



Applies different liquid coating materials

# alco Battering Machine





Designed to handle liquids of varying viscosity, this high-performance pump system ensures your schnitzels, fish sticks, and more are perfectly and uniformly coated on all sides with batter or marinades.

# Consistent quality, every time with the alco

## Benefits

- Excellent results on a wide range of products at maximum yield
- Complete coating with batter on all sides through overflow devices with batter curtain
- Fully controlled and efficient production times
- Adjustable blower system for removing excess coating material from the top and bottom of products, with integrated material return system

## State of the art controls

- Comes with a Siemens PLC control panel (HMI) as standard with an intuitive graphical interface
- Recipe control system
- As every PRO series coating equipment comes with a PLC touch panel, users can navigate easily through menus on any JBT Marel coating equipment

# Batter up for perfectly coated culinary creations, every time.

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 also Battering Machine can be configured to meet individual requirements and a wide range of applications, including:

- Meat and poultry products
- Seafood products
- Mozzarella sticks
- Plant-based food
- Vegetables



## Stay ahead of the curve with a wide range of additional equipment.

The also Battering Machine offers numerous add-ons that allow for perfect customization to meet your specific needs. These include various options, effective batter mixers, batter filters, conveyors, and more. Each add-on is designed to enhance the machine's versatility and efficiency, ensuring it can be perfectly adapted to your culinary requirements.

- Batter mixer for improving automation of production processes
- Batter filter for higher quality processing and longer uptimes
- Level control system for direct communication with connected equipment



Whether you're working with poultry, seafood, or vegetables, the battering machine ensures high-quality results that will impress your customers and streamline your production processes.

## Dip, drip and delight: Flawless coating solutions

The also Battering Machine is designed to apply liquid media such as batters, marinades, and other coatings to a variety of products. Utilizing a sophisticated belt system, the machine conveys products through a four-layer media curtain, ensuring reliable top-side coating. Additionally, the products pass through a shallow dip bath to achieve complete underside coating.

It features a PLC control system and an intuitive touch panel for straightforward operation. Constructed with stainless steel drives, it includes a powerful pump system for efficient media circulation. Designed based on the latest hygiene and safety standards, the machine is constructed from stainless steel and food-grade materials.



The profitability of your business depends on the performance, reliability and availability of your equipment. Our global team of experts are ready to provide technical advice/service, application adjustments, food safety advice, or productivity recommendations.



