

Atmospheric Venturi Burners EQA 75 y 77

This burner has been designed to operate atmospherically and with low gas pressure.

CAPACITY TABLE MODEL 75

Gas Type	Natural (*1)	Natural (*2)
Gas Pressure (mm.CA.)	200	200
Kcal/hour (máx)	12,000	23,000

(*1) - With a 1" head.

(*2) - With a 1-1/4" head.

CAPACITY TABLE MODEL 77

Gas Type	Natural		Liquefied	
Gas Pressure (mm.CA.)	200	1600	300	800
Kcal/hour (max)	50,000	100,000	25,000	50,000

They are manufactured straight or bent with 1 or 2 outlets.

The elements that make up the burner are:

- Atmospheric venturi with primary air damper and injector
- Ball valve
- Front plate (optional)
- Flame retention head made of cast iron
- Filter
- Pilot light
- Thermocouple safety device that cuts off the gas supply if the pilot light goes out in approximately 30 seconds. This safety device complies with ENARGAS requirements and regulations.

It can also be manufactured with electric ignition and electronic flame control.

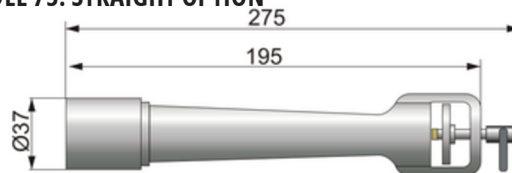
INSTALLATION:

It can be positioned in any direction—upward, downward, or horizontally—without affecting its performance. Installation is extremely simple: it is secured to the front of the oven with two bolts using the front plate. If there is no front plate, it must be secured using a support designed for this purpose.

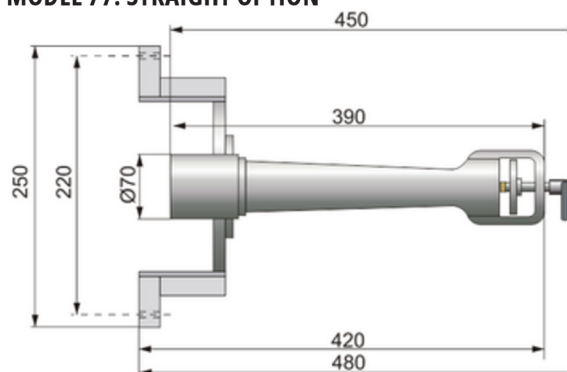


GENERAL DIMENSIONS (in millimeters)

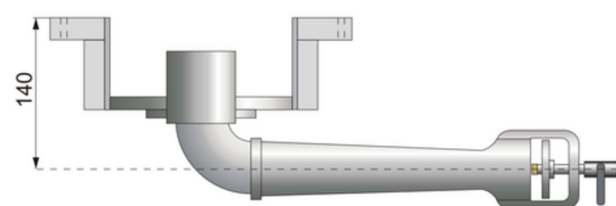
MODEL 75: STRAIGHT OPTION



MODEL 77: STRAIGHT OPTION



MODEL 77: BENT OPTION



At EQA, we strive to minimize our environmental impact through sustainable and responsible practices. Therefore, we encourage you to join our commitment and, at the end of the product's lifecycle, adhere to the current Municipal, Provincial, and National regulations regarding the classification, recycling, destruction, or disposal of the product, spare parts, non-reusable parts, and packaging. By doing so, we prevent environmental damage and promote reuse and recycling whenever possible. Thank you for your commitment and efforts in joining these actions.