

FEDERATION OF DISTRIBUTORS

JARVIS

Newsletter



Issue No. 11, July, 2000



A Visit South of the Border to Jarvis de Mexico



Republic of Mexico

During the first week of April, 2000, Mr. Vincent R. Volpe, President of Jarvis Products, traveled south to visit Jarvis de Mexico S.A. de C.V., our Mexican subsidiary. These are a few pictures taken on that trip.

Jarvis de Mexico S.A. de C.V.

Jarvis de Mexico S. A. de C.V. is located in the city of Guadalajara, in the Mexican state of Jalisco. Its facility includes a warehouse, repair shop and sales office. From this location, Jarvis equipment and spare parts are sold throughout Mexico. Humberto Sandoval, Jarvis Mexico's General Manager, is responsible for the sale and technical support of all Jarvis products sold to Mexican customers. To support service, the company has five service technicians who service the entire country: Nuevo Leon, of Monterrey, services Northern Mexico; Enrique Chapa handles the Guadalajara area; Ernesto Moreno is responsible for Northwestern Mexico; Jamie Sandoval serves South Central Mexico; and Ignacio Luna services Southeastern Mexico. Besides Mexico, Jarvis de Mexico S.A. is starting to look for new business opportunities in Central America, notably in the countries of Panama, Nicaragua and Costa Rica.



Picture of Jarvis de Mexico S.A. de C.V.'s headquarters in Guadalajara, Mexico.



Left to Right: Jose Garcia - Jarvis' distributor in the Mexican state of Chiapas, Cesar Augusto Brindis, owner of Frigorifico Del Sureste SA de C.V, and Humberto Sandoval, Jarvis Mexico's General Manager.

One of the Mexican customers served by Jarvis de Mexico is Frigorifico del Sureste S.A., a leading meat processing company located in the Mexican state of Chiapas. Owned by Mr. Cesar Augusto Brindis, and founded in 1986, Frigorifico del Sureste S.A. uses all Jarvis equipment to achieve a daily 120 kill/processing rate for beef. At the same time, the company uses Jarvis tools to process 200 hogs per hour. During June, 2000, Frigorifico del Sureste S.A. purchased a MG-1E electric brisket and splitting saw, a 30CL-1 beef hock cutter, and a 30CL-3 horn cutter from Jarvis de Mexico.



Left to Right: Ignacio Luna, Jarvis service technician, Augusto Brindis, owner of Frigorifico Del Sureste S.A. de C.V., a leading meat processing company in Chiapas, Mexico, Humberto Sandoval, Jarvis Mexico's General Manager, and Jose Garcia, Jarvis' distributor in the Mexican state of Chiapas.

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To find out more about Jarvis de Mexico S.A. de C.V., please contact Humberto Sandoval at Jarvis de Mexico S.A. de C.V., Pvd. Central No. 18, Cd. Granja, Zapopan, Jalisco, Mexico, C.P. 45010. The telephone number is (+52) 3 627-2725, and the fax number is (+52) 3 627-2419.

Jarvis de Mexico S.A. de C.V.'s office staff (left to right): Nazareth Vizcaino, Receptionist, Gilberto Ocampo, Controller, Kenya Estrada, Executive Secretary, and Humberto Sandoval, General Manager.

Literature Available for our Newest Products

As a reminder, sales catalog sheets are available for our five latest products: JCK-1 Automatic Hog Splitter, LLP-1 Leaf Lard Puller, HS-1/HS-2 Steam Vacuum Hock Cleaning System, NBS-1 Neck Bone Saw, and the SBR-1 Beef Brisket Saw Blade Reconditioner. To receive any of these new catalog sheets, please contact Vincent R. Volpe at 860-347-7271, or fax: 860-347-9905.



Model JCK-1 Automatic Hog Splitter

- Latest technology in automatic hog splitting
- Five axis computerized mechanism; splits up to 650 hogs per hour - regardless of size or weight
- Movement of splitting station will adjust to any variances in chain speed during production
- Rugged stainless steel construction

Model LLP-1 Hog Leaf Lard Puller

- Eliminates the Stress of Hand Pulling
- Removes leaf lard in one motion
- Hydraulic powered - capacity to handle 500 pulls per hour
- Easy to clean and maintain



HS-1 Front Legs

HS-2 Rear Hocks



Model HS-1/HS-2 Steam Vacuum Hock Cleaning System

- Designed specifically to remove contaminants from front legs and rear hocks
- Reduces bacteria amounts found on carcasses
- Increases yields - less trimming required
- All stainless steel construction

Model NBS-1 Table Neck Bone Saw

- More efficient and quicker way to separate meat from neck bone
- Simplifies meat removal from neck bone
- Capacity to make four loin cuts per minute - hydraulically operated
- Rugged stainless steel construction
- Easy to operate anti-tie down operator panel



Model SBR-1 Beef Brisket Saw Blade Reconditioner

- Perfectly sharpens blades from 9.5 inches (241 mm) to 24 inches (610 mm) in length
- Reduces operator fatigue and equipment wear
- Grinds chipped or broken teeth as new
- Rugged construction
- Easy to learn and operate - minimal training required