

NEWS FROM THE CUTTING EDGE

Helpful Tips From The Professionals At Hyde IBS

Smart phones and tablets aren't the only things that go mobile. In this issue of The Cutting Edge, we feature a company that carries Hyde blades in its network of vans to increase productivity and reduce downtime for its customers' job sites and production lines. For do-it-yourselfers, we also introduce a new bench-top system that makes it easy and economical to sharpen your own blades in your own facility.

We'd like your feedback on what you would find helpful in upcoming issues. E-mail us at $\underline{info@hydeblades.com}$

CUSTOMER SPOTLIGHT: CLEAN CUTS AND FAST FIXES: ON THE ROAD WITH HYDE AND PIRTEK'S MOBILE HOSE SHOPS

PIRTEK is ready at a moment's notice to repair or replace faulty hoses.



Mike Metcalf, PIRTEK USA's Training Manager demonstrating hose cutting on board a PIRTEK Mobile Hose Shop.

A hose failure can halt production instantly while crews stand around idly waiting for a technician or a replacement part and could cost companies valuable time and money. Hyde IBS customer PIRTEK franchisees put several hundred vans on the road every day to help minimize equipment downtime. These "hose shops on wheels" are on standby 24 hours a day, seven days a week and are backed by a network of 48 Hose Service & Supply Centers across the United States.



"We provide one hour on-site hydraulic hose replacement. Being able to correctly and cleanly cut and assemble custom-built hose assemblies from the back of one of our service vehicles is critical," says Gwyn O'Kane, Vice President of Franchise Development at PIRTEK. "That's why we use Hyde **Hose Hog Toothed Circular Blades** to ensure reliability and clean, accurate cuts every time."

Hose Hog Toothed Circular Blades are designed to improve effectiveness in cutting wire-reinforced hose and tube materials by introducing more

TRADE SHOW SCHEDULE

Visit us at these upcoming trade shows or conventions:

June 10–13, 2014 United Fresh 2014 Show (Food Processing) Chicago, IL

September 22–24, 2014 A-D ISD NAM National Meeting (General Industrial) Seattle, WA

September 24–27, 2014 NIBA Convention (Belting) Orlando, FL

October 18–20, 2014 IBC National Meeting (General Industrial) Rosemont, IL



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GUARANTEE

blade surface are into the cut, making them more efficient than standard or wavy scallop Hose Hog blades.

Hyde is proud to be associated with PIRTEK, road saviors of manufacturers and companies everywhere!

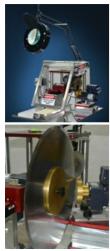
Visit PIRTEK's website at http://www.pirtekusa.com.

For more information on Hose Hog blades: http://www.industrialbladesandknives.com/literature/pdf/hose-hogblades.pdf

LEADING EDGE PRODUCT:

NEW ProEdge SHARPENING SYSTEM ALLOWS COMPANIES TO QUICKLY RE-HONE CIRCULAR **BLADES ONSITE** Saves money and reduces downtime!

Designed for companies that want to consistently deliver high quality yields from their cutting or processing operations, the ProEdge Sharpening System is now available from Hyde. This safe, simple, economical and effective machine allows you to re-hone industrial circular blades at your location.



The ProEdge Sharpening System reduces blade changeover delays and machine downtime caused by waiting for blades to be returned by a third-party sharpener. This new bench-top machine is easy to operate and is designed to hone blades from a minimum of 100mm/3.94" diameter up to a maximum diameter of 400 mm/15.75". This system can handle any standard single or double beveled blade to produce burr-free edges and bevels from 0 to 32 dearees.

Weighing less than 100 pounds, the ProEdge Sharpening System is portable and can be moved to accommodate changing production operations within manufacturing plants.

For more info on the ProEdge Blade Sharpening System, click here

WHETHER YOU SLICE OR DICE. HYDE FOOD PROCESSING BLADES HELP BRING FRUITS AND VEGETABLES TO MARKET

Hyde support for food processors goes beyond great blades.



Processors of fruits and vegetables have been using Hyde blades in their equipment for decades. The unending slicing, bean snipping, potato slicing, mushroom slicing, walnut processing, vegetable chopping and even the harvesting of bananas with our hand knives. Corrosion resistance and cutting edge longevity are just two of the beneficial traits of Hyde Food Processing Blades.



In continuing our commitment to this market sector, Hyde is pleased to announce its support of The United Fresh Produce Association. UFPA is the industry's leading trade association committed to driving the growth and success of produce companies and their partners. The association is a leader in food safety and quality assurance and focuses on innovation

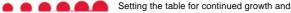
and business growth through increased produce sales.

For more information on Hyde's Food Processing Blades: http://www.industrialbladesandknives.com/markets/food-processing.php

For more information on The United Fresh Produce Association: http://www.unitedfresh.org

HUNGRY FOR INFORMATION? HYDE JOINS FOOD PROCESSING SUPPLIERS ASSOCIATION (FPSA)







Our Solid Steel Offer: Receive a refund if you are not satisfied with our product in the first 60 days!

Request Information



support to the entire food processing industry, Hyde has joined the Food Processing Suppliers Association (FPSA). This trade association for food processing and packaging industry suppliers hosts the largest food processing trade show in the Americas. Its goal is to provide members with networking, marketing and educational opportunities, and to help ensure the future of the industry through charitable contributions and educational scholarships.

Hyde will be participating in FPSA's bi-annual Process Expo, September 15–18, 2015 at McCormick Place in Chicago, IL, and will be displaying its full line of food processing blades.

For more information on the Food Processing Suppliers Association: http://www.fpsa.org

Hyde Industrial Blade Solutions — Solutions You Can Count On!™

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