



Angled Media IR Burners

Used above and below conveyor belts as a replacement for ribbon burners, saving fuel and increasing product quality.

How It Works

The Apollo Ray AM series IR burners use infrared burners both above and below the conveyor belt as a replacement for ribbon burners, saving fuel and increasing product quality.

The AM-123 has a sintered alloy fiber emitter that provides even heat dispersion, high radiance and energy efficiency. Angled media burners take infrared heating to the next level with a unique trapezoid

shape that provides IR radiance at a 145° angle.

The Selas Angled Media IR burner can cut fuel costs in half by replacing ribbon burners on a 2:1 basis! It has been designed for easy retrofitting into existing 5" diameter oven ports. The existing mixers can also be used and the burners can be placed either above or below the belt.

Applications:

- Commercial baking ovens



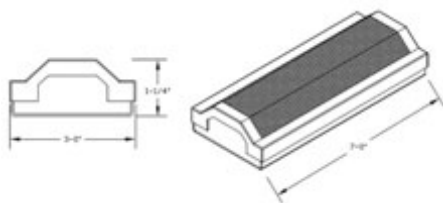
Diverse Combustion Technologies. One Reliable Source.

Operating Principles

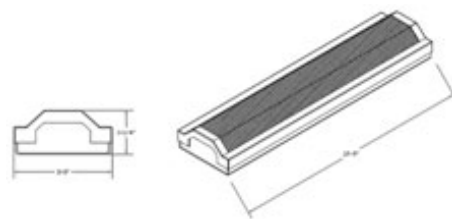
This IR Burner is a top performer for baking high quality cookies, crackers and flat breads. Its unique shape causes the infrared heat to radiate at a 145° angle, providing a diffuse and continuous radiant pattern throughout the baking process. It is available in 2 sizes – AM-73, (7" x 3") and AM-123, (12" x 3"), allowing a combination of sizes to fit any oven.

The AM-123 and AM-73 are constructed of type 304 stainless steel with a sintered alloy fiber emitter. This surface combustion emitter's output is approximately 65% infrared and 35% convection. The AM-73 has a rated input capacity of 10,100 Btu/hr. The AM-123 has a rated input capacity of 17,300 Btu/hr. The AM series burners reach full fire in seconds and cool down just as quickly. This further enhances fuel efficiency and prevents burning of product in the event of line stoppage. Flame safety management is provided by a specially designed spark ignition and monitoring system.

Features	Benefits
Sintered alloy fiber emitter	Even heat dispersion, high radiance and efficiency
High surface area to entrain air gas mixture	Cuts fuel costs in half vs ribbon burners
145 degree infrared radiant pattern	Provides diffuse heat throughout the baking process
Corrosion resistant all stainless steel construction	Durable performance in high temp environments
Rapid heating and cooling	Reduces fuel costs and prevents burning product



Apollo-Ray IR burner: AM-73, 7" x 3" Angled Media Burner



Apollo-Ray IR burner: AM-123, 12" x 3" Angled Media Burner



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