

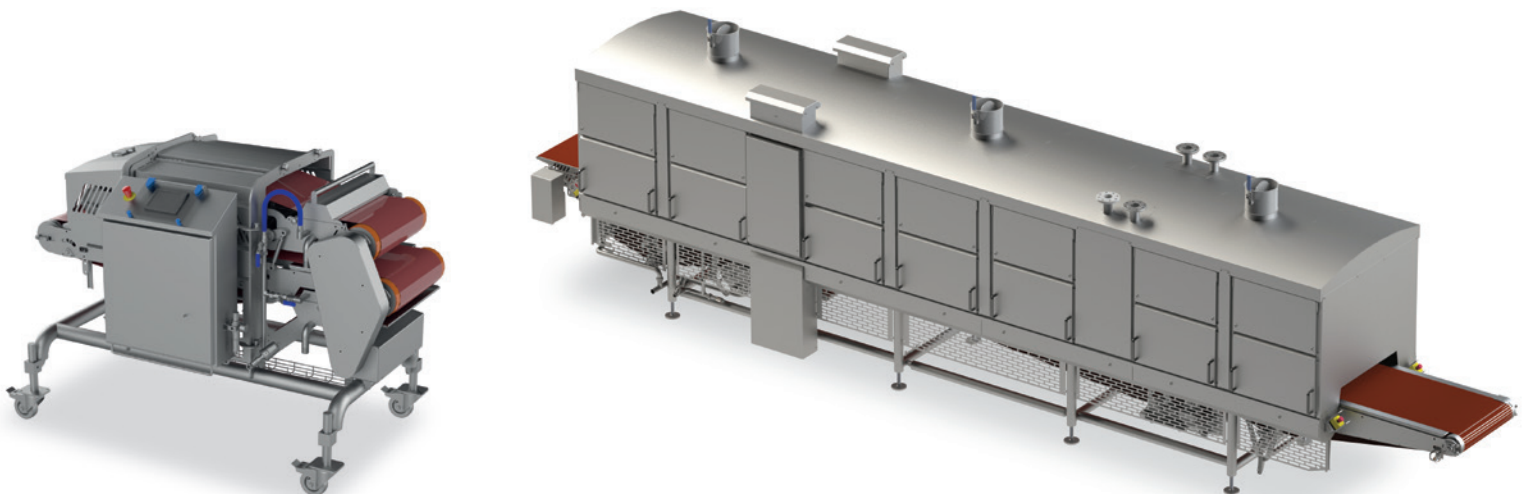
HiTEC

Grill Markers

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Precisely and uniformly apply grill marks to both sides of your product with no open flame.



HiTec Grill Markers



HiTec Grill Markers precisely and uniformly apply grill marks to both the top and bottom of products in a single pass, increasing efficiency and production.

Sample Applications

- Steaks & Chops
- Burgers & Sausages
- Chicken Breasts
- Fish Fillets
- Eggplant
- Zucchini
- Tofu
- Plant-Based Foods
- Pet Foods

Efficient

The HiTec Grill Marker is designed for fast, uniform, double-sided grill marking of products in a single pass. The products are conveyed through the machine between an upper and a lower non-stick PTFE coated grill marker that is heated either electrically or with thermal oil.

No Open Flame

HiTec Grill Markers produce clear, consistent grill marks to your product without the dangers associated with open flame grill markers.

Healthy and Natural

The products are marked in their own fat for an appetizing appearance, a natural taste, and a healthier cuisine. No additional fat is needed.

Customizable Grill Mark Patterns

Customize your food products with unique grill mark spacing. Grill mark temperature is infinitely variable up to 500°F.

Range of Sizes

HiTec Grill Markers are built using a modular design. The Pro Series is available in 600 mm, 1,000 mm, and 1,200 mm belt widths. The Eco Series is available in 400 mm and 600 mm belt widths. Both series are available in a variety of lengths to suit your production requirements.

