Raising the Standard for Food Processing Equipment
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.

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

ASME Pressure Vessels
Anderson Dahlen is an expert in fabricating ASME Pressure Vessels that work with pressures from 15 psi to 2500 psi and combine vacuum / pressures up to 300 psi. We design and manufacture across a wide spectrum of applications and can meet unique and challenging requirements.

Jacketed Vessels
Jacketed vessels 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.

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 its used in further processes. The make-up and use tanks can be mounted on load cells for accurate weighing of ingredients and the inventory control of the mixed solutions. 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.

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, dispensing, and CIP or COP options into a skidded system that increases efficiency, quality consistency and compliance while reducing waste and costs.

Customized to Your Needs
We build 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.

ISO 9001:2015 CERTIFIED / ASME CERTIFIED / AWS & PED COMPLIANT
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.
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 steamers, 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 instant cooking power in less space, at a lower cost. They’re the efficient and economical way to produce ready-to-eat (RTE) meat and poultry products. Maximizing moisture elimination, minimizing production 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 method 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.
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.

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.

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 jointly market share with large-scale projects.

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.

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
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.