

ALCO

Fryer

PRO & ECO Series



Flexible frying settings for flash frying,
searing or for full cooking



alco Fryer PRO & ECO Series

The alco fryers are multi-purpose, continuously operating high-performance machines which allow to fry a wide range of products in fat or oil on an industrial scale

The fryer is usually combined with other alco processing equipment, in particular the coating line and spiral oven to achieve a full range of flavors and appearance for in line processing.

Benefits

- Excellent results on a wide range of products at maximum yield
- Extremely low energy consumption at constant oil temperature with either electrically or thermal oil powered heating elements
- Cooking process is controlled via cook time and oil temperature to achieve an ideal cooking effect, a perfect product color and best yields

ECO Series serves best for every smaller production capacity

- Space- and cost-saving alternative to the PRO Series
- Ideally suited to fry a wide range of products
- Energy-saving, electrical heating elements
- Despite slightly less equipment and lower hourly output, the AGF ECO brings everything to continuously fry various products with high yields



Visit JBT's fully equipped Food Technology Centres in either Helsingborg, Sweden, Livingston, UK or Bad Iburg, Germany and test the alco frying equipment using your own products and recipes.





High hygiene & safety standards

- Latest hygienic design for top product safety
- Easy operation and thorough cleaning with maximum safety and efficiency
- Sophisticated safety concept with oil overheating protection, control of minimum filling level, mechanical and electrical interlocks, optical and acoustical warning signals, etc.
- Integrated sediment removal system consisting of scraper, sieve and sediment trolley with a water sprinkle system to prevent ignition and reduce fire hazards
- Made entirely of stainless steel and food-approved materials

State of the art controls

- The JBT ALCO fryer comes with a Siemens PLC control panel as standard with an intuitive graphical interface
- Recipe control system and controllable speeds, temperatures, etc.
- Linked with remote maintenance service & Industry 4.0

The most professional system you can imagine

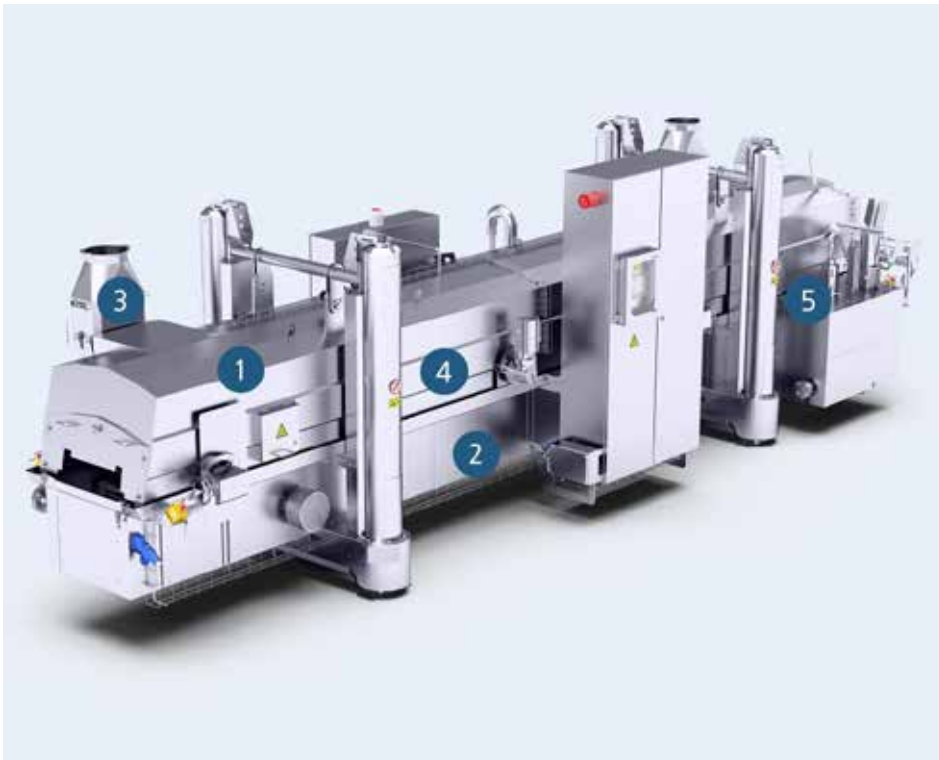
- Oil circulation system with variable pump speed for optimum energy transfer and even temperature distribution
- Upper conveyor with easy product height adjustment between 25 - 80 mm
- Oil level control with radar sensor technology incl. 2-way communication with external oil management system
- Market-standard-coordinated belt widths for optimum line integration
- Different belt systems for ideal adjustment to the product
- Stainless steel geared motor for the upper and lower belt

Flexible solutions for food processing requirements and applications

All also machines evolve with the demands of the industry where innovation, versatility and reliability are key. Flexible solutions can be developed for all food processing operations, large or small, and each also fryer can be configured to meet individual requirements and a wide range of applications including:

- Meatballs
- Hash browns
- Mozzarella sticks
- Schnitzel
- Fried seafood
- Plant-based food
- Falafel
- Vegetables

The JBT ALCO Fryer AGF - Frying all the way



1 Insulation

vapor barrier system as sealing between fully insulated oil tub and hood.

2 Top-performance heating elements

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

Optional

3 Exhaust chimney system with filter

directs the exhaust through stainless steel chimney pipes from the suction sockets of the fryer out of the production room. Optionally, the exhaust from the fryer can effectively be prefiltered.

4 Cross-dirt transport

removes dirt particles early on.

5 CIP

is a complete cleaning system for the interior of the fryer with preconnected automatic emptying.

WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.



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We're with you, right down the line.™

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