

Whatever you have in mind.



your ideas – our solutions

Convenience Technology

alco[®]
food-machines

24.09.2021



Welcome to the world of

alco

Our company delivers **quality from conviction**

As a family business, it's our aspiration to go beyond expectations, advise every client individually, and develop the **best solutions** together.

Count on a partner you can trust, an employer who's there for you, a company that knows what it stands for.

Reliability, trust, connection

alco is characterized by constant further **development, reliability, and flexibility** towards our clients and a connection to our roots.

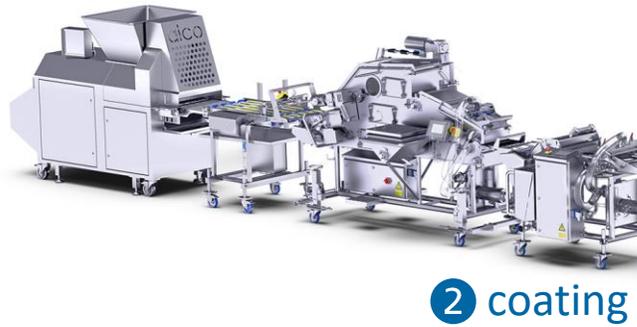
Founded as a family business over 40 years ago, we've stayed true to ourselves to this day: Direct communication at eye level and the goal to extensively and optimally meet client requests, have made us what we are today: a **strong partner in the food processing industry**.

Our employees, clients, and end users notice that – thanks to us providing innovative solutions that are individually tailored to your needs!

Machines that fit your business

It takes more than one step to make finished products. With our **convenience technology**, all processing steps required for forming to flattening, cutting, and coating to frying, cooking, pasteurization, fermentation, and cooling can be completed automatically.

1 forming



3 frying

4 cooking/roasting



Your idea is unique. So are our solutions.



Meat processing

Good meat processing is a question of the right machine.

Whether juicy burger patties, crispy schnitzel, or stakes with grill-like flavor:

We'll help you out.



Poultry processing

Poultry is as versatile as our processing machines.

We know how you can optimally process grilled chicken breast, chicken nuggets or crispy thighs.



Vegetables processing

With vegetables, anything is imaginable. We make it possible.

Classic hash browns, Mediterranean stir-fried vegetables or floured onion rings:

Let us show you what we can do.



Fish processing

We have the matching machine for your individual fish dish.

Cook fish filets especially tender, roast the batter to a crisp or apply specific grill patterns to the product surface.



Plant-based food processing

Plant-based food is tasty in any shape, with lots of delicious flavor.

Vegetarian burgers, roasted vegetables or veggie gyros: plant-based substitutes can be processed with also easily and professionally.

Your idea is unique. So are our solutions.



Sauces & stews processing

We've got the machine for stews, sauces and ready meals.

Our HotCook is a true all-rounder: Stews, sauces and ready meals are its specialty.

You'll be impressed.



Dough processing

Dough offers so many possibilities, and our machines do handle it.

Crusty pizza, browned pretzels or lye sticks? Even when processing dough products, it pays using alco machines.



Milk & cheese processing

Cheesy or what? We can do cheese internationally.

Camembert, mozzarella sticks or grated cheese: Our plants will guarantee qualitative processing of your products.



Sweets processing

Sugary and sweet is always a good choice: Sweets for every taste.

Pies, wine gum and Berlin pastries are just some of the sweets that our food processing machines can handle.



Pet food processing

Believe us: even pets watch for good flavor and texture..

Processing dog bones, wet food or chew sticks is made easy with the alco convenience technology.

Have a look yourself!

An all-rounder

Working principle

Sits and resists the bite: Breading applied with our breading machine APT PRO simply speaks for itself!

That's because the perfected procedure for crispy coatings handles all free-flowing breading materials, whether fine or coarse-grained.

Fish, meat and other products are evenly coated from the upper and lower side. Special devices and a system of belts, gently run the product through the coating curtain, ensuring the final product gets to be the way you imagined it to be!

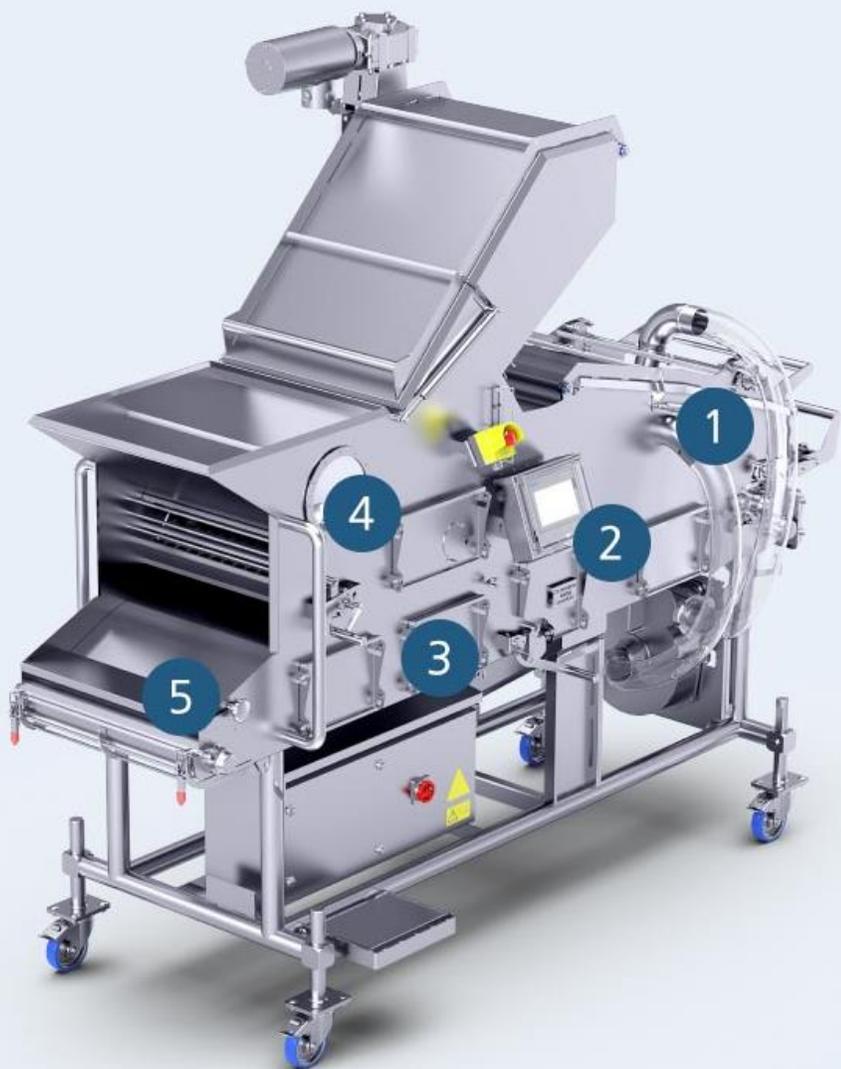
The integrated breading distribution and return system reduces production costs thanks to a steady recycling of the breadcrumbs and makes an important contribution to the sustainability of the alco coating line.

Perfectly suitable for:

Coarse- and fine-grained breadcrumbs as well as Japanese Panko breading



Optimum hold and thickness



Key Features

1: Air knife

removes excess materials from the top of products through an adjustable blower system with additionally integrated return system.

2: PLC control

controls the machine in a smart and user-friendly way through a touch panel with functions like recipe management, etc.

Optional

3: Vibrating plate

presses the coating material on hard and kneads it into the product.

4: Fill level monitoring

measures the feed hopper's fill level through a sensor and fills the feed hopper automatically.

5: High-speed product belt

allows for belt speeds of up to 29 m/min through a top-performance stainless steel drive.



Ideal for every smaller company

Breading machine APT ECO

The ECO series of the breading machine is a space- and cost-saving alternative to the PRO version. With its compact and solid design, it fits into any smaller company - and convinces with qualitative results and lush equipment.

An adjustable blow-off system is used to remove excess media from the top of the products with an integrated media return system. At the same time, the built-in pressure roller with adjustable pressure load ensures secure breading hold on your product. Thanks to continuously adjustable belt speed, process times can be ideally adapted to upstream or downstream machines.

Several components, such as the blow-off device or even the screw conveyor, can be easily dismantled for thorough cleaning. The durable quality is also noticeable in the drives: Blow-off and screw drives are offered in stainless steel as standard.

Perfectly suitable for

Schnitzel, chicken nuggets, fish sticks, vegetables, vegan meat alternatives



Breading machine APT: Insights on processing



Conveyor system

Thanks to the smart conveyor system, adjustable production speed as well as material return and minimal dust generation are already integrated.



Coating procedure

The product is conveyed via a media bed and is additionally sprinkled from the top to ensure complete and even breading.



Additional equipment

For achieving the perfect coating hold and thickness, adjustable vibration and pressing devices are implemented into the breading machine.



Blow-off system

Adjustable blow-off system for removing excess coating medium from the top of your products with an integrated material return system.

Breading machine APT: Exemplary products



Japanese Panko breading

Fine breading that absorbs less fat and therefore stays crispy longer than many alternative traditional breading techniques.



Mozzarella sticks

Of course, meat, poultry, fish and vegetables can be breaded with ease: But cheese products can also be breaded impressively.



Schnitzel

Our breading machine perfectly rounds off the taste of your schnitzel. Simply put: The schnitzel will taste just like you are used to it.

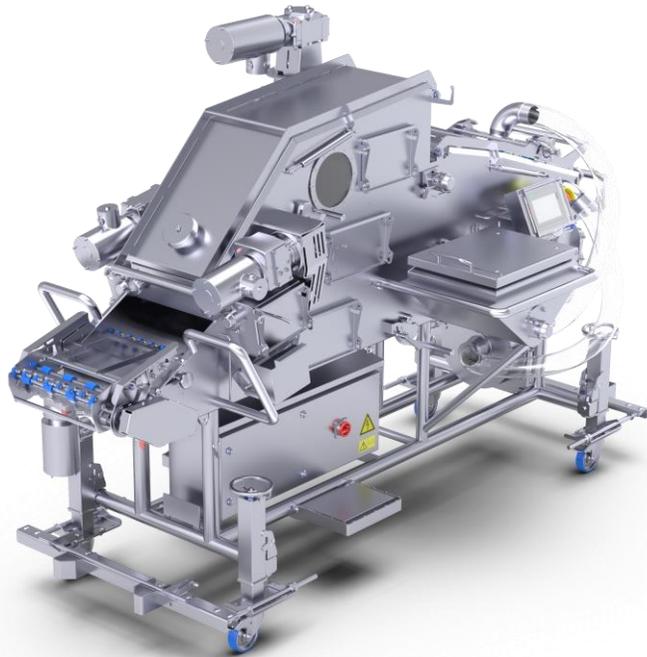


Fish filet

If you are up to processing fish, the breading machine APT guarantees optimal hold and thickness whether with fine or coarse-grained breadcrumbs.

Giving you the possibility to do more

Whether for smaller businesses or for large-scale production industry. Using the alco coating line, you'll get the appropriate application technology for your product. We'd also be happy to develop a completely individual solution for your product idea.



**Preduster
ABM PRO**



**Battering machine
APN PRO**



**Breeding machine
APT PRO**

Get in touch with our team

Let's develop a solution together

Because we are in close contact with our customers, we do better understand their **individual requirements**.

As a family business we know how important direct and timely communication is.

In other words, you can always **speak to the person responsible** – including the management.



No matter what your question is, we will help you

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Whether it is social media, our magazine "appetizer" or our monthly newsletter – you'll always stay up to date.

Follow us for the latest news on our machines, revealing behind-the-scenes stories, machine highlights and more interesting stuff!

Simply try and see!

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