



- Robust stainless steel construction
- Dual function non-drip dispensing tap
- Portable or fixed installation
- Safety flame supervision device
- Propane and butane operation
- Deluxe version with piezo spark and burner control
- Leg extension kit available for Deluxe 36 only
- CE marked
- Full commercial guarantee

Burco L.P.G. catering boilers are available in capacities from 20 to 36 litre (120-215 cups) for portable or fixed installations.

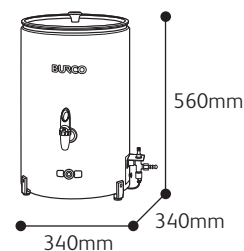
These urns are robustly constructed from stainless steel for maximum durability. All Burco gas boilers incorporate flame supervision devices and can operate on Butane or Propane supply.

The Standard urns come with non-slip feet and are ideal for portable situations using bottled gas.

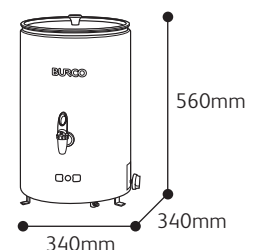
The Deluxe version comes with securable feet, piezo spark ignition and burner control, perfect for fixed installations such as mobile catering vehicles.

All Burco boilers are fully safety and EMC tested, CE marked and supported by a full commercial guarantee.

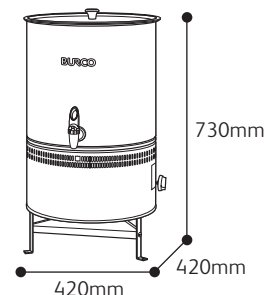
Standard 20



Deluxe 20



Deluxe 36



Model	Capacity in litres	kW rating	Heating time in mins	Cup capacity	Carry handles	Water level indicator	Height mm	Width mm	Depth mm	
Deluxe 20	20	3.4	50	120			560	340	340	
Standard 20	20	3.5	50	120			560	340	340	
Deluxe 36	36	4.5	75	215			730	420	420	
Propane gas operating pressure 37mbar. Butane gas operating pressure 28mbar.										
Catering equipment and accessories										
Leg kit	Leg extension kit for Burco Deluxe 36 only						125	340	340	