



Selas Lateral Heat Equalizer

The ideal means of providing balanced heating conditions in pipe ribbon burner installations, under adverse circumstances.

How It Works

Utilizing a tube running inside a pipe ribbon burner, the lateral heat equalizer allows the operator to easily adjust the flame back and forth across the flame space of the burner to achieve a large flame at either end, or an evenly balanced flame across the oven. There is a slight pressure drop in the burner,

due to the blockage caused by the tube, but the overall change is minimal. Once an oven is tuned, and proper balance is achieved, the lateral heat equalizer has a cover that is screwed on, and further adjustment due to accidental changes is eliminated.

Applications:

- Bakery ovens



Diverse Combustion Technologies. One Reliable Source.

Operating Principles

The lateral heat equalizer is made entirely of bronze, and all moving parts are located outside the oven. Adjustments are made while the oven is in operation, and may be readily observed by the operator through the oven plate sight hole. Available in 1-¼", 1-½" and 2" pipe sizes, to fit the most common pipe ribbon burners.

Features	Benefits
Easily adjust the flame on the pipe burner	Permits setting the perfect flame profile
Available in 1-¼", 1-½" and 2" pipe sizes	Fits most common pipe ribbon burners
Lock-out cover prevents accidental tampering	Assures consistent tuning and flame balance
Equalizer fabricated entirely of bronze	Durable, heat resistant, long-lasting
Easily adjustable while oven is in operation	Flame profile can be visually confirmed



11012 Aurora Hudson Rd • Streetsboro, OH 44241
1-800-523-6500 • sales@selas.com
www.selas.com