



“We leaned on Lee to help make it happen.”

Jason Dabrow, Chelten House

When Chelten House was preparing to open a west coast facility for its organic sauces and dressings, they knew they had to get it right. The products that were always made in their New Jersey facility had to be the same when they came off the new line. It needed to be seamless for their customers.

That’s why they turned to Lee Industries. “Lee is a knowledgeable partner. They know our process and were able to make the necessary recommendations to replicate our products in the new location,” said Jason Dabrow, Chief Operating Officer at Chelten House.

The Chelten House batch making kitchen revolves around Lee kettles. They have added almost 40 new Lee kettles to their line recently because they know the kettles will produce the consistent product quality that is required. Lee also added efficiency to the line.

One example is the engineering of a mixer configuration that allows Chelten House to quickly change over between batches and use the mixer that is needed for the product being produced. “They’ve helped us take things to the next level,” said Tim Milano, Corporate Manager of Engineering.

In addition to the results produced by the Lee process equipment, Chelten House is convinced that they get new customers based on the overall capabilities that the Lee equipment brings to their company. The fact that the equipment looks good is critical too. “It’s touching the food and needs to reinforce our food safety standards,” said Dabrow. “We want it to sparkle.”