



057.130.7 gas burners without flame protection
 057.131.5 - 057.146.3 gas burners with flame protection

Gas burners

Overview

057.130.7	Gas burner 20cm, butane/propane, 5 kW, without flame protection
057.131.5	Gas burner 30cm, butane/propane, 7 kW + flame protection
057.132.3	Gas burner 40cm, butane/propane, 13.5 kW + flame protection
057.134.9	Gas burner 60cm, butane/propane, 25 kW + flame protection
057.135.6	Gas burner 80cm, butane/propane, 32.40 kW + flame protection
057.136.4	Gas burner 90cm, butane/propane, 36,75 kW + flame protection
057.141.4	Gas burner 30cm, natural gas 7 kW + flame protection
057.142.2	Gas burner 40cm, natural gas 13.5 kW + flame protection
057.144.8	Gas burner 60cm, natural gas 25 kW + flame protection
057.145.5	Gas burner 80cm, natural gas 32.40 kW + flame protection
057.146.3	Gas burner 90cm, natural gas 36,75 kW + flame protection

First use

The specification plate indicates the adjustment conditions for this appliance.

The gas connection to the apparatus must be installed by a qualified technician in compliance with the legislation of the country in which it is to be installed and should include a gas shut-off valve as near as possible to the apparatus.

The apparatus does not need to be connected to a combustion gas exhaust system. It needs to be installed and connected in accordance with the installation regulations of the country in question.

When connecting and using this apparatus:

DO NOT SMOKE AND KEEP FAR AWAY FROM ANY OTHER POSSIBLE FIRE SOURCE.

Important: Place the apparatus on a non flammable surface and at least 50 cm from a wall or any other inflammable element. No anchorage is needed.

1. Possible risks

Finishing, sealing and function of the apparatus was tested at the factory, there is no foreseeable risk.

All burners are equipped with flame protection. This insures the gas cut-off to the burners in case of malfunction or when the flame extinguishes.

Use soapy water to check for possible leaks in the connections. Never use a flame when you search for leaks!

If any modification is necessary this must be performed by qualified staff authorised by the manufacturer. Not following these instructions can be dangerous.

The accessible parts of the apparatus can become hot. **KEEP OUT OF REACH OF CHILDREN.**



057.130.7 gas burners without flame protection
 057.131.5 - 057.146.3 gas burners with flame protection

2. Technical data

Countries, gas en pressure

Remark: pressure (p) in mbar!

COUNTRY	GROUP H		GROUP E		GROUP E+		GROUP B/P		GROUP P		GROUP 3+	
	Gas	p	Gas	p	Gas	p	Gas	p	Gas	p	Gas	p
DE			G20	20					G31	50		
AT	G20	20										
ES	G20	18							G31	50	G30/31	28/37
PT/IT	G20	20									G30/31	30/37
FR					G20+25	20/25			G31	50	G30/31	28/37
BE/LUX					G20+25	20/25			G31	50	G30/31	28/37
GB/IE/GR	G20	20									G30/31	28/37
NL							G30/31	30	G21	50		
CH	G20	20							G31	50	G30/31	30/37
DK/FI/SE/NO	G20	20					G30/31	30				

3. Consumption and efficiency of the burners

BURNER TYPE		900	800	600	400	300	200
Rated calorie consumption (kW)		14/15,5	13,4	11,5	9	7	5,5
	G20 (Nm ³ /h)	1,48	1,42	1,22	0,95	0,74	0,58
Rated consumption	G25 (Nm ³ /h)	1,72	1,65	1,41	0,98	0,86	0,68
	G30 (kg/h)	1,1	1,06	0,91	0,63	0,43	0,43
	G31 (kg/h)	1,09/1,2	1,04	0,89	0,62	0,54	0,42

4. Characteristics of the apparatus

Model		90P	80P	60P	40P	30P	20P
Burner type	900 unit	1					
	800 unit		1				
	700 unit	1					
	600 unit		1	1			
	500 unit	1					
	400 unit		1	1	1		
	300 unit					1	
	200 unit			1	1		1
Rated calorie consumption	kW	36,75/41,25	32,4	25	13,5	7	5,5
Rated consumption	G20 (Nm ³ /h)	3,89	3,43	2,64	1,43	0,74	0,58
	G25 (Nm ³ /h)	4,52	3,98	3,07	1,66	0,86	0,68
	G30 (kg/h)	2,9	2,55	1,97	1,06	0,55	0,43
	G31 (kg/h)	2,85/3,2	2,52	1,94	1,05	0,54	0,42

Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
 Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
 sales@brouwland.com • www.brouwland.com



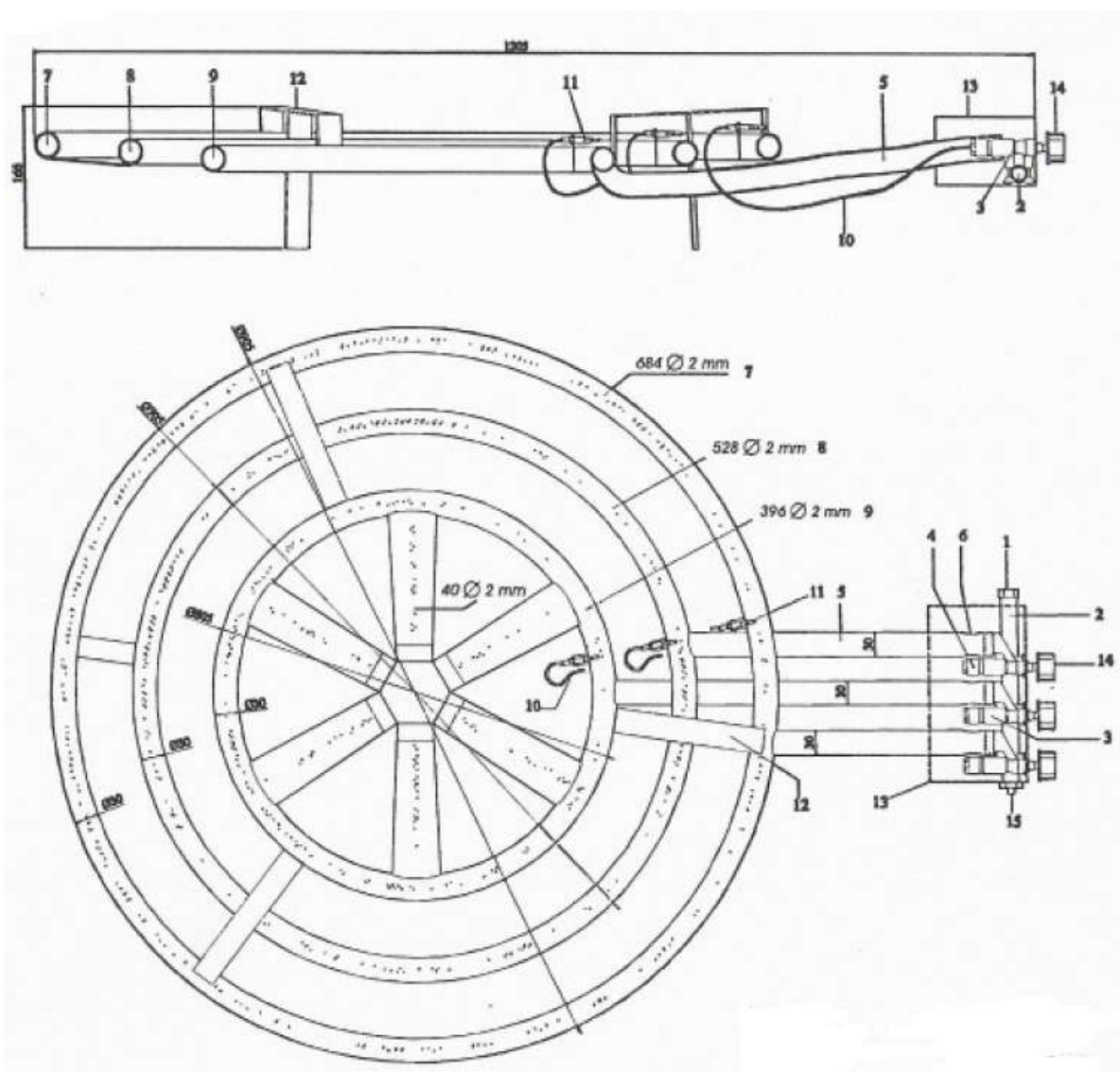
057.130.7 gas burners without flame protection
 057.131.5 - 057.146.3 gas burners with flame protection

5. Gas connection

The burners are equipped with a gas connection thread 1/2" compliant with the ISO 7-1 norm of which the end is designed for placement of a gastight seal.

6. Dimensions and main parts

Model 90 P 1. gas inlet 2. gas ramp 3. gas valve 4. injector 5. extension tubes	6. venturi 7. burner '900' 8. burner '700' 9. burner '500' 10. thermocouple cable	11. thermocouple 12. support legs 13. gas valve protection 14. gas valve control 15. pressure inlet
--	---	---



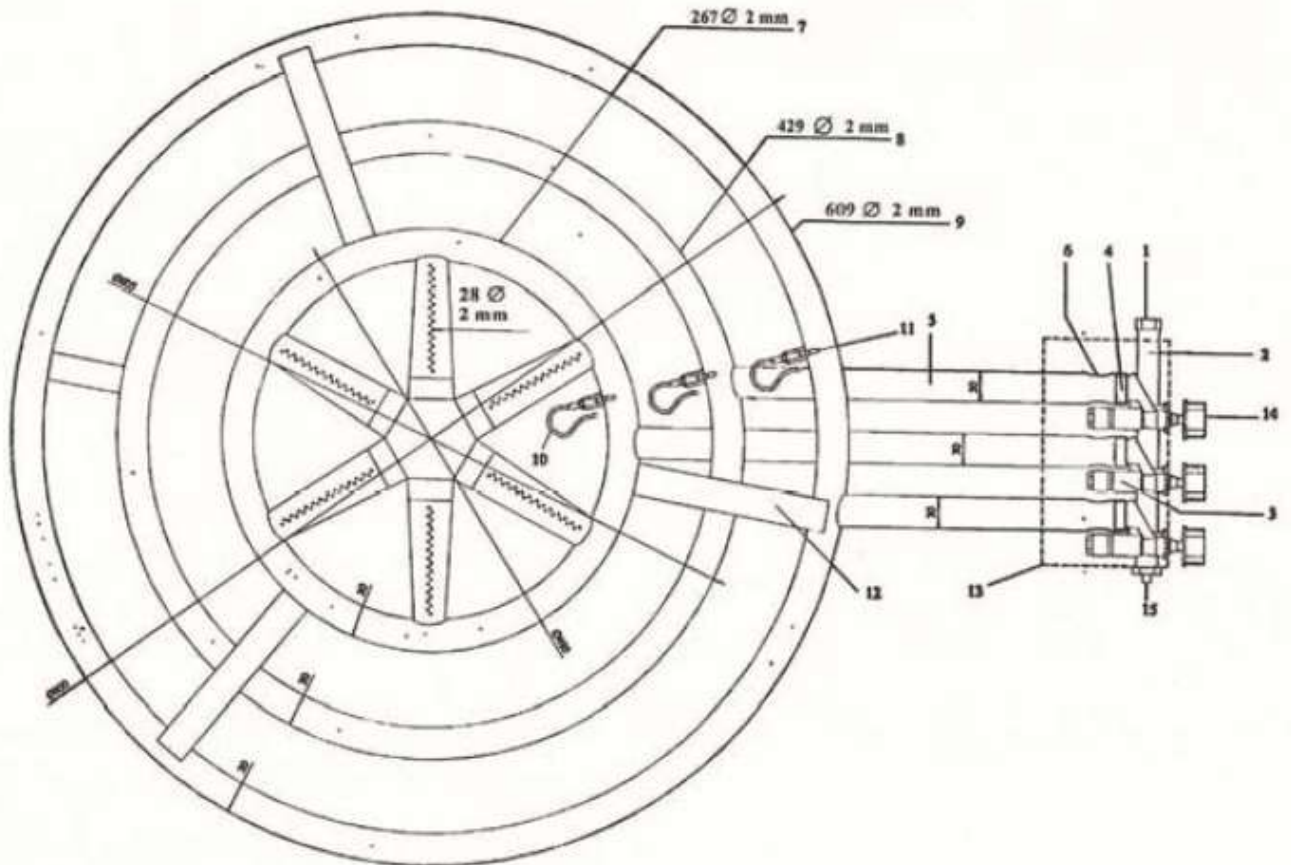
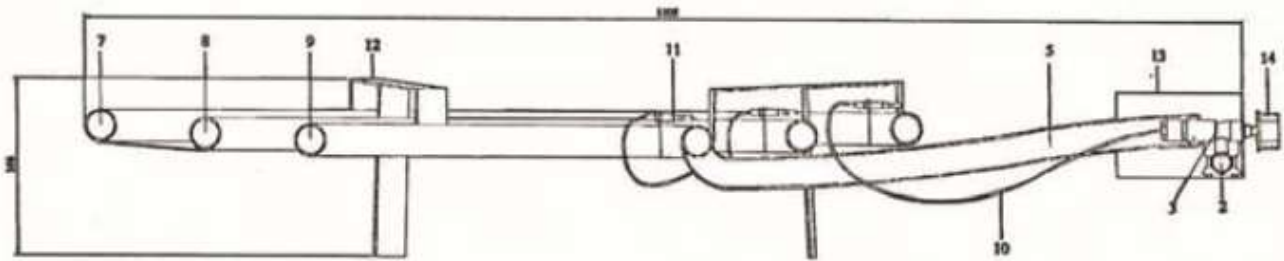
Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
 Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
 sales@brouwland.com • www.brouwland.com



057.130.7 gas burners without flame protection
 057.131.5 - 057.146.3 gas burners with flame protection

<p>Model 80 P</p> <ol style="list-style-type: none"> 1. gas inlet 2. gas ramp 3. gas valve 4. injector 5. extension tubes 	<ol style="list-style-type: none"> 6. venturi 7. burner '800' 8. burner '600' 9. burner '400' 10. thermocouple cable 	<ol style="list-style-type: none"> 11. thermocouple 12. support legs 13. gas valve protection 14. gas valve control 15. pressure inlet
---	---	---



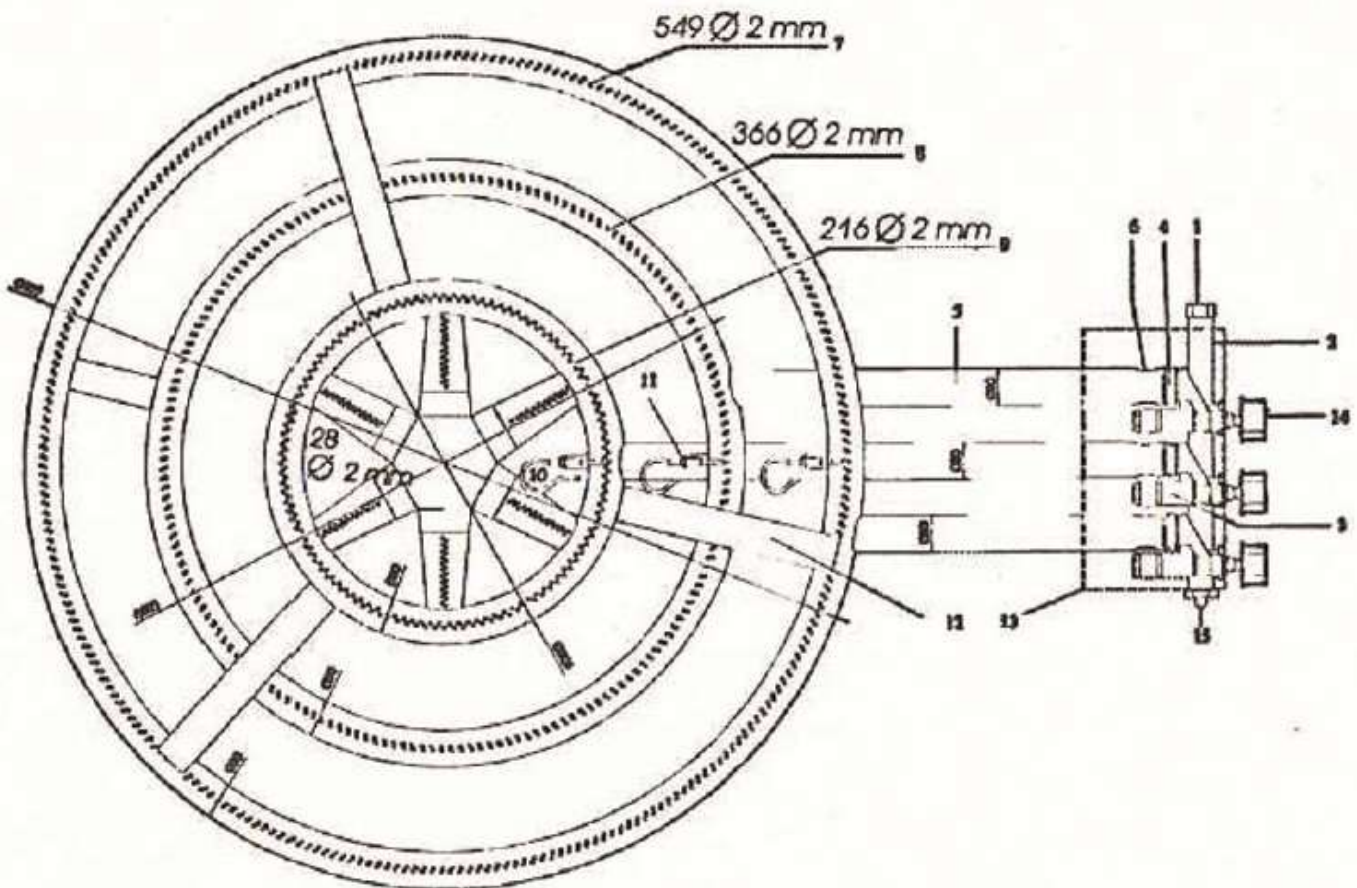
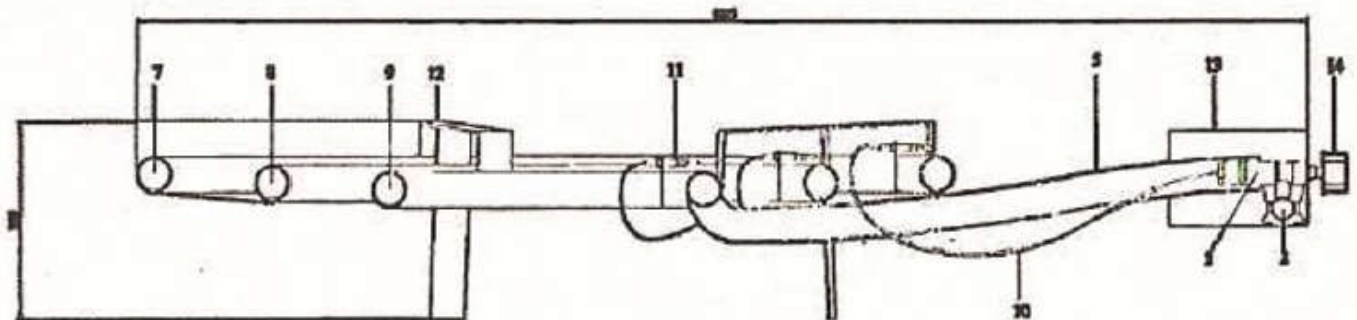
Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
 Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
 sales@brouwland.com • www.brouwland.com



057.130.7 gas burners without flame protection
 057.131.5 - 057.146.3 gas burners with flame protection

<p>Model 60 P</p> <p>1. gas inlet 2. gas ramp 3. gas valve 4. injector 5. extension tubes</p>	<p>6. venturi 7. burner '600' 8. burner '400' 9. burner '200' 10. thermocouple cable</p>	<p>11. thermocouple 12. support legs 13. gas valve protection 14. gas valve control 15. pressure inlet</p>
--	--	--



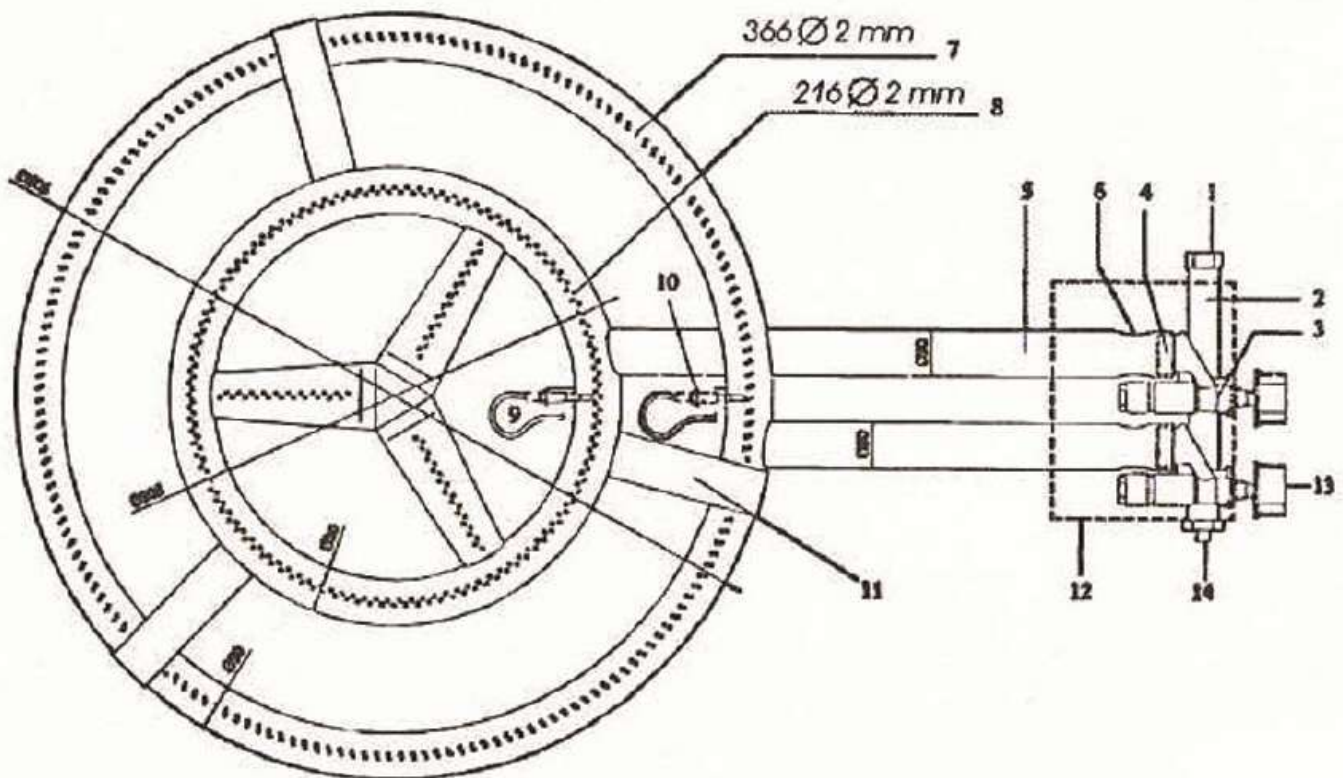
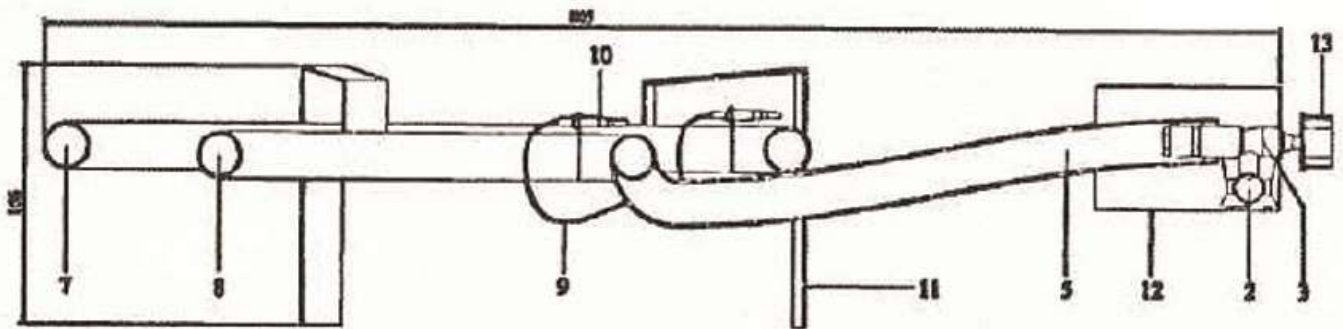
Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
 Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
 sales@brouwland.com • www.brouwland.com



057.130.7 gas burners without flame protection
 057.131.5 - 057.146.3 gas burners with flame protection

<p>Model 40 P</p> <ul style="list-style-type: none"> 1. gas inlet 2. gas ramp 3. gas valve 4. injector 5. extension tubes 	<ul style="list-style-type: none"> 6. venturi 7. burner '400' 8. burner '200' 9. thermocouple cable 10. thermocouple 	<ul style="list-style-type: none"> 11. support legs 12. gas valve protection 13. gas valve control 14. pressure inlet
---	---	---



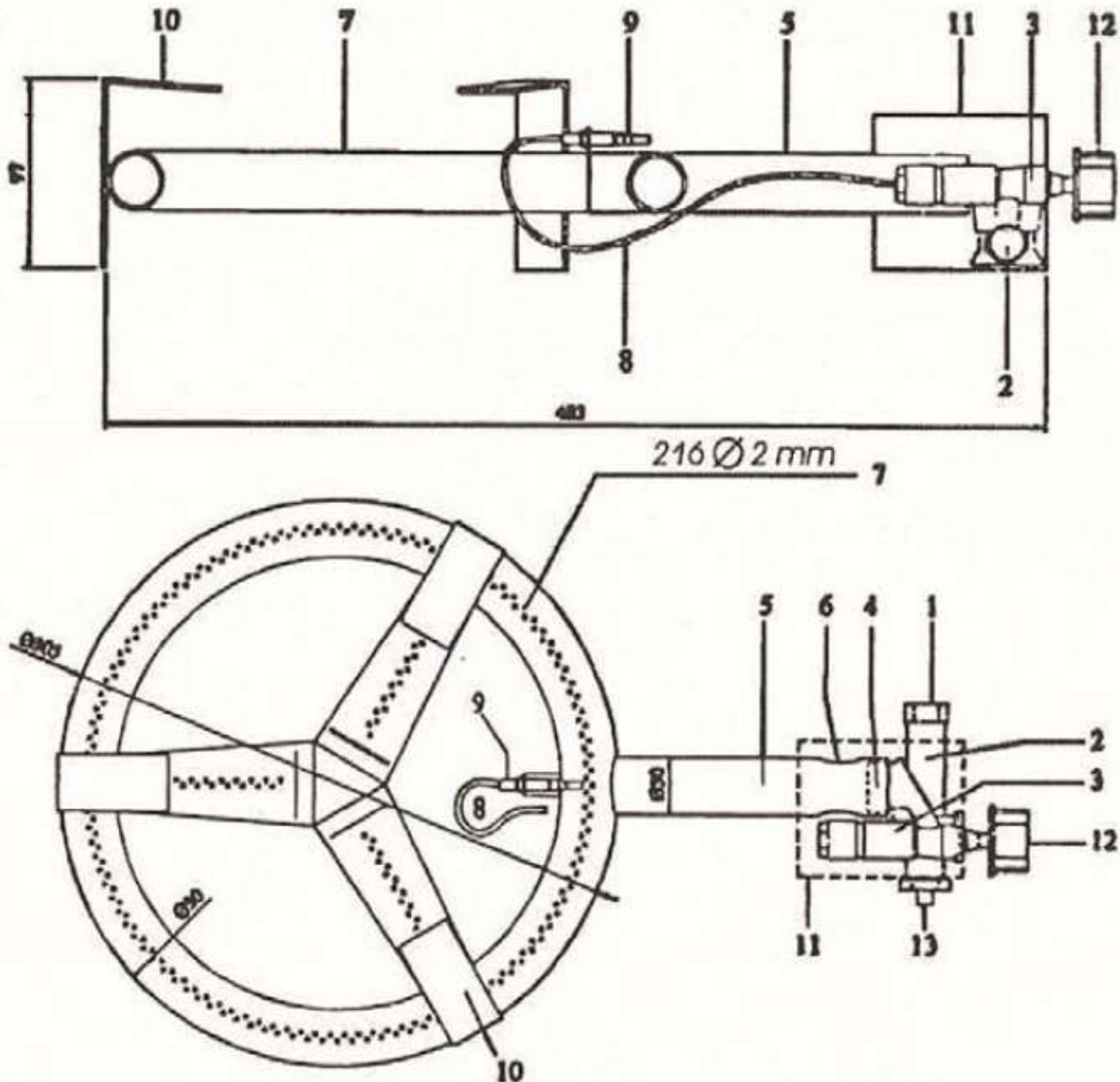
Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
 Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
 sales@brouwland.com • www.brouwland.com



057.130.7 gas burners without flame protection
 057.131.5 - 057.146.3 gas burners with flame protection

<p>Model 30 P 1. gas inlet 2. gas ramp 3. gas valve 4. injector 5. extension tubes</p>	<p>6. venturi 7. burner '300' 8. thermocouple cable 9. thermocouple 10. support legs</p>	<p>11. gas valve protection 12. gas valve control 13. pressure inlet</p>
--	--	--



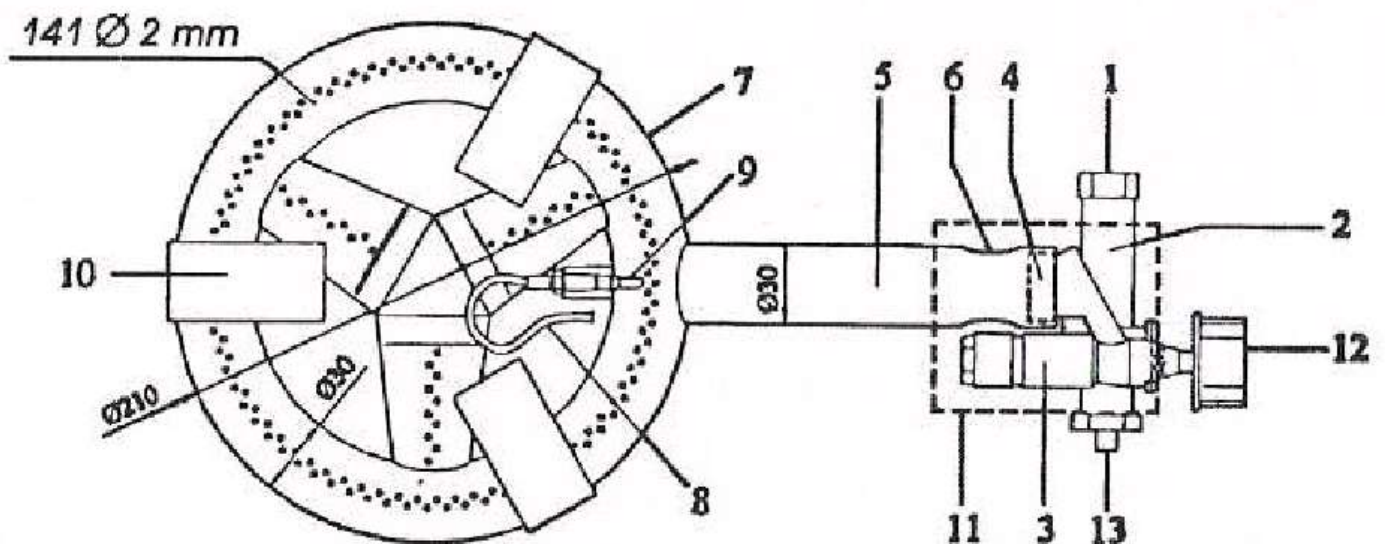
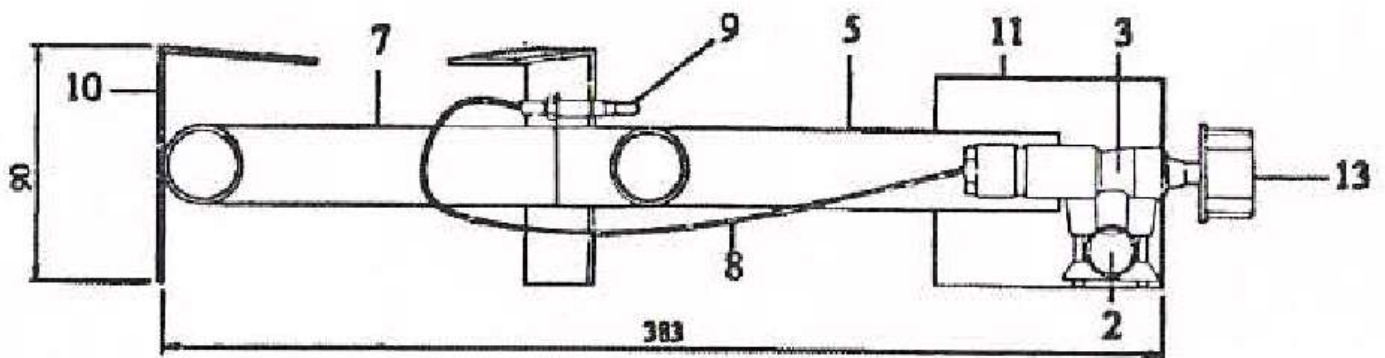
Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
 Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
 sales@brouwland.com • www.brouwland.com



057.130.7 gas burners without flame protection
 057.131.5 - 057.146.3 gas burners with flame protection

<p>Model 20 P 1. gas inlet 2. gas ramp 3. gas valve 4. injector 5. extension tubes</p>	<p>6. venturi 7. burner '200' 8. thermocouple cable 9. thermocouple 10. support legs</p>	<p>11. gas valve protection 12. gas valve control 13. pressure inlet</p>
--	--	--



Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
 Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
 sales@brouwland.com • www.brouwland.com



057.130.7 gas burners without flame protection
057.131.5 - 057.146.3 gas burners with flame protection

Use and maintenance

Very important:

When in use this apparatus should always be kept away from all inflammable materials.

Do not move the apparatus during operation.

Turn off the gas supply with the valve on the gas bottle.

Never twist the flexible tube during installation or operation of the apparatus.

This apparatus is intended for professional use and can only be handled by persons trained in its use.

1. Use

Lighting

Turn on the gas valve.

Press the gas control button of the burner you wish to light and turn counter clockwise till it reaches the MAXIMUM (▲) position, simultaneously putting a flame to the burner.

Should you want to lower the strength turn the gas control button to MINIMUM (▲) (fig. 4).

Always use recipients with a size fitting the burner you are about to use, or at least recipients which cover the burner.

Recommended diameter of the recipient:

Burner 800 : diameter \geq 900 mm

Burner 600 : diameter \geq 750 mm

Burner 400 : diameter \geq 500 mm

Burner 300 : diameter \geq 450 mm

Burner 200 : diameter \geq 360 mm

Switching off

Switch off the gas by turning the control button to the SWITCH OFF position (●) (fig. 4).

Turn off the external gas valve or the gas valve on the gas bottle.

2. Safety and maintenance

The only part which may need replacing is the gas valve and thermocouple. This replacement can only be carried out by a qualified and authorised person.

Check the expiration date printed on the flexible tube and replace if needed.

Only clean the apparatus when it is cooled down. Use a damp soapy cloth for cleaning and remove any soap remains with a clean, dry cloth. Make sure no water can enter the burner. The porcelain coating makes cleaning easy;

Any operation other than cleaning - except replacing the flexible tube - has to be carried out by a qualified and authorised person. Replacing the flexible tube can be done by the user when following the instructions carefully.

Turn off the external and the gas bottle gas valve in case of gas leakage.

Use soapy water to detect possible leakage. Never use a flame for this.

Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium

Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59

sales@brouwland.com • www.brouwland.com



057.130.7 gas burners without flame protection
 057.131.5 - 057.146.3 gas burners with flame protection

3. Adjusting for other types of gas

This can only be carried out by the manufacturer or persons qualified and authorised by the manufacturer.

Original parts should always be used both for gas changes and repairs.

To adjust to another type of gas it would suffice to replace the injector with one suited for the type of gas you wish to use by following the table below.

Family		Burner unit				
		900	800	600	400	300
2nd	H	325	300	250	225	200
	E	325	300	250	225	200
	E+	325	300	250	225	200
3rd	B/P	190	180	160	155	140
	P	190	180	160	155	140
	3+	190	180	160	155	140

4. Periodical check up

It is advised to have a yearly check up of the burner. In the event of a defect, you are advised to have the burner looked at by a qualified technician.