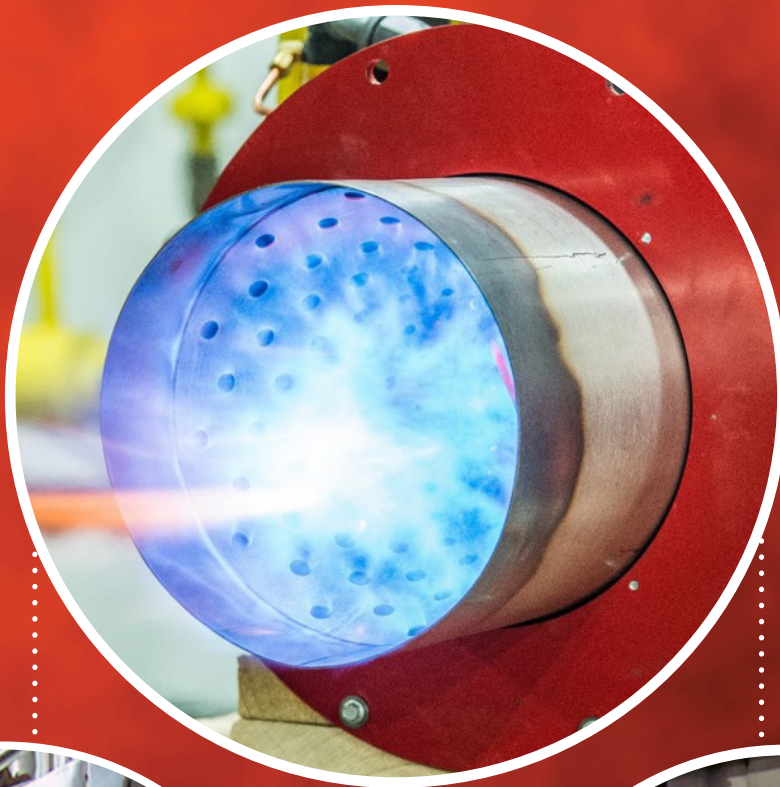




The Heat Technology Company™

Food & Baking Burner Solutions



Selas Specializes in Gas Bakery Burners and Other Food Processing Burners

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Our pipe burners and advanced TriZone bakery burners ensure efficient and even baking in regular or tunnel ovens. These oven gas burners are designed for optimal performance and safety. Selas also offers an extensive line of package burners, infrared burners and combustion components which are engineered to meet specific industrial or commercial requirements and are globally supported.

Selas is committed to delivering high-quality combustion solutions tailored to the unique needs of the bakery industry. Trust Selas burners for all your bakery oven needs, from toasting to baking, with our advanced infrared and gas technologies.



Selas Burners for Bakery & Food Applications



Tri Zone Oven Burner

The 2" 2-tube design improves heating uniformity and reduces waste.



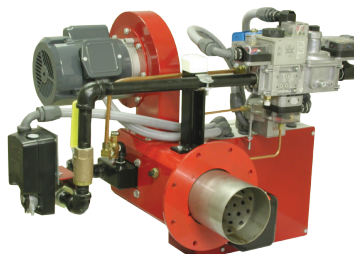
Pipe Burners

Can be utilized anywhere direct flame impingement is required.



NEW PyroFlex Oven Burner

For process temperatures up to 1500°F with staged-air combustion for low NOx.



PC Package Oven Burner

Custom designed to provide high turndown and efficient air/gas modulation.

Selas Burners for Bakery & Food Applications



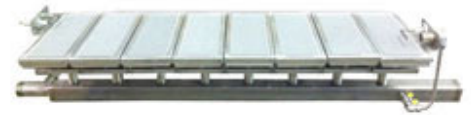
Apollo-Ray AR-86 Burner

High-radiance, infrared heating up to 22,000 BTU/hr/section. Mounts vertically or horizontally.



Apollo-Ray AR-125 Burner

Vertically or horizontally mounted infrared heat up to 30,000 BTU/hr/section.



MR-12Ni Burner

A 5" x 12" metal fiber infrared, gas-fired surface combustion burner, corrosion-resistant.



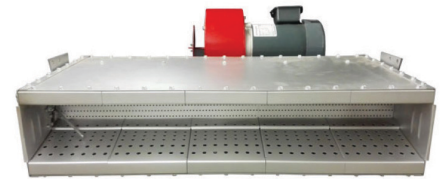
E-Class Ceramic Infrared Impingement Burners

Designed to generate intense, concentrated radiation.



TFR Immersion-Tube Package Burners

Specially designed for small bore immersion tubes in liquid tanks.



PH Linear Package Burner

Combustion air is directed across air foils to heat fresh or recirculated air in ovens, and other applications.

Selas Combustion Components For Baking & Food



BZR Flow Regulator

Rugged, large diaphragm actuated valve assembly, balanced at near zero pressure.



Flomixer™

Proportional mixing device that utilizes air pressures up to several pounds.



Multiflo Mixer™

Patented adjustable high efficiency proportional mixers.



Inspirators

Natural gas/air mixers for mixing air and gas in combustion systems.



Hijectors™

Uses high pressure gas to entrain the air needed to make a complete combustible mixture.



Redi-Pak

Self-contained blower and mixer; heat modulation and flame controls for premix burners.

For more information, call the Selas Bakery Burner Specialists at 1 (800) 523-6500.

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