

SURFACE GRILLING

SOLUTIONS



Searing, Roasting, and Bar Marking
with Afoheat™ Grilling Technology


MARLEN
A DURAVANT COMPANY

AFOHEAT™ GRILLING

THE FINEST IN FLAME SEARING. EFFICIENT ROASTING.
PRECISION GRILL MARKING.

Afoheat™ burner technology is first in class for premium flame searing, infrared roasting, and custom grill marking solutions for value-added meat, poultry, and plant-based foods. Accelerate color development and enhance grilled flavor profile with high temperature gas infrared, flame, or authentic grill marks. Our surface treatment equipment incorporates the latest in sanitary design, flexibility, smart controls system with clear HMI operator interface, and best in class safety features. Marlen's Afoburner™ system is at the core of the design, delivering unmatched reliability and safety, while maximizing product quality and consistency. Marlen's expanding portfolio of surface treatment options are innovatively easy to maintain, minimize energy utility requirements, reduce fire risk, and boost overall efficiency compared to others on the market.

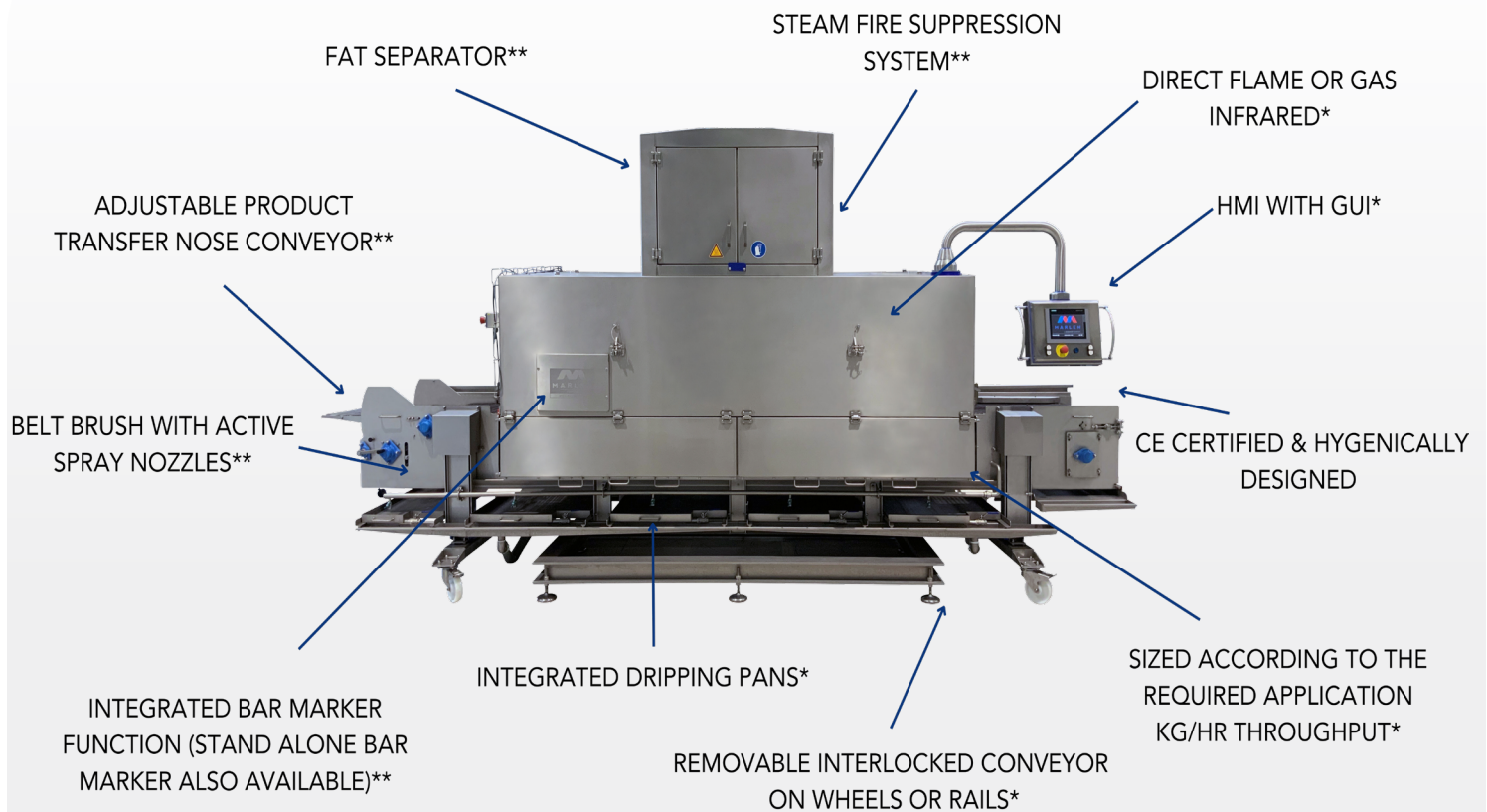
The burner control system automatically adjusts to operator recipes with precision results on product color, texture, and temperature, so you can precisely achieve your desired results. This all translates to reduced training time, shorter start-up and cleaning times, and increased production. Marlen key advancements contribute to a lower Total Cost of Ownership – **Better Process...Better Food®**.



ENGINEER-SIMULATED AFOHEAT™ BURNER DESIGN STUDIES HAVE BEEN USED TO OPTIMIZE ENERGY AND THE CONSISTENCY OF YOUR FINISHED FOOD PRODUCT.



FEATURES OF AFOHEAT™ GRILLING SOLUTIONS



*Standard feature - CE Certified & Hygienically designed

**Optional feature





FLAME SEARING

- Top and bottom of product surface receives direct flame contact
- Product appearance features artisan color; imparts "char" flavor
- Ideal for BBQ style and grilled veggies
- Burns the surface of meat and vegetables with longer dwell time
- Optimal distance to product surface can easily be adjusted

GRILL MARKING

- Control of grill marker temperature from 392° F (200° C) to 1,292° F (700° C)
- Stainless steel rings are heat resistant to 2,192° F (1,200° C), and designed for prolonged life
- Customizable pitches and widths of marking rings
- Optional extra pre-drying flames available for wet product
- Options for dual-sided grill marking with product flip
- Available as a stand-alone solution or fully integrated machine with additional Flame or IR burners



INFRARED ROASTING

- Top of product surface receives intense radiant infrared heat
- Product appearance features uniform color; imparts "roasted" flavor, with less char-grilled intensity than with direct flame.
- Ideal for deli meats, sous vide, and lower fat content products
- Evenly roasts the surface of meat or vegetables based ready meals
- Optimal distance to product surface can easily be adjusted
- Optional product flip used for top and bottom roasting result



Stand-Alone 600mm Afoheat Grill-Marker

ULTRA-HYGIENIC

DESIGN



INTEGRATED BELT WASH



REMOVABLE FAT SEPARATOR



FLOATING BAR-MARKING RINGS



HYGIENICALLY DESIGNED SLOPED SURFACES FOR WATER RUNOFF



REMOVABLE PRODUCT CONVEYOR
IN SANITATION POSITION

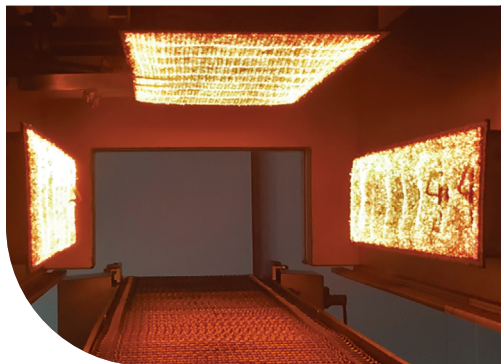


TECHNICAL SPECIFICATIONS

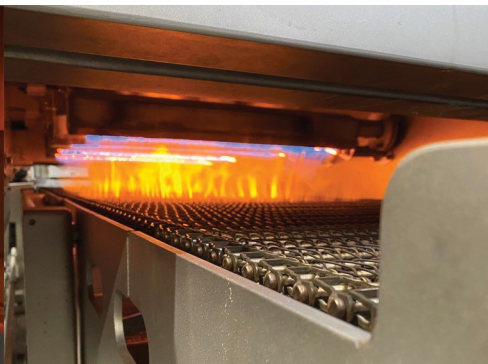
Model	Standard Available Belt Widths	Description*	Typical Applications
Flame Searer	300 mm - 1,500 mm	SELECT SERIES FEATURES Top & Bottom direct flame burners Optional Grill marker	Meat, Fish, Vegetable BBQ
Infrared Roaster	300 mm - 1,500 mm	SELECT SERIES FEATURES Top IR burners only	Meat, Fish, Veg, Convenience Foods, Meat-Analogue
Infrared 3 side	300mm - 400mm	SELECT SERIES FEATURES Top & Side IR burners	Meat Logs, Hams, Joints (with or without glaze)
Grill Marker	300 mm - 1,000 mm	SELECT SERIES FEATURES Integrated Grill Marker* Pre-drying flames optional	Meat, Fish, Veg, Bread

*Customized based on capacity requirements

INFRARED TOP & SIDES



FLAME SEAR TOP & BOTTOM



INFRARED TOP



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