



## Celebrating 75 Years in Business!

In 1946, my grandfather Earl Hess founded Hess Meat Machines, selling BERKEL equipment out of his V.W. van. Right from the beginning, Earl made sure that all the mom-and-pop confectionaries in the area knew he was their go-to guy – not just for high-quality equipment, but for advice and support, too. Seventy-five years later, we're proud to continue the commitment to customer partnership that still serves as the foundation of the company.

As we reflect on our long history, we want to take a moment to express our gratitude for everyone we've worked with over the years. We're honored to have been a part of your business, and your success is important to us. So important, in fact, that we view our relationship as a strategic partnership, and we are continuously committed to improving your efficiency, lowering your costs, helping you navigate maintenance and repairs, and making the most of your equipment.

Thank you for choosing us as your partner. We're proud of the legacy that Earl built – and forever grateful that you're a part of it. If there's anything we can help you with – new equipment, maintenance, questions, managing COVID-19, or otherwise – drop us a line at (314) 334-1496.

Cheers to another 75 years!

**Rachel Herren**

President, Hess Meat Machines

## Featured Product: Prime Filter Powder

Frying is a scientific process, and the quality of your food boils down to the color of your oil. Pale oil results in soggy food, while oil that is too dark can lead to burning (too crisp or too "soft" french fries, anyone?!). Prime Filter Powder extends the life of your oil, giving you better results for a longer period of time. Learn more about our premium supplies (including our Supply Line

## BEFORE

Filter Media Only  
Fresh oil to Day 8  
Color at Day 8 = 49.6



## AFTER

Prime Filter Powder  
Fresh oil to Day 17  
Color at Day 15 = 35.0



[LEARN MORE](#)



## 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 services, 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.

[LEARN MORE](#)



## 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.

[LEARN MORE](#)



## Testimonial

In honor of our 75<sup>th</sup> anniversary, we wanted to highlight long-time partner Bob Snyder, owner of four Save-A-Lot stores in St. Louis. Bob is a third-generation owner of the business, and Hess has been part of the Save-A-Lot community from the Snyder family's beginning.

When asked why he continues to choose Hess, Bob said **"They bend over backwards to help you – and that's how I define a true partner."**

Learn more about our partnership [here](#).



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