

## Whatever you have in mind.

Your flexibility – always our focus.



Diversity is in demand! Nutritional trends are constantly changing and today your customers are more flexible in their eating habits than ever before. We help you finding individual solutions and realize your ideas so that you can stay ahead in a dynamic market. Regardless of what your products are made of and what they are used for, with production lines from alco – there will be no limits for your creativity.





Flexibility for the future

# Creativity meets Quality.

Meat products, plant-based foods and alternative proteins: today's dining table is generously set, always changing, and offers plenty of options for flexitarians and vegans alike.

A burger made from ground beef today, next week a burger made from peas: Your customers are becoming more flexible in their eating habits. But keeping up with this dynamic does not need to be a problem. Quick product changes, short downtimes, varying production volumes – with standardization lines from alco, you can tackle the challenges of the market with individual solutions. The products may change, but the high-quality result remains the same: for all production steps, from the raw mixture to the end product, you use the same machines, which you can adapt to your current requirements at any time. So no door is closed to you in processing.

With our machines, every changeover is extremely easy.



## mixing

For any burger, meat or plant-based, the raw mixture is the most important factor. A homogeneous mixture forms the ideal basis for all subsequent processing steps.



## forming

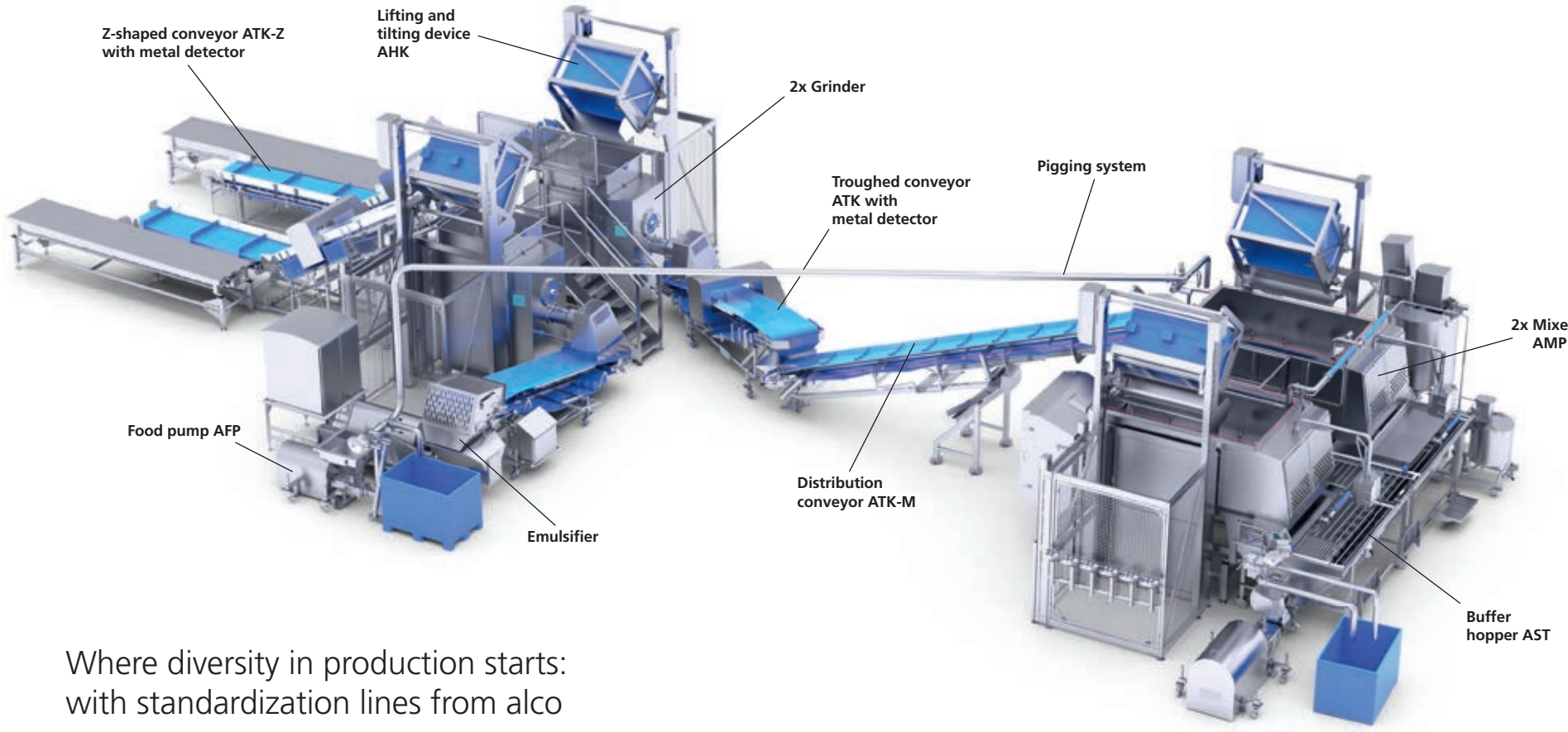
Form the mixture as required. Whether meat or meat substitute, round or square, anything can be made with minimum effort and the highest quality.



## cooking

With ready-cooked food you can hardly tell (or taste) any difference. Our machines enable you to prepare great-looking meat and plant-based products with great precision.

# Individual possibilities – perfect results.



Where diversity in production starts: with standardization lines from alco

A constantly changing market calls for flexible, dynamic production, if it is to remain competitive. The new standardization line from alco gives you all the options that the market demands. Find out for yourself in a personal discussion.

## More, faster, better, and more efficiently

Do you need a fresh and frozen meat processing line that can handle efficient production methods in variable volumes? In the context of the modern market, you need to stay flexible, so as to be adapt to the future without major modification phases. All this can be achieved in a straightforward manner.

Following initial product tests at the Technology Center at alco's headquarters in Bad Iburg, Germany, and further intensive discussions regarding machine options and dimensions, the alco team can help you developing a final line that meets exactly these requirements. In the example above, our conveying and grinding systems and our mixers have been combined to create a line capable of processing up to 10 tonnes of meat per hour for one of our customers. Tuned and configured from start to finish the line thus provides the basis for successful, future-proof processing.

## The dynamic in detail

Two alco meat grinders form the ideal entry point, with innovative cutting technology that ensures careful preparation of the raw mixture – the basis for successful production. Our conveyor elements transport the products gently and hygienically to the next stages and can be calibrated as required. At the end of the line is one of our mixers, which, due to its adjustable mixing shafts, can process a variety of source materials into a homogeneous mixture, thereby enabling a seamless transition to further processing stages.

We can also work with you to develop a line that suits both the demands of today's market and your specific profile. You will be able to respond to changing trends at any time by making adjustments to the machines with just a few steps. Individual machines or the entire preparation line can be expanded via an Industry 4.0 add-on, thereby enabling various machine control settings and displays to be monitored and adjusted from an external location. Thus, you can keep track of production and have the right recipe for the market of tomorrow.

## Equipped for every trend Sous-vide cooking in the spiral oven ASH PRO

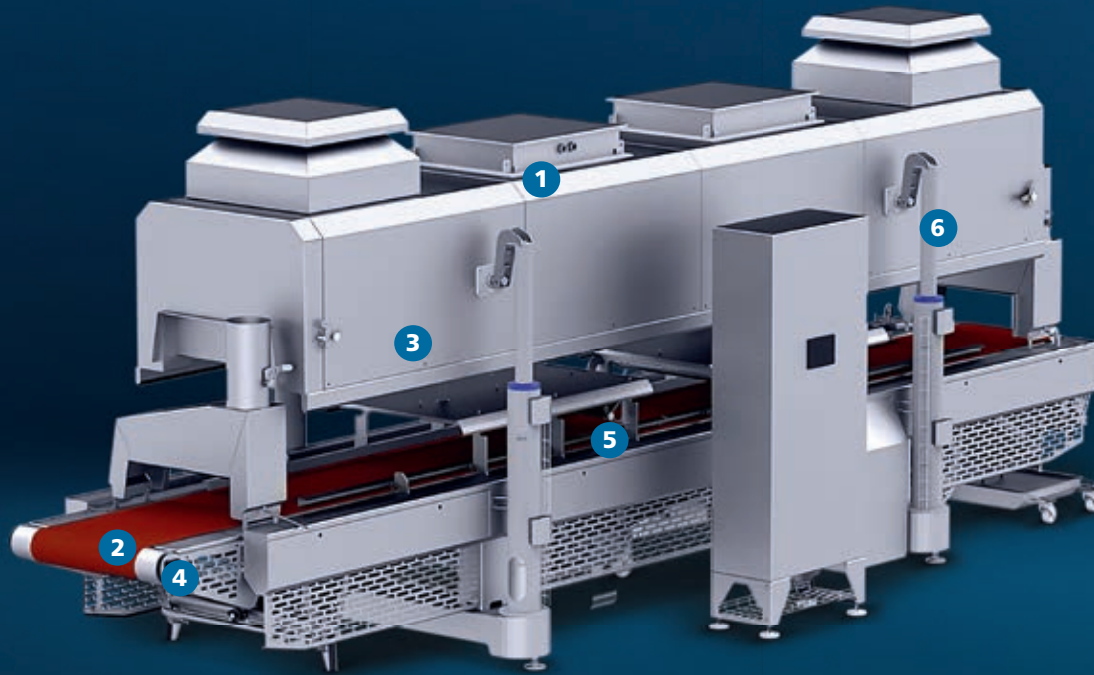
The growing convenience foods market is accompanied with growing customer expectations about taste and quality. The sous-vide method lets you to prepare your products in a particularly gentle manner. After initial heating, the product is kept at a constant temperature by a steam feed in order to achieve the desired cooking effect. Not only does this preserve the product, it also maintains the flavor of the ingredients. The spiral oven ASH PRO allows you to flexibly integrate sous-vide cooking into your production. Due to its large usable surface and immense belt length, it is ideally suited for this method and can be modified for any process with just a few adjustments.



Would you like to process your veggie product another way? No problem: **Many other processing options are available at** [alco-food.com/en/plant-based-meat](http://alco-food.com/en/plant-based-meat)

Would you like to see our machines in action? **Take a look behind the scenes at** [alco-food.com/en/references](http://alco-food.com/en/references)





Dual cooker ADC from alco

# Perfect roasting and cooking in a single unit.

This versatile dual cooker combines roasting and cooking in a single machine. With intensive contact heat plus hot air and steam convection, a wide range of products can be prepared to best effect. The products are carefully conveyed over heating plates on a Teflon belt and thereby gain a uniform, appetizing external appearance. The food is simultaneously cooked from above and the sides with hot air.

## 1 High-performance cooking system

This high-performance cooking system combines contact roasting and hot-air cooking in a single station. Direct heating on both sides allows perfect browning of products of all kinds with minimal cooking loss.

## 2 Conveyor belt

The PTFE belt spreads heat evenly over the product. An automatic control system ensures optimum belt tension and ideal track position.

## 3 Heat zones

Separate heat zones and fans allow you to precisely calibrate temperature and air speed. Thus, the energy-efficient system offers controlled support to the cooking process.

## 4 Belt washing system

Automatically rotating brushes and water spraying lances keep the band system constantly clean. This ensures the highest standards of hygiene.

## 5 Direct steam injection (optional)

This system controls the humidity in the machine. It enables you to minimize weight loss during the cooking process.

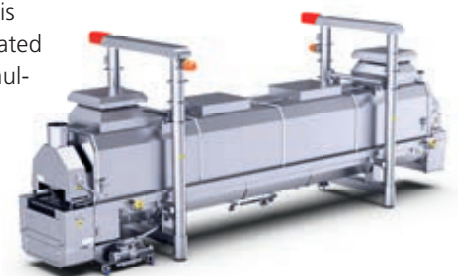
## 6 Lifting device

The hood of the dual cooker can be raised electronically by means of a four-column screw jack system.

Our broad range of options offer you even further possibilities to meet your individual product requirements.

## Linear oven AGU

Another attractive processing option is our linear oven. Two separately regulated heat zones enable products to be simultaneously cooked and browned. This simultaneous preparation guarantees not only a consistent end result but also energy-efficient production.



## Contact cooker AGT

If you are looking for an option for roasting your products on both sides, our contact cooker may be the best option for you. It can master any recipe effortlessly. Roast potatoes, soy cutlets and chicken breasts can all be grilled with appetizing grill stripes and then roasted to perfection exclusively in their own fat.



Suitable for



All details are available on our website.

**Linear oven:** [alco-food.com/en/machines/linearoven](http://alco-food.com/en/machines/linearoven)

**Contact cooker:** [alco-food.com/en/machines/contactcooker](http://alco-food.com/en/machines/contactcooker)



Forming machine AFM PRO from alco

# In the fast lane with the latest technology.

The forming machine AFM PRO gives you unlimited flexibility in the shaping of your products. The individually designable moulds offer you complete creative freedom, in 2D or 3D. Our specially developed filling channel system feeds raw mixtures from various sources into the machine, gently and accurate to the gram, where they are formed with consistent precision. With its improved filling principle, the optimized AFM PRO offers even smoother and more accurate production, at more than 70 strokes per minute at full speed. A new outfeed conveyor with its own drive system also offers a higher level of adjustment options and thus simpler calibration and cleaning. As a result, every step of production can be made even more efficient compared to the highly-renowned predecessor system.

## 1 High-performance filling system

Develops a press force of 80 bar, thus enabling to process the raw mixture at high speed. An optional air ejector allows further production options.

## 2 2D-/2,5D-/3D-mould set

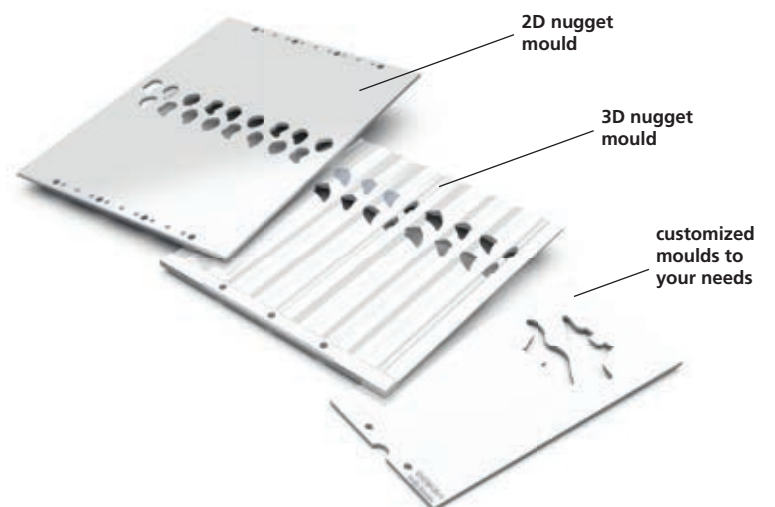
These plates, individually selectable and extendable as needed, leave their imprint on the top and bottom of your products. The 2D-versions of the forming, filling and venting plates are included as standard.

## 3 Bridge crusher with reinforced hopper attachment included

Crusher shaft with pneumatic drive system ensures continuous feed to the screws even with stiffer mixtures.

## Change faster. Work more accurately.

Your ideas can be brought to life in any form. The forming machine AFM PRO can be equipped with various plates in 2D to 3D, thus giving you total creative freedom in production. Stowed conveniently near to the machine and changeable in just a few minutes, our mould system offers seamless changeovers without peer. And upgrading is just as efficient: When you switch to the AFM PRO, you can continue to use your previous AFM plates as before.



Suitable for



All information is available at  
[alco-food.com/en/machines/formingmachine](http://alco-food.com/en/machines/formingmachine)



“Previous projects have shown that because of the diversity of our customers’ products, flexible production lines are needed. And the processes linked to them should also be changed in the shortest possible time. Our machines are already designed in such a way that they can be modified at a later stage without major outlays. Thus, our customers can keep all their options open.”

**Anthony Clarke** has been with the company since 2013 and has been working as a project manager for the Convenience division since 2022, acting as an interface between sales, customers and design.



**New point of contact:**  
In summer 2022 our Technology Center in Bangkok will open its doors to customers in Southeast Asia.

alco international

## Our new site in Bangkok

We are driven by a desire to fulfill your wishes and be in direct touch with you, both in Germany and around the world. To enable us to work even more closely with our international customers from Asia to Australia, the alco family has a new base at its new Technology Center in Bangkok now. Located



centrally in the Thai capital, it is perfectly accessible for our partners from throughout the Asian region and beyond. It also allows more lively contact with both us and our machines. “Seeing is believing”: In our modern test center, a complete production line demonstrates the various strengths of our technology – pioneering food processing laid bare for you. From the production floor you continue to the modern conference center to discuss your ideas and drive them forward. Thus, the full alco service experience is also available directly on site. And as usual, alco is at your side at every step you make at the new Bangkok location – from the initial introduction to the technology through to designing the machine. We are creating a platform for even more direct and productive collaboration with our international partners. Further locations are now being planned.

**appetizer**  
Issue 06/2022

We are  
looking forward to  
meeting you at:

**Anuga FoodTec**  
26.–29.04.2022  
in Cologne, Germany  
Hall 6.1  
Booth B30/C39

**IFFA**  
14.–19.05.2022  
in Frankfurt / Main,  
Germany  
Hall 8.0  
Booth B92

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