

ROLLER GRILL-MARKER-RR



TECNOCEAM S.R.L.
VEGETABLES PROCESSING PLANTS

The machine is gas powered and is suitable to mark, by means of red-hot rollers, a stripe on the surface of vegetables (whole or cut, raw or previously cooked/grilled) and on meat (i.e. hamburger), so to perfectly reproduce a home cooking visual effect.

NOTE:

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



TECHNICAL SPECIFICATIONS

600 Model

Approximate production range:

(variable according to product and process speed)

150 – 500 kg/hr

Maximum overall dimensions:

3,160 x 600 x H 1,970 mm

Installed power: 2.2 kW

Thermal power: 70,000 kcal/kr

Voltage: 230/400 V – 50 Hz

1000 Model

Approximate production range:

(variable according to product and process speed)

200 – 750 kg/hr

Maximum overall dimensions:

3,160 x 1000 x H 1,970 mm

Installed power: 2.2 kW

Thermal power: 110,000 kcal/kr

Voltage: 230/400 V – 50 Hz

1500 Model

Approximate production range:

(variable according to product and process speed)

300 – 1,000 kg/hr

Maximum overall dimensions:

3,160 x 1500 x H 1,970 mm

Installed power: 2.2 kW

Thermal power: 150,000 kcal/kr

Voltage: 230/400 V – 50 Hz

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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;
- Metallic mesh product feeding belt conveyor;
- Two stainless steel rollers with parallel stripes knurling, manufactured to experience thermal expansion without being deformed and conceived for product marking;
- Upper heated roller lifting/lowering unit operated by specially provided side small wheels easy to be reached. Reference graded scale of specific space intervals is provided for lowering or lifting the upper marking roller matching the lower one in function of product width;
- Two series of burning lances for the heating of the two marking rollers by means of gas flames (methane or GPL);
- Metallic mesh belt conveyor for product extraction;
- Fume suction hood;
- Two rollers easing the product separation from the marking roller surface;
- Temperature sensors with display for reading and monitoring of the temperature reached by the marking rollers;
- Control panel;
- Safety devices in compliance with the EU regulations. Components subject to high temperatures are duly protected by carters.

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.

OPERATING PRINCIPLE:

The product to be marked is deposited (by hand or by means of preceding equipment such as the outfeed griller conveyor) on the feeding grill-marker conveyor. Such conveyor conveys the product towards the knurled rotary rollers placed one on the other.

Thanks to their combined movement, the metallic rollers made red-hot by gas flame lances, ease the product forward movement and apply perfect sear marks on the product, reproducing an exact home cooking grilling operation without any unsavoury taste alteration.

Two square section rotary rollers, properly positioned, facilitate product separation from the red-hot marking roller surface, therefore easing the transit on the extraction conveyor net for the next process stage.

ADVANTAGES:

- Uniform and product caring grilling which has an appealing look for sales;
- Easy and quick adjustments: possibility of manual height adjustment of upper heated roller over the lower one to match different product width, possibility of adjusting from control panel the marking roller rotating speed, the infeed/outfeed conveyor forward speed and the desired temperature on the marking roller surface;
- Reduced gas consumption;
- Easy access to inner components for cleaning and maintenance.
- Possibility of machine sizing according to the required output.

RELATED MACHINES:

Vegetable cutting machines, Griller, Cooling/freezing systems.





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

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