Flame Peeler: 24”

Our Flame Peelers use gas-powered direct flame technology to gently roast, char, peel and pasteurize as needed, with minimal yield loss. Flame Peelers are intended for produce applications such as roasting bell peppers, charring tomatillos, peeling onions, and more.

The 24” Flame Peeler is designed for processors with capacity requirements ranging from 6500-11,000 lbs (2,950-4,990 kg) / hr.

Afoflame Peeler 24”

Benefits/Features:

- Direct flame completely envelops the product to gently peel, roast, and char
- Twelve independently controlled burners allow for complete control of color development across the belt
- Small footprint, comparatively large throughput
- Flexibility across product applications to roast, peel, char, and pasteurize
- Easy to use HMI screen allows for recipe creation for consistent results, every time
- Built to USDA accepted sanitary design standards
- LPG or Natural Gas
- CE compliant

Our Flame Peelers are designed to offer an alternative to rotary drum roasters to improve processing times and yields. Unlike traditional tumbling methods, the Flame Peeler gently conveys the product through multiple adjustable ribbon burners to ensure product integrity, offering improved yields and product quality. 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 flame angle, intensity, and distance from the product, to meet exact specifications. Users also have complete control over belt speeds, or residence times, to dial in targeted roasting profiles, typical residence times vary from 20-60 seconds.

This patented process for flame peeling onions provides a 5-log reduction in Listeria innocua. Rather than using traditional methods of “top” and “tailing” onions, this method uses flame to burn off the outer thin layers without damaging the meaty layers, resulting in approximately 3% yield loss. The result, a surface pasteurized product with minimal yield loss.

AFO heat
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Product Specifications:

Model	Belt Width	Burners	Capacity Range	Machine Length	Machine Width	Machine Height	Machine Weight
24"	24" 600 mm	12	6,500-11,000 lbs/hr 2,950-4,990 kg/hr	15.08' 4.6 m	6.41' 1.95 m	5.16' 1.57 m	2,200 lbs 1000 kg

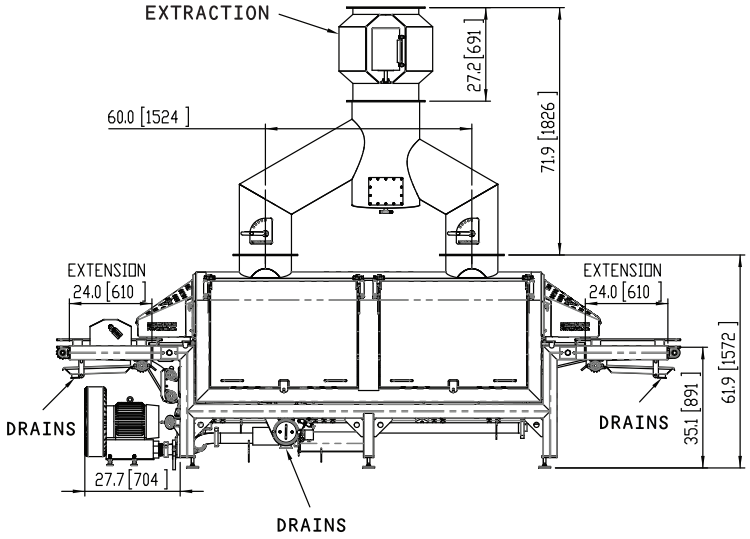
Utility Specifications:

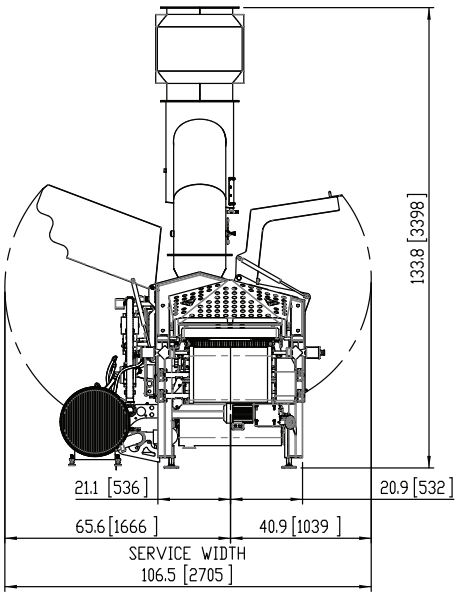
Model	Electrical Power Utilities	Gas Utilities	Drains	Extraction	Cleaning Water
Mini 24"	USA: 480 VAC, 3 Ph, 50 Amp, 60 Hz EUR: 380 VAC, 3 Ph, 63 Amp, 50 Hz AUS: 415 VAC, 3 Ph, 57 Amp, 50 Hz	Up to 1.95 MBTU/Hr at 2 PSI (7 PSI max); 2" (25 mm) NPT inlet	Beltwash - 3" (75 mm) Sanitary	2x15" (381 mm) Outlet	1/2" (12 mm) NPT inlet; Up to 90 GPH (340 liter/hr)

Accessories:

- Charcoal trays
- Steam impingement manifolds
- Rod, wire, or mesh belt
- Infeed or outfeed belt extension
- Water Spray Bar

Technical Diagram:





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