



Flattens and rolls out fresh & soft
frozen products

alco Flattening Machine

Achieve uniform thickness with precision





The alco Flattening Machine uses three pairs of rollers to alternately press and release all types of products for uniform product thickness on an industrial scale.

Get a “flat-out” advantage with JBT Marel

Benefits

- Excellent results on a wide range of products at maximum yield
- Fully controlled product thickness between 4–45mm
- Flattening area with a number of roller pairs for gentle and permanent flattening without memory effect
- Rubberized drive rollers prevent belt slipping

A standardized product thickness brings high added value

- Constant and reduced cooking times
- Lower cooking losses and less food waste
- Enlarged product surface for higher coating pick up and an appetizing look
- Improved tenderness and thus better taste

Designed to deliver uniform thickness & better quality. 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 Flattening Machine can be configured to meet individual requirements and a wide range of applications, including:

- (Wiener-)Schnitzel, Steaks
- Boneless thigh meat
- Chicken breast filets
- Dough products
- Roulades
- Kebab
- Gyros



Stay ahead of the curve with unique advantages on the market.

The also Flattening Machine stands out in the food processing market due to its exceptional precision and consistency as well as a flexible response to customer demands. Its robust and reliable design, constructed with high-quality materials, ensures long-term performance with minimal downtime, while its easy maintenance keeps it in optimal condition.

- More robust stable design already in the standard version
- Easy to operate and maintain design
- Heavy duty version available for hard to process products
- Stainless steel cylinder, bearing and seal housing
- Numerous options available with flexible response to special customer requirements



Its versatility in handling various types of food, combined with optimized processing and delivering consistent and uniform product thickness, sets it apart from competitors.

The alco Flattening Machine: Flattening the Competition

Our alco Flattening Machine is designed to flatten and roll out all types of fresh and soft frozen products. The products are conveyed in between the upper and lower belt throughout the whole flattening area. While in the flattening area, the products are alternately pressed and released (patting effect) by three pairs of rollers. The standard built-in hold down conveyor as well as the adjustable outfeed conveyor ensure a gentle transfer of very thin and fresh products to subsequent equipment. The sturdy construction and the precision of the flattening effect alongside simple operation and cleaning, represent unique selling points of the alco Flattening machine.



