

## CERAMIC TILE INFRARED BURNER

SERIES: IRCT

### DESCRIPTION

Infrared burners are designed to deliver non modulating uniform heat across the length of a porous surface. In infrared burners, gas and air are premixed within the burner body and ignited and burned on the porous surface. Properly designed infrared burners provide a constant allocation of radiant heat across the burner surface.

Ordan Thermal ceramic tile infrared burners are suitable for several applications; including food processing, baking and snack food ovens, and can also be used for drying of textiles, pulp, and paper. Ceramic tile infrared burner technology means the flame does not make way deeply into the product, a high intensity heat is delivered to the product.

These burners are an excellent means of baking, drying, browning and toasting sheeted products including flat and pita breads, taco chips, tortillas, and meat processing.

Ceramic tile burners require minimal maintenance and several lengths and BTU capacities are available.

### APPLICATIONS

- Baking Ovens
- Pita (Pocket) Bread
- Flat Breads
- Tortilla Drying
- Taco Chips Drying (prior to deep frying or continued drying)
- Meat Browning (to seal juices prior to internal cooking)
- Textile Drying
- Paper Drying
- Powder Coating (Curing & Drying)
- Space Heating



**CERAMIC TILE  
INFRARED BURNER**



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