



All-rounder for sauces,
ready meals & stews

alco HotCook

Cooking mixer





The alco HotCook combines the features of mixing and cooking systems, allowing it to prepare your products in an especially efficient and gentle manner for high volume consistent processing.

All in one: Mixing, heating, cooking & cooling

Benefits

- Excellent results on a wide range of products at maximum yield
- Heated double jacket with double-shaft paddle mixing tools and special-designed scrapers
- Fully controlled and efficient production times
- Pneumatically driven discharge flaps for easy emptying into standard transport vehicles or special containers

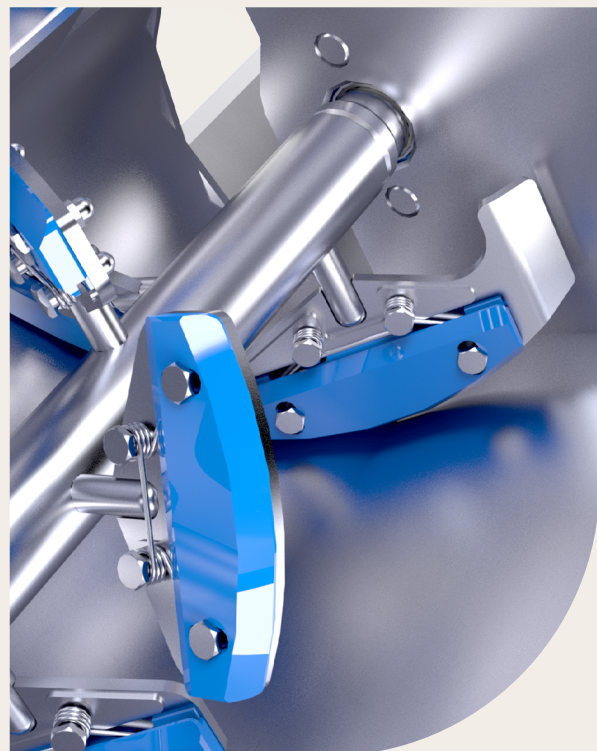
High hygiene & safety standards

- Bearings and seals on the discharge side can be easily dismantled for cleaning
- Sealings on the drive side: hygienic, mechanical seals, partially suited for dry run
- Construction with very low dead space
- Designed according to latest hygiene and safety standards

You need an alco HotCook when your processes exceed standard requirements.

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

- Soups, sauces and stews
- Fillings, ready meals
- Ground meat products
- Seafood concentrates
- Plant-based food
- Vegetable preparations
- Confectionary



You need an alco HotCook when your processes require high flexibility.

The HotCook offers numerous accessories that allow for perfect customization to meet your specific needs. These include customized buffer hoppers, effective food pumps, discharge valves for liquids, conveyors, and more. Each accessory is designed to enhance the machine's versatility and efficiency, ensuring it can be perfectly adapted to your culinary requirements.

- Heated by saturated steam, optional by thermo fluid
- Optional dosing devices and weighing units for easy recipe compilation
- Rapid cooling of products via optional vacuum cooling or injection of cryogenic media



Homogeneous temperature distribution and optimal mixing characteristics even with big batches thanks to the heated double jacket and with two mixing paddle shafts

alco HotCook: The perfect all rounder

The cooking mixer is suitable for gentle and efficient cooking of various food products. The horizontal double shaft mixer paddles with special-designed, mechanical scrapers prevent the adhesion of products onto the heated walls. The mixer paddles mix the product up and continuously move it back against the heated area for a homogeneous cooking process. Rapid heating and high temperatures ensure optimal flavor and freshness preservation. An intuitive operation panel (HMI) allows for easy controls and recipe management.

Thanks to different parameter settings, the machine can be optimally adapted in a highly flexible manner for overall product quality and energy consumption.

