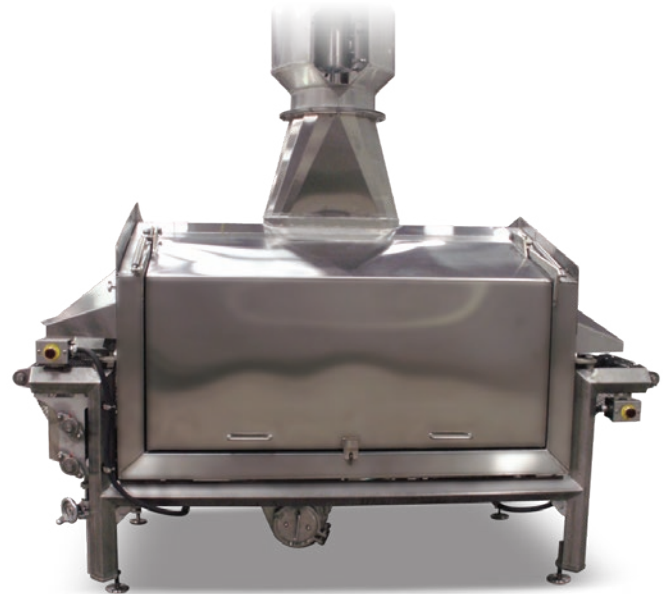


Flame Grill: Mini 24"

Our Afoheat™ Flame Grill series offers searing, roasting, and bar marking solutions with gas-powered direct flame technology and integrated optional bar markers. Through multiple adjustable ribbon burners our Flame Grills offer a truly flame seared product with maximum cooking efficiency and flexibility, along with improved yields and a boost in product quality.

The Mini 24" Flame Grill is designed for processors with capacity requirements ranging from 750-1,800 lbs (500-815 kg) / hr.



Afoheat™ Flame Grill Mini 24"

Benefits/Features:

- Direct flame completely envelops the product to rapidly seal in moisture
- Eight independently controlled burners allow for complete control of color development across the product and between (optional) grill marks
- Small footprint, comparatively large throughput
- Flexibility across product applications to grill, bar mark, braise, roast, and color
- Can be used as a standalone unit for simple searing or integrate into a full-cook processing line
- Easy to use HMI screen allows for recipe creation for consistent results, every time
- Built to USDA accepted sanitary design standards
- CE compliant



Our Flame Grills are designed to be placed prior to the cooking apparatus. This allows the direct flame to rapidly sear in juices that would otherwise be lost, while also improving color and flavor profiles of the product. By placing the grill first, the energy required for bar marking contributes to the cooking process, improving overall plant and line efficiency. Our unique heat shield design intensifies heat in the product zone, maximizing capacity and minimizing energy use.

Individual burners can be set "on" or "off" and adjustments can be made to their flame angle, intensity, and distance from the product, to meet exact specifications. Meanwhile the integrated bar marker has three settings: up, down, or neutral.

Interchangeable belts and bar markers provide users with maximum flexibility, to run large whole products or diced products on the same machine with varying char marking patterns.

Product Specifications:

Model	Belt Width	Burners	Capacity Range	Machine Length	Machine Width	Machine Height	Machine Weight
Mini 24"	24" 600 mm	8	750-1,800 lbs/hr 500-815 kg/hr	8.58' 2.62 m	5' 1.52 m	5.17' 1.57 m	1,750 lbs 800 kg

Utility Specifications:

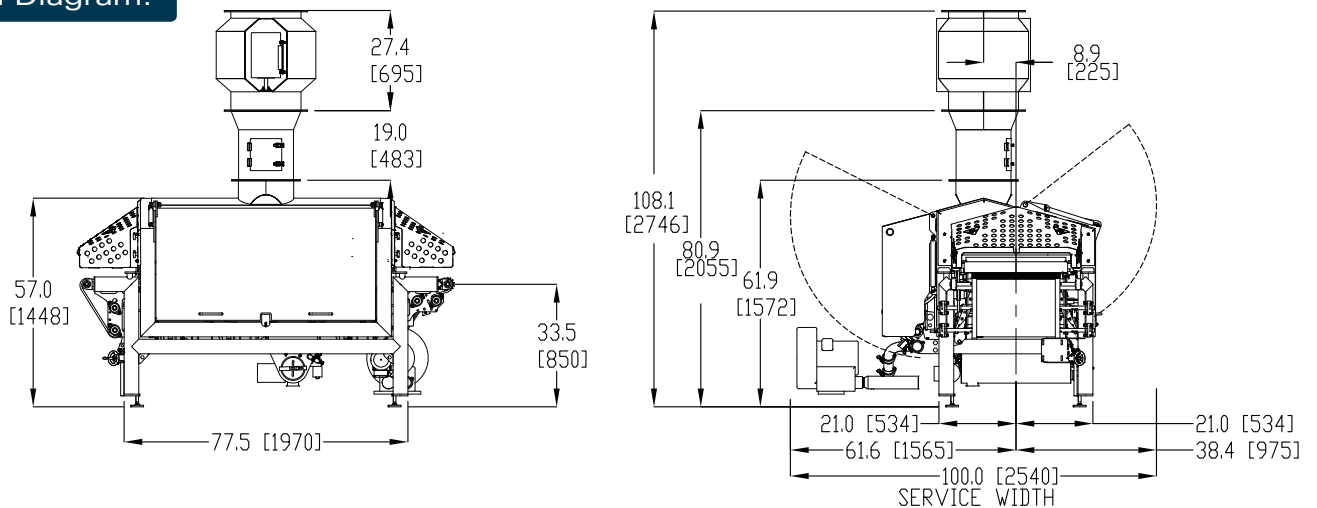
Model	Electrical Power Utilities	Gas Utilities	Drains	Extraction	Cleaning Water
Mini 24"	USA: 480 VAC, 3 Ph, 40 Amp, 60 Hz EUR: 380 VAC, 3 Ph, 50 Amp, 50 Hz AUS: 415 VAC, 3 Ph, 46 Amp, 50 Hz	Up to 1.75 MBTU/Hr at 2 PSI (7 PSI max); 1.25" NPT	Overflow – 3" (75 mm) Sanitary	19" (483 mm) Outlet; Up to 6000 CFM (170 m³/min) Total	1/2" (12 mm) NPT inlet; Up to 90 GPH (340 liter/hr)

Accessories:

- Preheat extension to achieve double sided bar marking in one pass, must be added at the time of purchase
- Charcoal trays
- Steam impingement manifolds
- Discharge roller bar to prevent products from sticking to the belt
- Rod, wire, or mesh belt
- Standard, diamond, branded, or solid bar marker
- Infeed or outfeed belt extension



Technical Diagram:



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