



MR-86 Infrared Gas Burner

A 6" x 8" gas-fired infrared surface combustion burner. Its metal alloy foam emitter and stainless steel body make it an outstanding choice for food production processes.

How It Works

The MR-86 is a 6" x 8" gas-fired infrared surface combustion burner. Its metal alloy foam emitter and stainless steel body make it an outstanding choice for many food production processes. Its high radiance enables rapid searing of meat, allowing the product interior to remain moist. The MR-86 performs well in a wide variety of industrial applications requiring corrosion resistance, high heat flux density and low combustion velocity.

The MR-86 has a max capacity of 17,000 Btu at 3.5" w.c. and reaches a maximum emitter temperature of 1700°F. It is designed to operate using an oxygen level of 19.1%-19.3%. Its radiant output is approximately 65% infrared and 35% convective heat. The MR-86 has a turndown ratio of 2.5 to 1. Its ability to quickly cool down prevents product damage in the event of a line stoppage.

Applications:

- Food production processes



Diverse Combustion Technologies. One Reliable Source.

Operating Principles

The MR-86 emitter is made of fine porosity metal alloy foam that provides an even combustion surface and consistent air/gas flow to prevent internal flashing. The emitter is enclosed in a stainless steel frame that is welded onto the housing, and is sealed with a high temperature gasket to eliminate escape pathways and ensure optimum air/gas flow. Since this is a flat-faced burner, it can be placed close to the product, enabling faster line speeds and enhancing energy efficiency.

The all stainless steel body of the MR-86 provides resistance to heat and chemicals including those typically used in the food industry. The full perimeter weld option is available for added corrosion resistance and to create a complete seal between the frame and housing. This prohibits entry of any foreign substances, such as cleaning compounds or by-products of the manufacturing process, into the burner body.

The MR-86 burner sections can be attached to the manifold using a short, 1-1/2" or long, 2-3/8" union connector and nipple assembly. The burner sections can be mounted horizontally or vertically on a manifold.

The Selas engineers will design and supply your entire process heating system, including combustion control equipment. These systems reflect a wealth of application knowledge that has been developed over more than 60 years of infrared service to the industry. Our technology leadership can provide your company with the utmost in durability, efficiency, and cost effective process heating solutions.

Features	Benefits
Reaches full fire and peak performance in seconds	Maximizes efficiency and minimizes energy costs
Modular sections can be mounted horizontally or vertically	Wide process and installation flexibility
All stainless steel body construction	Resistance to heat and chemicals in food production
Full perimeter weld option	Prohibits entry of any foreign substances
Fine porosity metal alloy foam emitter surface	Uniform combustion surface and air/gas flow



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