



Leverage Your Equipment

While COVID-19 forced many businesses to close or reduce output, the food services industry has been back up and running for months. As the economy continued to open back up, many food services businesses began looking to make up for lost time and profit. The right equipment, as well as taking advantage of some recent trends, can get you started on the right path.

[Investing in high-quality equipment can work wonders for your business.](#) It can **reduce the amount of manpower necessary** for day-to-day operations, which is especially important during a labor shortage. New equipment with easy-to-use interfaces can **make training simpler** while reducing downtime. Safety has been a high priority recently, and **auto-clean features** can help to mitigate issues with cleanliness. Additionally, consumer behavior is always shifting in the food industry, and new equipment with automated processes like wrapping and merchandising can **boost efficiency**.

Now is the perfect time to upgrade your equipment. Make sure you are aware of consumer trends like grab-and-go offerings so you can take advantage and regain any profits lost in the past two years. The industry is consistently evolving, and it is imperative that your business evolve as well.

Best wishes,

Rachel Herren

President, Hess Meat Machines

Mettler Toledo Automatic Wrapping Systems

Looking for an efficient way to wrap your produce and meats? Lower your costs, increase your wrapping speed, and save time with the reliable [Mettler Toledo 880 Auto Wrapper](#). Or choose the model that works best for you.



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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.

[LEARN MORE](#)



Testimonial

"I walked into Hess and told them exactly what I needed and why, and they showed me a variety of different options. They took their time and really educated me about my options and the pros and cons of each machine."

– Norman Taylor, Chef with Delaware North



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