
TECHTURE
– DESIGNS INC –
SMART SOLUTIONS FOR FOOD MANUFACTURING
Turn downtime into uptime with local supply that cuts costs and accelerates production.
Slash downtime with locally produced replacement parts delivered in days, not months.
Engineered materials built to survive caustic washdowns and sterilization — proven for food safety.
Validate designs quickly and scale affordably — without the expense of molds or long delays.

THE FUTURE OF FOOD PRODUCTION

Additive manufacturing is no longer just for prototypes. With the right materials, it delivers production-ready components that withstand the realities of food processing, sterile environments, caustic cleaning, and continuous throughut.



ENGINEERED FOR FOOD MANUFACTURING

Material	Key Properties	Key Properties
SLA Tough / Clear	High detail; smooth surface; impact-resistant (Tough); optical clarity (Clear)	Hygienic prototypes, test fixtures, and viewing/inspection covers (non-contact); easy to sanitize and visually inspect.
SLA Rigid	Glass-fibre reinforced; high stiffness; dimensional accuracy	Durable guides, fixtures, guards, and alignment parts that resist deformation under washdown.
SLS PA12 (Nylon 12)	Excellent chemical and wear resistance; low moisture uptake; tough, machinable	Withstands caustic/acid cleaners; ideal for conveyor wear strips, star wheels, change parts, and protective housings.
SLS PA12 GB (Glass Bead)	High dimensional stability and stiffness; good creep resistance	Tight-tolerance change parts, nests, brackets, and sensor mounts that stay stable through repeated cleaning cycles.
High-Temp SLA	High heat-deflection temperature; thermal stability	Fixtures for hot-fill, pasteurization, and steam-cleaning applications (validate for process temperature).
Biocompatible SLA	Biocompatible grades; sterilizable via common methods	Indirect food-contact tooling, gauges, and enclosures used in sterile areas.

> **Facilities adopting additive manufacturing have cut component procurement costs by up to 30%, while reducing downtime by days - not hours.**

Critical Components That Keep Your Food Facility Running

From conveyor lines to guarding systems, every part of your facility must run reliably to keep throughput high and downtime low.

TechTure Designs supports procurement, engineering, and especially maintenance teams with a portfolio of components and consumables designed for food-safe environments, rapid replacement, and long service life.



REDUCE DOWNTIME. INCREASE THROUGHPUT. PARTNER WITH TECHTURE DESIGNS.

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