

Bakery Burner (BakeGen)

Micro Gas Turbine Powered Burner



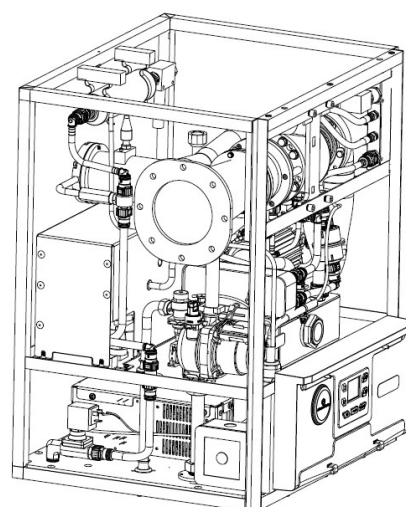
Bakery Oven Burner

Micro Gas Turbine as Gas Burner

MGT Bakery Burner uses natural gas from the grid to produce flameless heat for baking purpose while generating electricity which can be used within the bakery system. Featuring innovative micro gas turbine technology that insure much more efficient fuel consumption and reliable operation throughout the product service life. The gas it consumes to make electricity is significantly cheaper per unit than electricity purchased from the grid, which can reduce energy bills and carbon emissions. This novel gas burner offers a user-friendly programming and control capabilities.

Key Features

- Easy to operate
- Low operating cost
- Low fuel consumption
- Low exhaust emission
- Quiet and no vibrations
- Generates 2 kW electricity
- Available for Natural gas / LPG
- Minimal infrastructure requirements



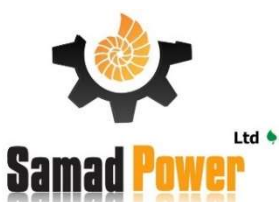
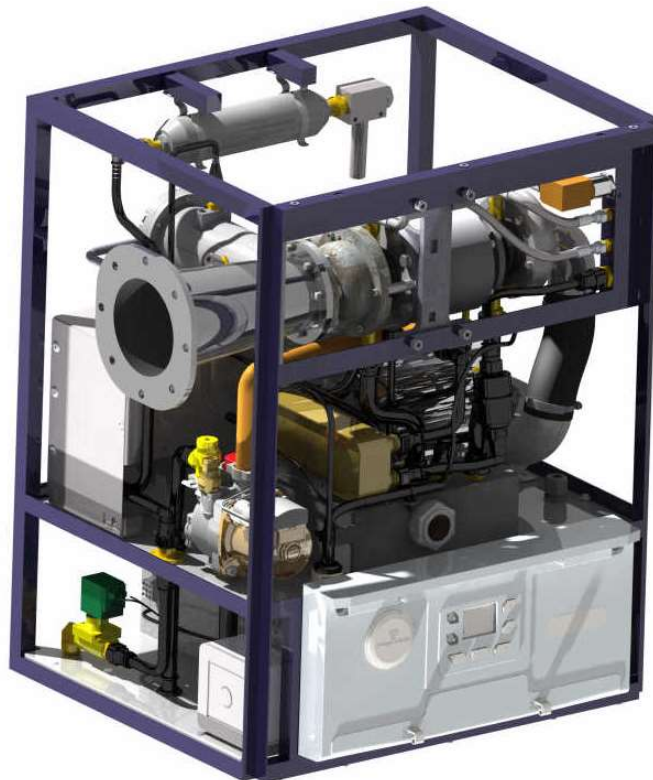
General specifications

Thermal Output *	19,000 - 25,000	kcal/h
Electrical Output	2	kW
Total Efficiency	90	%
Gas Fuel Consumption (Natural Gas)	55-70	slpm
Grid Connection	230 / 50	VAC, Hz
Weight	75	kg
Dimensions (h x w x d)	650 x 550 x 450	mm
Service intervals	> 5,000	hours
Ignition System	Full sequence automatic spark ignition	

* 1kW = 860 kcal/h

Technical specifications

Exhaust Gas Temperature	Up to 870	°C
Exhaust Gas Pressure	Atmospheric	-
Exhaust Gas Density	0.3	kg/m ³
Gas Connection	20 (1/2)	mm (In)
Water Connection	25 (3/4)	mm (In)
Air Breathing	34-40	g/s
Exhaust Gas Velocity	20-50	m/s



9 Centurion Court, Kiln Farm
Milton Keynes, MK11 3JB
United Kingdom

Tel: +44 (0)1908 260 688
E-mail: info@samad-power.co.uk
Internet: www.samad-power.co.uk