



AFOHEAT™ 40" 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. Use as a standalone solution or integrate the flame grill 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

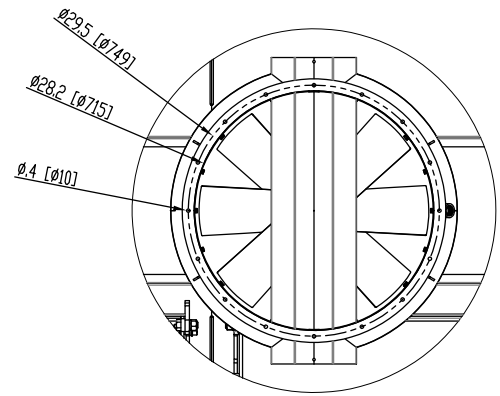
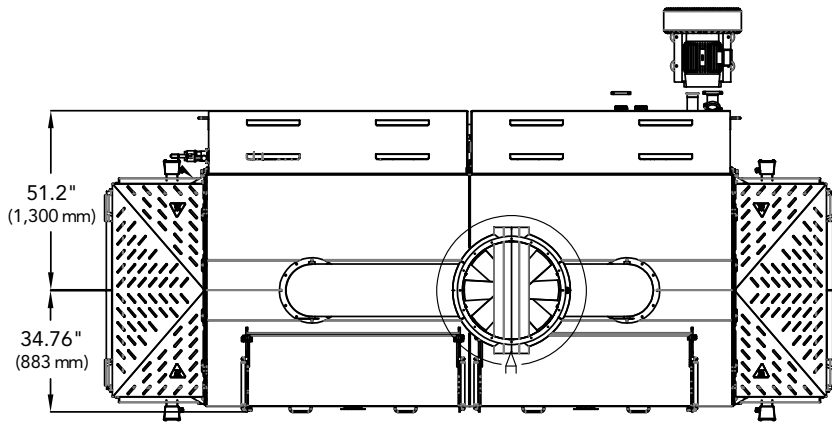
OPTIONAL FEATURES

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

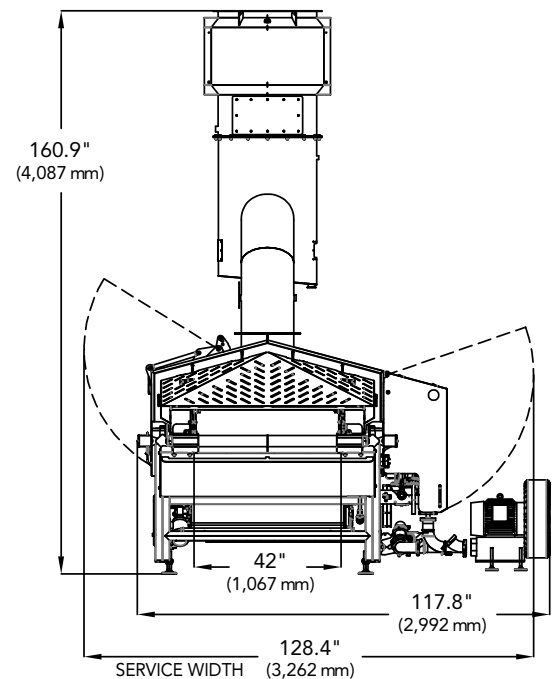
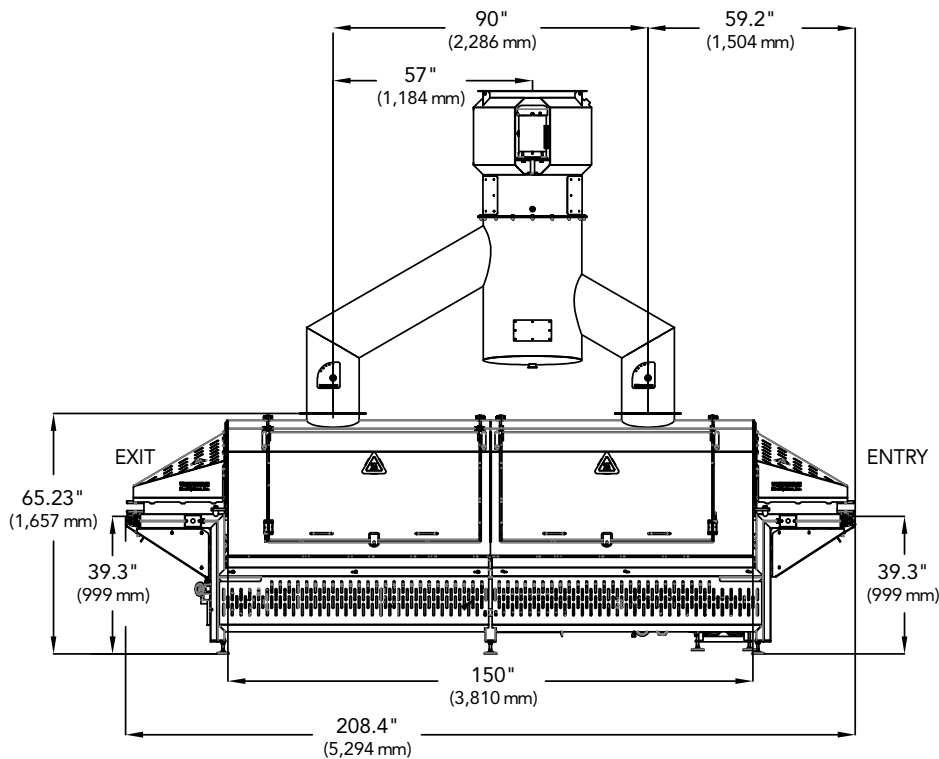


FEATURES	TECHNICAL SPECIFICATIONS (12 Burners)
Footprint	20.32' (6.19 m) L x 9.58' (2.91 m) W x 13.41' (4.08 m) H (includes Y duct and fan)
Belt Width	42" (1,066 mm) overall; 40" (1,000 mm) useable
Conveyor Height	39.3" (999 mm)
Conveyor Speed	15-120 seconds dwell time average; Up to 80' (24 m) per minute
Product Clearance	Up to 5" (127 mm)
Gas Supply*	Up to 4 MBTU/Hr @ 2.0 PSI (7 PSI max.) 2" NPT or 1,172 kW/hr @ 138 mbar (485 mbar max.) 50mm *Most recipes utilize only 30-80% of the burner capacity
Electrical Supply	USA: 480V AC, 3 Ph, 50 Amp, 60 Hz EUR: 380-415V AC, 3 Ph, 65 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 – overflow
Water Supply	½" (12 mm) NPT inlet; Up to 200 GPH (757 liter/hr)
Steam Supply	1" (25 mm) NPT inlet 15psi (1,034 mbar) for Overheat Protection System If equipped with Steam Impingement Option: 1.25" NPT (32 mm) inlet 1,800 lbs/hr (816 kg/hr) @ 40 PSI (3 bar)
Ethernet (EWON)	1 x Ethernet cable CAT6 for remote monitoring

TECHNICAL SPECIFICATIONS



DETAIL A
SCALE 1 : 15



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