

# AFOHEAT™ MINI FLAME GRILL

## SPECIFICATIONS

**STANDARD DESIGN. COMPACT FOOTPRINT.  
FLEXIBLE OPERATION.**

Our Afoheat™ Mini Flame Grill is a continuous grill equipped with gas-powered direct flame technology and an interchangeable grill marker. Our Mini 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 is a standardized model with a compact footprint and is perfect for processors looking for flexible grilling technology. Use as a standalone solution or integrate 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 the product color and 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
- MACHINE-MOUNTED PREWIRED CONTROLS
- CREATE, EDIT, AND STORE RECIPES
- SELF-CLEANING BURNERS (PYROLYSIS)
- REMOVABLE DRIP PANS FOR CLEANING
- INLINE BELT WASH
- EXHAUST FAN WITH OVERHEAT PROTECTION SYSTEM
- DOOR SAFETY SWITCHES
- PREASSEMBLED AND TESTED, INSTALLATION READY
- EWON FOR REMOTE DATA LOGGING

### OPTIONAL FEATURES

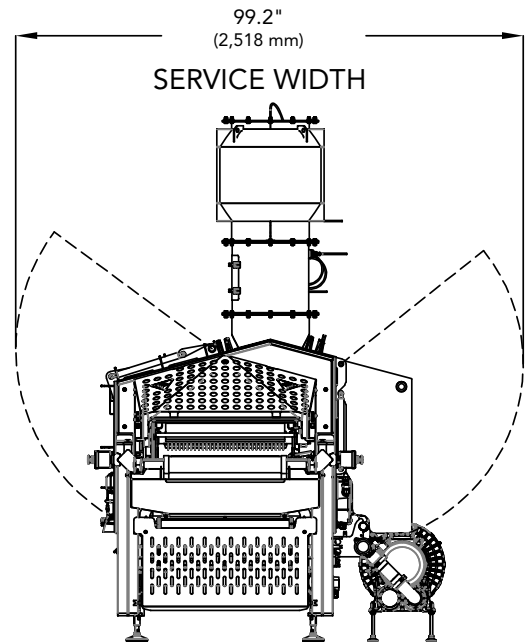
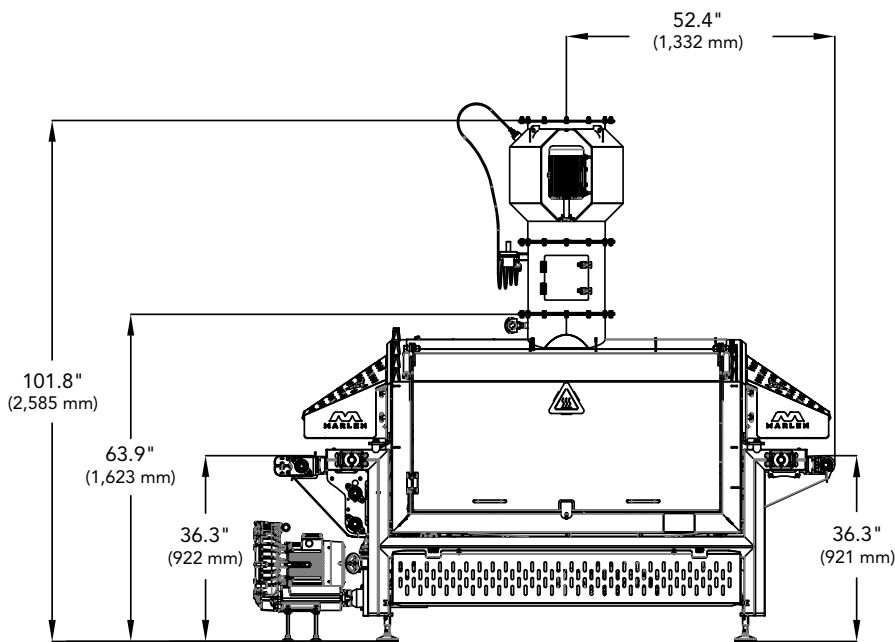
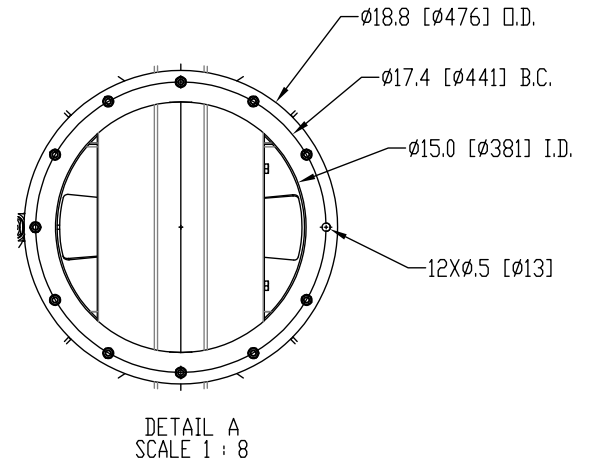
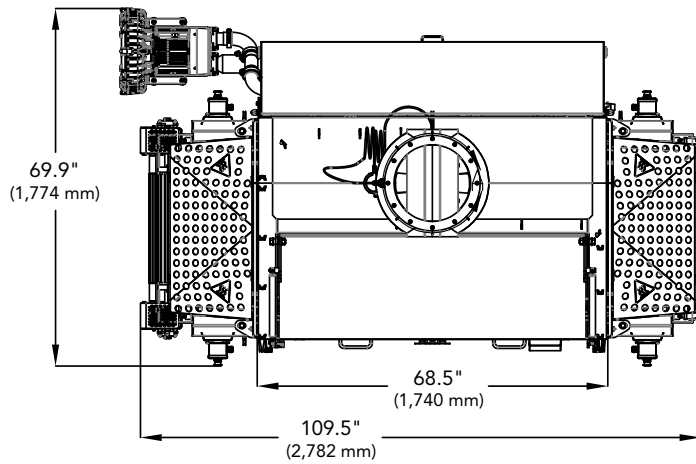
- BELT PREHEATER FOR DOUBLE-SIDED GRILL MARKING
- STEAM IMPINGEMENT
- ROD, WIRE, OR WOVEN MESH BELT
- PRODUCT TRANSFER ROLLER OR SCRAPER
- INFEEED & DISCHARGE EXTENSIONS
- UL CONTROL PANEL AND ENCLOSURE

#### FEATURES

#### TECHNICAL SPECIFICATIONS

Footprint	9.08' (2.76 m) L x 8.25' (2.51 m) W x 8.5' (2.59 m) H
Belt Width	24" (600 mm) overall; 22" (558 mm) useable
Conveyor Height	33.5" (850 mm)
Conveyor Speed	15-120 second dwell time average; Up to 80' (24 m) per minute
Product Clearance	Up to 5" (127 mm)
Gas Supply	Up to 1.75 MBTU/Hr @ 2 PSI (7 PSI max.); 1.25" NPT <i>*Most recipes utilize only 30-80% of the burner capacity</i>
Electrical Supply	USA: 480V AC, 3 Ph, 30 Amp, 60 Hz EUR: 380V AC, 3 Ph, 35 Amp, 50 Hz
Extraction	15" (381 mm) outlet; Up to 3,500 CFM (120 m³/min.) total outlet; Up to 6,000 CFM (170 m³/min.) total
Drains	Overflow – 3" (75 mm) sanitary
Water Supply	½" (12 mm) NPT inlet; Up to 90 GPH (340 liter/hr)
Steam Supply	1" NPT (25 mm) inlet 150 lbs/hr (70 kg/hr) Overheat Protection System If equipped with Steam Impingement Option: 1.25" NPT (32 mm) inlet 650 lbs/hr (295 kg/hr) @ 40 PSI (3 bar)
Ethernet (EWON)	1 x Ethernet cable CAT6 for remote monitoring

## TECHNICAL SPECIFICATIONS



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