

ALCO

HotCook

All-rounder for sauces, ready meals, and stews



Mixing, searing, heating, cooking,
reducing and cooling products -
in just one machine.

COOKING



jbt.com/foodtech

alco HotCook



The alco HotCook combines the features of mixing and searing systems, allowing it to prepare your products in an especially efficient and gentle manner for high volume consistent processing

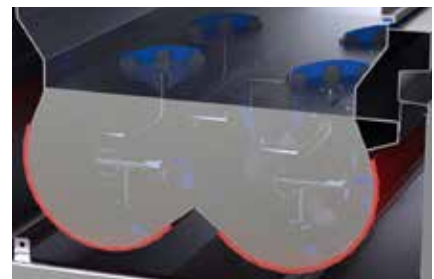
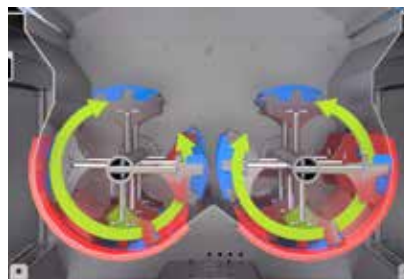
With its highly efficient and rapid heat transfer, the HotCook ensures that seared food keeps its fresh, authentic taste.

Benefits

- Excellent results on a wide range of products at maximum yield
- Heatable special double-wall design with double-shaft paddle mixing tools and special-designed scrapers
- Fully controlled and efficient production times
- Pneumatically driven discharge flaps for easy emptying into standard transport vehicles or special containers

Outstanding range of different equipment options

- Optionally heated with thermo fluid or steam
- Practical dosing device and weighing unit for easy recipe compilation
- Rapid cooling or freezing of products via optional vacuum cooling or injection of cryogenic media



Visit JBT's fully equipped Food Technology Centres in either Helsingborg, Sweden, Livingston, UK or Bad Iburg, Germany and test the alco HotCook equipment using your own products and recipes.





High hygiene standards

- Bearings and seals on the discharge side can be easily dismantled for cleaning
- Sealings on the drive side: hygienic, mechanical seals, partially suited for dry run
- Construction with very low dead space
- Designed according to latest hygiene and safety standards

State of the art controls

- The HotCook comes with a Siemens PLC control panel as standard with an intuitive graphical interface for overall product quality and energy consumption
- Recipe control system
- 4 temperature sensors for product temperature and infeed/return temperature for exact control of the process

Highly flexible in meeting special requests

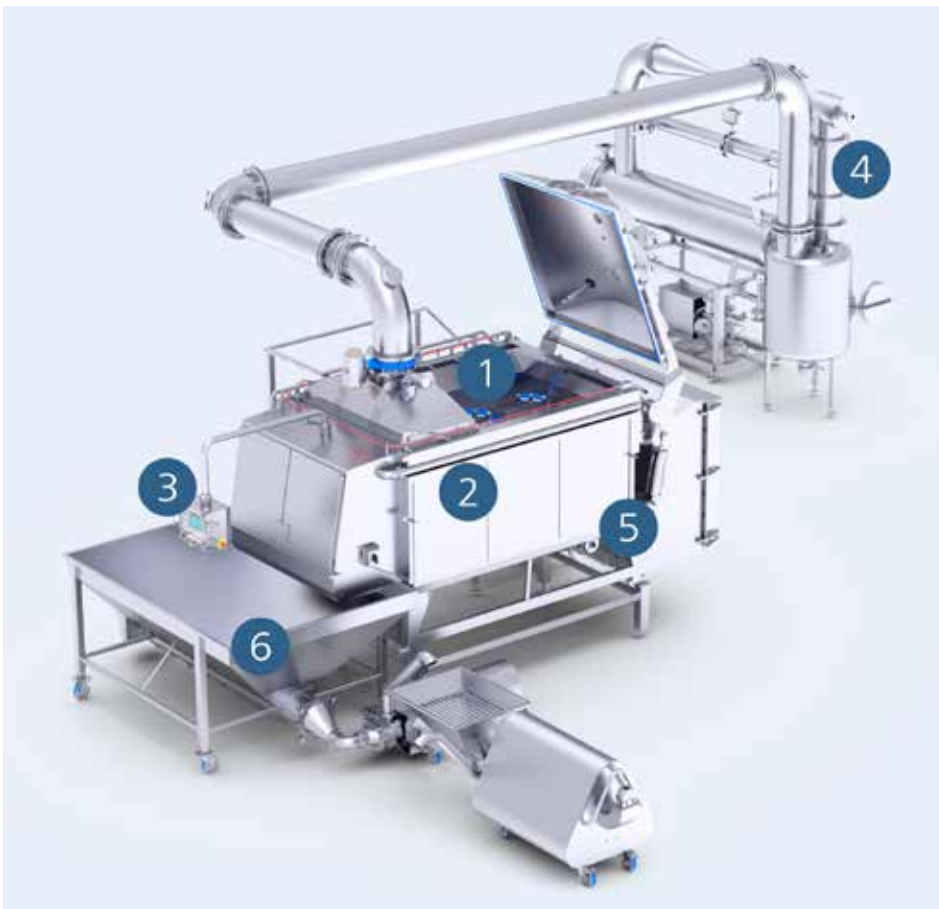
- High surface temperatures up to 200 °C in combination with direct reaction of the heating surface are the key to ideal results, especially for Asian dishes
- Cooking with over-pressure at 0.4 bar with 110 °C for reduced cook times
- Numerous accessories, such as customized buffer hoppers, effective food pumps, discharge valves for liquids, conveyors and more help to perfectly adapt the machine to your needs

Flexible solutions for food processing requirements and applications

All alco machines evolve with the demands of the industry where innovation, versatility and reliability are key. Flexible solutions can be developed for all food processing operations, large or small, and each alco HotCook can be configured to meet individual requirements and a wide range of applications including:

- Soups, sauces and stews
- Fillings, ready meals
- Ground meat products
- Seafood concentrates
- Plant-based food
- Vegetable preparations
- Confectionary

The JBT ALCO HotCook AHC - The perfect all-rounder



1 Enormous capacity with innovative technology

cooks up to 4.000l of product mass at the desired temperature with mixer paddles and temperature-resistant scrapers.

2 Special double-jacket design

ensures high surface temperatures along the mixer walls with optimal and rapid heat transfer, including insulated machine walls.

3 PLC control

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

Optional

4 Vacuum cooling unit

fastest product cooling through precise suctioning of steam by a high-performance vacuum unit, working based on the principle of the enthalpy of water.

5 Direct steam injection

heating with direct steam injection, cooking temperatures are reached much faster, resulting in high-quality final products.

6 Buffer tank with feed screw

is optimized for usage as receiver tank or intermediate storage.

WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.



North America

JBT Corporation
1622 First St.
Sandusky, OH 44870
USA
Phone: +1 419 626 0304
E-mail: process-solutions@jbt.com

Europe

John Bean Technologies AB
Rusthällsgatan 21, Box 913
SE-251 09 Helsingborg
SWEDEN
Phone +46 42 490 4000
info-europe@jbt.com

Asia

John Bean Technologies Ltd.
159/26 Serm-Mit Tower, Room no. 1602-3
Sukhumvit 21 Road, Klongtoey Nua Sub-district
Wattana District, Bangkok 10110, THAILAND
Phone: +66 2257 4000
E-mail: infoasia-jbtfoodtech@jbt.com

Latin America

John Bean Technologies
Máquinas e Equipamentos Industriais Ltda.
Av. Eng. Camilo Dinucci 4605
14808-900 Araraquara, São Paulo, BRAZIL
Phone: +55 16 3301 2000
E-mail: latinamerica.info@jbt.com



We're with you, right down the line.™

jbt.com/foodtech