

Vamparossa

GAS BURNERS FOR PIZZA OVENS

Dear Customer,

We are often asked to explain the difference between a manual and an automatic gas burner. Hope this helps to understand the difference.

The MANUAL (M series) burner has a pilot that is lit with a battery-powered spark by pressing a button. The flame is set with a dial to high or low, and the setting remains until the dial is turned to the other setting.



The AUTOMATIC (E series) burner works off 110V power. The desired temperature is set and the flame activated on an electronic display. A probe set into the dome instructs the valve to open or close, and the burner reaches and maintains the desired temperature. We call this “set and forget”.



Best regards,
VAMPAROSSA INC.