CONVERSION GAS BURNER for Refractory Ovens

OPERATION AND INSTALLATION MANUAL

AUTOMATIC SERIES: E-1 / E-2 / E-3

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

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Symbols Used in the Manual



Warning

This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others.



Danger

Indicates the risk situations for the burner and/or the product while operating.



Note well

Indicates information of interest in the manual and for the proper operation of the burner



Qualified technician

Indicates the procedures for installation, maintenance or adjustments that are strictly to personnel of the manufacturer, the Technical Service Center or qualified technicians.

For future reference write the model and serial numbers here :						
Model #: E— Serial # :						
They are on the label affixed to the burner						



File # MH60821 ANSI Z21.17/CSA 2.7 Conversion Burner



WARNING! If the information in these instructions is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light a match, or cigarette, or turn on any gas appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Clear the room, building or area of all occupants.
- Immediately call a gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.



AVERTISSEMENT! Si les renseignements dans ce manuel ne sont pas exactement observés, un incendie ou une explosion peut survenir, causant des

- Ne pas entreposer ni utiliser de l'essence ou d'autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil électroménager.
- L'installation et l'entretien doivent être effectués par un installateur qualifié, une agence de service ou le fournisseur de gaz.

QUE FAIRE DANS LE CAS D'UNE ODEUR DE GAZ:

- Ne pas tenter d'allumer un appareil.
- Ne pas toucher à un commutateur électrique.
- Ne pas utiliser le téléphone se trouvant sur les lieux.
- Appeler immédiatement le fournisseur de gaz à partir du téléphone d'un voisin. Suivre ses instructions.
- À défaut de joindre votre fournisseur de gaz, appeler les pompiers.

Read this before you begin installation:



- The installation must conform with local codes or, in the absence of local codes, with the Standard for the Installation of Domestic Gas Conversion Burners, ANSI Z21.8, and the National Fuel Gas Code, ANSI /223.1, or the CAN/M-13149, Installation Codes.
- The appropriate burner size should be selected according to the burner sizing chart.
- Do not allow unauthorized personnel to work on the burner.
- The burner must only be incorporated into an oven of a domed structure constructed of refractory clay or firebrick as a heating appliance for the oven.
- The burner must be protected from air movement of more than 3 mph.
- In order to avoid variances in pressure, the burner must draw air from the same source as the oven chamber.
- The burner may not be started or operated unless fully and correctly installed.
- The appliance must be installed in a well ventilated place. For proper combustion a minimum area of 4 square feet is required in area below burner.
- If flammable panels used for lining, use insulating material and strictly respect the ventilation in the upper surfaces. Parts sealed by the manufacturer or its agent cannot be adjusted by the installer and the user
- Vamparossa reserves the right to update the production and manuals without having to upgrade the production and previous manuals. Customer service is available to provide upon request, information about updates Vamparossa has made on burners.

Ensure the burner you select is the right size for your oven:

	24"	28"	32"	36"	40"	44"	48"	52"	56"	60"	64"	68"	72"
E-1													
E-2													
E-3													

You'll receive these parts:

- Burner
- Flange with sleeve
- Control box 110v
- Transformer 110v to 220v
- Regulator Pietro Fiorentino F30051
- Adapter

For installation you'll need these tools:

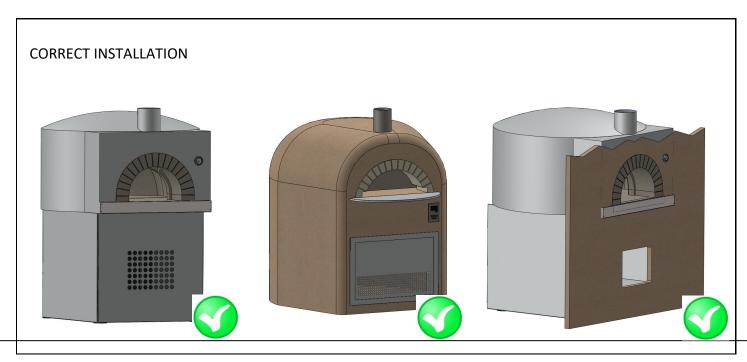
- Heavy duty drill
- Core bit for sleeve
- Drill bit for fixing screws
- Fixing screws (self-tapping or anchor bolts)
- Screwdriver and adjustable wrench
- PFTE tape
- Reciprocating saw

CAUTION:



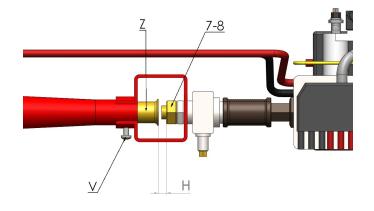
- Always ensure the burner is protected from wind speeds in excess of 3mph.
- The air intake for the burner must always be at the front of the oven assembly.
- The area of the air intake shall be not less than 384 square inches.





Technical Information and Settings

Natural Gas	Burner Nozzle mm	Burner Air gap mm	Inlet pressure WC/Mbar	Manifold pressure WC/Mbar	BTU Max	Consumption Max/Min
E-1	3.4	7	7/17.45	4/10	53,981	1.668/0.781 m3/h
E-2	2.6	7	7/17.45	4/10	64,796	1.896/0.912 m3/h
E-3	2.6	8	7/17.45	4/10	93,331	2.76/1.332 m3/h
LPG	Burner Nozzle mm	Burner Air gap mm	Inlet pressure WC/Mbar	Manifold pressure WC/Mbar	BTU Max	Consumption Max/Min
E-1	2.2	8	11/27.40	10/ 24.90	53,318	2.52/1.29 Kg/h
E-2	1.7	8	11/27.40	10/ 24.90	67,753	3.19/1.45 Kg/h
E-3	1.7	8	11/27.40	10/ 24.90	98,367	4.64/2.29 Kg/h



Adjust air intake

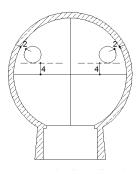
To adjust air intake loosen screw V and increase or decrease gap H.

Conversion to alternative gas type

To be carried out by a qualified technician

- Loosen the screw V and slide the bushing
- Slide the brass bushing Z.
- Unscrew and replace the nozzle 7-8 for the new type of gas.
- Affix an indelible adhesive data plate with the new configuration.
- Restore the seals of paint on the set.
- Carry out the appropriate gas leakproof tests.

Installation Instructions





Step 1 Using a core bit, create the hole for the sleeve from oven base to floor of oven, either at A ("10 o'clock") or B ("2 o'clock") locations. The edge of hole should be 2" from the side wall, and approximately 4" back from the widest diameter.

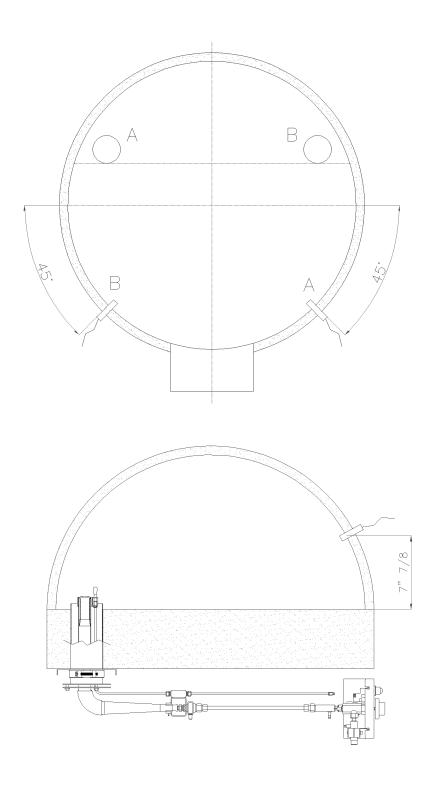
Tip: If a suitable core bit is not available, a small bore drill can be sued to create a series of holes around the perimeter of the hole.

- **Step 2** Align the flange with the hole A or B on the underside of the oven and attach using self-tapping screws that have been provided.
- **Step 3** Slide burner into flange and swivel it so the tubes are oriented towards the front of the oven base.
- **Step 4** Adjust burner so the sleeve protrudes 1/2" above the floor. Tighten sleeve clamp
- **Step 5** Mount the control box so that the burner inside the oven is visible when operating the control. You have different choices for mounting the controller. For example, either:
 - build it into the base so that the face of the control box is flush with the base, or
 - attach brackets to the underside of the oven (in wood storage area) and attach controller to brackets
- **Step 6** Mark a point 8" above the deck, diagonally opposite the burner.

 Using a masonry bit drill a 1/4" hole through the oven wall. Insert the probe until the tip protrudes 1/2" into the oven.

SEE NEXT PAGE FOR DIAGRAM

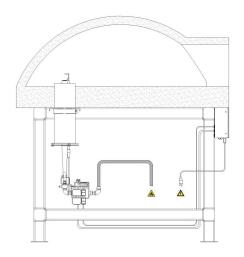
- **Step 7** Attach 1/2" gas line and thermocouple wire.
- **Step 8** Attach main gas line with inline regulator. Read instructions that accompany the regulator to ensure proper installation.

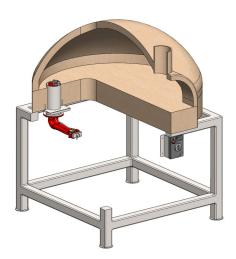


Placement of the probe

Installation instructions continued

Section of typical installation:



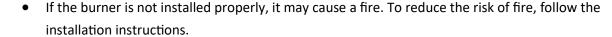


ELECTRICAL CONNECTION

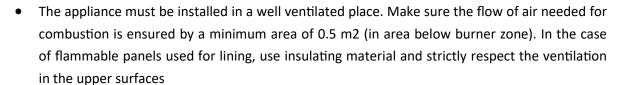
ALL THE ELECTRICAL CONNECTIONS TO THE MAINS NETWORK SHOULD BE DONE WITH THE POWER TURNED OFF AND BY QUALIFIED AND AUTHORISED ELECTRICIANS AND IN ANY CASE ALWAYS IN FULL COMPLIANCE WITH THE CURRENT REGULATIONS.

Before ignition take these precautions



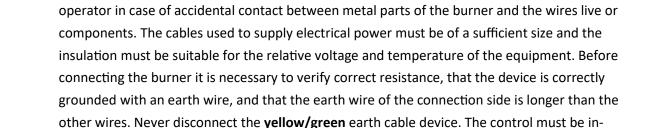






All the electrical boards must be earthed with an earth wire of a suitable section to protect the





stalled near the burner, and must have a capacity suitable to the burner electrical input (See the technical characteristics). For these values please read the general specifications of the gas burner for the max. power input. To prevent fire hazards install only fuses of a suitable size and





Before ignition take these precautions (continued)

with the exact voltage rating.

- The user must ensure that the installation complies with the local regulations in force. The equipment should be installed only by qualified personnel who must comply with the safety regulations in force in the place of installation. Every ordinary maintenance operation (for as the gas supply pipe) and maintenance (any adjustment to another gas) must only be carried out by qualified persons.
- Before starting the burner make sure that nothing blocks the air flow to the burner and the burner's entry is not in any way blocked.
- The burner may only be used with the gas specified on the name-plate unless the user follows written instructions from Vamparossa or its Authorized Agent on how to convert the burner to alternate gas for which the unit has been tested.
- If necessary check inlet and manifold gas pressure using a pressure gauge . See Technical Information table for correct setting.
- The oven door must not be closed while the burner is in operation
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during pressure testing of that system when the test pressure is greater than 0.5 psi.
- Check that all gas taps are open, bleed the gas pipe if necessary.
- Consult the wiring diagram of the electrical board, if there is one, for the specifications of the supplied power.

Operating Instructions

Control panel



Control functions



BURNER IGNITION

Button for switching the burner on and off Function on/off



BURNER IGNITION IN AUTO MODE WITH THRESHOLD CONTROL t°.

Button for inputting automatic temperature control mode to achieve the set temperature programmable by means of the + / - buttons. In AUTO mode the message "AUTO" shows on the multifunction screen. Press the + / - buttons to increase or decrease the value of the temperature of the burner. Temperature value is always visible on the display in the upper left .



MANUAL FLAME CONTROL FUNCTION.

Pressing the button will activate the MANUAL mode function. The "hand" symbol appears in the upper left corner of the display. In this mode, manually adjust temperature using the + / - buttons. The intensity of the flame is indicated on the display by the lit bars.

Control functions continued



MAXIMUM POWER BOOST TIMER.

When required, enable the full power of the burner pushing the "Boost" button on the multifunction display (top left). Time can be set via the +/- button from a minimum of 1 minutes to a max of 9 minutes, displayed alongside the boost. During this function +/-buttons may increase or decrease the time constantly. The hourglass symbol is alongside the active cursor. The time set in the previous cycle is repeated in the next cycle. This temporary type function can be activated either from automatic or manual.



BURNER BLOCK RESET

Button to unlock the burner in case of ignition flame failure **HOLD THE BUTTON FOR AT LEAST 10 SECONDS**



ENTERING AUTOMATIC START PROGRAM

Pressing the clock button shows in the center of the display the flame symbol beside the clock while a symbol at the top right indicates the time remaining (in hours/min) for a delayed start. By pressing on +/-buttons increases or decreases of 0, 5:0 up to a maximum of 48 hours and a minimum do 0.5 h. Ten seconds sec. before ignition the buzzer will warn you with a beep every second until 3 seconds when it will sound continuously until the started. The time set in the previous cycle is automatically engaged in the next automatic cycle



INCREASE VALUE DISPLAY

Pressing the button increases the value shown in the display determined by the function previously enabled. The key increases slowly after a few seconds and increases in value exponentially. Once you release the button, the data remains in memory without the need for confirmation. Upon release it powers off but the key increases the current time (at the top right of the display)



DECREASE VALUE DISPLAY

Pressing the button decreases the value shown in the display determined by the function previously enabled. The key increases slowly after a few seconds and increases in value exponentially. Once you release the button, the data remains in memory without the need for confirmation. Upon release it powers off but the key increases the current time (at the top right of the display)

Control functions continued



MULTI-FUNCTION DISPLAY

THE DISPLAY WINDOW SHOWS CURRENT INFORMATION:

- Current time
- Burner Temperature
- Set temperature
- Burner lock symbol
- Manual mode
- Automatic mode
- Burner on symbol (flame)
- Flame Intensity indicator bar
- Boost Function and its time set and hourglass symbol current function
- Clock and flame symbol departure function activated with time remaining display.
- Probe broken symbol

ALARM FUNCTIONS:



The burner is blocked: push the button R MINIMUM 3 minutes to unblock it.



Temperature probe in short circuit. Replace probe



Interrupted probe: check that the connection plugs is not disconnected.

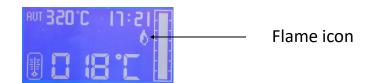
Power On and Use of Burner in Automatic Mode



1. Press the **ON / OFF** button to turn on the burner



2. Press the AUTO button and wait for the ignition of the flame







3. Adjust the temperature of the oven with the + / - buttons



4. The temperature of the oven will be visible on the display

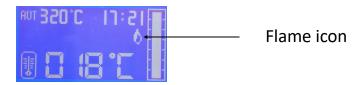
Power On and Use of Burner in Manual Mode



1. Press the **ON/OFF** button to switch on the burner



2. Press the MANUAL button and wait for the flame to be primed







3. Adjust the temperature of the oven with the + / - buttons



Use of Boost Mode



1. By pressing the **BOOST** button the maximum power of the burner is activated and "Boost" is display on the multifunction screen



BOOST icon





2. Press the +/-buttons to set the time duration of the **BOOST**.



RUN TIME icon

Burner Ignition Fail Mode AUTO and MANUAL



1. If burner fails to ignite the display shows the flame image marked with an **X**.

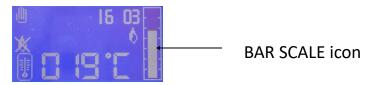




IGNITION FAIL icon



2. Press the **RESET** button for 10 seconds and wait for the BAR SCALE to reduce to zero.



Burner Off Mode



 Press the ON/OFF button, wait for verification by the icon on the display.



Starting Automatic Schedule





1. With the burner off, set the current time by pressing the +/-buttons by checking the display.





2. Press the button with the clock symbol. The clock icon will appear.







3. Using the +/- buttons set the time delay before starting the burner.



Maintenance

- Contact a plumber or gas service company to perform maintenance and repairs.
- To ensure safe conditions ANY maintenance operation the equipment must be performed by QUALIFIED and AUTHORIZED personnel.
- Ensure the maintenance area is both CLEAN and dry.
- WEAR EYEGLASSES.
- The equipment must be clean to ensure a correct and lasting functionality.
 Periodically check the status of pipes and gas supply tubes. For cleaning of the system, execute and comply with the following operations and warnings:
 - make sure the gas valve upstream is closed and that all burners are off.
 - allow the equipment to cool.
 - blow out the burner venturi tube with compressed air or vacuum with a vacuum cleaner.
 - never wash the machine with direct water jets, high pressure.
- The equipment must be inspected at least once a year and for this reason we recommend that you subscribe to a service contract. It is necessary to check that the flame ports are always clean.
- All maintenance and repair must be carried out by authorized and qualified personnel.

CLEANING AND MAINTENANCE



The equipment must be clean to ensure a correct and lasting functionality over time as well as ensuring proper hygiene. Periodically check the status of pipes and gas supply tubes and electrical cables. For cleaning of the system, execute and comply with the following operations and warnings:

- make sure the gas valve upstream is closed and that all burners are off.
- allow the equipment to cool.
- Blow out the burner venturi tube with compressed air or vacuum with a vacuum cleaner;
- never wash the machine with direct water jets, high pressure; periodically clean the burner in the area from any dust using compressed air
- The equipment must be inspected at least once year and for this reason we recommend that you subscribe to a service contract. It is necessary to check that the flame ports are always clean.
- All maintenance and repair must be carried out by authorized and qualified personnel

Replacing the Thermostat Probe



- Be especially careful when changing the probe, make sure the electricity to the burner is switched off and the oven temperature does not exceed 104° F.
- Remove any insulation around the probe.
- Remove the thermostat bulb from oven dome.
- Remove the bulb from the valve.
- Install the new bulb in the oven dome.
- Fit new bulb into the valve.
- Restore the insulation.

Troubleshooting

1. If the burner locks:

- Check that the burner inlet is not blocked
- Check that the gas to enters properly.
- Check that there are no air currents that can disturb the proper operation of the burner.
- Check that the air adjustment is not completely closed

2. If the burner does not turn on:

Dirt in form of soot, flour, pizza dough etc. could have dropped in the of vicinity of power devices and flame detection. For cleaning proceed as follows:

- Close the gas tap.
- From beneath the burner, loosen the bolts which attach the burner to burner base.
- Drop the burner down (taking care not to bend or break power devices and flame detection) and pull it out through the hole.
- Remove any dirt from burner (recommend blowing it with compressed air)
- check that the distance from the electrodes burner manifold is correct



Reinstall the burner and secure it properly. If problems persist, contact the customer care center.

3. If the flame is too low:

- Verify that the burner is configured with the correct supply type.
- Verify nozzle and air gap settings.

4. If the flame is too yellow:

- Verify that the air gap B is correct depending on the type of burner configuration.
- Possibly increase slightly the air gap B until a flame is ideal when only the upper part of the flame is yellow

5. If the flame is too light:

- Verify that the air gap B is correct depending on the type of burner configuration.
- Possibly slightly decrease air gap B.

Removal and Disposal

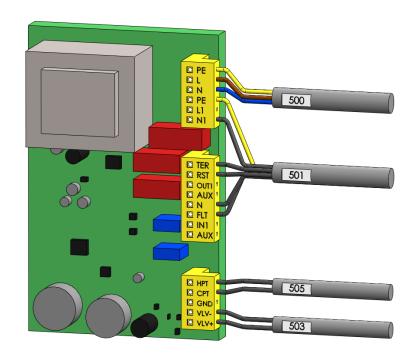
- At the end of its working life it is necessary to uninstalled and disassemble the burner.
- ALL DISASSEMBLY MUST BE PERFORMED BY PERSONNEL WHAT FIELD SERVICE PERSONNEL AND IN COMPLIANCE WITH SAFETY STANDARDS.
- Therefore it is mandatory that during disassembly to wear personal protective equipment:
- After dismounting the burner should be broken into components and dsiposed of in a recycling facility.

Lighting

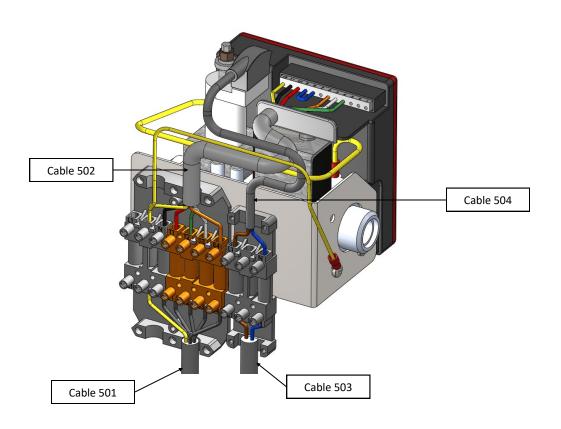
Lighting of the area must comply with the laws in force where it is installed . To ensure good visibility and to allow the clear reading of the control panels, a value of illumination of not less than 400 Lux is recommended.

Electrical Connections

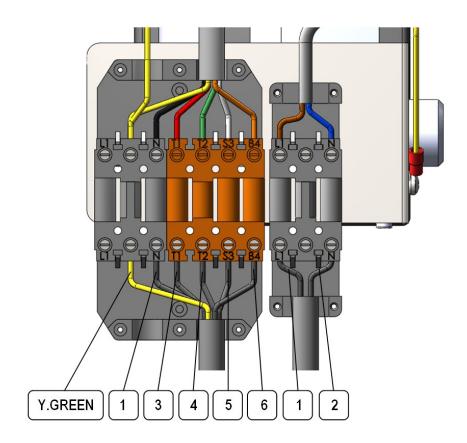
CONNECTIONS OF BURNER UNIT



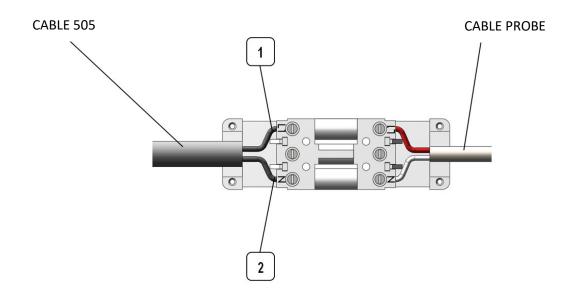
CONNECTIONS TO GAS VALVE



CONNECTING PLUG



CONNECTING PROBE

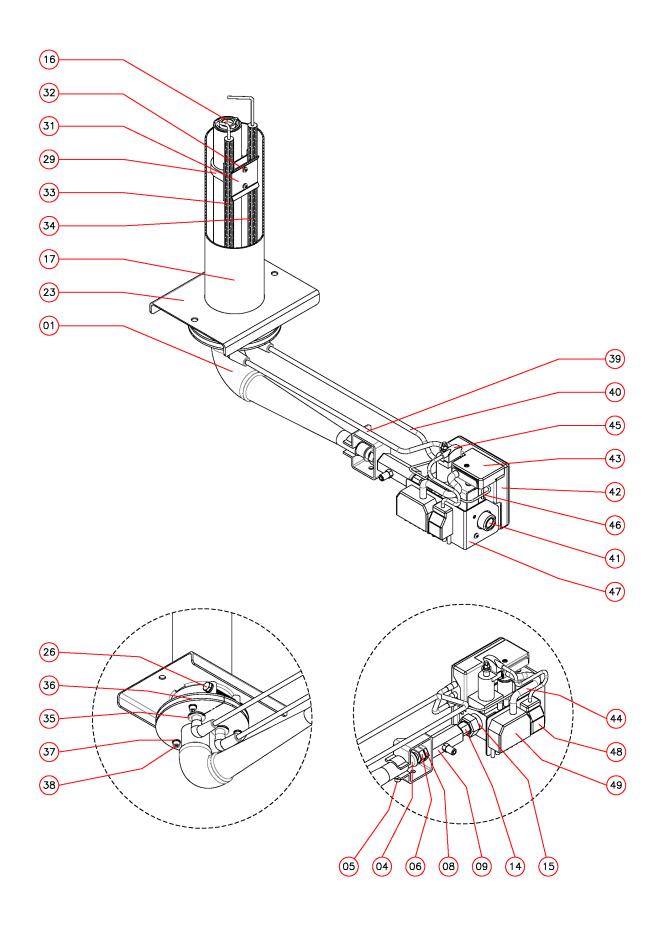


E-SERIES PART NUMBERS

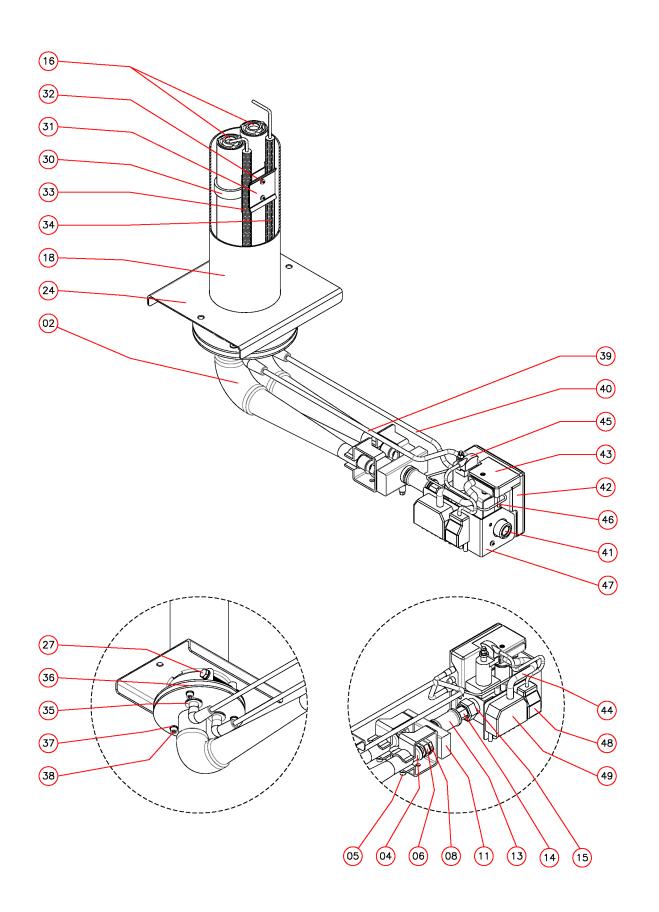
					Ţ
1	E1			34X014	BODY BURNER HOR. 1 VENTURI LUNG.400 MM
1	E1			14L033	MOUNTING FLANGE E1 SERIES US
2		E2		34X014	BODY BURNER HOR. 1 VENTURI LUNG.400 MM
2		E2	E3	14L034	MOUNTING FLANGE E2 SERIES US
3			E3	34X014	BODY BURNER HOR. 1 VENTURI LUNG.400 MM
4	E1	E2	E3	16A010	BUSH DIAMETER 20MM
5	E1	E2	E3	ZB768705010	SCREW M5X10 TB
6	E1			16A020	GAS NOZZLE LPG DIAMETER 2,2MM
6		E2	E3	16A008	GAS NOZZLE LPG DIAMETER 1,7MM
7	E1			16A021	GAS NOZZLE NG DIAMETER 3,4MM
7		E2	E3	16A009	GAS NOZZLE NG DIAMETER 2,6MM
8	E1	E2	E3	12E001	HEX NUT 3/8 GAS
9	E1			141001	1/2 GAS GAS TRAIN FOR A BURNER
11		E2		16A006	RAMP FOR TWO BURNER GAS 1/2 GAS
12			E3	16A007	RAMP FOR THREE BURNER GAS 1/2 GAS
14	E1	E2	E3	TIM178	FILLER / CAP 1/2 X 3/4 GAS
15	E1	E2	E3	0-177393	SEAL 3/4 GAS
16	E1	E2	E3	14F001	SEPARATOR FLAME
17	E1			14X015	FLANGE / PIPE DIAM.89X327
18		E2		14X017	FLANGE / PIPE DIAM.108X327
19			E3	14X004	FLANGE / PIPE DIAM.150X330
23	E1			14K002	FLANGE SQUEEZE TUBE DIAM.89
24		E2		14K003	FLANGE SQUEEZE TUBE DIAM.108
25	E1	E2	E3	14K001	FLANGE SQUEEZE TUBE DIAM.150
26	E1	E2	E3	CLAMPR	COLLAR SQUEEZE TUBE TYPE STRONG RANGE 92-97 ALT.25
27	E1	E2	E3	CLAMPT	COLLAR SQUEEZE TUBE TYPE STRONG RANGE 104-112 ALT.25
28	E1	E2	E3	CLAMPZB	COLLAR SQUEEZE TUBE TYPE STRONG RANGE 149-161 ALT.25

E-SERIES PART NUMBERS continued

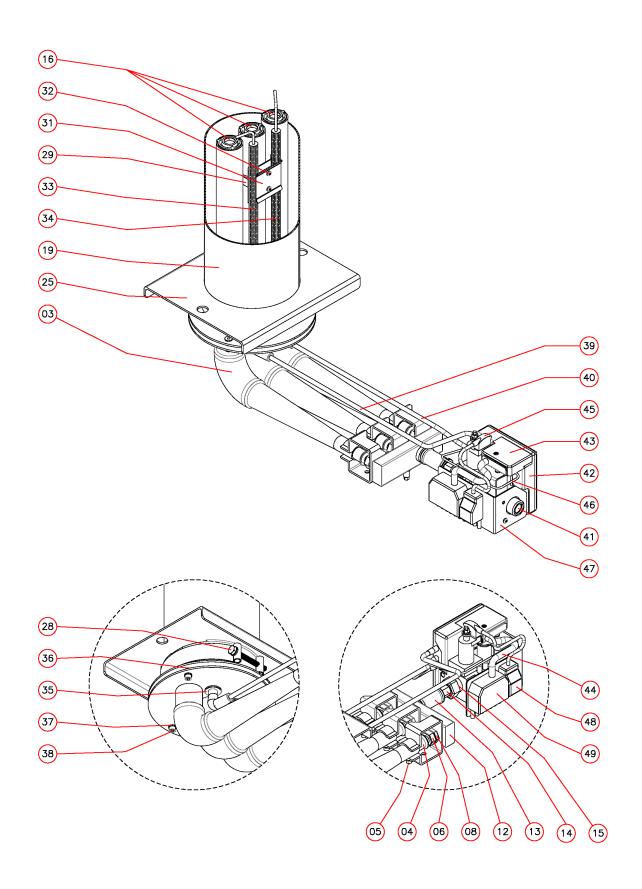
29		I			
23	E1	E2	E3	14X002	ADJUSTABLE SUPPORT FOR PLUG 1/3 FLAMES
29	E1		E3	14X002	ADJUSTABLE SUPPORT FOR PLUG 1/3 FLAMES
30	E1	E2	E3	14X009	ADJUSTABLE SUPPORT FOR PLUG 2 FLAMES
31	E1	E2	E3	14L006	PLATE FIXING PLUG
32	E1	E2	E3	ZB768704012	SCREW M4X12 TCV
33	E1	E2	E3	14U003	SPARK POWER FLAME DIAM.14X380
34	E1	E2	E3	14U004	SPARK FLAME DETECTION DIAM.14X380
36	E1	E2	E3	FARFTTC06	RIVET THREADED M6
37	E1	E2	E3	ZB65930618	WASHER 6X18
37	E1	E2	E3	1REFZ06180000	WASHER 6X20
38	E1	E2	E3	ZB59318806016	SCREW M6X16 TB
39	E1	E2	E3	1W006	SILICON POWER CABLE FLAME / PIPE 90 °
39	E1	E2	E3	09CA091898	SILICON POWER CABLE FLAME / PIPE 90 °
40	E1	E2	E3	1W007	CABLE SILICON BURNER / PIPE 90 °
40	E1	E2	E3	09CA091898	CABLE SILICON BURNER / PIPE 90 °
47	E1	E2	E3	14L002	CONNECTORS SUPPORT VALVE SIT-HONEY
52	E1	E2	E3	34X008	BODY BURNER VERT. 3 VENTURI LUNG.400 MM
53	E1	E2	E3	14U007	SPARK RETROFIT DIAM.14X400
54	E1	E2	E3	14U007	SPARK RETROFIT DIAM.14X400
55	E1	E2	E3	09CA091898	SILICON POWER CABLE FLAME / PIPE STRAIGHT
56	E1	E2	E3	09CA091898	CABLE SILICON BURNER / PIPE STRAIGHT
58	E1	E2	E3	14L001	LATERAL PANEL
75	E1	E2	E3	GHISAZ29012	FITTING CURVE 1/2 FF GALVANIZED
84	E1	E2	E3	GR592305004	WHEAT M5x4



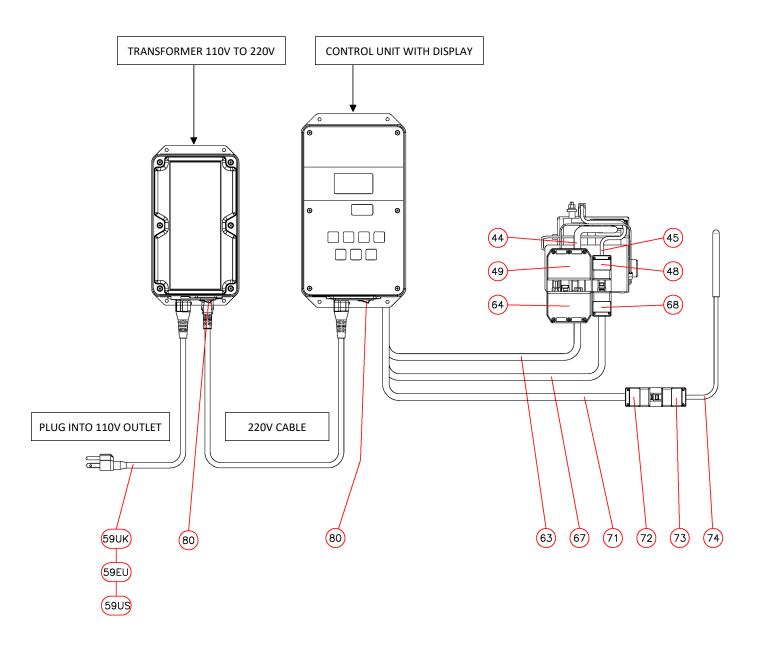
Vamparossa E-1 parts



Vamparossa E-2 parts



Vamparossa E-3 parts



Vamparossa Control and Transformer parts

CERTIFICATE OF WARRANTY

1. Duration and subject of the warranty:

- a. Vamparossa guarantees its products for defects with expressed exclusion of any defect in assembling and maintenance of product and its correct operation.
- b. The warranty period is 12 months years for all parts.

2. Terms and disqualification:

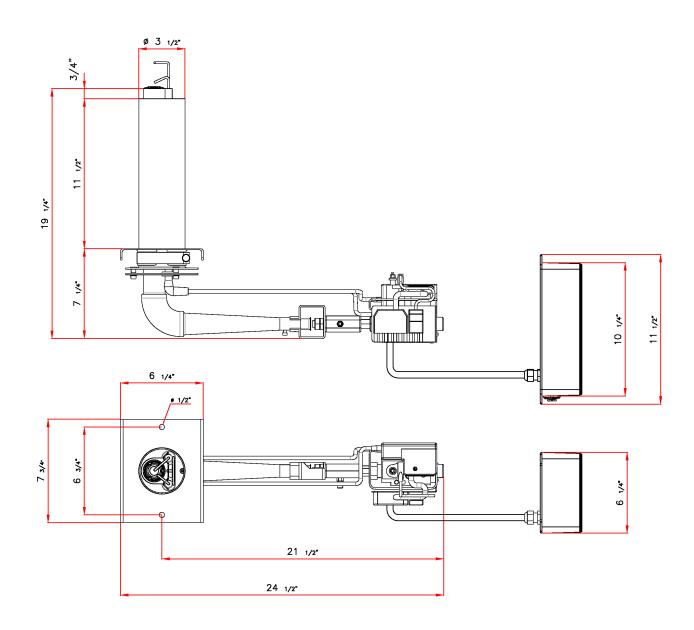
- a. The warranty begins on the date of first test of operation resulting in the minutes drawn up by the installer, and in any case not later than 60 days from the date of delivery to the buyer. The warranty is valid only if the burner is fully paid for.
- b. The minutes of the first test by a qualified person must be returned to Vamparossa within 8 days after the first test run. In case of loss or the minutes of the first test run, the serial number, place on plate, is decisive for the purposes of validity.
- c. The warranty lapses if buyer does not announce the defect within 8 days from discovery and preceding course of maximum period of duration of the warranty.

3. Exclusion and warranty conditions:

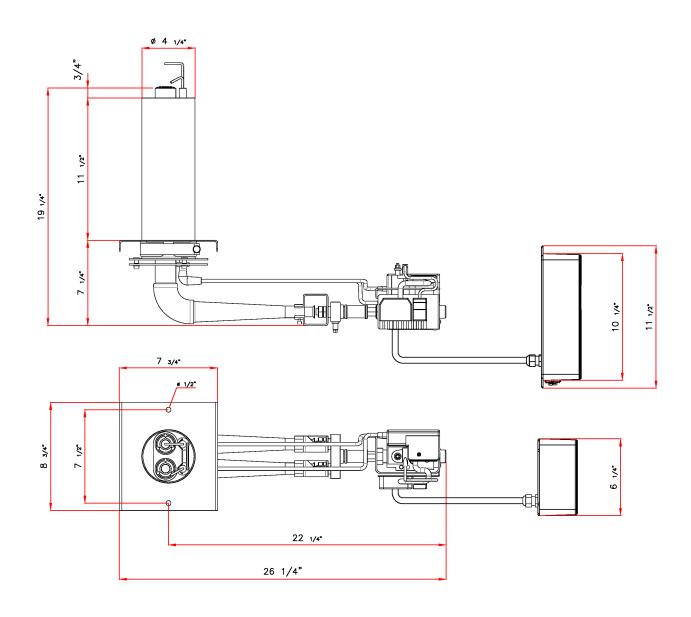
- a. No warranty is given due to damage caused by misuse, improper installation, or by improper commissioning by the buyer or by third parties, natural wear and tear, incorrect or negligent treatment, improper device for operation or as a result of continued use after the occurrence of disorders, from the incorrect choice of burner or by incorrect calibration, unsuitable fuel and chemical influences, electrochemical or, if not attributable to the seller, from non-observance of the instructions for installation, operation and maintenance as well as from modification or improper maintenance by the purchaser or third parties as well as from the effects caused by components external derivation.
- b. The seller expressly warns that it is not caused by any warranty for the parts subject to normal wear, such as the burner nozzles, devices emission reduction for burner, batteries, gaskets, the combustion chamber lining or pieces of detonators
- c. and control in contact with fire.
- d. The seller's warranty obligation shall not extend, in addition to damage caused by impurities in the air due to the high amount of dust or fumes, acids or installing inappropriate environments.
- e. No warranty will be performed if the purchaser company shall entrust the installation of products to non-qualified Vamparossa according to law.
- f. The equipment must also be installed in workmanlike manner in accordance with the laws in force in the field of certification, and exemptions provided for, and prepared periodic law controls, under penalty of forfeiture of the guarantee.
- g. Vamparossa assumes no liability for failure to report, by the purchaser, and the competent organs of installation area regarding pressure vessels.
- h. The warranty is valid on products sold in Italy by Uni Tech, Via Ferrari 27/71 Corlo di Formigine Modena. The obligation of Vamparossa shall not extends to products purchased through unconventional commercial channels such as the Internet.
- i. The warranty is valid in the territories of the Unites States, Canada and the Carribean.

4. Warranty performance:

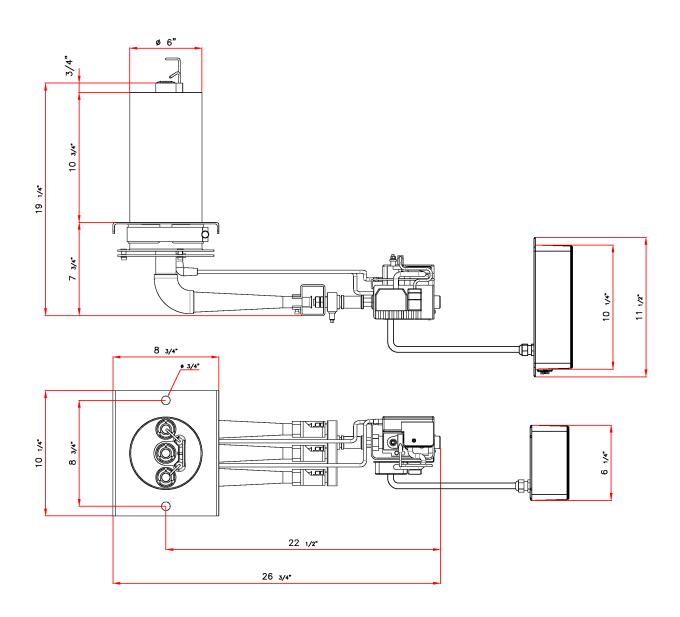
- a. The warranty allows the repair or replacement of defective parts at the discretion of Vamparossa. To this end the buyer undertakes to provide Vamparossa or its agents access to the system.
- b. The parts replaced under guarantee remain the property of Vamparossa which must be returned to Vamparossa.
- c. Any performance required by purchaser for inspection, modification and in any case not related to the warranty will be charged.
- d. The warranty does not extend to any reimbursement of expenses of disassembly, assembly or transport.
- e. The sale is exempt from the obligation of warranty in case of delay in payment or default by the buyer.
- f. The warranty excludes damage to property that result from product defects.



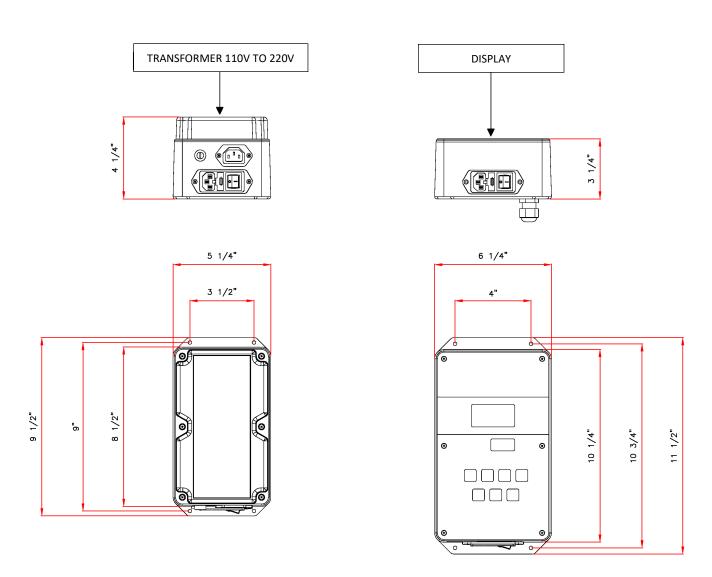
Vamparossa E-1 Dimensions



Vamparossa E-2 Dimensions



Vamparossa E-3 Dimensions



Vamparossa Control and Transformer Dimensions



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