

ALCO

Cordon-Bleu-Slicer

Perfect meat processing



Perfect cutting height and depth for a uniform and high-quality final product



alco Cordon-Bleu-Slicer



The alco Cordon-Bleu-Slicer is designed for continuous edge cutting of products on an industrial scale

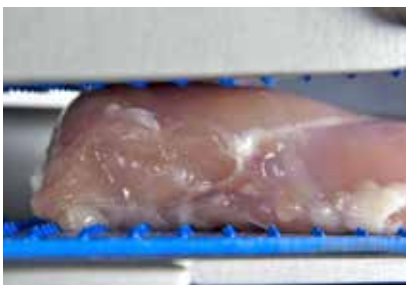
The Cordon-Bleu-Slicer is usually combined with other alco processing equipment, in particular the coating line and fryer to achieve a full range of flavors and appearance for in line processing.

Benefits

- Excellent results on a wide range of products at maximum yield
- Adjustable height and cutting depth of knives with PTFE coating
- Can also completely separate a product into two individual halves (split cut) with very low weight deviation
- Products are conveyed on a twin track for a maximum efficiency of the equipment

More features of the alco Cordon-Bleu-Slicer

- Non-slip product transportation due to special belts with upper and lower belt made of polyurethane
- Excellent butterfly cut
- Perfect product delivery by an adjustable outlet conveyor



Visit JBT's fully equipped Food Technology Centres in either Helsingborg, Sweden, Livingston, UK or Bad Iburg, Germany and test the alco slicing equipment using your own products and recipes.





High hygiene standards

- Belt tensioning unit with quick tensioning system for easier cleaning
- Collecting trough for product residues under the slicing area for a clean floor
- Designed according to the latest hygiene and safety standards
- Made entirely of stainless steel and food-approved materials

Unique advantages of the alco Cordon-Bleu-Slicer on the market

- Simple, easy to operate and maintain design
- High productivity with short payback period
- High operational safety, robust design
- Numerous options available
- Flexible response to special customer requirements

Flexible solutions for food processing requirements and applications

All alco 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 Cordon-Bleu-Slicer can be configured to meet individual requirements and a wide range of applications including:

- Cordon-Bleu
- Kiev cutlets
- Butterfly steaks
- Grilled pockets
- Soft rolls

The JBT ALCO Cordon-Bleu-Slicer ACB - Perfect meat processing



1 Belt adjustment

is used to fine-tune the cutting height. Height adjustment of the upper belt by means of a handwheel without the use of tools.

2 Manual clamping device

allows the conveyor belts to be changed and cleaned in no time without any tools.

3 Outlet hold-down belt

Optimal product transfer to the subsequent equipment.

Optional

4 Special belts

Belts with special profiling that are adjusted for special requirements.

5 Spindle height adjustment

sets the height of the entire machine by means of a handwheel.

WE ARE YOUR SINGLE SOURCE FOR PROFITABLE PROCESSING SOLUTIONS

JBT is a leading provider of integrated food processing solutions. From single machines to complete processing lines, we enhance value and capture quality, nutrition and taste in food products. With a local presence on six continents, JBT can quickly provide our customers and partners in food processing industry with the know-how, service, and support needed to succeed in today's competitive marketplace.



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We're with you, right down the line.™

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