



Advanced Tech and Preventative Maintenance – a winning combination!

What if we told you that in a matter of seconds, you could find out the exact number of sandwiches you sold yesterday, and how many of them went through your frontend system? What if you could receive notifications at the exact moment you need to restock your cold bar? How about slashing training time while simultaneously improving safety?

With advanced technology that accurately informs you to restock cases, makes production planning possible, uses automatic cleaning and temperature control to ensure sanitation and safety, and integrates with your other equipment to provide insightful data, you can save money and time on labor and run your business more efficiently than ever before.

We understand the unique time the food industry is in. With shortages in labor, your staff's time is precious. When you combine advanced tech with our [Preventative Maintenance Program](#) – which was developed to uncover problems before they arise, reduce labor, and increase productivity – you can keep your operation in tip-top shape while saving your team time and your business money. And if something ever does go wrong, our [24/7 emergency maintenance](#) can get you back on your feet in no time.

Whether you're upgrading to a new piece of high-tech equipment or need maintenance support, [Hess is here to help](#) you make the right decision for your business.

Best wishes,

Rachel Herren

President, Hess Meat Machines



Special Event: NAFEM Convention

Are you going to this year's [NAFEM Convention](#) August 26 – 28 in Orlando, FL? We will be in and out of booth #2521 and walking around; [email us](#) if you would like to meet up! We hope to see you there!

Featured Product: Fri-jado TDR Auto-Clean Rotisserie

Save time and labor with the [Fri-jado TDR Auto-Clean Rotisserie](#). With lower water and energy consumption and an auto-cleaning feature, this rotisserie will save you time, money, and labor.

[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 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.

[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

"From the start, we had a really great rapport with Hess. I was immediately impressed with their level of sales and services support. The equipment we purchased from Hess has made a big difference for our business. We cut costs by not having to go through a middleman. I would definitely recommend Hess Meat Machines to anyone who needs a partner who is actively looking out for their business. They truly do everything they can to ensure the customer is happy and set up to succeed!"

- Michele Maue, Dairy King, Breese & Trenton, IL



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