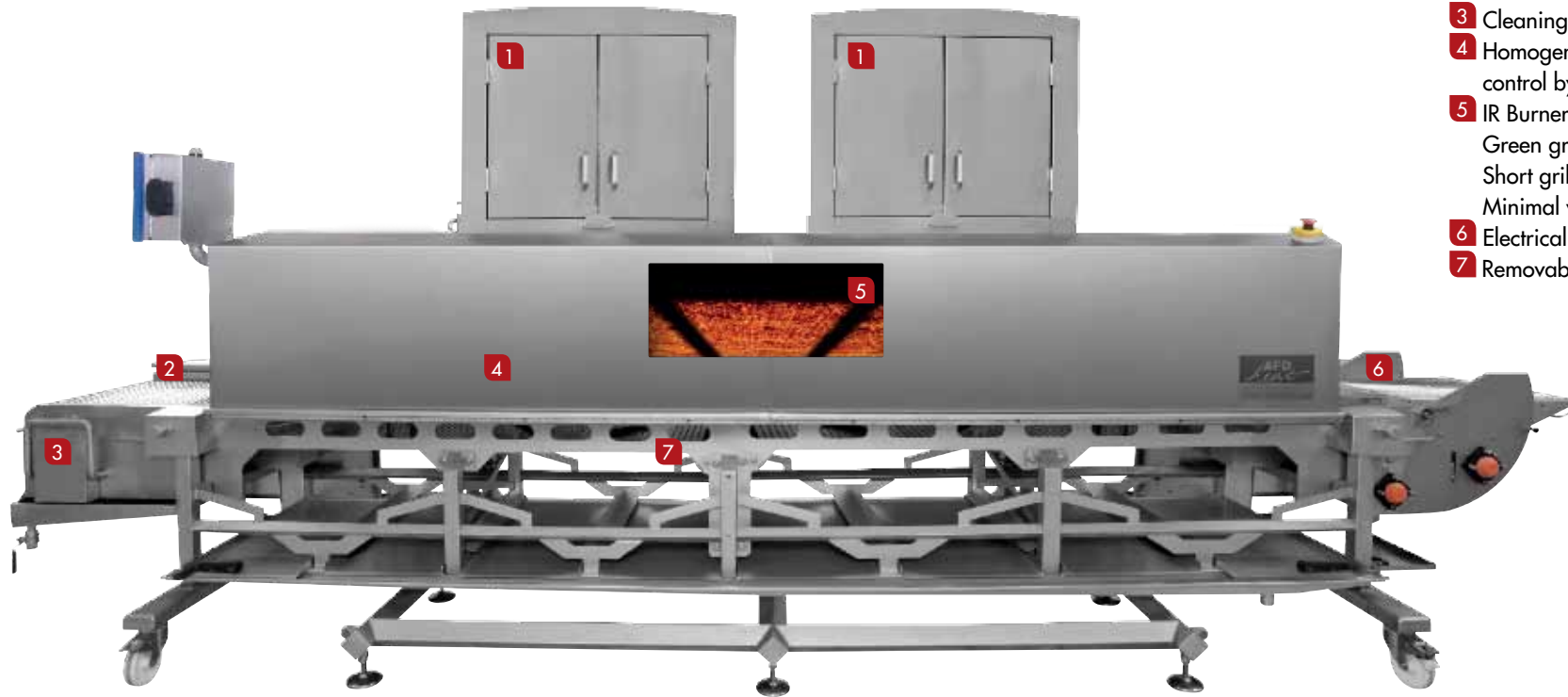


AFOGRILL

by gaspowered infrared

Multiple products can be processed with the **Afogrill**, both bulk and convenience products. The **Afogrill** combines two methods of heat transfer when grilling or colouring food products, namely infrared radiation supplemented by classic convectional heat.



- 1 Fat Separator
- 2 Belt width 300-600-1000mm
- 3 Cleaning System
- 4 Homogene & consistent temperature control by PID regulation
- 5 IR Burners: roasting zone
Green grilling: no CO or NOx
Short grill times
Minimal weight loss
- 6 Electrical height regulation by distance laser
- 7 Removable conveyor for easy cleaning

