

Capacity Range:
87,000 - 100,000 BTU
For 960 and 970 Ovens



ERB TriZone Burners

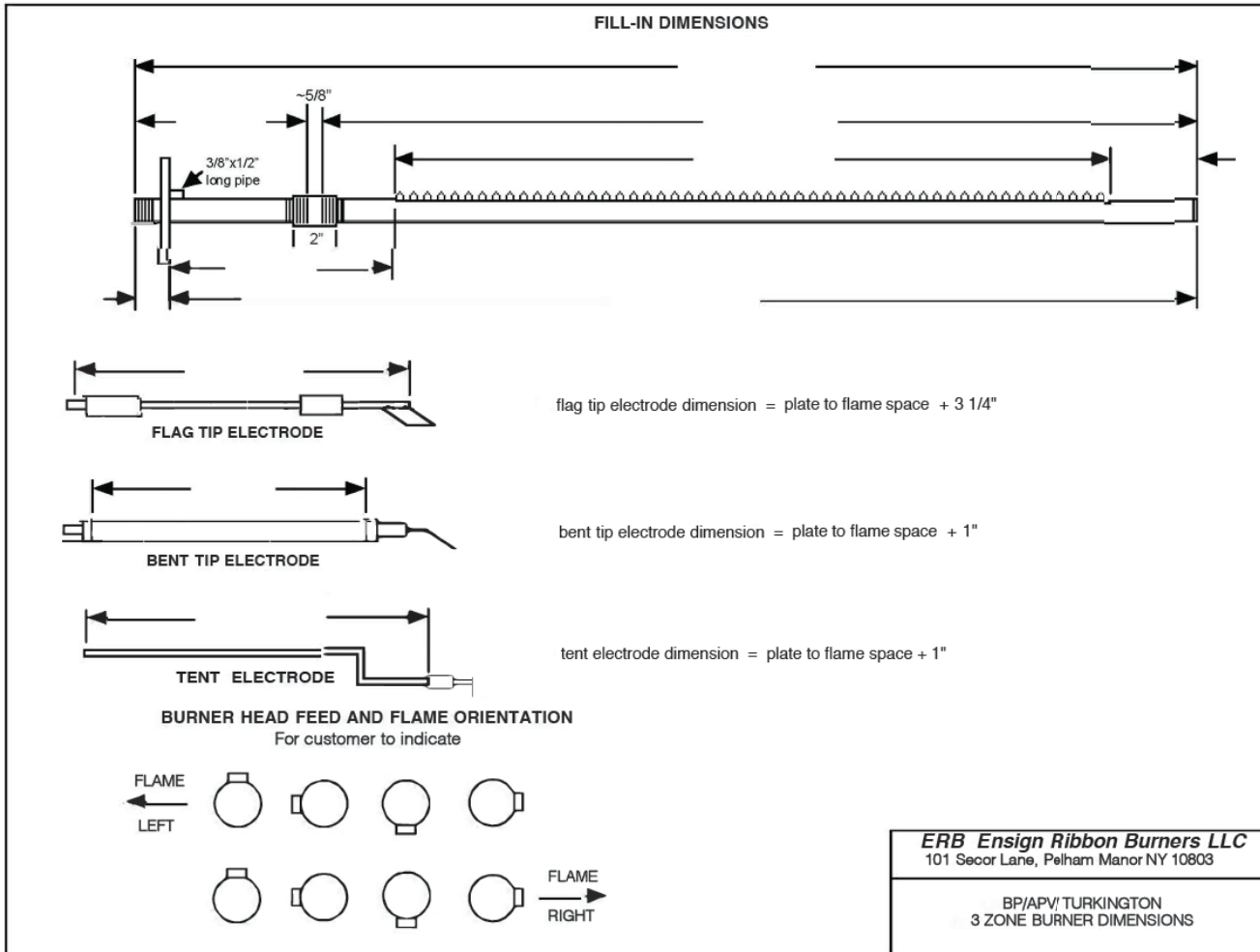
Designed for bakeries - utilized anywhere to modify an oven's heat profile

- Endorsed by APV Baker
- Fully compensates for lateral heat imbalance

How It Works

ERB's enhanced TriZone Burners, designed for bakeries, come in a standard 3-tube version and 2-tube version. A superior feature of the TriZone Burner is the turndown ratio. TriZone Burners have the highest turndown ratio at 32" WC, without liftoff, down to 2" WC, without flame dancing. These competitively priced burners have special features in the head and manifold assembly, such as gaskets around the manifold to prevent leakage, and easy-to-read dial settings.

3 Tube TriZone Specifications	2 Tube TriZone Specifications
For 960 and 970 ovens, flame space lengths of 10'-4", 12'-4" and 13'-4"	For 960 and 970 ovens, flame space lengths of 10'-4", 12'-4" and 13'-4"
Industry leading, 87,000 - 90,000 BTU output	Industry leading, 100,000 BTU output
Highest turndown ratio, 32" WC without flame lift off down to 2" WC without flame dancing	Highest turndown ratio, 32" WC without flame lift off down to 2" WC without flame dancing
Easy on/off head cap	Easy on/off head cap



TriZone Features	TriZone Benefits
Designed as a direct replacement for APV, BP, and Turkington ovens	Will retrofit into any oven
Industry leading BTU output	Improved flame retention at low fire down to < 2" WC
Ribbon pattern	Reduces clogging for lower maintenance cost and longer burner life
Pinned every 4"	Additional stability
Manifold O-rings	Prevents leakage