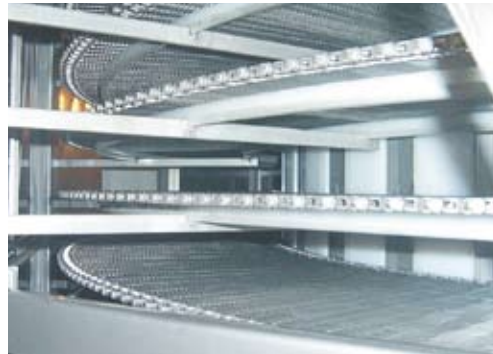




Les machines industrielles Agro-Alimentaires



**know-how  
in food-systems**



The ALCO-FOOD-MACHINES GMBH & CO. KG is one of the leading manufacturers of machines for the food industry.

Alco offers innovative complete solutions but also individual machines for your production of convenience food.

### **Preparation**

grinding – mixing

### **Further processing**

forming – coating – frying – cooling – freezing

Our technology is best suited for meat, fish, poultry, vegetable, potato and dairy products.

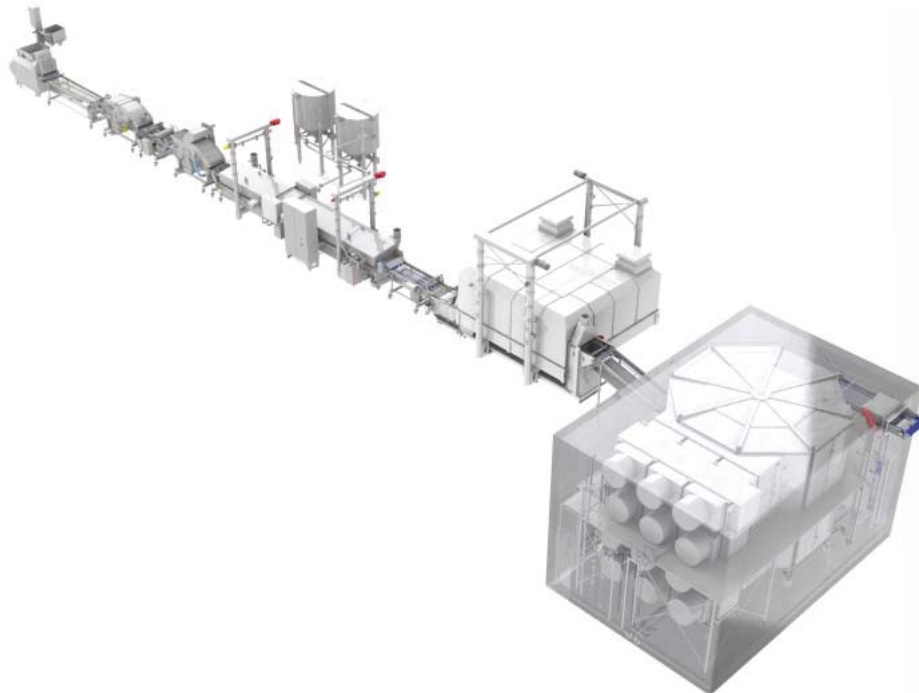
State-of-art technology for high quality made in Germany – this is Alco! Function and quality are our top priority. Consistent research and development in step with actual practice has led to Alco´s global success.





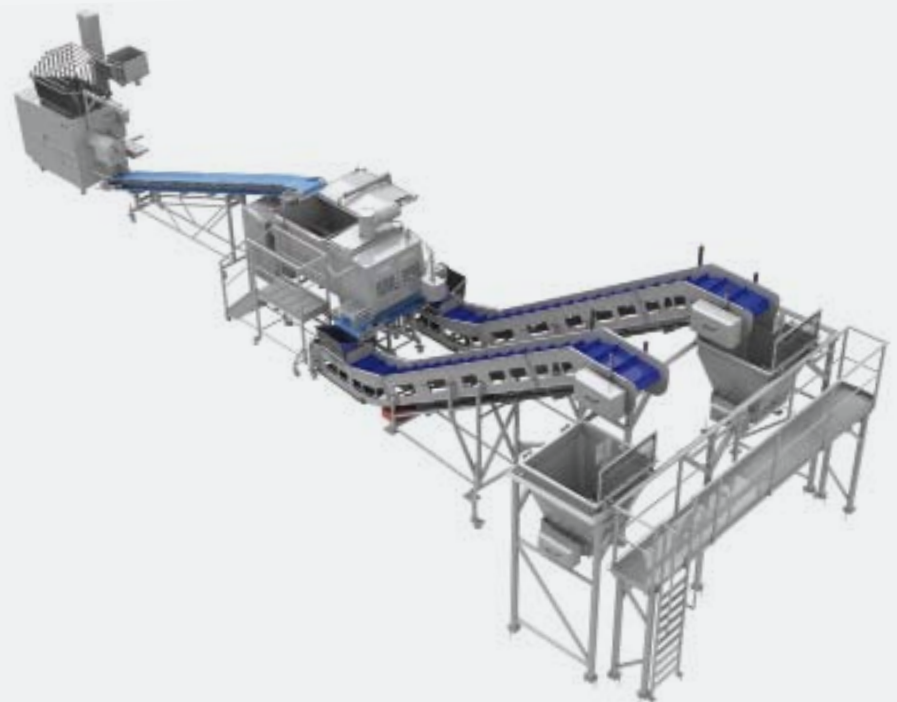
## Innovative line technology

Convenience line



forming – breading – frying – cooking – freezing

Standardisation line



grinding – mixing – conveying – buffering





# Preparation

## grinding

### power | grinder

- grinding of frozen and fresh meat
- excellent cut edges
- innovative cutting technology
- fast and easy changing of knife sets
- high output per hour
- easy to handle and to clean with maximal safety

### sizes (holeplate):

200 mm, 250 mm, 280 mm,  
300 mm, 400 mm  
(8", 10", 11", 12", 16")

### options:

equipment for analysis, lifting devices,  
conveying screws, buffer containers,  
mould conveyors, pumping systems



## mixing

### multi | mix

- mixing and standardising of various products
- great model diversity for cooling, cooking and thawing
- innovative and gentle mixing times
- fast and gentle discharging
- hygienic design for highest product safety
- easy handling and cleaning with maximal safety

### sizes:

350 l bis 10.000 l  
(90 gallons to 2600 gallons)

### options:

equipment for analysis,  
weighing systems, dosing systems,  
lifting devices, conveying screws,  
dump conveyors, pumping systems





# Further processing

## cooking

### hot | cook

- cooking and frying of various products
- unique cooking/mixing system
- simultaneous mixing and cooking to grant an even temperature
- cooking results at the highest level with regard to taste and quality
- gentle mixing via innovative scraping systems
- fast and careful discharging
- hygienic design for maximal product safety
- easy cleaning and handling with highest safety

### sizes:

350 l bis 4.000 l  
(90 gallons to 1100 gallons)

### options:

weighing systems, dosing systems,  
drainage systems, lifting devices,  
conveying screws, mould conveyors,  
pumping systems



## mixing

## forming

### in | form

- forming with maximum variety of products
- exact portioning
- gentle 2 D and 3 D forming
- high output per hour
- fast changing of forming equipment
- hygienic design for highest product safety
- easy handling and cleaning with maximal safety

### belt widths:

250 mm, 400 mm, 600 mm  
(10", 16", 24")

### options:

paper interleaver, rolling device,  
croquette unit, tray dispenser,  
lifting device





# Further processing

## flattening

### equal | flat

- flattening and rolling of fresh and frozen-on products
- extreme extension of product surface in one process
- gentle flattening due to an innovative procedure
- high output per hour
- hygienic design for highest product safety
- easy handling and cleaning with maximal safety

### belt widths:

250 mm, 400 mm, 600 mm,  
700 mm, 1000 mm  
(10", 16", 24", 28", 40")



## tenderizing

### top | tender

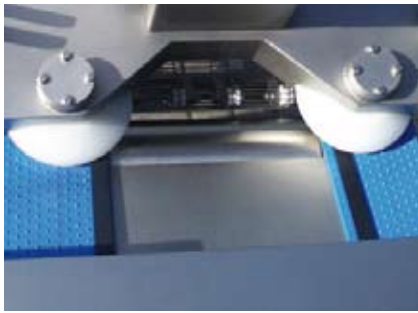
- cutting of various products on top and bottom side
- several product cuts via rotating knife rolls
- significant improvement of tenderness and consistency of the product
- high output per hour
- hygienic design for highest product safety
- easy handling and cleaning with maximal safety

### belt widths:

250 mm, 400 mm, 600 mm,  
700 mm, 1000 mm  
(10", 16", 24", 28", 40")







## cutting

### top | cut

- cutting of natural products for Cordon Bleu
- precise edge-gated pocket cut
- high output per hour due to double lane production process
- hygienic design for highest product safety
- easy handling and cleaning with maximal safety

### belt width:

400 mm (16")



## predusting

### flour | coat

- coating with spices and finely ground bread crumbs
- exact and even application
- innovative blow-off system
- minimal dust formation
- integrated straining system
- hygienic design for highest product safety
- easy cleaning and handling with maximal safety

### belt widths:

400 mm, 600 mm, 700 mm,  
1000 mm (16", 24", 28", 40")

### options:

multi-flip belt system, dust  
removing systems, feeding  
hoppers for flour





# Further processing

## battering

### wet | coat

- battering with viscous and thin batters
- even and exact coating
- innovative blow-off system
- hygienic design for highest product safety
- easy handling and cleaning with maximal safety

### belt widths:

250 mm, 400 mm, 600 mm,  
700 mm, 1000 mm  
(10", 16", 24", 28", 40")

### option:

batter mixer



## tempura

### liquid | coat

- battering with tempura or marinade
- even and exact coating
- innovative blow-off system
- hygienic design for highest product safety
- easy handling and cleaning with maximal safety

### belt widths:

400 mm, 600 mm, 700 mm,  
1000 mm (16", 24", 28", 40")

### option:

tempura mixer



## marinating





## breeding

### top | crump

- coating with fine or coarse breadcrumbs
- even and exact spreading on upper and lower side of the product
- innovative spreading and distribution system
- extremely gentle circulation system for bread crumbs
- innovative blow-off system
- hygienic design for highest product safety
- easy handling and cleaning with maximal safety

### belt widths:

250 mm, 400 mm, 600 mm,  
700 mm, 1000 mm  
(10", 16", 24", 28", 40")

### option:

feeding hopper for breadcrumbs



## Drum Breader

### drum | breader

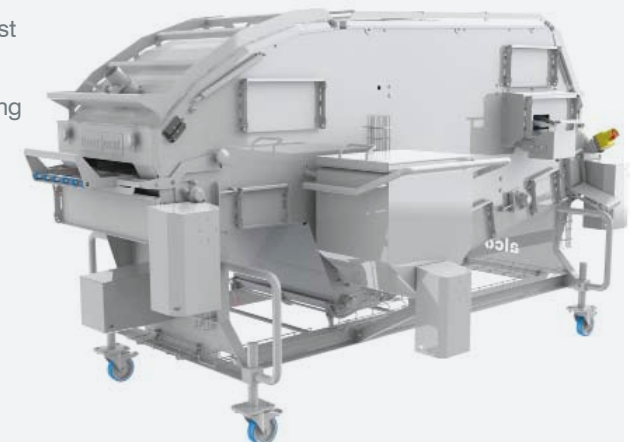
- breeding with fine or coarse breadcrumbs, dried spices, herbs or flour
- especially suited for complete covering of irregular shaped products (e. g. bone-in products)
- innovative spreading and distribution system
- gentle pre-breeding and intensive tumble breeding in one machine
- extremely gentle circulation system for breadcrumbs without screws
- integrated straining system
- innovative blow-off system
- hygienic design for highest product safety
- easy handling and cleaning with maximal safety

### belt widths:

250 mm, 400 mm, 600 mm,  
700 mm, 1000 mm  
(10", 16", 24", 28", 40")

### option:

feeding hopper for flour





# Further processing

## frying

### hot | fry

- deep-fat frying in oil or fat
- increase in value and taste of breaded or natural products
- gentle and even heating
- low costs for fat
- extremely long durability of chip fat
- energy-saving heating system (electric or thermo-oil)
- excellent inline frying system
- hygienic design for highest product quality
- easy handling and cleaning with maximal safety

### belt widths:

450 mm, 650 mm, 750 mm, 1050 mm  
(18", 25", 29", 41")

### working length:

2 m to 10 m (7 ft to 33 ft)

### options:

oil filters, oil tanks,  
oil control systems



## contact cooking

### belt | grill

- double-sided contact frying without additional fat
- increase in value and taste of various products
- gentle and even frying and browning
- energy-saving heating system (electric or thermo-oil)
- hygienic design for highest product quality
- easy handling and cleaning with maximal safety

### belt widths:

600 mm, 1000 mm (24", 40")

### working length:

1,8 m to 7,2 m (6 ft to 24 ft)





## Hot-Air Linear Oven

linear | heat

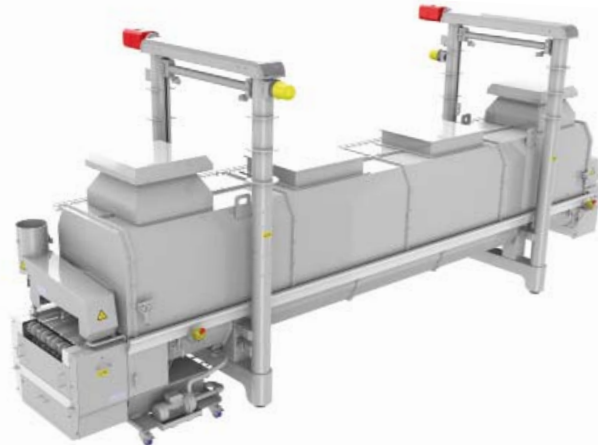
- cooking with hot air and/or steam without additional fat or oil
- optimal roasting and browning within a short time
- gentle and even preparation in two different temperature zones
- energy-saving heating system (electric or thermo-oil and/or steam)
- hygienic design for highest product safety
- easy handling and cleaning with maximal safety

belt widths:

600 mm, 700 mm, 1000 mm  
(24", 28", 40")

working length:

6 m to 14 m, (20 ft to 46ft )



## Hot-Air Spiral Oven

spiral | heat

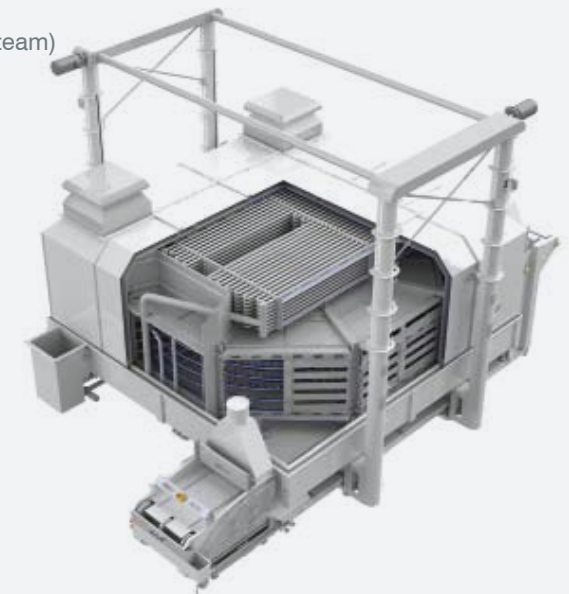
- cooking with hot air and/or steam without additional fat or oil
- optimal roasting and browning results
- gentle and even temperature throughout the entire working length
- highest capacity on minimum floor space
- available as single drum or twin drum
- energy-saving heating system (electric or thermo-oil and/or steam)
- hygienic design for highest product safety
- easy handling and cleaning with maximal safety

belt widths:

600 mm, 700 mm, 1000 mm  
(24", 28", 40")

working length:

40 m to 150 m (130 ft to 500 ft)







# Further processing

## Spiral Freezer

quick | freeze

- cooling/freezing of different products with IQF-procedure
- optimal cooling results due to efficient, horizontal air flow
- gentle, even and fast cooling assures a minimal loss of weight as well as a premium preservation of the product consistency
- highest production capacity on minimum floor space



- energy- saving cooling system
- hygienic design for highest product safety
- easy handling and cleaning with maximum safety

### belt widths:

400 mm, 600 mm,  
700 mm, 1000 mm  
(16", 24", 28", 40")

### working length:

100 m to 500 m  
(330 ft to 1700 ft)

### options:

cooling equipment,  
loading and unloading  
conveyors





# Application centre

Alco has established a cutting-edge application centre for product developments and test productions.

Our machines can be tested under production conditions with your special products. Together with the customers our highly skilled technicians and consultants develop new products, production procedures and applications.





# Service

If you decide in favour of Alco you gain our unique service at the same time. We have a motivated and perfectly trained team of technicians on hand.

Our skilled employees are at your disposal for the installation of new machines as well as for repair and maintenance of already existing equipment.

We offer a 24-hour service and an immediate response in the event of any problems.

You can avoid breakdowns and disturbances by ordering maintenance contracts and having your technicians trained by our team. We are happy to provide advice!









**represented worldwide** alco agents worldwide



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**food-machines**

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