

# Infrared Roasting

The **Afogrill™ Select** is known for adding value to meat and poultry, fish, vegetables and bakery goods with its continuous infrared roasting capabilities. Through a combination of infrared radiation and classic convective heat, heat is evenly transferred to the product for superior roasting results. Both methods of heat transfer are fully adjustable and controllable.



Afogrill Select Infrared Roaster

## FEATURES/BENEFITS:

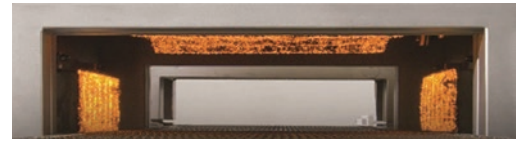
- Adjustable belt speed
- Custom-built for required capacity
- Adjustable belt height (electrical or manual)
- Adjustable burner power (infrared intensity)
- Adjustable convectional heat (by PID regulation)
- Short grilling times → no increases of the core temperature
- Minimal weight loss
- Low energy consumption due to the Afoheat pre-mix burner control
- Standard belt widths of 300, 600, 1000mm. Custom belt widths also available.
- Multiple parameters for product versatility
- Removable conveyor for easy cleaning and maintenance
- Processes raw, cooked, chilled or frozen product
- Can be installed in line with other cooking equipment
- Fully insulated oven for minimal heat radiation
- Equipped with a fat separator to prevent fire and control odor
- Superior hygienic design
- Option to equip with infrared burners top side and gas flame burners bottom side
- Option to add grill marker



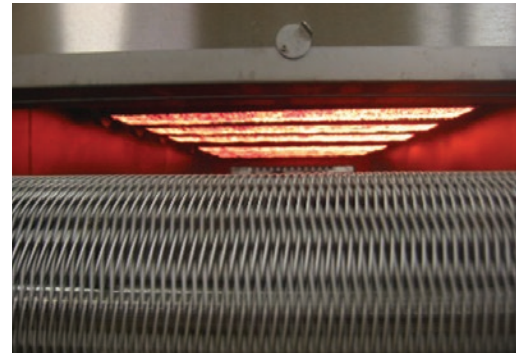
## OPTIONAL FEATURES:

- Belt brush with continuous washing system for reduced water consumption
- Height regulation of the belt by encoded motors with position detection
- “Easy Transfer” belt prevents products from sticking to conveyor
- Remote access via Internet
- Spray unit for liquid applications such as caramel, oil, paprika flavoring, etc.
- Rolling conveyor for continuous turning of round products such as meatballs, sausages, deli logs, etc.
- Flip system guarantees perfect turning of the product so both sides can be grilled continuously
- eWon System for permanent software support and assistance

## ACCESSORIES:



Infrared Top and Side Burners



Infrared Top Burner



# MARLEN

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