

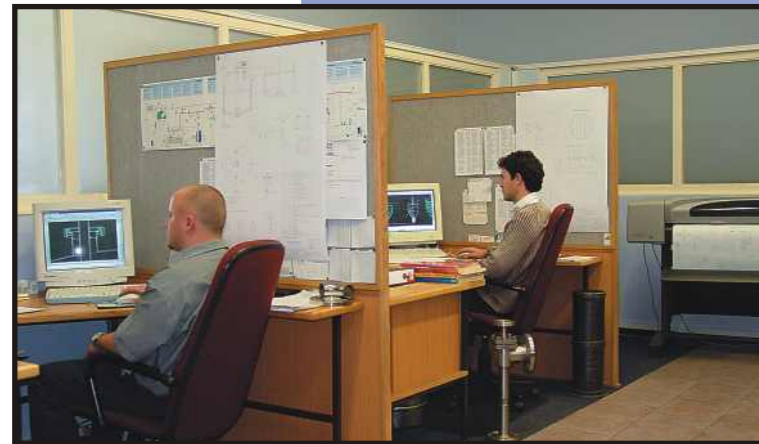
**Anderson Engineering** is a business with a wealth of experience in the design and manufacture of processing equipment, especially in stainless steel. This is a company well known for its unique ability to customise a design and commission a project to exacting requirements while still being able to 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

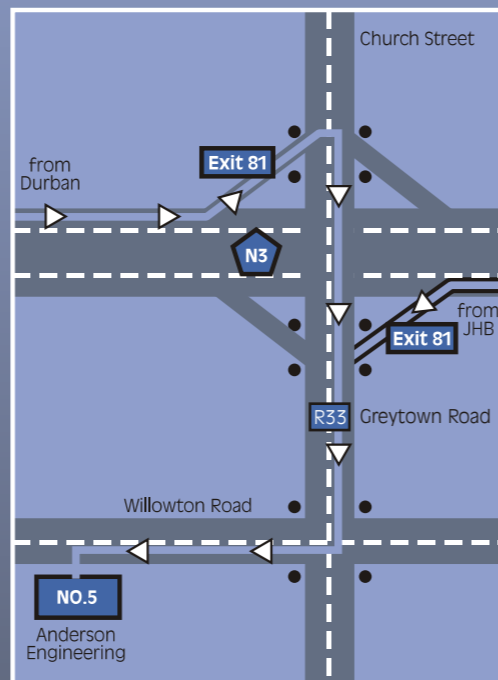
- S.A.B.
- Sara Lee
- Sasol
- Seychelles Marketing Board
- Stonelees Dairies
- Tetra Pak
- Tiger Brands
- UBR Foods
- Unilever Food Solutions
- Unilever Nigeria
- Unilever S.A.

**key industries**



chemical food

Brochures available on request



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**ANDERSON  
ENGINEERING**

*Dedicated Expertise.*



**food processing equipment**

**Tanks & SILOS (Storage, Mixing, Melting)**

**TASK:** to premix ingredients prior to processing (both wet and dry). Tanks are also used to store raw materials and in recipe formulation. We can also design tanks suitable for mixing ingredients according to your specific requirements.

**USES:** tanks are used to mix sugars, starches, emulsifiers and mayonnaise blends.

**FEATURES:** jacketed, non-jacketed, insulated, batching and weighing, agitated and non-agitated, CIP (washing ability), hygienic, aseptic, electro-polished surface.

**SIZES:** typically from 20ℓ to 100 000ℓ



**Contramix / Combomix Vessels**

**TASK:** to prepare smooth blends, emulsions and pastes. This equipment ensures thorough mixing of ingredients.

**USES:** the contramix vessel is used primarily in the production of mayonnaise, salad dressings, processed cheeses, spreads and sauces.

**FEATURES:** will operate under vacuum or pressure, jacketed for heating or cooling of the contents. Contramix agitation, colloid milling, high shear mixing or emulsifier units with the option of variable speed. Either fixed or raisable top cover. Tilting or non-tilting mixing chamber. Fully automated (using P.L.C.) processing sequence. Built entirely to suit customer's individual requirements.

**SIZE:** capacities are typically from 20ℓ to 10 000ℓ

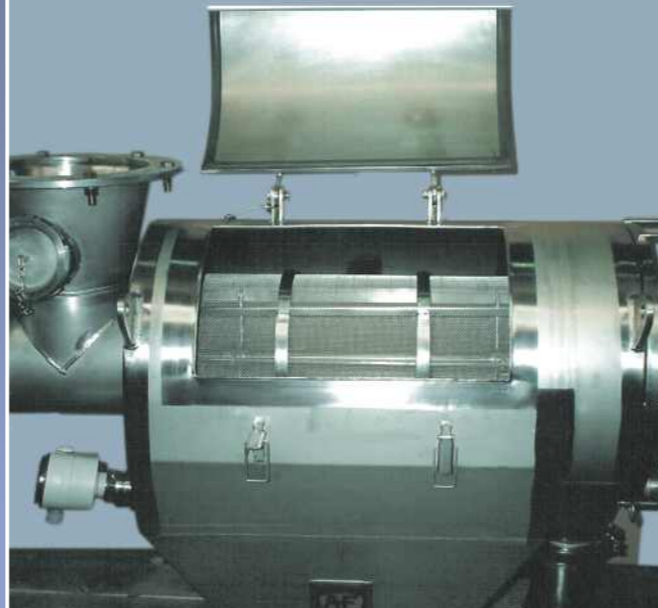


**Rotary Sieves**

**TASK:** to remove foreign matter, eg; lumps, bags, string and to grade powders into appropriate size particles.

**USES:** the rotary sieve is used in the preparation of spices, flavourings, sugar, milled meal.

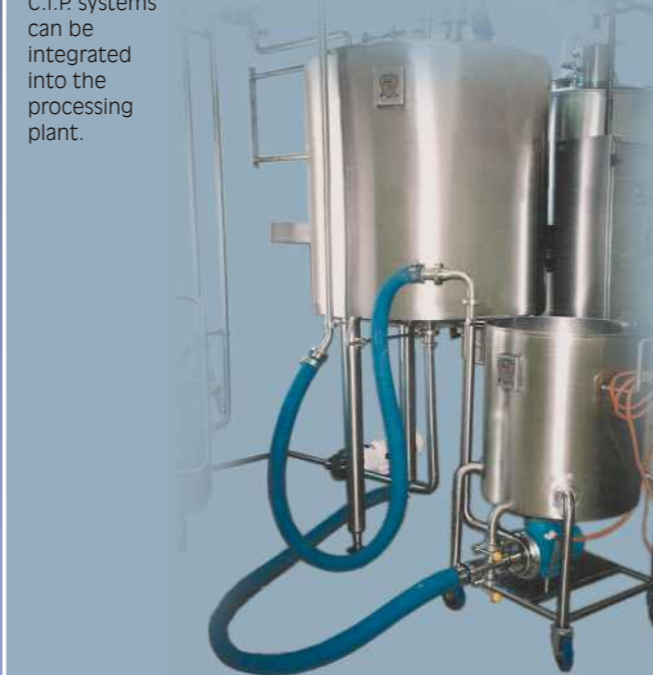
**FEATURES:** adjustable throughout (volume per second), automatic waste removal, a variety of meshes (for grading the material), easy to clean.



**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.



**Coating Pans**

**TASK:** to create a layer or coat a product.

**USES:** the coating pan is used in confectionary to sugar-coat nuts or candy, or chocolate-coat raisins.

**FEATURES:** tipping, variable speed, heating, quick discharge, jacketed.

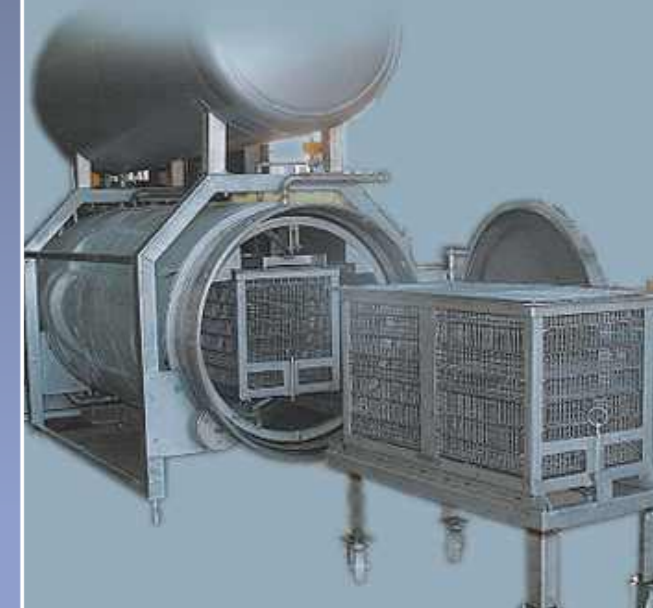


**Retorts / Autoclaves**

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

**USES:** the retort is used to sterilise tinned vegetables, fish, meat and fruit products.

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



**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 emulsifiers.

**FEATURES:** hygienic, safe, and thorough.



**Jacketed Cooking Pans**

**TASK:** to heat treat products.

**USES:** the jacketed cooking pan is used to produce products such as jams, sauces, chutney, chakalaka, tomato sauce, purees, baby foods and pie fillings.

**FEATURES:** atmospheric, over pressure or vacuum.

**SIZE:** typically from 20ℓ to 1 000ℓ



**Aeromechanical Conveyors**

**TASK:** to transfer granules or powdered materials. The conveyor can also be used to handle products gently to minimise the damage to the particles.

**USES:** the conveyor is used to move materials such as coffee, tea, sugar, flour, starch, spices, flavourings, rice or salt.

**FEATURES:** vertical, horizontal or incline conveying, silo loading or discharge, airtight conveying, dust free.

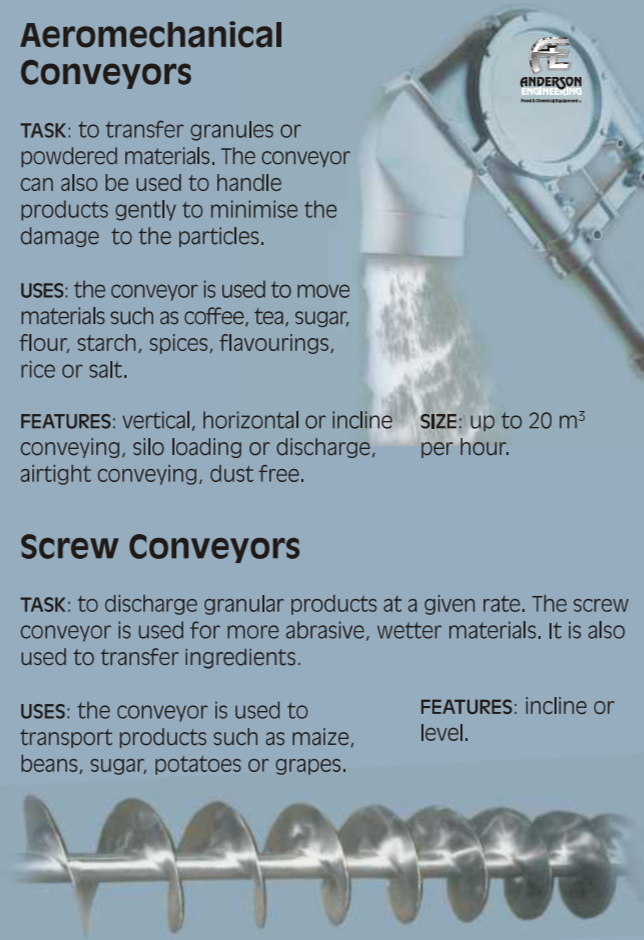
**SIZE:** up to 20 m<sup>3</sup> per hour.

**Screw Conveyors**

**TASK:** to discharge granular products at a given rate. The screw conveyor is used for more abrasive, wetter materials. It is also used to transfer ingredients.

**USES:** the conveyor is used to transport products such as maize, beans, sugar, potatoes or grapes.

**FEATURES:** incline or level.



**Ribbon Blenders/Y Blenders**

**TASK:** to thoroughly, blend mainly dry ingredients, with minimum damage in the shortest time prior to processing.

**USES:** the ribbon blender is used to mix products such as drinking chocolate, atchar, powdered soups and food flavourings.

**FEATURES:** automatic discharge, totally enclosed, self-cleaning, batching.

**SIZE:** typically from 50ℓ to 3 500ℓ



**Washing Machines**

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

**USES:** the washing machine is used to wash moulds, mixing bowls and pots as well as crates.

**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.



**Evaporators and Spray Dryers**

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

**USES:** the evaporator is used in the production of products such as coffee, whey, powdered milk, condensed milk, fruit juice concentrates.

**FEATURES:** high efficiency.

**SIZE:** to client's requirements.

