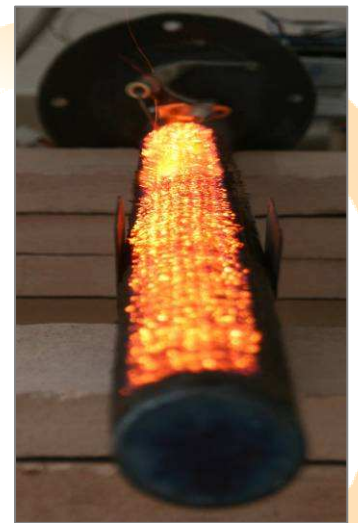


# ERAtec

FOOD

## For your food-processing applications

*(Baking, Grilling, Cooking...)*



## The radiant gas burners in Metal Fibers

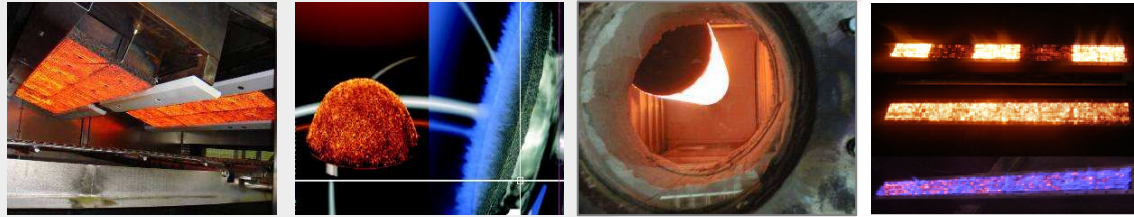
***Energy savings – Flexibility – Compact  
Efficiency – Productivity – Quality***

→ To optimize your existing or new equipments

# Burner characteristics

The air/gas premix burns on the surface of a permeable mat **Bekinit® 200S**. This permeable mat consists of metal wire converted into flexible and knitted structure. The metal wires are made out of **Fecralloy®** (a refractory steel with a high temperature corrosion resistance).

## Shape versatility / Compact / Rugged design



### Properties due to Combustion

- High modulation capability
- Firing intensity from 100 to 10,000 kW/m<sup>2</sup> (Infrared or Blue Flames)
- Homogeneous combustion
- Fast cooldown

### Safety features

- Flashback safety
- High temperature corrosion resistance
- Thermal and Mechanical shock resistance
- High durability
- Low thermal inertia

### Environmental impact

- Low CO and NOx emissions
- Low noise generation

### Applications

Backing, Frying, Grilling, Cooking...: Biscuit, Bred, Toast, Pizza, Pancake...

### Supplies

Burners (simple or multizones) and Premix systems (Atmospheric, Fan driven...), Control systems Atmospheric, premixed and fan assisted all gas burners made of stainless or aluminized steel.

**Eratec can deliver integrated combustion packages and provide technical support to customers in all issues relating to the design.**

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