

> **FOOD PROCESSING**
INDUSTRIAL
PHARMACEUTICAL
VACUUM

Anderson **Dahlen** Inc.
Shaping bright ideas into brilliant results

Premium Direct-Injection
Steam Cooking Systems



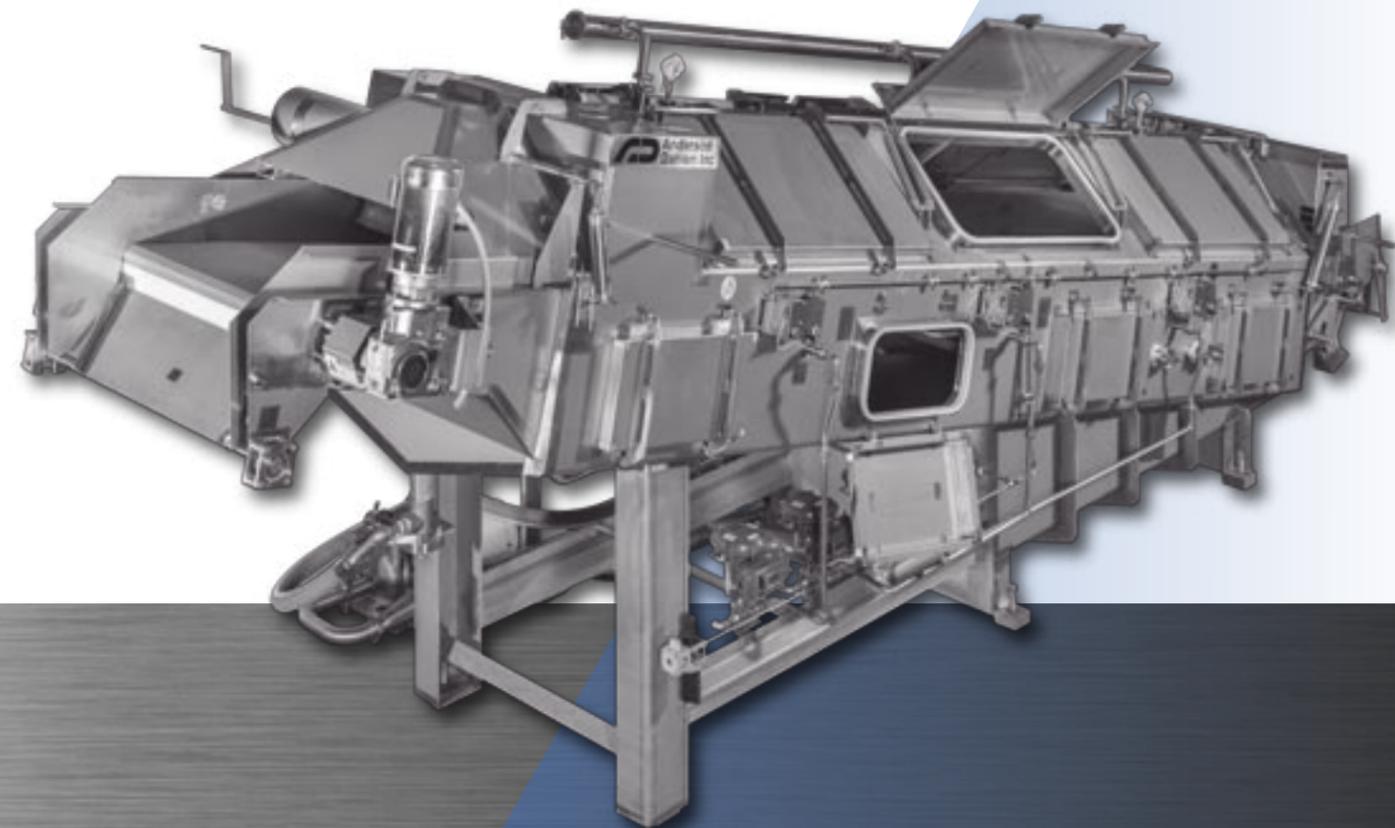
Harness the power of direct-injection steam cooking.

When it comes to maintaining food weight and moisture content while retaining nutritional content and flavor, no other cooking method matches steam.



Anderson Dahlen is a recognized leader in the design, manufacture and installation of direct-injection linear and spiral steam ovens. We have provided food processing equipment and systems to large multinational companies for more than 75 years, for industries ranging from dairy, meat, poultry and seafood to packaged foods.

Today, the world's largest food companies are integrating Anderson Dahlen spiral and linear steamers into their production lines to increase capacity while reducing waste, required maintenance and overall production costs.



Spiral Steam Ovens

Designed for efficiency, built to last.

Over the last three decades, Checker® spiral steam ovens have earned an exceptional reputation for their productivity, long life and low maintenance, providing the best total value for high-volume food processors.

Maximum flexibility. The gentle, even heating of Checker Spiral Steam Ovens makes them ideal for almost any chicken, beef, pork, fish or packaged product, as they maximize weight retention while self-basting to bring out the flavors.

More power in less space — at a lower cost. Available as compact or large walk-in units, the ovens offer cooking capacities ranging from 1,000 to more than 20,000 pounds per hour, putting more cooking power into a smaller space at a lower cost than any other system. Running six to seven days a week and logging up to 6,000 run hours per year for up to 20 years, maintenance costs can be as low as \$5 to \$10 per hour.

Energy-efficient operation. An innovative auto-balance steam containment system and hood design help to minimize steam loss for reduced energy consumption. The computer-controlled Clean-In-Place (CIP) system also reduces cleaning time and costs with minimal handwork.

User-friendly controls. The oven features an icon-driven touchscreen controller that even first-time operators will find easy to learn and use. Simply set the time and temperature and the controller does the rest. What's more, the system's networking capability enables remote monitoring and programming on PCs and mobile devices.



Spiral Steam Common Configurations

Walk-In Steamer Box Sizes				Compact Steamer Box Sizes			
Width	Length	Height	Belt Width	Width	Length	Height	Belt Width
17'-6"	17'-6"	Up to 160"	Up to 42"	7'-8"	9'	Up to 160"	12" to 18"
20'	20'	Up to 160"	Up to 42"	9'-8"	11'	Up to 160"	12" to 24"
22'	22'	Up to 160"	Up to 42"	11'-8"	12'-6"	Up to 160"	12" to 30"
24'	24'	Up to 160"	Up to 42"	13'-2"	13'-6"	Up to 160"	12" to 34"
26'	26'	Up to 160"	Up to 42"	13'-8"	14'	Up to 160"	12" to 40"



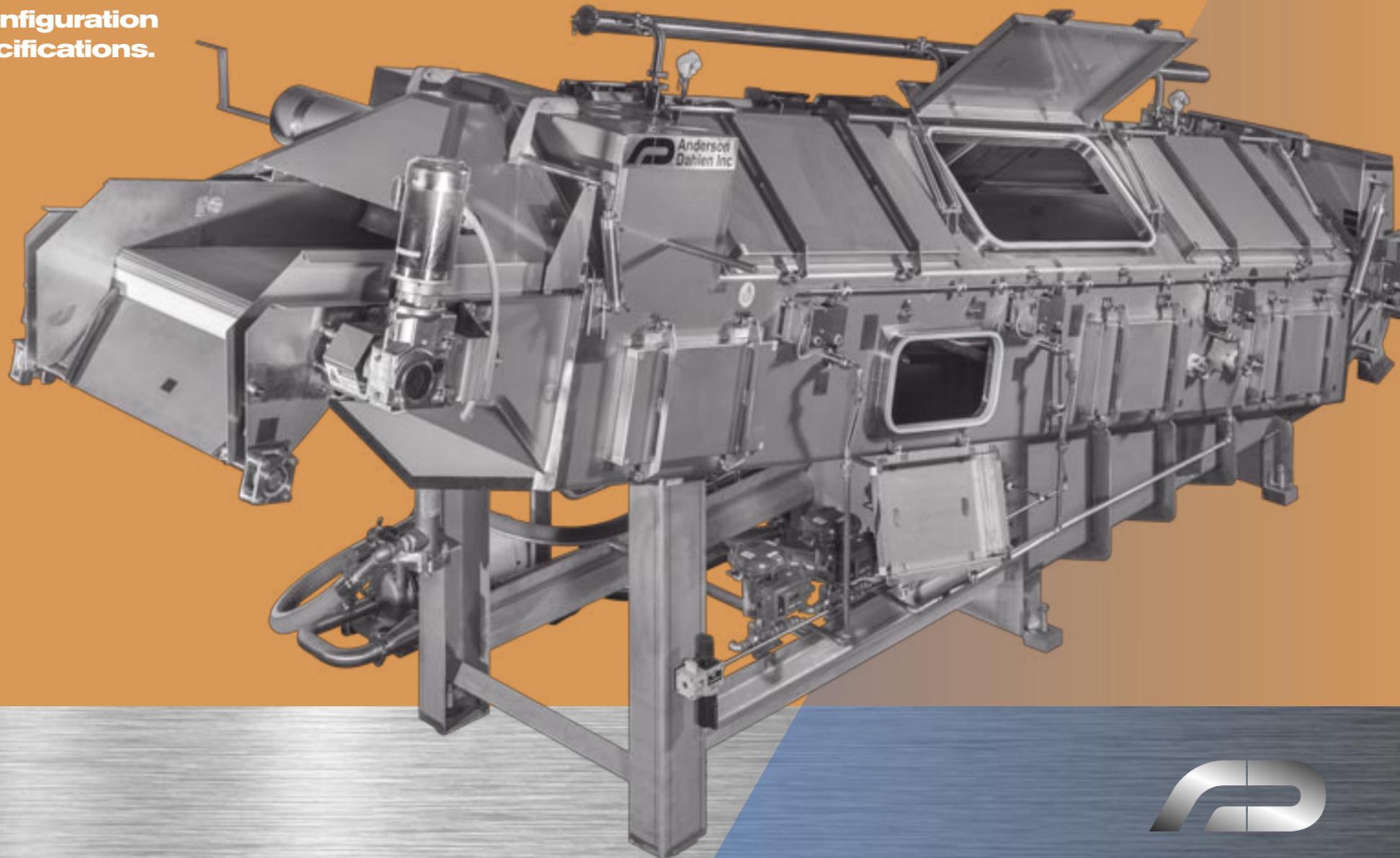
Linear Steam Ovens

Add processing power to your production lines.

We understand that some steam oven needs fall outside what our standard offering delivers. In these situations, we can custom design a linear configuration to a customer's unique requirements and specifications.

Our design and build services cover both stand-alone systems or highly modified machines to be used as a booster on an existing high-temperature cook line.

When used alongside other cooking systems, Anderson Dahlen custom ovens will add game-changing processing power to any production line. Fryers, belt grills, char markets, searing sections and high-temperature impingement ovens are frequently combined with these steamers to optimize production line capacity and yield from an extremely compact footprint.



EXPERIENCE A HIGHER LEVEL OF PARTNERSHIP.

Anderson Dahlen partners with our customers to provide customized solutions that range from the design and build of turnkey systems to the manufacturing of individual component parts and assemblies. Our decades of experience in manufacturing and project management allow our customers the confidence to let us manage the project for them.

Since 1942, Anderson Dahlen has been providing unrivaled service and customized results to companies both local and global. We have the experience and expertise, as well as the latest manufacturing tools and technology, to efficiently handle your most challenging projects.

Experience the way we support our customers, and you will see why many of them have been with us for decades.

Contact Anderson Dahlen for your next project:
call 763-852-4700 or visit AndersonDahlen.com



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