

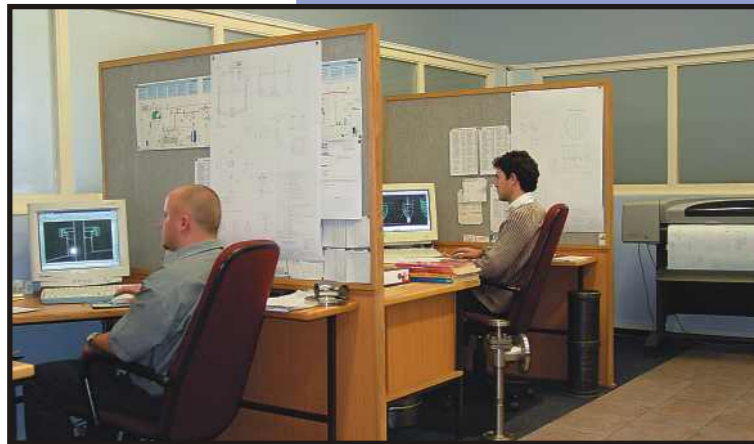
Anderson Engineering is a business with a wealth of experience in the design and manufacture of processing equipment, especially in stainless steel. This is a company well known for its unique ability to customise a design and commission a project to exacting requirements while still being able to produce a more routine product to specification cost effectively. Anderson Engineering produces a quality product and is ISO 9001-2000 certified. As we continuously improve our designs, the overall efficiencies improve and this results in lower maintenance costs of our equipment.

Throughout the company's extensive history, Anderson Engineering's management has emphasised service and dedication to clients. We believe that it's the way you treat the client that makes the difference. When you are working with complex dynamics, it is critical to work together and ensure good communication. Anderson Engineering has built its business on a good reputation achieved through its dedication to the customer.

The range of projects highlights our flexibility, and wide range of expertise. We can offer our clients a complete Turnkey Solution.

The package includes:

- innovative and cost-effective options for your consideration and comment,
- process and layout design using Computer-Aided Design technology,
- the manufacture of the plant including automation, fabrication, site installation, commissioning and staff training,
- complete project management from the enquiry through to product trials.



The extensive product range includes: contra/combomix vessels (incl/excl emulsifier), ribbon blenders, washing machines, evaporators, paste filling lines, rotary sieves, specialised food conveyors, tanks, jacketed cooking pans, coating pans, heat exchangers and retorts.

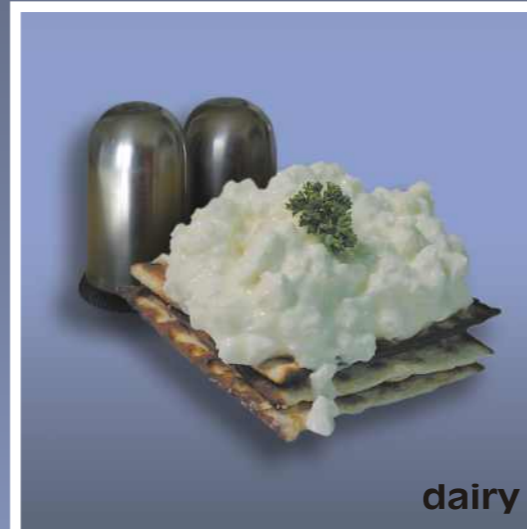


OUR CLIENTS HAVE INCLUDED:

- AECI
- Beacon Sweets
- Belgotex
- Biological Control Products
- Böhme Africa
- Britec Laboratory
- Buhler
- Cadbury
- Clover Dairies
- Continental Beverages
- Flavourcraft
- Ghana Agro Foods
- Indian Ocean Tuna
- Lever-Ponds
- Manchem
- National Brands
- Nestlé
- Quality Products

- S.A.B.
- Sara Lee
- Sasol
- Seychelles Marketing Board
- Stonelees Dairies
- Tetra Pak
- Tiger Brands
- UBR Foods
- Unilever Food Solutions
- Unilever Nigeria
- Unilever S.A.

key industries



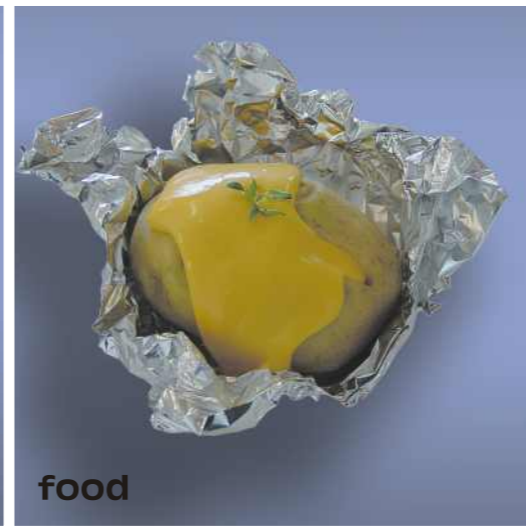
dairy



personal care & pharmaceuticals

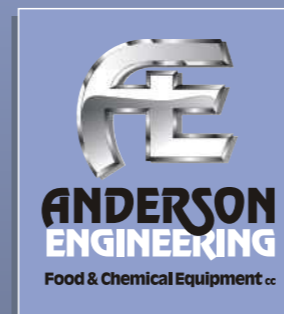
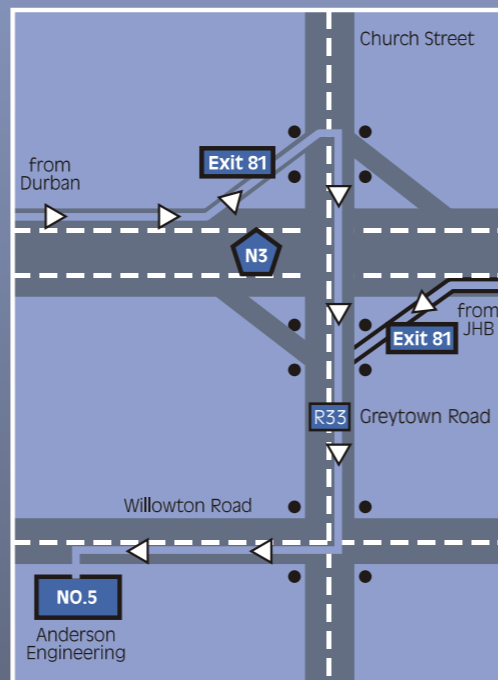


chemical



food

Brochures available on request



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**ANDERSON
ENGINEERING**

Dedicated Expertise.



dairy processing equipment

Tanks (Storage, Mixing, Melting); Silos

TASK: to store milk and other raw ingredients. Tanks are also used for mixing and blending of milk powders, stabilisers and other liquids.

USES: tanks are used for the storage and mixing of milk, dairy blends, flavoured milks and yoghurts.

FEATURES: jacketed, non-jacketed, insulated, batching and weighing, agitated and non-agitated, C.I.P (washing ability), hygienic, aseptic.

SIZES: typically from 200l to 100 000l.



C.I.P System

TASK: to clean processing vessels, pipes, pumps and related processing equipment. Cleaning of the equipment is undertaken by rinsing and washing with water or chemicals as may be appropriate to temperatures relevant to the process.

FEATURES: fully automated or manual systems are provided to our client's requirements. C.I.P systems can be integrated into the processing plant.



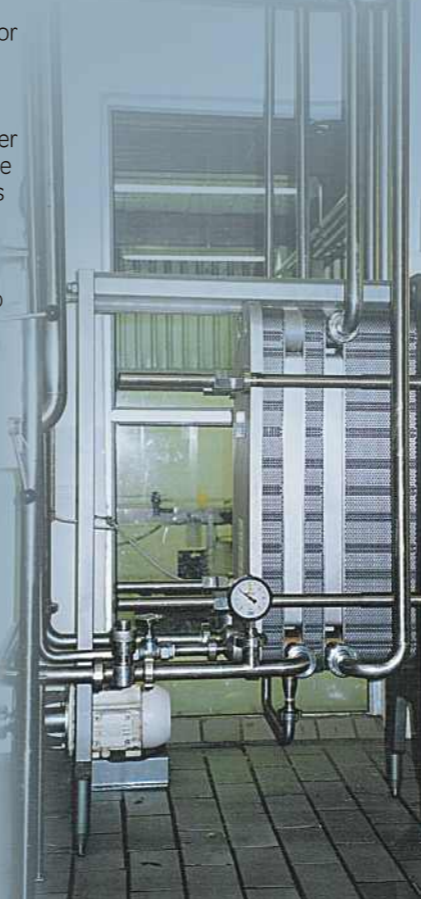
Pasteurisers/ Heat Exchangers

TASK: to cool, heat or pasteurise dairy products.

USES: the pasteuriser is used to pasteurise milk, yoghurt, maas and fruit juices.

FEATURES: batch, continuous, easy to clean.

SIZE: to client's requirements.



Homogenisers

TASK: to produce high quality, consistently blended milk

USES: the homogeniser is used to emulsify or blend milk.

FEATURES: adjustable pressure, single or two stage homogenisation, hygienic, aseptic.

SIZE: typically from 400l/hr up to 10 000l/hr



Hygienic Road Tankers

TASK: to transport liquid milk products.

USES: the road tanker is used to collect milk from farms as well as for transporting the product long distances.

FEATURES: hygienic, vacuum, easy to clean, insulated.

SIZE: typically from 500l to 24 000l .

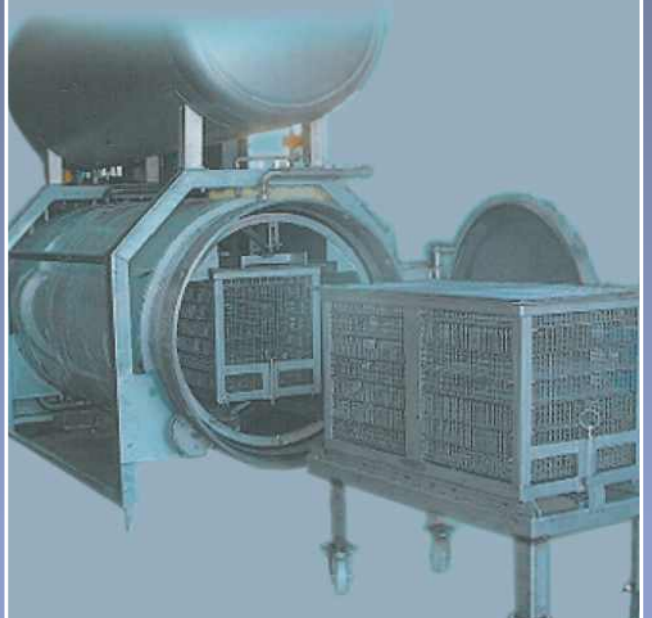


Retorts / Autoclaves

TASK: to sterilise or cook products in a can, sachet or container.

USES: the retort is used to sterilise milk or flavoured milks.

FEATURES: rotating, reciprocating, flooded, steamed or sprayed.



Yoghurt Plants

TASK: to produce high quality yoghurt consistently.

USES: the plant is used to produce cultured dairy products including yoghurt, drinking yoghurt, maas.

FEATURES: blending, pasteurisation, batch processing, CIP, semi-automated, turnkey, controlled environment.

SIZE: typically from 1 000l per day to 30 000l per day.



Evaporators and Spray Dryers

TASK: to concentrate dairy products. This equipment can take the liquid through various stages of concentration, even through to a powder form.

USES: the evaporator is used in the manufacture of products such as powdered milk, whey, condensed milk, powdered cheese and buttermilk.

FEATURES: high efficiency.

SIZE: to client's requirements.



Powder Blenders

TASK: to rapidly dissolve dry ingredients into liquid.

USES: the powder blender is used to reconstitute milk powder, to dissolve sugar, starches and stabilisers.

FEATURES: hygienic, safe and thorough.



Cheese Vats

TASK: to produce various types of cheese from milk.

USES: the cheese vat is used in the manufacture of cheeses.

FEATURES: heating, cooling, manual or automated, hygienic and easy to clean.

SIZE: to client's requirements.



Washing Machines

TASK: to wash various items used in the production process.

USES: the washing machine is used to wash crates and cheese moulds.

FEATURES: automated or semi-automated, continuous or batch washer, single or multi-stage (washing, rinsing, drying), automatic detergent or steriliser dosing, hot or cold wash, soak or spray.



Aseptic Filler

TASK: to fill sachets with dairy products under sterile conditions.

USES: the aseptic filler is used to extend the shelf life of products such as milk, cream, juice, water.

FEATURES: automated, aseptic, date coding, cleaning and sterilisation in place.

SIZE: Fills sachets from 125ml to 2l.

