

Helander at the Service of the Commercial Food Industry



HELANDER
PRECISION METAL COMPONENTS

Helander at the Service of the Commercial Food Industry

Production of equipment for use in the commercial food industry requires extensive know-how and infrastructure to produce with high quality and efficiency. Most importantly, it means adhering to a set of guidelines that are challenging to meet both in terms of manufacturing techniques, as well as cost effectiveness. At Helander we use best-in-class materials and manufacturing techniques, allowing for the cost-efficient production of unique, customized equipment for the commercial food industry.



Commercial Food Equipment Industry

Commercial food equipment production poses many challenges for manufacturers and requires extensive know-how and infrastructure to produce efficiently. Most important recommendations and regulations that manufacturers must align with revolve around using materials that are suitable and compatible with foods and implementing manufacturing techniques to protect from microbial contamination.



Using Specific Types of Materials

The most important factor affecting every aspect of manufacture is the base metal used for equipment construction. Specifically for the food equipment industry, the most common material used is stainless steel; however, aluminum, brass, and copper are also used, depending on the application.

Manufacturing for Cleanliness

Throughout the whole production cycle, from design to manufacturing, care should be taken so that any food equipment is easy to clean, without having any hard-to-reach cavities, crevices, cracks, seams, or other areas in which food debris could collect or harbor microbes and other pathogens.

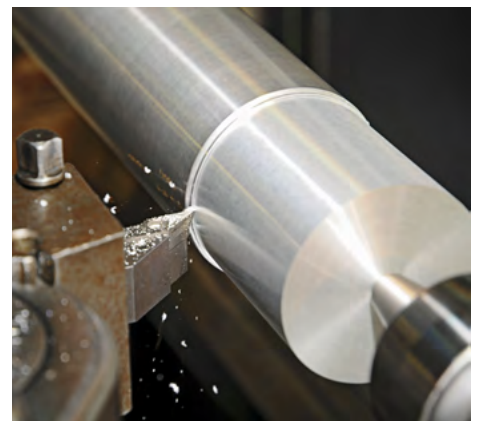
Metal Forming & Bonding Methods

A variety of techniques exist for manufacturing equipment out of metal. This is heavily dependent on the infrastructure available to a manufacturer and can be a determining factor to the success of food equipment, as it affects every aspect from aesthetics to durability and practicality.

Helander's Food Equipment Manufacturing Services

Helander offers a comprehensive set of best-in-class services for manufacturing commercial food equipment. Having over 80 years of experience and know-how, coupled with the necessary infrastructure, we offer manufacturing techniques with multiple advantages:

- ▶ **Hydroforming:** A metal forming technique that shapes the metal into the desired form using high-pressure liquid, instead of contact with a metallic stamping surface. This results in the production of parts with uniform and smooth surface finish, a highly desirable characteristic of commercial food equipment.
- ▶ **Metal Spinning:** With metal spinning, symmetrical hollow or concave parts can be produced with speed and accuracy, enabling the fabrication of components such as pots, containers or other types of food equipment.
- ▶ **Welding:** Welding food equipment requires specialized techniques and tooling, so as to create seamless bonds and avoid deforming the welded parts. Helander offers best in business MIG and TIG welding, along with automation options for quick manufacturing turnaround times of large product quantities. Helander's ASME Certification gives superior ability to make pressure vessels, steamer components, and double wall heating bowls.
- ▶ **Custom Tube Making:** With the ability to form tubes in various shapes and geometries, Helander offers customization options for bespoke, specialized products.



Stainless Steel Kitchen Equipment

Helander can produce food equipment products using materials such as aluminum, brass, copper, and stainless steel. Coupled with the required know-how and infrastructure, we can mass produce a wide range of products, such as:

- ▶ Bowls of various sizes for use in the candy industry, as well as the catering industry, as heating and soup bowls, customized for specific fit, form, and function in serving big crowds
- ▶ Kitchen sink components such as drain systems, disposals, and parts for grease traps
- ▶ Pressurized steam food cookers
- ▶ Utensils and components for food handling and preparation
- ▶ Even custom pans used by chefs internationally



The Benefits of Stainless Steel for Kitchen Equipment

Stainless steel is the most widely used material since it comes in various grades, can be used with a variety of manufacturing techniques, and is absolutely compatible with every food processing use case. The most widely used types are type 300 and 400 series stainless steel, which offer multiple and different advantages when it comes to performance of food equipment:

- ▶ Protection from rust and stains
- ▶ Adequate hardness protecting from equipment deforming (dings, scratches, and dents)
- ▶ Can be easily and cost effectively upgraded
- ▶ Makes for smooth surfaces protecting from pathogen and bacteria retention
- ▶ Long service life
- ▶ Appealing design in polished surfaces
- ▶ Has good thermal transfer properties
- ▶ Meets regulatory requirements from bodies such as the FDA and the NSF

Custom vs. Standard

For the fabrication of food equipment, we can combine hydroforming and metal spinning to produce components that are durable, structurally strong, and with tight tolerances. This mix of fabricating techniques can easily facilitate the development of specialized food equipment.

Standard

With the standard metal stamping techniques, the parts are formed by being forced by metallic stamping molds. This technique requires high up-front tooling costs for creation of the stamp molds, which requires long lead times and makes it economically prohibitive for small quantity production runs. Moreover, metal stamping can lead to uneven or rough product surfaces and involves a high percentage of material waste and off-cuts.

Custom

At Helander, we use techniques such as metal spinning and hydroforming, which provide unique advantages over standard production methods such as metal stamping. Using hydroforming combined with CNC metal spinning provides the capability of creating custom food equipment and components out of a single piece of material, with little to no tooling costs, maintaining excellent quality, versatility, and efficiency. And with best-in-class equipment available for surface polishing, extremely smooth, mirror-finished surfaces can be achieved. Moreover, these food equipment manufacturing methods can easily facilitate product changes and revisions, without requiring the capital and long waiting period for developing new tooling from scratch.



Benefits of Working With Helander

Experience & Infrastructure

Helander has over 80 years of experience manufacturing from small customized metal parts to larger pieces of equipment, for such specialized sectors as commercial food equipment and the aerospace industry. This experience coupled with our modern infrastructure makes Helander the partner of choice for the production of custom food equipment.

Comprehensive Services

With Helander, you do not just receive excellent manufacturing equipment services. Helander reviews and advises on both technology and business aspects regarding every project. This way you benefit from our extensive experience and address issues early on from the design phase, instead of during or even after production.

Collaborative and Easy to Work With

Aiming for excellent customer service, the team at Helander will always keep an open channel for communication throughout every step of the process. During every step, including design, preparation, production, and delivery, there will be consistent email and phone communication to keep you informed and proactively resolve any issues that may arise.

Learn More

Partnering with the right commercial food equipment manufacturer can save you time and money and allow you to bring unique products to market quickly and efficiently. To learn more about Helander's custom commercial food equipment manufacturing services, [request a quote](#) and discover how you can gain a competitive edge within the food equipment market.

About Us

Superior Quality. Advanced Machinery. Highly Skilled Technicians.

All of that and more encompass the name of Helander Metal Spinning Company.

For over 80 years, Helander has been a major partner to a variety of Fortune 500 companies and small businesses, providing them with metal forming and fabricating services.

Our long history of production excellence has been built by continually adhering to our customer's rigid specifications. Quality is – and has always been – our emphasis.

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