



english

visions of food-systems



alco[®]
food-machines



top | coat

The alco-Battering-Machine type APN

Standard features

- careful treatment of product and batter due to optimised process and handling
- overflow device with four cascading curtains of batter
- full coverage of product with batter from all sides
- adjustable blower to control pick-up
- adjustable speed of conveyor and pump
- self cleaning pump
- manufactured according to modern requirements of hygiene and easy to clean
- high operational safety
- complete stainless steel construction, all materials and parts FDA approved
- 4 moveable heavy duty wheels with break, rotation 360°

Application

The alco-Battering-Machine, type APN, is designed to coat products with liquid batter before breading. The machine can also handle other liquid media which can be pumped. This allows other applications such as

- coating with marinade, e.g. barbecue products
- coating with sauce, e.g. pasta products
- applying oil or other emulsions onto products before cooking



The wide range of applications is reached by using a pump, which can handle almost all liquid media in different viscosities which can be pumped (if it must not be pumped, see dipper ADT).

The speed of the pump or the flow rate can be adjusted by a frequency drive (except the smallest version APN250). Therefore, you will keep the liquid in reasonable temperature, consistence and even with particles inside, you will treat them in the best way in order to have the best product.

Product examples

All types of breaded/coated products from meat, poultry, fish, vegetable like formed products, schnitzel (flat whole muscle products), marinated steaks or fish fillets, nuggets, burgers, fish fingers, cheese sticks, potato croquettes, pasta products and YOUR PRODUCT.

Options

- level control
- chilling or temperature control
- all pipes in stainless steel
- special pumps for special applications
- infeed section
- extended outfeed section

Belt width

- 250 mm
 - 400 mm
 - 600 mm
 - 900 mm
- other belt-widths on request



alco-Convenience-Line

Quality from start to finish

Machines for the food industry

Grinder

Cooking-Mixer

Mixer

Standardisation-Systems

Forming-Machines

Flattening-Machines

Tenderiser

Cordon-Bleu-Slicer

Battering- and Breading-Machines, Preduster

Continuous Fryer and Heating Tunnel

Linear- and Spiral Hot-Air-Tunnel

Fermenting Machines

Spiralfreezer and Spiralcooler

Pasteurisation Systems

Conveyor-Belts

Further machine sizes and special solutions on request



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