

Whatever you have in mind.



your ideas – our solutions
Fryer AGF PRO

alco
food-machines

19.01.2022



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

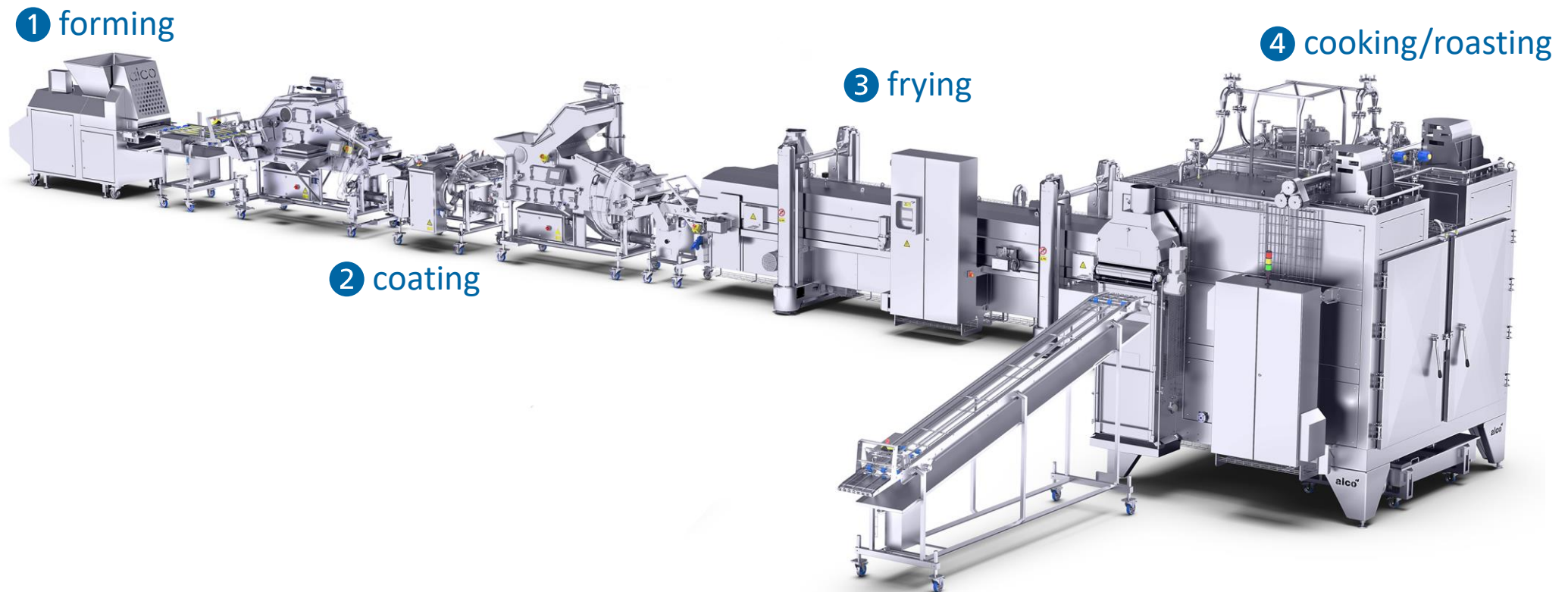
alco is characterized by constant further **development, reliability, and flexibility** towards our clients and a connection to our roots.

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.

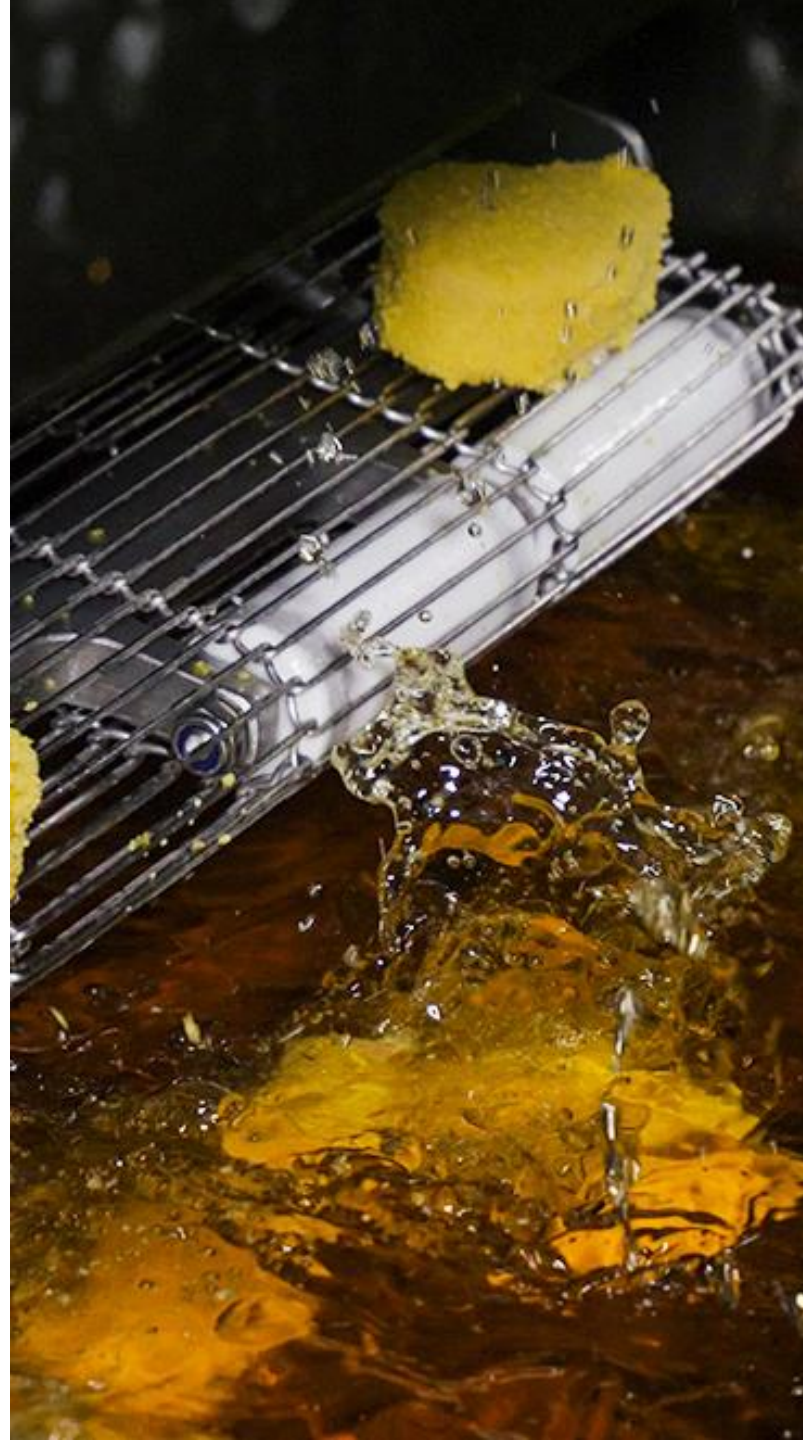


Pet food processing

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!



Fryer AGF PRO

Customized in every detail

Our systems are always a mirror image of your needs.

Our convenience technology is **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 fryer **special and popular** among many food processing companies around the world.

Flashfrying, searing or full cooking

Working principle

The also **continuous fryers AGF PRO** are versatile, continuously operating high-performance frying systems, designed to optimally cook a wide variety of foods in oil or fat in an individual manner.

The cooking process is controlled by the cook time and the oil temperature to achieve the desired optimal cooking effect, product color and yield. The products are heated either by efficient, energy-saving electric or thermal oil heating elements.

In the hot oil, vegetarian products are heated just as well as meaty ones. Hash browns, falafel, or meatballs are given their own individual core temperature, with appetizing aroma and browning.

Perfectly suited for

Meat balls, schnitzel, falafel, hash browns, fried fish, vegetables, plant-based food and much more



The most professional system you can imagine

Key features

1: Insulation

vapor barrier system as sealing between fully insulated oil tub and hood.

2: Top-performance heating elements

ensure efficient heat transfer. Choice between electrical and thermal oil-powered heating elements possible..

Optional

3: Exhaust chimney system with filter

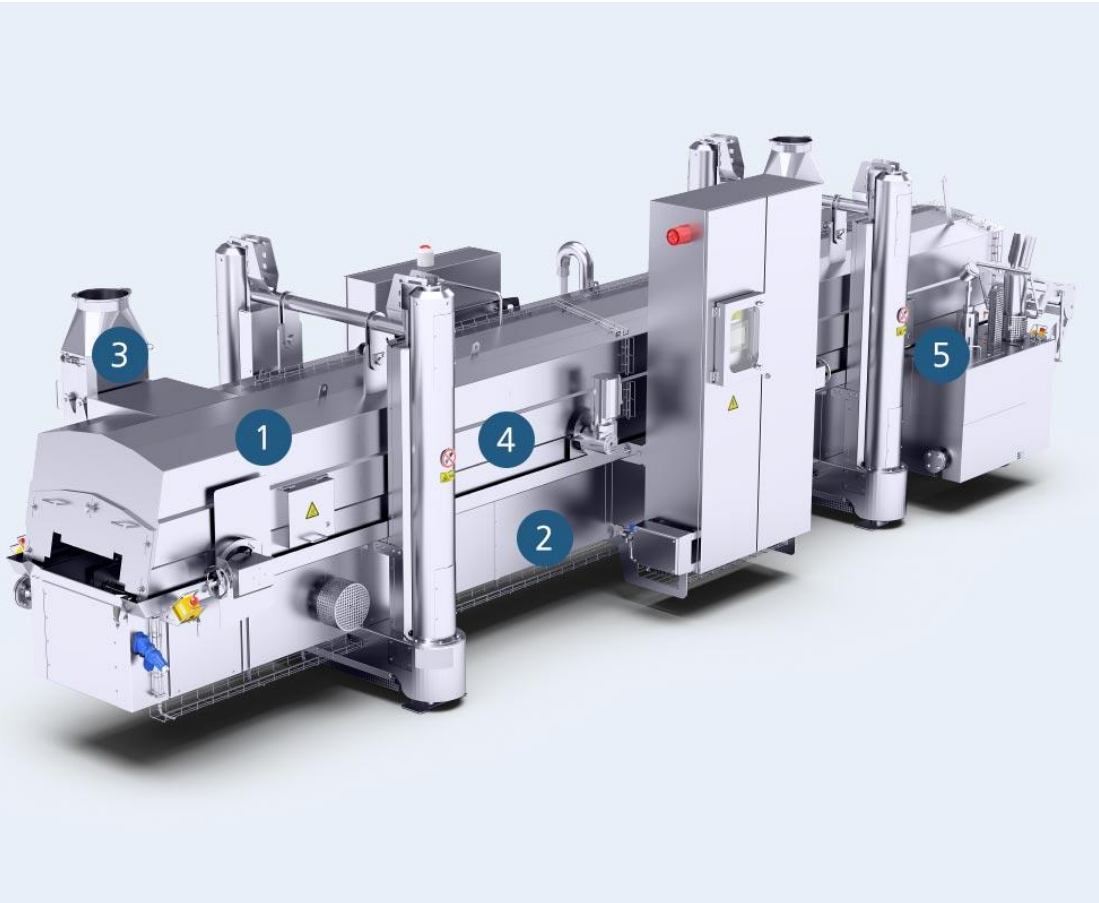
directs the exhaust through stainless steel chimney pipes from the suction sockets of the fryer out of the production room.
Optionally, the exhaust from the fryer can effectively be prefiltered.

4: Cross-dirt transport

removes dirt particles / sediments early on.

5: CIP

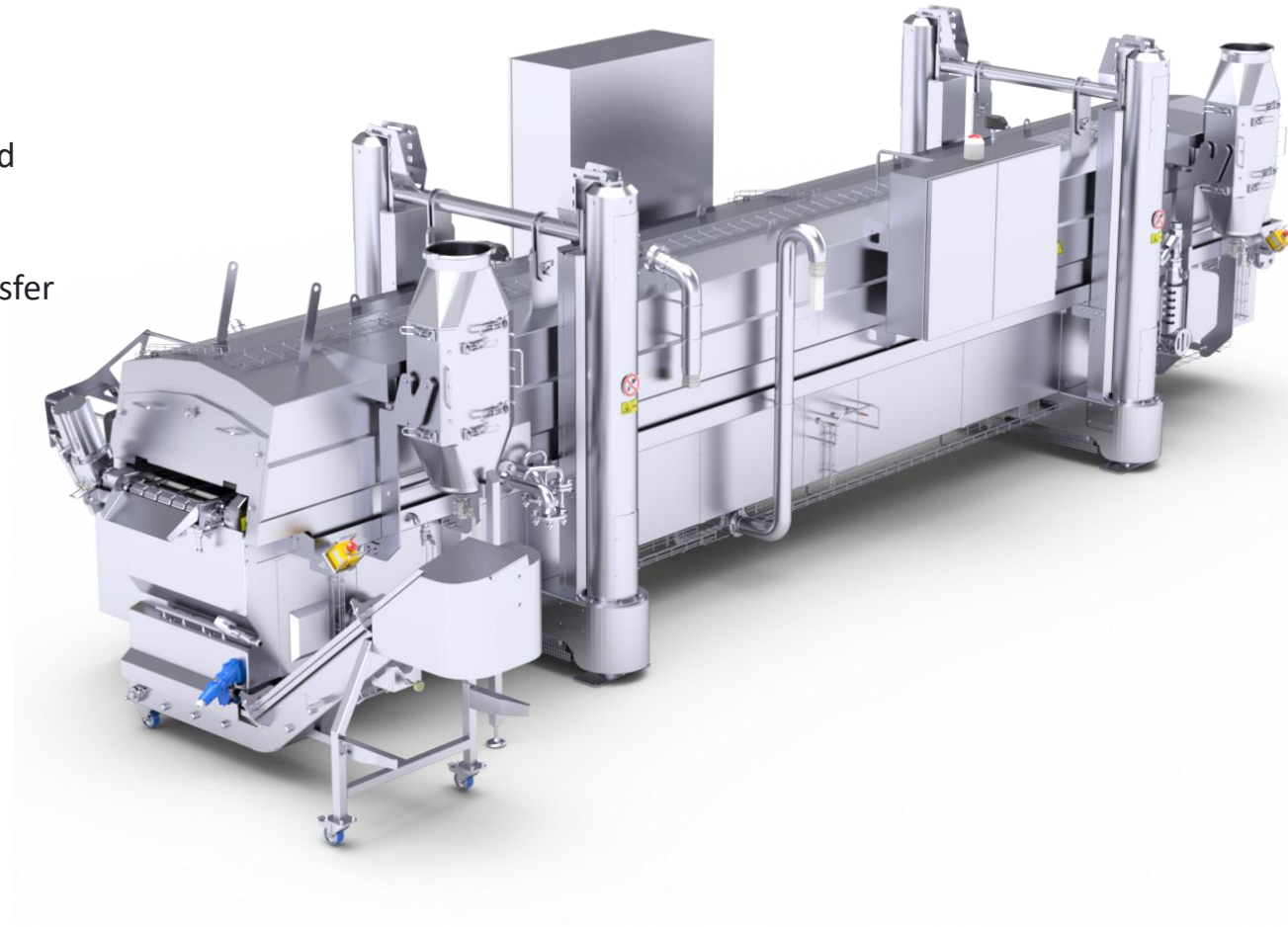
is a complete cleaning system for the interior of the fryer with preconnected automatic emptying.



Easy to operate and to maintain

Benefits

- Extremely low energy consumption at constant oil temperature achieved through an efficient and energy saving heating system
- Oil circulation system with variable pump speed for optimal energy transfer and even temperature distribution
- Integrated sediment removal system consisting of scraper, sieve and sediment trolley with water sprinkle system to prevent ignition
- Optionally heated electrically or with thermal oil
- Different belt systems for optimal adjustment to the product
- Stainless steel geared motors for the upper and lower belt
- Market-standard-coordinated belt widths for optimal line integration
- Linked with the remote maintenance service & Industry 4.0



Ideal for every smaller company

Continuous fryer AGF ECO – 2nd Generation

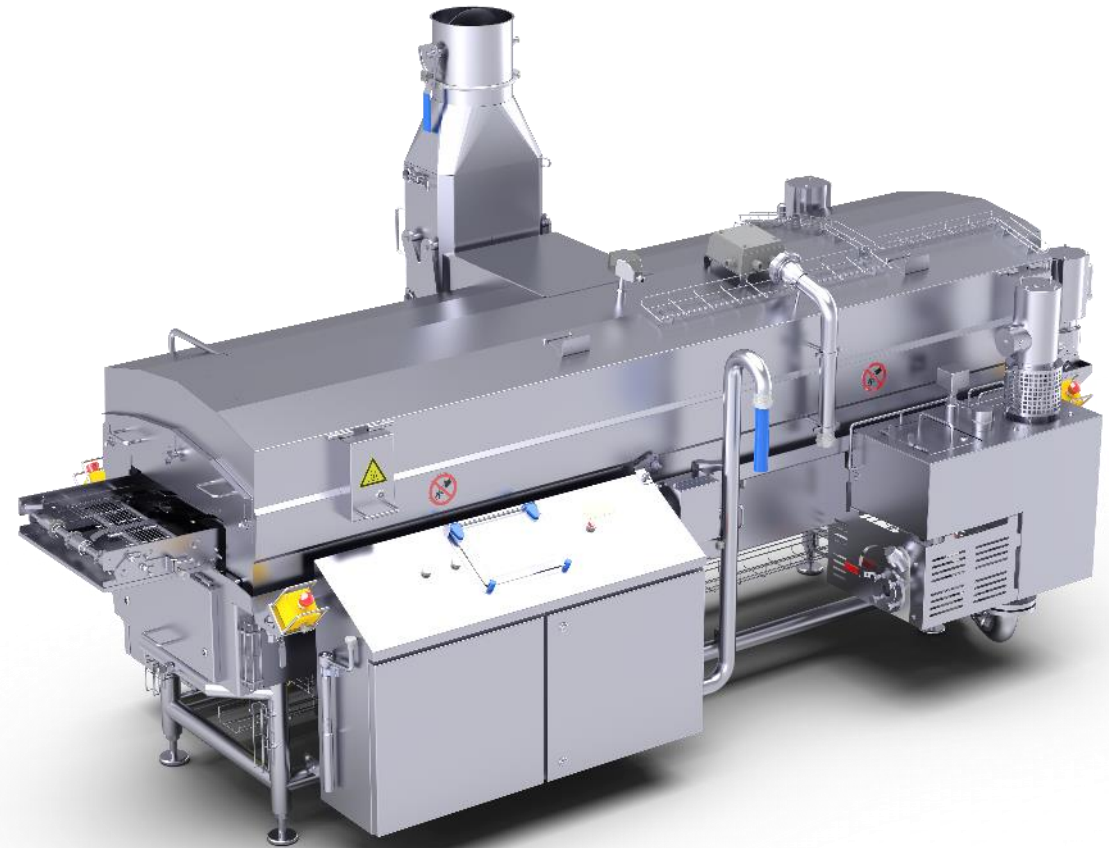
The ECO series of the fryer is a space- and cost-saving alternative to the PRO version. With its compact and solid design, it fits into any smaller company - and convinces with qualitative results and lush equipment.

Just like its big brother, the further developed fryer of the ECO series is also ideally suited to fry a wide range of products to achieve a desired consistency and an appealing appearance. The energy saving, electrical heated fryers provide precise control of the oil temperature and an intuitive handling.

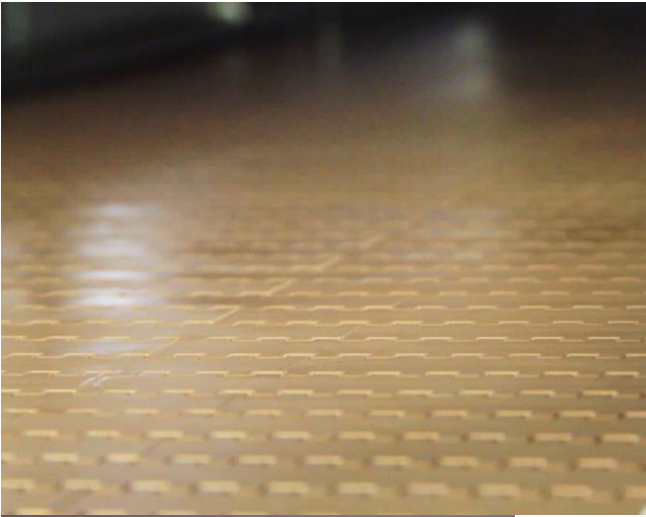
Despite slightly less equipment and lower hourly output, the AGF ECO brings everything to continuously fry various products. Very easy cleaning and maintenance, as well as an ergonomic design, meet the highest standards in terms of safety and sanitation requirements.

Perfectly suitable for

Meat balls, schnitzel, falafel, hash browns, fried fish, vegetables, plant-based food and much more

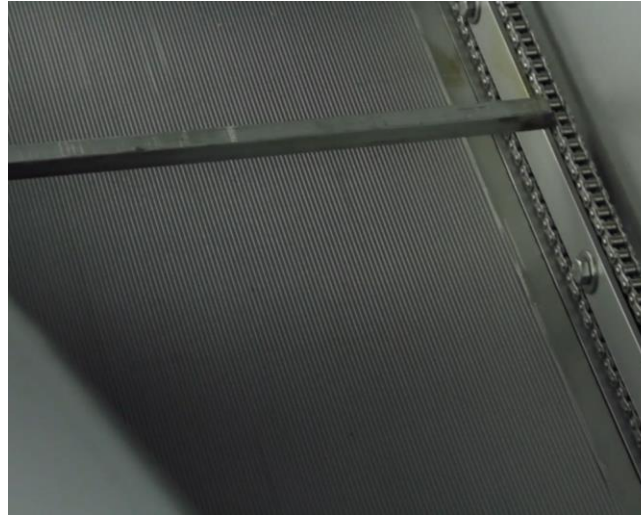


Fryer AGF PRO: Insights into processing



Conveyor system

Continuously adjustable production speed with simple product height adjustment via an external crank drive, for dipping floating products.



Increased product quality

Thanks to the integrated dirt transport system, system operating times are extended, and product quality is significantly increased by continuously filtering and removing excess sediment.



Hygienic Design

Excellent ergonomic design and exceptional ease of use and cleaning, equipped with the highest safety and hygiene requirements.

Fryer AGF PRO: Exemplary products



Schnitzel

The classic Schnitzel is not as classic as you think. Numerous different processing options are also possible with the continuous fryer from alco.



Nuggets

Golden nuggets are now on everyone's lips worldwide. Whether chicken nuggets or vegan nuggets, the AGF brings your product to the necessary core temperature with the desired appearance.



Fish

Baked fish, fish sticks and other seafood - thanks to the integrated recipe management system, processes can be saved and replicated with simple clicks.



Plant-Based Food

Adapting classic meat products to their vegan alternatives is not a major change for our machines - the PLC control system enables parameter-precise setting options.

Additional equipment for a fully automated production process



Oil filter AOF

The alco oil filter AOF is used for continuous filtering of sediments from the frying oil of a connected fryer during operation, which **significantly extends the lifetime of the oil, thus increasing product quality and at the same time reducing operating costs.**

The filter system economically cleans all common types of frying oil and frying fat, which are contaminated by spices, sheets, breading and other additives.

Oil tank AOT

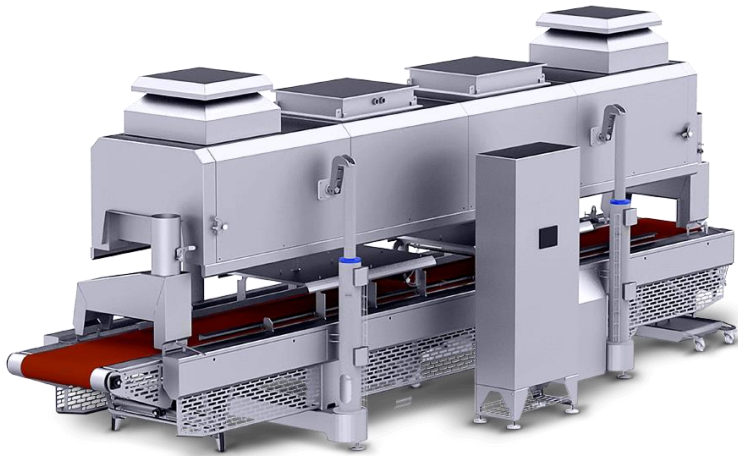
The alco oil tank AOT was developed to store the oil of the connected frying unit and **at the same time to filter out dirt particles by deposition.** Via the PLC control of the fryer, all functions of the oil tank are conveniently and reliably controlled directly via the equipment.

Particularly suitable for storing oil and frying fat up to an operating temperature of 160 °C.



Giving you the possibility to do more

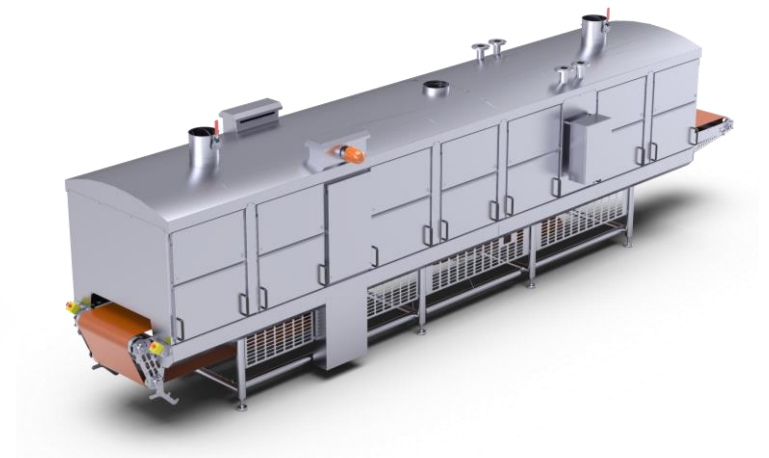
Whether for smaller businesses or for large-scale production industry. Using the also convenience technology, you'll get the appropriate application technology for your product. We'd also be happy to develop a completely individual solution for your product idea.



**Dual Cooker
ADC PRO**



**Linear Oven
AGU PRO**



**Contact Cooker
AGT PRO**