



AFOHEAT™ SELECT INFRARED ROASTER

SPECIFICATIONS

CUSTOM DESIGN. PREMIUM GRILLING. SAFE OPERATION.

Our Afoheat™ Select Infrared Roaster is a continuous grill equipped with gas-powered infrared 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 Infrared Roaster is perfect for processors looking for premium grilling technology that is flexible and compact. Use as a standalone solution or integrate the Infrared Roaster into any continuous thermal processing line. The control system adjusts the power to each burner independently for precision results in natural color and enhanced flavor profile. Better Process...Better Food®.

FEATURES

- INFRARED SEAR, ROAST, BROWN, OR GRILL
- TOP INFRARED WITH OPTIONAL BOTTOM FLAME
- BURNER PRESSURE CONTROL AND INFRARED MONITORING
- FLASH BACK SAFETY SYSTEM
- REMOVABLE CONVEYOR FOR CLEANING
- MACHINE-MOUNTED PREWIRED CONTROLS
- CREATE, EDIT AND STORE RECIPES
- SELF-CLEANING BURNERS (PYROLYSIS)
- PREASSEMBLED AND TESTED, INSTALLATION READY
- ANGLED SURFACES FOR WATER RUNOFF
- CONSTANT WATERFLOW PREVENTS GREASE BUILDUP
- CE COMPLIANT DESIGN
- REMOVABLE DRIP TRAYS
- ADJUSTABLE BELT WASH
- EWON FOR REMOTE DATA LOGGING

FEATURES	TECHNICAL SPECIFICATIONS (per zone)
Zone Length	3.2' (1,000 mm) L; Modular design
Belt Width*	12" (300 mm), 16" (400 mm), 24" (600 mm), 40" (1,000 mm) W <i>*Custom widths from 8" (200 mm) to 72" (1,800 mm)</i>
Conveyor Height	40" (990 mm); Min. 38.7" (985 mm); Max. 42.5" (1,080 mm)
Conveyor Speed	Up to 65' (or 20 m) per minute
Product Clearance	4-½" (115 mm) max.; ¾" (20 mm) min.
Burner kW*	46 kW = 156,957 BTU (up to 40") 100% burner capacity <i>*Most recipes utilize only 30-80% of the burner capacity</i>
Surface Burner	Max. 0.3 m²
Gas Consumption per Zone	Natural gas 4.6 Nm³ / hour/burner; LPG 1.7 m³/hour/burner
Gas Supply	Natural gas or LPG; 1-½" (40 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; 3 kW for max. 3 burners
Exhaust per Zone	1 x 5,901 CFM (10,027 m³/hr) max.; Inside diameter 12" (300 mm); Outside diameter 14" (350 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

OPTIONAL FEATURES

- BOTTOM FLAME BURNERS UNDER BELT
- INTEGRATED GRILL MARKER WITH RECIPE CONTROL FROM 395° F (200° C) TO 1,300° F (700° C)
- INTEGRATED PRODUCT FLIP
- MOTORIZED HEIGHT REGULATION CONVEYOR WITH LASER SENSOR
- TRANSFER NOSE EXIT CONVEYOR
- EXHAUST FAN (REQUIRED) WITH REMOVABLE FAT SEPARATOR
- FIRE SUPPRESSION SYSTEM
- ALLEN-BRADLEY OR SIEMENS CONTROLS AVAILABLE



REMOVABLE PRODUCT CONVEYOR IN SANITATION POSITION



HYGIENIC CABLE MANAGEMENT



INTEGRATED BELT WASH



HYGIENICALLY DESIGNED SLOPED SURFACES FOR WATER RUNOFF



REMOVABLE FAT SEPARATOR



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