

HESS MEAT MACHINES

Equipment. Service. Supplies. Solutions.



Protect your business from inflation by making capital investments now

Margins in the food service industry can be thin—and inflation can erode them further. With inflation high across all industries and supply chain issues a continued uncertainty, your business needs to make smart operating decisions to stay ahead of the competition.

With more than 75 years of industry experience, Hess Meat Machines understands the life cycles of commercial-grade food service equipment and how strategic up-front investments can lead to improved margins and increased ROI over time—minimizing the impact of inflation.

Find out how a timely investment in equipment can hedge against inflation and market uncertainty in our [latest blog post](#).

Ready to inflation-proof your food service business? [Contact us](#) today to schedule a free, on-site strategy consultation.

Best,

Rachel Herren

President, Hess Meat Machines

Henny Penny Pressure Fryers, Hess Meat Machines, and Juniper: A Winning Team!

For local St. Louis restaurant Juniper, having the right high-quality equipment led to the creation of their award-winning fried chicken recipe. Juniper was recognized by [Eater as having some of the “best fried chicken in America!”](#)

Juniper uses a [Henny Penny pressure fryer](#) to make their now-famous fried chicken! Henny Penny pressure fryers are dependable and easy to maintain while keeping energy and oil costs low! Are you ready to add one to your business?



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Service & Financing

Hess Meat Machines is devoted to your success. That's why we offer delivery and installation services, training programs, 24/7 on-call emergency maintenance, a fully stocked parts department, and factory trained expert technicians to ensure your equipment runs in tip-top shape. Concerned about pricing? We offer a tiered pricing structure, so you only pay for what you need. Rest easy knowing that you're getting high-quality service for a low price.

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Preventative Maintenance

With our Preventative Maintenance Plan, you can be certain you're doing everything you can to extend the life of your equipment – and improve your bottom line. Our comprehensive plan offers improved efficiency, increased sanitation, savings on parts and labor, and more. Investing in a Hess Preventative Maintenance Plan is a no-brainer – after all, when your machine is up and running, so is your business.

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Testimonial

“This [pressure fryer] machine has such strength that we could use it all day, 5 days a week! With the proper cleaning, the oil stays fresh for nearly 2 weeks. Our fried chicken recipe is cooked in under 17 minutes and shows off the chicken and seasoning rather than fat and grease.”

- Grace Dinsmoor, former Executive Chef
Whittemore House at Washington University Catering St. Louis



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