



english

visions of food-systems



alco[®]
food-machines



multi | mix

The alco-Hygienic-Mixer type AMP-H

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Especially adequate for the salad industry.

This machine grants a very gentle and effective mixing. Different mixing agitators in easy to clean versions can be supplied.

The design of this machine is based on very high hygienic aspects and detailed manufacturing.

Special items

- discharge area separated in product and mechanical area
- shaft sealings with high performance sealing lips (sealing in product direction gap free)
- lid and discharge doors provided with gap free sealings
- inclusive special programs for CIP-procedures

Options

- mechanical sealings for mixing shafts in double version with self-cleaning connections
- self-cleaning with CIP-System, cleaning nozzles in lid and discharge area
- stainless steel material with product contact in Aisi 316
- operation panel separated from discharge area
- drainage function for liquid products
- injection of cooling media (CO₂/N₂) for temperature control of the product

Total volume

- 500 l • 750 l • 1000 l • 1600 l • 2250 l • 3000 l • 3500 l



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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