

Whatever you have in mind.



your ideas – our solutions

Flattening machine ASP

alco
food-machines

14.01.2022



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

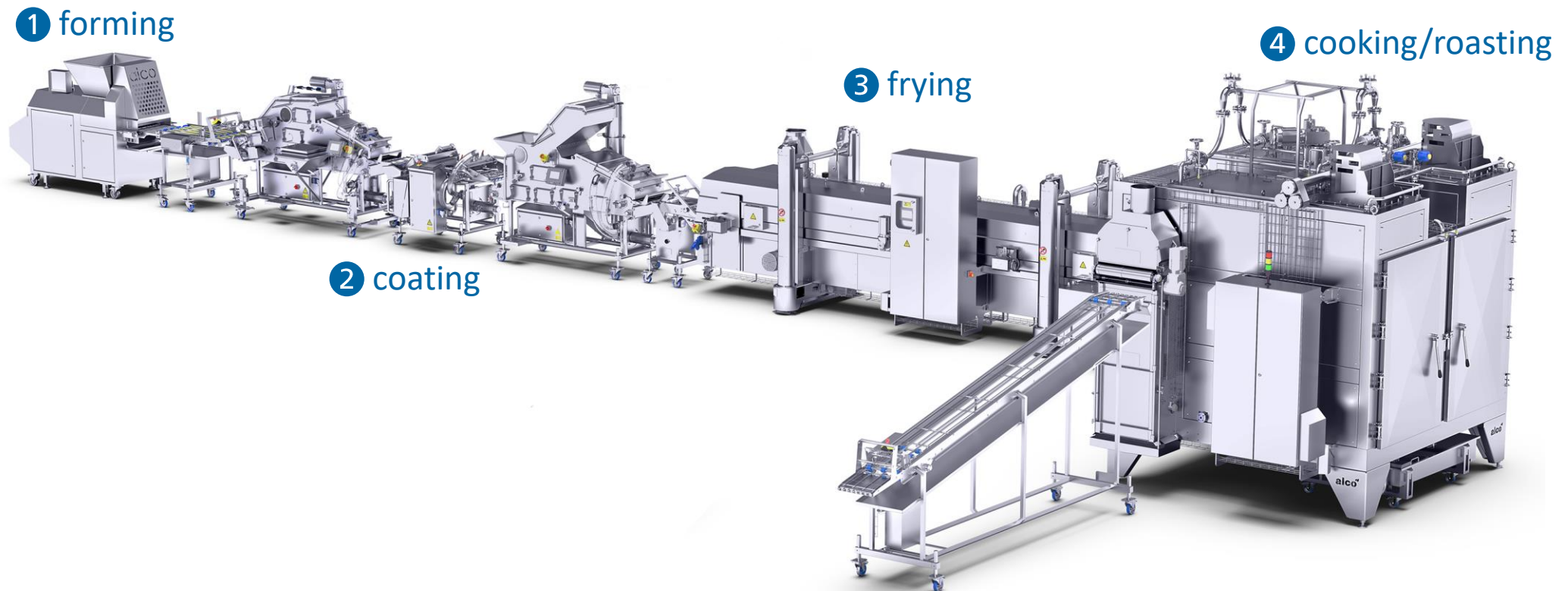
alco is characterized by constant further **development, reliability, and flexibility** towards our clients and a connection to our roots.

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.

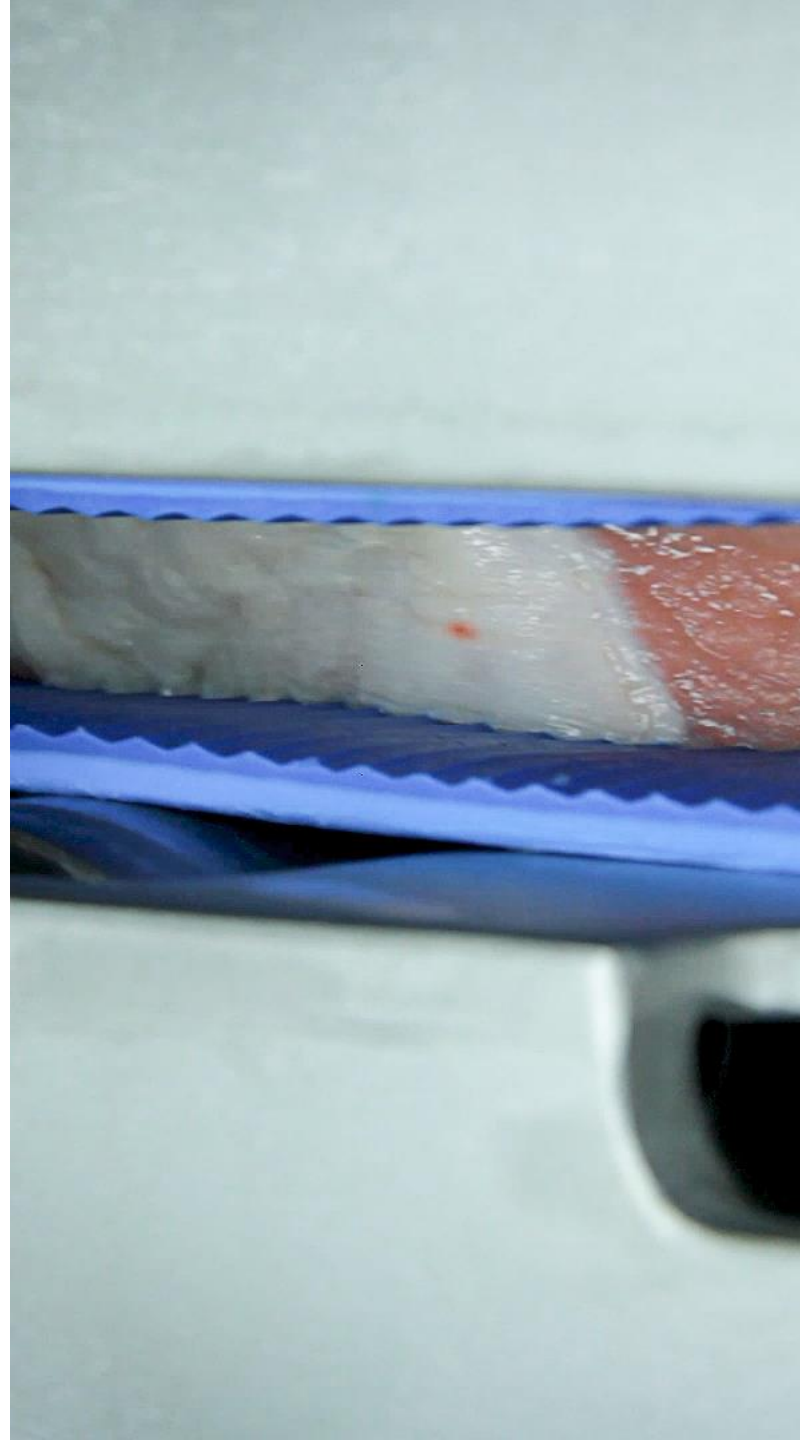
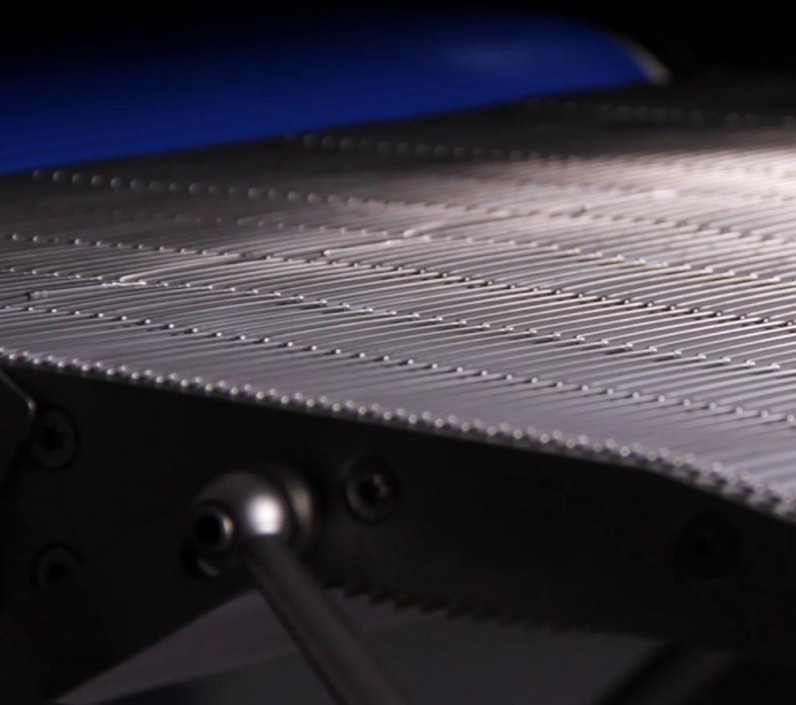


Pet food processing

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!



Flattener ASP

Proven technology in operation

Our systems are always a mirror image of your needs.

Our flattening 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 flattener **special and popular** among many food processing companies around the world.

Shorter cooking times with lower cooking losses

Working principle

The also **flattener ASP** is designed for flattening and rolling all fresh and frozen products. The products pass through the flattening area, guided by upper and lower belts. Several pairs of rollers alternately press and unpressurize the products (knocking effect).

In the flattening process, the preset, desired and reduced product thickness is maintained while the surface is enlarged. The result is a standardized and homogeneous product thickness, which makes constant and shortened cooking times with lower cooking losses feasible. Thanks to the enlarged product surface, an increased breading application is also achieved.

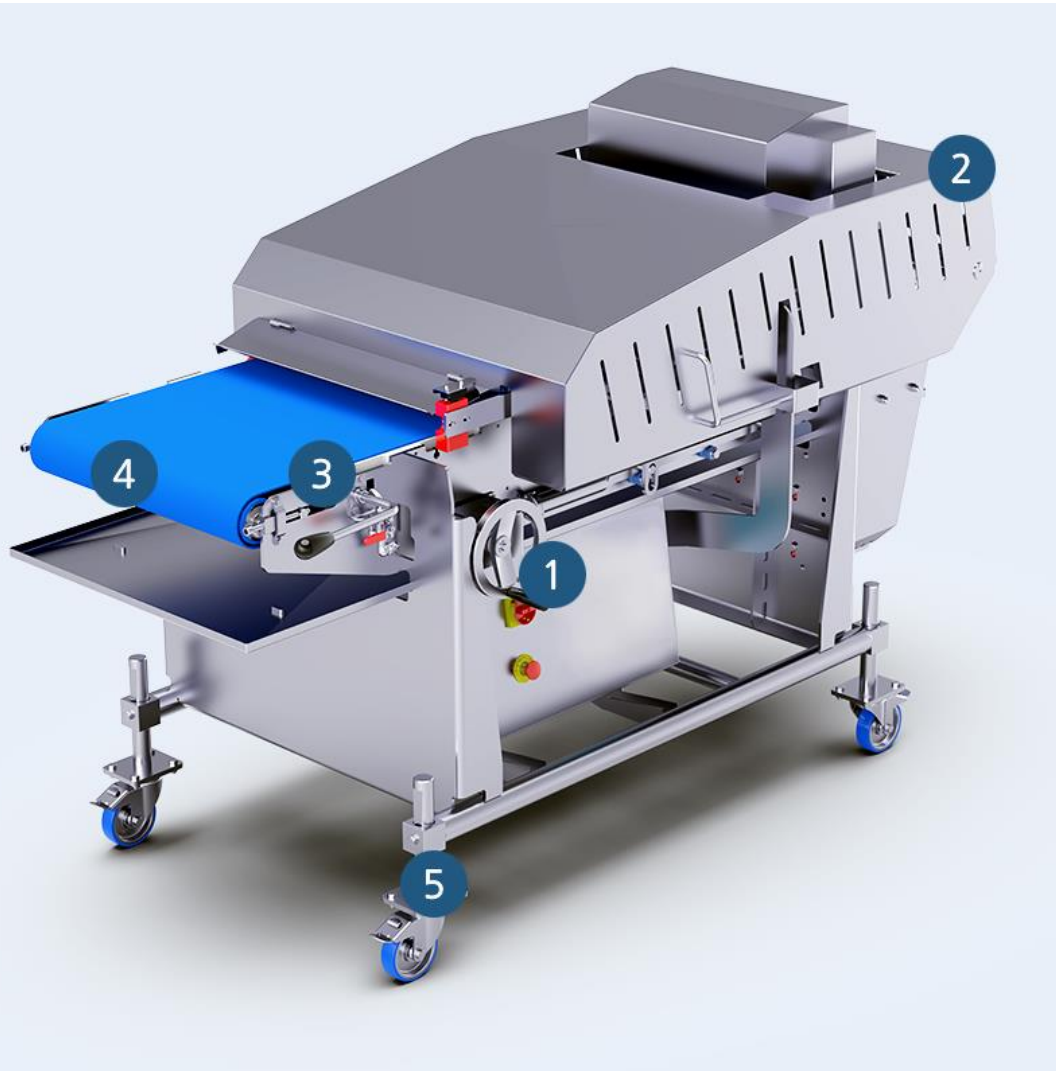
The robustness of the system and the accuracy of the flattening effect with the simplest operation and cleaning are special unique selling points of the also Flattener ASP.

Perfectly suited for

Roulades, kebab, gyros, cutlets, chicken breast fillets, poultry legs, steaks, meatballs, cordon bleu



Significant simplification of further processing steps



Key features

1: Belt adjustment

subtly adjusts the product thickness after flattening;
through adjustment of the height of the upper belt by means of
a handwheel and without the use of tools.

2: Outlet hold-down belt

optimally transfers the product to the subsequent equipment.

Optional

3: Special belts

optimally adjust to the product through various belts.

4: Extended infeed area

additional space in infeed area to put products down.

5: Spindle height adjustment

sets the height of the entire machine by means of a handwheel.



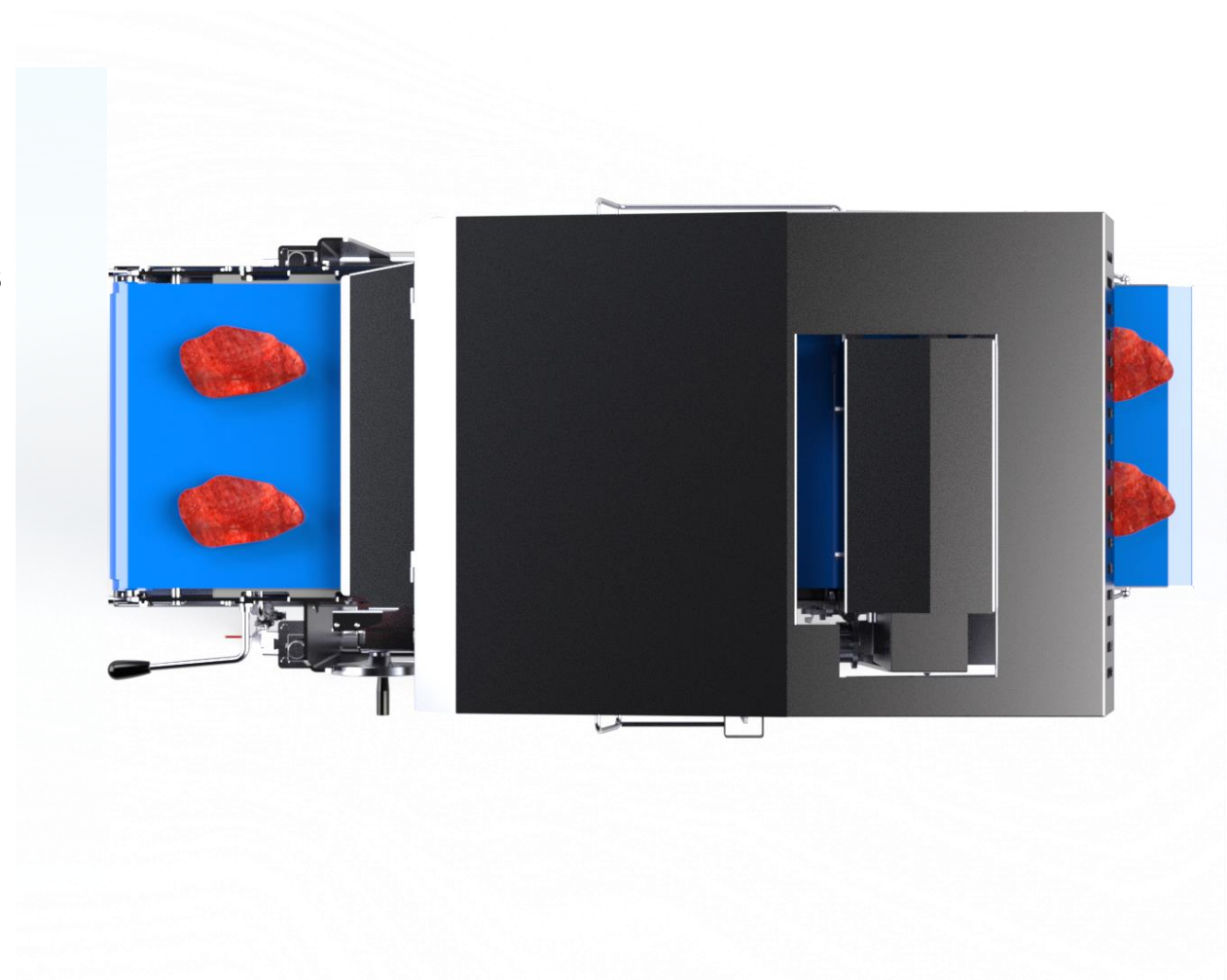
Easy to operate and to maintain

Benefits

- Achieving a standardized homogeneous product thickness for products that are subsequently cooked or fried
- By increasing the surface area, higher yield in coating processes as well as optically larger product
- Avoidance of the "memory effect" (contraction of muscle fibers)
- Taste benefits due to improved tenderness of the product
- Triple flattening effect via pairs of pressure rollers
- Stainless steel cylinders and stainless steel bearing and seal housings
- Full range of products from 250 mm to 1,000 mm belt widths

Watch YouTube video for more insights

Flattener ASP →



Flattener ASP: Insights of processing



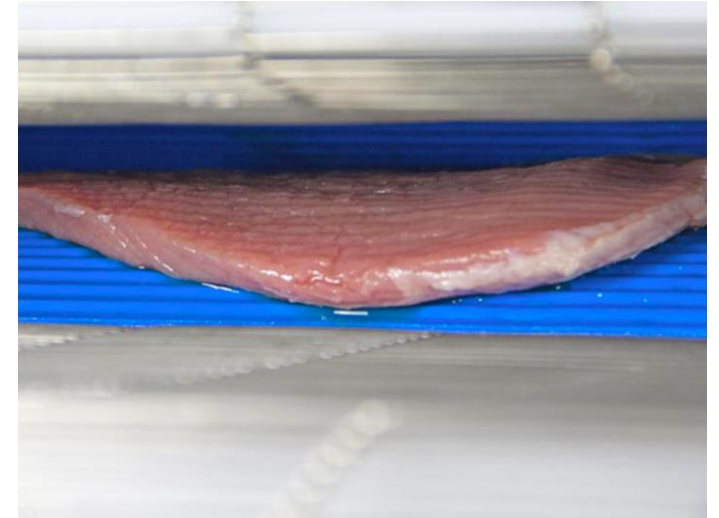
Large product thickness difference

The flattening thickness is flexibly adjustable between approx. 4 mm and 45 mm via a handwheel and thus directly influences the product thickness as well as the product surface.



Various products

With its rugged, stable design and flexible response to specific customer requirements, the flattener ASP serves a wide range of products.



Customized outlet belt

The discharge conveyor with wire mesh belt has a knife edge and is also height-adjustable. In addition, a product scraper is installed for the discharge upper belt.

Giving you the possibility to do more

Whether for smaller businesses or for large-scale production industry. Using the alco food processing machines, 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.



**Cordon-Bleu-Slicer
ACB**



**Macerator
ASC**



**Dipper
ADT PRO**