

METALLIC FIBRE INFRARED BURNER

SERIES: MTFB

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 metallic fibre 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. Although metallic fibre 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.

Metallic fibre burners are practically maintenance free. The burners are resistant to thermal shocks and are cool to the touch within 5 seconds of burner shutdown. To be used in application where fast heat up is required, the burners are capable of delivering up to 99,000 Btu/hr/ft² (300 kW/m²).

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



**METALLIC FIBRE
INFRARED BURNER**



ORDAN THERMAL PRODUCTS LTD
Combustion Equipment & Controls for Industry
21 Amber St # 9, Markham Ontario Canada L3R 4Z3
Tel: (905) 475-9292 Fax: (905) 475-3286
www.ordanthermal.com

The information contained herein is believed to be accurate but all suggestions are made without guarantee because the conditions of actual use are beyond our control. Ordan Thermal disclaims all liability incurred in connection with the use of this data or suggestions.