





Our burner was first installed in a bakery oven in **2005** year. Immediately, owners of bakeries noticed significant decrease in costs related to burning in furnaces. Our burners has been installed in bakery ovens made by companies: Complex, Ibis, Matador, Mondial, Forni, Mroczkowski, Okmet, Rempiek, RRK, Winkler and others.



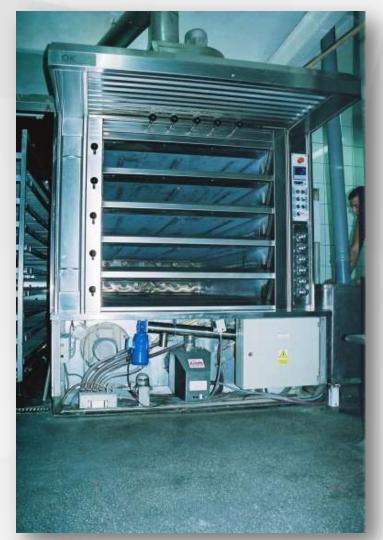


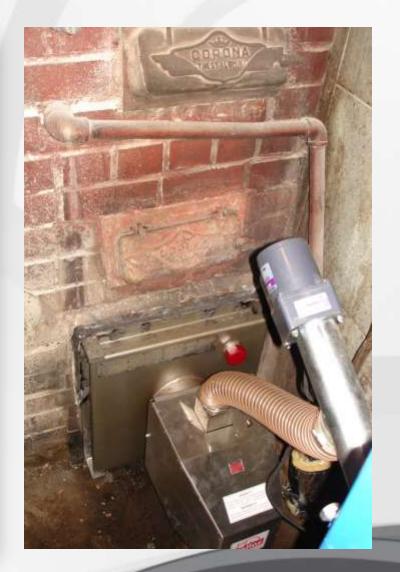














Pellas®X Burners are characterised with stepless regulation of settings allowing for usage in every type of oven or heating boiler. Firing-up, sustaining fire after reaching preset temperature and feeding of fuel takes place automatically.

Pellet burners are installed in furnace chamber of a bakery oven - located in lower part of the oven. Ashes, formed as a result of burning, cumulate in ashpan and do not get shelves with baking dirty.

The heat from burning flame goes upwards and warms up shelves of the oven.



The controller of burner is compatible with automatics of bakery oven. It is connected to the same electricity socket as oil burners. The consumption of electricity is **less than 120 Watt per hour.**

Our company has own installers who **provide trainings** to employees of bakeries. Installation of a pellet burner is principally a simple process of exchanging an oil burner with a pellet one. Installation of pellet burner is designed in such way to allow for quick and easy exchange for old type of burner, e.g. in case of shortage of pellet fuel.



- 3 years of expierience
- imade in Poland
- **Warket leader in Poland**
- **∀** 3 years warranty
- burners with power output from 5 kW up to 350 kg
- burners are sold in sets, toghether with controller And feeder











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