

Infrared Roasting

The Afoheat™ Select Infrared Roaster is known for adding value to meat and poultry, fish, vegetables and bakery goods with its continuous infrared roasting capabilities. Through a combination of infrared radiation and classic convective heat, heat is evenly transferred to the product for superior roasting results. Both methods of heat transfer are fully adjustable and controllable.



Afoheat™ Select Infrared Roaster

FEATURES/BENEFITS:

- Adjustable belt speed
- Custom-built for required capacity
- Adjustable belt height (electrical or manual)
- Adjustable burner power (infrared intensity)
- Adjustable convectional heat (by PID regulation)
- Short grilling times results in no increases of the core temperature
- Minimal weight loss
- Low energy consumption due to the Afoheat pre-mix burner control
- Standard belt widths of 300, 600, 1000mm. Custom belt widths also available.
- Multiple parameters for product versatility
- Removable conveyor for easy cleaning and maintenance
- Processes raw, cooked, chilled or frozen product
- Can be installed in line with other cooking equipment
- Fully insulated oven for minimal heat radiation
- Equipped with a fat separator to prevent fire and control odor
- Superior hygienic design
- Option to add infrared side burners and gas flame bottom burners
- Option to add grill marker



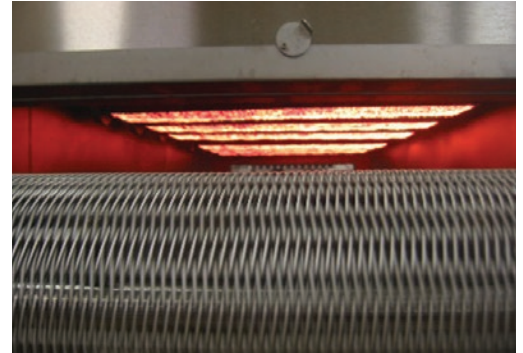
OPTIONAL FEATURES:

- Belt brush with continuous washing system for reduced water consumption
- Height regulation of the belt by encoded motors with position detection
- “Easy Transfer” belt prevents products from sticking to conveyor
- Remote access via Internet
- Spray unit for liquid applications such as caramel, oil, paprika flavoring, etc.
- Rolling conveyor for continuous turning of round products such as meatballs, sausages, deli logs, etc.
- Flip system guarantees perfect turning of the product so both sides can be grilled continuously
- eWon System for permanent software support and assistance

ACCESSORIES:



Infrared Top and Side Burners



Infrared Top Burner



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A DURAVANT COMPANY

4780 NW 41st St, Ste. 100 • Riverside, MO 64150

Tel 913.888.3333 | Toll Free 800.862.7536 | Fax 913.888.6440 | email: sales@marlen.com | www.marlen.com



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