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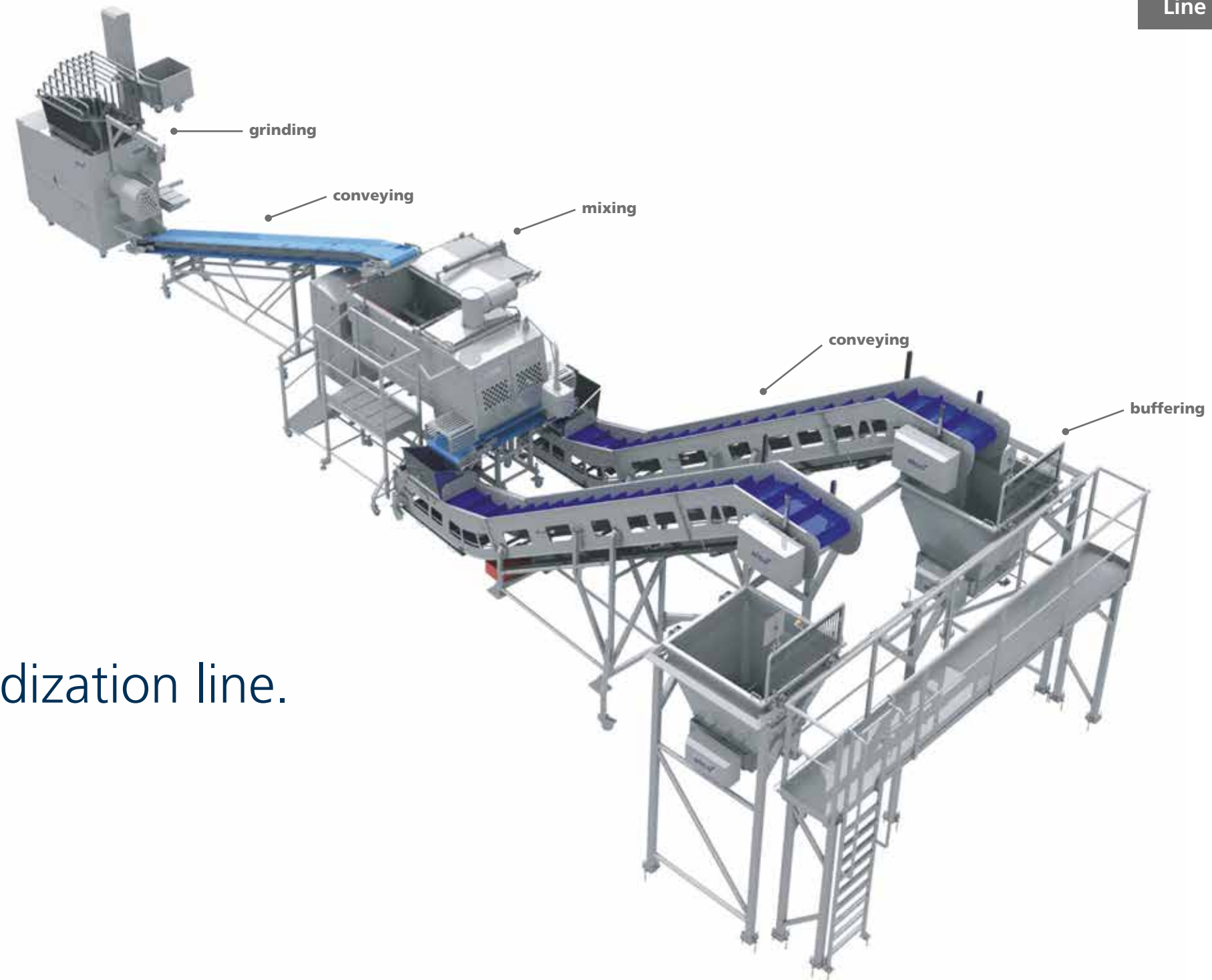
Portrait.

Founded in 1977 by merchants Heinz and Gertrud Algra, the alco-food-machines GmbH & Co. KG is dealing with the production of machines for the food industry for nearly 40 years. Innovative, high-quality, customized to the needs of individual customers machinery, equipment, and production lines for the manufacture of products from meat, fish, poultry, vegetables, potatoes, milk, etc. is their main task.

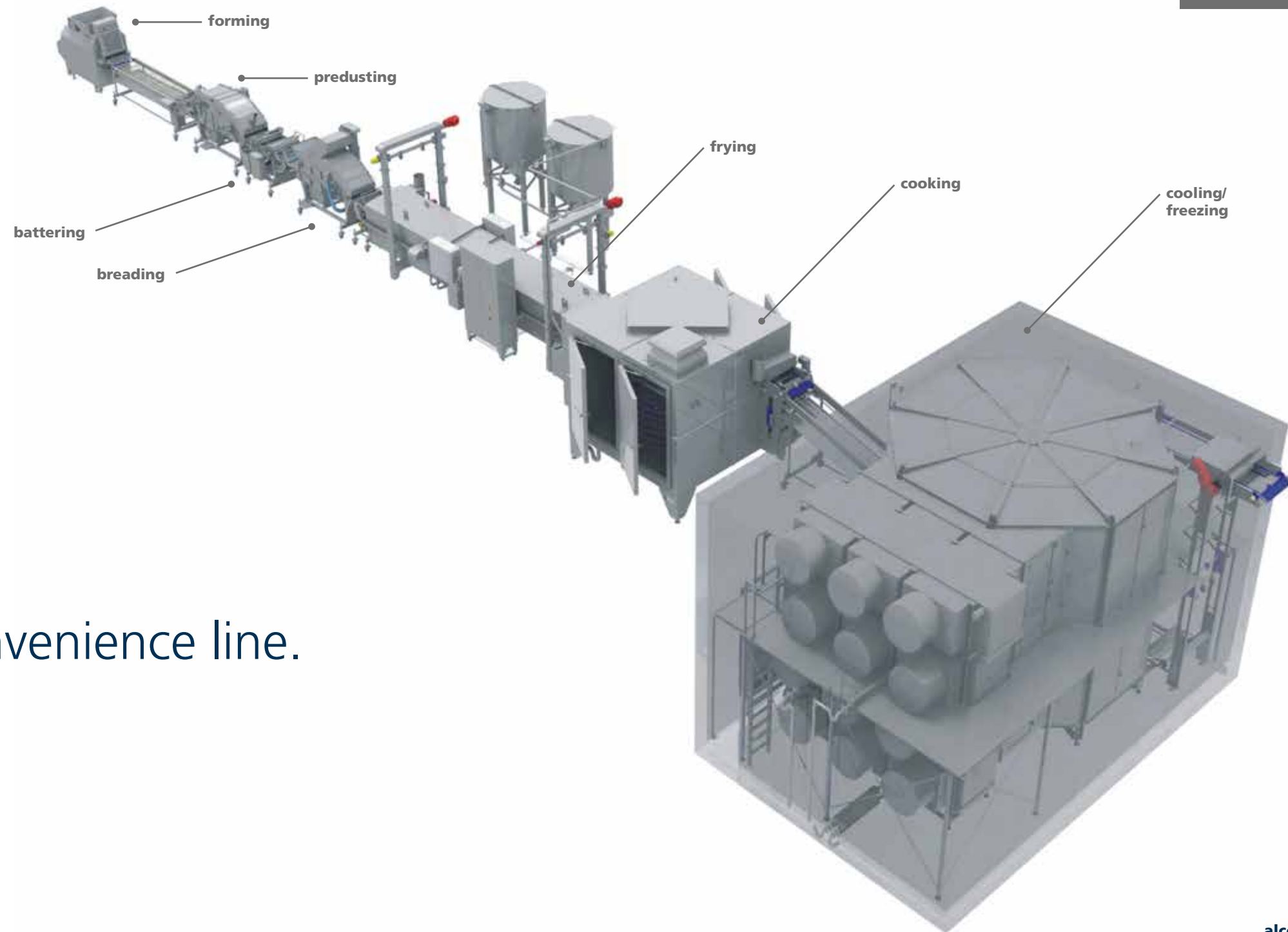
grinding – mixing – forming – flattening – tenderising – slicing – coating – cooking – cooling.

As one of the leading companies in the global market, alco-food-machines GmbH & Co. KG is focusing on a consistent and practical research. In the second generation Nicole Algra, Isabelle Kleine-Ausberg and Thomas Kleine-Ausberg are guiding the family business into the future. The development of the company and its products are focusing on latest technology, optimized functionality, high quality requirements and always the customer desires.

Please learn more about us and our products!



Standardization line.



Convenience line.

“When thou hast eaten and
drunken, thou art as
it were new born, stronger,
bolder,
fitter for action.”

Johann Wolfgang von Goethe (1749 - 1832)

Preparing.



power I 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



multi I mix

- mixing and standardizing 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:

300 l to 10.000 l
(90 gallons to 2600 gallons)

options:

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



grinding

mixing

Further processing.



in I 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





equal | flat

- flattening 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")

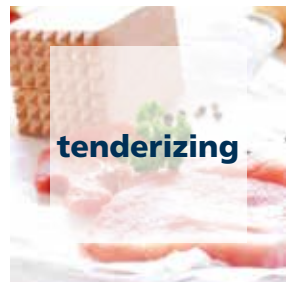


top | tender

- 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")



top I 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")



laser I portio

- high-speed portion cutter using the latest 3-D laser-scan technology
- extreme fast cutting with up to 1000 portions per minute
- precise adjustment of portion weight or slice thickness
- different cutting angles: 0°, 30° or 45°
- wide variety of knives for always perfect cuts
- high precision slicing with minimized yield losses
- no pressing or crust freezing of the product required
- uses modern controls and camera technologies
- easy recipe control and touchpanel operations
- easy cleaning and ergonomic loading
- easy to maintain



Further processing.



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



liquid I 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



top I crump

- coating with fine or coarse breadcrumbs
- even and exact spreading on upper and lower side of the product
- innovative spreading and distribution 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



breadding



flour I 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



drum I breader

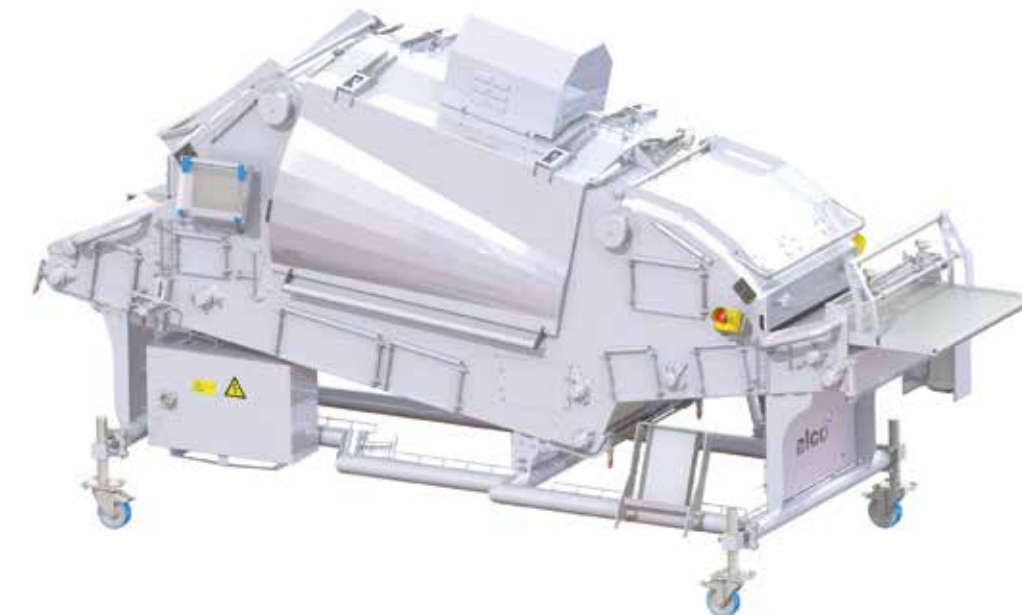
- breading with fine or coarse breadcrumbs, dried spices, herbs or flour
- especially suited for complete covering of irregular shaped products (e.g. bone-in products)
- innovative spreading and distribution system
- gentle pre-breeding and intensive tumble breading in one machine
- extremely gentle 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



predusting



drum
breading



Further processing.



hot I 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 oil
- extremely long durability of chip fat
- energy-saving heating system (electric or thermal oil)
- excellent inline frying system
- "Hygienic-Design" for highest product quality
- easy handling and cleaning with maximal safety

belt widths:

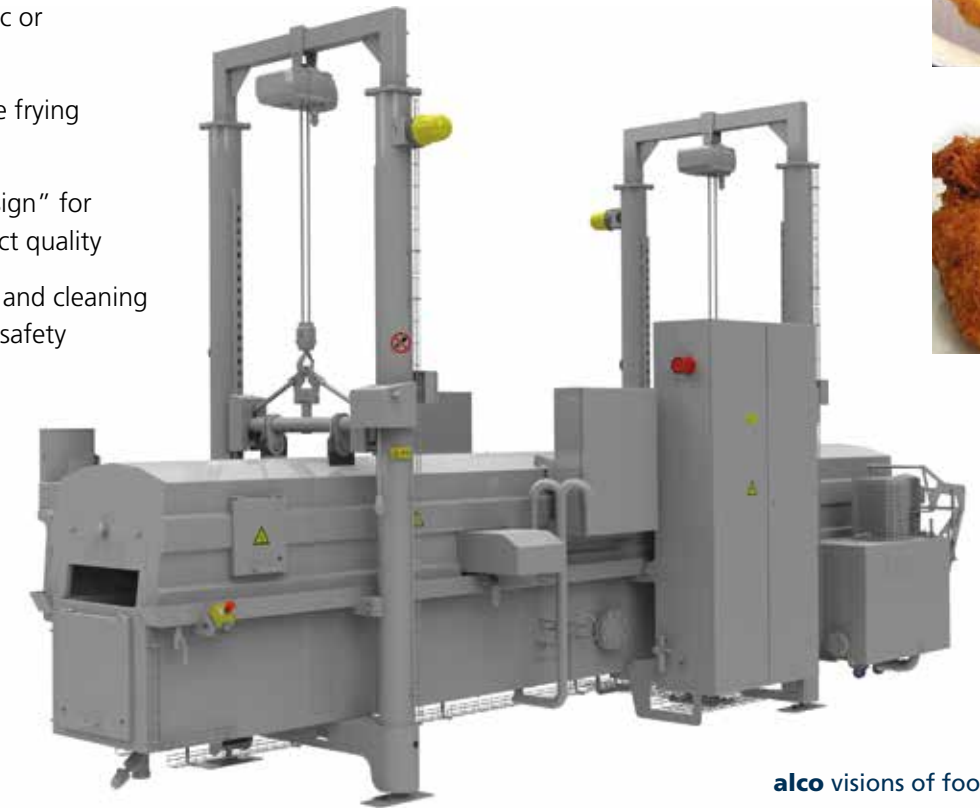
450 mm, 650 mm, 750 mm,
1050 mm (18", 25", 29", 41")

working length:

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

options:

oil filters, oil tanks,
oil control systems



belt I 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 thermal oil)
- "Hygienic-Design" for highest product quality
- easy handling and cleaning with maximal safety

belt widths:

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

working length:

1,0 m to 9,0 m (3 ft to 30 ft)



hot I 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 to 4.000 l
(90 gallons to 1100 gallons)

options:

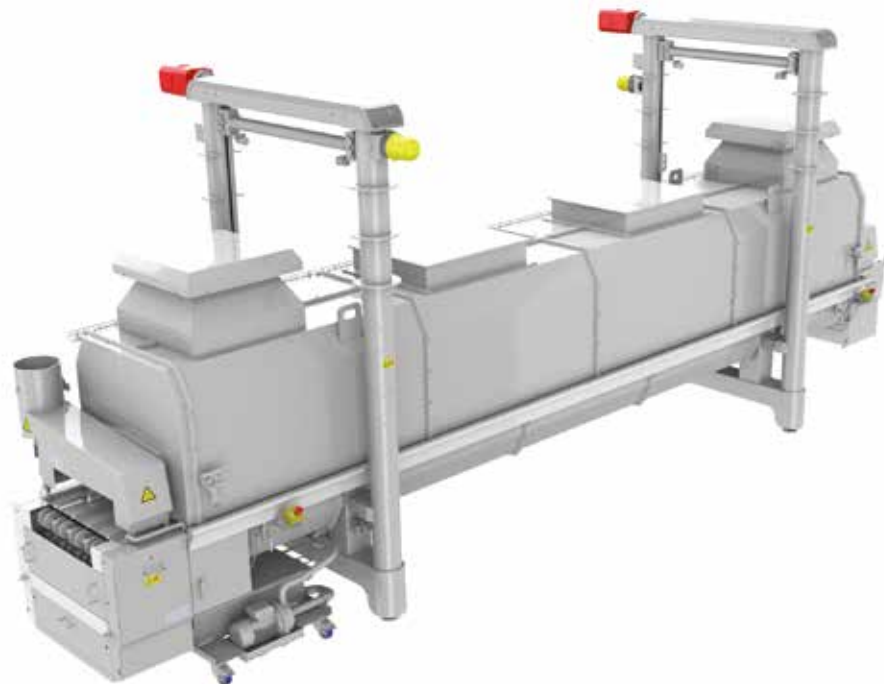
weighing systems, dosing systems, drainage systems, lifting devices, conveying screws, mould conveyors, pumping systems

cooking

mixing/
cooking

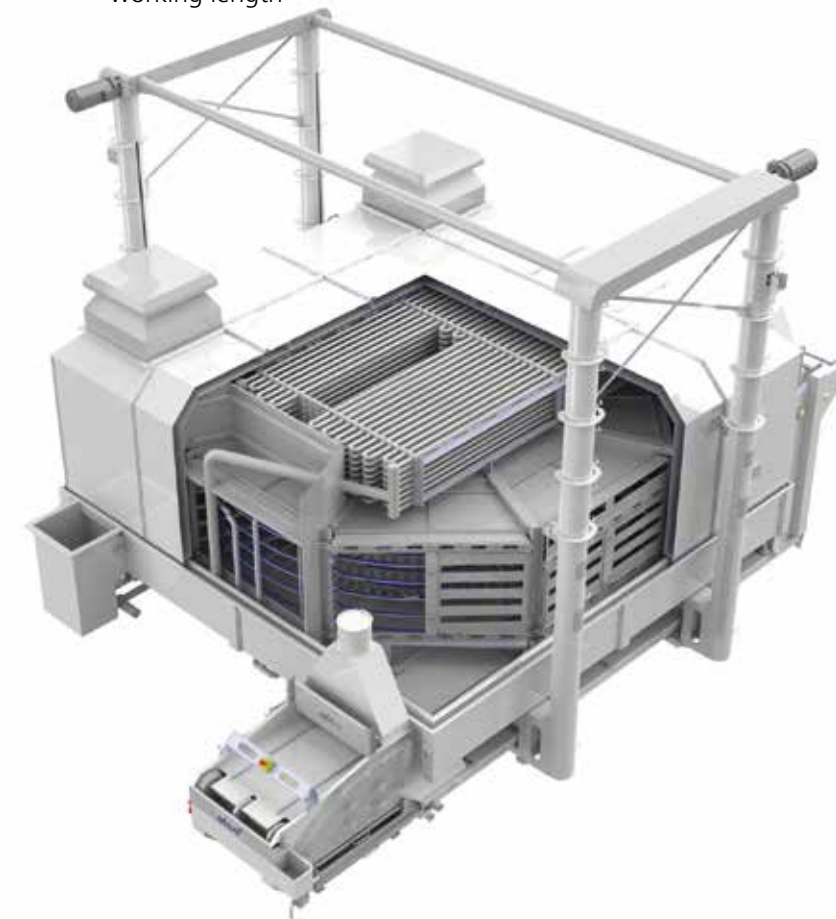
linear I heat

- 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 thermal 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 46 ft)



spiral I heat

- cooking with hot air and/or steam without additional fat or oil
 - optional 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 thermal 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)




cooking




cooking



Further processing.



quick I 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 minimal 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:

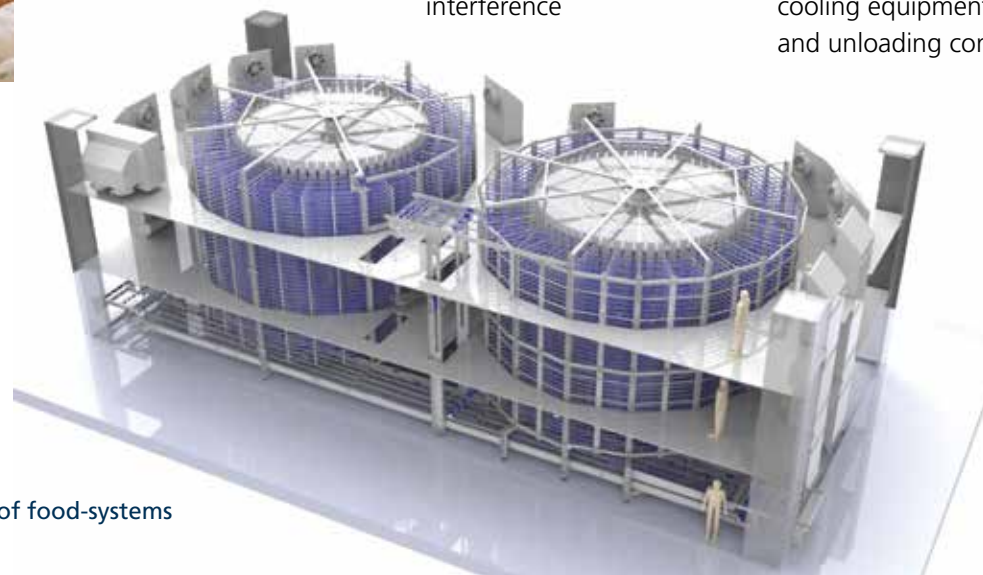
cooling equipment, loading and unloading conveyors



quick I proof

fermenting

- fermenting of different products by regulated humidity
 - optimal fermenting results due to efficient, horizontal air flow
 - gentle, even and fast fermenting assures a minimal loss of weight as well as a premium preservation of the product consistency
 - highest production capacity on minimal floor space
 - energy-saving fermenting system
 - electric components outside the isolation cell and therefore less susceptible to interference
 - fully welded stainless steel cell
 - "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 2500 m (330 ft to 8200 ft)
- options:**
cooling equipment, loading and unloading conveyors



spiral I pasto

- pasteurizing of different products to 75°C and more to kill all microbes
 - optimal pasteurizing results due to efficient, horizontal air flow
 - gentle, even and fast pasteurizing assures a minimal loss of weight as well as a premium preservation of the product consistency
 - highest production capacity on minimal floor space
 - energy-saving pasteurizing system
 - electric components outside the isolation cell and therefore less susceptible to interference
 - fully welded stainless steel cell
 - "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



pasteurizing





Conveyor.

For gentle product handling, highest sanitation demands and easy to maintain.

elevating conveyor belts



recess conveyor belts



spiral conveyors



curved conveyor belts



linear conveyors



pumping systems



alco
food-machines



Application technology.

Both for product development and for production testing, the alco-food-machines GmbH & Co. KG built a modern application center. This equipment can be tested under production conditions. Our specially trained technicians and product consultants develop here, together with our customers, new products, production processes or applications.



Service and distribution network.

No matter where in the world you choose an alco product, you benefit from our unique service. Distributed across the continents we keep a perfectly trained and motivated team of trading partners and technicians ready that will be available in planning, purchasing, commissioning and maintenance of your individual production.

We offer maintenance contracts with comprehensive services and train your employees on request. So your production lines are perfect supervised and you avoid unnecessary failures and faults.





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