



Direct Flame Searer



HEAT AND CONTROL

Direct Flame Searer

Continuously brown or char-grill foods to enhance their flavor and appearance.

Searing versatility

From char-grilled accents to overall browning, enhance the look and flavor of formed and natural meat, poultry, seafood and vegetable products.

Precise control

Obtain different finishes with the number of burners used and by adjusting the individual angle and height of each burner. Variable conveyor speed lets you control exposure time.

Easy cleaning

Fresh water sprays continuously rinse debris from the conveyor belt. Drip trays are easily removed to facilitate cleaning.

Safe operation

Automatic flame ignition and sensing systems assure safety. Insulated hood and side panels minimize heat radiation into the plant.

Built to USDA standards



Order two or more burners depending on your product's requirements (eight burner system shown with front hood panel removed).

Adjust the degree of overall browning or char-grilling.

Apply custom finishes to formed, natural and sauce-coated products.



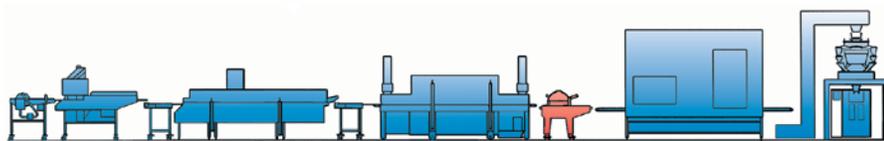
Adjust the angle of each burner to produce different seared effects.



Water sprays remove debris from the conveyor belt to simplify cleaning.



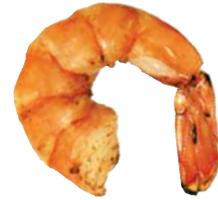
Use the searer with our Rotary Brander to apply grill stripes to one or both sides of products. Space-saving combination Searing-Branding units are also available.



Coat Convey Fry Bake/Roast Brand/Sear Freeze Package
Heat and Control supplies the complete processing and packaging line with worldwide technical support

Direct Flame Searer | Model SEAR

Enhance meats, poultry, seafood, and vegetable products with an appetizing char-grilled appearance and flavor.



For information on a Searer designed for your application, please tell us about your product and send a copy of this page to the Heat and Control office nearest you.

Name _____ Title _____ Company _____	
Address _____ City _____ State _____ ZIP _____	
Phone _____	Fax _____ Email _____
Product description	Production rate-lbs/hr
	Conveyor belt width
What type of seared finish is desired?	Marinade or coating description
Is grill mark branding required?	Other requirements

If you need help determining processing requirements, we invite you to test your product at any of our Technical Centers worldwide.

Constant improvement and engineering innovations mean these specifications may change without notice.

HEAT AND CONTROL®



Headquarters
21121 Cabot Blvd., Hayward, CA 94545 USA
Tel 1 800 227 5980 / 1 510 259 0500 Fax 1 510 259 0600

Cambridge, Canada
Tel 519 623 1100 Fax 519 623 1052

Guadalajara, Mexico
Tel +52 (33) 3689 1146 Fax +52 (33) 3689 2240

Livingston, Scotland
Tel +44 (0)1506 420420 Fax +44 (0)1506 403919

Brisbane, Australia
Tel +61 (0)7 3877 6333 Fax +61 (0)7 3343 8371

Nanjing, People's Republic of China
Tel +86 25 8403 5000 Fax +86 25 8580 5033

Singapore
Tel +65 6844 6853 Fax +65 6841 2359

Over 30 Offices Worldwide

www.heatandcontrol.com • info@heatandcontrol.com • ©2013 Heat and Control, Inc.