

GRILL MARKER - G14

Continuous grill-marking machine



HEALTHY, RATIONAL GRILL-MARKING

Grilling may seem to be an easy, uncomplicated procedure, but in practice it involves various issues relating to output, food sensory characteristics and economic factors that require careful attention. Today, these issues are resolved by **G14** the continuous **grill-marking machine** that can mark large quantities of vegetables, meat, fish, tofu and other foods, perfectly, on both sides and in a single pass.

The user just places the product on the conveyor belt and **G14** carries it, at adjustable speed (meaning the right speed every time) between the marking rollers, before unloading it from the belt straight onto the tray.

An operation which requires precise control of the marking process. In fact, times and temperatures can be entered by programming the PLC control panel, so that **G14** adjusts the belt speed in accordance with the product and its thickness.

And there's more: with **G14**, foods do not come into contact with the combustion fumes, and there is no charring of the product.

In other words, **G14** guarantees what no traditional fry-top can provide: uniform grill-marking, labour and energy saving, high outputs in a small footprint, and minimal fume formation.

G14 is a new, healthier, more rational way of grill-marking, ideal for centralised kitchens, delicatessens and industrial food producers.

Wilma

LA SCIENZA DELLE GRANDI CUCINE



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PERFECT MARKING ON BOTH SIDES

G14 is the gas-heated grill-marking machine that marks the product on both sides, simultaneously, thanks to its two exclusive rollers made of food-grade bronze, which heat up to the right temperature in a few minutes, with minimal energy expenditure. The result is a healthy and safe grill-marking, thanks to the innovative indirect-gas-heated marking roller system, which avoids the formation of substances being harmful to health (PHAs), since it prevents combustion fumes from coming into contact with the product. And, what's more, the grill-marking temperature is precisely regulated by the PLC to ensure the product does not char. In addition, the PLC is able to save the grill-marking programs.

SPECIFICATIONS

CONSTRUCTION

- Made of satin-finished AISI 304 stainless steel
- Indirect-gas (LPG or natural gas) heating, with electronic burner ignition
- Food-grade bronze marking rollers powered by a gearmotor
- AISI 304 stainless steel belt powered by a gearmotor
- Product loading belt width: 680 mm
- Control panel on mobile arm
- Equipped with adjustable feet

FUNCTIONAL

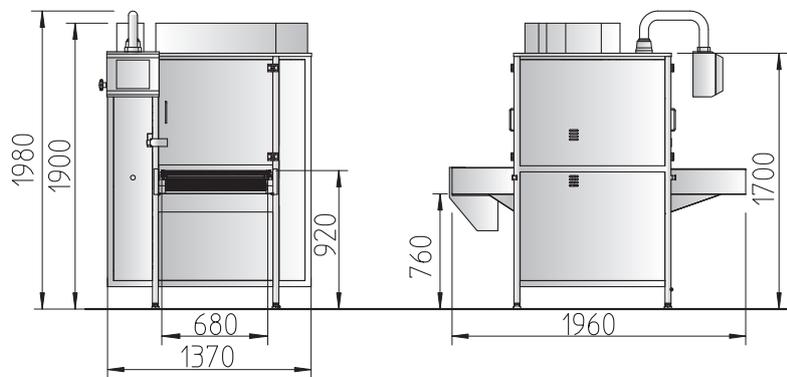
- Production capacity from 100 to 300 kg/hour, depending on the product features
- Control panel with touch screen PLC for entering and saving grill-marking programs
- Adjustable infeed belt and marking rollers speed
- Rollers gap adjustable from 3 to 50 mm, with graduated scale

Technical data

Power and voltage:	1 kW - V 230/400.3.50+N+E
Gas inlet diameter:	1"
Burner thermal power:	30 kW
Product loading height:	920 mm
Net weight:	600 Kg



TECHNICAL DRAWINGS GRILL MARKER



APPLIANCE CONSTRUCTED TO
HARMONISED STANDARDS AND
COMPLETE WITH CE MARKING

COMPANY WITH EN ISO 9001
CERTIFIED
QUALITY MANAGEMENT SYSTEM