



**SAFE FOOD IS
GOOD BUSINESS**

MEET THE FAM HYMAKS DICER/STRIP-CUTTER THE NEW STANDARD IN FOOD SAFETY IS HERE

Food safety is a major issue affecting regulatory authorities, food processors, retailers, and consumers. The new USDA accepted Hymaks Dicer/Strip-cutter was designed to meet the most stringent requirements for hygiene and sanitation.

Unique and uncompromising sanitary design features:

- Complete separation of the product contact and mechanical zones
- All surfaces in the product contact zones are self-draining
- No exposed bores, threads, or bolts in any product contact zones
- Minimum Ra 32 finish in all product contact zones

Developed specifically for the cheese and meat industries, the new Hymaks is an industrial quality, high-capacity, high-precision food cutting machine.



**Visit our Web site to
see a Hymaks video**



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