nominal electric power	[W]	130	140	220	250	600
Fan motor	[W]	100	100	150	200	450
Nominal current absorption	[A]	0.6	0.7	1	1.1	2.7
Power supply:	1N~230V - 50Hz					
Electric protection degree:	IP 40					
Noisiness min. - max. **	[dBA]	57-59	59-61	66-66	67-68	71-72
Burner weight	[kg]	13	13	17	17	28

\* Reference conditions: Environment temperature 20°C - Barometric pressure 1013 mbars - Altitude 0 metre (sea level).

\*\* Measured sonorous pressure in the combustion laboratory, with burner on operation on beta boiler to 1m of distance (UNI EN ISO 3746).

## OPERATING RANGE DIAGRAM G 1F - G 2F MAXI - G X3F - G X4F - G X5F

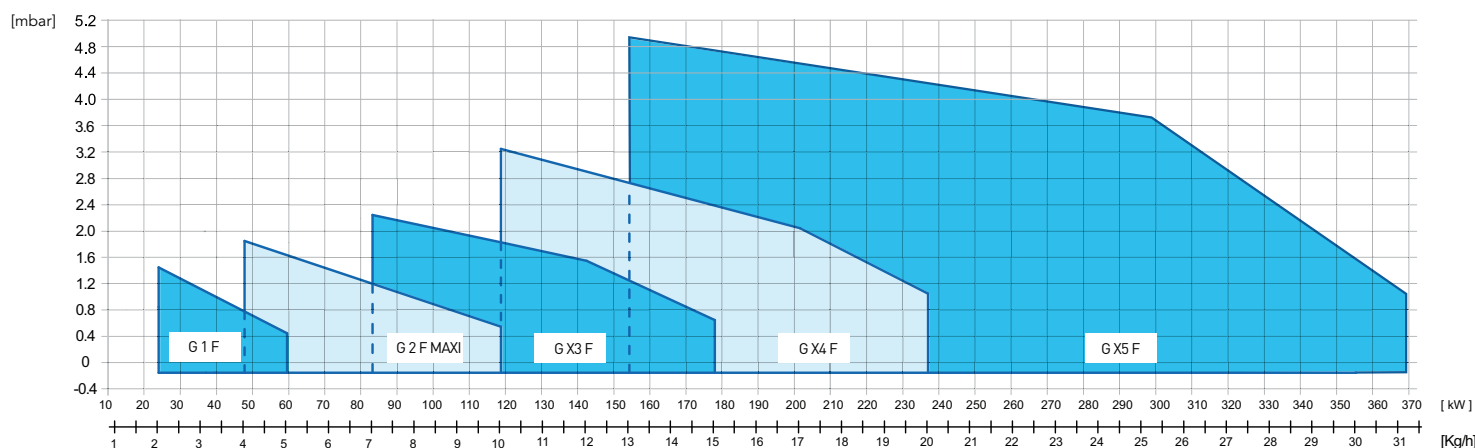
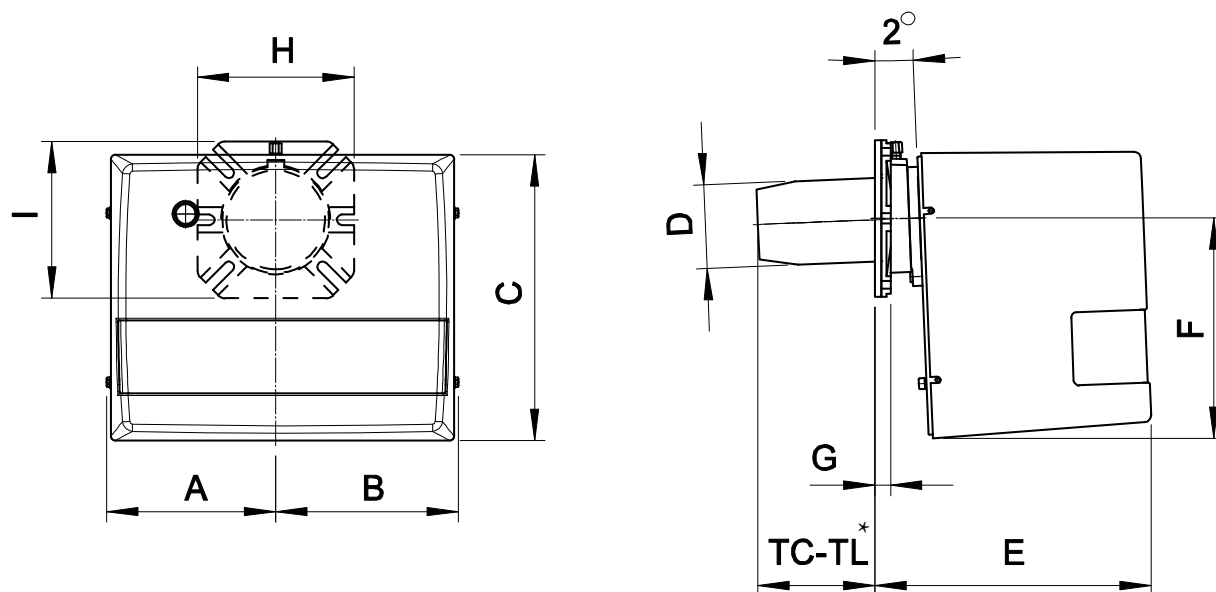


Fig. 4 X = Thermal power Y = Pression in the combustion chamber

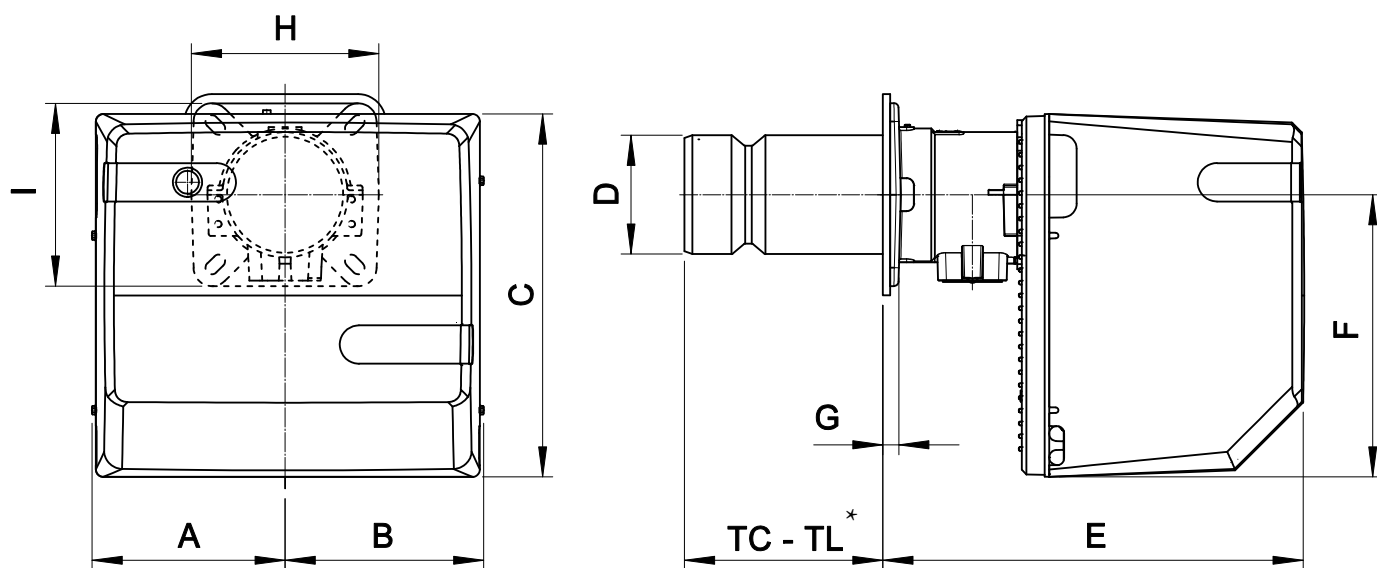
The firing rates has been obtained based on test boilers in accordance with EN267 standards and are indicative of matching the burner to the boiler. For the correct operation of the burner, combustion chamber dimensions must be in accordance with current regulation. In case of non-compliance, contact the manufacturer.

**FBR****DIMENSIONS [MM]****LIGHT-OIL BURNERS ONE STAGE FOR BAKERY OVENS**

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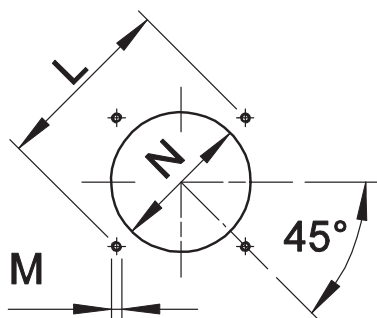
**Fig. 5** Dimensions G 1F - G 2F MAXI

MODEL	A	B	C	D	E	F	G	H	I
G 1F	157	170	275	80	265	210	15	150	150
G 2F MAXI	157	170	275	80	265	210	15	150	150

**Fig. 6** Dimensions G X3F - G X4F - G X5F

MODEL	A	B	C	D	E	F	G	H	I
G X3F	182	192	318	110	306	248	17	200	200
G X4F	182	192	318	124	306	248	17	200	200
G X5F	210	218	400	130	461	310	18	200	200

\* See "flame tube length"



\* Suggested dimension of connection between burner and generator.

**Fig. 7** Boiler plate

MODEL		L min	L *	L max	M	N min	N *	N max
G 1F	mm	130	150	170	M8	90	110	130
G 2F MAXI	mm	130	150	170	M8	100	110	130
G X3F	mm	160	170	226	M10	120	130	140
G X4F	mm	170	205	226	M10	130	140	160
G X5F	mm	205	220	226	M10	140	150	180

## FLAME TUBE LENGTH

Flame tube length must be selected based on the specifications supplied by boiler manufacturer and, in any case, it must be greater than the thickness of the boiler door included its insulation.

In case of boilers with flame inversion or front flue combustion chambers, it is necessary to insulate the area between the flame tube and front door with refractory material. This protection material must not impede flame tube extraction.

MODEL		TC	TL **
G 1F	mm	112	152
G 2F MAXI	mm	107	147
G X3F	mm	130	250
G X4F	mm	130	250
G X5F	mm	215	335

\*\* For different flame lengths, please contact our Technical-Sales Department.

**PRODUCT SPECIFICATION****SHORT DESCRIPTION**

Light-oil burners one stage for bakery ovens.

**DETAILED SPECIFICATION**

Light-oil burner one stage for bakery ovens composed by:

- Aluminium frame;
- Combustion head with micro adjustment at high efficiency and high flame stability;
- Protection cover in steel;
- Specific features for the application on industrial ovens and bakery ovens;
- Flange and insulating gasket for fixing on oven;
- Single-phase power supply;
- Photoresistance for flame detection;
- IP 40 electric protection level.

**CONFORMING TO:**

- CE rules;
- 2014/30/UE Directive E.M.C.;
- 2014/35/UE Directive L.V.;
- 2014/68/EU Directive M.D.;
- 97/23/CE Directive P.E.D.;
- Reference rules: EN267 (liquid fuel) - EN746-2 (industrial thermoprocessing equipment).

**STANDARD EQUIPMENT**

- Flexible hoses for connection;
- Line filter;
- Isomart gasket;
- Nozzle;
- Flange with insulating gasket;
- Burner nameplate;
- Warranty;
- Instruction handbook for installation, use and maintenance.