

Whatever you have in mind.



your ideas – our solutions

Coating Technology

alco
food-machines

07.12.2021



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

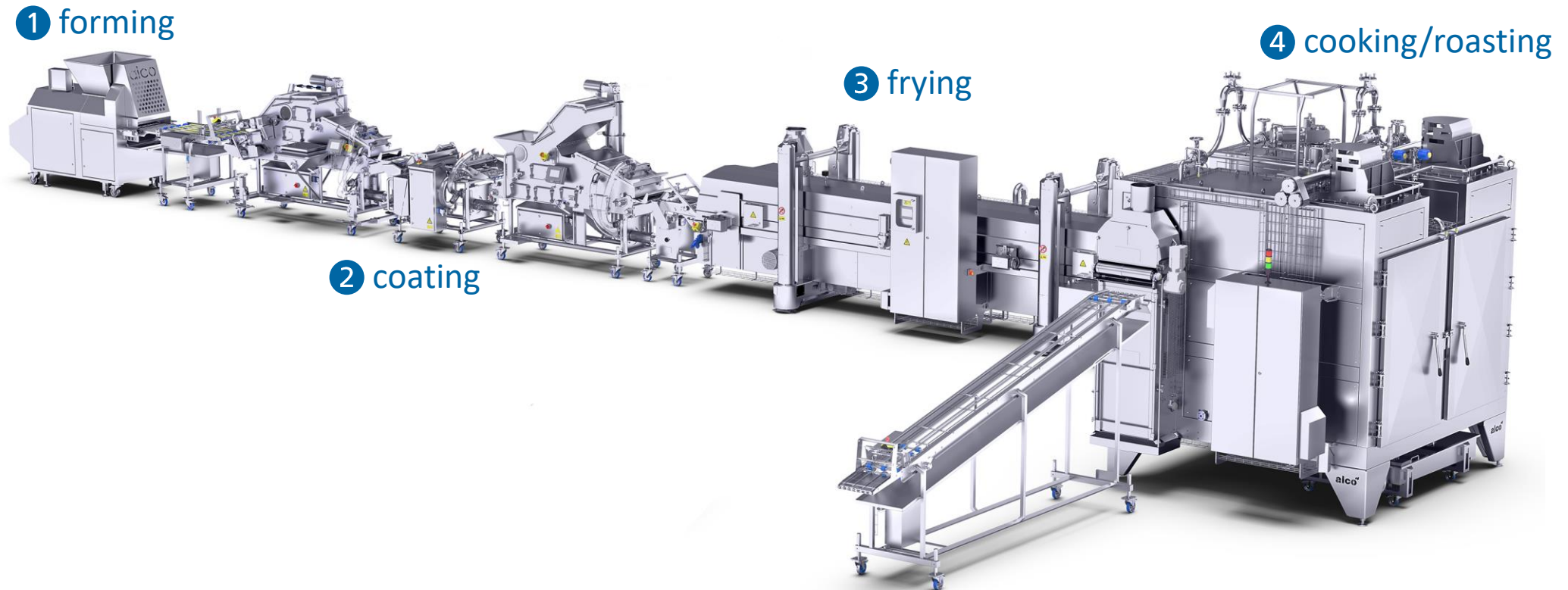
alco is characterized by constant further **development, reliability, and flexibility** towards our clients and a connection to our roots.

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.



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.

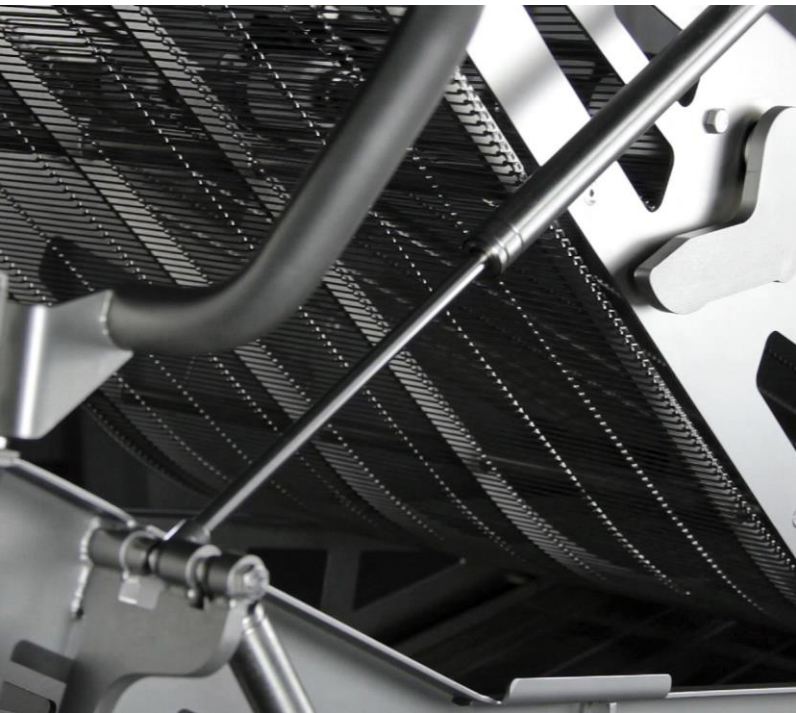


Pet food processing

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!



The alco Dipper ADT

Customized in every detail

Our systems are always a mirror image of your needs.

Our coating machines are **completely designed, engineered, customized and built** by our specialists at alco's headquarter in Bad Iburg, Germany, and in close consultation with our customers, guaranteeing **performance above regular expectations.**

Get an insight into what makes an alco Dipper **special and popular** among many food processing companies around the world.

Gently and evenly coated

Working principle

Whether vegetable nuggets, marinated vegan tofu steaks or marinated poultry for grilling or frying – the Dipper ADT passes them all gently through an individually customizable coating bath and so ensures the desired taste with an appetizing consistency.

In particular, the Dipper can apply viscous, non-pumpable materials like liquid batter, tempura, and marinades expertly to your product.

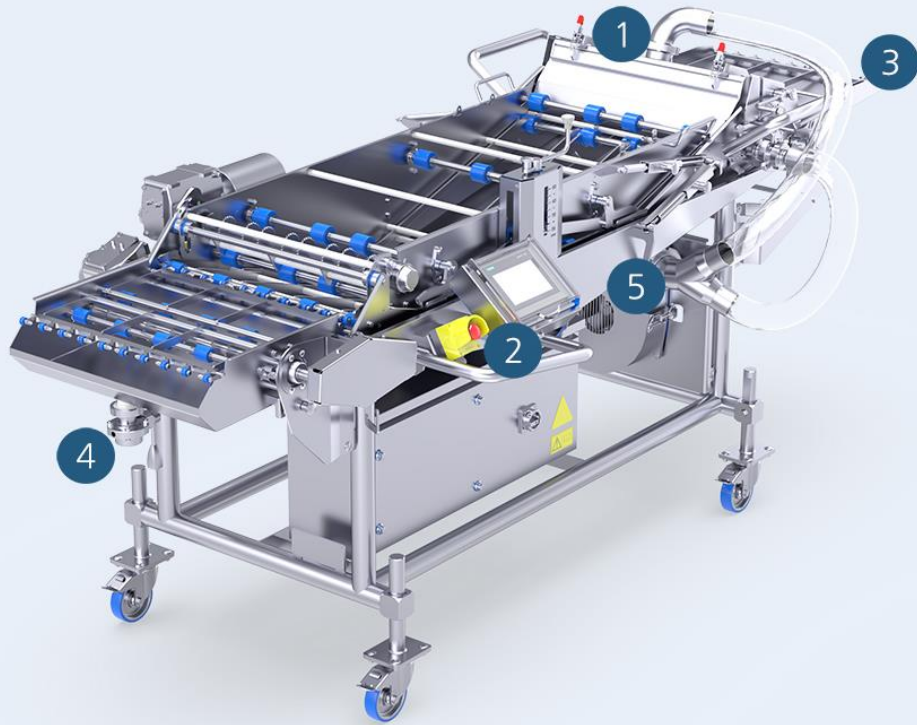
In addition, the products are run carefully through the coating bath on an upper and lower belt. Excess coating material is removed by means of a controllable blower system.

Perfectly suitable for

BBQ products, tempura coated products, fried fish, nuggets, vegetables, plant-based food



Optimum hold and thickness



Key Features

1: Air-Knife

removes excess materials from the top and bottom of products via 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.

3: Pivotal outlet belt

optimally transfers the product to the downstream equipment.

4: Outlet openings

allow convenient emptying and cleaning of the trays.

Optionally

5: Double-wall design

enables injection of a coolant to cool the coating material through a double-wall construction.



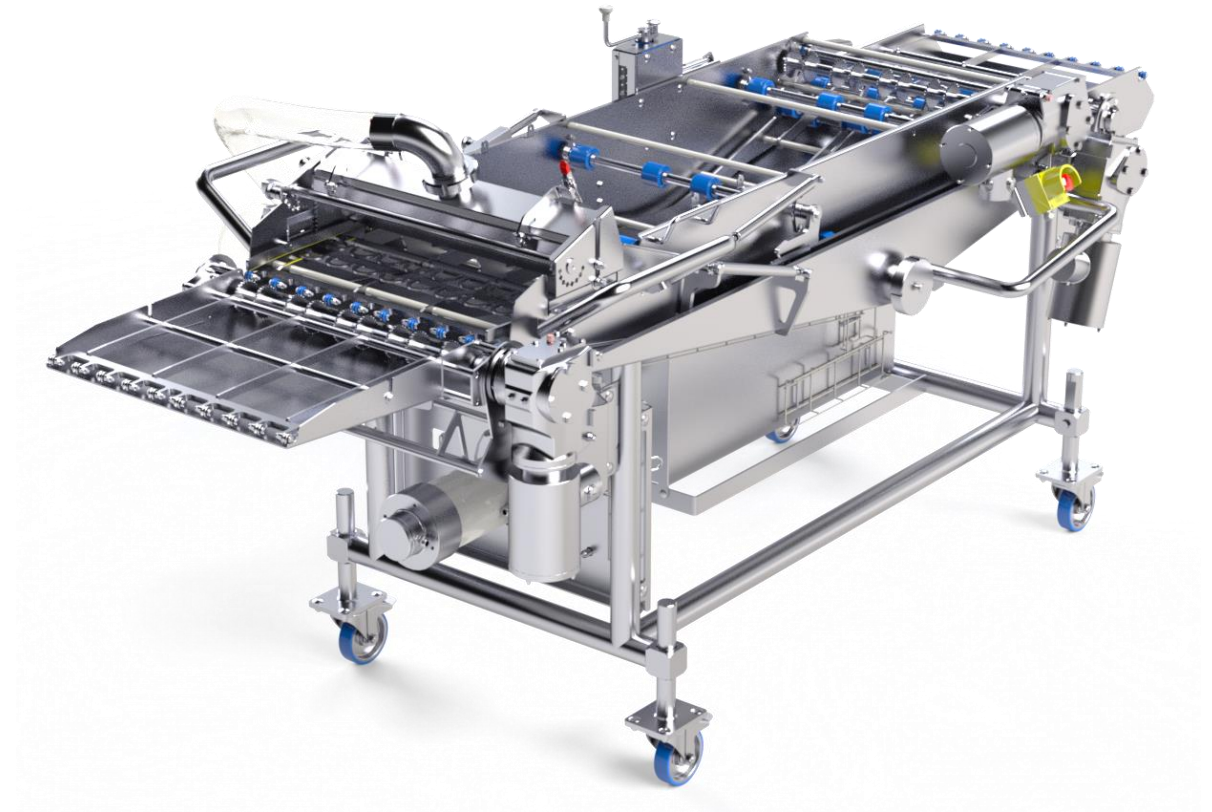
Easy to operate and to maintain

Benefits

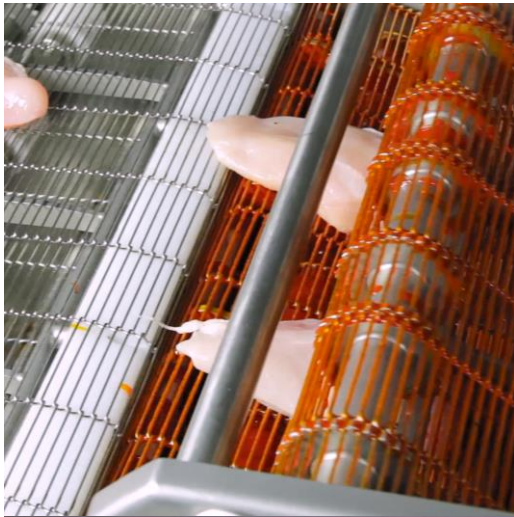
- Continuously adjustable production speed
- Particular suitability for all viscous coating media
- The product is run through a bath of coating media; the coating media is not pumped
- Adjustable blower system for removing excess coating material from the top and bottom of products with an integrated material return system
- Easy-to-clean design, to be cleaned without any auxiliary tools
- Made entirely of stainless steel and food-approved materials

Watch YouTube-Video for more insights

Dipper ADT →



Dipper ADT: Insights on processing



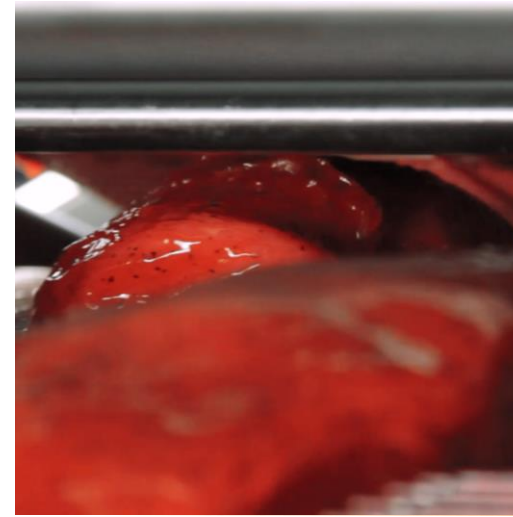
Conveyor system

Continuously adjustable production speed with an integrated material return system already integrated in the standard version.



Choose your product

Rely on the Dipper ADT simply in any situation: whether tempura, beer batter, marinade or other batterings.



Blow-off system

The Air-knife, which is installed as standard, is used to achieve the optimum result by removing excess coating material in an ideal and gentle manner.



Individual settings

Simply adjust the product-specific height by hand and without additional tools, adjust the belt speed and you're ready to go!

Dipper ADT: Exemplary products



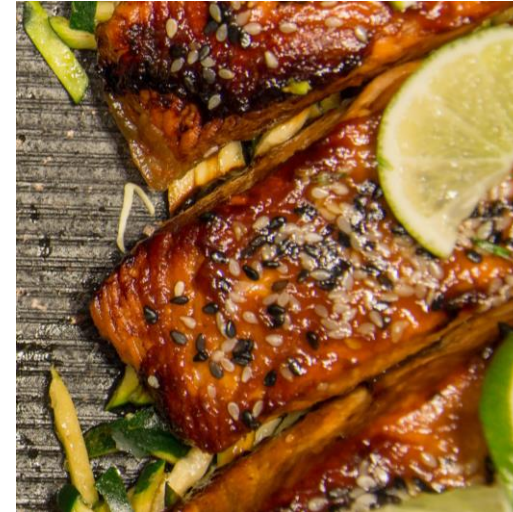
Marinated BBQ meat

Keyword grilling season: marinate your products for the next grilling season with ease and at top speed.



Products with tempura

Use the alco Dipper ADT also for delicious and crispy tempura coatings for either poultry, seafood or even vegetables. It's up to you!



Marinated fish

Though production is on an industrial scale, your products can look inviting and appetizing. Well thought-out process sequences of the Dipper ADT make it possible.



Plant-Based Food

Of course, the vegan counterpart to the classic products can also be given extra flavor and an appetizing exterior as desired.

Additional equipment for a fully automated production process

Batter mixer APM AUTOMIX

The alco liquidmixer is used for mixing and preparing a wide variety of media.

With the automated system, mixtures with preset viscosity, temperature and quantity can be produced and stocked in consistent quality.

All process parameters such as pump and mixer speed, mixing times, temperatures, viscosity etc. are controlled via the PLC and can be stored as recipes.

Batter mixer APM PRO

The alco batter mixer is used for mixing and preparing a wide variety of liquid media.

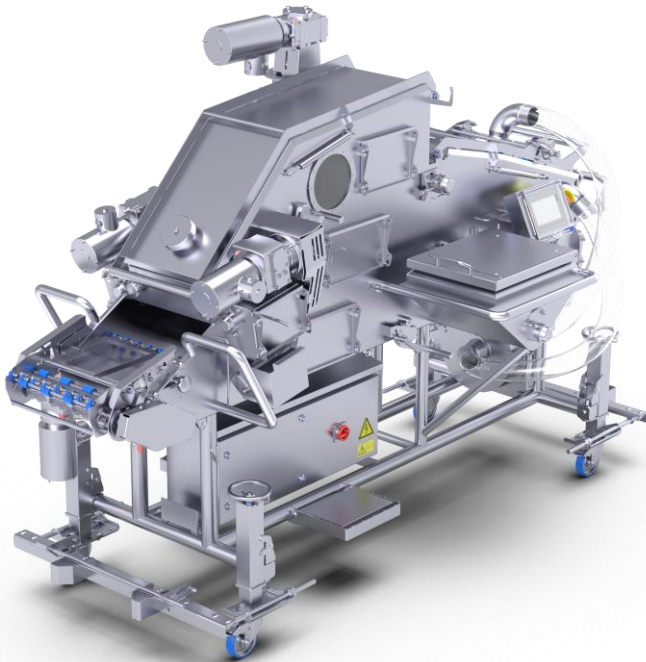
The reliable and solid mixer is composed of a round hopper with agitator, in which the batter is mixed or kept at a homogeneous consistency.

At the bottom of the hopper there is an outlet, equipped with a pump, with which the batter can be gently pumped to a provided machine.



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

Alco-food-machines GmbH & Co. KG

Kreienbrink 3 + 5
49186 Bad Iburg
Germany
Phone: +49 (0) 5403 79 33 – 0
Mail: info@alco-food.com

www.alco-food.com

24h service hotline:
+49 (0) 151 – 51 42 90 20

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We're helping you out with all you need to know about alco

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!

Follow us on social media, watch our videos on YouTube, subscribe to our newsletter or download our appetizer: Just click on the icon – it’s that simple.

