

Whatever you have in mind.



your ideas – our solutions

Spiral Technology

alco[®]
food-machines



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!

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!

Cooking and browning your products

Spiral oven ASH PRO

Cooking, heating, browning: The alco **spiral oven ASH PRO** slowly and gently runs products through the cooking process by means of a spiral conveyor belt.

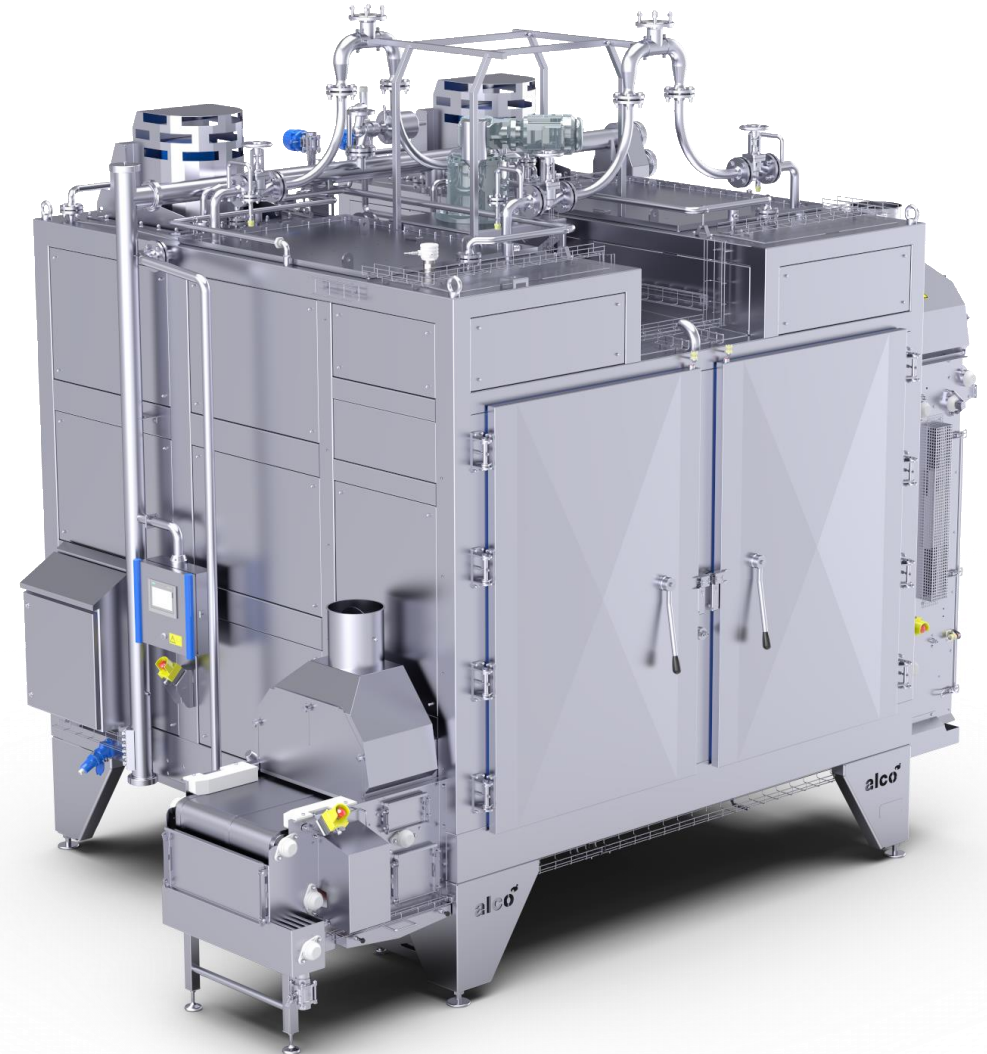
That way, large quantities of your products will be cooked, roasted, browned or just steam cooked very evenly in the spiral oven with circulating air and/or steam.

If your capacity is larger and the product calls for cooking in two independent climate zones, the ASH TWIN PRO is the machine of choice.

Using our external smoking system, the alco spiral oven ASH PRO can be also used for smoking a wide range of products continuously, such as hot dog sausages, fish and seafood, meat products and many more.

Perfectly suitable for

Whole chickens, burger patties, nuggets, pastry, casserole, alternative proteins, formed and natural products



A smarter way to cook your products

Working principle

The also spiral oven ASH PRO is used to cook and/or brown products in steam, hot circulating air, or a combination of both.

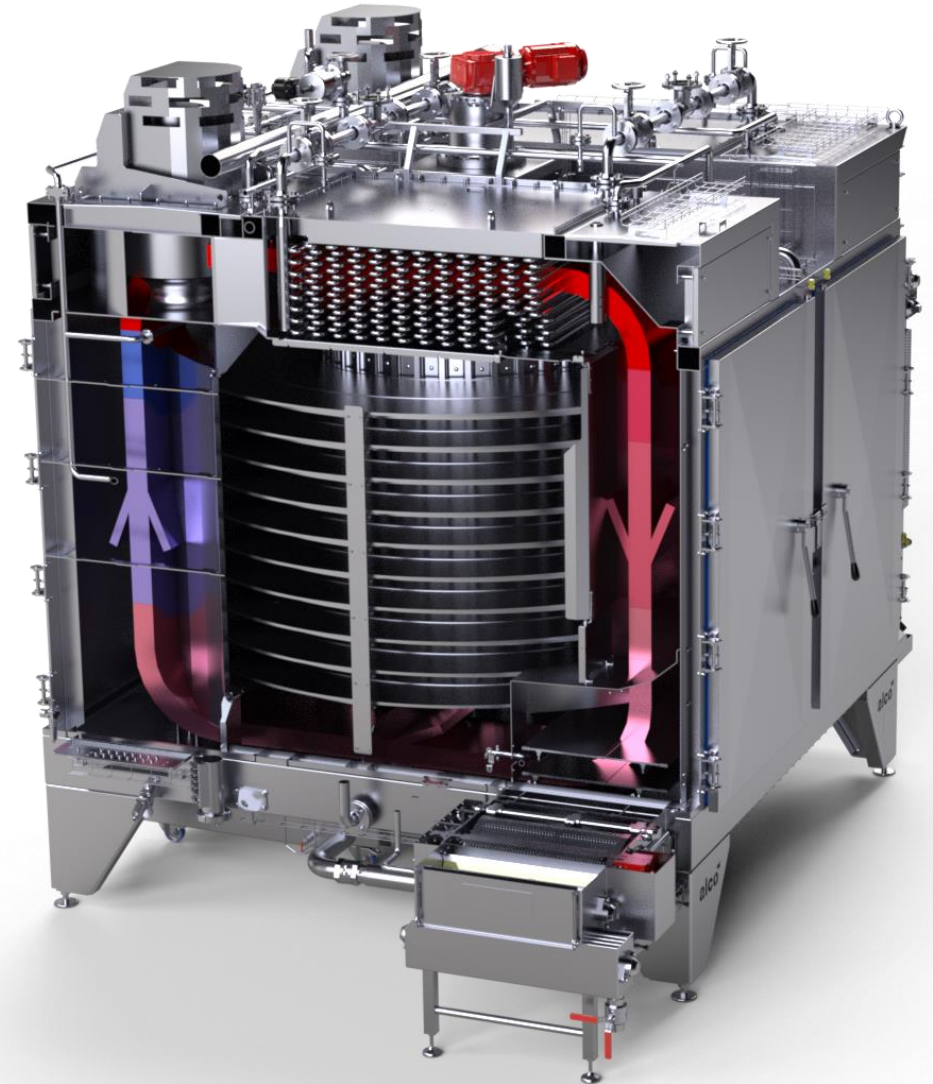
The circulation begins with fans sucking up only cold air via air intake shafts at the bottom of the oven. Then, air intake nozzles ensure a targeted airflow right into the heating elements.

Two heating elements, each supported by a powerful fan, create two separate airflows, which heat up the product both from the front and the back. Choose between electrical, thermal oil or steam-powered top performance heating elements for an even and effective browning of your product on all sides.

Additional baffles, mounted onto the inner walls of the spiral oven, lead to uniform air distribution and uniform browning, even on the edges of the conveying system.

Watch our YouTube video for more insights

Spiral oven ASH →



Best ROI in the industry: gain 1-3% yield



Key Features

1: Top-performance heating elements

ensure efficient heat transfer. Choose between electrical as well as thermal oil- and steam-powered heating elements.

2: Variable stage belt system

allows for the selection of 5 to 10 levels.

3: PLC control

controls the plant in a smart and user-friendly way through a touch panel with functions like recipe management, etc.

4: Automatic belt wash system

continuously cleans the conveyor belt by means of rotating brushes and water spray lances.

Optional

5: Steam nozzles

additionally heats the product through direct steam injection for lowest weight loss.



Spiral oven ASH: Insights on processing & exemplary products



You choose!

The spiral oven allows for a selection of 5 to 10 levels, as a twin tower system you even can double those numbers. That's adding up to a huge belt system for a massive amount of products to be cooked in the ASH.



Fried and cooked meatballs

Starting with meatballs, our spiral oven even cooks whole chickens. Use the also "Fast Smoke" system for an extra smoky flavor.



Golden, crispy nuggets

Chicken nuggets, drum sticks, chicken wings and other products can be fully cooked in no time! Use various techniques to maximize your yield.



Cooking liver pates

Whether you like liver pates or even different kinds of casserole, you make the right choice by cooking with our high-performance spiral oven.

Smoking system “Fast Smoke”

Working principle

Available as an option, also spiral ovens can be equipped with a FastSmoke system, which allows smoking of various products such as fish, seafood, meat and selected dairy product on an industrial scale without any harmful substances whatsoever.

The smoking system reduces smoking time from several hours to just a few minutes. At the same time, your products will be healthier than conventionally smoked products, because harmful residues like ash, tar or PAH do not occur.

Various smoke flavors can be used for color and taste variation.

The Fast Smoke can be implemented in the twin-tower system.

Perfectly suitable for

Whole chickens, seafood, meat products such as hotdogs, bacon, fish and cheese



Giving you the possibility to do more

Whether for smaller businesses or for large-scale production industry. Using the alco spiral ovens, 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.



Spiral oven ASH PRO 400



**Spiral oven ASH PRO
600, 700 & 1000**



Spiral oven ASH TWIN PRO