

> **FOOD PROCESSING**

INDUSTRIAL  
PHARMACEUTICAL  
VACUUM

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



Raising the  
Standard  
for Food  
Processing  
Equipment

# From components to integrated systems.

## Specializing in custom-designed purpose-built and business-critical applications

For 75 years, Anderson Dahlen has been a trusted manufacturer of premium-quality specialty alloy components and equipment for food processing. • Combining our extensive design/build expertise with robust internal fabrication and distributed component capabilities, we have also emerged as the preferred partner for manufacturing highly complex, custom systems that serve a business-critical function.

Guided by a flexible manufacturing model, our extensive and vertically integrated fabrication capabilities allow new or repeat products to be completed with utmost accuracy, speed and cost-efficiency. This helps to maximize ROI for you.

The Anderson Dahlen project management team will work closely with you to translate your designs into fabricated components, assemblies and equipment that function precisely to your specifications. Documentation and material traceability are provided for every stage, and we offer stock products, replacement parts and services to keep your equipment running at peak performance over the long term.

DESIGN

ENGINEER

FABRICATE

ASSEMBLE

TEST

SUPPORT

FLUID  
PROCESSING

MATERIAL  
PROCESSING

CONTRACT  
MANUFACTURING

COOKING



Whether you're modernizing or expanding, we can design and build your ideal liquid processing systems for increasing volume while reducing waste, maintenance requirements and production costs. Components can be provided individually, as assemblies or as fully integrated custom systems.

# Keeping the fluids in motion.

## STORAGE VESSELS

### ASME Pressure Vessels

Anderson Dahlen has extensive expertise in fabricating ASME Pressure Vessels that work with pressures from 15 psi to 2500 psi and combo vacuum / pressures up to 300 psi. We design and manufacture across a wide spectrum of applications and commonly meet unique and challenging requirements.

### Jacketed Vessels

We fabricate jacketed vessels that aid in regulating temperatures and minimizing heat loss or gain, helping you precisely maintain and control product quality. Choose from a wide array of jacketed vessel designs to suit your application.

## MIXING / BLENDING

### Customized to Your Needs

We build both single- and double-agitator blending and mixing vessels. Our horizontal and vertical mixers and blending tanks are designed for gentle agitation to low- and high-shear mixing. Sizes range from a few gallons to more than 5,000 gallons with dual, turbine or prop agitators. We can deliver one mixer, multiple copies of the same design or a fully integrated system complete with factory acceptance testing and assembly in your plant.

## BATCH PROCESSING

### Make-Up and Use Tanks

Batch systems typically utilize a make-up tank and one or more use tanks. Ingredients are measured into the make-up tank, mixed together, and may be heated or cooled. The mixture is then transferred to a use tank, which is designed to maintain the product's characteristics until it's used in further processes.

The make-up and use tanks can be mounted on load cells for accurate weighing of ingredients and for inventory control of the mixed solution. Material is pumped from use tanks, and the discharge rate can be measured using load cells or flow meters. Depending on the process, additional items such as external heat exchangers, condensers or evaporators can be integrated into these systems.

## INTEGRATED SYSTEMS

### Skid Systems

With design, engineering and fabrication all under one roof, we specialize in manufacturing integrated systems ready for operation. We combine storage, mixing/blending, batching, dispensing, and CIP or COP options into a turnkey skidded system that increases efficiency, quality, consistency and compliance while reducing waste and costs.

## Screw Conveyors

Anderson Dahlen EZ-Access Screw Conveyors offer speed, safety, reliability and ease of use. Designed for today's food processors, they feature a sanitary screw feeder with easy-open doors that are dust-tight, and upper and lower doors that swing out of the way for easy access for sanitation. Choose from a range of auger, shaft and flighting configurations to meet your requirements.

## Belt Conveyors

Our belt conveyors' cantilevered support structure allows easy belt removal, and the corrosion-resistant bearing housings are lubricated and sealed for life. Drive options include motorized pulley, shaft-mounted gear motors, timing belt or chain drive based on your specific application. Optional spray bars protect product by in-situ washing of the belting, belt scrapers, covers and catch pans.

## Pump Feeders

Our pump feeders pump materials that can't be moved by gravity. Using high-torque, low-RPM, counter-rotating and synchronized augers, the feeders move high-viscosity product that standard pumps would struggle with. Offering precise feed rate control and pump pressure monitoring, they aid in temperature management as well as improving ergonomics, production and sanitation.

## Size Reduction

Our size reduction equipment handles a wide variety of materials while taking into account process characteristics such as temperature, moisture content, density, abrasiveness and hardness. Anderson Dahlen CAD engineers and manufacturing team custom design and build size reduction equipment to provide 100 percent repeatable accuracy, ease of use, improved efficiency and increased production.

## Delumpers

We provide an assortment of equipment to delump a variety of products, breaking them down without damaging the original product. Installed for applications such as coarse grinding, fine grinding and wet grinding, they reduce labor costs, enhance operator safety, improve product quality and increase production efficiency.

## Platforms

Anderson Dahlen custom industrial platforms are designed to meet critical sanitary standards, and are produced with stainless steel or aluminum and designed to prevent product contamination from bacteria and foreign substances. An optional integrated conveyor system helps to increase production rates, reduce the total space required and improve ergonomics.

When food production requirements call for the fast, efficient transport and processing of powders, pastes, slurries and dry food products, Anderson Dahlen has the experience to design and fabricate state-of-the-art dry process systems that reduce time and costs and increase ROI.

# Efficiently moving materials.

# Now we're cooking.

Anderson Dahlen helps some of the world's largest food companies utilize the efficiency and purity of steam cooking to improve quality and production volume while reducing cooking time, waste and maintenance costs. They are also increasing overall yields by integrating linear steamer, Checker spiral steamers and other custom cooking systems from Anderson Dahlen.



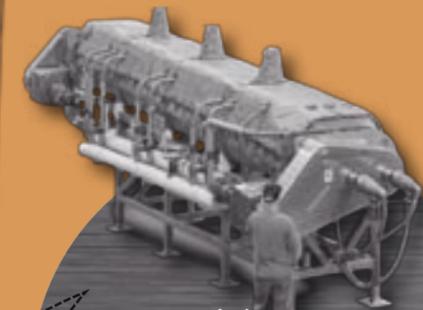
Direct Injection Steam Cooking

Anderson Dahlen is recognized as a leading provider of integrated food processing equipment and systems serving the dairy, meat, poultry, seafood and packaged product industries. Our spiral and linear steam cookers are customized based on temperatures, cooking times and the application itself, making them unmatched for maintaining food weight and moisture content while retaining nutritional content and flavor.



Checker Spiral Steam Ovens

Our Checker spiral steam ovens deliver more cooking power, in less space, at a lower cost. They're the efficient and economical way to pasteurize ready-to-eat (RTE) meat and poultry products. Maximizing microbe elimination, minimizing pasteurization time and precisely controlling the process temperatures allows the flavor of the RTE product to be retained.



Non-Steam Cooking

While steam is the most efficient manner of cooking many foods like chicken, beef or fish, there are many applications that require non-steam methods. From radiant or convection to thermal jackets, heated platens and more, our experienced engineers and project managers can help you address almost any custom requirement for your cooking process.



From concept to facility acceptance testing, Anderson Dahlen is your design and fabrication partner for resolving difficult engineering and manufacturing challenges. We specialize in building and installing one-of-a-kind systems for unique processes.

#### Teamed for Success

Anderson Dahlen partnered with BIX Produce to custom manufacture an automated processing system to increase production speed and capacity while improving ergonomics for their employees. Our engineers, CAD designers and manufacturing teams met the customer's requirements with a custom platform including a custom conveyor and product lifting station. The lift raises boxes to the conveyor to be processed. During manufacturing, the lift underwent special fabrication to meet customer and industry specifications. Engineers also provided sanitary features such as removable product dividers and quick-release belt tensioners to allow thorough wash-down.

"Our experience with Anderson Dahlen was excellent. They are very knowledgeable and kept us updated whenever issues arose. They followed up after installation, and we would work with them again. The conveyor belt and lift has increased efficiency, decreased waste and improved ergonomics."

Bob Bisbee, BIX Production Manager

Overcoming design-build complexity for end-users.

As an OEM contract manufacturer, Anderson Dahlen partners with global companies to improve product design, reduce production costs and improve product quality. Top OEM brands count on our unrivaled engineering and fabrication capabilities to increase the satisfaction and loyalty of their customers.

**ADI and Demaco Inc.: A Perfect Partnership**  
Successful OEM partnerships allow companies to focus their resources on core strengths, resulting in greater value for their end-customers. Anderson Dahlen and Demaco Inc., a leading manufacturer of sanitary pasta extruders for prepared foods and fresh pasta, have enjoyed a 20-year partnership that has allowed both businesses to gain market share with large-scale projects.

**Common Goals**  
Both Demaco Inc. and Anderson Dahlen strive to deliver the highest standard of products as well as being an active partner in their customers' successes. It's how we've helped food producers stay at the forefront of technology, quality and productivity with superior customer service, advanced engineering and fabrication to deliver the highest-quality equipment.

In our **"limited access"** assembly bays, we protect the privacy of your technology and intellectual property. From parts and assemblies to complete systems, we are ready to be your trusted OEM contract manufacturing partner.

"Our partnership with Anderson Dahlen has allowed us to direct our resources into customer service, pure engineering and pasta processing technology. This has been a tremendous strategic advantage for Demaco; our assets and resources are precisely focused on the activities that matter most to customers. As a result, we are outpacing our competition in both innovation and growth. When it comes to quality manufacturing, we have absolute confidence in Anderson Dahlen. Our teams work so well together; each a mutually supporting extension of the other."

Joe DeFrancisci, CEO Demaco Inc.

Meeting OEMs' contract manufacturing needs.

# We'll keep you running.

We stock components and equipment from the leading brands in the market. Whether you are designing new food processing systems or require replacement parts for your current manufacturing equipment, we can provide the products and specialized technical assistance needed to assure your project is successful.

- Pumps
- Heat Exchangers
- Homogenizers
- Fittings and Tubing
- Valves
- Instrumentation

Custom Integration and Assemblies  
Application Engineering  
Technical Assistance

Certified Repair  
OEM Replacement Parts  
Shop Online at Our eStore



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## Large-scale project expertise

Since 1942, Anderson Dahlen has partnered with customers to provide both standard products as well as design and build turnkey systems, component parts and assemblies. With our 75 years of experience, expertise and the latest manufacturing tools and technology, we can build just about anything. Equally as important, our experience and project support gives our customers the confidence to let us manage their projects from start to finish. It's why so many of them have been with us for decades.

To get started on your project, call 763-852-4700 or visit us at [AndersonDahlen.com](http://AndersonDahlen.com).



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