



# AFOHEAT™ SELECT GRILL MARKER SPECIFICATIONS

**CUSTOM DESIGN. PREMIUM GRILLING.  
SAFE OPERATION.**

Our continuous Afoheat™ Select Grill Marker is equipped with gas-powered direct flame technology. Safe CE Compliant design has led to installations around the world for a variety of applications including roasting and searing of both bulk and convenience foods. At the core of the design concept is customization. Each machine is designed and built specifically around the customer's needs. Our Grill Marker is perfect for processors looking for premium grilling technology that is flexible and compact. Use as a standalone solution or integrate the grill marker into any continuous thermal processing line. The control system adjusts the power to each burner independently and even adjusts the temperature of the grill marker for precision results in natural color and enhanced flavor profile. Better Process...Better Food®.

## FEATURES

- CUSTOMIZABLE BRANDING PATTERNS AND PITCHES INCLUDE FLOATING RINGS, HASH, DIAMOND, OR SOLID ROLLER MARKS
- MAINTAIN CONSISTENT MARKER TEMPERATURE OF 395° F (200° C) TO 1,300° F (700° C)
- STAINLESS STEEL RINGS ARE HEAT RESISTANT TO 2,192° F (1,200° C)
- MOTORIZED HEIGHT REGULATION WITH LASER SENSOR
- FLASH BACK SAFETY SYSTEM
- REMOVABLE CONVEYOR FOR EASY CLEANING
- MACHINE-MOUNTED PREWIRED CONTROLS
- CREATE, EDIT, AND STORE RECIPES
- SELF-CLEANING BURNERS (PYROLYSIS)
- PREASSEMBLED AND TESTED, INSTALLATION READY
- ANGLED SURFACES FOR WATER RUNOFF
- CE COMPLIANT OPEN HYGIENIC DESIGN
- REMOVABLE DRIP TRAYS FOR EASY SANITATION
- ADJUSTABLE BELT WASH
- EWON FOR REMOTE DATA LOGGING

FEATURES	TECHNICAL SPECIFICATIONS (per zone)
Zone Length	4' (1,250 mm) long; Modular design
Belt Width*	24" (600 mm), 40" (1,000 mm) wide *Custom widths from 8" (200 mm) to 72" (1,800 mm)
Conveyor Height	40" (990 mm); Min. 38-¾" (985 mm); Max. 42-½" (1,080 mm)
Conveyor Speed	Up to 50' (15 m) per minute
Product Clearance	4-½" (115 mm) max.
Burner kW*	56 kW = 191,079 BTU (up to 40") at 100% burner capacity 72 kW = 245,675 BTU (over 40") at 100% burner capacity *Most recipes utilize only 30-80% of the burner capacity
Gas Consumption per Zone	Natural gas 5.6 or 7.2 Nm³/hour/burner; LPG 2.07 or 2.67 m³/hour/burner
Gas Supply	Natural gas or LPG; 1-½" (38 mm) BSP; 100 mbar at machine
Electrical Supply	2" (51 mm) BSP (female); Power cable req. +N+PE 5G6 (fusible): USA: 480V AC, 3 Ph, 60 Hz EUR: 400V AC, 3 Ph, 50 Hz
Fans per Zone	1 qty; 4.5/7.5/11 kW, depending on the number of burners
Exhaust per Zone	1 x 5,901 CFM (10,027 m³/hr) max.; Inside diameter 16" (400 mm); Outside diameter 18" (450 mm); Cables req. 2 x LIYY 4G 0.75 mm; 1 x LIYCY 5G 4 mm²
Drains per Zone	2 x 1-½" (40 mm) BSP male; Note, adjustable height (up/down)
Water Supply	1 x ¾" (19 mm) BSP male; Belt wash nozzles 8 x 1.2 l/min. at 3 bar
Steam Supply	2 x 1" (25 mm) BSP or NW25 male; Customer provides 2 x ½" (12 mm) BSP or NW15 (female) for fire suppression; 2 x PT100 included for exhaust
Ethernet (EWON)	1 x Ethernet cable CAT6 for remote monitoring



## REMOVABLE PRODUCT CONVEYOR IN SANITATION POSITION

### OPTIONAL FEATURES

- DIRECT FLAME BURNER(S) FOR PRE-DRYING WET PRODUCT
- INTEGRATED PRODUCT FLIP
- ADJUSTABLE TRANSFER NOSE EXIT CONVEYOR
- EXHAUST FAN (REQUIRED) WITH REMOVABLE FAT SEPARATOR
- FIRE SUPPRESSION SYSTEM
- ALLEN-BRADLEY OR SIEMENS CONTROLS AVAILABLE



HYGIENIC CABLE MANAGEMENT



INTEGRATED BELT WASH



HYGIENICALLY DESIGNED SLOPED SURFACES FOR WATER RUNOFF



REMOVABLE FAT SEPARATOR



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