

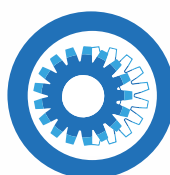
ALCO

Tenderizer

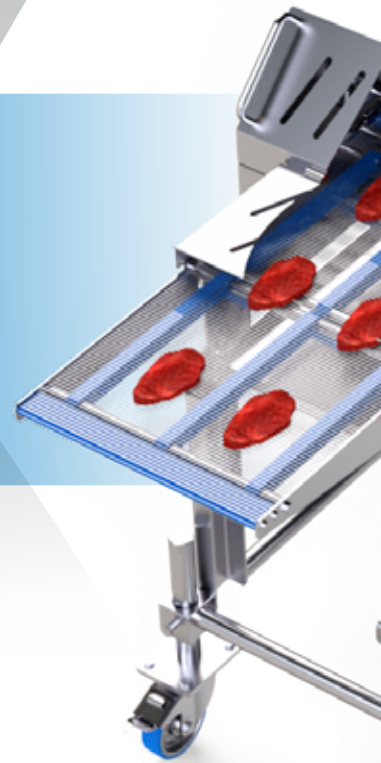
Gives products even more flavor



Small incisions will create a more tender product and allow coatings to deeply absorb into products and add flavor



alco Tenderizer



The alco tenderizer cuts the product with the help of knife rollers to unravel muscle structures of the product and thus achieve a more tender product on an industrial scale

The tenderizer is usually combined with other alco processing equipment, in particular the flattening machine and coating line 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
- Distance between knife rollers is height-adjustable, enabling individual setting of cutting depth
- Fully controlled product processing
- Optional Cuber-Insert for perforating shaped meat products like burgers or schnitzel

A lot of incisions bring high added value

- improved tenderness of your products
- optimized dimensional stability
- better cooking behavior and thus less food waste
- improved absorption of coating media such as marinades and other liquid batterings



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





High hygiene standards

- Collecting trough for product residues under the tenderizing area for a clean floor
- Designed according to the latest hygiene and safety standards
- Made entirely of stainless steel and food-approved materials

Unique advantages of the alco tenderizer on the market

- More robust stable design already in the standard version
- Simple, easy to operate and maintain design
- Numerous options available
- Flexible response to special customer requirements

Flexible solutions for food processing requirements and applications

All alco 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 alco tenderizer can be configured to meet individual requirements and a wide range of applications including:

- (Wiener-) Schnitzel
- Marinated steaks
- Chicken breast filets
- Cube steaks
- Burger patties

The JBT ALCO Tenderizer ASC - Meat done right



1 Blade height adjustment

adjusts the intensity of the incisions on the product.

Optional

2 Special tothing

raises the frequency of the incisions through the smaller gap of the toothed disc blades with finer teeth and a smaller tooth gap.

3 Extended outlet belt

Additional conveyor line for gentle transfer to subsequent equipment.

4 Spindle height adjustment

sets the height of the entire machine by means of a handwheel.

5 Perforation reel

perforates shaped meat products like hamburgers.

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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