

visions of food-systems







top | cut

The alco-Cordon-Bleu-Slicer type ACB

Standard features

- for top and side cuts, butterfly cuts
- slip free product transport by special belts with naps
- 2 parallel production lanes
- easy height adjustment according to product thickness, easy adjustment of cutting depth
- · quick release system for belts for easy cleaning
- adjustable outfeed conveyor for optimal transmission
- high operational safety
- complete stainless steel construction
- all bearings and belts made of food approved material
- 4 movable heavy load and steering wheels with lockable breaks
- · adjustable speed



Application

The alco Cordon-Bleu-Slicer, type ACB, is designed for cutting pockets from top or side into flat meat or fish products in a continuous way. The cutting is done by guiding the product through a belt-system of upper and lower belts to fixed special knives. The cutting depth and the position of the knives can be adjusted simply according to product. As an option the machine could be equipped with an opening device for easy filling of the product.

Product examples

Cordon-Bleu, Kiews, butterfly steaks, filled products and YOUR PRODUKT.

Options

- top-cut version
- automatic product opening device
- speed control by frequency drive

Belt width

• 400 mm



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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