



GRILLER - FG

The machine is suitable to the continuous grilling of vegetables and meats.



2 cabin Model



10 cabin Model

GRILLER-FG



MANUFACTURING CHARACTERISTICS:

The machine, completely made of stainless steel, consists of the following essential parts:

- A robust frame to support all machine components equipped with height-adjustable feet;
- A variable number of cooking cabins, each equipped with an openable hood;
- Product conveyor made of metallic rod mesh;
- Gas-powered cooking unit (methane or LPG) consisting of burners, lower coils for product cooking and upper coils for temperature keeping inside the cooking area;
- Centralised suction system of grilling fumes from hoods;
- Upper tilting electric resistance unit to apply sear marks on the out-fed product;
- Rotating roller positioned on the conveyor final part facilitating product separation;
- PLC control panel;
- Safety devices in compliance with the EU regulations. Pipes and external surfaces which reach high temperatures (higher than + 65 °C), are properly insulated or shielded in order to protect operators from accidental touch.

The transmission of different movements is obtained by means of electric motors.

NOTE: all machine components meant to be in contact with foodstuff, comply with current EU regulations on this subject.

PRODUCT MACHINABILITY: (possibly) pre-calibrated, with uniform width.

OPERATING PRINCIPLE:

Product feeding is usually performed by means of an automatic conveyor. Inside cabins, upper and lower coils are housed; they consist of radiant tubes heated by burner groups positioned along the machine, performing the product cooking and keeping the grill area temperature stable. Inside the machine the product moves forward on a special conveyor, with metallic rods which are properly sized in width and spaced so to carry products cut in various ways (diced, cut in sticks, sliced).

These rods apply lower marks on the product, cooking it, while the red-hot tilting resistances placed on outfeed cooking cabins perform the upper mark touching the product surface (at discretion, the resistor unit can be either included or excluded from the production cycle).

The conveyor forward speed, adjustable from the control panel, sets the product staying time in the griller and therefore the cooking/grilling cycle duration.

The rotating roller positioned on the final part of the conveyor facilitates the grilled product separation to eventually allow the transfer onto the next conveying device to the next process stage.

The final result of the process on the cooked product is a well marked and visible grilling effect so to visually recall home cooking.



OPTIONAL available upon request:
Clean-in-place (C.I.P.), automatic
tension device (with pneumatic drive)
of the conveyor, internal washing
system with water collector and
spraying nozzles.

RELATED MACHINES:
Product automatic feeding
and extraction conveyors,
Grill-Marker, Cooling system.



ADVANTAGES:

- Uniform product caring grilling which has an appealing look for sales;
- Possibility to automatically adjust from the operator's panel the time the product remains in the griller, the process temperature and all process cycle settings, with consequent creation of the corresponding recipes;
- Reduced gas consumption;
- Easy access to inner components for cleaning and maintenance.
- Possibility of machine sizing according to the required output (thanks to the modular-like structure).

TECHNICAL SPECIFICATIONS

Models type length (mm)	Heating	Cabins No.	Burners No.	Output/hr (variable according to process settings)			Electric power (kW)	Thermal power (kcal/hr)	Gas consumption (Nmc/hr)
				AUBERGINES	PEPPERS	ARTICHOCKES			
4.300	ELECTRIC	1	---	70	180	230	70	60.000	---
5.300	GAS	2	3	120	360	480	14	116.100	13.65
6.800	GAS	3	4	180	540	720	14	154.800	18.2
8.300	GAS	4	5	240	720	960	14	193.500	22.75
9.800	GAS	5	6	300	900	1200	14	232.200	27.3
11.300	GAS	6	8	360	1080	1440	14	309.600	36.4
14.300 x 1.000	GAS	8	10	480	1440	1920	16	348.300	40.95
14.300 x 1.500	GAS	8	13	670	2000	2680	20	503.000	60
24.300 x 1.500	GAS	12	20	1000	3000	4000	26	774.000	91

NOTE:

these data are referred to standard models
and are subject to variations due to machine
updates and/or specific client needs.

NOTE: machine images appearing in the
present folder are indicative only and could
differ from the last model in production.

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