

ATCO KITCHEN

www.atcoworld.com

PRODUCT
CATALOGUE



**BAKERY &
CONFECTIONERY**

**COMMERCIAL KITCHEN,
BAKERY & SUPERMARKET
EQUIPMENT**



**MEAT
PROCESSING**



**VEGETABLES
& FRUITS
PROCESSING**



**ICE CUBE & FLAKE
MACHINES**



MEAT PROCESSING EQUIPMENT



Meat Slicer

Strong and accurate, facilitating a perfect cut through its reliable operation.



Bone Saw

The ergonomics lets you get both quality and output with full safety.



Refrigerated Meat Mincer

The extent, quality, hygiene and finish of our product range have made it the market standard.



Bowl Cutter

It turns raw meat into uniformly mixed food for stuffing or further processing, Capacity from 20L to 200L.



Tenderizer

Tenderize the thick chunks of meat evenly for better marination & cooking.



Chopper

Ensure good, even chops of meat both with and without the bone.



Kneader Machine

It quickly mixes meat, spices, & other ingredients to produce an evenly blended mixture that can be used to make sausages, hamburgers, meatloaf, & other meat products.



Stuffer

It is to push the meat into sausage casings, creating a uniform sausage shape.



Patty Former

Different shapes can be obtained just changing the forming cylinder, round, oval, square, etc.



MEAT PROCESSING EQUIPMENT



Meat Ball Maker

Connected in line to a hamburger forming machine, this machine changes them into spherical formats (meatballs).



Meat Drying Cabinet

Industrial Meat Drying Cabinet.



Vacuum Tumbler Machine

Preparation of processed meat products to attain ideal color, appearance and absorption of additives.



Rotisserie

The perfect roasting result of chickens & all kinds of meat and vegetables.



Cheese Slicer

Designed for slicing cheese with different consistencies.



Flake Ice Machine

It makes dry and small ice, which is flat and has an irregular shape.



X-Ray System

X-ray inspection systems for product inspection of food and beverages to maximize the safety and quality of their product.



Metal Detector

It sense and remove the presence of ferrous, nonferrous and stainless metals in a process flow, or as a packaged item.



Double Chamber Vacuum Packaging

It efficiently removes air from the packaging, tightly sealing the food items in specially designed bags. The ultimate solution for large-scale food businesses & industrial operations.



Water Doser/Mixer

It allows automatic precise dosing & mixing of the water necessary for the mixes.



Water Chiller

It designed to reduce water temperature and keep it constant for dough production.



Spiral Mixers

It is designed for kneading and mixing dough to ensure a thorough blending of ingredients.



Sourdough Fermenters

It acts as a controlled environment where these microorganisms thrive & facilitate the fermentation process.



Bun Rounding Dividers

It cut a piece of dough into small portions using an oscillating plate, each piece to obtain balls of the same weight & shape.



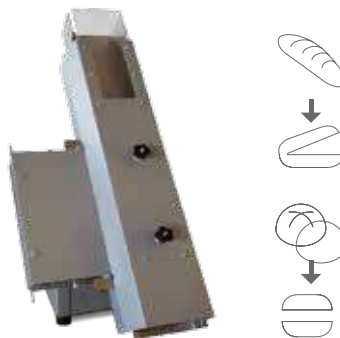
Baguette Moulder

It is a special dough moulder for bread making, which can roll press, roll up, rub and shape dough into sticks.



Semi Automatic Bread Slicer

The cutting is made by double from of blades with an alternative axial movement.



Horizontal Bread Slicer

It allows the full or partial slicing of loaves (sandwiches, buns).



Variable Bread Slicer

Circular Blade slicer, Thickness: 5-25mm, Speed : from 120 to 240 slices / minute.



CONFECTIONERY EQUIPMENT



Table Top Spiral Mixer

It is conceived to prepare dough or other sort of products with capacities from 6 to 20 kg.



Dough Sheeters

It can turn separate batches of dough into a continuous sheet.



Spiral Mixer Liftable Head & Bowl

It is conceived to prepare dough or other sort of products with capacities 5 to 25 kg. with a lift able head & Extractable bowl.



Table Top Depositor

Effortlessly produce an endless array of superb quality cakes & confectionery products with consistency & accuracy.



Floor Type Depositor (with wire cut)

Incorporates an innovative inger frame mechanism which makes clean and accurate cuts through hard dough.



Pie & Tart Machines

It is designed to delicately mould the stamp/press dough into tins or foils.



Doughnut Jammers

It ensures clean, accurate, and easy fillings in a diverse range of baked goods.



Automatic Cake Cutter

The saw blade mechanism ensures clean, sharp edges, eliminating of crumbling or uneven portions.



Doughnut Fryer

It is ideal for frying donuts, and various other dishes that are fried in deep fat.



OVENS & PROOFERS / ICE CUBE MAKER/ DISHWASHERS



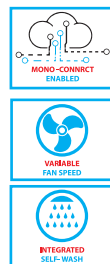
Deck Ovens

A deck oven is a large, enclosed baking chamber with one or more shelves or decks. The oven is heated by electricity.



Convection Ovens

It works by using a fan to circulate hot air evenly throughout the cooking chamber, transferring heat efficiently to the food.



Rack Ovens

The rack oven bakes to perfection and guarantees a consistently even bake every time.

ATCO Ice cube / Flake Machines



An ice maker can provide you with a variety of different types of ice, including cubes and flakes, capacity range from 50 Kg to 1000 Kg. These models typically come with an integrated storage bin and can help you access large quantities of ice quickly.

Glasswashers

Glasswashers are designed & built to deliver acceptable results with low running costs.

Glasswashers are perfect where space is at a premium.



Dishwashers

Compact, robust and simple machine with a square 500 mm basket.

Double-skin door and single-skin walls, a top and bottom rotating wash/rinse arm and an in-tank pump filter

Dishwashers (Hood Type)

"Hood" type fixed basket dishwashers are particularly suited to restaurants & other catering businesses looking for a 500 mm square basket dishwasher that is easy to use & especially robust.



Utensil Washer

Warewashers are the best solution for anyone who is looking for robustness and simplicity of use combined with the high efficiency and advanced technology.



VEGETABLE PROCESSING EQUIPMENT



Vegetable Cutter

The versatile vegetable cutter slices, shreds & dices various produce with powerful performance, simple operation, and quick cleaning.



Spin Dryer

The dryer uses centrifugal force to spin and dehydrate the food in the barrel, used to dehydrate all kinds of fruits, and vegetables.



Washing Machine-Bubble Wash

It is a main pre-process equipment, suitable for all kinds of fresh vegetables, salted vegetables. The main removal of material sediment, salt, and other foreign bodies.



Washing Machine-Vortex Wash

It is used the natural mechanic principle of water flowing and scouring to ensure that the vegetables will not be damaged during the entire washing process.



Vibration Conveyor System

The products falling on the conveyor from the washing chamber are rinsed with the clean water coming from the rinsing nozzles while moving here with the effect of vibration.



Inline Container Filling Machine

Economic solution for automatically filling items into containers, based on their weight. It could realize output from 10-40 containers per minute with max dosage weight of 2kg.

Vegetables & Fruits Processing Line



Double-head vegetable cutter & loading conveyor



Washing machine vortex model



Vibration conveyor



Material collection



Spin Dryer



Packing machine



KITCHEN EQUIPMENT



Dim Sum Steamer

It is advanced gas combustion system with a high-efficiency burner that saves gas consumption & improves performance of dim sum & steamed food.



Gas Steam Cabinet

Steam cabinet-Powerful, compact & suitable for rice or other steamed food.



Wok Ranges

Powerful Wok with Soup Warmer. Top Panel Constructed with soup warmer station, Includes Wok Holder and Wall-Mounted Faucet.



Teppanyaki Griddle

It is constructed for strong & durable heating. Controlled with temperature management for superior cooking results.



Charcoal Oven

The charcoal oven is the perfect option for authentic grilling taste with ideal texture and juiciness.



Tilting Bratt Pans

The pan with parallele piped tank in stainless steel, with the positioning individually or in series. Ideal for use in medium sized commercial kitchens.



Boiling pan

It is ideal for cooking large quantities of food, available in gas and electric heating versions for thicker foods & creams.



Noodle Cooker

It is with fast boiling time. Automated lifting feature is available for seamless operation in high traffic kitchen usage.



Combi Oven

The versatility of a combi oven allows you to steam, poach, roast, fry, bake, stew, and braise food all with one unit.



PACKING MACHINES



Vacuum Packaging Machine

It efficiently removes air from the packaging, tightly sealing the food items in specially designed bags.



Skin Vacuum Packaging Machine

It creates a seamless bond between the product and the protective film, ensuring a secure package. Our machines are versatile, accommodating a wide range of product sizes & shapes.



Semi-Automatic Tray Sealer

Tray sealer support vacuum, nitrogen fill, seal, and extend the shelf life of food. It has different price based on its function.



Buns/Samoon Packaging Machine

It offers versatility in packaging sizes & styles, accommodating a variety of bun and samoon bread dimensions.



Semi Automatic L Bar Sealer + Tunnel

Semi-automatic L-seal cutting machine can convey the products automatically into shrink tunnel through conveying belt for shrink packaging after sealing & cutting



Combo VFFS Machine

VFFS machines are automated systems designed to create bags from a flat roll of film, fill them with a product, & then seal them, all in a continuous vertical motion.



Check Weigher

To detect the weight of product & whether it matches with the target weight meanwhile auto-selecting device picks out the unqualified products.



Automatic Box Stretch Wrapper

Packaged object : Max. Weight: 80 kg
Package size LxWxH (mm):
L (250-1200) x W(200 - 400)x H(250 - 1200)



Continuous Ink Jet Printer

Printing Features: Expiry date, MFG, Batch number, Logo, Auto real time/date, Julian date, shift, counters, numbering



MATERIAL HANDLING EQUIPMENT



Electric Pallet Truck

Capacity: 1500 to 2000 (kg)
Lift Height: 115 (mm)



Electric Stacker

Capacity: 1200 to 2000 (kg)
Lift Height: 3530 to 4530 (mm)



Electric Forklift

Capacity: 1500 to 3000 (kg)
Lift Height: 3000 to 6500 (mm)



Scissor Lift (Self Propelled)

Working Load: 200 to 450(kg)
Max. Working Height: 5800 to 16000



Order Pickers (Self Propelled)

Capacity (kg): 300
Working height(mm) : 5000 to 6500



Mobile Elevating Work Platform

Capacity (kg): 125
Working height(mm) : 9500



Dual Mast Aerial Work Platform

Capacity (kg): 200
Working height(mm) : 8000 to 14000



Ride on Floor Scrubber

Cleaning efficiency (sqm/h): 6500
Cleaning width (mm): 830
Squeegee width (mm): 1190



Guide-Rail Lifting Platform

Capacity (kg): 1000 to 2000
Vertical Travel (mm): 4000 to 5000

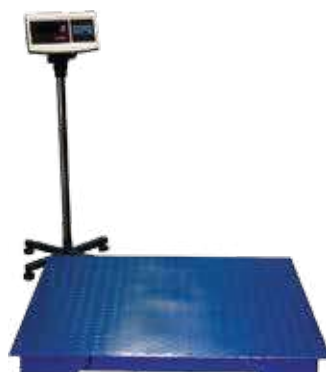


WEIGHING SCALES



Platform Scales

150kg x 10gm (450 x 600mm)
300kg x 20gm (450 x 600mm)
600kg x 50gm (600 x 600mm)



Heavy Duty Platform Scales

2000Kg x 500gm (1000x1000mm)
3000Kg x 500gm (1200x1200mm)
6000kg x 1000gm (1500x1500mm)
10000Kg x 2000gm (2000x2000mm)



Retail Hanging Scales

300Kg x 100gm
500Kg x 200gm
200Kg x 100gm



Pallet Weighing Scale

300kg x 500gm
Fork length X width:
1150 x 540 mm



Table Top Scales

15kg x 1gm (215 X 265mm)
30kg x 2gm (215 X 265mm)



Supermarket Scales (Weighing With Barcode Label Printing)

30kg x 10gm
Pan size (mm): 392 x 253 (SS)



30kg x 10gm
Pan size (mm): 440 x 290 (SS)



Waterproof Scales Full Stainless Steel Table Top

15Kg x 1gm (196x236mm)
30Kg x 2gm (188x226mm)



Waterproof Platform Scales

150kg x 10gm (450 x 600mm)
300kg x 20gm (450 x 600mm)
600kg x 50gm (600 x 600mm)



Weigh Bridge

Capacity – 80T to 120T
Dimension: Length 12 -18M x Width 3M

