

Whatever you have in mind.



Reliable and efficient –
coating with alco

An appealing look is just as important as the taste in industrially processed foods. A **professional coating** of your products guarantees both! With the **new generation of our coating systems**, we perfect products according to your ideas.



Tender on the inside, crispy and tasty on the outside: A coating gives nuggets, drumsticks, fillets and many other poultry products that extra bite and flavor!

Product Coating

An extra coating with added value!

As an experienced manufacturer of machines for the food industry, we know how to produce particularly tasty chicken breasts, tender chicken nuggets or crispy drumsticks: with our coating systems! Because, over the course of many years, we have developed optimal solutions for applying almost all coating materials to your end products. Marinades, liquid batters, flour, corn flakes, Japanese bread crumbs and much more can be easily, gently and efficiently applied: Give it a try it!

With our coating systems you can, among other things:



dust with flour

You can also very finely coat products using our machines. Our preduster applies, for example, spice mixtures, flour and other finely ground powders reliably, carefully and in a material-saving manner.



marinate/coat

We can also easily apply liquid materials such as marinades, tempura or beer batter to your products. Our dipper or battering machine coats products evenly, regardless of the viscosity of the marinating/battering medium.



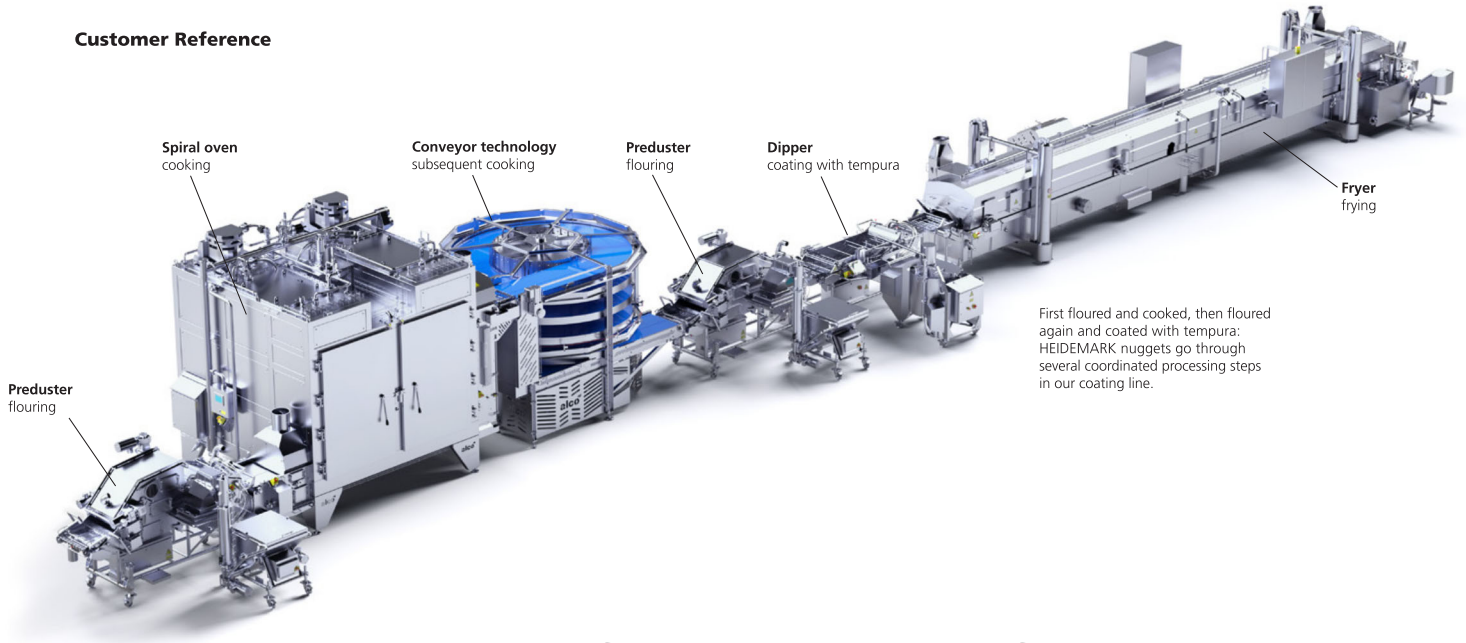
apply breading

Our machines reliably coat your products with dry materials. Regardless of whether it is a coarse or fine breading or whether your product is uniformly or irregularly shaped: All forms can be processed with our breading machines.

Do you also want to cook, fry or cool your product? No problem:

You can find many other processing options at
alco-food.com/en

Customer Reference



First floured and cooked, then floured again and coated with tempura: HEIDEMARK nuggets go through several coordinated processing steps in our coating line.

Specific solutions for a long-term partner



For all batters and marinades, the use of our machines guarantees a precise coating of the products according to requirements.

For years, alco has assured quality with machines adapted to specific customer requirements – also at HEIDEMARK.

A new convenience line was recently added to the production. A second line will go into operation at the end of this year to expand the product portfolio.

Both the system construction and the commissioning were quickly and precisely coordinated in constructive cooperation. The new line has an intuitive control system, so that the systems can be controlled centrally via a user interface.

Despite the tight planning, the system was put into operation on schedule. With respect to the programming, we responded to specific requests from HEIDEMARK during the installation. The line is now networked so that in the future – if necessary – support can be provided remotely.

Starting with the mixing process, the products are coated, fried, cooked and frozen in succession. Regarding the coating, it was particularly important for HEIDEMARK that the temperatures are not exceeded and that the viscosity of the batter is just right for an optimal product result. Thanks to the new control system, these parameters can be set very precisely. Since this year, one type of wet coating and two different types of dry breading were processed smoothly and with optimal quality with the dipper, the batter mixer and the preduster.

With the second line, which will go into operation towards end of the year, HEIDEMARK will further expand its product portfolio. At alco, production is therefore currently running at full speed. "HEIDEMARK thanks also for the efficient implementation of these projects."

You can find more about this and other references at

alco-food.com/en/references

HEIDEMARK
GEFLÜGEL-SPEZIALITÄTEN

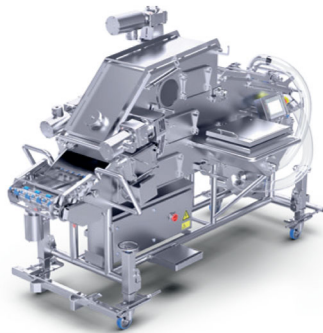


Turkey Specialist

For more than 50 years, HEIDEMARK has been an established name for its turkey specialties. The regionally-based family business from Lower Saxony relies on the highest quality, safety and sustainability in turkey processing.

Coating hygienically – a matter of course for us

Whether dipped, pumped, floured or sprinkled: The new generation of our coating systems wins our customers over with their **standard equipment with stainless steel motors and a PLC control**. With the help of our machines, you can coat food even more carefully and efficiently with batters, marinades, dried spices and much more! The special hygienic design also guarantees easy cleaning and maximum purification. Specifically adapted to your requirements and provided with the appropriate accessories, you will definitely get the best result for your product.

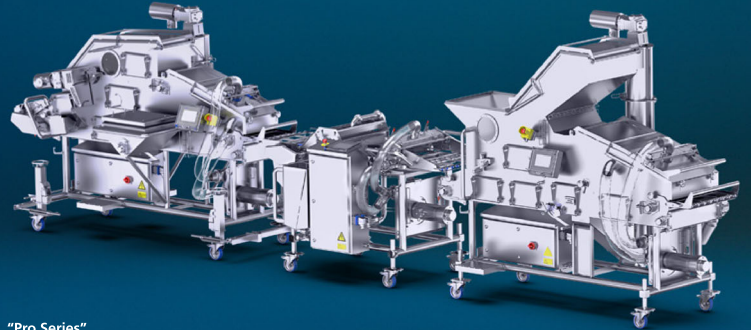


More about the Preduster ABM at:
alco-food.com/en/machines/preduster



More about the Battering Machine APN at:
alco-food.com/en/machines/batteringmachine

alco
food-machines



"Pro Series"
coating line

Preduster

When it comes to coating with fine-grain materials such as flour, powder, sugar or fine spices, our preduster is the best choice. It coats products from all sides using an innovative two-belt system. Numerous additional machines and extras, such as a dust-free system and an automated flour feeder, can also be attached.

Details:

- particularly suitable for all fine-grain coating material
- adjustable vibration and pressing devices and blower system
- conveyor system with material return and minimal dust generation
- perfect product transfer through a pivotal outlet belt

Suitable for



Battering Machine

We have developed our battering machine for processing liquid coating materials. A high performance pump system can be used to apply liquid coating materials of various viscosity to the product. Supplementary machines and extras have also been developed, such as the batter mixer and batter filter, for this system.

Details:

- powerful pump system with adjustable speed
- complete coating of the product with batter from all sides through overflow devices with material shroud
- adjustable blower system for removing excess coating material from the top and bottom of the products (integrated material return system)
- optionally available with double-wall cooling tank for maintaining batter temperature

Suitable for





More about the Dipper ADT at:
alco-food.com/en/machines/dipper

Dipper

Our dipper reliably applies particularly viscous and non-pumpable materials, such as marinades or tempura, to the product. In order to guarantee the integrity of the material, the dipper does not use pumps. An additional batter mixer precisely and automatically mixes and fills the system.

Details:

- suitable for all viscous coating material
- the product is run through a bath of coating material; the coating material is not pumped
- adjustable blower system for removing excess coating material from the top and bottom of the products (integrated material return system)
- optionally available with double-wall design for injecting a coolant

Suitable for



More about the Breeding Machine APT at:
alco-food.com/en/machines/breedingmachine

Breeding Machine

The breeding machine guarantees a high coating pick up with all sorts of crumbs as well as perfect yields. The product is uniformly coated with dry breeding material using a smart breeding distribution and sprinkling system. The system can also be filled automatically through an optional automated crumb feeder.

Details:

- even, adjustable coating with the coarse and fine amount of the breeding material through a special distribution system
- adjustable vibration and pressing devices and blower system
- almost all breeding materials of different grain sizes can be used
- gentle conveyor system with material return and minimal dust generation

Suitable for



More about the Drum Breader ADB at:
alco-food.com/en/machines/drumbreader

Drum Breader

Irregularly shaped products such as bone-in products are given a so-called homestyle look with a desired, irregular coating in our drum breader through a special cylinder geometry. An optional dust-free system removes the resulting dust directly out of the system.

Details:

- particularly suitable for the complete coating of irregularly shaped products, e.g. bone-in products such as chicken drums, chicken tenders etc.
- gentle pre-coating and intense tumble coating in one machine
- suitable for fine and coarse breeding as well as dry spices, herbs and flour
- optionally available with integrated clump sifting system and blower air circulation system

Suitable for



“Being a competent contact person, finding suitable spare parts in no time and thus guaranteeing a trouble-free operation of the customer’s machines – my team and I meet these requirements with our experience and technical know-how all over the world each and every day.”



Florian Wöstendiek joined alco in 2012 and has managed the service team since 2017. To him, the company is characterized above all by the implementation of flexible and modern technologies as well as the short service and decision-making routes.

For Our Customers

More than “just” service

We offer solutions: for individual customer requests, on site whilst taking into account the knowledge and experience of both sides. This means that we will work together with you even before production to develop specific designs for new and used systems or individual programming and to perform, for example, hardware upgrades.

We provide support, online or on site, advise you on the purchase of used machines and are available around the clock with our 24-hour service.

However, thanks to our hygienic design, our systems generally require little maintenance. So that down-times will not slow down your operations unnecessarily, we deliver spare parts as quickly as possible – to where you need them.

And as a small bonus, we will test your production processes together with you in advance at our application technology center in Bad Iburg.



Fast responsiveness is often critical. We are therefore available 24 hours a day and arrive as quickly as possible with our team at your site.

appetizer
Issue 03/2020

Happy to inform you also about our individual machines, such as the spiral oven, our proofer and many more.

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