



# HELA SPICE CANADA SPICERS

An easy way to apply spices and marinades

Summer 2021

# HELA SPICE CANADA SELLS EQUIPMENT?

Hela Spice Canada is very selective about the products that we sell to the North American food marketplace. We always strive to use the highest quality and best value ingredients in all of our blended products and direct sales.

We feel the same way about equipment and the only piece of equipment we sell is the Hela Spicer 50. It is an extremely versatile and durable piece of tumbling equipment and an efficient way to apply seasonings, flavours, marinades and topical spices to any cut or diced food product like whole cuts of meat, smaller pieces of diced meat, cheeses, salads, fruit pieces, snack foods and many, many more applications.

One additional advantage of purchasing a Hela Spicer 50 is that it also puts your company in direct contact with our excellent Research and Development team and facility. We are ready to assist you with any of your product development needs.





# WHAT MAKES THE HELA SPICER 50 SO FLEXIBLE?

The Hela Spicer 50 is an extremely effective food processing machine that is used to apply topical coatings. Manufactured in Europe to very high quality standards, the Hela Spicer 50 was designed to be an extremely flexible tool with many possible uses in food production and processing. The cost effective Hela Spicer 50 is the perfect size for smaller food processing operations, restaurants, educational facilities and research and development laboratories. It can apply marinades, brines, seasoning units, flavour systems, external coatings or sauces. It is simple to operate, takes up minimal space, is easy to clean and it has simple power requirements.

Not only can it tumble on topical seasonings and sauces, but by being able to pull a vacuum, it can also tumble small batches of meats to improve yields. This tumbler is a perfect size for a smaller retail store or processor, who might only want to make a few proprietary recipe hams, roast beefs or pastramis at a time. It allows smaller batches of chicken wings and breasts to be spiced or sauced at a time, providing greater flexibility in batch sizes and fresher product for sale with less waste; it also allows for a quick and even way to season shredded cheese or cheese pieces with consistent and even coverage.

The Hela Spicer 50 specifications:

- Dimensions 49" deep, 33" wide, 41" tall
- Tumbler drum has a 50 litre capacity
- Operates on 110 volts/ 60 cycle
- On wheels for easy movability
- Stainless steel
- European manufactured





# TYPES OF PRODUCTS THAT CAN BE MADE IN THE HELA SPICER 50

A wide range of products can be made in this versatile tumbler

- Seasoned or sauced chicken wings
- Caesar or any type of mixed salads
- Hams – flavored and yield enhanced
- Montreal smoked meats
- Pastrami
- Tex Mex shredded cheeses
- Marinated and seasoned BBQ cheeses
- Marinated and seasoned chicken breasts
- Honey roasted or BBQ seasoned peanuts
- Seasoned french fries or potato wedges
- Seasoned croutons

These tumblers are perfect for retail and restaurant food preparation!



## WHY SHOULD YOU WORK WITH HELA SPICE CANADA?

- R&D Team experienced in many different product categories
- Ability to create products based on customers' ideas
- Ability to bring new product ideas and fully developed concepts for customer review
- Real plant production experience that enables Hela Spice Canada to create an easy to produce system of blends and raw materials including processing instructions, to make processing simple for companies
- We can adapt procedures to best utilize available plant processing equipment



# Contact us for further information

## Canada Office

Hela Spice Canada Inc.

119 Franklin Street

Uxbridge, ON

L9P 1J5

Tel: (905) 852-5100

Fax: (905) 852-1113

[customerservice.ca@helaspice.com](mailto:customerservice.ca@helaspice.com)

[www.helaspice.com](http://www.helaspice.com)

## Mailing Address

Hela Spice Canada Inc.

P.O. Box 1479

119 Franklin Street

Uxbridge, ON

L9P 1N6

Any information provided in this newsletter is considered as only guidelines and should be used as such. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised. Since processing of the individual companies is beyond our control, we will take no responsibility for any production failures as a result of the provided information. Any nutritional information in this newsletter is only based on calculations.

