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Howard

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- (54) **INFRARED ELEMENT AND OVEN**
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- (58) **Field of Search** 219/388, 395, 219/406, 408, 409, 411; 99/386, 443 C; 373/117, 128-130, 134

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(57) **ABSTRACT**

A continuous infrared oven and an infrared element therefor wherein the source and return terminals of the element are located on the same lateral side of the oven conveyor and are both accessible through the same oven side wall.

33 Claims, 5 Drawing Sheets

