

The Finest in Flame Searing

The **Aoflame™ Select** is a continuous grill oven equipped with gas-powered direct flame technology versus traditional infrared technology. It preserves the concept and numerous advantages of our Afogrill™ Select roasting solution.



Aoflame Select Grill Oven

FEATURES/BENEFITS:

- Adjustable belt speed
- Adjustable belt height (electrical or manual)
- Adjustable burner power (flame length and 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
- Can be equipped with a fat separator to prevent fire and control odor
- Superior hygienic design
- Can be equipped with flame burners on top and/or bottom side
- Option to combine flame technology with infrared technology



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.
- eWon System for permanent software support and assistance

ACCESSORIES:



Continuous Conveyor Cleaning Brush



Top and Bottom Flame Technology



AFO
heat
LICENSED TO GRILL

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