



belt | grill



alco
food-machines



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The alco-Contact-Cooker type AGT

Standard features

- upper and lower belts coated with glass fiber reinforced Teflon™
- heated by electrical- or themaloil-heated plates
- cooking temperature up to 260°C
- temperature of heating plates adjustable
- automatic belt tracking for upper and lower belt
- height adjustment by electrical screw drive (2 - 250 mm)
- exhaust stud with butterfly valve on top of hood
- automatic continuously operating belt washing system (without additives)
- variable belt speed by frequency drives
- cooking time adjustable
- PLC control with touch screen and recipe management
- machine completely made of stainless steel and FDA approved material
- electrical cabinet made of stainless steel

Fatless cooking for healthy and light food!



Application

The alco-Contact-Cooker, type AGT, is suited for an equal cooking without additional fat. The products are guided between upper and lower belt and heated by electric or thermal oil heated plates. The result of this cooking method is an appetizing product with natural taste, without additional fat and very low loss weight. This meets perfectly the trend of today's healthy and light nutrition facts.

The distance between the two belts and heating plates can be adjusted according to the product height by an electric drive. The cooker is equipped with an automatic belt washing system which cleans the belt during production. Due to the PLC control with touch panel all parameter can easily be set and product data can be stored in the recipe management.

Product examples

All products from meat, fish, poultry, vegetables, potatoes and pasta, e.g. formed products, steaks, burgers, fish filets, vegetable stripes, marinated products, bacon, pancakes, tofu-burger, Gyros, Kebab, Cevapcici, beef olives, sausages and YOUR PRODUCT.

Options

- belt welding unit
- grill-marking plates
- separate infeed- and outfeed belt with knife edges for an optimal transfer of the product
- heated infeed section
- belt oiling system
- additional belt cleaning with steam nozzle

Belt width

- 400 mm
- 600 mm
- 1000 mm



Your product in a new outfit

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
Contact Cooker
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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