

Infrared Tunnel - Mini

Our Infrared Tunnels offer roasting and browning solutions paired with pasteurization benefits with electric-powered infrared technology. Two shapes of elements ensure equal exposure to the product on all sides for rapid, uniform coloring with minimal weight loss. Ideal for enhancing the color and shelf life of cooked and chilled deli meats.

The Mini Infrared Tunnel is designed for processors with capacity requirements of four to eight pieces per minute.



Afoheat™ Infrared Tunnel - Mini

Benefits/Features:

- Accomplishes browning effects and surface pasteurization in less than one minute
- Independent control of top and bottom elements account for color variation due to distance from infrared to product
- Small footprint, comparatively large throughput
- Achieves a 3-log reduction in *Listeria Monocytogenes*
- Can be used as a standalone unit for simple surface pasteurization or integrated with the Afosmoke™ for smoking, browning, and pasteurization in under two minutes
- Easy to use HMI screen allows for recipe creation for consistent results, every time
- Built to USDA accepted sanitary design standards
- CE compliant

Our Infrared Tunnels are designed to be integrated after product is already cooked and chilled. This allows the infrared tunnel not only to brown the product, but also achieve surface pasteurization. With residence times varying from 15-60 seconds the core temperature of the product is not affected by radiant heat and is ready for immediate packaging.

For enhanced color development coupled with surface

pasteurization, the Infrared Tunnel can be installed in-line with the Afosmoke.™ Choosing this alternative smoking method allows deli meats with standard smoking times of 6-12 hours and 8-12% yield loss to be smoked* in less than two minutes, with less than 2% yield loss, while achieving a 3-log reduction in *Listeria Monocytogenes*.

**Note: Product must first be cooked and chilled*



Product Specifications:

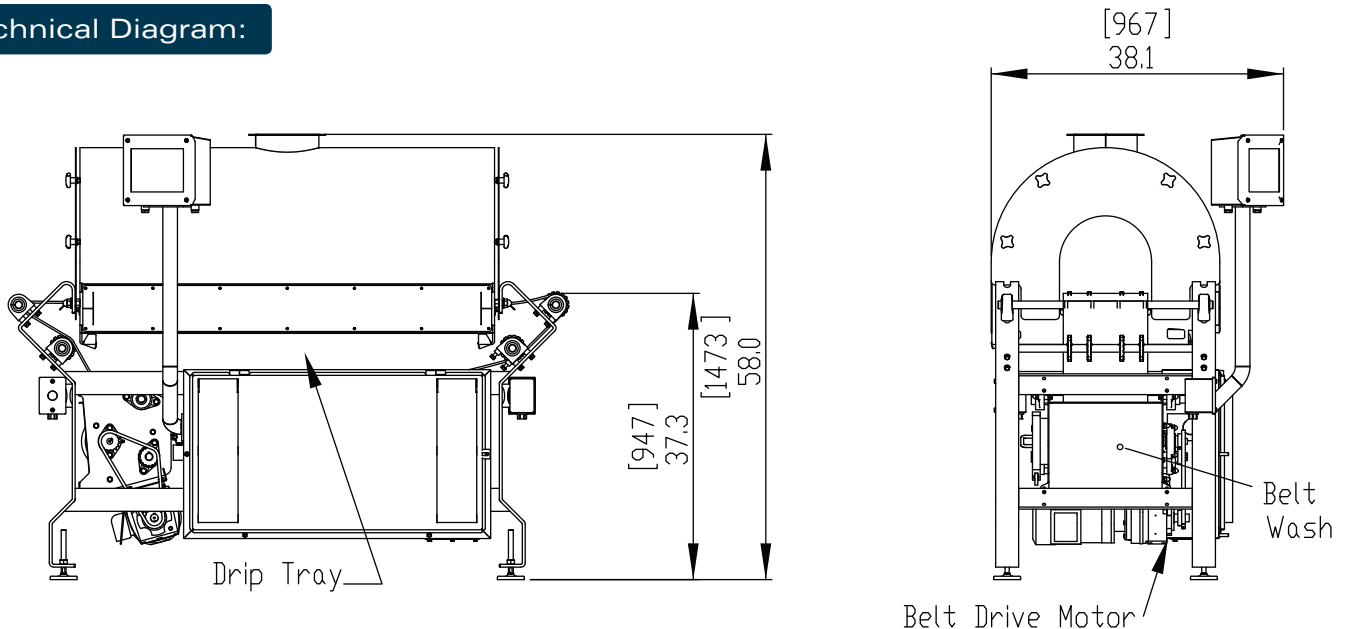
Model	Belt Width	Capacity Range	Machine Length	Machine Width	Machine Height	Machine Weight
Mini	11" 280 mm	4 – 8 pieces / minute	6' 1.83 m	3.17' 0.97 m	4.83' 1.47 m	850 lbs 385 kg

Utility Specifications:

Model	Electrical Power Utilities	Water	Drains	Exhaust
Mini	USA: 480 VAC, 3 Ph, 50 Amp, 60 Hz EUR: 380 VAC, 3 Ph, 60 Amp, 50 Hz AUS: 415 VAC, 3 Ph, 60 Amp, 50 Hz	1/2" (12 mm) NPT main supply	2.5" (75 mm) Sanitary Clamp	Up to 900 CFM at ½" WC or 25 m ³ /minat 1.25 millibar 8" (200 mm) Flange



Technical Diagram:



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