

Rebuilding the Food Processing Industry

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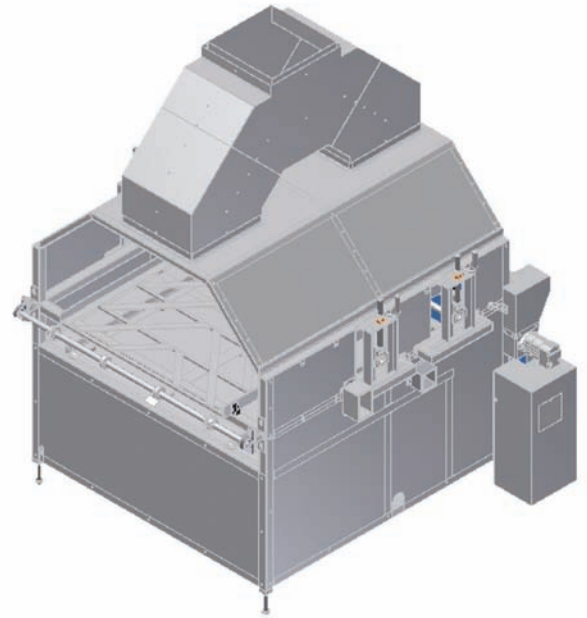


ABJ Searing Unit

Machine Features

- Stainless steel construction with US standard fasteners, bearings, sprockets, belting, and shafts.
- Usable with 24", 34", or 40" belt widths.
- Remote mounted gas train available.
- Hydraulic drive system allows diverse speeds.
- Stainless steel direct flame searers with adjustment capabilities.
- Built to USDA standards.
- Can be used with existing ovens or stand alone unit.
- Water bath cooling system prolongs belt life and cleans debris from belting.
- Compact construction minimizes the footprint.
- Designed and built with the highest standards of gas safety.
- Continuous technical support.
- Assistance available for install and set-up.

Pictured: 40" belt hydraulic driven searing section with remote gas train



www.abjequipfix.com

ABJ Warranty Policy

ABJ Equipfix will repair or replace any ABJ manufactured component that fails due to defect in material or workmanship within 12 months from shipment.

*All OEM parts covered by individual warranties.

OUR SEARING UNITS ARE DESIGNED FOR HIGH CAPACITY PRODUCTION. SEARING UNIT GIVES PRODUCTS THE CHAR-GRILLED APPEARANCE AND FLAVOR THAT CONSUMERS ARE LOOKING FOR