

„We're continuously working together with customers to optimize systems and fulfill all of the requirements as best as we can. Internally, this is proven by the especially large size of our development and project management department – and in our customers' satisfaction.“



Volker Paland, Dipl.-Ing., has been working at alco for more than 25 years, guiding the Product Preparation Lines department and the Marketing and Project Management departments. From his point of view, the company is first and foremost characterized by its flexible response to customer requirements and the high quality of the systems' standards.

The application technology center

Customized to your product

In our state of the art application technology center, our machines meet your product. Accompanied by our experienced application engineers and product consultants, you can test machines and production lines under realistic production conditions. After more than four decades of experience, we know that practical trials in process technology are still crucial for flawless end products. If you do not yet have a concrete product in mind, we'd welcome the opportunity to invite you to make live contact with our machines – no strings attached!

Just try it out: On site, we can draw on our entire product portfolio and work with you to develop new products, simplified production processes or smart applications that can best convert your ideas into reality. We are convinced that: The right solution exists for every challenge – and we will find it together with you.



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alco³
food-machines

Whatever you have in mind.



We are happy to tell you about our other machines, like the drum breader or our fryer.

your ideas – our solutions

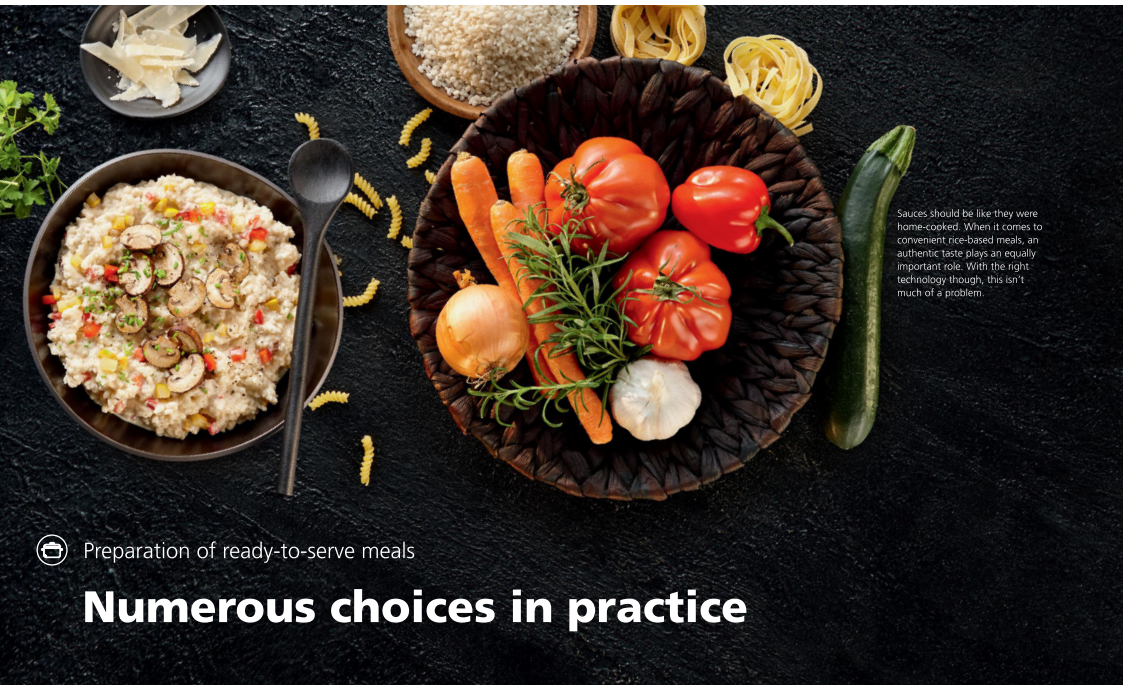
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Convenience products must be taken into consideration in the food industry. While efficiency is an important consideration for manufacturing, the authentic taste and appearance of the product are equally important. Machines made by alco, mainly the **HotCook** and the **Dual Cooker**, fulfill all of these criteria.



Sauces should be like they were home-cooked. When it comes to convenient rice-based meals, an authentic taste plays an equally important role. With the right technology though, this isn't much of a problem.

 Preparation of ready-to-serve meals

Numerous choices in practice

Mix, sear, heat, cook, reduce and cool: an entire production line in just one machine. Our HotCook is a true jack-of-all-trades and demonstrates its advantages in the production of convenience products, like noodle sauces, savoury stews or ready-to-serve meals. Its technical equipment, which combines the features of mixing and searing systems, allows it to prepare your products in an especially efficient and gentle manner.

Our HotCook provides the following options:



Process sauces

Thanks to its innovative mixing technology, the HotCook is suitable for cooking and reducing sauces. Even distribution of temperatures and continuous mixing ensure special freshness and flavor for your products.



Cook stews

Same thing goes here: A special double-wall construction and mixing paddles make it possible for the HotCook to heat your products evenly. If you insist on quality and flavor for stews, this technology is just the right thing for you.



Roast pan dishes

You can also sear products quickly and at high temperatures in the HotCook. Your ready-to-serve meals will keep their taste and can be enjoyed by your customers as if they had been freshly prepared. Try it with pan dishes like curry, bami goreng and even risotto!

Are you looking for machines to standardize or to further process food?

Our product portfolio offers a variety of other machines for processing your products. Have a look at alco-food.com/en/machines



A belt with a special rubber coating as well as the DirectDrive system ensure the conveyor will run smoothly and keep the products in their positions.



The spiral cooler at Reinert can cool goods from 76 °C to 5 °C over a number of 35,5 tiers.

Customer reference

Gently cooled bread spreads

To expand the cooling capacity of the internationally operating Reinert corporation, a cooling system was tendered last year. The requirements were that the machine should transport the products with as little vibration as possible so that it would not be twisted. In addition, the system had to be easy to maintain and clean.

The ASK PRO spiral cooler from alco was immediately recommended for several reasons, as Jörg Timpe, Technology Manager for Reinert, remembers it. "We wanted to expand in a manner that would save space and energy. In addition, hygiene, safety and quality are now more than ever top priorities in the meat-processing industry. The entire body of alco's spiral cooler as well as all parts that would touch products are made of stainless steel (or have an FDA permit). Despite the minimal space, all of the components are easy to access and clean, which is what convinced us. In comparison to other companies, alco implemented Reinert's ideas quickly and accurately, so that the system was able to meet the requirements placed on it just as expected", according to Mr. Timpe.

The precise temperature control system cools Reinert's teddy bear spread especially swiftly, without forming ice crystals. The Technology Manager appears to be more than satisfied, "alco fully understood and implemented the requirements placed on the product and the structural properties. Particularly worth of note is the very clean, well organized installation as well as professional activation of the system."

Suitable for



Read more about Reinert and other customer references at alco-food.com/en/references



"Reinert's teddy bear spread can be cooled with the same temperature evenly across all tiers thanks to the horizontal ventilation", according to the Technology Manager, Jörg Timpe.



The H. & E. Reinert corporation has manufactured meat products since 1931 successfully in Loxten/Versmold in Westphalia. The company currently exports to more than thirty countries worldwide.



The alco HotCook

The jack-of-all-trades for sauces, ready-to-serve meals and stews

The HotCook is suitable for mixing, searing, heating, cooking, reducing and re-cooling products. The highly efficient heat transfer ensures that seared food will keep its fresh taste. In addition, the HotCook system guarantees uniformly mixed results thanks to the adjustable mixing directions which will mix the sauces and stews thoroughly.

1 Holding capacity

The huge holding capacity allows cooking up to 4,000 liters at the desired temperature. The mixing direction of the innovative and heavy-duty mixing shafts can be adjusted and thereby achieve ideal mixing results and the broadest possible range of effectiveness.

2 Special double-wall construction

The thermal conductivity of the special double-wall construction ensures the mixing wall will retain high surface temperatures with ideal heat transfer and an insulated machine wall. Thanks to the construction, the heating surface responds immediately during activation and deactivation, which prevents inertial effects during heating. You can monitor the temperature of the product, the supply and return systems at any time.

3 PLC control system

Using the PLC control system, you can operate the system intelligently and intuitively. Recipes can be created and managed ideally with the support of dosing equipment and scales.

4 Vacuum cooling unit (optional)

If you have to cool your product within minutes during or after processing, the HotCook can rapidly reduce the temperature by suctioning the steam using a heavy-duty vacuum system.

5 Direct steam injection (optional)

Cooking temperatures can be achieved quickly using direct injection of steam into the product into the product, increasing the quality of your products by a multiple.

6 Discharge flaps

The pneumatically driven discharge flaps make it easier to empty the mass after processing, into a standard trolley or into a special container of your choice.



Whether wok-cooked foods or Bolognese, even sensitive products can be mixed and cooked perfectly and gently. The combination of several processing steps in just one compact system simplifies the manufacturing process immensely and reveals an authentic taste at the same time.

Everything about the HotCook can be found at:

alco-food.com/en/machines/hotcook

Suitable for





The alco Dual Cooker

Roast and cook with one machine

The innovative Dual Cooker is the first to combine roasting, using intense contact heat with cooking, using hot convection air and/or steam in just one piece of an industrial plant. Sensitive food like vegetable patties, pancakes or poultry schnitzel can be roasted ideally, without losing their natural characteristics of taste and appearance and hardly losing any weight.

1 Heavy-duty cooking system

The heavy-duty cooking system combines intense contact roasting and hot-air cooking using high-power heating elements. The dual-sided, direct effect of heating will seal the product surface effectively and thereby prepare a product with a traditional appearance and minimal cooking losses.

2 Continuous conveyor

The glass-fibre reinforced PTFE continuous conveyor transfers heat ideally and thereby prevents the belt from leaving pressure marks on the product as well as products from sticking to the conveyor system. The automated control system simultaneously ensures ideal conveyor tension and precise-tracking of the conveyor belt.

3 Heating zones

Two individual heating zones allow each zone to be heated to custom, controllable temperatures and ventilation speeds. These settings can be adjusted precisely by frequency-controlled fans. The efficient heating system requires only a minimum of energy.

4 Conveyor cleaning system

The automated conveyor belt cleaning system will clean the conveyor continuously by means of rotating brushes and sprayed water jets, while ensuring the maximum level of hygiene.

5 Direct stream injection (optional)

The direct steam injection system can control the desired humidity and thereby ensure lowest amount of weight loss for your product during processing. The steam blocking system also increases the efficiency of our Dual Cooker.

6 Lifting equipment

The machine hood can be lifted electrically and simply using a four-column, spindle lifting system.



Crispy outside, tender inside. Our Dual Cooker system is especially suitable for the preparation of bone-in products. It will cook reliably and ensure an appetizing appearance for your products.

Everything about the Dual Cooker can be found at:

alco-food.com/en/machines/dual-cooker

Suitable for

