NESTOR MARTIN

INSTRUCTIONS

Balanced flue

Gas

Models
H15 - S15 - C15
H25 - S25 - C25
H35 - S35 - C35
H45 - S45 - C45
TQH15
TQH35

CE

Industrias Hergóm S.L.

Soto de la Marina

Cantabria - España

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1. General Notes

This gas appliance is a High Efficiency, Balanced Flue Live Fuel Effect appliance. It provides radiant and convected heat using the latest burner technology.

Before installation, ensure that the local distribution conditions (identification of the type of gas and pressure) and the adjustment of the appliance are compatible.

This appliance is intended for use on a gas installation with a governed meter.

This Gas Installation **may only be installed by a registered professional competent person (Gas Safe installer in the UK)**. The installation must adhere to the requirements of the local and national Building regulations and national standards. The installation manual must also be followed.

Ensure that the Flue Terminal is not in any way obstructed and is clear of vegetation, i.e. trees, shrubs etc. and that no objects are leant against the terminal or guard.

Always clean the Window Panel before the fire is ignited. Any finger prints must be removed, as these will be burnt into the glass and will be un-removable.

WARNING: Do not operate this appliance if the glass panel has been broken (or cracked), removed or is open.

The appliance is designed to fit numerous installation situations as listed in these installation instructions. However only flue approved by Nestor Martin for this appliance may be used.

This appliance is a balanced flue product and is room sealed and as such requires no additional ventilation for operation. However an adequate supply of fresh air to maintain temperatures and a comfortable environment is recommended.

This appliance is designed as a heating appliance, and as such will get very hot in operation, all surfaces (except the controls and access door) are considered to be working surfaces and as such should not be touched. The front windows and surrounds are not considered to be fully secure guards against accidental contact. It is recommended that an approved fire screen be used if children, the elderly or persons with limited mobility are to be present in the same area.

Do not place curtains, laundry, furniture etc. within a safe distance of 600mm of this appliance.

Do not attempt to burn rubbish on this appliance.

If this appliance is extinguished, on purpose or other, no attempt to relight should be made within 3 minutes.

User instructions

2. User instructions.

2.1 First Time of Operation

Before igniting the appliance, ensure that all packaging, safety stickers and any protective wrapping have been removed, and that the glass has been cleaned, including all fingerprints from the glass.

Ensure that the room is adequately ventilated the first time that the appliance is ignited, we would recommend opening windows if possible. Run the appliance at full setting for a few hours so that the paint gets an opportunity to fully cure. During this period it is possible for some fumes and vapours to be given off. We would recommend keeping children and pets out of the area at this time.



2.2 Remote Control Overview

This Nestor Martin Gas Appliance has been constructed with an advanced remote control system. This consists of three main parts; Handset (fig. 1.1), Receiver (fig. 1.2) and Gas Valve with Manual Override (fig. 1.3). The Gas control valve and the Receiver are behind the access door. This is also where the product Data Label is located.



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User instructions

2.3 Batteries

Remote Handset:

1 x 9V "PP3" Battery, Quality alkaline recommended

Receiver:

4 x 1.5V "AA", Quality alkaline recommended for maximum life.

An alternative AC Mains Adaptor may be used to power the Receiver instead of the 4 AA batteries. Only an AC Mains Adapter supplied by Nestor Martin may be used. The Mains Adaptor is plugged into the DC 6V socket on the end of the receiver.

Note - if the AC Mains Adapter is used, remove the 4 AA's from the Receiver, failure to do so could result in damage and failure of the Receiver. During a period of power outage, the receiver may be unplugged and batteries returned to the Receiver.

2.4 Replacing the batteries

Handset:

There is a battery level indicator on the display of the handset. When this gets low remove the cover on the rear of the handset and replace the battery with another 9V PP3 battery.

Receiver:

Three short audible beeps will sound when the appliance is on to indicate that the batteries in the receiver are getting low.

When the batteries get very low the appliance will be turned off by the remote control. This will fail to happen if the power supply is interrupted.

To replace the Receiver batteries, slide the cover off of the top of the receiver and use the ribbon to pull the batteries out. Replace the batteries with new 1.5V AA's, ensuring that the ribbon is located under the batteries and that the polarity is correct on all 4 batteries.

Never mix new batteries with old, this will result in the new batteries being emptied very quickly.

When the batteries are replaced, it may be necessary to reset the transmitter code, as detailed in the next section.

2.5 Setting the Transmitter code

Press and hold the RESET button with a sharp object (pen or screwdriver) until you hear two audible beeps. After the second, longer beep, release the RESET button.

Within the next twenty seconds press the down button (Button D fig 1.1) on the remote handset until you hear an additional long signal confirming the code is set.

2.6 To Ignite the appliance

Note - If this appliance is extinguished or goes out in use for any reason, wait 3 minutes before attempting to relight the appliance. The Gas Control Valve has an interlock device which will not allow relighting until the 3 minutes have passed.

To be able to use the Remote control Handset (fig. 1.1), the rocker switch on the Gas Valve, must be turned "ON" (the "1" position) and the manual Dial set to the "On" position.

- Simultaneously press and hold buttons B & C (Star and Large Flame), until a short acoustic beep confirms the start sequence has begun; release the buttons.

- Continuing signals confirm the ignition is in process.
- Once pilot ignition is confirmed, there will be gas flow and the main burner will ignite.
- Repeat process if pilot ignition fails.

User instructions

2.7 To Turn the appliance OFF

Press the OFF button (Button B fig. 1.1) on the Handset. This will extinguish all Burners including Pilot.

Note:- Repeated presses of the small flame (Button D fig. 1.1) will turn the main burner OFF, but will leave the Pilot alight.

2.8 Adjusting the Flame setting

To increase the flame height; press the large flame button (Button C fig. 1.1).

To decrease the flame height; press the small flame button (Button D fig. 1.1).

2.10 Setting °C/24 hour or °F/12 hour clock

Simultaneously press OFF and Small Flame buttons (buttons B & D fig. 1.1) until display changes from Fahrenheit/12 hour clock to Celsius/24 hour clock and vice versa.

2.11 Setting the Time

The display will flash after either:

a. Installing the battery or

b. Simultaneously pressing the Large Flame Button and Small Flame Button (buttons C & D fig. 1.1)

Press the Large Flame button (button C fig. 1.1) to set the hour.

Press the Small Flame button (button D fig. 1.1) to set the minutes.

Press OFF (button B fig. 1.1) to return to standard operating mode or simply wait and it will return to standard mode after approximately 15 seconds.

2.12 Cleaning and Maintenance

This appliance should be inspected and serviced once a year by a qualified, competent and registered person. The inspection and maintenance must at least ensure that the appliance is working correctly and safely. It is advisable to clean the appliance of any dust and debris before regularly during the heating season and especially if the appliance has not been used for some time. This can be done with a soft brush and a vacuum cleaner or a damp cloth and if required a non-abrasive cleaning agent. Do not use corrosive or abrasive substances to clean the appliance.

3. Installation instructions.

Before commencing Installation, confirm that the details on the appliance data plate correspond to the local distribution conditions, gas type and pressure to which the appliance is to be installed.

Ensure that gas supply and supply pipe is capable of delivering the required volume and pressure of gas and is in accordance with the rules in force.

3.1 Gas Connection

This appliance has a gas inlet connection of Ø 8mm or Ø 12mm dependant on country of use

3.2 Ventilation

This appliance is a Balanced Flue room sealed appliance, and as such needs no additional ventilation. However an adequate supply of fresh air to maintain temperatures and a comfortable environment is recommended.

This appliance may be installed in a completely sealed or mechanically ventilated house.

3.3 Installation

3.3.1. Appliance Fireplace Installation (INSET)

Determine the position required for the appliance.

Create a gas connection for the appliance in approximately the correct location for the gas controls.

The gas controls are connected to the Burner of the appliance.

Fine adjustment and leveling legs is available via the feet.

Do not make any adjustments to the appliance.

The appliance and Flue system should be fitted with a minimum clearance of 280 mm from any combustible objects or materials; this includes any combustible materials used for the fireplace construction.

As this is a room sealed appliance and the appliance stands on appropriate feet, a hearth is not required for this appliance.

The Fireplace should be ventilated with openings giving a total free vent area of 200 cm².

A gap of 50mm should be left all round the appliance (applies to non-combustible surfaces only).

3.3.2. Appliance installation (Models S/H/C-15, S/H/C-25, S/H/C-35, S/H/C-45, TQH15 and TQH35)

A non-combustible hearth must be used this hearth must be a minimum of 12mm thick, and project a minimum of 50mm from the base of the appliance in all directions.

These appliance are not suitable for installation against a combustible wall. A combustible side wall must be a minimum of 75mm from the appliance. (See page 8)

These appliances can be installed with an up and out flue (vertical wall - horizontal flue) except TQH15 (only vertical flue) or with a vertical flue with roof termination. **Specific terminals are mandatory, see page 9**



A=550 B=600 C=750 D=400 E=100 F=800

Control access door if required



The stove must be located at least 280mm from any combustible materials.

A combustible shelf may be fitted over the appliance, if in the case of a 150mm or less deep shelf, there is at least 280mm clearance above the top of the stove. The shelf depth may increase at the same rate as the increase in clearance; i.e. a shelf depth of 200mm would require a clearance of 330mm.

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3.4 Flue Connection

3.4.1 General notes

This appliance may be installed with a roof terminal (C31) or a wall terminal (C11).

This appliance may only be used with Balanced Flue (otherwise known as Concentric Flue) parts as specified by Nestor Martin. The Nestor Martin specified flue parts have been approved with the appliance. If the appliance is installed on non-Nestor Martin approved parts, Nestor Martin cannot guarantee or accept and responsibility for the proper and safe working of the appliance.

The flue system must be constructed from the appliance upwards, with all joints being fully locked and sealed using the Nestor Martin specified parts.

The flue system used shall be the Metaloterm B.V. US 100/150 system in combination with:

Vertical configuration (roof):

- Adaptator **USAK 2 10** and with the vertical roof terminal **USDVC2 10**.

Horizontal configuration (wall) with vertical pipes starting from the appliance:

Adaptator **USAK 2 10** and with the horizontal wall terminal **USDHC2 10**.

Horizontal configuration (wall) starting directly from the appliance with horizontal connections:

- Adaptator USAK 2 10 and with USDSC 10 (terminal SNORKEL)

The flue system used shall be the Metaloterm B.V. US130/200 system in combination with:

Vertical configuration (roof):

- Adaptator **USAK 2 13** and with the vertical roof terminal **USDVC2 13**.

Horizontal configuration (wall) with vertical pipes starting from the appliance:

Adaptator **USAK 2 13** and with the horizontal wall terminal **USDHC2 13**.

Horizontal configuration (wall) starting directly from the appliance with horizontal connections:

Adaptator USAK 2 13 and with USDSC 13 (terminal SNORKEL)

Alternatively a compatible Mueling & Grol system can be used.

3.4.2 Timber Frame Construction

Whilst it is possible to install room-sealed appliances in timber frame properties, great care needs to be taken to ensure that the flue assembly does not interfere with the weather proofing qualities of any outer wall which it may penetrate. Before attempting this work, further details need to be referenced, (e.g. "Gas Installations in Timber Frame Buildings" from the Gas Safe installer series in the UK).

3.4.3 Carport or Building Extension

Where a flue terminal is sited within a carport or building extension, it should have at least two completely open and unobstructed sides. The distance between the lowest part of the roof and the top of the terminal should be at least 600mm.

Note: A covered passageway should not be treated as a carport. Flues should not be sited in a covered passageway between properties.

3.4.4 Basements, Lightwells and Retaining walls

Flue terminals should not be sited within the confines of a basement area, light well or external space formed by a retaining wall, unless steps are taken to ensure the products of combustion can disperse safely at all times. It may be possible to install this Balanced Flue system in such a location provided that it is not sited lower than 1m from the top level of that area to allow combustion products to disperse safely.

Flue terminals should be sited to ensure total clearance of the combustion products in accordance with the included information.

When the products of combustion are discharged, they should not cause a nuisance to adjoining or adjacent properties and they should be positioned so that damage cannot occur to other parts of the building. If the outer wall surface is constructed of combustible material, a non-combustible plate should be fitted behind the terminal projecting 25mm beyond the external edges of the terminal.



Dimension	Terminal Position	Distance (mm)
A*	Directly below an opening, air brick, opening window etc.	600
В	Above an opening, air brick, opening window etc.	300
С	Adjacent to an opening, air brick, opening window etc.	400
D	Below gutters, soil pipes or drain pipes	300
E	Below eaves	300
F	Below balconies of car port roof	600
G	From a vertical drain pipe or soil pipe	300
Н	From an internal or external corner	600
I	Above ground roof or balcony level	300
J	From a surface facing the terminal	600
К	From a terminal facing the terminal	600
L	From an opening in the car port (e.g. door , window into the dwelling)	1200
М	Vertically from a terminal on the same wall	1500
Ν	Horizontally from a terminal on the same wall	300
Р	From a vertical structure on the roof	600
Q	Above intersection with roof	150

* In addition, the terminal should not be nearer than 300mm to an opening in the building fabric formed for the purpose of accommodating a built in element such as a window frame.



3.4.6 Horizontal Wall Vent Termination type C₁₁

Flue sizing:

: Ø100/150 throughout.



Maximum pipe extension, for outside wall.

Use shaded area to calculate maximum allowable length (H) for the corresponding pipe rise (V).

3.4.7 Vertical Roof Vent Termination C₃₁

Flue sizing:

35mm flue restrictor, Ø100/150 Spigot on appliance



When incorporating and horizontal flue runs, these horizontal runs must be less than 0.5 times the overall flue height.

IMPORTANT

Every 45° bend equivalent to 25 cm of Horizontal Flue and every 90° bend equivalent to 50 cm of Horizontal Flue. When you use HORIZONTAL flue situations, then, for every 1m' of HORIZONTAL you must add 0.5 m' of VERTICAL, in addition to the diagram.

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3.5. Placement of the reduction D35

- Remove the cast iron collar and the steel flue pipe.
- Place the reduction below the steel flue pipe.
- Fix the steel flue pipe and the cast iron collar.



3.6 Fuel Bed Arrangements.

H15 NG+LPG



H25 NG+LPG





























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H45 NG+LPG

















TQH35 NG+LPG















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3.7 Dimensions



H15 REAR FLUE



499





H15 TOP FLUE











S25 TOP FLUE











S35 TOP FLUE











H45 TOP FLUE







H45 REAR FLUE



-





TQH 35

365







3.8 Commissioning the Appliance

3.8.1 Pilot Ignition Check

- 1. Ignite the pilot light as described in the User Instructions
- 2. Check that the pilot flame stays alight
- 3. Extinguish the pilot light

3.8.2 Main Burner Check

- 1. Ignite the pilot light as described in the User Instructions
- 2. Turn on the main burner as described in the User Instructions
- 3. Check that the pilot smoothly cross-lights to the main burner and that the main burner and pilot stay alight
- 4. Extinguish the appliance fully

3.8.3 Pressure Check

The appliance is preset to give the correct heat inputs as listed in the technical details. No further adjustment is necessary. Always check the inlet pressure and burner pressure.

- 1. Turn off the gas valve on the appliance
- 2. Release the screw on the Inlet Pressure test point on the gas valve and connect a manometer
- 3. Check that the measured pressure is as the prescribed supply pressure
- 4. Perform the test when the appliance is burning on full and with only the pilot alight
- 5. If the pressure is low, check the gas supply pipes are too a correct sizing

6. If the pressure is too high (more than 5 mbar over) the appliance may be installed, but the gas supply company should be contacted

- 7. Release the screw on the Burner Pressure test point on the gas valve and connect a manometer
- 8. Check that the measured pressure is as detailed in the Technical details

9. The measured value should be within +/- 10% of the described value. If this is not the case, please contact the supplier.

Note: After checking the pressures and removing the manometers, the screws in the Pressure Test points must be closed, and the system must be checked for gas-tightness.

Servicing

4. Servicing

Turn the appliance OFF and isolate the gas supply. Ensure the appliance is fully cold before attempting to start servicing the appliance. No liability can be accepted by Nestor Martin for injury caused by burning or scolding by a hot appliance.

A suggested procedure for servicing is listed below.

- A. Open the door
- B. Carefully remove the Ceramic components (including Embers) or Gravels
- C. Use a Vacuum cleaner to clean the top of the burners and grate
- D. Remove Grate
- E. Using a vacuum cleaner, fully clean the burner. The Pilot assembly is now clearly visible. Use the vacuum cleaner and a soft brush to clean the pilot assembly. Never modify or bend the Thermocouple
- F. Turn on the gas supply and check for leaks, check the burner and Pilot for good condition and operation
- G. Replace Grate
- H. Replace the Firebed arrangements
- I. Close the door
- J. Check the flue system and terminal, making sure that the terminal vent is fully clear
- K. Light the appliance and test setting pressures
- L. Check the safe operation of the appliance.

4.1 Cleaning the Ceramics

Remove the ceramics as detailed in A - B above.

Gently clean the ceramics in the open air, using a soft brush and a vacuum cleaner. Where necessary replace damaged components only with genuine Nestor Martin specified parts. Seal any scrap ceramics in plastic bags and dispose at proper refuse sites. When using a vacuum cleaner, it is recommended that one with a HEPA filtering system is used.

Re-fit the Firebed arrangement, re-seal the appliance and check the safe operation of the appliance.

4.2 Servicing the Burners

The pilot is now clearly visible, the pilot, including the Thermocouple, can be replaced/serviced by removing raising the pilot assembly from its mounting. This is done by removing the two nuts (M5, 8mm spanner) followed by removing the pilot shield and the pilot clamp.

To access the Burner Injector, the Burner must be removed. This is done by removing the four bolts (M6, 10mm spanner) holding the burner in. With these four bolts removed, the Burner base can be raised up through the Firebox, and the Injectors can be easily accessed.

When replacing any parts use only original Nestor Martin specified parts.

4.3 Spare parts

For spare parts contact Nestor Martin quoting the name and part number of the appliance and the type of spare part you require.

5. Technical information

5.1 Countries of Use

CODE	COUNTRIES	NATURAL	LPG
AT	Austria	I2H, G20 at 20 mbar	I3P(50),G31 at 50 mbar; I3B/P(50),G30/G31 at 50 mbar
BE	Belgium	I2E+, G20/G25 at 20/25 mbar	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
BG	Bulgaria	I2H, G20 at 20 mbar	I3B/P(30),G30/G31 at 30 mbar
СН	Switzerland	I2H, G20 at 20 mbar	I3P(50),G31 at 50 mbar; I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(50),G30/G31 at 50
CY	Cyprus	N/A	
CZ	Czech Republic	I2H, G20 at 20 mbar	I3P(50),G31 at 50 mbar; I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(50),G30/G31 at 50
DE	Germany	I2ELL, G25 at 20 mbar ¹ ; I2E, G20 at 20 mbar	I3P(50),G31 at 50 mbar; I3B/P(50),G30/G31 at 50
DK	Denmark	I2H, G20 at 20 mbar	I3B/P(30),G30/G31 at 30 mbar
EE	Estonia	I2H, G20 at 20 mbar	I3B/P(30),G30/G31 at 30 mbar
ES	Spain	I2H, G20 at 20 mbar	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar
FI	Finland	I2H, G20 at 20 mbar	I3P(30),G31 at 30 mbar; I3B/P(30),G30/G31 at 30 mbar
FR	France	I2E+, G20/G25 at 20/25 mbar	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar; I3B/P(50),G30/G31 at 50
GB	United Kingdom	I2H, G20 at 20 mbar	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
GR	Greece	I2H, G20 at 20 mbar	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
HU	Hungary	N/A	I3B/P(30),G30/G31 at 30 mbar
HR	Croatia	I2H, G20 at 20 mbar	I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
IE	Ireland	I2H, G20 at 20 mbar	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar
IS	Iceland	N/A	N/A
IT	Italy	I2H, G20 at 20 mbar	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
LT	Lithuania	I2H, G20 at 20 mbar	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
LU	Luxembourg	I2E, G20 at 20 mbar	
LV	Latvia	I2H, G20 at 20 mbar	N/A
MT	Malta	N/A	I3B/P(30),G30/G31 at 30 mbar
NL	The Netherlands	I2L, G25 at 25 mbar	I3P(50),G31 at 50 mbar; I3P(30),G31 at 30 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
NO	Norway	I2H, G20 at 20 mbar	I3B/P(30),G30/G31 at 30 mbar
PL	Poland	I2E, G20 at 20 mbar	I3P(37),G31 at 37 mbar
РТ	Portugal	I2H, G20 at 20 mbar	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar
RO	Romania	I2E, G20 at 20 mbar	I3P(30),G31 at 30 mbar; I3B/P(30),G30/G31 at 30 mbar
SE	Sweden	I2H, G20 at 20 mbar	I3B/P(30),G30/G31 at 30 mbar
SL	Slovenia	I2H, G20 at 20 mbar	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar
SK	Slovakia	I2H, G20 at 20 mbar	I3P(50),G31 at 50 mbar; I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar; I3B/P(50),G30/G31 at 50
TR	Turkey	I2H, G20 at 20 mbar	I3+,G31/G31 at 28/37 mbar; I3P(37),G31 at 37 mbar; I3B/P(30),G30/G31 at 30 mbar

5.2 Technical Data

PIN: 0359CR1490

H15

Gas type		G20	G20/G25	G20/G25	G25	G30/G	i31	G3	1	
		12H , 12E	12E+	l2ELL	l ₂ L	I ₃ B/P(30/50)	I ₃₊	I ₃ P(_{37,50})	I ₃ P(30)	
Supply Pressure	mbar	20	20/25	20	25	30/50	28- 30/37	37/50	30	
Nominal Heat Input Gross (Hs)	kW	6.9	6.9	6.9	6.9	6.9	6.9	6.9	6.9	
Nominal Heat Input Nett (Hi)	kW	6.2	6.2	6.2	6.2	6.4	6.4	6.4	6.4	
Consumption	m³/hr	0.631	0.631/0.741	0.741	0.741	0.191	0.191	0.248	0.248	
Burner Pressure (hot)	mbar	15	15\22	16	22	28.9	28.9	36	29	
Injector Marking			480	560	480		160		180	
Pilot		446.1385.24 446.1385.44								
Efficiency Class		1								
Nox Class		5								

H25

Gas type		G20	G20/G25	G20/G25	G25	G30/G	i31	G3	1
		12H , 12E	12E+	I2ELL	l ₂ L	I ₃ B/P(30/50)	I ₃ +	I ₃ P(_{37,50})	I ₃ P(30)
Supply Pressure	mbar	20	20/25	20	25	30/50	28- 30/37	37/50	30
Nominal Heat Input Gross (Hs)	kW	9	9	9	9	7.8	7.8	7.8	7.8
Nominal Heat Input Nett (Hi)	kW	8.1	8.1	8.1	8.1	7.2	7.2	7.2	7.2
Consumption	m³/hr	0.828	0.828/0.960	0.960	0.960	0.213	0.213	0.277	0.277
Burner Pressure (hot)	mbar	12.4	12.4\17.8	17.8	17.8	28.6	28.6	36	29
Injector Marking			650	180 220					
Pilot	446. 1385.24 446. 1385.44								
Efficiency Class		1							
Nox Class		5							

S35

Gas type		G20	G20/G25	G20/G25	G25	G30/G31			31	
		12H , 12E	12E+	12ELL	l2L	I ₃ B/P(30/50)	I ₃ +	I ₃ P(_{37,50})	I ₃ P(30)	
Supply Pressure	mbar	20	20/25	20	25	30/50	28- 30/37	37/50	30	
Nominal Heat Input Gross (Hs)	kW	9.5	9.5	9.5	9.5	8.5	8.5	8.5	8.5	
Nominal Heat Input Nett (Hi)	kW	8.6	8.6	8.6	8.6	7.8	7.8	7.8	7.8	
Consumption	m³/hr	0.878	0.878/1.010	1.010	1.010	0.234	0.234	0.305	0.305	
Burner Pressure (hot)	mbar	4.9	4.9\7.2	7.2	7.2	28.8	28.8	36	29	
Injector Marking			120	220 260						
Pilot		446. 1385.24 446. 1385.44								
Efficiency Class		1								
Nox Class		5								

S45

Gas type		G20	G20/G25	G20/G25	G25	G30/G	i31	G	G31	
		12H , 12E	12E+	2ELL	l ₂ L	I ₃ B/P(30/50)	I ₃ +	I ₃ P(_{37,50})	I ₃ P(30)	
Supply Pressure	mbar	20	20/25	20	25	30/50	28- 30/37	37/50	30	
Nominal Heat Input Gross (Hs)	kW	11.6	11.6	11.6	11.6	9.8	9.8	9.8	9.8	
Nominal Heat Input Nett (Hi)	kW	10.5	10.5	10.5	10.5	9.0	9.0	9.0	9.0	
Consumption	m³/hr	1.082	1.082/1.257	1.257	1.257	0.272	0.272	0.354	0.354	
Burner Pressure (hot)	mbar	6.5	6.5\9.7	9.7	9.7	26.4	26.4	35	29	
Injector Marking			120	260 280						
Pilot		446. 1385.24 446. 1385.44								
Efficiency Class	1									
Nox Class		5								

TQ	H35
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Gas type		G20	G20/G25	G20/G25	G25	G30/G31 G31			1	
		12H , 12E	2E+	12ELL	l ₂ L	I ₃ B/P(30/50)	I ₃ +	I ₃ P(_{37,50})	I ₃ P(30)	
Supply Pressure	mbar	20	20/25	20	25	30/50	28- 30/37	37/50	30	
Nominal Heat Input Gross (Hs)	kW	13.5	13.5	13.5	13.5	10	10	10	10	
Nominal Heat Input Nett (Hi)	kW	12.2	12.2	12.2	12.2	9.2	9.2	9.2	9.2	
Consumption	m³/hr	1.25	1.250/1.460	1.460	1.460	0.274	0.274	0.357	0.357	
Burner Pressure (hot)	mbar	9.2	9.2\13	13	13	27.5	27.5	35	29	
Injector Marking			120	260 280						
Pilot		446. 1385.24 446. 1385.44								
Efficiency Class		1								
Nox Class		5								

TQH15

Castura		G20	G20/G25	G20/G25	G25	G30/G	i31	G3	G31	
Gastype		12H , 12E	12E+	I2ELL	I2L	I ₃ B/P(30/50)	I ₃ +	I ₃ P(_{37,50})	I ₃ P(30)	
Supply Pressure	mbar	20	20/25	20	25	30/50	28- 30/37	37/50	30	
Nominal Heat Input Gross (Hs)	kW	9.5	9.5	9.5	9.5	8	8	8	8	
Nominal Heat Input Nett (Hi)	kW	8.6	8.6	8.6	8.6	7.4	7.4	7.4	7.4	
Consumption	m³/hr	0.891	.891/1.031	1.031	1.031	0.219	0.219	0.285	0.285	
Burner Pressure (hot)	mbar	16.7	16.7\22	9	22	28.9	28.9	36	29	
Injector Marking			650	1200	650		220		260	
Pilot		446. 1385.24 446. 1385.44								
Efficiency Class		1								
Nox Class		5								



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