



Spiral freezing at its best

# alco Spiral Freezer





The alco Spiral Freezers are multi-purpose, high-performance machines which allow to cool or freeze a wide range of products with optimum structure and taste perseverance.

## Compact design, big performance

The alco Spiral Freezer combines modern technology with practical design for consistent and reliable freezing. Built to last, the freezer features high-quality materials and robust construction.

This ensures durability and reliable performance, even under continuous operation.

The freezer uses a direct drive belt system with a stainless steel conveyor belt, providing smooth operation and reducing maintenance needs.

The stainless steel conveyor belt is durable and handles a variety of products with ease. All the drives are coated with a corrosion protection layer, extending their lifespan and reducing maintenance frequency, even in harsh environments.

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



Excellent results on a wide range of products at maximum yield



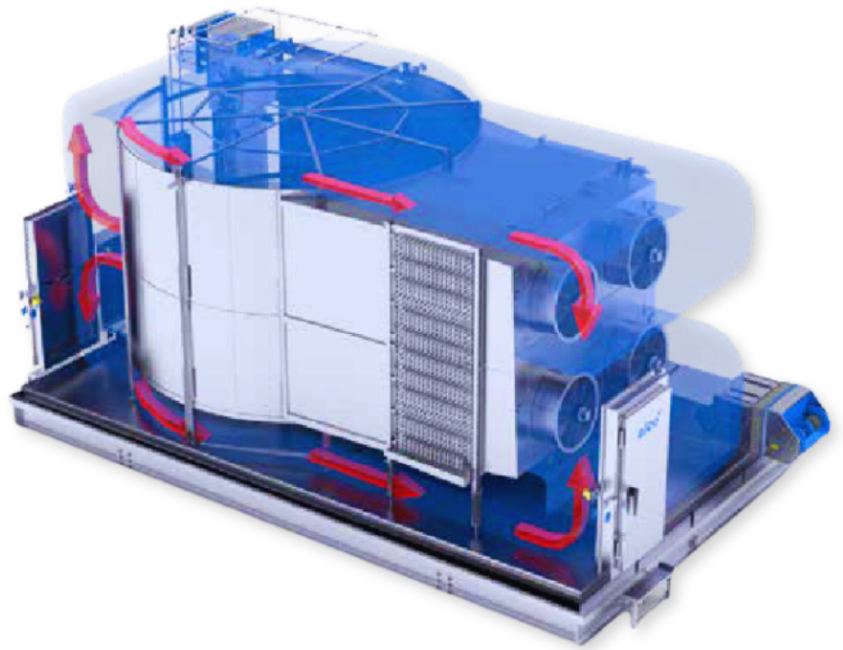
Efficient cooling and freezing system for uniform, quick freezing of products to prevent losses through dehumidification



Equal and efficient horizontal airflow across all tiers



Suitable for all freon refrigerants like ammonia NH<sub>3</sub>, carbon dioxide CO<sub>2</sub>, ice water, or brines



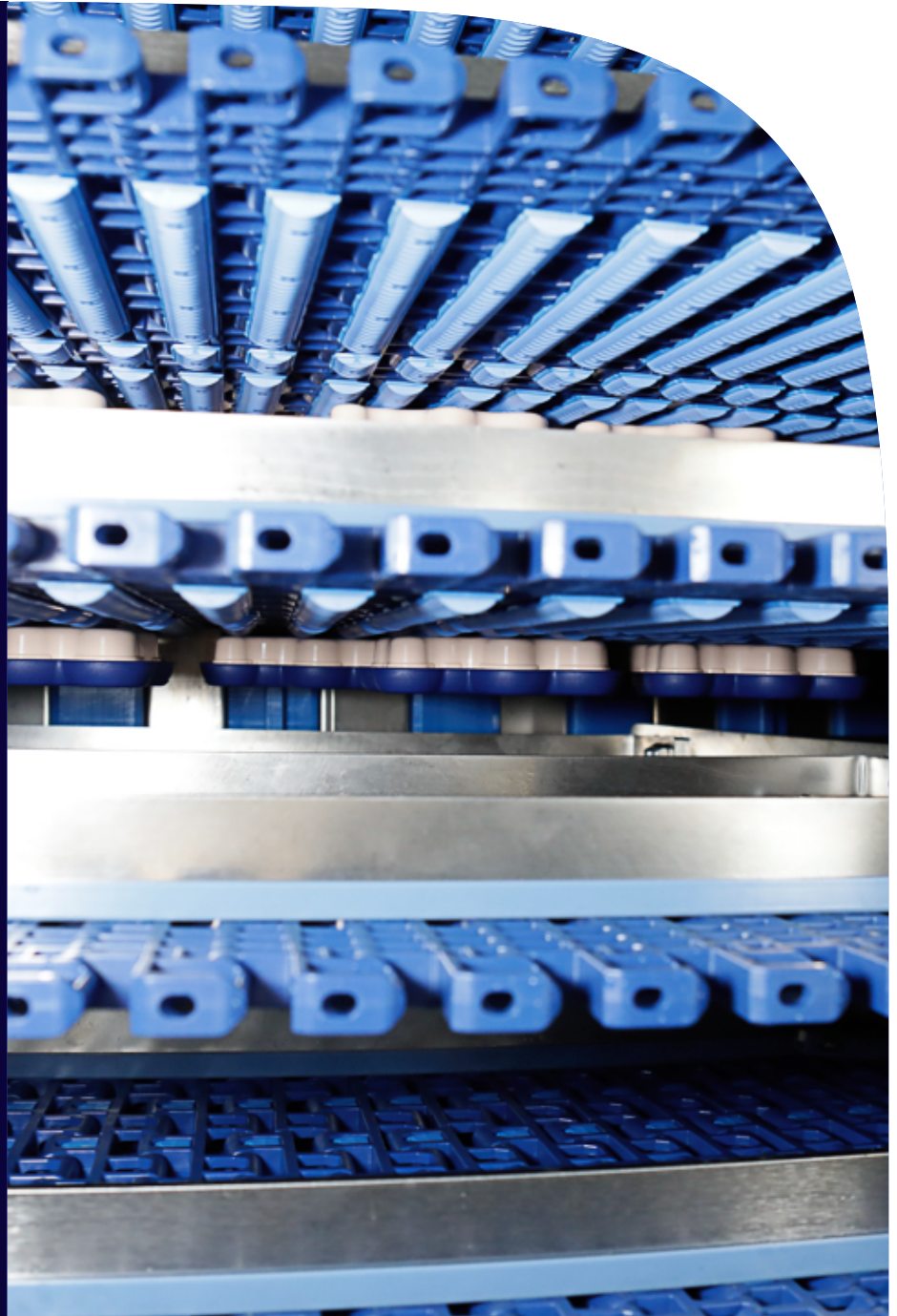
The alco Spiral Freezer is designed with top-notch hygienic features to ensure maximum product safety. Constructed entirely from stainless steel and food-approved materials, it meets the highest food safety standards, making it a reliable choice for maintaining the quality and integrity of your products. This freezer is not only easy to operate but also a breeze to clean, ensuring efficiency and safety in your daily operations. Its maintenance-friendly design helps you keep it in optimal condition with minimal effort, reducing downtime and ensuring long-term reliability. The focus on easy cleaning and robust construction means you can maintain a high level of hygiene throughout its use.



✦ JBT Marel

## State of the art controls

The alco spiral freezers are equipped with a Siemens PLC control panel as standard, offering an intuitive graphical interface that makes operation effortless to manage. With its user-friendly design, you can easily control speeds, temperatures, and other essential parameters, ensuring precise and consistent results every time.





The integrated recipe control system allows you to save and recall settings for different products, making the freezing process even more efficient. Additionally, these freezers are linked with remote maintenance services and are compatible with Industry 4.0, providing you with monitoring and diagnostics, enhancing both convenience and operational reliability.

All **JBT Marel 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 freezer can be configured to meet individual requirements and a wide range of applications including:

- Meatballs
- Fish filets
- Burger patties
- Chicken & Vegan Nuggets
- Plant-based food
- Vegetables



