

**Whatever you
have in mind.**



Whatever you have got planned.

**We will partner you from the idea
to the finished product.**

With our innovative machines for processing various foods, we cater to your individual needs – and have been doing so for over 40 years now. With our personal involvement, technical know-how and our innovations, we can provide a strong solution for every product and requirement – whatever you have got planned.

As a family business, we stake our name on our promise to exceed our clients' expectations.

Isabelle and Thomas Kleine-Ausberg
Management

Nicole Algra

**Whatever you
have in mind.**





German engineering with a family tradition.

At alco, the art of engineering intersects with many years of product experience and our unwavering personal commitment to meet the needs of each individual customer. As a family business, we understand the importance of providing advice tailored to each individual client's need and we always go the extra mile to delight our clients. You can experience our commitment to excellence in every machine and every machine line from alco.

your ideas – our solutions

German engineering with a family tradition.

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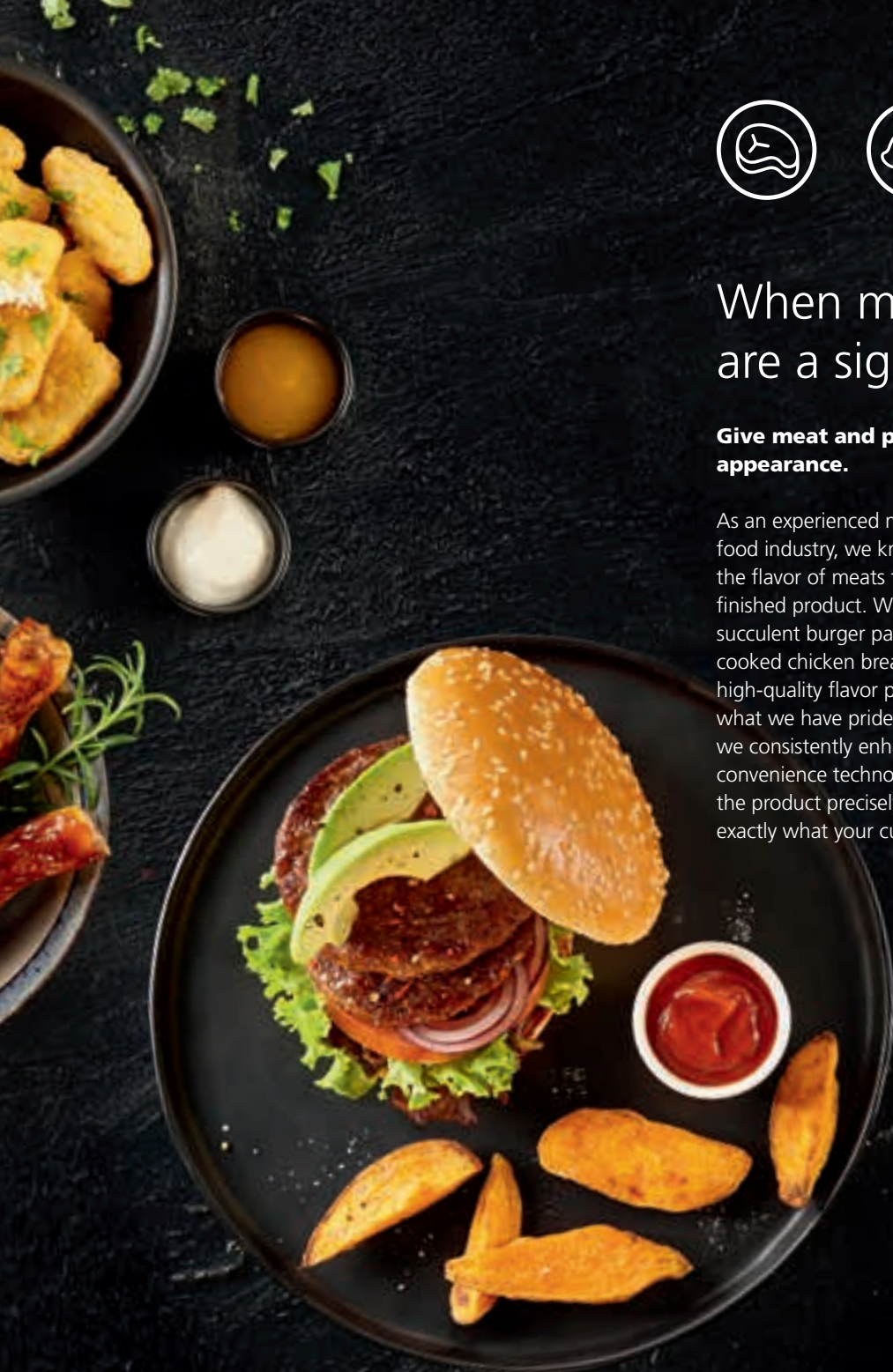




When meat and poultry are a sign of quality.

Give meat and poultry a high-quality appearance.

As an experienced manufacturer supporting the food industry, we know how to preserve and protect the flavor of meats from processing through to the finished product. Whether you are working with succulent burger patties, crispy schnitzels, optimally cooked chicken breasts, or crispy thighs, we ensure high-quality flavor profiles and appearance. It is what we have prided ourselves on since 1977. And, we consistently enhance our standardization and convenience technologies to enable you to process the product precisely as you had envisioned it, and exactly what your customers will enjoy.





Individual machine or complete line?

We have the technology to match your needs.

Our machines cover the entire food processing process: from grinding, mixing and forming to coating, cooking and frying, and even cooling and freezing. In addition to high-performance equipment, alco also offers technical innovations that can make your production processes run more smoothly and, ultimately, improve your products. In our Dual Cooker and HotCook, for example, we have combined multiple processing steps and techniques in a single system to improve client efficiency.



Complete line

We manufacture both individual machines and complete production lines, making it easier for you to create your desired products.



Forming machine AFM PRO

With the new forming machine AFM PRO, you can create exactly the shape you want. The forming plate system also allows for smooth and fast retooling.



Thomas and Isabelle Kleine-Ausberg, and Nicole Algra (from left to right) are the second generation to manage the family business.

The personal touch and combined expertise.

We deliver quality with conviction.

As a family business, we always go above and beyond expectations, advise each customer individually and work together to come up with the best solutions. Together, we aim to further develop quality and innovation in the food sector! For over 40 years, we have focused on crafting state-of-the-art technology and constantly improving our machines. This was our top priority in 1977 when our parents, Heinz and Gertrud Algra, founded

the company in Bad Iburg. This is our top priority today, under the management of the second generation, Nicole Algra, Isabelle Kleine-Ausberg (née Algra) and Thomas Kleine-Ausberg. Communicating with our customers as equals and our goal of meeting the needs of customers in the best possible way have made us what we are today: an established partner producing cutting-edge machines for the food processing industry.

Quality down to the last detail.

Continual further development.

alco is synonymous with flexibility, outstanding quality and individual solutions. Our products are made in Germany, which is a key factor in keeping our promise of quality for our clients. We keep in constant contact with our clients, which enables us to develop and improve our products on an ongoing basis.



Ever since the company was established, the family has stuck together, persevered, worked hard and strived every day to create innovative, high-quality solutions.



Heinz and Gertrud Algra founded alco in Bad Iburg in 1977, as the German general distributor of a Dutch machine manufacturer.

When it comes to optimum quality, detailed solutions are essential.





When you partner with our family run business, you have the peace of mind knowing that you can always speak to the person in charge.

When good service matters.

With our expertise and dedication, you are in good hands.

State-of-the-art technology, the highest mechanical engineering skills and innovative quality solutions: this is what also has stood for since the 1970s. Our medium-sized company produces durable food processing machines you can rely on. And, because we know what really matters, we offer our clients individualized advice and consistently high-quality, fast and flexible service. Rely on a partner you can trust, who is there for you, and a company that knows what it stands for.

From Bad Iburg to countries around the world.

We are present across five continents and in all high-growth markets. Wherever you are, you can take advantage of our global presence and the quick availability of our machines, which we export around the world from Bad Iburg. Our wide range of products includes individual complete solutions and customized individual machines.



From Buenos Aires to Taiwan – we provide you with expert advice on site, in 79 countries around the world. Anywhere you are in the world, our team of trade partners and technicians is available to assist you.



Installation service – we deliver and set up our machines on your premises. Even the really big ones.



Maintenance contact – in the event of a fault, we are there straight away to ensure you can continue operating. Round the clock.



Worldwide delivery – we export our German machines and products to countries around the world. With great success.

Testing under production conditions.

The alco application center makes it possible.

In our cutting-edge application center, clients can test our products under realistic production conditions. The findings are valuable and help us to improve our products. Our specially trained technicians and product consultants work with you to develop new products, production processes and applications. See for yourself and make an appointment with us!



We will work with you to develop new products or simplify production processes.



In the application center, new products are tested and improved under realistic conditions.



Take advantage of our decades of know-how and our employees' deep experience when it comes to optimizing products.





Plant-based meat – the big trend.

**Products and processes can be
optimally tailored for evolving needs.**

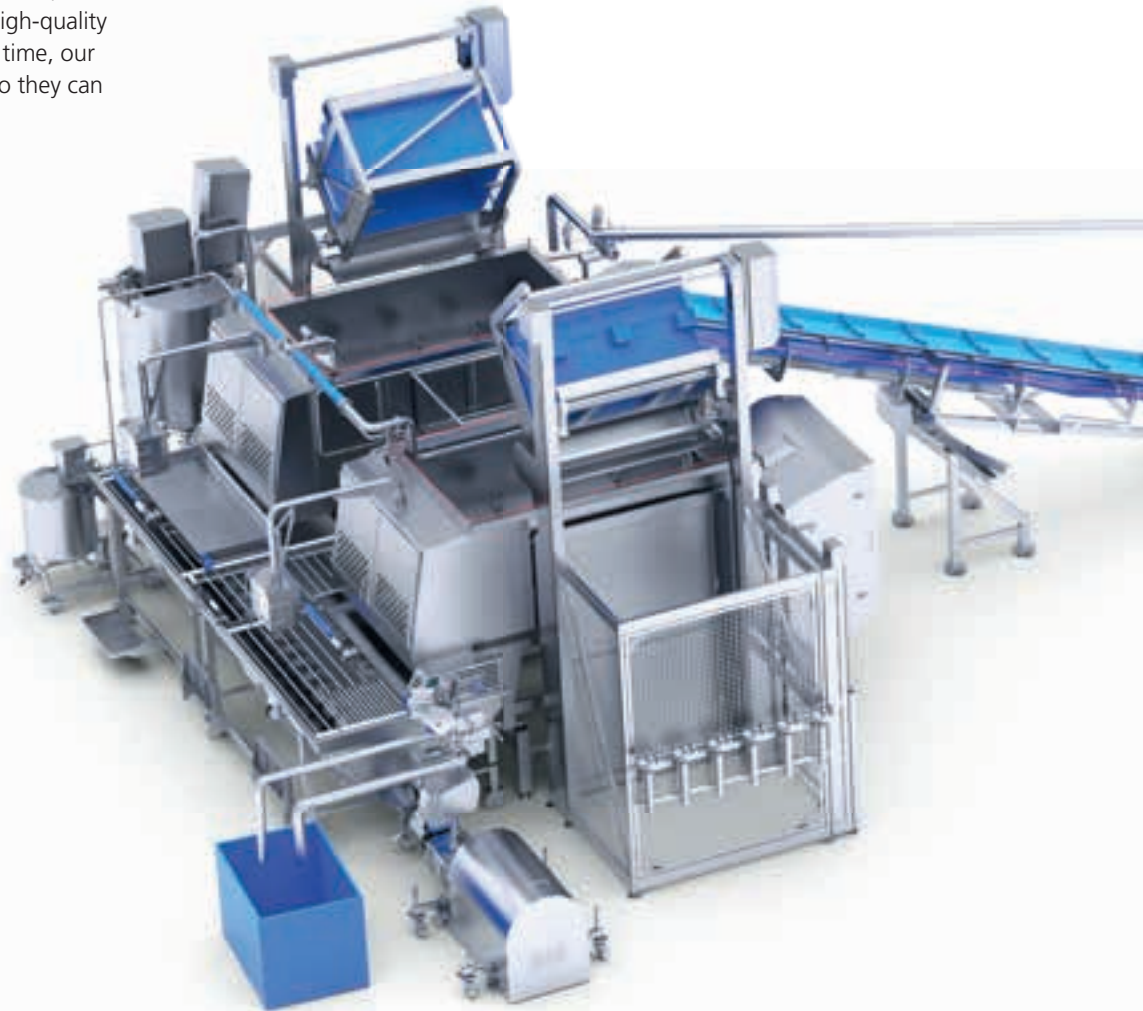
Vegetarian burgers, vegetable sausages or veggie gyros? Thanks to gentle preparation methods and specially tailored technology, our production lines are ideal for processing alternative proteins. As a result, your products will always suit your target groups' tastes. We know the best ways to process alternative proteins for plant-based meat products. Our standardization and convenience line can form veggie products into any desired shape. From vegetarian nuggets to vegan cordon bleu – we form, coat, fry, cook, cool and freeze your vegan dishes according to your specific requirements.

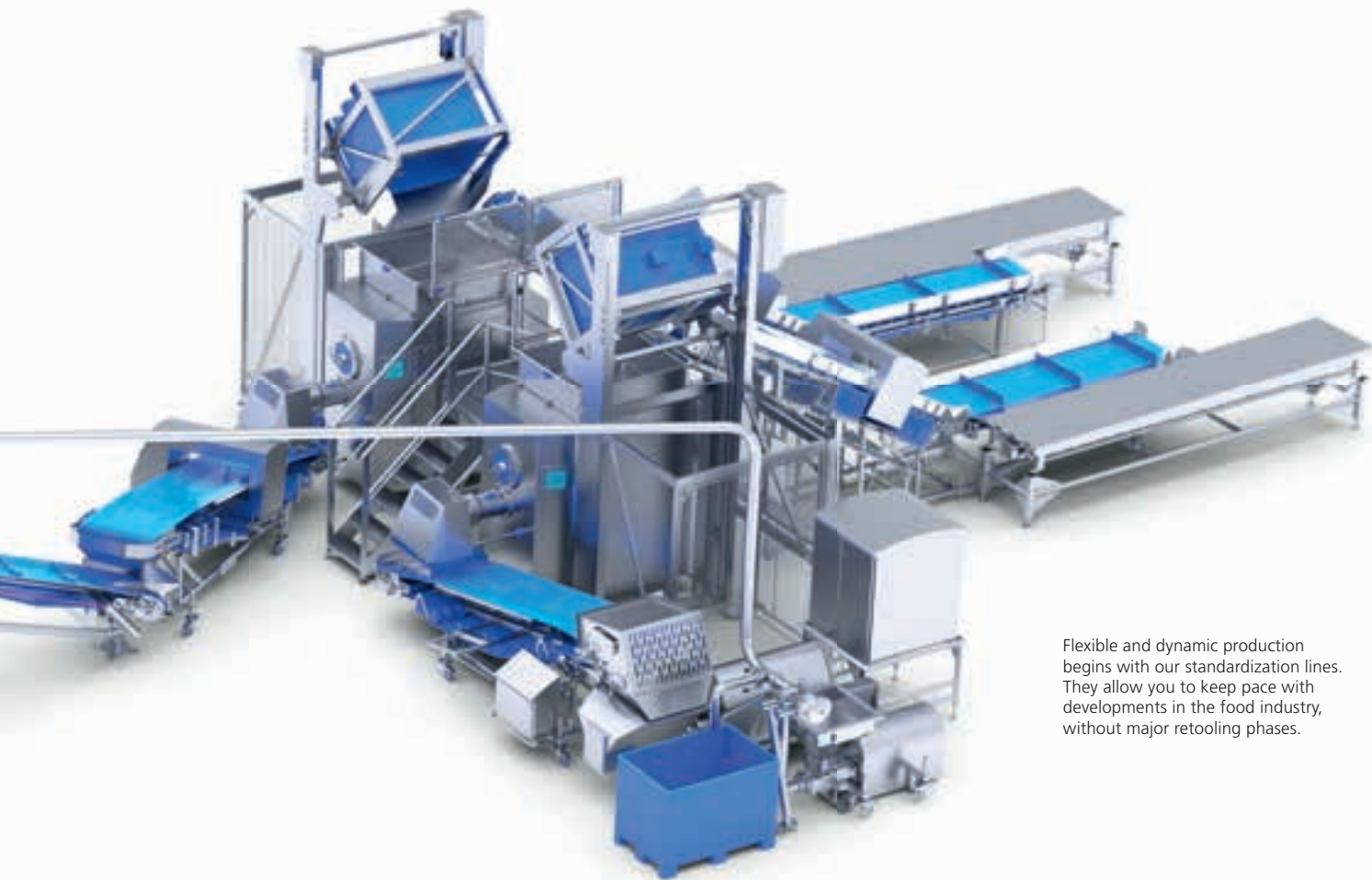


More than just standard.

Standardization technology from alco.

The industrial processing of food requires efficiency and precision. Even in the production of homogeneous product masses, our standardization line focuses on high-quality product processing. At the same time, our machines are highly adaptable, so they can cater to your exact requirements.





Flexible and dynamic production begins with our standardization lines. They allow you to keep pace with developments in the food industry, without major retooling phases.

grinding – conveying – fine cutting – mixing – buffering

From the raw material to the product mass.

Grinding and mixing with alco.

The grinding and mixing of foodstuffs to form standardized masses are crucial steps for further processing. They form the basis for preparing meat, fish and vegetarian dishes later on. Whether your raw materials are processed, frozen, or fresh makes no difference: our machines grind and mix products of various consistencies into a homogeneous mass that can then be formed, coated, cooked, cooled and frozen.

Our **grinder** is the first step when it comes to standardization. Thanks to the precise and product-friendly machine technology, it minces your raw materials evenly, ensuring ideal conditions for subsequent processing.

Our **mixer** is essential when producing standardized raw masses: it blends products so gently and hygienically that it is suitable even for delicatessen products. Because mixing requirements vary, our mixing technology can be adapted to particular product requirements. Depending on the model, cooling is achieved by directly injecting carbon dioxide or nitrogen. Heating takes place with the help of a double-wall construction or direct steam injection, and our vacuum equipment can provide direct vacuuming.



How fine would you like it to be?
Our grinder and mixer work together
perfectly to produce a homogeneous
veggie mass.



Process meat in the optimum
manner – carefully and gently.



The grinder

Careful, gentle mincing, thanks to special toothed knives and distancing rings, along with mincing plates with holes of different sizes

Dual-screw system for efficient processing in just one step

Long service life, thanks to pre-cutter support device and enclosed design

Perfectly suitable for



The mixer

Gentle, quick processing, thanks to two horizontal, parallel mixing shafts

Continuously adjustable to suit specific products; with precise metering device and weighing technology

Hygienic, easy-to-clean mixing system

Extra equipment for cooling, heating and vacuuming

Perfectly suitable for







Endless possibilities with fish.

**With customized solutions, we get the
full potential out of your fish products.**

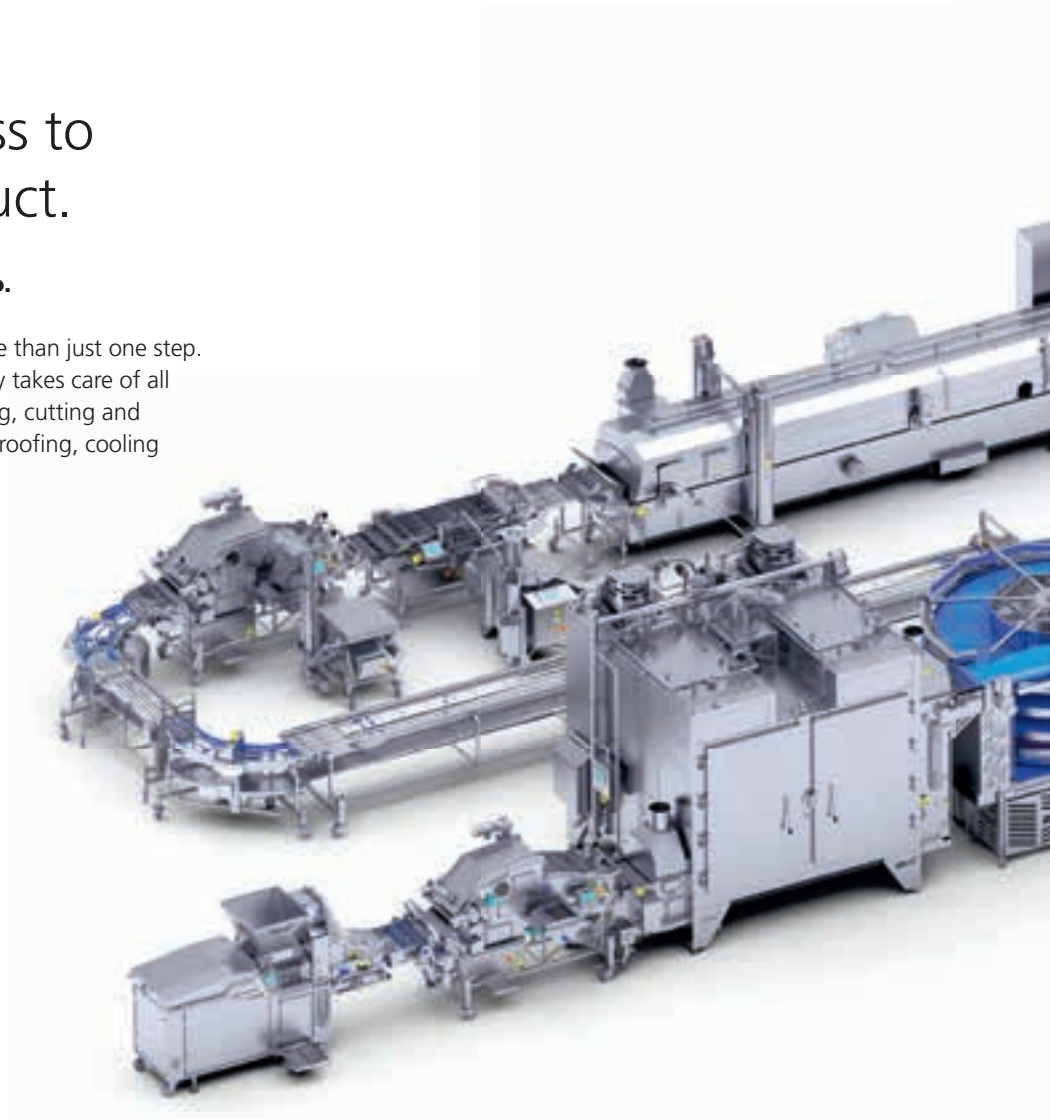
Processing fish is a difficult job. The convenience line from alco is there to help. With the right technology, everything is easy. Our machines can be customized according to your individual requirements and are ideal for processing fish. Whether you would like to fry or freeze your fish products or batter or bread them, the focus is on maximizing their shelf life, freshness and flavor. With our customized solutions, you can enhance anything from fish fingers to fish fillets.

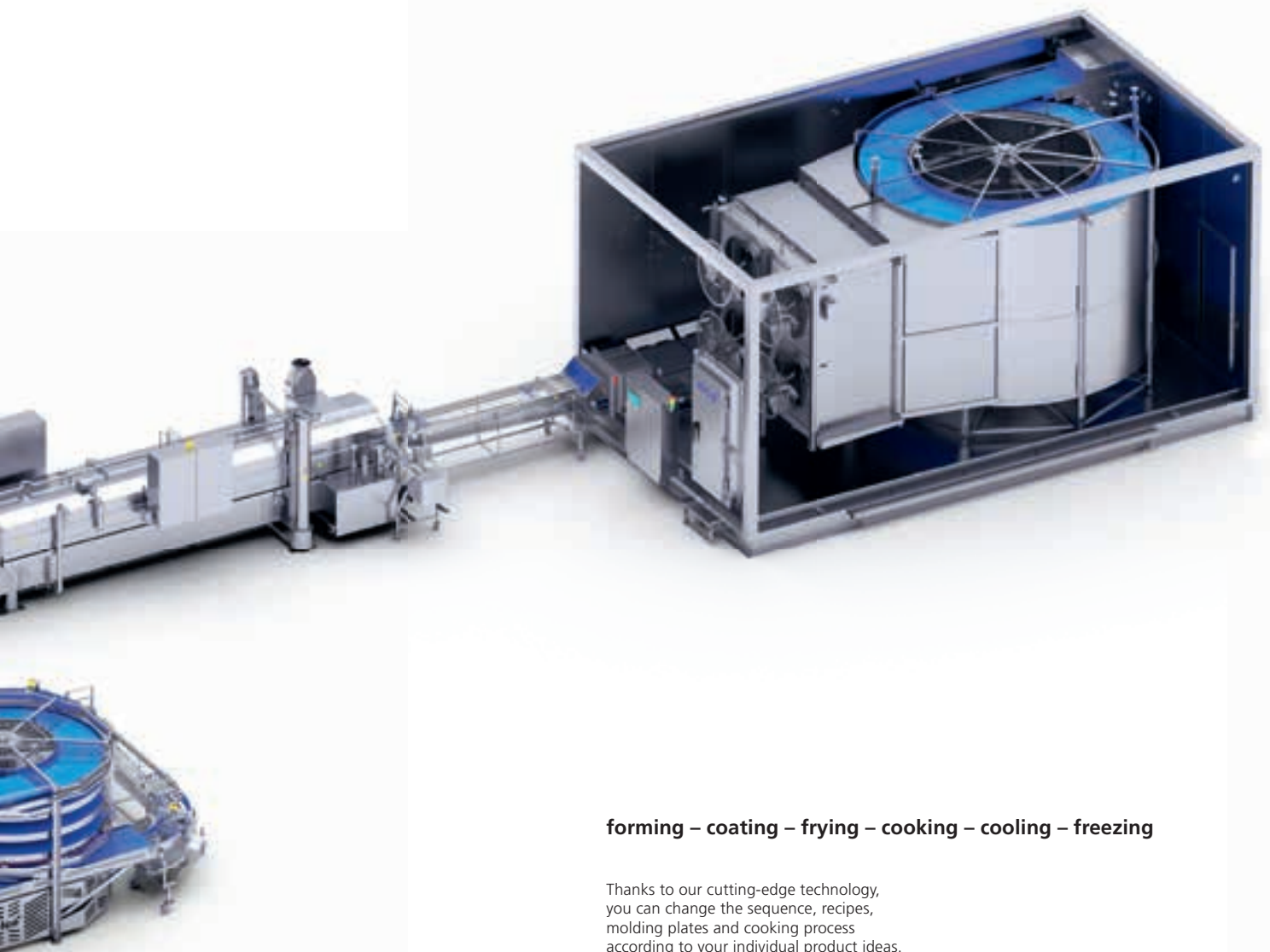


From the raw mass to the finished product.

Convenience technology from alco.

Producing convenience food involves more than just one step. Our convenience technology automatically takes care of all processing steps – from forming, flattening, cutting and coating to frying, cooking, pasteurizing, proofing, cooling and freezing.





forming – coating – frying – cooking – cooling – freezing

Thanks to our cutting-edge technology,
you can change the sequence, recipes,
molding plates and cooking process
according to your individual product ideas.

The right shape for your product.

Forming and flattening with alco.

Our convenience lines take care of various steps, automatically processing your products, or a standardized mass, to create your desired finished product. Before you start coating, cooking or cooling your product, we give it its specific shape. You can form masses, as required, with our forming machine, or flatten meat to the required thickness with our flattening machine prior to further processing.

With its individually designed molding plates, our newly developed **forming machine** can now portion standardized product masses in 2D, 2.5D or 3D forms even more quickly and precisely. It is suitable for processing meat, fish, poultry, vegetables, cheese, vegan alternatives and pet food.

An even product thickness is a common requirement when it comes to meat products. With our **flattening machine**, you can set the thickness individually for shorter cooking times and succulent meat products with no memory effect.



A raw mass is a raw mass. Whether it be meat or a vegan alternative – our forming machine forms and portions your product according to your individual requirements.



We handle your product carefully and efficiently and ensure that it has the required thickness.



The forming machine

Molding plate system for portions with an exact weight

Improved filling principle with over 70 strokes per minute for even greater precision during production

Specially designed molding tools protect product masses of varying viscosity

Individually designed molding plates

Molding plates can be changed easily and quickly

Perfectly suitable for



The flattening machine

Product thickness can be permanently changed by using several pairs of pressure rollers

Manual height adjustment for individually setting the product thickness

High hygiene and operating standards

Perfectly suitable for



Perfect for meat from the start.

Cutting and tenderizing with alco.

When it comes to processing meat, every second counts. The machines' precision is ultimately reflected in the flavor of your finished product, which, of course, should be perfect!

With our **cordon bleu slicer**, you can make precision lateral cuts for filling meat or poultry products. You can change the height and cutting depth using individually adjustable blades to suit your product.

Would you like to reduce cooking times and significantly improve flavor? The **tenderizer** makes small incisions on the top and bottom of the meat to improve your products' tenderness and stability. This also allows coatings to penetrate your products better.



Flavor included. The individual adjustment options offered by our cordon bleu slicer allow you to make perfect cuts.



Our tenderizer allows you to adjust the cutting depth individually, thus allowing the products to absorb more flavor.



The cordon-bleu-slicer

Precise pocket cuts thanks to adjustable special blades

Dual-lane product guidance with upper and lower belt

Non-slip product transport, thanks to special belts

Perfectly suitable for



The tenderizer

Individual cutting depth, thanks to adjustable blade roller spacing

Optional perforating cube attachment (for restructured meat products)

Easy to clean, thanks to easily replaceable blade rollers

Perfectly suitable for







We are reinventing vegetables.

The careful preparation of vegetables is an art in which we get the best out of them.

From Mediterranean pan-fried vegetables to breaded onion rings, there are many options when preparing vegetables. We make it possible. Our machines and line technologies are optimized to prepare vegetables the right way. For crunchy vegetables, we adapt the machines to meet your needs. We ensure that the vegetables are presented properly, retain their crunchiness and remain fresh.

We have thought of everything.

Coating with alco.

Fine flour, cornflakes or marinades: there are many ways to coat a product to bring out its flavor. The right machine with the right technology is all that is needed.

Whether the liquid coating is thick or thin, our **dipper** and the **battering machine** apply liquid coatings to your products thoroughly, evenly and gently. While the battering machine's high-performance pump systems applies the coating from all sides, your product is passed gently through a bath of coating in the dipper.

For applying dry coatings, we have developed our **breeding machine, preduster** and **drum breader**. With these machines, we ensure the optimum coating for your product, even with particularly fine coatings and irregularly shaped products.



Our dipper gently applies heavy liquid batters to your product. For example, perfect-looking tempura coating for onion rings or nuggets.



The high-performance pump system in our battering machine ensures an even, fine coating.



The dipper

For heavy marinades and coatings such as tempura, which cannot be pumped

Products are carefully guided through a bath of coating

Excess coating is saved, thanks to an adjustable blower, and return system

Perfectly suitable for



The battering machine

For thin and thick liquid coatings

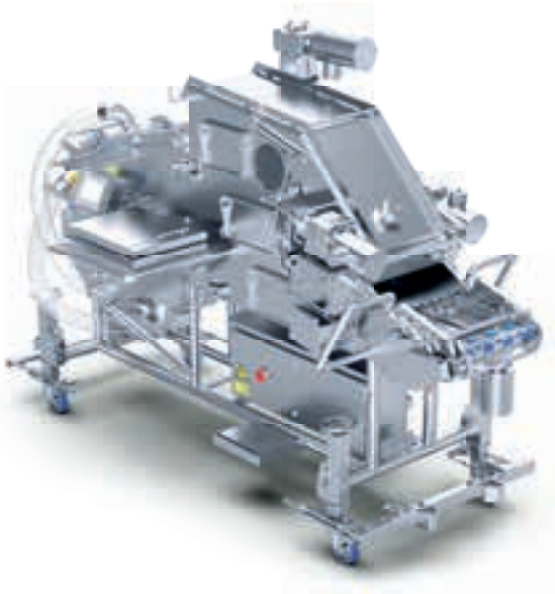
Adjustable, high-performance pump system

Excess coating is saved, thanks to an adjustable blower and return system

Complete coating on all sides, thanks to overflow systems

Perfectly suitable for





The preduster

For flour, powder, fine sugar and spices

Complete and even coating, thanks to two belt systems

Efficient use of coatings, thanks to an integrated return system producing minimal dust

Optimum adhesion, thanks to an adjustable pressing, blowing and vibration system

Perfectly suitable for



The breading machine

For virtually any coating, however fine or coarse

Individually adjustable coating coarseness and fineness

Optimum adhesion, thanks to an adjustable pressing, blowing and vibration system

A storage container makes it easy to fill the machine with coating

Perfectly suitable for





The drum breader

Particularly suitable for completely coating irregularly shaped products with a proven coating distribution and sprinkling system

Gentle pre-coating and intensive tumble coating in a single machine

Integrated clump-sifting system

Hygienic design for maximum product safety

Perfectly suitable for



With the right technology, you can give your products a special touch and make schnitzels look like they are handmade.



With its special distribution system, our breaching machine allows you to set the coarseness or fineness of the coating, while the new Vario-Flip enables you to create products with a homemade look.

We have developed a range of high-performance accessories for our coating systems. As a result, you can further improve your processes and make them even more efficient.

Batter mixer

for a batter mixed according to your requirements

Batter filter

for a constant coating viscosity

Crumb feeder

for automatically filling the breaching machine

Dust-free system

eliminates dust in your preduster





We have got the know-how when it comes to stews, sauces and ready meals.

For more flavor and better quality, we combine roasting, cooking and boiling with the right technology.

Our machines have the technical features needed to carefully prepare tasty pasta sauces, hearty stews or practical ready meals. Our HotCook, in particular, is ideal when it comes to making dishes taste home-made. It is a real all-rounder that ensures nothing sticks and continuously mixes your ingredients while they are roasting, cooking or boiling. Try it!

The best technology for the best results when cooking.

Cooking and frying with alco.

When frying and cooking, infinitely adjustable processes and systems, individually tailored to your needs, make all the difference. We ensure maximum efficiency and help you to create attractive products.

For pre-frying or completely cooking your products, we have developed our **frying system**. The **contact frying system** authentically fries meat, fish, vegetables, etc. in their own fat.

Both the **linear** and the **spiral oven** achieve optimum results in terms of consistency and color. Separately adjustable heating or climate zones allow specific products to be heated, cooked and browned with evenly distributed circulating hot air and/or steam. Using the external FastSmoke smoking system, the spiral oven can also give your products an authentic smoky flavor.



Our frying system fries and cooks meat, fish and vegetarian dishes. With impressive results.



Products fried in their own fat retain their natural flavor and are real eye-catchers.





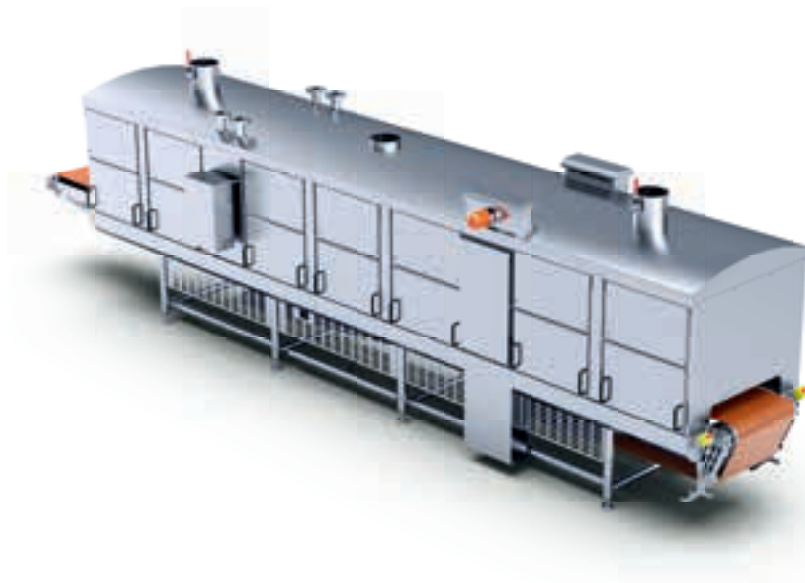
The fryer

Flexible settings allow pre-frying or complete cooking

Can be adapted to specific products, thanks to various belt systems and infinitely adjustable belt gap

Optimum heat transmission, thanks to the oil circulating system

Perfectly suitable for



The contact cooker

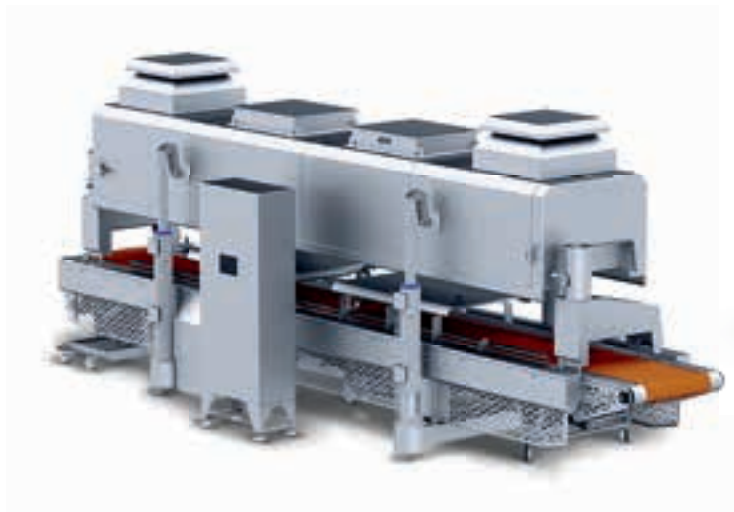
Roasting exclusively in a product's own fat

also suitable for products liable to stick, thanks to a fiberglass-reinforced non-stick upper and lower belt

Authentic roasting marks are possible on request

Perfectly suitable for





The dual cooker

Combines the roasting process involving intensive contact heat with cooking, using hot convection air and/or steam

Efficient dual-zone system allows separately adjustable temperatures

also suitable for products liable to stick thanks to a fiberglass-reinforced non-stick upper and lower belt

Perfectly suitable for



The linear oven

Heats, cooks and browns products with circulating air and/or steam

Two separately adjustable heat zones ensure optimum cooking results and low moisture losses

Automatic, continuous belt monitoring system together with CIP nozzles inside the oven ensure perfect cleaning

Insulated housing construction avoids energy losses

Perfectly suitable for





The spiral oven, single and twin drum

Even, gentle cooking process, thanks to a spiral conveyor belt

Individual cooking length possible by selecting various level systems

Cooking possible in different climate zones with spirals arranged one after the other

Can optionally be extended with the FastSmoke smoking system

Perfectly suitable for



Even delicate foods can be optimally roasted with the Dual Cooker. This includes natural flavor and an appetizing appearance.



Chicken products can be fully cooked in a short time in our high-performance spiral ovens.

An all-rounder for sauces, ready meals and stews.

The HotCook from alco.

Mixing, roasting, cooking, boiling, reducing and cooling: an entire production line in just one machine! Our sophisticated cooker and mixer is a real all-rounder which comes into its own when producing convenience products such as pasta sauces, hearty stews or ready meals. It is perfect even for cooking and mixing pasty products.

With its technical features, which combine the functions of a mixing and a searing system, the HotCook efficiently and gently cooks products. Thanks to the heated double jacket and two mixing paddle shafts, the HotCook uses its even temperature distribution and innovative mixing system even when cooking large batches. It is perfect for cooking sauces and ensures an authentic flavor and freshness for ready meals such as curry, nasi goreng or risotto. It is also ideal for evenly heating stews. You can even choose from a great range of equipment options. And, what is more, the HotCook can be individually adapted to your specific requirements, thanks to its flexible design.



Ensure quality and flavor when cooking sauces. Thanks to the special double wall construction and the paddle mixing tool, the HotCook evenly heats products for optimum results.



The HotCook's technical features make it easy to produce sauces and cook stews or pan-fried dishes such as nasi goreng.

Der HotCook

Gentle, even mixing, thanks to double-shaft mixer paddles and changeable rotational direction

Even, rapid heat transmission with quick reaction times

No sticking, thanks to heatable double-wall construction, innovative mixing tools and scrapers



Perfectly suitable for







Skillfully cooked. Countless possibilities.

**We have got the right machine
to suit every taste.**

Thanks to the flexible and adjustable technology in our standardization and convenience line, we are unbeatable when it comes to producing doughs and sweets. Modern systems process, proof and freeze products containing yeast, pretzel breadsticks or airy and light pizza dough. And if you prefer something sweet, we ensure that the sugar stays on your quark balls. We have the know-how you need to produce exactly the dough products you would love.



It is all about the best technology.

Spiral technology from alco.

Whether you want to pasteurize, proof or freeze your product: our machines with their space-saving spiral technology do this efficiently and inexpensively.

Our **proofing system** is one example: the targeted air supply guarantees gentle yet quick proving processes so that your product rises evenly and retains a fluffy texture.

Our **spiral pasto** pasteurizes packaged products on a spiral conveyor belt. The two-part system heats and cools your products, extending their shelf life.

The **spiral belt** guide system in our spiral freezer offers the space needed to evenly cool or freeze large quantities of food. Freezing your products using our machine makes them easy to handle, preserves their structure and ensures maximum product life, freshness and flavor.



The proofer

Targeted air supply and adjustable temperature control

Optimum use of space, thanks to innovative spiral belt guide system

Ensures minimal weight losses while preserving your products' structure

The number of levels can be changed per your requirements



Gentle, even heating ensures that your products stay fresh for longer with no loss of quality



Our freezer allows easy product handling. The gentle process preserves the structure of food and ensures that it stays fresh for as long as possible.

Perfectly suitable for





The spiral pasto

Energy efficient and individually adjustable

Two-part pasteurizing system with separate heating area and at least one cooling zone

Customer-specific design for optimum results

Gentle, even heating to extend the shelf life of your products

Space-saving, innovative spiral belt guide system

Perfectly suitable for



The spiral freezer

Cooling and freezing in one compact system, thanks to the spiral belt guide system

Efficient and even cooling and freezing, thanks to targeted horizontal air supply

Individual cooling and freezing length possible by selecting various level systems

Easy-to-clean construction optionally available with cleaning system

Perfectly suitable for



Modern conveying technology. Reliable transport.

Conveying technology from alco.

Flexible line integration plays an important part in food processing. That is why efficient production processes require reliable conveying systems to ensure burgers, nuggets and schnitzels can be reliably transported as quickly as possible.

Our conveying systems transport products carefully and hygienically and serve as the interface between two machines. At the same time, the efficient conveyors are easy to use and require little maintenance.

Our range of products includes simple linear transport belts, ascending and discharge belts, troughed and curved belts, and even space-saving spiral conveyors and lifting and tilting systems. We can also produce special solutions for your individual needs on request!



Conveyor



Troughed Conveyor



Curve Conveyor



Spiral Conveyor



Screw Conveyor



Z-shaped Conveyor



Talk with us!

We will find the right solution for your problem.

As a family business, we have always treated our clients with respect and as partners. The family structure is the basis for successful partnerships. With our wealth of development and production know-how at our headquarters in Bad Iburg, Germany, we can provide you with the best possible advice, from the very start, and quickly and effectively cater to each customer's unique requests. Rely on a partner who is there for you and a company that knows what it stands for. We deliver quality with conviction.

Do you have questions about planning, purchasing or maintenance? Do you have an inquiry regarding an individual machine or production line? We would be happy to answer all your questions. We will address your inquiry, quickly find a solution and provide personal support. And, of course, our company management would also be happy to help.

Talk to us – we would be delighted to provide further information.

How to contact us:

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49186 Bad Iburg
Germany

Contact us by telephone:

+49 (0) 5403 79 33-0

Send us an e-mail:

info@alco-food.com



Would you like to see our machines in action?
We would be delighted to welcome you
at our company headquarters in Bad Iburg,
Germany.

Innovation – Made in Germany.

The alco Innovation Center.

With our Innovation Center, alco has established a concept that allows our departments to share ideas and work together across a range of areas. The Center serves as an interface between construction, project management, sales and the company management. Together with our customers, we test new products and machines in a practical setting. With our innovative concepts, we rise to market challenges and find answers to future questions in the food industry. Sharing ideas with our customers is an important part of our success. Your needs and requests guide us as we consistently work to enhance and further develop our services.



**You can find
all machines
and solutions
from alco**
on our website.



**Alco-food-machines
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