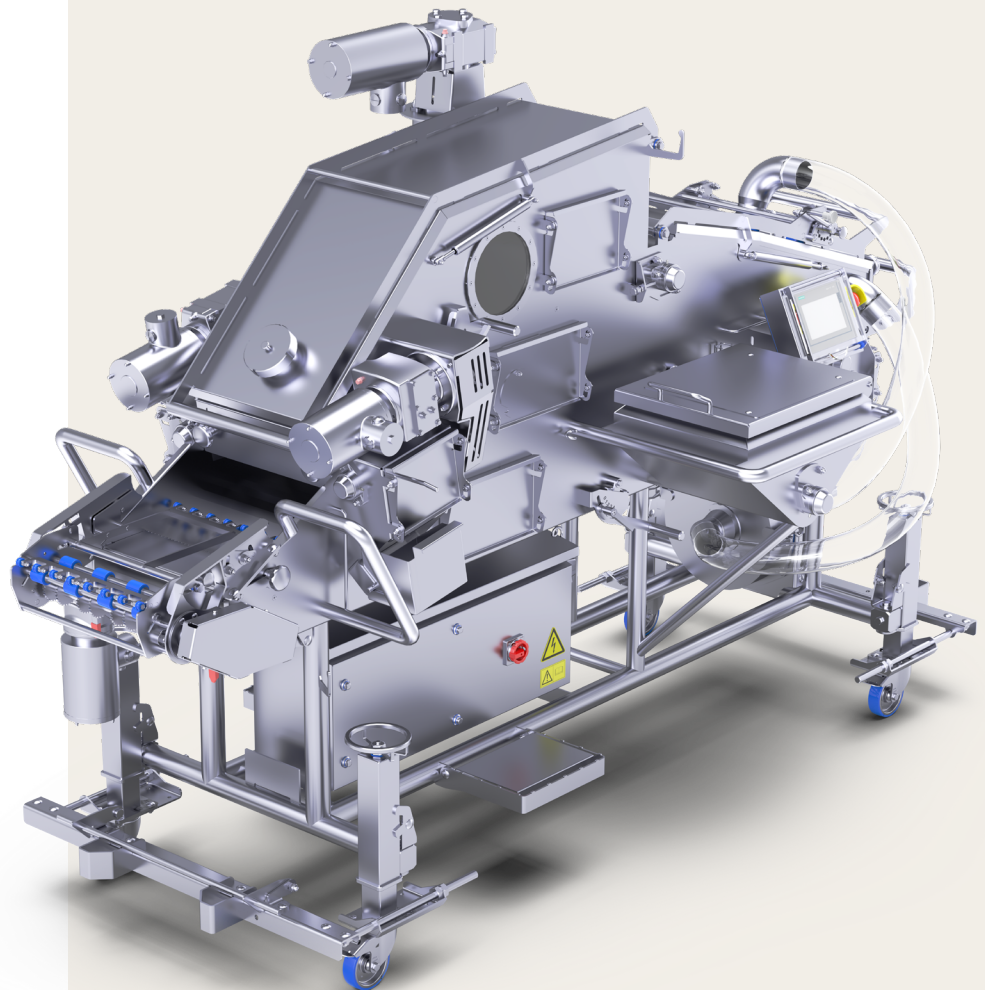




Applies fine-grained materials like  
flour & spices

# alco Preduster

Fine in taste





Two systems of belts guarantee complete and even processing of fine coating materials such as fine-grained flour, spices, powders and confections/sweets, with the product receiving thorough coating from both the top and bottom sides.

## A dash of efficiency with alco Predusters

### Benefits

- Excellent results on a wide range of products at maximum yield.
- Even, adjustable coating with several finegrained materials.
- Fully controlled and efficient production times.
- Adjustable blower system, vibration and pressing devices for achieving the optimal coating result.

### 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 alco product line coating equipment.

# Designed to deliver perfect coat and optimum hold every time.

All alco product line 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 Preduster can be configured to meet individual requirements and a wide range of applications, including:

- Meat and poultry products
- Floured fish filets
- Mozzarella sticks
- Sweets
- Plant-based food
- Vegetables
- Pastries



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

The alco Preduster offers numerous add-ons that allow for perfect customization to meet your specific needs. These include various options, effective flour feeders, dust removers, 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.

- Flour feeder for improving automation of production processes
- Level control system for direct communication with connected equipment
- Various configuration options such as a blow-off system from above and below, vibration plate, highspeed conveyors, customized inlet and outfeed, etc.



**Whether you're working with poultry, seafood, or sweets, the alco Predusters ensure high-quality results that will impress your customers and streamline your production processes.**

# Precision predusting for superior coating.

The alco Preduster is designed to coat products with various types of flour, fine spices, and confections/sweets. It uses a two-belt system to ensure a consistent and controlled flow of the coating material. The product moves along the lower belt through a bed of coating, while the upper belt sprinkles coating from above. A pressure roller or vibration plate ensures the coating sticks perfectly to the product. Any excess coating is recycled back into the system. With highquality components, a proven design, and a wide range of customization options, the alco Preduster meets the highest standards of the food industry for hygiene, flexibility, customization, and safety.



