



NEWS FROM THE CUTTING EDGE

Helpful Tips From The Professionals At Hyde IBS

HYDETM 140 Years

Industrial Blade Solutions

Summertime conjures up visions and visits to nearby beaches, lakes, and streams. In this issue of The Cutting Edge, we spend some time around the water and discuss a new technology that extends the performance of our seafood blades even beyond their current long-life standard. Back on dry ground, we visit with one of our customers who delivers leading-edge manufacturing processes and customer service in their marketplace to become a leader in their own right.

We'd like your feedback on what you would find helpful in upcoming issues of The Cutting Edge. E-mail us at info@hydeblades.com

CUSTOMER SPOTLIGHT: PARTNERSHIP LEADS TO NEW DEVELOPING TECHNOLOGIES FOR MARKEN CUSTOMERS

MARKEN MANUFACTURING

For more than 20 years, Marken Manufacturing has been helping hose assembly fabricators with cutting technology that improves both quality and efficiency. Marken specializes in standard and custom cutting machines designed for the hose, wire, cable and tubing industries. With a full line of accessories ranging from payouts and coilers to production pushers and crimpers, Marken has one of the most complete product offerings available to hose fabricators today.

Marken knows the market and works closely with its customers, which has resulted in their offering the most advanced cutting and assembly technology available. Marken cutting technology provides the highest accuracy in length and quality of cut. New PC controlled operations make their automatic cutting processes fully flexible to produce batches, kits and single pieces with ease. Across their range, Marken equipment helps bring their customers' productivity, quality and process control to the highest level.

Always striving to be at the forefront of hose fabrication technology, Marken has been partnering with Hyde Industrial Blade Solutions to adapt Hyde's patent-pending Meat Miser arcuate technology for hose cut-off operations. Together, we have developed what we believe to be the state-of-the-art blade design for hydraulic hose cut-off—a blade design that offers an easier cut while generating less smoke and less dust.



TRADE SHOW SCHEDULE

Visit us at these upcoming trade shows or conventions:

June 8–10, 2015

United Fresh 2015 Show
(Food Processing)
Chicago, IL

September 17–19, 2015

NIBA Convention
(Belting)
Palm Springs, CA

September 26–28, 2015

IBC National Meeting
(General Industrial)
Rosemont, IL

October 19–21, 2015

A-D ISD NAM National Meeting
(General Industrial)
Grapevine, TX





Our Solid Steel Offer:
Receive a refund if
you are not satisfied
with our product in
the first 60 days!
[Request Information](#)

The new blade design will be featured on Marken's new line of service saws—the M10ECO shop saw and the M10DC mobile van saw. These machines are designed to represent the high quality and reputation of a Marken machine with an affordability that will be attractive to just about any purchaser. You'll be hearing more about these machines and this revolutionary new blade design shortly—stay tuned!

Visit Marken's website at www.markenmfg.com.

For more information on Hyde blades for hose and tube cutting, visit:
<http://www.industrialbladesandknives.com/markets/hose/>

LEADING EDGE PRODUCT: SEAFOOD BLADES DESIGNED TO STAND UP TO THE HARSHEST CONDITIONS FOR LONG LIFE

We've developed a new proprietary process that places a low or "smooth" Ra microfinish on blades providing excellent corrosion resistance to the conditions found in seafood plants and extending the life of our already durable seafood blades. After undergoing 500 hours of a constant salt spray test in accordance with ASTM Standard B117, the blades showed virtually no rusting or corrosion. While most plants clean and sharpen their blades every 2–4 shifts, this test lasted the equivalent of 62.5 shifts or nearly 21 days of constant use without breaking down!

Hyde IBS Seafood Processing Blades are suitable for both fresh and salt water processing and come in different sizes ranging from 3.54" (90 mm) to 11.811" (300 mm) and cover the most commonly used processing machines.



For more information on Hyde Seafood Blades, visit:
<http://www.industrialbladesandknives.com/wp-content/uploads/2014/10/seafood-blades.pdf>

HYDE SUPPORTS FOOD PROCESSING TRADE ORGANIZATIONS

Hyde is pleased to announce our association with two trade organizations serving our customers and distributors in the food processing industry.

Organized in 1914 as a canners' association, the Northwest Food Processors Association (NWFPFA) supports the needs of the Pacific Northwest food processing industry (Idaho, Oregon, and Washington) in a variety of food processing & packaging segments: fruits, vegetables, seafood, dairy, bakeries, specialty, juices and more. NWFPFA's membership base includes national companies with operations or headquarters in the Pacific Northwest, regional companies and locally run family businesses.



Pacific Seafood Processors Association (PSPA) is a nonprofit seafood industry trade association. Its corporate members are major seafood processing companies with operations in Alaska and Washington. PSPA was founded in 1914 to foster a better public understanding of the importance of the seafood industry, and has been in continuous and active existence since that time.

For more information on these fine organizations:
NWFPFA — www.nwfpa.org
PSPA — www.pspafish.net

HYDE IBS OFFERING EXCLUSIVE SPECIALS NOW ON LinkedIn!



Join us on LinkedIn and get the latest news and developments in the industrial blades industry, and share information with your colleagues in the food processing, cloth and textile and leather, hose and tube, tire and rubber, package converting, paper and packaging, abrasives and general industrial marketplaces. You'll also find specials on certain products found nowhere else!

Visit us at Hyde IBS's company page on LinkedIn at:
<https://www.linkedin.com/company/5266567>

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



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