


Whatever you have in mind.



your ideas – our solutions

alco's standardization and convenience lines master the whole process of manufacturing from grinding and mixing to coating, cooking and cooling. Technology from a single source you can trust.

Meat processing requires product-friendly and innovative techniques. It's the only way to keep burger patties juicy and maintain their perfect appearance.

 Meat processing with alco

Everything is possible!

Whether evenly mixed, juicy or finely blended, meat's processing variety in terms of form and taste cannot be surpassed. However, industrial processing requires an excellent understanding of material and machine in order to obtain an optimal result. With alco, you can rely on this specific know-how and fully benefit to create your products that look and taste great.

With our machines you can, among other things:



mixing

Product-gentle, precisely adjustable and strictly hygienic: We mix your meat with spices or other raw materials to a homogeneous mass thus optimally preparing it for further processing.



coating

Wet battering, dry battering, marinating or fine spice coating: Our machines cover your product evenly, sparingly and enhance its taste.



cooking/frying

Juicy on the inside, nicely browned on the outside: Our machines cook meat and meat substitute products precisely and thus ensure an appealing appearance and a convincing, traditional taste.

You wish to shape, cut or perhaps cool your product? No problem:

Many other ways of processing meat can be found at
alco-food.com/meat



In direct contact with the customer: Managing Director Thomas Kleine-Ausberg.

“Ever-new trends in the food industry require know-how and adaptability. Our individual complete solutions and tailor-made single machines give customers a competitive advantage right here.”

Collaborative advice

We have the solution

For us, long-term customer loyalty is ahead of short-term success. This is why you can expect close communication and a thorough understanding of your requirements. As a family business, service also means for us that you always talk directly to the person responsible, including the management. However, we do not only correct technical faults according to our strict internal standards, but above all we take care of fulfilling your wishes – uncomplicated, competent, and worldwide. Our team of trading partners and technicians covers almost all continents and is available to our customers directly on site worldwide.

Contact our customer advisors:

alco-food.com/company



Karsten Weitzel, Sales Manager for Germany, has been with alco for over 20 years. For him, the proximity to customers and the continuous technical development make the difference at this company.



Function check, fine-tuning, flavour optimization:

In the application technology center, lines and individual machines can be adapted to the specific requirements of our customers – until it's exactly as you imagined it.

The application technology center

Individual machines for your product

In our state of the art application technology center our machines meet your product. Accompanied by our experienced application engineers and product consultants, you can test machines and lines under realistic production conditions. Because we know that practical trials in process technology are still crucial for flawless end products. If you don't have a concrete product in mind, we welcome the opportunity to invite you to get to know our machines live – no strings attached!

Just try it out: On site, we can draw on our entire product portfolio and work with you to develop new products, simplified production processes or smart applications that can best convert your ideas into reality. We are convinced, that: There is the right solution for every challenge – and we will find it together with you!



Nicole Algra (left), Isabelle and Thomas Kleine-Ausberg lead the company in its second generation.



With a focus on detail, we manufacture machines and lines for your individual requirements.

Our company

German engineering with family tradition

Innovation and individuality are two important guidelines of our company. As a family business, we take your individual wishes to heart and develop in consultation with you precisely the machines you need.

With more than 40 years of experience in the food processing industry we offer reliability and professionalism all in one. In recent years, in addition to increasing the number of employees and customers, we raised our personal expectations as well: Namely, to produce the best machines in the industry. This means capturing accurately customer wishes and implementing them perfectly down to the last detail.

**Happy to
inform you also**
about our individual
machines, such
as the HotCook and
our spiral oven.

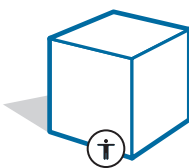
alco in numbers

We solve challenges with maximum performance

Each order is accompanied by very specific requirements. Whether this is the specific performance of a machine, or the exceptional dimension of a complete unit: We are competent, reliable and quick to meet individual customer requirements.



We also make a great contribution in terms of quantity: In our spiral oven we process up to **5 tons of chicken nuggets per hour.**



With a dimension of approximately 10 meters in width, length and height our largest frost (including housing) **is equivalent in size to a small single-family house.**



From Buenos Aires to Taiwan: It is important for us to give you competent advice on site and in **62 countries** worldwide.

**Alco-food-machines
GmbH & Co. KG**
Kreienbrink 3+5
49186 Bad Iburg
Germany

Telephone +49 (0) 5403 79 33-0

info@alco-food.com
www.alco-food.com



Product standardization

From raw materials to standardized mass

In order to obtain a high-quality end product, everything must be right from the start. Our standardization line ensures that the original, typical characteristics of the raw material are preserved even during making the mass product. In addition, we place great value on the adaptability of our machines. Raw materials such as meat, fish, vegetables or confectionery require separate processing.

1 grinding

The production of many convenience products starts with the uniform, efficient and product-gentle grinding of fresh meat or frozen meat blocks. We have optimized our cutting technology: Special toothed knives, spacer rings, stepped perforated discs and integrated PLC control with recipe management makes it easier to grind your products.

2 conveying

Conveying technology is an important and often neglected part of processing lines. Through a variety of variations, we provide for reconsideration: Automatically connected trough belts, tunnel conveyors, lifting devices or, for example, screw conveyors, efficiency is increased which allows the upstream and downstream machines to engage with one another as smoothly as possible.

3 mixing

Mixing your product into a homogeneous mass is also crucial for standardization. With our machine, this is done particularly gently, continuously adjustable, accurately weighed and strictly hygienically. In addition, our mixer can directly cool, heat or mix your product under vacuum.

4 buffering

Our buffer funnels are available for professional intermediate storage of the standardized products. Note especially the hygienic and product-gentle processing as well as ease of handling.

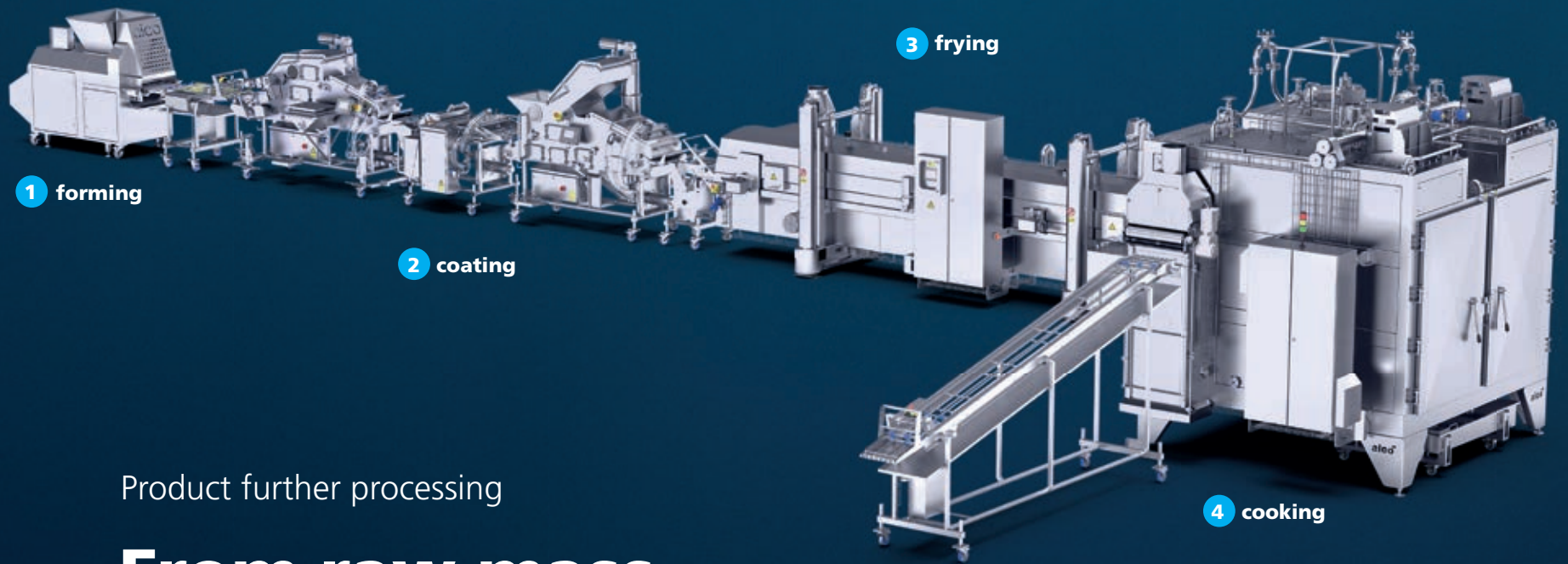


Regardless of whether it is fine as angel hair or roughly grinded and seasoned for further processing: our standardization lines produce homogeneous and qualitatively processed product masses according to your requirements.

All about standardization at:
alco-food.com/standardization

Suitable for





Product further processing

From raw mass to the finished product

Until the meatball is a meatball and the chicken nuggets really are chicken nuggets, it's a long road. Above all, further processing determines the quality and thus the success of the product. Precise engineering is required for a smooth passage through the production line. Use our customized convenience line and make sure that you get your product exactly as you imagined it.

1 forming

Portioned to the gram and brought into the form of your choice. Our moulding machine is suitable for moulding materials of different viscosities, from pasty to coarse, and offers intuitive operation via a touch panel.

2 coating

Fine, coarse, liquid, solid: We have developed a variety of techniques to apply media evenly, visually and economically to your product. The desired coating result is achieved by means of adjustable vibration, pressure and blow-off devices.

3 frying

Our frying systems are flexibly adaptable and can thus be individually adjusted to your product. With our Dual Cooker, we have also developed a machine that combines cooking and frying.

4 cooking

With our spiral or linear furnace, you will obtain gently cooked, browned and visually appealing products. Use hot air circulation, direct steam injection or different temperature zones to achieve the required core temperature and minimize the loss of moisture on the product.

cooling

Proper cooling guarantees simple product handling, optimal structure retention, maximum shelf life, freshness and taste. We offer standardized compact freezers and special construction freezers in every dimension.



Chicken nuggets undergo various processing steps, ranging from forming to coating and frying.

More information about our convenience lines is available at:
alco-food.com/convenience

Suitable for

