Premium Flame Searing

The **Afosearer™** is our latest Afoheat solution designed to respond to industry demand for a gas powered flame oven (similar to Afoflame™), but with a small footprint. The Afosearer can be equipped with bar marking capabilities. If capacity exceeds the limitations of Afosearer, additional bar marking and searing modules can be added in an economical manner.



Afosearer Flame Searing

FEATURES/BENEFITS:

- · Adjustable belt speed
- Adjustable burner power (flame length and intensity)
- Adjustable temperature control of bar marking wheels (if applicable)
- Modular design accommodates additional bar marking and searing units for added capacity
- Equipped with flame burners on top and/or on bottom side
- Optional bar marking and searing units are portable for easy cleaning and maintenance

- Small footprint (starts at 1400mm length), but accommodates increasing capacities
- Economically priced with all the advantages of our larger Afoheat models
- Minimal weight loss
- Low energy consumption due to the Afoheat pre-mix burner control
- Multiple parameters for product versatility
- Processes raw, cooked, chilled and frozen product
- Can be placed in line with other cooking equipment











ACCESSORIES:







Integrated Bar Marking Unit







4780 NW 41st St, Ste. 100 • Riverside, MO 64150

Tel 913.888.3333 | Toll Free 800.862.7536 | Fax 913.888.6440 | email: sales@marlen.com | www.marlen.com



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