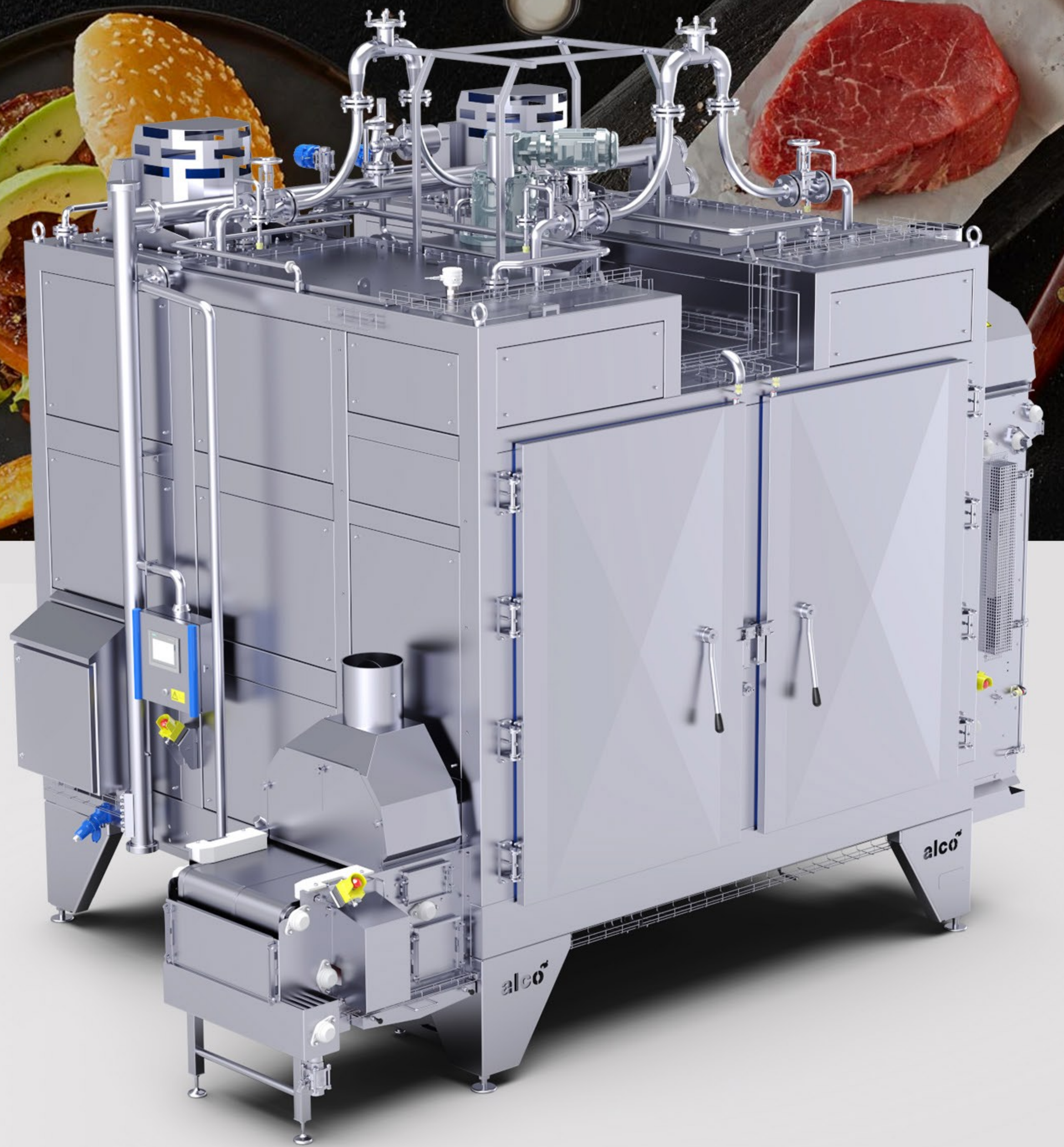


heating, cooking, browning & steaming

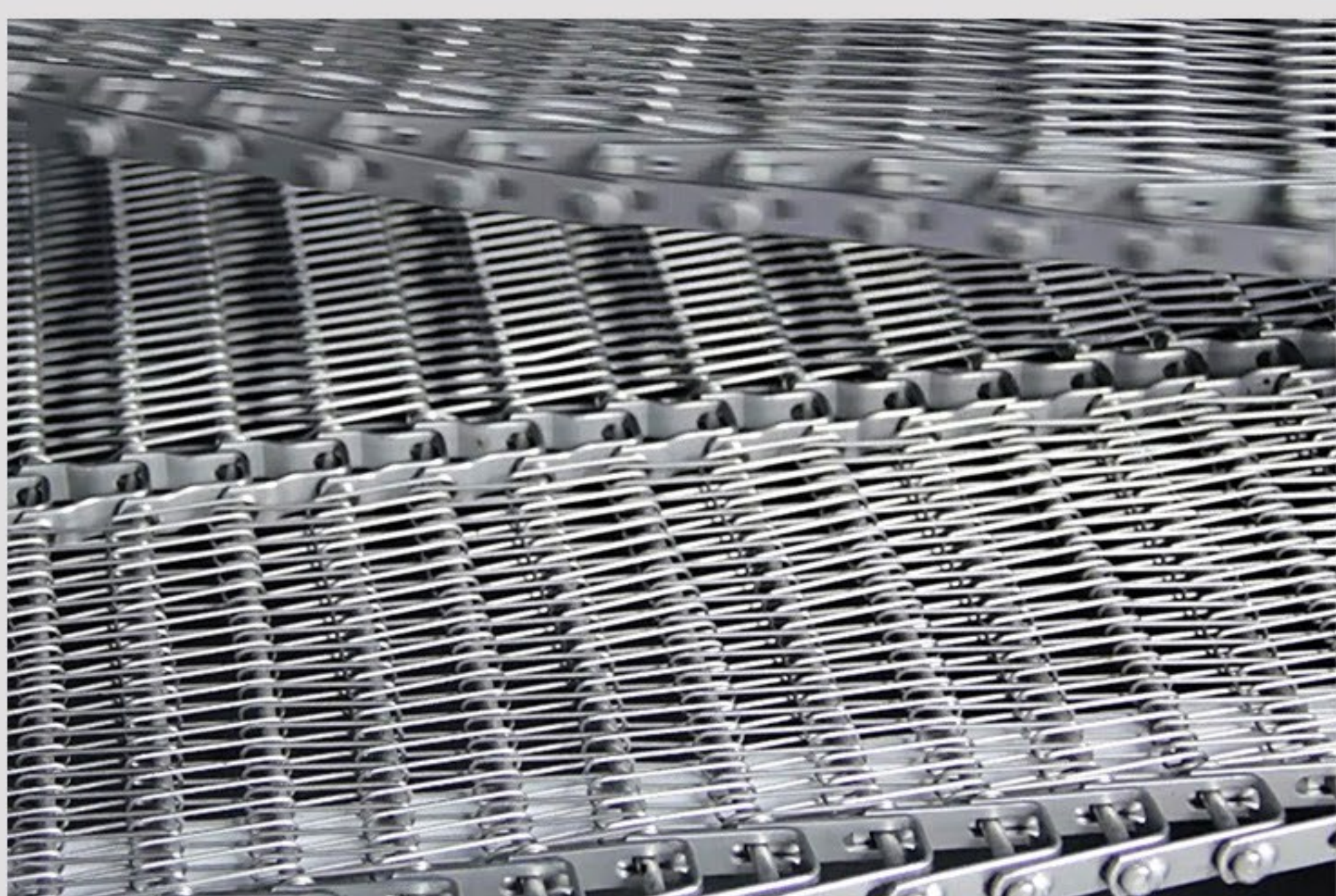
Spiral Oven ASH PRO



perfectly suitable for
**burgers, nuggets, wings,
chicken breast, meat balls,
packed food, vegetables**



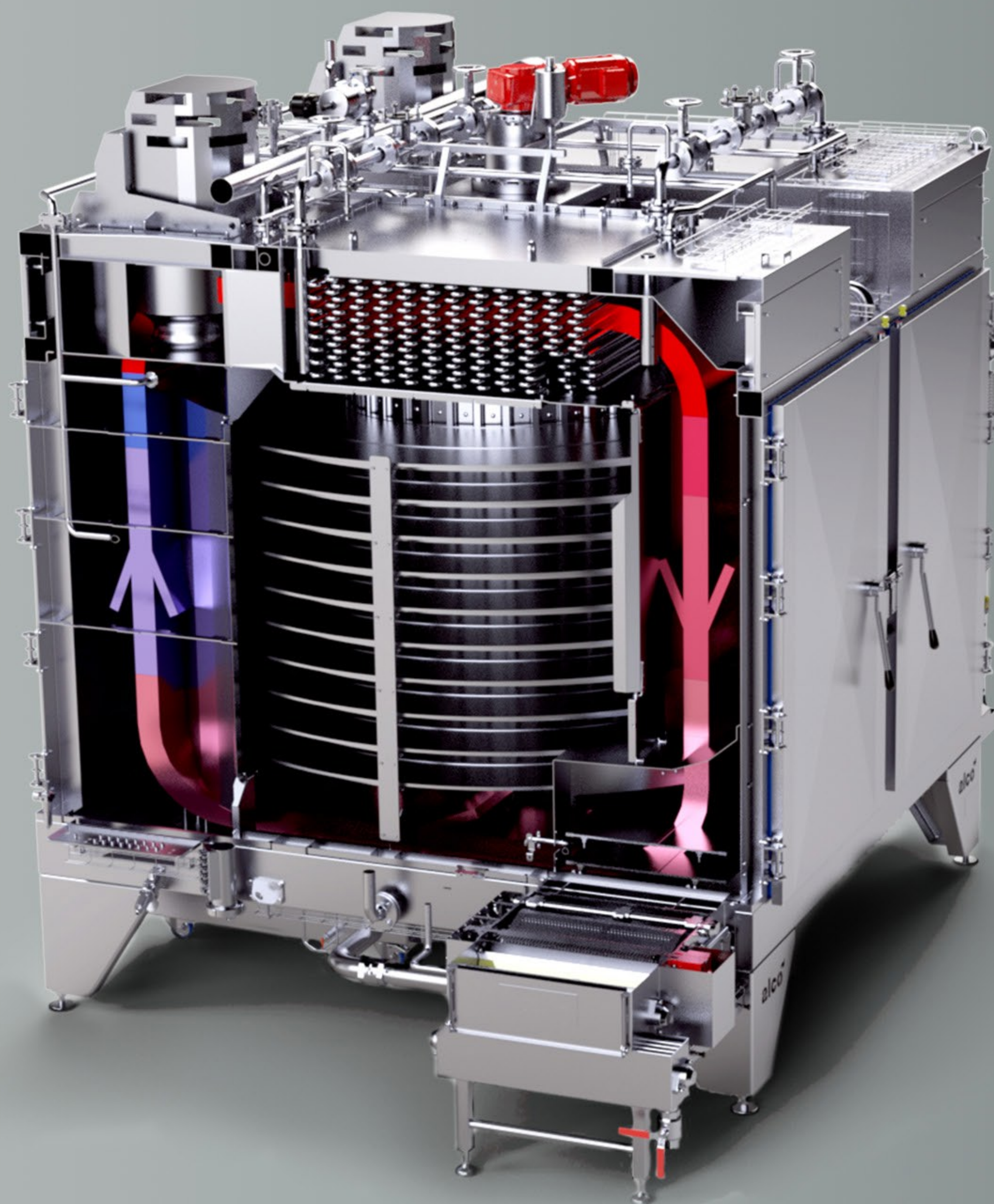
- Optionally heated electrically or with thermal oil or steam-powered
- Low in energy consumption and running costs with small footprint
- Targeted airflow guarantees optimal and uniform heat transfer and browning
- Steam injection with dew point control for optimal moisture and maximized yield
- Hygienic design with an integrated belt washing system and CIP system
- Fan speed and process temperature easily adjustable within a large cooking area
- Sustainable, insulated housing design for preventing energy losses
- Available in 24" and 40" belt width with variable amount of levels



A smarter way to cook your products

Best ROI in the industry, gain 1-3% yield

The alco spiral oven ASH PRO is used to cook and/or brown products in steam, hot circulating air, or both. Two heating elements, each supported by a powerful fan, create two separate airflows, which heat up the product from both, the front and the back. Energy-efficient fans suck up cold air via air intake shafts from the bottom of the oven. Afterwards air intake nozzles ensure a targeted airflow right into the heating elements.



ASH TWIN PRO with two climate zones

Add the equipment you need

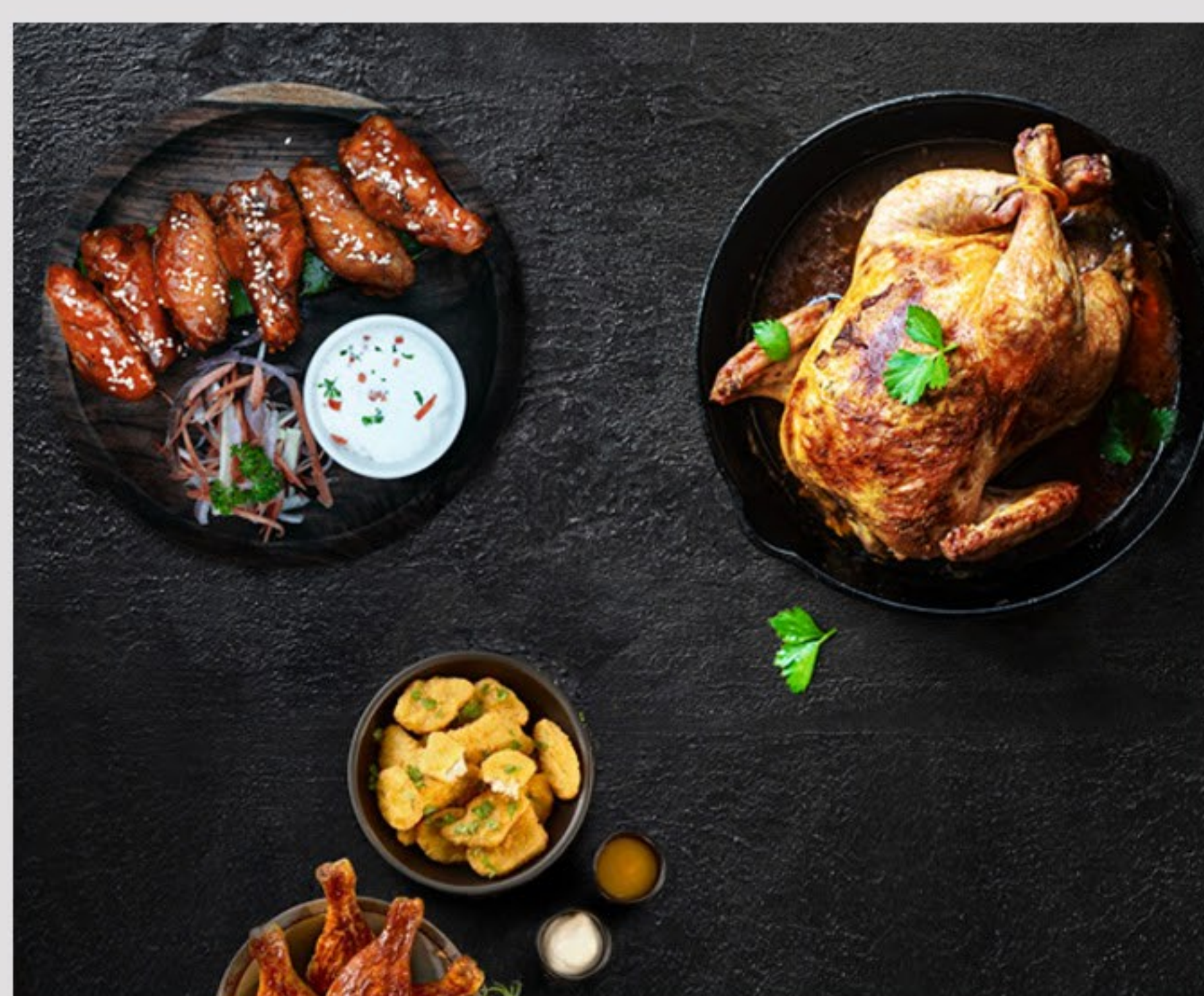
Additional accessories

We've developed suitable accessories for our spiral oven that'll facilitate processing and provide additional functions for your daily processes.

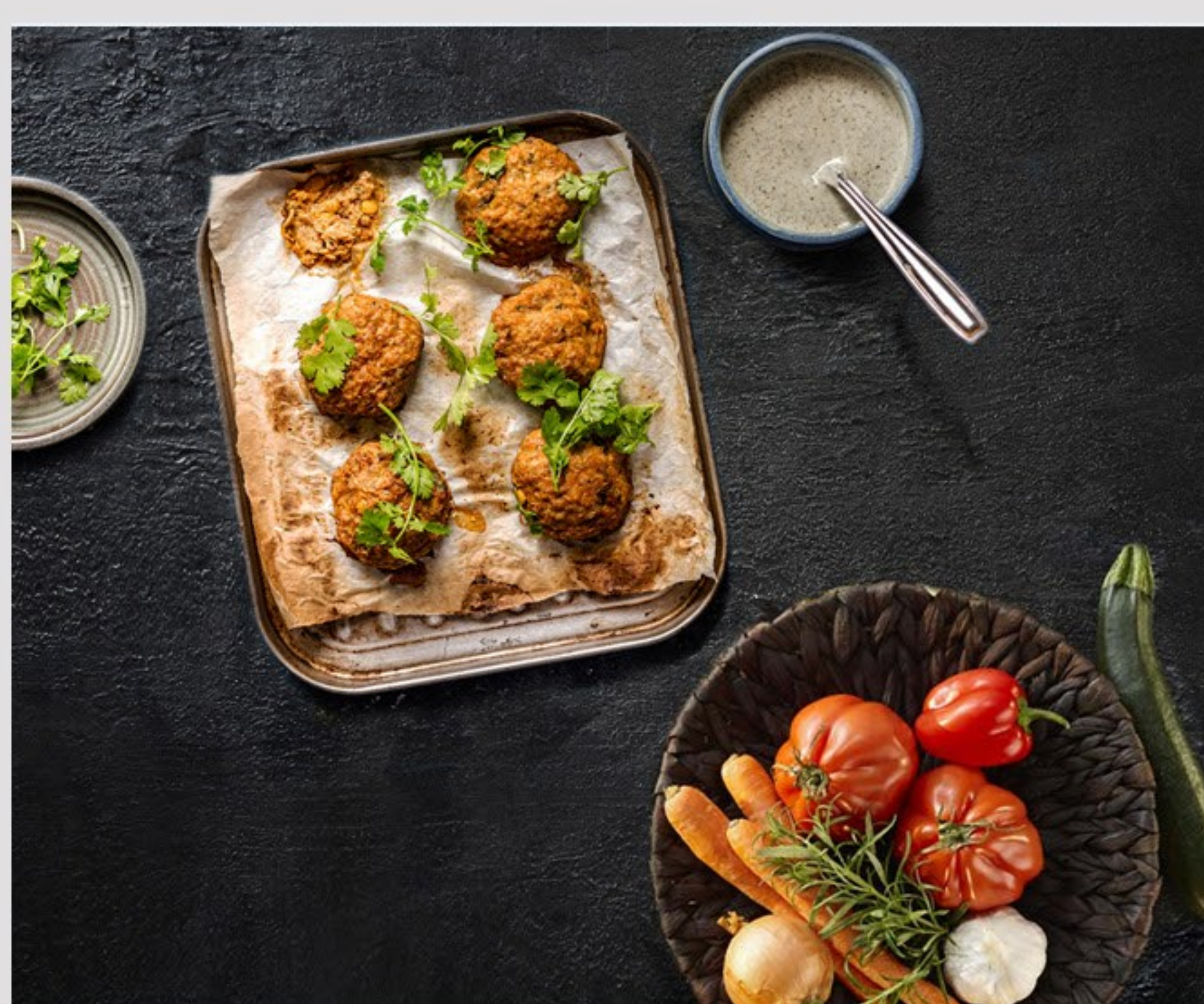
Twin tower design for cooking in two separate climate zones, smoking system "FastSmoke" for adding different smoking flavors within minutes without the use of harmful substances, spiral and linear conveyors, and much more.

A small overview of food you can process

Poultry products



Plant-based products



Classic meat products

