

AFOHEAT™ 60" FLAME GRILL

SPECIFICATIONS

STANDARD DESIGN. COMPACT FOOTPRINT. FLEXIBLE OPERATION.

Our Afoheat™ Flame Grill is a continuous grill equipped with gas-powered direct flame technology and an interchangeable grill marker. The Flame Grill is designed for a variety of applications including roasting, searing and grill marking of both bulk and convenience foods. At the core of the design concept are standardized models with a compact footprint and are perfect for processors looking for flexible grilling technology. Our Flame Grill can be used as a standalone solution or integrated into any continuous thermal processing line. The control system turns burners on-off independently. Manual adjustments can be made to the burner angle, height, and gas air mixture to optimize product color and enhance flavor profile. Better Process...Better Food®.

FEATURES

- FLAME SEAR, ROAST, BROWN, OR GRILL MARK
- INTERCHANGEABLE GRILL MARKER
- INDEPENDENT BURNER CONTROL (ON/OFF)
- TOP AND BOTTOM FLAME
- PILOT LIGHT FOR BURNER IGNITION
- CREATE, EDIT, AND STORE RECIPES
- SELF-CLEANING BURNERS (PYROLYSIS)
- REMOVABLE DRIP PANS FOR CLEANING
- INLINE BELT WASH
- EXHAUST FAN & Y DUCT EXTRACTION ASSEMBLY
- OVERHEAT PROTECTION SYSTEM
- FREESTANDING CONTROL PANEL ENCLOSURE
- DOOR SAFETY SWITCHES
- PREASSEMBLED AND TESTED, INSTALLATION READY
- EWON FOR REMOTE DATA LOGGING

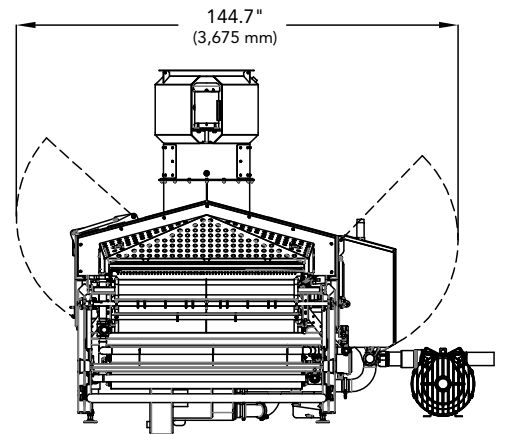
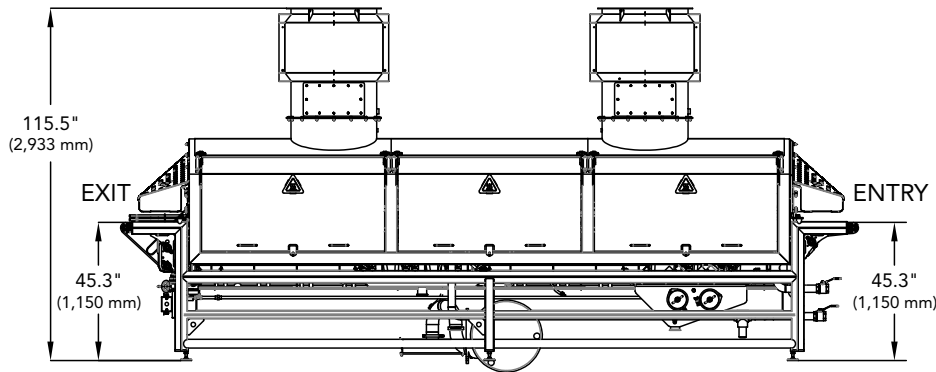
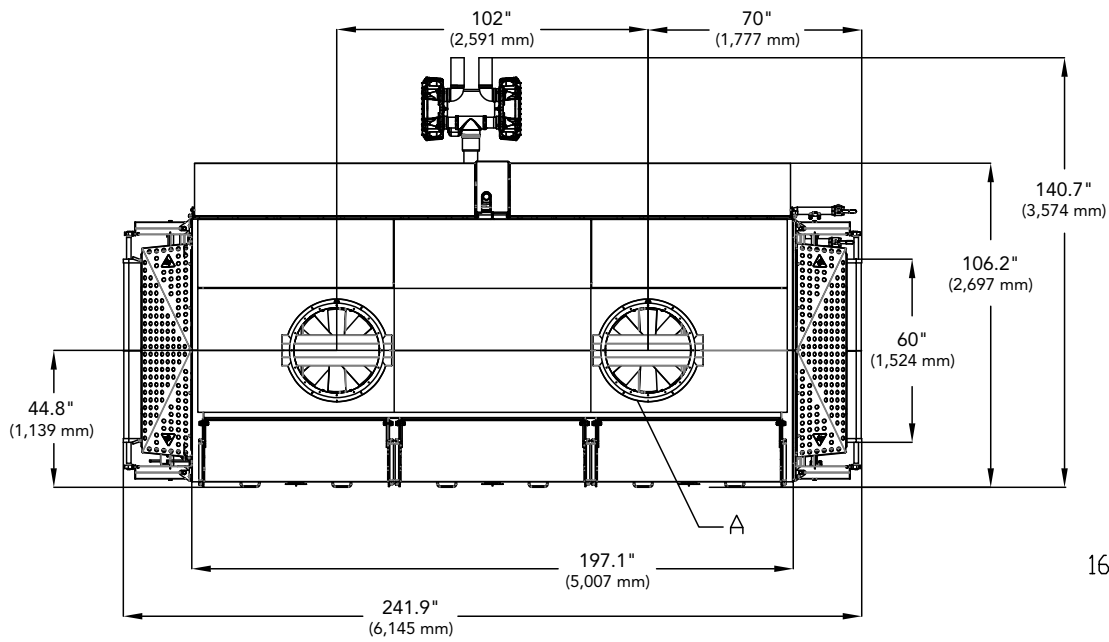
OPTIONAL FEATURES

- STEAM IMPINGEMENT
- ROD, WIRE, OR WOVEN MESH BELT DESIGN
- PRODUCT TRANSFER ROLLER OR SCRAPER
- INFEED AND DISCHARGE EXTENSIONS
- UL CONTROL PANEL AND ENCLOSURE



FEATURES	TECHNICAL SPECIFICATIONS (24 Burners)
Footprint	20.17' (6.15 m) L x 12.08' (3.68 m) W x 9.62' (2.93 m) H
Belt Width	60" (1.5 m)
Conveyor Height	45.3" (1.15 m)
Conveyor Speed	15-120 seconds dwell time average; Up to 80' (24 m) per minute
Product Clearance	Up to 5" (127 mm)
Gas Supply*	Up to 10.2 MBTU/Hr @ 2 PSI (7 PSI max.); 2" (50 mm) NPT or 2,500 kW/hr @ 344 mbar (485 mbar max.) 50 mm <i>*Most recipes utilize only 30-80% of the burner capacity</i>
Electrical Supply	USA: 480V AC, 3 Ph, 75 Amp max., 60 Hz (~34 Amp usage) EUR: 380V AC, 3 Ph, 95 Amp max., 50 Hz (~43 Amp usage)
Extraction	2 x 28" (2 x 711 mm) outlet; Up to 14,000 CFM (396 m³/min.) total
Drains	Belt wash – 3" (75 mm) sanitary – overflow Drip pan – 1.5" (40 mm) – overflow
Water Supply	½" (12 mm) NPT inlet; Up to 60 GPH (227 liter/hr)
Steam Supply	¾" NPT (20 mm) inlet 15 psi (1,034 mbar) 150 lbs/hr (70 kg/hr) for the Overheat Protection System
Ethernet (EWON)	1 x Ethernet cable CAT6 for remote monitoring

TECHNICAL SPECIFICATIONS



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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