

Precision Grill Marking

The **Afomarker™ Select** applies natural grill marks to cooked, chilled or frozen products. Our grill marking technology utilizes burners that enable a high level of constant temperature accuracy of the rings for product consistency. The rings also “float” which allows conformity to the product’s natural shape.



Afomarker Select Grill Marker

FEATURES/BENEFITS:

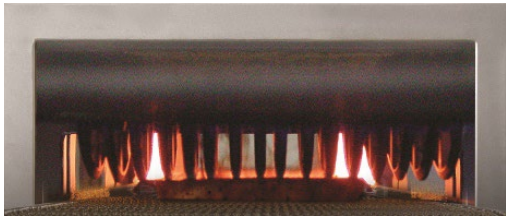
- Adjustable belt speed (up to 65 feet or 20 meters per minute)
- Low energy consumption due to the Afoheat pre-mix burner control
- Standard belt widths of 300, 600, 1000mm. Custom belt widths also available.
- Adjustable height of the Afomarker to correspond with height of the product as well as the height of the in line conveyor
- Multiple parameters for product versatility
- Floating rings avoid damage to the product's surface
- Various ring widths available
- 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
- Superior hygienic design
- Custom tailored for any product
- Can be used as a stand-alone unit or in line with Afogrill™ or Afoflame™
- Interchangeable with drum technology



OPTIONAL FEATURES:

- Belt brush with continuous washing system for reduced water consumption
- “Easy Transfer” belt prevents products from sticking to conveyor
- Remote access via Internet
- Can be equipped with a fat separator to prevent fire and control odor

ACCESSORIES:



Afomarker Grill Marking Wheels



MARLEN

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