

AFOHEAT™ DUAL-LANE INFRARED PASTEURIZER

SPECIFICATIONS

STANDARD DESIGN. COMPACT FOOTPRINT. FLEXIBLE OPERATION.

Our Afoheat™ Infrared Pasteurizer is a continuous grill equipped with patented electric infrared technology. The flexibility of our design has led to installations for a variety of applications including pre-package pasteurization and surface treatment of both bulk and convenience foods. At the core of the design concept is standardized models with a small footprint. Our Infrared Pasteurizer is perfect for processors looking for electric infrared technology that is flexible and compact. Use as a standalone solution or integrate into any continuous thermal processing line. The control system adjusts the power to top, side and bottom burners independently for precision results in natural color and enhanced flavor profiles. Better Process...Better Food®.



FEATURES

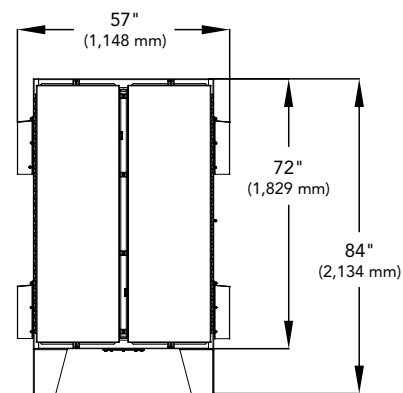
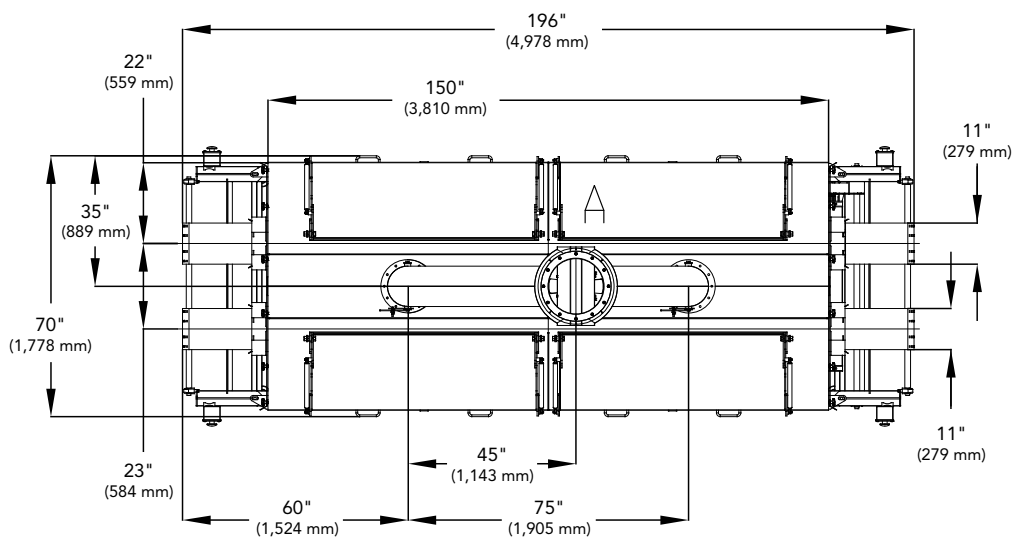
- PASTEURIZE, SEAR, ROAST, BROWN, OR GRILL
- INFRARED HEATS PRODUCT ON TOP, SIDES, AND BOTTOM
- INDEPENDENT BOTTOM INFRARED CONTROL
- REMOVEABLE HEAT SHIELDS
- CREATE, EDIT, AND STORE RECIPES
- PREASSEMBLED AND TESTED, INSTALLATION READY
- REMOVABLE DRIP TRAYS FOR EASY SANITATION
- INLINE BELT WASH
- DOOR SAFETY SWITCHES
- EXHAUST FAN AND DUCT ASSEMBLY
- EWON FOR REMOTE DATA LOGGING
- US PATENT 6,867,392 B1

OPTIONAL FEATURES

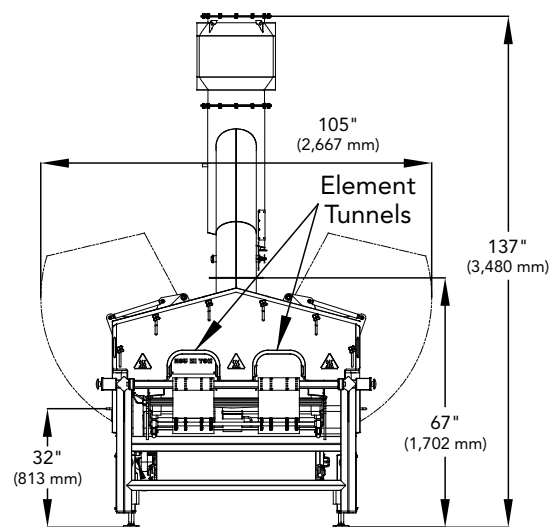
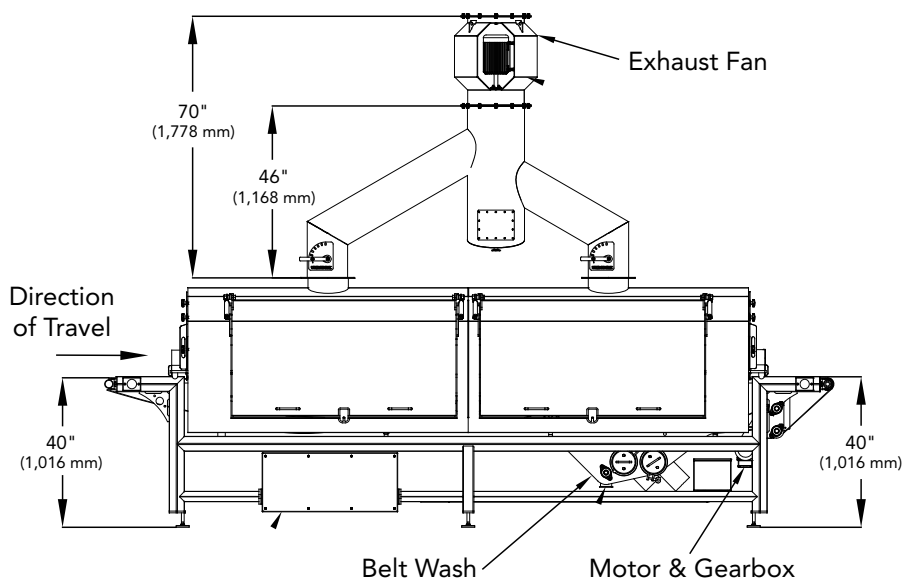
- INFEED AND DISCHARGE EXTENSIONS
- UL CONTROL PANEL AND ENCLOSURE
- CE GUARDING

FEATURES	TECHNICAL SPECIFICATIONS
Footprint	16.3' (4.98 m) L x 8.75' (2.66 m) W x 11.41' (3.47 m) H
Conveyor	Two lanes; each 11" (280 mm) W
Conveyor Speed	15-120 seconds average. Up to 65' (20 m) per minute
Product Clearance	Up to 8" (200 mm)
Electrical Supply	USA: 480V AC, 200 AMP, 3PH, 60 Hz AUS: 415V AC, 230 AMP, 3PH, 50Hz EUR: 380V AC, 250 AMP, 3PH, 50 Hz
Water Supply	½" (12 mm) NPT main supply, 60 GPH
Drain	3" (75 mm) sanitary clamp
Exhaust	Up to 900 CFM at ½" (12 mm) WC or 25 m³/min at 1.25 millibar 8" (200 mm) flange
Extraction Utility	2 x 10.625" (270 mm) Outlet; Y Duct w/15" (381 mm) Fan; Up to 3,500 CFM (99 m³/min.) Total

TECHNICAL SPECIFICATIONS



Standalone Control Panel
(Dimensions may vary)



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