



PROUD

TO SERVICE THE NATION'S
LEADING PROCESSORS

Masterleo has decades of experience providing equipment testing and calibration solutions for leading brands in the dairy, food and beverage, and other industries. We provide service support to help processors increase efficiencies, reduce waste and operating expenses, maximize throughput, and help achieve strict regulatory and compliance standards.

HELPING OUR CUSTOMERS SUCCEED FOR



MASTERLEO
A R O D E M I N C . C O M P A N Y

What We Do



We Specialize in Service

From integrity testing to calibration, our team is prepared to meet any of your processing service needs.

Types of Services

Calibration Solutions: Our team services all types of instruments, including pressure, level, flow, and more, to ensure accuracy and prevent waste and quality issues. No more waiting for service or shipping instruments offsite. Our team is fast and reliable and can be onsite — anywhere in the U.S. — whenever you need us.

Pasteurization Services: We've provided pasteurizer operation and service support to leading processors for decades. With a proactive approach, we go beyond pass/fail inspections by looking for potential problems before they occur. Our team will help optimize your controls, increase efficiencies, meet compliance regulations, and support onsite inspection teams before and during audits.

Preventative Maintenance: We'll help keep your process running at peak performance with our preventative maintenance services. Our hands-on technicians are factory-trained by industry-leading original equipment manufacturers (OEMs), ensuring we can service multiple types of equipment in one visit — saving you valuable time and resources.

Benefits of Masterleo Service

- Ensures process operates at peak performance
- Minimizes downtime for equipment repair and service
- Increases equipment lifespan
- Conserves internal resources and reduces the burden on your internal staff
- Ensures compliance, consumer safety, and product integrity
- Maximizes your profits

Integrity Testing: It is critical to maintain the integrity, efficiency, and safety of heat exchangers and other pressurized vessels in your facility. Using the most advanced testing system available, our skilled technicians will identify microscopic cracks and material fatigue, ensuring the most reliable results possible for preventative maintenance measures. This food-safe, non-toxic, and non-flammable solution identifies potential leaks and gasket failures in a matter of minutes, giving you the power to plan for repairs and avoid costly shutdowns.



Operations Support

We serve as an extension of your operations team, offering support for plant audits, meeting regulatory compliance, product development and integration, equipment start-up and commissioning. With decades of experience, our team focuses on keeping your facility safe and your equipment compliant.

Types of Operations Support

Plant Audits: We understand the time and resource issues you face. We serve as the extra set of experienced hands to assist with plant audits. Our team provides guidance and support for calibration practices, pasteurization systems, and other critical control points. We'll help identify issues before they become problematic and find opportunities to improve processes as needed.

Product Development & Integration: Whether your objective is to reduce losses, maximize throughput, improve efficiency, or decrease waste, our team will assess your needs, understand your equipment, and make recommendations based on your process.

Benefits of Masterleo Operations Support

- Provides a dedicated partner for your internal team
- Brings decades of experience through knowledgeable and specialized technicians
- Delivers flexible levels of support for short- and long-term needs

Regulatory Compliance: Our team understands the unique challenges processors face in meeting stringent regulations. The nation's leading food and beverage brands trust us to help them meet federal and state regulations. Our team specializes in helping you comply with the pasteurized milk ordinance (PMO) to ensure product and customer safety.

Start-up and Commissioning: For faster, safer, and more efficient implementation of your new instrumentation, our expert technicians will come to your site to ensure your device is up and running correctly within your systems.

THE MASTERLEO DIFFERENCE

Our job is to ensure your equipment runs smoothly and your processes stay compliant with maximum throughput and minimum disruption. Masterleo's industry knowledge is unmatched. We have a deep respect for the organizations and leaders we serve and are passionately committed to delivering the highest-quality service, support, and solutions.



We Can Help

- Keep your equipment running
- Eliminate costly downtime
- Prepare for audits, inspections, and certifications
- Avoid product recalls
- Reduce product waste
- Reduce operating expenses

Our Service Areas

Masterleo operates across the United States, Mexico, and beyond. We can deploy a team of experts as quickly as possible, depending on your needs.

What Our Customers Are Saying

“Masterleo is hands down by far one of the best smart sanitary services companies we've had the pleasure of working with. Their level of professionalism, consistency, and service is excellent.”

– *Michael D. Peterson, Kroger*

“You can tell the level of passion they have for ensuring the job is done right the first time and will not settle for anything less than 100% compliance.”

– *Greg Bush, Food & Beverage Producer*

“Quick responses when contacted for technical help. Hard to find people like this nowadays.”

– *Satisfied Service Customer*

MASTERLEO
A RODEM INC. COMPANY