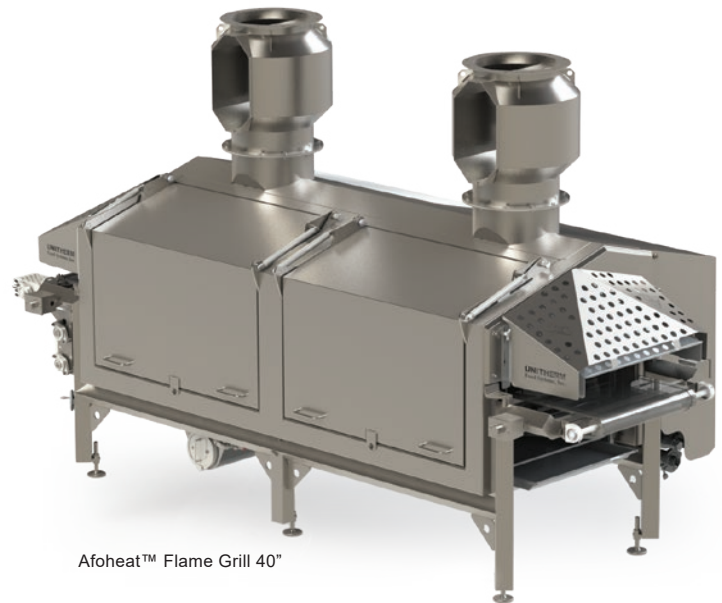


Flame Grill: 40"

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 40" Flame Grill is designed for processors with capacity requirements ranging from 3,000-5,000 lbs (1,350-2,250 kg) / hr.



Afoheat™ Flame Grill 40"

Benefits/Features:

- Direct flame completely envelops the product to rapidly seal in moisture
- Twelve 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
40"	40" 1000 mm	12	3,000-5,000 lbs/hr 1,350-2,250 kg/hr	19.36' 5.9 m	7.05' 2.15 m	6.39' 1.95 m	7500 lbs 3400 kg

Utility Specifications:

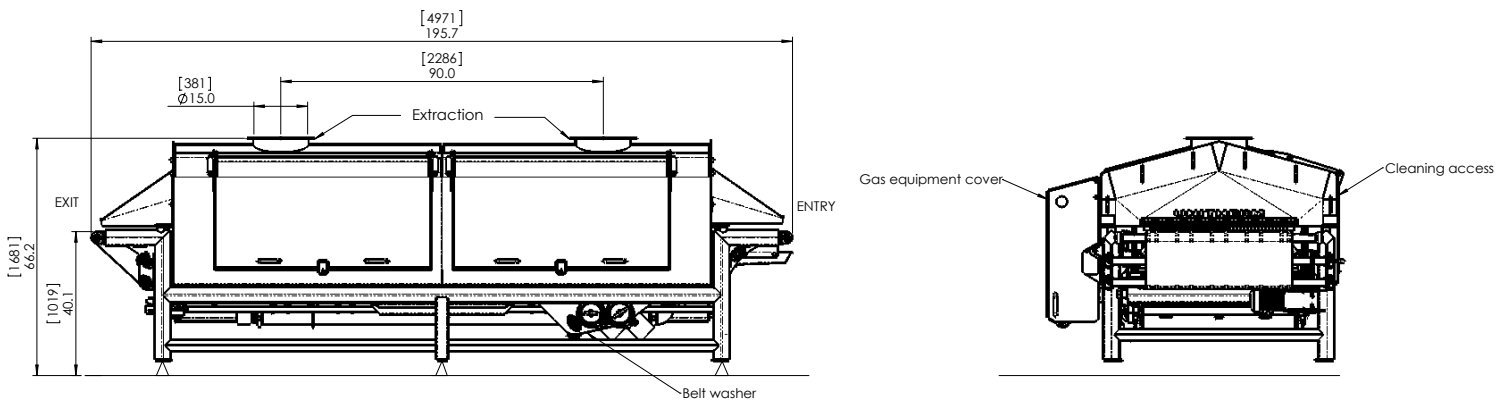
Model	Electrical Power Utilities	Gas Utilities	Drains	Extraction	Cleaning Water
40"	USA: 480 VAC, 3 Ph, 50 Amp, 60 Hz EUR: 380 VAC, 3 Ph, 65 Amp, 50 Hz AUS: 415 VAC, 3 Ph, 58 Amp, 50 Hz	Up to 3.6 MBTU/Hr at 2 PSI (7 PSI max); 1.25" (30 mm) NPT	Overflow – 3" (75 mm) Sanitary	2 x 15" (2 x 380 mm) Outlet; Up to 7000 CFM (100 m ³ /min) Total	1/2" (12 mm) NPT inlet; Up to 200 GPH (756 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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