



NEWS FROM THE CUTTING EDGE

Helpful Tips From The Professionals At Hyde IBS

Whether you work them, ride them or race them, this issue of The Cutting Edge covers every blade application you'll need when dealing with horses.

Two thousand and eleven is off to a great start! Hyde IBS customers across the globe are seeing business conditions improve across the multitude of industries we serve including food processing, paper and hardboard converting, hose and tube production, fabric and textile converting and general industrial applications.

We hope you'll find something in this issue of The Cutting Edge to increase your productivity and profits. We'd like your feedback on what tips you would find helpful in upcoming issues. E-mail us at info@hydeblades.com

SOLUTIONS: 10% COUPON OFF NEXT PURCHASE OF HYDE IBS PRO-GRIP KNIVES!

Designed by International Hall of Fame Farrier Bob Peacock, Hyde IBS Pro-Grip® Hoof Knives incorporate ergonomically engineered and rugged soft-grip handles with a no-slip texture and built-in hand guards for improved user safety. Special no-roll shape allows farriers to clean and remove material faster and more efficiently while reducing the strain on wrists from repetitive motions.

Hyde Pro-Grip Hoof Knives are available in six different configurations for user convenience – Narrow Blade Knives for both right handed and left users, Wide Drop Blade Knives (right and left handed) and Offset Drop Blade Knives (right and left handed). These blades are constructed with high carbon steel for dependable performance and longer life than cheaper steel grades found on competitive blades. All blades on Pro-Grip Knives are heat treated by hand knife experts and are manufactured in facilities in the U.S.A. with ISO 9001:2008 plant certification.



For more information: <http://www.hydeblades.com/products/hand-knives-hoof-knives.php>

PRINT OUT THE COUPON ABOVE AND SEND IT WITH YOUR NEXT ORDER OR MENTION "PRO-GRIP PROMOTIONAL OFFER PGK 411" WHEN YOU CALL HYDE!

LEADING EDGE PRODUCT: NEW MeatMiser™ FOOD PROCESSING BLADES FROM REDUCE WASTE BY UP TO 75%

Designed with a patent pending proprietary tooth design for smoother cuts through meat products, new MeatMiser™ Food Processing Blades reduce waste and improve per piece yield for meat and poultry processors

Engineered for maximum performance and minimal waste, Hyde MeatMiser Food Processing Blades are manufactured with "arcuates" or "swooping teeth" and beveled edges replacing more traditional scallop edge blades. The arcuates enter the cut gently along the long arc without ripping into the food to be processed, slicing the meat cleanly. In keel and full bird cut testing, these blades reduced waste from poor cuts by 75%, increasing output and finished product net weight.

These new blades are made of 420 grade stainless



steel and are heat treated for durability and long life. Hyde MeatMiser Food Processing Blades have a double bevel (each side is beveled) and the bevel on each side has a compound bevel (two different bevel angles) for increased efficiency and productivity. These blades come in a variety of sizes to accommodate different processing machines and operations including 5.86", 6", 7.188", 10" and 10.63" diameters.

For a brochure on MeatMiser blades: <http://www.hydeblades.com/literature/pdf/meat-miser-blades.pdf>

COLD HARD STEEL FACT: Scallops Improve Cutting Ability and Prolong Blade Life

In certain applications, adding scallops to a beveled-edge blade is a great way to improve cutting performance by producing a more aggressive cutting action and increasing blade life.

A scallop is a sharpened recessed curve along the blade's edge. Scallops feature sharp "points" at the leading edge of the cut and offer more linear cutting surface than a standard beveled-edge in the same space (Dia. #1).

How do these features improve a blade's cutting ability?



Diagram #1: Scallop blade (left) delivers a more aggressive cut than standard bevel-edged blades

More Aggressive Cutting Action – Scallops provide single point penetration into the work being cut. The center of effort shifts around each scallop, across a wide range of cut angles to the material being cut, allowing scalloped-edge blades to cut tougher materials more effectively than standard beveled-edge blades.

Longer Blade Life - Scallops improve edge retention because the tips initiate the cut, reducing the force required for the recessed edges of the blade to cut. The points actually protect the sharp inside curves, resulting in the curves wearing more slowly over time. They also increase the cutting edge length by up to 35%.

Scallops come in a variety of configurations, from shallow to deep, short to long, pointed to wavy. We recommend scalloped-edge blades for all your "tough" applications.

For help selecting the proper bevel design for your application, contact us at info@hydeblades.com

TRADE SHOW SCHEDULE: Visit us at these upcoming trade shows or conventions:

- ISA Product Showcase, Rosemont, IL, May 15-17, 2011. Booth #1929
- NIBA Convention, Summerlin, NV, September 28 – October 1, 2011

OUR SOLID STEEL OFFER: For your first order, use our blades for 60 days before you pay. If Hyde blades don't perform at least as well as your current supplier, simply return them for a full credit! That's how confident we are in our blades!

Solutions You Can Count On!

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