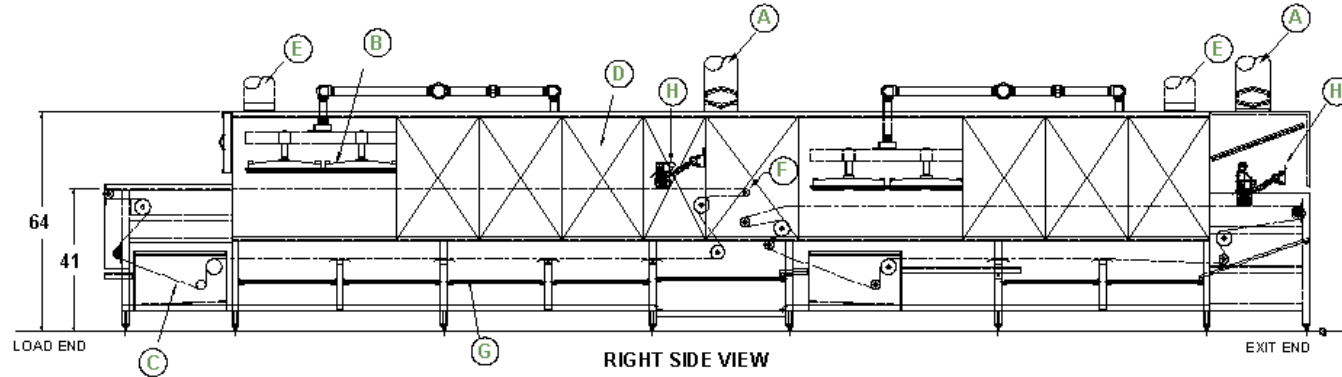


## Gas Broiler Specifications

Overall Length	No./burners	Belt with	BTU input/ million	Belt speed Ft./min.
16'-0"	8-12	20"-40"	.16-.24	24
24'-0"	24-64	20"-40"	.48-1.28	30
28'-0"	30-96	20"-40"	.60-1.92	36
38'-0"	48-128	20"-40"	.96-2.56	42

- NOTES:
1. Specification may vary by application
  2. Air supply - minimum 40 psi required
  3. Water supply - minimum 25 psi
  4. Cooling blower sized by application

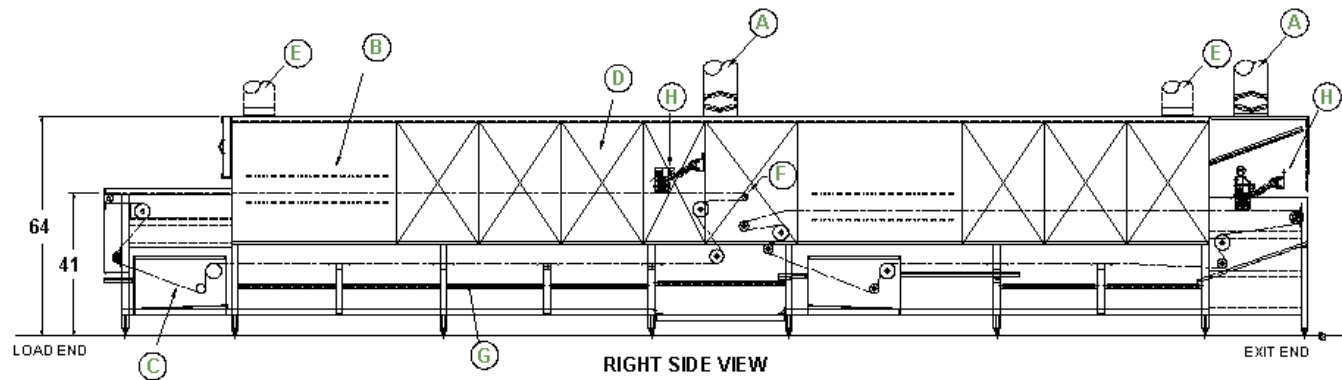


- A - Exhaust    B - Gas Burner    C - Belt Washer    D - Removable Panels  
 E - Cooling Blower    F - Adjustable Flipover    G - Grease Catch Pan    H - Brander Unit

## Electric Broiler Specifications

Overall Length	No. Elements	Belt width	KW	Belt speed Ft./min.
16'-0"	48 or 96	20"-40"	96-192	24
24'-0"	86-or 172	20"-40"	172-44	30
28'-0"	105 or 210	20"-40"	210-420	36
38'-0"	153 or 306	20"-40"	306-612	42

- NOTES:
1. Specification may vary by application
  3. Air supply - minimum 40psi required
  3. Water supply - minimum 25 psi
  4. Cooling blower sized by application



- A - Exhaust    B - Electric Elements    C - Belt Washer    D - Removable Panels  
 E - Cooling Blower    F - Adjustable Flipover    G - Grease Catch Pan    H - Brander Unit



# Infrared Cooking

Let Fostoria Cook It For You



Process Heat Division



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**Energy  
Efficient**

**Controllable**

**Flexibility**

**System  
Oriented**

**Cooking  
Time**

**Product  
Appeal**

**Health  
Awareness**

**Space  
Efficient**

**Gas or  
Electric**

Direct transfer of energy from the heat source to the product without heating the surrounding air.

Each zone can be independently controlled with variable heat.

Accurate, yet variable control, allows for processing of different food items.

Infrared is readily adaptable to automatic preparation machines, various conveyor concepts and integration with freezing and packaging equipment.

Due to the direct heat transfer of Infrared energy, cooking cycles are reduced substantially.

The char-broiled appearance provides a more visually appealing product.

A healthy alternative to fried foods

The efficiency and speed of Infrared typically results in a more compact design.

Equal Infrared results can be achieved with gas or electric.

## Counter Top Broiler



Infrared cooking meets today's interest in broiled meats, poultry and fish as well as various baking and toasting applications.

High volume, while maintaining an appealing and delicious product quality, can be achieved in a relatively compact space.

### Options and Accessories

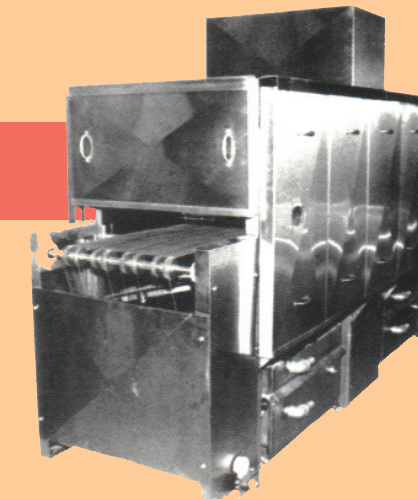
- Dual belt available for two simultaneous products at different speeds
- Available in 208, 240 or 480 volts
- Variety of belt widths

### Standard Specifications

- Type 304 stainless steel construction with adjustable 6" legs
- Conveyor belt 11 ga. stainless steel wire
- Variable heat to provide greater product flexibility and control
- Variable speed conveyor belt(s) for range of product applications
- Unit can be disassembled without tools for easy cleaning and maintenance
- Cooking zone is approximately 21" long

### Electric Models Available

Model	Description
EMB-12	12" Conveyor width
EMB-18	18" Conveyor width
EMB-6-12	6" and 12" Conveyor width (1) ea.



## Infrared Food Broilers

Infrared technology results in higher production rates, greater energy efficiencies, reduced equipment floor space, more accurate control of time and temperature and simpler engineering and components.

marketability, a healthier alternative to fried foods, and a more visually appealing product for the consumer.

Products cooked with infrared are superior in color for package

These factors make Infrared broilers the smart choice for processing a wide variety of meats, poultry, fish and baked goods.

### Standard Specifications

- Type 304 stainless steel construction
- Conveyor belt is stainless steel (see options)
- Variable speed conveyor
- All controls are contained in NEMA enclosures to meet NFPA, IRI, FM requirements
- Broilers are constructed to meet all USDA requirements
- Water cooled jacketed drip plates to eliminate grease flare up
- Engineered cooling air, make-up air and exhaust systems
- Variable heat control

### Options and Accessories

- Broiler available in Gas or Electric
- Electric unit available in any specified voltage
- Custom conveyors to suit any application
- Conveyor washing system
- Patty "flip-over" mechanism
- Brander to mark meats for char-broiled appearance
- Interface to PLC systems
- Integrate with automated lines