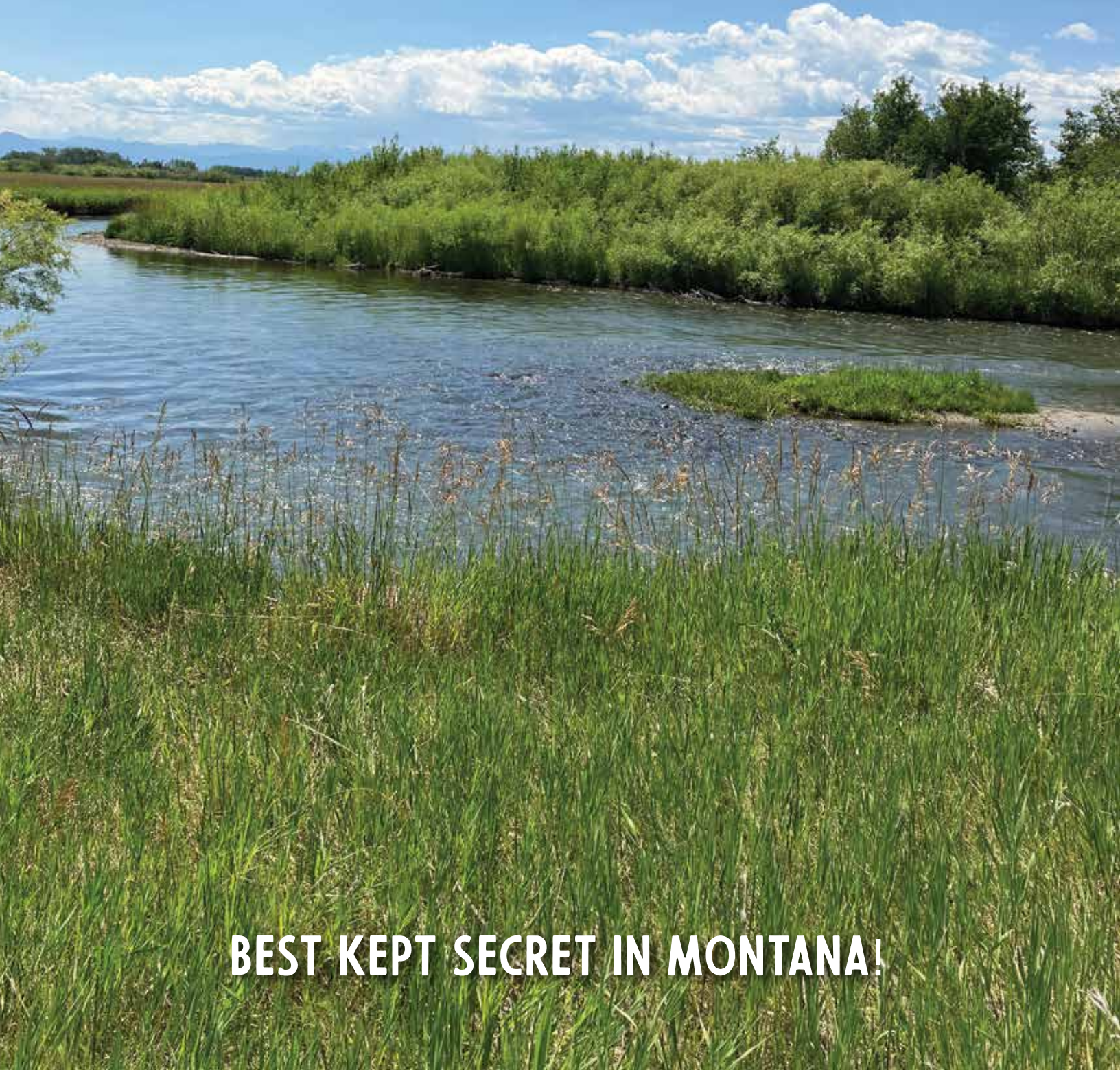


2025 CATALOG



Sausage Equipment & Supply



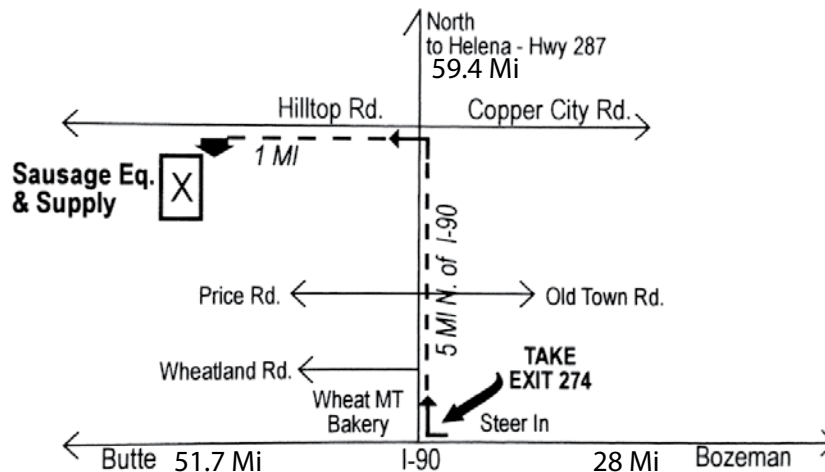
BEST KEPT SECRET IN MONTANA!



WE ARE HERE TO SERVE YOU IN THREE WAYS:

- **Come and See Us:**

Stop and shop at the store
93 Hilltop Road
Three Forks, MT 59752



- **To view online catalog visit: sausageequipmentsupply.com**

- **Visit us on Facebook & Instagram**

- **Order by calling or by mail:**

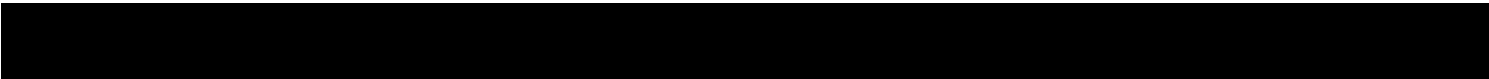
406-285-3420
Sausage Equipment & Supply
PO Box 1030
Three Forks, MT 59752

- **Hours:**

September (after Labor Day) - April 30th
10 - 6 pm Monday - Friday (Closed Wednesday, Sunday & Holidays)
9 - 5 pm Saturday
May 1st thru Labor Day - Monday, Tuesday, Thursday, Friday 10-5pm
Closed Wednesday and Sunday

COVER PHOTOS BY BETSY MANCUSO

CALL 406-285-3420 TO ORDER • VISIT OUR WEBSITE: sausageequipmentsupply.com



If you are new to sausage making, fresh sausage is a great way to start. Just grind, mix in seasonings, and stuff in casings or package bulk. Consume immediately or freeze product. Each package seasons 20-25 lb. of meat. Instruction handout is available on request.



Andouille

A cajun style sausage that is great with red beans and rice, delicious grilled or used as a pizza topping.

Ingredients: Salt, spices, ground mustard, red and black pepper, dehydrated onion and garlic, corn syrup solids, sugar and parsley. *+
#1005 - Seasons 25 lb. of meat.

Bratwurst **

A delicious sausage with a hint of nutmeg. Try replacing the water with 1 cup buttermilk for unique flavor.

Ingredients: Salt, sugar, celery seed, nutmeg and spices.*+
#1011 - Seasons 20-25 lb of meat.
#1013 - Seasons up to 100 lb. of meat.

Chorizo **

Our mix with the most heat and a great Mexican flavor. Try adding 1/2 cup of vinegar to 25 lbs. meat for a more traditional flavor.

Ingredients: Salt, sugar, paprika, garlic, fennel and spices.*+
#1017 - Seasons 20-25 lb. of meat.
#1019 - Seasons up to 100 lb. of meat.

German **

Traditional German sausage with a hint of sage. Great grilled for your next BBQ party!

Ingredients: Salt, sugar, garlic and spices.*+
#1023 - Seasons 20-25 lb. of meat.
#1025 - Seasons up to 100 lb. of meat.

Sweet Italian **

A favorite for any Italian dish. Try stuffing in a casing for a grilled or pan fried sausage.

Ingredients: Salt, sugar, spices, fennel seed, garlic powder and spices.*+
#1029 - Seasons 20-25 lb. of meat.
#1031 - Seasons up to 100 lb. of meat.

Hot Italian **

Italian sausage with an added kick of heat.

Ingredients: Salt, sugar, cayenne pepper, fennel seed, garlic powder and spices.*+
#1035 - Seasons 20-25 lb. of meat.
#1037 - Seasons up to 100 lb. of meat.

Kielbasa **

Our family's favorite! Great with potatoes, onions and mustard. Mild but not plain or boring.

Ingredients: Salt, sugar, garlic powder and spices.*+
#1041 - Seasons 20-25 lb. of meat.
#1043 - Seasons up to 100 lb. of meat.

Habanero/Mango Brat

This nice blend of sweet plus heat. Add fresh chopped mango for more of the mango flavored kick!

Ingredients: Salt, honey powder (cane sugar, honey), habanero pepper, natural mango flavor, nitric acid, natural spice extracts.*+
#1045 - Seasons 25 lb. of meat.

Mild Breakfast **

Our great breakfast sausage made for those who do not care for sage or heat.

Ingredients: Salt, sugar, paprika and spices.*+
#1047 - Seasons 20-25 lb. of meat.
#1049 - Seasons up to 100 lb. of meat.

Mountain Red Breakfast **

Award winning breakfast sausage with a mild sage and a little cayenne for heat. Don't be afraid to add in more of either ingredient to taste.

Ingredients: Salt, sugar, paprika, cayenne pepper, sage and spices.*+
#1053 - Seasons 20-25 lb. of meat.
#1055 - Seasons up to 100 lb. of meat.

Polish **

Try adding high temperature cheese and jalapeños for a "out of the ball park" sausage.

Ingredients: Salt, sugar, garlic, celery seed and spices.*+
#1059 - Seasons 20-25 lb. of meat.
#1061 - Seasons up to 100 lb. of meat.

Potato **

A hearty Swedish sausage, for any time of the day.

This recipe uses either fresh or frozen potatoes and can be stuffed or simply bulked. Freeze product as quickly as possible to prevent potatoes from browning.

Ingredients: Salt, sugar, onion powder and spices.*+
#1065 - Seasons 20-25 lb. of meat.

Southern Breakfast

Great flavor with a medium sage and heat to it.

Ingredients: Salt, spices, red pepper, dextrose, monosodium glutamate, spice extractives and citric acid (0.031%), BHT (0.031%). *
#1071 - Seasons 25 lb. of meat.

** SES Mix
 * No Gluten
 + No MSG

SMOKED MIXES

Most of these mixes are unique to Sausage Equipment and Supply and cannot be found anywhere else and are denoted by **. They are made with fresh spices and ingredients. These mixes are gluten, dairy and soy free. They also contain no MSG or preservatives and can be used with game, beef or pork. Each package is complete with 1 oz. packet of cure for 20-25 lb. of meat. *If you are new to sausage making please ask for a handout to help you make a great tasting product and smoking guidelines that can be used with any smoker.*

Andouille

A Cajun-style flavor perfect in gumbo, used with red beans and rice, in a casserole, or grilled on its own.

Ingredients: Salt, spices, ground mustard, red pepper, dehydrated onion and garlic, corn syrup solids, sugar, parsley and sodium erythorbate. **+

#1106 Seasons 25 lb. of meat.

Bologna **

Great old fashioned mix for the lunch meat we all love. Try stuffing it in a larger diameter casing for a slice that covers the whole piece of bread.

Ingredients: Salt, corn syrup solids, celery seed, garlic, spices and sodium erythorbate. **+

#1110 Seasons 20-25 lb. of meat.

#1112 Seasons up to 100 lb. of meat.

Bratwurst **

A lighter flavor German sausage with a hint of nutmeg. Excellent cooked in beer. Try adding buttermilk to enhance flavor!

Ingredients: Salt, corn syrup solids, celery seed, spices and sodium erythorbate. **+

#1114 Seasons 20-25 lb. of meat.

#1116 Seasons up to 110 lb. of meat.

Hot Brat **

A bratwurst seasoning with heat already programmed in. You can add beer for a hot beer brat.

Ingredients: Salt, spices, mustard, sugar, sodium erythorbate, garlic powder, spice extractive, and tetrasodium pyrophosphate (prevents caking). **+

#1118 Seasons 25 lb. of meat.

Gil's Brat **

A unique flavor of bratwurst from the highline of Montana, blending using of mixture of our distinct flavors from the shelves of SES.

Ingredients: Salt, corn syrup solids, sage, garlic powder, ground celery seed, sage, sodium erythorbate and spices. **+

#1132 Seasons 20 lb. of meat.

#1134 Seasons up to 100 lb. of meat.

Cajun

For the spicy lover's taste buds, really makes a wonderful spicy meat stick. Could be used in jerky as well!

Ingredients: Salt, spices, paprika, garlic, onion, cayenne pepper, silicon dioxide (prevents caking) and sunflower oil. **+

#1120 Seasons 20-25 lb. of meat.

#1122 Seasons up to 100 lb. of meat.

German **

This traditional German bratwurst with sage flavor has become a favorite. Also good cooked in beer!

Ingredients: Salt, corn syrup solids, sage, garlic, spices and sodium erythorbate. **+

#1124 Seasons 20-25 lb. of meat.

#1126 Seasons up to 100 lb. of meat.

Hot Dog **

The hot dog flavor kids and adults love!

Ingredients: Salt, corn syrup solids, celery seed, garlic, paprika, spices and sodium erythorbate. **+

#1128 Seasons 20-25 lb. of meat.

#1130 Seasons up to 100 lb. of meat.

Jalapeno

This snack stick seasoning has ore of the jalapeno flavor that the heat of jalapeno. Makes a good mild to medium snack stick with a great flavor.

Ingredients: Salt, corn syrup solids, dextrose, spices, celery seed, garlic, sodium nitrate (in a separate bag) **+

#1122 Seasons 20-25 lb. of meat.

Copper City Jerky **

A sweet savory Jerky, not too hot, not too sweet but just right.

Ingredients: Soy sauce powder (maltodextrin, salt, wheat, soybeans), cane sugar, corn syrup solids, salt, hydrolyzed corn protein, salt, carmel color, sunflower oil), onion, garlic, hickory smoke power, dextrose, silicone dioxide (to prevent caking), potassium sorbate, sodium erythorbate (.05%), sunflower oil, disodium inosinate. Contains gluten. +

#1140 Seasons 20-25 lb. of meat.

#1142 Seasons up to 100 lb. of meat.

Jerky **

Classic pepper and garlic mix that will have you wanting more. Use for whole muscle as well as ground and pressed meat.

Try this for a snack stick also.

Ingredients: Salt, corn syrup solids, spices, garlic, potassium sorbate and sodium erythorbate. **+

#1136 Seasons 20-25 lb. of meat.

#1138 Seasons up to 100 lb. of meat.

Kielbasa **

A type of polish sausage which happens to be our family favorite. Generally much better if made with a higher fat content which brings out the spice flavor.

Ingredients: Salt, corn syrup solids, spices, garlic and sodium erythorbate. **+

#1146 Seasons 20-25 lb. of meat.

#1148 Seasons up to 100 lb. of meat.

** SES Mix

* No Gluten

+ No MSG

Pepperoni **

A traditional pepperoni flavor that is great on pizza, super as a snack stick, and also makes a unique jerky.

Ingredients: Salt, corn syrup solids, paprika, garlic, fennel seed, spices and sodium erythorbate. **

#1150 Seasons 20-25 lb. of meat.

#1152 Seasons up to 100 lb. of meat.

Pepperstick **

Robust black pepper flavor along with red pepper gives this meat stick seasoning its name. Great with wild game or beef. Also doubles as a jerky seasoning.

Ingredients: Salt, corn syrup solids, crushed red peppers, spices and sodium erythorbate. **

#1154 Seasons 20-25 lb. of meat.

#1156 Seasons up to 100 lb. of meat.

Polish **

Perfect by itself or add diced jalapeno and cheddar cheese to spice it up. Polish seasoning varies from bratwurst or german seasoning as it tends to have more garlic added.

Ingredients: Salt, corn syrup solids, garlic, celery seed, spices and sodium erythorbate. **

#1158 Seasons 20-25 lb. of meat.

#1160 Seasons up to 100 lb. of meat.

Salami **

One of our best sellers, definitely a great slicer for sandwiches. Whole peppercorns give it that pepper bite salami is known for. Use 1 1/2" fibrous casing for meat and cheese trays.

Ingredients: Salt, corn syrup solids, mustard seed, garlic, peppercorns, spices and sodium erythorbate. **

#1162 Seasons 20-25 lb. of meat.

#1164 Seasons up to 100 lb. of meat.

Smokies **

This versatile mix has a unique hickory flavor and can be used for mini smoked cocktail sausages, snack sticks, or even in as a summer sausage.

Ingredients: Salt, corn syrup solids, hickory powder, garlic and onion powder, spices and sodium erythorbate. **

#1178 Seasons 20-25 lb. of meat.

#1180 Seasons up to 100 lb. of meat.

Summer **

This is our blue ribbon winner with a light savory flavor. A hit on the meat and cheese platter. Works well as a hunter stick.

Ingredients: Salt, corn syrup solids, spices, mustard seed, garlic and sodium erythorbate. **

#1184 Seasons 20-25 lb. of meat.

#1186 Seasons up to 100 lb. of meat.

Hilltop Summer **

A mild, yet good flavor with what would be considered a very traditional summer sausage taste. A staple choice for making summer sausage that will be liked by just about everyone.

Ingredients: Salt, corn syrup solids, spices, sodium erythorbate. **

#1188 Seasons 20-25 lb. of meat.

#1190 Seasons up to 100 lb. of meat.

Sweet Chipotle

Sweet flavor with an added spicy kick. Fantastic flavor profile, excellent for jerky, also used for meat sticks.

Tip: Add 1/4 cup of brown sugar for an even sweeter taste.

Ingredients: Salt, brown sugar fructose, spices (including red pepper, chipotle), trehalose, dehydrated bell pepper, garlic powder, grill flavor powder (from partially hydrogenated soybean/ cottonseed oil, modified food starch, corn syrup solids, smoke flavor, natural mesquite smoke flavor (contains maltodextrin), citric acid (.087%) . **

#1192 Seasons 20-25 lb. of meat.

Teriyaki

This mix is an all-around favorite and is great for making jerky or snack sticks. This is our only mix that contains soy and wheat.

Ingredients: Soy sauce (wheat soybeans, salt), maltodextrin, sugar, corn syrup solids, salt, caramel color, partially hydrogenated soybean oil, dextrose sodium erythorbate, sunflower oil, disodium inosinate. Contains Soy and Wheat

#1194 Seasons 20-25 lb. of meat.

Thuringer **

German originated sausage with a hearty flavor that is great for grilling, put it in a larger diameter casing for sandwich slicing, also great as a hot dog with high-temperature cheddar cheese mixed in.

Ingredients: Salt, corn syrup solids, celery seed, paprika, mustard seed, spice and sodium erythorbate. **

#1196 Seasons 20-25 lb. of meat.

#1198 Seasons up to 100 lb. of meat.

Cooking Instructions

Fresh Sausage

1. Pan Fry – Cover bottom of pan with 1/16" (2mm) of water. Steam fry and then brown. Approximate cooking time: 20-25 min.
2. Baking – Place in drain tray and bake in slow oven at 300°-330° F (150°-165° C) until brown. Bake approximately 30-40 min.
3. Deep Fry – Set deep fat fryer thermostat at 345°-355° F (175°-180° C). Links should be cooked and browned to internal temperature of 160° F. Thawed links take 2.5 – 3 min. and frozen links 5-7.5 min. Frozen precooked links are ready in minutes.
4. Grilling – Set grill at 300°-320° F (150°-160° C). Grill for 10-12 min. until links are browned and fully cooked to an internal temperature of 160° F. Frozen precooked links are ready in 3-5 minutes.

Processed

1. Simmering – Bring water to a boil, drop in sausage, cover and remove from heat. Allow sausage to heat for 5-8 minutes.
2. Grilling – Place on grill over moderate heat and turn frequently to avoid charring. However, some charring and splitting is expected and desired by consumers.

** SES Mix

* No Gluten

+ No MSG

ADDITIVES

We will package all of our additives in larger quantities to fit your needs.

Corn Syrup Solids #1405

Helps hold the cured color of semi-dry and dry-cured sausages longer. Corn syrup solids help bind the meat together, adds flavor and helps support the fermentation process. Amount of corn syrup required varies by recipe.
1 lb. package approx. 2 cups.

Cure No. 1

Compares to other pink "basic" cures. Great for all types of cured meat products. Use 1 oz for 25 lb of meat or approximately 1 teaspoon per 5 lb of meat. It is pink in color and contains salt, sodium nitrite 6.25%, FD & C Red #3. It is typically used with seasoning blends in sausage, jerky, hams, and other meat products. Some other names used for this product are Prague Powder #1, Insta-Cure #1, Speed Cure, or Pink Cure.

#1423-4 4 oz. cures 100 lb. sausage

#1423-1 1 lb. cures 400 lb. sausage

Cure No. 2

A cure specifically formulated to be used for making dry cured products such as pepperoni, hard salami, genoa salami, prosciuttini hams, dried farmers sausage, capicola and more. These are products that do not require cooking, smoking, or refrigeration. Insta Cure No. 2 can be compared to the time release capsules used for colds--the sodium nitrate breaks down to sodium nitrite and then to nitric oxide to cure the meat over an extended period of time. Some meats require curing for up to 6 months. InstaCure #2 contains salt, sodium nitrite (6.25%) and sodium nitrate (1%).

#1425-4 4 oz.

#1425-1 1 lb.

Dextrose #1411

A sweetener used in processing semi-dry and dry-cured sausages. Dextrose forces itself into the cells of meat, helping in fermentation.
1 lb. package approx. 2 cups.

Encapsulated Citric Acid

Adds the tang to sausage.

Use 12 oz. to 100 lb. of meat.

Do NOT regrind, over mix, or hold meat product overnight.

Immediately cook or smoke after stuffing.

#1417-4 4 oz.

#1417-12 12 oz.

Fermento

Used in semi-dry cured products. A dairy based, controlled fermentation product in powdered form. Helps make a quality semi-dry cured sausage with the traditional tangy flavors. Eliminates the long curing time for fermentation. Stuff and smoke your sausage right away. 1 lb. Package approx. 2 Cups. Use 1oz. per 2 lb. of meat. Do not exceed 6 lb of Fermento per 100 lb. of meat. .

#1419-8 8 oz.

#1419-1 1 lb.

Milk (Powdered) #1435

A special milk that has the consistency of corn starch, a very fine powder. For use with fine quality sausage and lunch meats. Non-fat dry milk was used by old time sausage makers before Soy Protein Concentrates were available. Helps cut shrinkage and improves moisture retention.

1 lb. 8 oz. will process 50 lb.

1 lb. package approx. 2 cups.

Morton Tenderquick #1447

A fast cure product for use on meats, game, poultry, salmon and other fish. Can be used as a dry cure or a pickling cure. Do not use with Cure #1. This product contains salt, sugar, sodium nitrite and sodium nitrate.

MSG

Flavor booster. Use 2 to 5 oz. to 100 lb. of product.

#1453-8 8 oz.

#1453-1 1 lb.

Hickory Liquid Smoke

Liquid smoke is a natural product. Easy, quick and convenient! Simply mix the ingredients from our mixes with cold water and add the liquid smoke then cook it in your oven as usual. Use sparingly-- 3/4 to 2 oz. per 100 lb. of sausage. For brine, use 1/2 to 3/4 oz. per 1 gallon brine.

#1459 8 oz.

Hickory Smoke Powder

Adds nice smoke flavor to product.

Use 4 oz. for 100 lb. of product.

#1461-2 2 oz.

#1461-4 4 oz.

#1461-8 8 oz.

Soy Protein Concentrate #1487

Used in both smoked and cooked sausages to bind the fat with meat, creating a smoother consistency. This additive cuts shrinkage in the smokehouse by improving moisture retention.

1 lb. package approx. 2 cups.

Trehalose #1489

Trehalose improves the flavor of meat by taking the "wild" out of game, the "fishy" out of fish and the "fowl" out of turkey. It helps eliminate freezer flavor. When making sausage, trehalose helps retain water and reduce shrinkage while preserving the texture of food and protecting it from drying out.

Use 6 oz. for 25 lb. of meat.

High Temp Cheese

This cheese is made specifically to withstand high smoking and cooking temperatures without melting: keeping its original cubed shape after stuffing, smoking and cooking. Already diced and neatly packaged for easy use. Suggested use is 1 lb. cheese for every 10 lb. of meat. Refrigerate or freeze for storage.

Minimum shelf life when refrigerated - 60 days

Maximum shelf life when frozen - 12-18 months

#1490 1 lb. Blue Cheese

#1491 1 lb. Cheddar

#1491-15 15 lb. Cheddar

#1493 1 lb. Ghost Pepper

#1493-5 5 lb. Ghost Pepper

#1495 1 lb. Mozzarella

#1495-15 15 lb. Mozzarella

#1497 1 lb. Pepper Jack

#1497-15 15 lb. Pepper Jack

#1499 1 lb. Swiss

#1499-15 15 lb. Swiss

Spice Blends

BBQ Spice

Great used as a dry rub on chicken, beef or pork, let stand 15 minutes and then bake or grill. Also makes a wonderful BBQ sauce.

Directions are on package.

Ingredients: Salt, sugar, paprika, spices, chili pepper, onion, molasses powder, garlic and less than 2% silicon dioxide added to prevent caking.

#1291-4 4 oz. BBQ

#1291-8 8 oz. BBQ

Prime Rib & Steak Rub

Apply generously to your favorite beef, pork, fish, poultry, soups, stews, french fries, burgers and baked potatoes.

Ingredients: Salt, paprika, onion, garlic, black pepper, parsley, dextrose and spices.

#1297-4 4 oz. PR

#1297-8 8 oz. PR

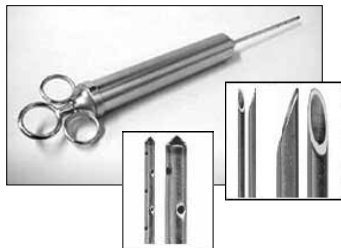
Tri Tip Rub

Your meat will never taste better with this Santa Maria style seasoning. Apply a coating to all sides of your favorite meat and cook. For best results apply only once during preparation.

Ingredients: Salt, dehydrated onion and garlic, black pepper, paprika, spices and dextrose.

#1299-4 4 oz. TT

#1299-8 8 oz. TT



4 oz. Injector with 2 Needles #5140

Commercial Grade. Heavy duty, 4 oz., injector has detachable 6" needle with 12 holes and a slant cut needle. Use it to pump pickling cure into meat or marinade into roasts or steaks. Great for injecting turkeys for frying. Built to last, you'll never buy another injector.

Brine and Cures

Corned Beef Cure #1225

Our mix with pickling spice included makes a wonderful product. Makes 1 gallon cure, directions on the package.

Ingredients: Salt, sugar, baking soda, sodium nitrite, pickling spice.

Ham or Bacon Brine

Add maple, brown sugar or any other flavor to this cure to make your own unique ham and bacon. Packaged in two sizes for your convenience.

Ingredients: Salt, sugar, baking soda, sodium nitrite, sodium erythorbate.

#1255 1.90 lb Use with 1.25 gallon of water

#1257 3.80 lb Use with 2.50 gallon of water

#1259 7.60 lb Use with 5 gallon of water

Detailed Directions on the package for ham.

Ask for bacon directions.

Imitation Bacon Cure #1263

Use ground beef, venison or pork and make a product that looks and tastes like bacon. Cook and then slice like bacon.

No MSG. Makes 10 lb. bacon.

Directions on package.

Ingredients: Salt, hydrolyzed protein from milk and gelatin, sodium phosphate, brown sugar, natural hickory smoke flavor, dextrose, spice extracts, sodium erythorbate.

Turkey Brine #1275

This 1.90 lb package is used with 3.5 gallons of water to make an excellent brine for any fowl.

Directions on the package.

Ingredients: Salt, sugar, sodium nitrite, molasses powder and spices.

Individual Bulk Spices

Quality, fresh, bacteria-free spices. Offered in a variety of sizes to prevent spices aging before they are used.

Please specify 2 oz., 4 oz., 8 oz. or 1 lb. when ordering. *Larger quantities are available upon request.*

ITEM #	SPICE
#1605	Allspice
#1611	Anise Seed
#1617	Caraway
#1623	Cayenne, 60 HU
#1629	Celery Seed, Ground
#1631	Cinnamon Saigon 5% oil
#1635	Cloves, Ground
#1647	Fennel Ground
#1649	Fennel Whole
#1653	Garlic Granules
#1659	Garlic Powder

ITEM #	SPICE
#1665	Ginger, Ground
#1671	Habanero Powder
#1677	Jalapeno Peppers
#1683	Jalapeno Powder
#1697	Marjoram Ground
#1712	Mustard Seed
#1718	Mustard, Ground
#1724	Nutmeg, Ground
#1730	Onion Powder
#1736	Paprika

ITEM #	SPICE
#1746	Pepper Fine
#1748	Pepper, Table Grind
#1754	Pepper, ½ Cracked
#1766	Pepper, Whole
#1760	Pepper, White
#1742	Pickling Spice
#1772	Red Pepper, Crushed
#1774	Sage, Ground
#1778	Thyme, Ground

Collagen Sausage Casings Troubleshooting

Problem	Possible Causes	Solutions
Product falling in smokehouse	1. High humidity in first cycle, casing not dried enough. 2. Over stuffing	Collagen sausage casings must be dried in the first cycle to toughen the casings before finish cooking. Measure stuffed sausage casing diameter and make sure stuffed diameter matches the recommendation for casing. Always check sausage casing diameter and length against target weight.
Casings dry & breaking	1. Dehydrated casings	Collagen sausage casings needs to be stored in a cool place. If sausage casings get dry, open caddy and store in the coolers overnight. This will add moisture back into the casing.
Finished product wrinkling	1. Product too dry 2. Improper cooling 3. Under stuffing	High humidity of at least 50% should be used in cook cycle. Upon reaching required internal temperature, product should be showered, then removed to room temperature for 30 to 40 minutes, then cooled. Product should be stuffed to recommended sausage casing diameter.

Fibrous Sausage Casings Troubleshooting

Problem	Possible Causes	Solutions
Sausage casing splitting	1. Over stuffing 2. Too dry during entire cook cycle 3. Insufficient soaking 4. Burrs or nicks 5. Poor quality meat	Measure stuffed sausage casing diameter and make sure stuffed diameter matches the recommendation for casing. Sausage casing should be dried until sweat is out - then smoke. If smoked, finish in higher humidity of at least 50%. Soak sausage in casings in 90° - 100° water for 20 - 30 minutes. Make sure water gets inside casing. Burrs or nicks can be on the stuffing horn, clipper, stuffing table or racks in smokehouse. High bacteria meat will gas (air in emulsion) and explode the sausage casing during processing.
Sausage casings wrinkling	1. Under stuffing 2. Not cooling correctly	Measure stuffed sausage casing diameter and make sure stuffed diameter matches the recommendation for casing. Probably cooling too fast. Shower, then hold at room temperature 30 to 60 minutes before placing in cooler.
Sausage casings separating from meat	1. Sausage casings not being soaked properly 2. Very high humidity through first cycle 3. Under stuffing casing	Soak in 80° to 90° water for 20 to 30 minutes. Make sure water gets inside of casing. Very high humidity and not drying in first cycle can cause early casing release. Stuff sausage casing to recommended stuffing diameter.

Natural Casings - Edible

Natural Sausage Casings are made from edible material and are a popular choice when making brawtwursts, breakfast sausage and more. Our high quality natural casings are packed in a salt brine solution to provide a very long shelf life when stored properly. Remember to soak the Natural Casings before stuffing. This removes the salt and helps the casings go on the stuffing horn more easily. Natural Sausage Casings have a distinct bite and mouth feel while giving sausage the traditional curved appearance that so many people love. Refrigerated casings can be stored up to two years. If you do not use all your casings just leave in salt brine and store refrigerated until the next time you make sausage.

How to use Tubed Casings

Tubed casings are a quick and convenient method of putting natural casings on a stuffing tube. After preparing casing for stuffing, take the sleeve and slide hole end first over the stuffing tube. The hole end must be next to the stuffer or grinder. Once sleeve and casing are on stuffing tube put your finger into the finger hole and hold onto the casing with your other hand. Pull plastic sleeve towards the machine, sleeve will pull apart and casing will remain on the stuffing tube. Sleeve is then discarded and stuffing can commence.



Stuffing a smaller amount of sausage?

Then this homepack is just right for you.

Casings are tubed for easy use, will stuff approximately 25-30 lb. of sausage.

#2022-HP 22-24mm Sheep Approx. 3/4" Dia. Holds approx. 15-20 lb.

#2032-HP 32-35mm Hog Approx. 1 1/4" Dia.



Sheep Casings

Used for making small diameter sausage and often used for breakfast sausage links, hot dogs, frankfurters, or even large diameter snack sticks. Sheep casings are strong, but tender for eating.

#2022-Ring 22-24mm Approx. 3/4" Dia. Holds approx. 45 lb.

#2022-Tubed 22-24mm Approx. 3/4" Dia. Holds approx. 40 lb.

#2024-Tubed 24-26mm Approx. 7/8" Dia. Holds approx. 50 lb.

#2026-Tubed 26-28mm Approx. 1" Dia. Holds approx. 55 lb.

Sheep Casing Preparation

1. Rinse salt from casings with fresh water.
2. Put casings into lukewarm water.
3. Soak 1-2 hours in 100°F (37.77° C) water. Never over 105° (40.5°C).
4. Run water through the casing before putting them on the stuffing horn.
5. Ready to stuff.



Hog Casings

Mostly used for Bratwurst, Kielbasa, Polish, Italian, German and most sausage links.

#2030-Ring 29-30mm Approx. 1" Dia. Holds approx. 120 lb. of meat.

#2030-Tubed 29-30mm Approx. 1" Dia. Holds approx. 115 lb. of meat.

#2032-Ring 32-35mm Approx. 1 1/4" Dia. Holds approx. 125 lb. of meat.

#2032-Tubed 32-35mm Approx. 1 1/4" Dia. Holds approx. 120 lb. of meat.

#2035-Ring 35-38mm Approx. 1 1/2" Dia. Holds approx. 130 lb. of meat.

Hog Casing Preparation

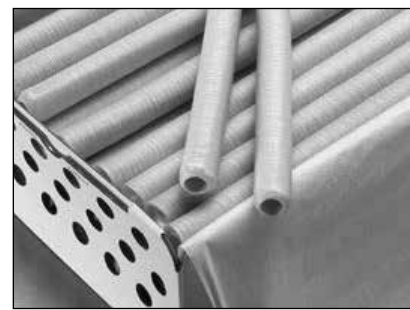
1. Rinse salt from casings with fresh water.
2. Put casings in lukewarm water for 2-4 hours.
3. For best results rinse in cold water 2-3 times, put in cold water and refrigerate overnight.
Massage casings and separate strands to prevent dry spots.
4. At the stuffing table, place casings into fresh warm water.
5. Run water through the casing as you are putting them on the stuffing horn.



COLLAGEN CASINGS

Collagen Casings - Edible

Collagen casings are an easy way to stuff sausage. They are used dry and are ready for immediate use. Refrigerate to keep from drying out. Do not get casings wet. Directions on package.



Fresh Collagen Casings

21mm (3/4") Collagen Casings

Small diameter Breakfast Sausage or Snack Stick sized casings.

#2121-3F 3 pack Fresh Stuffs 36 lb.

#2121-CF Caddy Stuffs 588 lb.

30mm (1-1/4") Collagen Casings

Known for making smoked sausages like Bratwurst, Italian, Polish and Ball Park Hot Dog.

#2130-1F 1 pack Fresh Stuffs 22 lb.

#2130-CF Caddy Stuffs 570 lb.

Which to use – Fresh or Smoked Casings?

~~~~~  
This is a very simple question to answer but an important one to know the difference when purchasing casings.

Fresh casings are used in product that will not be cured or smoked.

If you use a fresh casing in the oven or smoker it can break and your sausage can fall apart. Smoked casings made stronger to go through the curing or smoking process.

### Collagen Casings

#### Edible Collagen Casings

##### Stuffing

Use linking equipment designed for maximum production.

Casings do not require any preparation for use with any type of stuffing equipment.

When stuffing, do not overfill or casing will be prone to breakage.

Tight size control will allow you to achieve desired weights without over stuffing.

Casings must be stuffed in the direction indicated on the package.

##### Storage

Casings should be stored in a dry area at 40°- 60° F (5°- 15° C) away from direct heat.

Boxes should not be opened until ready to use.

Any unused casings should be closed tightly in a plastic bag to prevent drying out.

### Smoked Collagen Casings

#### 19mm (5/8") Collagen Casings

Used for dried sausage sticks or small diameter sausage. These are mahogany in color.

#2119-3 3 pack Stuffs 27 lb.

#2119-CS Caddy Stuffs 345 lb.

#### 21mm (3/4") Collagen Casings

Small diameter Breakfast Sausage or Snack Stick sized casings.

#2121-3S 3 pack Smoked Stuffs 34 lb.

#2121-3M 3 pack Mahogany Stuffs 36 lb.

#2121-CS Caddy Stuffs 570 lb.

#2121-CM Mahogany Caddy Stuffs 531 lb.

#### 23mm (7/8") Collagen Casings

Popular for making Breakfast Sausage or Snack Sticks.

#2123-3S 2 pack Stuffs 25 lb.

#### 26mm (1") Collagen Casings

Great for making sausages like Chorizo, Bratwurst and Wieners; excellent grilling size diameter.

#2126 2 pack Stuffs 32 lb.

#### 30mm (1-1/4") Collagen Casings

Known for making smoked sausages like Bratwurst, Italian, Polish and Ball Park Hot Dog.

#2130 1-1/2 pack Smoked Stuffs 21 lb.

#### 32mm (1-1/2") Collagen Casings

Best used when desiring a larger diameter sausage.

#2132 1 pack Smoked Stuffs 23 lb.

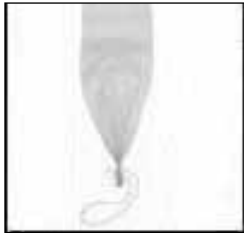
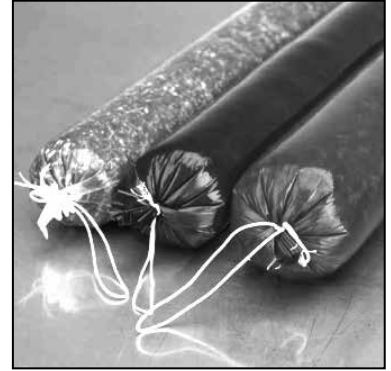




## Fibrous Casings - Non-Edible & PreStuck

All casings are prestuck and pretied with string on one end. Fibrous casings can be stored in a cool, dry place. When smoking the casings can be pricked – same as natural casings to eliminate air or fat pockets.

Package sizes of fibrous casings come in two sizes to accommodate your needs. The small packages have enough casings to make 25 lb. of sausage. Fibrous casings are also available in a 20 pack for larger quantities.



| Size (inches) | Color | Lb. Stuffs  | Item #   | Quantity | Item #   | Quantity |
|---------------|-------|-------------|----------|----------|----------|----------|
| 1 1/2 x 24    | Clear | 1 1/2-1 3/4 | #2207-16 | 16 pk    | #2207-20 | 20 pk    |
| 2 x 12        | Clear | 1           | #2211-25 | 25 pk    |          |          |
| 2 x 22        | Clear | 2           | #2213-13 | 13 pk    | #2213-20 | 20 pk    |
| 2 1/2 x 15    | Clear | 1 1/2-1 3/4 | #2219-16 | 16 pk    | #2219-20 | 20 pk    |
| 2 1/2 x 20    | Clear | 3           | #2221-9  | 9 pk     | #2221-20 | 20 pk    |
| 2 1/2 x 24    | Clear | 4           | #2223-7  | 7 pk     | #2223-20 | 20 pk    |
| 4 x 24        | Clear | 5           | #2243-6  | 6 pk     |          |          |
| 6 1/2 x 24    | Clear | 8           | #2263-4  | 4 pk     |          |          |



### Collagen Rounds - Non-Edible

Use rounds to make ring bologna or any other ring sausage. Soak casings in warm salt water 25-30 minutes before stuffing.

Sold by each.

#2310 1 1/2" x 18" Clear. Holds 1 lb.

#2312 1 3/4" x 18" Clear. Holds 1 1/4 lb.



### Braunschweiger #2320

Use for liverwurst or braunschweiger

Non-edible

2 1/2" x 20" holds 3 lb.

Sold by each

## Fibrous Casings

### How to Use

In order to achieve the recommended stuffing diameter of the casing and maximize resistance to breakage, fibrous casings must be soaked in water prior to use.

Minimum soaking time is 30 minutes in water at 80° – 100° F (27° – 38° C). Rinse inside of casings with warm water.

### Storage and Handling Instructions

Store in a cool, dry location away from steam pipes, hot storage areas or direct sunlight.

Ideal storage temperatures are 40° to 75° F (4° to 24° C)



### Item# Novelty Casings

#2330 Christmas

2 1/2" x 12" holds 1 1/2 lb.

## CASING ACCESSORIES



### Casing Perforator

For removing air pockets in natural or fibrous casings.

**#2524**

Length 5 1/2"



### Auto Load Plier #2530

Allows for convenient one handed sealing of meat bags or fibrous casings.



### Plier Staples - Auto Load

500 count

**#2532** 11/16" Blunt



### Cotton Twine

Use to tie casings or roasts before smoking and grilling.

**#2560** 1/2 lb. Ball

**#2562** 2 lb. Cone 12 ply

**#2564** 2 lb. Cone 24 ply



### Cotton Twine Holder #2566

Holds 2 1/2 lb. cotton twine cone for easy dispensing.



### Spring Loaded Plier #2540

Concave notches and springs hold rings securely in place. Pliers allow for an extra tight crimp when used with proper ring size.



### Hog Rings - For Spring Loaded Plier

**#2542** 3/8" Rings (100 count) up to 2" casings and poly bags

**#2544** 1/2" Rings (100 count) 2 1/2" to 4" casings

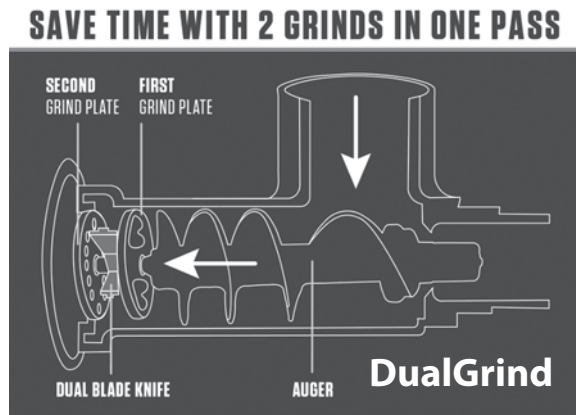
**#2546** 5/8" Rings (100 count) 6 1/2" or larger casings

| Description of issue                                               | Type of Product | Casing Type                 | Cause(s)                                                                                                                                                                         | What can be done                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|--------------------------------------------------------------------|-----------------|-----------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Why is my bratwurst or breakfast sausage dry and crumbly?          | Fresh Sausage   | Natural / Collagen          | 1. Low Fat Content<br>2. Denatured Protein<br>3. Too much collagen in meat block                                                                                                 | 1. 70/30 Lean to Fat<br>2. Do not add acidic ingredients<br>3. Trim your meat to remove more collagen and connective tissue                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Why is my snack sticks, or summer sausage dry and crumbly?         | Cured Sausage   | Natural/Collagen            | 1. Fat Out During Smoking or Cooking<br>2. Low-Fat Content<br>3. Denatured Protein                                                                                               | 1. Achieve better protein extraction during mixing<br>2. 70/30 Lean to Fat<br>3. If you used encapsulated citric acid make sure you do not rupture the encapsulation or hold the product overnight after stuffing, it needs to go right to the smokehouse.                                                                                                                                                                                                                                                                                                                                                                                       |
| Are Your Casings Not Sticking?                                     | Summer Sausage  | Fibrous / Inedible Collagen | 1. Casings not properly prepared<br>2. Put in cooler too quickly<br>3. Not enough Protein Extraction                                                                             | 1. Fibrous Casings must be soaked for 30 minutes in hot water before being used / Inedible Collagen casings must be soaked in 15° C 15% salt solution for 15 minutes<br>2. Summer Sausage must be left out to air dry for at least an hour after they are taking out of the ice bath to allow them to dry, otherwise moisture will build up<br>3. When mixing you need to achieve the proper level of protein extraction or the fat will render out and become stuck between the casing and the meat.                                                                                                                                            |
| Is Protein Extraction Not Happening?                               | Sausage         | Any                         | 1. Meat has not been mixed enough<br>2. Proteins have been denatured<br>3. Meat is too warm                                                                                      | 1. Mixing by hand will require a long time to achieve proper protein extraction. If you are using a machine mixer you will still have to mix for about 8 minutes.<br>2. Something has happened to the proteins of you meat to denature them. It could be that they were exposed to an acidic environment or were previously exposed to too much heat but once they have been denatured you will not be able to get protein extraction.<br>3. Protein extraction will not work once the meat has gotten over a certain temperature, it is somewhere around 50° F. Unless you can quickly get the meat back under 40° the meat should be discarded |
| Are you getting a thin Greasy film on the surface of your sausage? | Cured Sausage   | Any                         | 1. Not enough protein to stabilize emulsion.<br>2. Protein extraction not achieved.<br>3. Cooking at too high heat.<br>4. Overworked mixture.<br>5. Too much frozen protein/fat. | 1. Choose meat blocks with around 70% quality proteins and trim more.<br>2. Mix until meat is sticky and tacky.<br>3. Adjust temperature of smokehouse down, especially in early stages.<br>4. Once protein extraction has been reached stop mixing.<br>5. Allow meat to warm up either before, or after grinding to at least above 30° F                                                                                                                                                                                                                                                                                                        |
| Are you seeing excessive shrinking during cooking?                 | Sausage         | Any                         | 1. Too much fat in meat block.<br>2. Bad fats were used.<br>3. Meat could not hold water content.<br>4. Poor bind in meat.                                                       | 1. Do not add more than 30% fat.<br>2. Pork fat from high on the back is the best and should be used when possible. It is a harder fat that will stand up to cooking.<br>3. Adding more water than your meat can hold can cause the meat to shrink during cooking. Proteins shrink when cooked and expel water. Add less water, increase pH or use a binder.<br>4. Mix more thoroughly.                                                                                                                                                                                                                                                          |

## GRINDERS

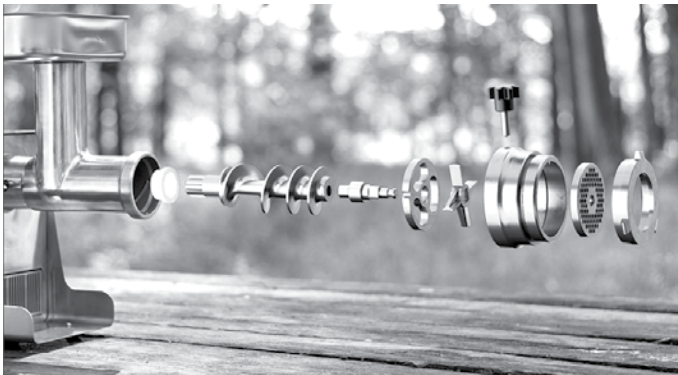
### DualGrind Grinder

**Save time with two grinds in one pass!** Our New DualGrind Meat Grinder can cycle through two grinds in a single pass. No more reloading for a second grind. This innovative technology has been used in commercial processing for years, and now we are bringing it to the home processing world! The secret is in the innovative design incorporating a unique double-edged knife and two grinder plates. The result is the quality and consistency of two separate grinds in just one pass. Combined with the BigBite® technology that allows the auger to take an extra BigBite® of meat and then move it through the grinder quicker than other grinders, you will get a premium grind in half the time!



#### #3034 #22 DualGrind Meat Grinder

- 1.0 HP, 750 Watts
- Grinds about 13 lbs. per min – that's 780 lbs. per hour!
- Weighs 50 lbs.
- Includes stainless steel knife, head auger and large meat pan; stainless steel coarse and fine plates, stuffing plate, 3 stuffing tubes, meat stomper and auger puller.
- 5 Year Warranty and lifetime customer support



### DualGrind Adapter

For those times when you want a fine grind in just one pass, install the DualGrind Adapter and you'll get a premium grind in half the time. This set gives you complete control over the quality of your grind while saving you time and effort.

Exclusively designed to fit our BigBite® grinders, this innovative, patent-pending, 7-piece adapter features a dual-blade knife that processes meat through two grinding plates, giving you a fine grind in just one pass -- no more reloading for a second grind.

**Adapter #3036 fits #10/ 12 Grinder**

**Adapter # 3038 fits #20/22 Grinder**

**Adapter #3040 fits #32 Grinder**

## What Is Big Bite Technology?

Innovative design, advanced technology, and precision engineering have pushed BigBite® Grinders to the top of the class for ease and efficiency. The unique extended auger aggressively grabs hefty “bites” of meat from the sturdy pan and draws them through the large-diameter throat where the rifled head quickly feeds them through the grinder. Meat churns quickly through the grinder with no clogging or bogging down and no forceful stomping, resulting in a faster and easier field-to-table experience!



### #3012 (#12) - 3/4 Horsepower

This 0.75 HP Motor grinds approximately 11 lb. per minute.

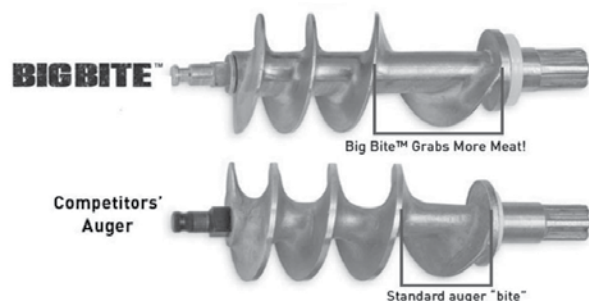
### #3022 (#22) - 1 Horsepower

This 1 HP motor grinds approximately 13 lb. per minute.

### #3032 (#32) - 1.5 Horsepower

This 1.5 HP motor grinds approximately 17 lb. per minute.

*Durable heavy duty grinders made of high quality materials. A two year warranty is offered on these “semi-commercial” grinders. Skilled technicians and an extensive parts inventory are available to support these grinders after you purchase them.*



## Accessories Included with All Models

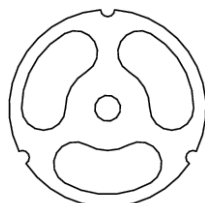
- 1 Meat Stomper
- 1 Stainless Steel Knife
- 1 Stainless Steel Stuffing Plate
- 1 Stainless Steel Fine Plate - 3/16" (4.5mm)
- 1 Stainless Steel Coarse Plate - 3/8" (10mm)
- 3 Stuffing Tubes – 3/8", 3/4", 1 1/4"
- Large Stainless Steel Meat Pan



## GRINDER PLATES & BRUSHES

### What Hole Size do you need on your Grinder Plate?

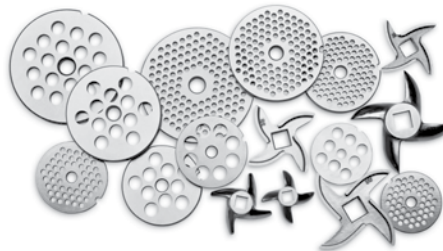
|       |       |                                                                            |
|-------|-------|----------------------------------------------------------------------------|
| 1/8"  | 3mm   | Hamburger, Bologna, Hot Dogs, Jerky                                        |
| 3/16" | 4.5mm | Coarse hamburger, 2nd grind for sausages (Polish, German, Breakfast, etc.) |
| 1/4"  | 6mm   | Coarse sausages (Summer, Salami, Pepperoni, Snack Sticks)                  |
| 3/8"  | 10mm  | First grind, Chili, Chorizo, Linguica                                      |
| 1/2"  | 12mm  | First grind, coarse Chili, Stew                                            |



Stuffing



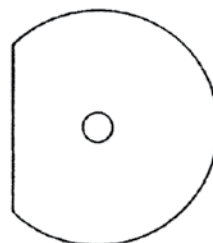
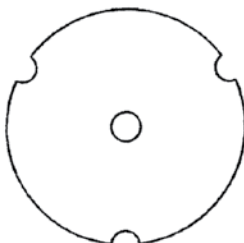
Stuffing Star



#### Enterprise Style Plates

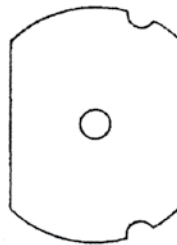
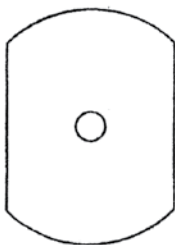
Enterprise style refers to standards set up for most American style meat grinders. Enterprise style will have a square drive for the knife, the plates are offered in solid hub or flat reversible. Most plates will have radius keyways. Some older designs have one-sided flat (Toledo) or two-sided flat (Cleveland). A combination of all styles is called Universal.

**Enterprise Style**  
#32 & #52 size have 3 keyways. All others have one keyway.



**Toledo Style**

**Cleveland Style**



**Universal Style**

### Plate Cleaning Brushes

Nylon brushes make cleaning grinding plates easy.

- #3532 1/4" pointed tip brushes
- #3534 3/8" brush
- #3536 1/2" brush
- #3538 5/8" brush
- #3540 Set of 4 brushes





## Grinder Plates

### Carbon Steel Reversible Grinder Plates Commercial Quality, German Made

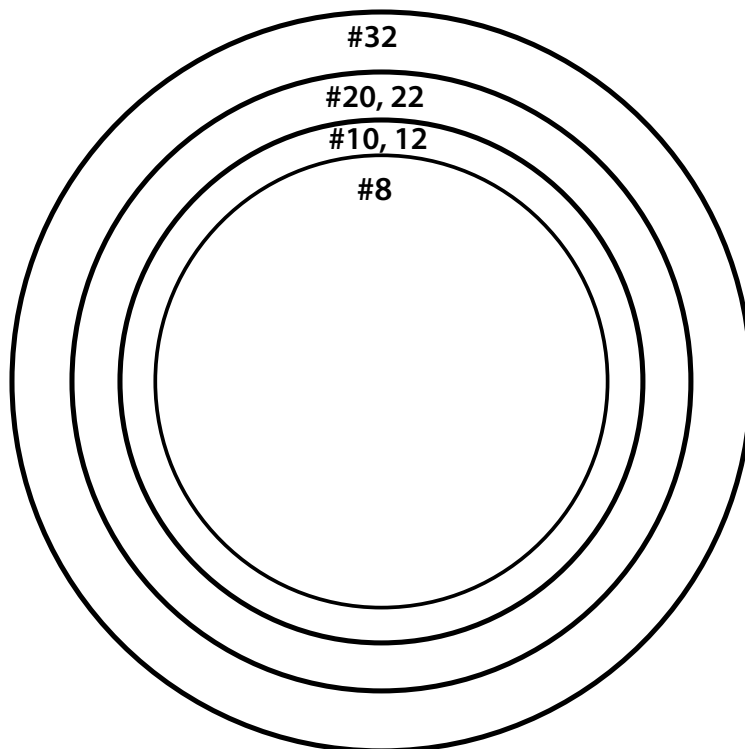
| #12 Grinder Plates<br>(2 3/4" Diameter) | #22 Grinder Plates<br>(3 1/4" Diameter) | #32 Grinder Plates<br>(3 7/8" Diameter) |
|-----------------------------------------|-----------------------------------------|-----------------------------------------|
| #3429 1/8" Holes                        | #3445 1/8" Holes                        | #3461 1/8" Holes                        |
| #3430 5/32" Holes                       | #3446 5/32" Holes                       | #3462 5/32" Holes                       |
| #3431 3/16" Holes                       | #3447 3/16" Holes                       | #3463 3/16" Holes                       |
| #3433 1/4" Holes                        | #3449 1/4" Holes                        | #3465 1/4" Holes                        |
| #3435 3/8" Holes                        | #3451 3/8" Holes                        | #3467 3/8" Holes                        |
| #3437 1/2" Holes                        | #3453 1/2" Holes                        | #3469 1/2" Holes                        |
| #3441 Stuffing Star                     | #3457 Stuffing Star                     | #3473 Stuffing Star                     |
| #3443 Stuffing Plate                    | #3459 Stuffing Plate                    | #3475 Stuffing Plate                    |

### Stainless Steel Reversible Grinder Plates

| #8 Grinder Plates<br>(2 1/2" Diameter) | #12 Grinder Plates<br>(2 3/4" Diameter) | #22 Grinder Plates<br>(3 1/4" Diameter) | #32 Grinder Plates<br>(3 7/8" Diameter) |
|----------------------------------------|-----------------------------------------|-----------------------------------------|-----------------------------------------|
| #3415 3/16" Holes                      | #3431-SS 3/16" Holes                    | #3447-SS 3/16" Holes                    | #3463-SS 3/16" Holes                    |
| #3417 1/4" Holes                       | #3433-SS 1/4" Holes                     | #3449-SS 1/4" Holes                     | #3465-SS 1/4" Holes                     |
| #3419 3/8" Holes                       | #3435-SS 3/8" Holes                     | #3451-SS 3/8" Holes                     | #3467-SS 3/8" Holes                     |
| #3427 Stuffing Plate                   |                                         |                                         |                                         |

#### PLATE OR KNIFE SIZE:

Can be determined by laying your old plate or knife on this pattern.



## Grinder Knives

Stainless Steel

Carbon Steel (Commercial Quality)

Everlasting - Longest wearing solid knife available. These knives can be re-sharpend.

|       |          |                 |         |        |          |             |
|-------|----------|-----------------|---------|--------|----------|-------------|
| (#8)  | #3308-SS | Stainless Steel | #3308-C | Carbon |          |             |
| (#12) | #3312-SS | Stainless Steel | #3312-C | Carbon | #3312-EL | Everlasting |
| (#22) | #3322-SS | Stainless Steel | #3322-C | Carbon | #3322-EL | Everlasting |
| (#32) | #3332-SS | Stainless Steel | #3332-C | Carbon | #3332-EL | Everlasting |



Stainless Steel



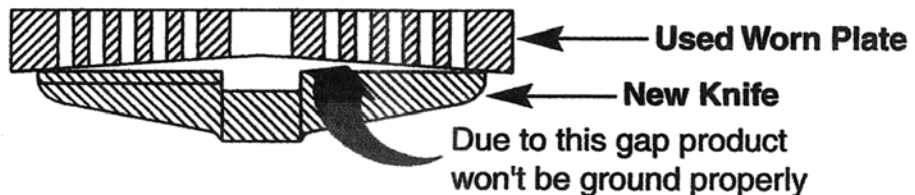
Carbon Steel



Everlasting

### IMPORTANT... USE KNIFE AND PLATE TOGETHER AS A MATCHED SET

Always use the same knife and plate together. If one has gradually worn away from perfect flat, the other will have worn with it. As a result they may still be used together. If, however, if one is matched with a different item which is ground true, the set will certainly not turn out a good product. In addition, such practice will probably break the new item.



When grinding, if your meat seems to be mashing instead of coming out in “strips,” one or more of the following things could be wrong.

1. The retaining ring on the head is not tight enough.

2. The knife, plate, or both are worn and dull.

Try replacing the knife first.

3. Your meat may not be cold enough. Meat grinds best at 40° or below.

## Meat Grinder Care

For best results use approved food grade mineral oil on your meat grinder and other food processing machines when assembling them for use. Starting up a dry grinder causes friction, which produces intense heat that can damage the plate and dull the knife blade. This shortens the life of the machine and can “cook” the product being fed through it.



### Grease Lubricant

This lubricant will keep gears, handles, etc. Lubricated for maximum performance. NFS approved.

- #3568-4 4 oz. Tube  
#3568-8 8 oz. Tube

### White Mineral Oil

Use on any processing equipment to keep from rusting and to make clean up easy. USDA approved.

- #3560-8 8 fl. oz.  
#3560-SQT 1 quart spray  
#3560-QT 1 quart  
#3560-GA 1 gallon



### Food Grade Silicone Spray #3564

11 oz. Aerosol

An odorless, tasteless, and heat stable silicone that cleans, protects, and reduces friction. Can be used on meat saws, cutters, grinders, dicers, cooking vats, heat sealers, conveyers and other kitchen appliances to reduce food build-up and permit smoother operation. Thin, even film remains for long periods of time. Food grade pure – complies with FDA regulations.



### Grinder Auger Extractor #3578

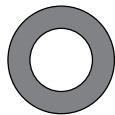
Grinder Auger Extractor is used to easily pull the auger out of the grinder head after grinding. The Auger Extractor works on BigBite® Grinders #8, #12, #22, and #32. When you are finished grinding, the residual meat in the head can make it difficult to get the auger assembly out safely. This tool has a notch on it that allows you to hook it over the groove in the auger stud and pull the auger, plate and knife assembly out of the grinder head safely for quick and easy cleanup.

## Fiber Washers - Long Lasting & Durable All - 1/8" thick



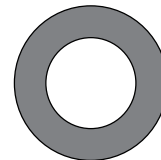
### 12 Grinder

#3580 (1 5/16" x 3/4")



### 22 Grinder

#3582 (1 1/2" x 7/8")  
#3584 (1 5/8" x 7/8")  
#3586 (1 5/8" x 1")



### 32 Grinder

#3588 (2" x 1")



### Washer

1/4" Thick plastic  
O.D. 3/8" I.D. 7/8"  
#3592 #12



### Auger Bushing

O.D. 1-1/16" I.D. 7/8"  
#3594 #22 & #32

## GRINDER STUFFING TUBES & BRUSHES

### Stainless Steel Stuffing Tubes

These stainless steel tubes are made for easy clean up and long lasting performance.  
Can be used for commercial, electric or hand operated meat grinders.



1/2" Stuffing Tubes are for 21 and 23mm casings or breakfast sausage  
3/4" Stuffing Tubes are for Polish, Italian, Bratwurst & German Sausages  
1 1/4" Stuffing Tubes are for Summer & Salami

**#3102** (#8) - 1/2" O.D. x 7 1/4"  
**#3104** (#8) - 3/4" O.D. x 7 1/4"  
**#3108** (#8) - 1 1/4" O.D. x 7 1/4"  
**#3100** Set of 3

**#3112** (#10) - 1/2" O.D. x 8 5/8"  
**#3114** (#10) - 3/4" O.D. x 8 5/8"  
**#3118** (#10) - 1 1/4" O.D. x 8 5/8"  
**#3110** Set of 3

**#3122** (#22) - 1/2" O.D. x 8 5/8"  
**#3124** (#22) - 3/4" O.D. x 8 5/8"  
**#3128** (#22) - 1 1/4" O.D. x 8 5/8"  
**#3120** Set of 3

**#3132** (#32) - 1/2" O.D. x 8 5/8"  
**#3134** (#32) - 3/4" O.D. x 8 5/8"  
**#3138** (#32) - 1 1/4" O.D. x 8 5/8"  
**#3130** Set of 3

### Stuffing Tube Cleaning Brush

Nylon brushes make  
cleaning stuffing tubes easy.



|              | Brush Head    | Length |
|--------------|---------------|--------|
| <b>#3504</b> | 1/2" x 3 1/2" | 18"    |
| <b>#3512</b> | 2" x 4 3/4"   | 18"    |



**Silicone Dual-Head  
Cleaning Brush - 12"**  
**#3520** 1/2" & 1-1/8"

### 2" Stainless Steel Stuffing Tube

Great for filling poly bags with ground meat.  
Also use to stuff 2 1/2" or larger casings for Salami, Bologna, etc. 6 1/4" long.

**#3140** (#8) Stuffing Tube  
**#3142** (#12) Stuffing Tube  
**#3144** (#22) Stuffing Tube  
**#3146** (#32) Stuffing Tube

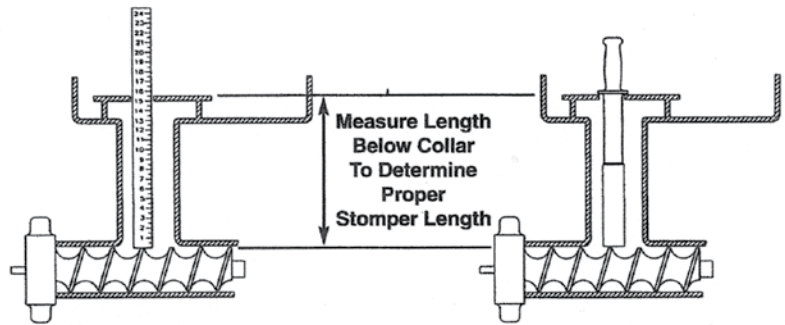
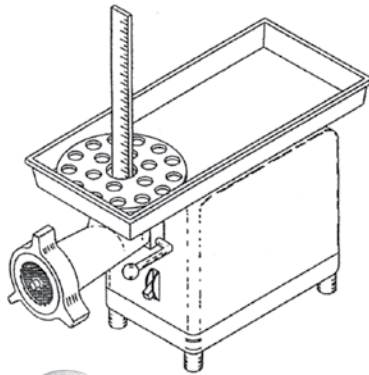


## Meat Stompers

For safety's sake, always use a meat stomper to push meat down into your grinder. This stomper will keep hands and fingers away from your grinder's moving parts.



| Item Number | Overall | Length After Collar | Stomping End Diameter |
|-------------|---------|---------------------|-----------------------|
| #3230       | 9 3/8"  | 4 3/8"              | 1 5/8"                |
| #3232       | 8 1/4"  | 4 3/8"              | 2"                    |
| #3236       | 11 1/4" | 6 1/4"              | 2 1/4"                |



### Wood Meat Stomper #3220

1 3/4" x 12 1/2" Length under collar 7"

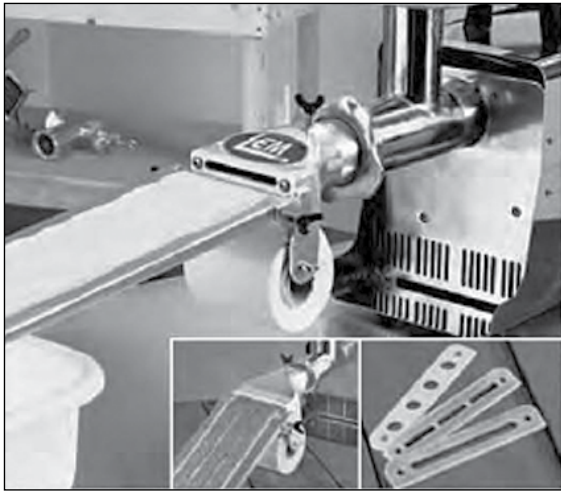
### Grinder Foot Switch #3720

Just plug your grinder into this 15 amp foot pedal and then plug the pedal into an 110V outlet. Allows you to start and stop your grinder with a tap of your foot. Keeps both hands free for stuffing casings or filling ground meat bags. Comes with an 8' cord. A must have for those who use their grinders a lot.



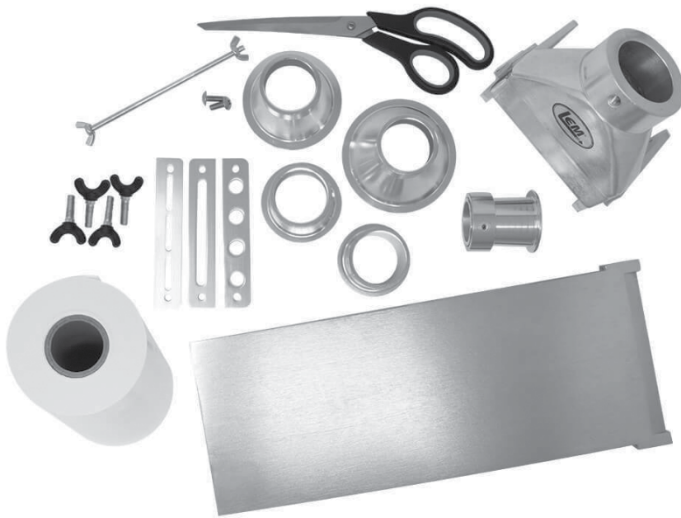


## MEAT GRINDER ATTACHMENTS & JERKY



### Burger, Snack Stick & Jerky Attachment Item #3871

Use this grinder attachment to make burgers, jerky and snack sticks for yourself or friends & family. Attach unit to the grinder before you start grinding the second grind. Thread the waxed paper onto the chute and begin pushing the meat into the grinding head. As the meat extrudes from the patty maker it will push the meat and paper down the chute. Makes 1/2" x 4" patties without any plate added. Add one of the additional three plates included to make 3/8" patties, 3/16" x 1 1/4" jerky strips or 1/2" diameter snack sticks. Use the 11" meat shears (not shown) to cut the meat you are producing into any length you like. This all metal unit comes with 1 roll of paper, three plates, meat shears, and a 16" chute. Instructions included. Unit attaches to any meat grinder with a standard #5, #8, #12, #22 or #32 head.



**Waxed Paper Roll**  
#3845 4 1/2" x 240'



### Jerky Roller #5273

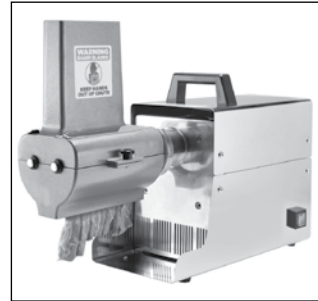
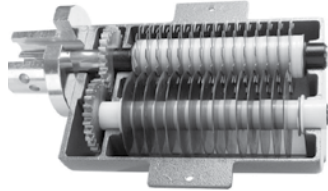
Use this tool to ensure your ground jerky is rolled out to the perfect 1/4" thickness. Cut into strips and your product is ready to smoke or dehydrate.

| GRINDER                   | FOOT SWITCH<br>#724 | JUICER<br>#1227 | PATTY, JERKY, & SNACK<br>STICK MAKER<br>#517 | JERKY SLICER/<br>TENDERIZER<br>#4331J | GROUND MEAT<br>PACKING SYSTEM<br>#200 | PATTY MAKER<br>#687 | 25 LB MIXER<br>#1733 | 25 LB TILT MIXER<br>#1069 | 50 LB MIXER<br>#1734 | 50 LB TILT MIXER<br>#1068 | DUAL GRIND #8/12<br>#1472 | DUAL GRIND #22/32<br>#1473 |
|---------------------------|---------------------|-----------------|----------------------------------------------|---------------------------------------|---------------------------------------|---------------------|----------------------|---------------------------|----------------------|---------------------------|---------------------------|----------------------------|
| #5                        | #1777               | ●               | ●                                            | ●                                     |                                       |                     |                      |                           |                      |                           |                           |                            |
| #8                        | #1779               | ●               | ●                                            | ●                                     | ●                                     | ●                   | ●                    | ●                         |                      |                           | ●                         |                            |
| #12                       | #1780               | ●               | ●                                            | ●                                     | ●                                     | ●                   | ●                    | ●                         | ●                    | ●                         | ●                         |                            |
| #22                       | #1781               | ●               | ●                                            | ●                                     | ●                                     | ●                   | ●                    | ●                         | ●                    | ●                         |                           | ●                          |
| #32                       | #1782               | ●               | ●                                            | ●                                     | ●                                     | ●                   | ●                    | ●                         | ●                    | ●                         |                           | ●                          |
| #8 DUAL GRINDER<br>#1784  |                     | ●               | ●                                            | ●                                     | ●                                     | ●                   | ●                    | ●                         |                      |                           |                           |                            |
| #22 DUAL GRINDER<br>#1786 |                     | ●               | ●                                            | ●                                     | ●                                     | ●                   | ●                    | ●                         | ●                    | ●                         |                           |                            |



## LEM 2 in 1 Jerky Slicer & Tenderizer Attachment #3730

The LEM 2 in 1 Jerky Slicer/Tenderizer Attachment slices meat up to 1 1/4" thick. 14 perfect jerky strips sliced and ready for the oven or dehydrator in seconds. Strips of jerky will be 1/4" wide x 14 strips. Remove the easy off top; replace the slicer shaft with the tenderizer shaft and tenderize even the toughest cuts of meat using the power of your grinder. Easily disassembles for clean up. Body is made of durable powder painted aluminum. No tools or assembly required. Chute Dimensions 1 1/4" x 4 1/2" x 8".



Example attachment of grinder.



## Ground Meat Patty Maker #3750

Here's an innovative way to make ground meat patties. Attach the patty maker to your grinder and watch the patty form through the clear top of the attachment. When the patty well is full, slide the tray over and the patty falls out onto your patty paper while a second patty starts to form in the adjacent patty well. Makes 4" patties 3/4" thick. Fits #8, #12, #22 and #32 grinders. BPA Free.

Use with patty paper or deli sheets to keep frozen patties from sticking together.



## Patty Paper

Use with the patty maker to put between patties to keep them from sticking together when frozen. Grease, water and moisture repellent. Best for freezing multiple patties together.

**#6481** Single sheet, 665 sheets 5"x 5"

**#6485** 2 Ply sheet, 240 sheets 5 3/16" x 5 3/16"

## Deli Sheets

Won't stick to food like paper! The perfect layer between fresh or frozen foods. Keeps cheese and meats fresher longer than regular paper. Protects against freezer burn. Natural transparency allows for easy product identification.

1,000 sheets to a box.

**#6461** 6"x10 3/4" sheets

**#6465** 8"x10 3/4" sheets

**#6469** 10"x10 3/4" sheets

## MEAT MIXERS

### Stainless Steel Meat Mixers

All mixers have stainless steel tub & paddles making clean-up easy.

All attachable units have adjustable feet and a plexiglass cover.

Mixers are best with half the recommended amount of meat.

**Motor/Grinder NOT included.**

#### 20 lb. Fixed Mixer #4120

- Stainless steel hopper
- 4 stainless steel mixing paddles
- Easy to clean
- Rust resistant
- Includes clear acrylic cover
- Handle included
- Tub Size: 11"L x 8 3/4"W x 11"H
- 2-Year warranty

**PLEASE NOTE:** 20 lb. mixer is manual only and can NOT attach to any LEM Grinder



#### 25 lb. Fixed Mixer #4122

Tub size is 10 3/4"x 10"x 12" and will attach to any LEM Grinder .35 horsepower or larger. Handle included.

**2-Year warranty**

#### 50 lb. Fixed Mixer #4124

Tub size is 12 1/2"x 10 5/8"x 14 1/8" and will attach to any LEM Grinder .75 horsepower or larger. Handle included.

**2-Year warranty**

**LEM's Fixed Mixer** features a stainless steel hopper that's easy to clean and is rust resistant. The gear box includes roller bearings to provide powerful torque for paddles to thoroughly mix the meat. The meat tub detaches for easy cleaning. This fixed position Big Bite Stainless Steel Meat Mixers mixes large batches, small batches, or any size in between in just minutes. The 25 lb. mixer tub measures 10 3/4" L by 10" W by 12" H. This 25 lb. mixer works with Big Bite Grinders with a #8 head or larger. Motor NOT included. Includes clear, acrylic PMMA cover.



#### 25 lb. Tilt Mixer #4126

Tub size is 10 3/4"x 10"x 12" and will attach to any LEM Grinder .35 horsepower or larger. Handle included.

#### 50 lb. Tilt Mixer #4128

Tub size is 12 1/2"x 10 5/8"x 14 1/8" and will attach to any LEM Grinder .75 horsepower or larger. Handle included.

**LEM's Big Bite Tilt Mixer** utilizes three tilt positions for easy unloading and storage. The meat tub detaches for easy cleaning. The gearbox includes roller bearings and step gear providing powerful torque for paddles to thoroughly mix the meat. Meat tub has three tilt positions: tilt 90 degrees for easy unloading, tilt to 115 degrees and tilt to 180 degrees for storage. Fully removable meat tub for easiest clean up ever. The 25 lb. mixer will attach to any LEM Big Bite Grinder with a #8 head or larger, manufactured after 2009. Legs adjust for height and swivel feet adjust to uneven surfaces. Includes clear, acrylic PMMA cover. Crank Handle included.



## Sausage Stuffers

A sausage stuffer does a much better job of stuffing sausage than a meat grinder with a stuffing tube because the flow of the meat is easier to maintain and control. Secondly, the consistency of the meat does not change in a stuffer, as it can in a grinder due to the fast rotation of the worm gear. Use a sausage stuffer and you will be pleased with your final product.

### Things to consider when purchasing a stuffer:

1. *How much sausage am I going to make at a time?*
2. *How often do I want to refill the stuffer?*
3. *How hard do I want to work at stuffing casings?*
4. *How much time do I want to take stuffing casings?*
5. *Clean up and maintenance of the stuffer.*



### 15 lb. Stainless Steel Stuffer #4146

The 15 lb. Mighty Bite Vertical Sausage Stuffer has a stainless steel base and cylinder that ensures long-term quality and endurance. For additional protection, the 15 lb. Sausage Stuffer now

includes a protective gear box cover, an innovation that takes safety and durability to the next level by ensuring your gears and your food are well protected. Clamp the stuffer base to a table or counter top and crank out perfect sausage every time. Comes with (1/2", 11/16", 1" ID) 11/16", 7/8" and 1 1/4" OD stuffing tubes. The cylinder removes easily for filling and cleaning, and the air release valve removes air from top of unit instead of pushing into the casing.



### 20 lb. Electric Stuffer #4150

This Sausage Stuffer with a 15-watt motor pushes with more than one TON of force to quickly and efficiently stuff practically any size sausage, even snack sticks. The variable speed control of the Big Bite Motorized Sausage Stuffer lowers and raises the piston with variable speed that you control from slow to fast, letting you stuff at your own pace. The included electric foot switch allows you to stuff your sausage hands free. The sturdy stainless steel body, base, and removable cylinder makes filling and clean up easy. Includes four stainless steel stuffing tubes: 1/2", 5/8", 1", 1-1/4" OD. Handle included. The motor is exclusive to this sausage stuffer only.

**30 lb. Electric Stuffer Special Order Only.**



### 5 lb. Stainless Steel Stuffer #4142

The Mighty Bite 5 lb. Stainless Steel Vertical Sausage Stuffer sets the bar for performance and dependability. The precision machined carbon steel gears are manufactured to eliminate slippage and wear, and won't rust or collect germs. The cylinder is easily removed for clean-up. The hard plastic piston with a built-in release valve allows air to escape, making your job even easier. These are reliable, high performance, gear-driven stuffers that will last. For additional protection, the 5 lb. Sausage Stuffer now includes a protective gear box cover. This innovation takes safety and durability to the next level by ensuring your gears and your food are well protected. 20 lbs. dual gear sausage stuffer.

### 10 lb. & 25 lb. Dual Gear Sausage Stuffer #4148 - 10 lb. #4149 - 25 lb.

This unit has a stainless steel cylinder that is easily removed for filling and cleaning. The stuffer features a stainless steel plunger with a heavy gasket and air-release valve. Comes with four stainless steel stuffing tubes 5/8", 7/8", 1 1/4", and 1 1/2" dimensions. Mounting holes in base. This is a quality stuffer. 5 year warranty.



## STUFFING TUBES & BRUSHES

USE THIS CHART IF YOU PROCESS  
WITH A STRAIGHT STUFFING HORN

| CASING<br>SIZE | STUFFING<br>HORN<br>SIZE<br>(OUTSIDE<br>DIAMETER) |
|----------------|---------------------------------------------------|
| 16 mm          | 3/8"                                              |
| 17 mm          | 3/8"                                              |
| 18 mm          | 3/8"                                              |
| 19 mm          | 7/16"                                             |
| 21 mm          | 7/16"                                             |
| 23 mm          | 1/2"                                              |
| 28 mm          | 9/16"                                             |
| 30 mm          | 9/16"                                             |
| 32 mm          | 9/16"                                             |
| 35 mm          | 3/4"                                              |



### Sanitary Grease Lubricant

A great lubricant to keep your equipment running smoothly and to protect from corrosion during storage.

#3568-04 4 oz.

#3568-08 8 oz.



### For 15, 20 25 & 30 lb. Stuffers

Diameter is 2" at the base.

Lengths are approximate.

#4233 1/2" O.D. x 6 1/2"

#4235 3/4" O.D. x 7 1/2"

#4237 1" O.D. x 8 3/4"

#4239 1 1/4" O.D. x 7 1/2"

#4241 Set of 4



### Stainless Steel Stuffing Tubes for 5 lb. Sausage Stuffers

Diameter is 1 9/16" at the base. Lengths are approximate.

#4223 1/2" O.D. x 7 3/4"

#4225 3/4" O.D. x 7 1/2"

#4229 1 1/4" O.D. x 7 1/2"

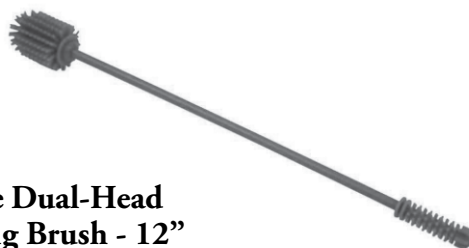
#4231 Set of 3



### Brushes

For cleaning stuffing tubes.

| Item # | Head          | Total Length |
|--------|---------------|--------------|
| #3504  | 1/2" x 3 1/2" | 18"          |
| #3512  | 2" x 4 3/4"   | 18"          |

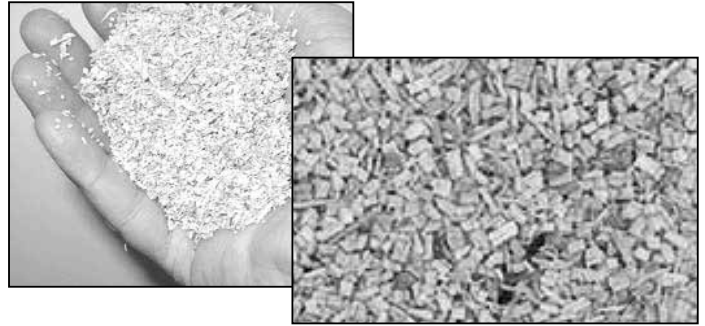


### Silicone Dual-Head Cleaning Brush - 12"

#3520 1/2" & 1-1/8"

## Wood Chips and Sawdust

Try these wood chips and sawdust to add great flavor to sausage and when smoking fish, poultry and other meats. Great for grilling also. No additives, fillers, scents or oils have been added.



- #4609-D** Apple Dust 5 lb.
- #4613-D** Cherry Dust 5 lb.
- #4617-D** Hickory Blend Dust 5 lb.
- #4617-D40** Hickory Blend Dust 40 lb.
- #4619-D** 100% Hickory Dust 5 lb.
- #4625-D** Mesquite Dust 5 lb.

- #4609-C** Apple Chips (1/8" - 1/4") 5 lb.
- #4613-C** Cherry Chips (1/8" - 1/4") 5 lb.
- #4619-C** Hickory Chips (1/8" - 1/4") 5 lb.
- #4623-C** Maple Chips (1/8" - 1/4") 5 lb.
- #4625-C** Mesquite Chips (1/8" - 1/4") 5 lb.



| WOOD     | CHARACTERISTICS                                                     | USE WITH                                           |
|----------|---------------------------------------------------------------------|----------------------------------------------------|
| Alder    | Very delicate with a hint of sweetness                              | Most meats, especially beef. Most vegetables       |
| Apple    | Slightly sweet but denser, fruity smoke flavor                      | Beef, poultry, game birds, pork (especially ham)   |
| Cherry   | Slightly sweet, fruity smoke flavor                                 | All meats                                          |
| Hickory  | Pungent, smoky, bacon-like flavor                                   | The most common wood used. Good for all smoking.   |
| Maple    | Mildly smoky, somewhat sweet flavor                                 | Pork, poultry, cheese and small game birds.        |
| Mesquite | Strong earthy flavor                                                | Most meats, especially beef. Most vegetables.      |
| Oak      | Heavy smoke flavor. Red oak is considered best by many pit masters. | Second most popular wood. Red meat, pork and game. |



## SMOKEHOUSE EQUIPMENT



### Heating Elements

Heating elements with high temperature leads are ready to wire directly to your smoker. 110V heating element. Drip pan included.  
**#4546** 1000 Watt



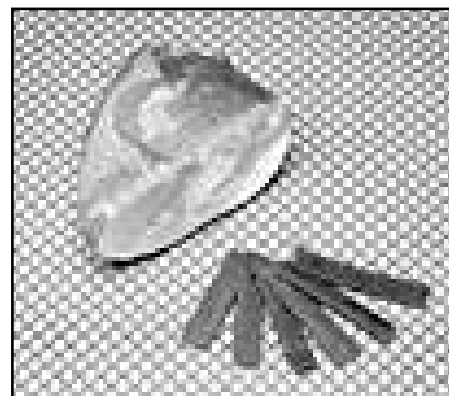
### Building a Smokehouse #9910

This booklet explains the basics of smoking and gives you directions to build 4 different smokers and smokehouses. They vary from a hot smoke pit to a permanent concrete smokehouse. 32 pages.

### Smokehouse Shelf Netting #4570

Smokehouse shelf netting is made from a polypropylene material that will withstand up to 220 degrees. It is USDA approved and suitable for being cleaned with smokehouse cleaners for easy maintenance. When placed on the shelves in your smoker it will lay flat and won't curl when heated. The main benefit is that after smoking, the product will not stick to the netting, allowing for easy removal. It is not necessary to spray the material with non stick spray as it is non-sticking; however, you may use a spray if you so desire. 48" wide.

Sold by linear inch. You cut to the size of your rack.



### How To Clean a Digital Electric Smoker

Excess buildup of burned grease and food in your Smoker will reduce the smoker's cooking performance over time. Keeping it clean, with just a few easy steps, will ensure it remains in top working condition. Remember to use only non-abrasive cleaners; mild dish detergent works great.

**1. To clean the interior chamber** of the smoker let it cool completely. Remove the racks, water pan, drip tray and smoker box. Brush any particle buildup downward toward the bottom of the smoker. Sweep all residue out of the chamber.

2. Using warm, soapy water, gently scrub the interior surfaces of the smoker with a sponge or a plastic bristle brush. Do not use metal. Wipe it dry. If using a bristle brush, make sure no loose bristles remain on any of the cooking surfaces prior to cooking.

3. Wash the cooking racks, water pan and drip tray with warm soapy water, rinse and dry. For stick-free cooking and easy cleaning, apply a coat of white mineral oil to the cooking racks before each use

**1. Clean the exterior** control panel on top of the smoker by wiping with a damp cloth using warm soapy water. Wipe dry.

2. Clean the meat probe with a damp cloth using soapy water and wipe dry. Do not place under running water, immerse or soak in water.

If you haven't cleaned your smoker in a while, you may need to use an Industrial strength cleaner degreaser. Cleaner and degreasers are specially made for loosening and helping eliminate tough caked-on grease.

## Dual Sensor Oven & Roasting Digital Thermometer with Timer: #4524



- Stainless steel thermometer probe with long (45") cable – probe stores in holder on side
- Fahrenheit or Celsius – 32°F to 572°F
- One AA battery included
- Low battery warning
- Two-in-one probe measures food and oven temperatures
- Preset temperatures for all types of meats – beeps at set times and temperatures
- Easy to program – set your own temperature
- Count up / 99-minute count down timer
- Timer works while temperature is monitored
- Large-digit LCD
- Easy-clean touch control pad
- 99-minute countdown timer
- Folds flat for easy storage



## HLA1 Thermometer #4910

### NO MORE OVER COOKING!

Great for sausage making. Temperature probe stays in meat or sausage while door is shut. The 43" probe cord with woven metal jacket allows the door to close while the probe measures the internal temperature of the meat. Probe and probe wire should not directly touch open flames of any other heat source nor is the probe waterproof, therefore it should not be submerged in water. Alarm sounds when preset internal temperature is reached. Digital readout, temperature range is 32°F to 390°F. Magnets on the bottom.



## HLA1 Replacement Probe #4910-P

Before purchasing a new probe for your HLA1 Thermometer try replacing the battery. If thermometer still doesn't work place old probe in a 200° oven for 20-30 minutes. If thermometer still doesn't work it is time to replace your probe.



## Pocket Thermometer

Instant read thermometer has stainless steel needle and a magnified dial for easy reading. 0-220°F readout range. Check the internal temperature of meat or liquids. Plastic carrying case with pocket clip and are calibratable.

Available in four different styles.

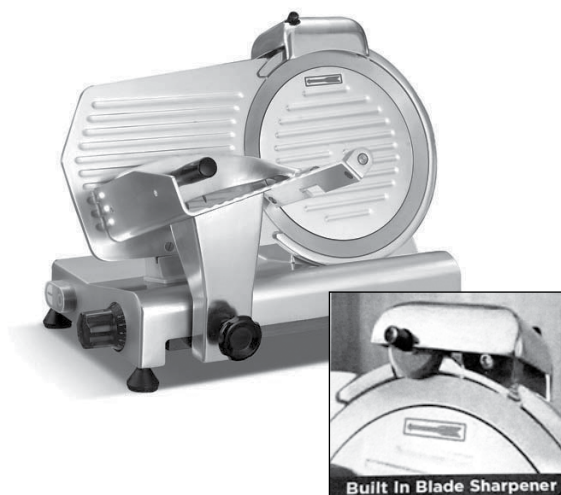
#4920 1" dial 5" Stem

#4924 1 3/4" dial 5" Stem

## How to calibrate a dial thermometer

1. Fill glass with ice cubes then top off with cold water.
2. Stir the water and let sit for 3 minutes.
3. Stir again, then insert your thermometer into the glass, making sure not to touch the sides.
4. The temperature should read 32° F (0° C). Record the difference and offset your thermometer as appropriate by turning the nut on the backside of the dial until needle is at 32° F.

## SLICERS & TENDERIZERS



### 10" Commercial Quality Meat Slicer #5530

- Heavy-duty commercial grade slicer with finally honed blade
  - Sharpener is included for the time it does need sharpening
  - Sliding carriage and food holder arm ensure consistently smooth and precise cuts
  - To adjust thickness, just turn the graduated knob.
  - Auto shut off feature for added safety
  - Strong 1/4 HP motor. Skid resistant rubber feet
  - Note: Not suitable for slicing frozen foods or non-food items
- 19" x 16" x 15". 10" blade diameter. Wt. 30 lb. ETL Certified

### 12" Commercial Quality Meat Slicer #5540

This professional-quality, deli-style slicer delivers the performance and power of a commercial-grade model. Our largest, it has a 12" blade to tackle large cuts of cured and cooked meat, as well as cheeses and breads. Also works great on slightly frozen beef or wild game to make jerky prep a breeze. A cut resistant glove should be worn when removing, cleaning, or handling the slicer blade.

- Graduated knob lets you choose the thickness from 1mm (paper-thin) to 15mm (about 1/2")
- Powerful induction motor and reliable belt drive create plenty of torque
- Large-capacity, tilted food carriage glides effortlessly across the stainless steel blade
- Solid metal food pusher with teeth offers precise control while keeping fingers safe
- Built-in sharpener continuously hones the blade.
- Sturdy cast aluminum housing and skid-resistant feet for stability
- Includes extra sharpening stone and drive belt



### 2 in 1 Jerky Slicer & Tenderizer #5411

Slice and tenderize meat up to 1 1/4" thick by 4 3/4" wide. Tenderize the toughest cuts or slice 12 strips of jerky in one pass. This manual cast aluminum tenderizer features 2 sets of rollers that include 22 stainless steel blades. One set of rollers is for slicing and the other for tenderizing. Perfect for beef, pork, chicken, venison, elk and all other game meats. Easily disassembles for quick cleaning. Comes mounted to a sanitary polypropylene board and 2 clamps are included to ensure stability when cranking. One year warranty.



### Tenderizer #5451

- Three rows of blades (48 total) are easily pushed down into the meat
- Maximizes cooking results from less expensive cuts of meat
- Reduced shrinkage with no loss of natural juices
- Easy clean-up. Dishwasher safe
- Includes protective storage cover for extra safety



## 11 lb. Scale #5619

- Great scale for small batches
- 10" bowl for easy weighing
- Weighs in 1 oz. increments
- 7 1/2" dial



## 44 lb. Heavy Duty Scale #5625

- Perfect for 25 - 30 lb. batches
- Large 8" dial
- Measures in 2 oz. increment
- Sturdy stainless steel base
- 9 1/2" square platform



## Digital Kitchen Scale #5633

- Tempered glass top
- Features 2 touch buttons and a 11.3 pound capacity
- Accurate to 1 g/.01 oz.
- Measuring 1 oz/lb.
- Low battery indicator
- Digital weight display
- Compact and lightweight size
- Perfect for any kitchen



## 330 lb. Stainless Steel Digital Scale #5635

Finally, a compact stainless steel scale to weigh all of your needs! Perfect for the big jobs or simple everyday

use. Large food grade Stainless Steel surface. LED large digital type is easy to read. One touch tare function zeros out container weight. Automatic shutoff preserves battery life. Includes one 9V battery and 110V with 7-1/2 ft. power cord. Weigh as little as .55 lb/8.8 oz. or maximum of 330 lb.



## Meat Lugs

- Nestable
  - Resists cuts & scratches
  - Easy to handle grips
  - Smooth interior for easy cleaning
- #5720 Gray 5" x 15" x 20"  
 #5724 Gray 7" x 15" x 20"  
 #5730 Dark Gray 8 3/4" x 15 1/2" x 25"



## Meat Lug Liners

- Liners eliminate the need for cleaning lugs - just pull out and throw away
  - Fits 50 lb. meat lugs
  - Blue 1.5 mil Polyethylene liner
- #5742 50 count  
 #5744 500 count



## Optional Lids

Gray contour lid design allows easy box-on-box stack in.

#5722 Fits Item #5720

#5732 Fits Item #5730

## SUCTION VACUUM MACHINES

**External suction food vacuum sealers suck the air out from the front of the bag and once the air is sucked out completely at the end of the cycle, the vacuum sealer bag is sealed and the process is complete.**

**All vacuum sealer pouches have the mesh lining required for suction bags.**

**LEM MaxVac® 500 Vacuum Sealer** is a high-quality, durable appliance that works well for those who don't need the industrial output of a larger machine.



- Dimensions: 18.55" x 11.46" x 4.77"
- Weight: 17.22 lbs.
- 21Hg Pump
- 462 Watts
- 5 hour run time
- 14" Seal bar with seal of 3/16" wide
- 3/16" heat strip accommodates 14" wide bags
- Spill trough 15 1/2" 1 1/4" x 1/4" - which will hold about 2 1/2 fluid oz.
- One 8" x 25' roll of vacuum bag material
- Cord length is 6 ft.
- 2-Year Warranty

Customizable Bag Size: Includes a roll material holder and cutter to customize your bag size. Includes 8" x 25' roll of bag material. Material holder and cutter can be removed for standalone use. will be visible when delivered.

**#6124**

**LEM MaxVac® 1000 Vacuum Sealer** comes standard with a roll material holder and cutter, with 8 in x 25 ft bag material, so your vacuum sealing is easier than ever before.



- Rear bag holder/cutter
- Dimensions: 17 1/8" L x 11 5/8" W x 5 7/8" H
- Weight: 23.8 lbs.
- 24Hg Pump
- 14" Seal bar with 5mm seal
- 880 Watts
- Spill trough 15 1/2" 1 1/4" x 1/4" - which will hold about 2 1/2 fluid oz.

- Seals at 104.2 degrees C or 219 degrees F
- Accepts bags up to 14" wide
- 10 hours run time
- One 8" x 25' roll of vacuum bag material
- Cord length is 6 ft.
- 5-Year Warranty

Versatile: Reduce marinating time or keep valuables safe and dry. The uses are endless. The LEM MaxVac® sealer does not work with "chamber style" vacuum bags but is compatible with most national brand heat seal vacuum sealer bags.

**#6126**



These bags are used with the vacuum machines on page 34.



### Vacuum Bags

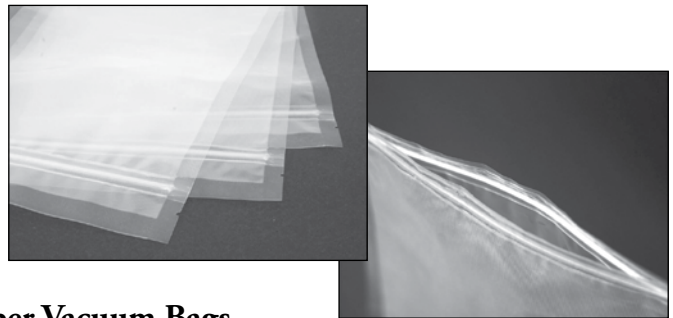
- We carry premium bags for the non-chambered bag machines
- Keep food fresh up to five times longer
- Bags come in a variety of sizes and either in boxes or rolls
- A third layer of perforated material ensures a constant vacuum seal helping to package liquid-rich foods
- Protects your food from freezer burn
- Can be microwaved or boiled in water for thawing
- BPA Free

|       |                                    |
|-------|------------------------------------|
| #6140 | 6" x 10" pint 50 bags per box      |
| #6142 | 8" x 12" quart 50 bags per box     |
| #6146 | 11.5" x 14" gallon 40 bags per box |



### Continuous Rolls of Vacuum Bags

|       |                       |
|-------|-----------------------|
| #6128 | 6" x 50', 1 roll      |
| #6130 | 8" x 50', 1 roll      |
| #6132 | 11 1/2" x 50', 1 roll |



### Zipper Vacuum Bags

- Full mesh back panels, zipper closure: remove what's necessary, re-zip closed for short term storage
- Tear notch allows the bags to be easily opened

|       |                                  |
|-------|----------------------------------|
| #6150 | 6" x 10" Pint - 40 bags per box  |
| #6154 | 8" x 12" Quart - 40 bags per box |

## CHAMBER VACUUM BAGS

The chamber vacuum sealers are used to store solid and liquid items. Chamber vacuum sealers use regular vacuum sealer pouches. The vacuum sealer bags are used on the inside of the chamber machine. Chamber vacuum sealers evacuate air from the chamber, leaving the air pressure equal both inside and outside the pouch and keeping liquids securely inside the pouch.

The chamber vacuum sealer does not use any suction, which allows you to vacuum package soups, stews, marinades and other liquids. When using this kind of vacuum sealer machine you place the vacuum sealer pouch or jar you are sealing inside the vacuum chamber. Without using suction all of the air is evacuated from the entire chamber.

### Chamber Vacuum Bags BPA Free and FDA approved

All chamber vacuum bags are 3 mil in thickness.

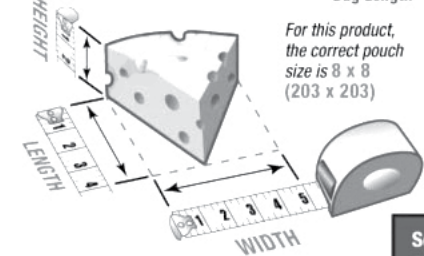


| Item # | Size   | Quantity | Item # | Size    | Quantity |
|--------|--------|----------|--------|---------|----------|
| 6251   | 5 x 9  | 1500     | 6267   | 8 x 12  | 1000     |
| 6253   | 6 x 8  | 1000     | 6269   | 8 x 15  | 1000     |
| 6255   | 6 x 10 | 1000     | 6271   | 10 x 13 | 1000     |
| 6257   | 6 x 12 | 1000     | 6273   | 10 x 15 | 1000     |
| 6259   | 6 x 15 | 1000     | 6275   | 10 x 18 | 500      |
| 6261   | 7 x 9  | 1000     | 6285   | 14 x 16 | 500      |
| 6263   | 7 x 11 | 1000     | 6291   | 16 x 20 | 500      |
| 6265   | 8 x 10 | 1000     | 6293   | 16 x 24 | 500      |

**To determine the bag size for most products:**  
 Width + Height + 1" (25mm) = Bag Width  
 Length + Height + 2" (51mm) = Bag Length

#### EXAMPLE:

5" (127mm) W + 2" (51mm) H + 1" (25mm) = 8" (203mm)  
 Bag Width  
 4" (101mm) L + 2" (51mm) H + 2" (51mm) = 8" (203mm)  
 Bag Length

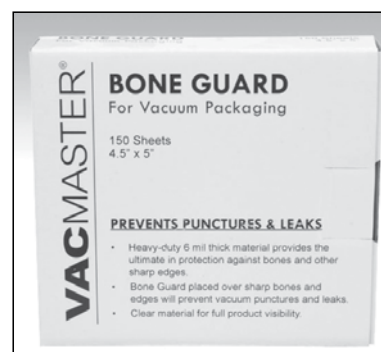
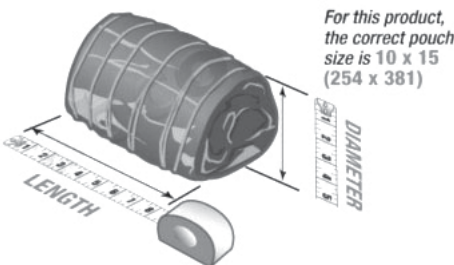


#### Selecting bag size for chubs or round products:

Diameter + Diameter = Bag Width  
 Diameter + Length + 1" (25mm) = Bag Length

#### EXAMPLE:

5" (127mm) D + 5" (127mm) D = 10" (254) Bag Width  
 5" (127mm) D + 8" (203mm) L + 2" (51mm) = 15" (381)  
 Bag Length



### Bone Guard #6471

Avoid puncturing holes in your vacuum bags by using Bone Guard. Just place a sheet of Bone Guard over the bone or sharp edge you are vacuum packaging to prevent punctures and tears. The heavy-duty 6 mil thick material will protect your bags from the sharpest bones. Each sheet is 4.5" x 5", 150 sheets in size and clear for full product visibility.

## GENERAL ADDITIVES USED IN SAUSAGE AND SMOKED PRODUCTS

**CHARDEX** - Powdered form of liquid smoke.

- For a mild flavor use 4 oz. per 100 lbs. meat
- To obtain a stronger flavor use 6 oz. per 100 lbs. meat

**CORN SYRUP SOLIDS** - Aids in binding meat and reduces the taste of salt. Often use in making stick sausage.

- Max usage 2 lb. per 100 lbs. meat

**DEXTROSE** - Used for the same purposes as Corn Syrup Solids, however, it has a sweeter constitution.

Also reduces the taste of salt.

- Max usage: 2 lbs. per 100 lbs. meat.
- If using dextrose as a substitute for corn syrup solids use 1-3/4 lb. instead of 2 lbs.

\*Sweetness of granular sugar, dextrose and corn syrup solids:

**On a scale of 1-10:**

**Sugar - 10**

**Dextrose - 8**

**Corn Syrup Solids - 6**

**FERMENTO** - Fermento contains whey, a non-fat dry milk which functions as the active ingredient.

When used in meat, the bacteria present in the whey produce a tangy flavor after being allowed to for approximately 12-24 hours. To stop the bacteria production of the whey, you must cook the meat till its temperature reaches approximately 138-142 degrees.

- Max usage: 3.5 lbs. per 100 lbs. meat

**LIQUID SMOKE** - A liquid solution of natural smoke flavor.

- For emulsion of ground meats use 3/4 to 2 oz. per 100 lbs. of meat.
- For brine use 1/2 to 3/4 oz. per 1 gallon of brine.

**MILK (Powdered)** - Used to retain water in sausage - up to 3 lbs. of water per 100 lbs. meat.

Also works as binder for meat.

- Max usage: 2 lbs. 100 lbs. meat.

**MSG (Mono Sodium Glutamate)** - Enhances the flavor of meat. Note: Many individuals are allergic to MSG, please be cautious when using this product in your recipes.

- Max usage: 2-1/2 oz. per 100 lbs. meat.

**SALT** - A preservative that is also used to bind meat so it will become sticky when mixing.

Note: You can make sausage with less salt, however, it requires more work.

- Reduce the salt to 1-1/2 lbs. and the corn syrup solids to 1-1/4 lbs. per 100 lbs. meat.

It will take more time for the meat to mix to a sticky constitution.

**SODIUM ERYTHROBATE** - Accelerates the development of color during the curing process.

- Max usage: 1/2 oz. per 100 lbs. meat.

**SODIUM NITRITE (Cure #1)** - This is used in sausage products and meats that are smoked. Its function is four fold:

1. Aids in preventing botulism
  2. Serves as a powerful antioxidant
  3. Improves flavor
  4. Develops the pink, cured meat color.
- Use no more than 4 oz. to 100 lbs. meat.

**SOY PROTEIN CONCENTRATE** - Holds moisture (up to 7 times its own weight) in the meat, and helps to develop a better bind.

- Max usage is 3-1/2 lbs. per 100 lbs. meat.

Note: Using too much will produce a bean-like flavor.

## FREEZER PAPER & FILM



### Paper Dispenser

Durable all steel dispenser with gray finish smoothly dispenses butcher and freezer paper. Use on counter, under counter, or on wall.

#6441 18" wide

#6443 24" wide

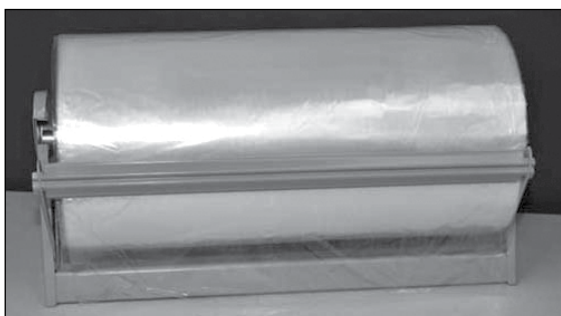


### Freezer Paper

This quality freezer paper gives up to 9 months of protection. It's the best on the market!

#6405 18" Roll, waxed white, 1100 linear feet per roll

#6409 24" Roll, waxed white, 1100 linear feet per roll



### 18" Wide Film Dispenser #6451

Same as the paper dispenser but comes with a serrated blade to easily cut film. We stock counter mount only, but can order wall mount, under counter, or stainless steel for rust resistance in high moisture meat rooms.

Other sizes available upon request.

Stainless-steel available.



### Heavy Weight Freezer Film #6421

1.2 mil for added protection with butcher or freezer paper. 18" x 4500'



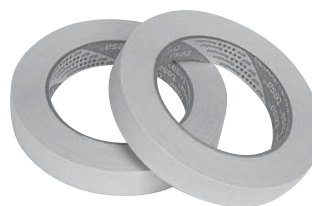
### Wrapping Film Package #6429

In dispenser box metal blade for easy cutting. 18" x 2000'



## Tape Dispenser #6603

- Holds up to 2" wide roll of Masking Tape.
- Overall Dimensions (approx.) 8 3/4" x 2 1/2"
- Dispenser is heavy enough that it won't move while tearing tape.



## Freezer Tape

Acrylic adhesive of this high quality freezer tape holds tight in freezer temperatures. 60 yards per roll.

#6607 3/4" Tape

#6609 1" Tape

## Rubber Stamps #6671

- Rubber stamps single line, 5/16" H
- 1/2" Letters



### PLEASE SPECIFY:

- ☐ Antelope
- ☐ Bear
- ☐ Beef
- ☐ Elk
- ☐ Goose
- ☐ Lamb
- ☐ Mountain Lion
- ☐ Moose



### PLEASE SPECIFY:

- ☐ Sausage
- ☐ Italian
- ☐ Brats
- ☐ Backstrap
- ☐ Breakfast
- ☐ Burger
- ☐ Chops
- ☐ Cubed
- ☐ Ground
- ☐ Roast
- ☐ Steak
- ☐ Stew



## Ink and Pad

- #6661 2 1/4" x 3 1/2" un-inked cloth stamp pad
- #6663 2 3/4" x 4 1/4" un-inked cloth stamp pad
- #6665 Black, quick dry, 1 oz. bottle
- #6667 Red, quick dry, 1 oz. bottle
- #6669 Red - for frozen foods, 8 oz. bottle



## Line Dater Stamp #6673

Stamps month, day and year.  
Approx. 3/16" letters



## Self Inking Date Stamp #6675

Stamps month, day and year.  
Approx. 5/32" letters



## Stamp Rack #6679

Holds 12 stamps and includes screws for easy wall mounting

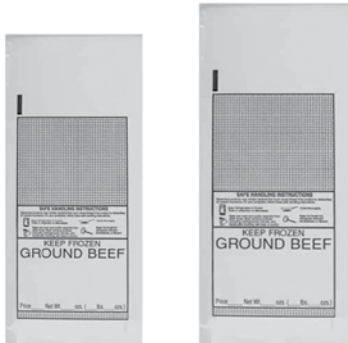


# MEAT BAGS

## Ground Meat Bags

Pack your ground meat and bulk sausage the easy way. Quality opaque and clear polyethylene bags have a gusset bottom. The heavy 2 mil thickness guards against freezer burn. When filled and frozen, they stack neatly in the freezer. "NOT FOR SALE" printed on all bags except white and clear bags.

**SEE PAGE 41 FOR SEALING MEAT BAGS**



### 1 lb. Ground Beef Bags NFS

#6342 50 count  
#6344 1000 count

### 2 lb. Ground Beef Bags NFS

#6346 25 count  
#6348 1000 count



### 1 lb. Wild Game Bags

#6312 50 count  
#6314 1000 count

### 2 lb. Wild Game Bags

#6316 25 count  
#6318 1000 count



### 1 lb. Wild Game Camo Bags (camo colors)

#6322 50 count  
#6324 1000 count

### 2 lb. Wild Game Camo Bags (camo colors)

#6326 25 count  
#6328 1000 count



### 1 lb. Pork Sausage Bags NFS

#6362 50 count  
#6364 1000 count



### 1 lb. Buffalo Bags NFS

#6332 50 count  
#6334 1000 count



### 1 lb. Plain White Bags

#6374 1000 count



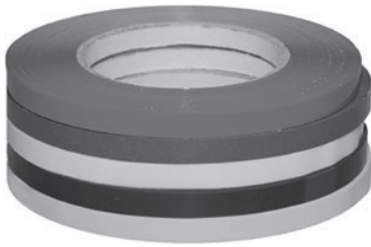
## Stainless Steel Meat Bag Sealer #6506

Twist bag, put in slot on dispenser and push down. Tape wraps around twisted bag and seals it tight, then cuts the tape. Push bag back to cut end of bag off.



## Spring Loaded Plier #2540

Concave notches to securely hold rings.



## Poly Bag Tape #6520

Used with Bag Sealers  
3/8" x 180 yds. – approx. 3,000 seals per roll.  
Red, green, blue and yellow tape available.  
Please specify color.



## Hog Rings

- #2542 3/8" Rings (100 count) up to 2" casings
- #2544 1/2" Rings (100 count) up to 4" casings
- #2546 5/8" Rings (100 count) up to 6-1/2" casings



## Auto Load Pliers and Rings

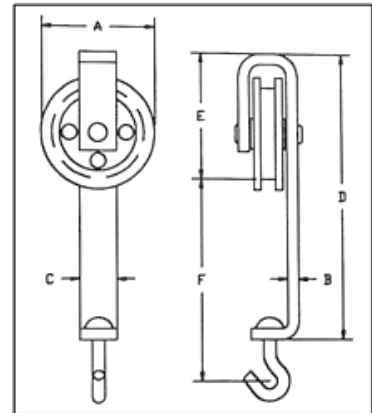
Use to clamp casings after stuffing. Spring loaded and loads just like a stapler. Saves time! Makes 1/4" ring when closed.

- #2530 Pliers
- #2532 11/16" Blunt Rings, 500 ct

## TROLLEYS

### Trolley #8110

- Smooth rolling trolley wheels of quality cast iron
- Precision cast groove fits 3/8" or 1/2" tracking
- Wheel flanges are designed to prevent track climbing at curves and switches
- Trolleys are supplied with swivels and can have hooks, gambrels or trees attached
- Standard wheel is plain bore with oil hole. Other options available include graphite bearings, oilite bearings, roller bearings and zerk grease fittings
- *Please specify capacity size when ordering*



| Single | Wheel Dia.<br>A | Frame Size<br>B C | Frame Length<br>D | Top of Rail to top<br>of frame bar<br>E | Top of Rail<br>to center of swivel<br>F | Approx. Weight | Capacity |
|--------|-----------------|-------------------|-------------------|-----------------------------------------|-----------------------------------------|----------------|----------|
| Black  | 3-7/8           | 5/16 x 1-1/4      | 10-1/4            | 4-1/2                                   | 7                                       | 4.08 lbs.      | 300 lb.  |
| Black  | 3-7/8           | 3/8 x 1-1/4       | 10-1/4            | 4-1/2                                   | 7                                       | 4.40 lbs.      | 400 lb.  |
| Black  | 3-7/8           | 3/8 x 1-1/2       | 10-1/4            | 4-1/2                                   | 7                                       | 4.83 lbs.      | 700 lb.  |



### Trolley Hooks

- Made of stainless steel
- Sharp, smooth tapered points for easy penetration
- Electropolished to a bright, smooth finish
- Trolley hooks can be supplied with or without trolley rollers

**#8132** 1/2" x 6"

**#8134** 1/2" x 12"

**#8136** 1/2" x 18"



## Stockinette Bags

- Pre-clipped and pre-cut takes less time with less waste
- Permits better smoke penetration for that bright smoked color
- USDA approved
- Dip in vinegar or Peel-Ease for easier release
- 37" 10 ct.

#2431-10 Plastic

#2432-10 Cloth



## Stockinette Hooks

Stainless steel stockinette hooks are used with stockinette bags to hang hams, turkeys or chickens.

### Round

#8261 3/16" x 3 1/4" for 1" sticks

#8263 3/16" x 3 1/2" for 1 1/4" sticks

#8265 3/16" x 4" for 1 1/2" sticks

#8267 1/4" x 4 1/4" for 1 1/2" sticks

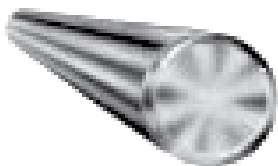
### Triangle

#8269 3/16" x 5"



## Stainless Steel Gambrel #8283

- Stainless steel hog gambrels made of solid 18-8 Type 304 stainless steel.
- Electropolished to a bright, smooth finish.
- Can be supplied with or without trolley rollers attached.
- Style A has welded center reinforcement.
- Style B for use with hog gambrel hook.
- Stainless steel flat bar style with loop made of solid stainless steel bar.
- Hog gambrels can be made to meet your specifications.



## Round Solid Stainless Steel Rods #8285

- Bright, smooth finish
- Ends are deburred
- 42 standard length, other lengths available, *please specify.*



Left: "U"-Shaped Smokestick Right: "Bell"-Shaped Smokestick

## "Bell" and "U" Shaped Smokesticks

- Heavy gauge stainless steel
- Highly polished and easy to clean
- Strong to hold even heavy products like ham
- Can be notched to easily maintain product spacing

Bell #8287 U-Shape #8289

## HOOKS

All hooks are made of solid stainless steel. Sharp smooth points. Polished to a bright smooth finish. Other sizes available by special order.



### Bar Hooks

**#8205** 5/16" x 4" x 1 3/4"

**#8209** 3/8" x 4" x 1 3/4"



### Stainless Steel Car Hooks

**#8221** 3/8" x 8"

**#8225** 3/8" x 24"

**#8229** 1/2" x 24"



### S Hooks

**#8241** 3/16" x 4"

**#8245** 1/4" x 4"

**#8249** 5/16" x 6"

**#8253** 3/8" x 8"

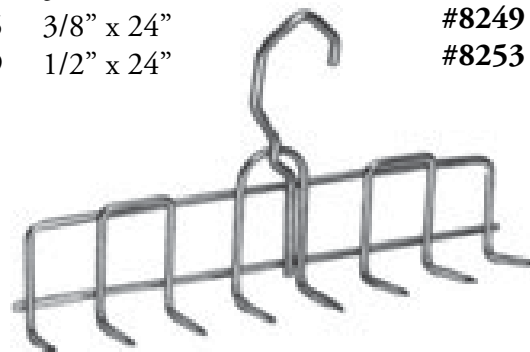


### #8257 Single Hook

5/16" x 4" x 7 1/4" Single

### #8259 California Hook

5/16" x 4" x 7 1/4" Three Ring



### Bacon Hanger

This stainless steel hanger is perfect for hanging pork bellies in your smoker so you can enjoy delicious homemade bacon. Can also use to hang spare ribs, jerky and brisket. Sharp points pierce meat easily.

**#8271** 6 Prongs, 6 1/2" long

**#8273** 8 prongs, 9" long

**#8277** 10 prongs, 11 1/2" long



### Boning Hooks

Has non-slip polyethylene handle with a stainless hook

**#8403** Small Flat Handle 4 3/4" overall length

**#8405** Medium Flat Handle 5 1/2" overall length

**#8407** Round Handle 5" overall length



### Block Scraper #8445

This scraper has a 3"x 6" wide, stiff blade made of stainless steel with a molded poly handle, guaranteed to keep the blade in place. Keep your cutting board clean while you are working.



### Bone Dust Scraper

A must have tool for removing the undesirable bonedust left on your steaks or chops after cutting with a band saw or meat saw.

**#8431** Square poly scraper

**#8437** Flat stainless steel scraper



These professional quality meat saws have a heavy nickel-plated frame and a large blade tightening lever that makes blade changing very easy. Choose from four sizes, all with 1/2" blades.

## Meat Saws

**#8613** 20" Saw

**#8619** 25" Saw



## Saw Blades

1/2" Wide Standard Blade

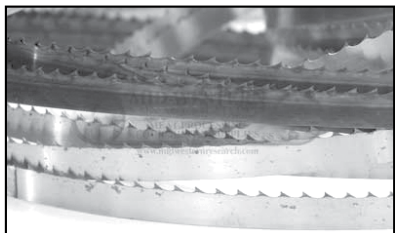
**#8611** 19" Saw Blade

**#8615** 20" Saw Blade

**#8617** 21" Saw Blade

**#8621** 25" Saw Blade

**#8625** 27" Saw Blade



## Bandsaw Blades

- These blades have 3 teeth per inch and are 5/8" wide and .022" thick
- They work well for cutting bone-in and boneless meat
- Other styles and lengths available upon request. (Special order item)

### Bandsaw blade lengths in stock:

| Item #       | Blade Length |
|--------------|--------------|
| <b>#8710</b> | 82"          |
| <b>#8712</b> | 89"          |
| <b>#8714</b> | 91"          |
| <b>#8716</b> | 92"          |
| <b>#8717</b> | 96"          |
| <b>#8718</b> | 98"          |
| <b>#8720</b> | 100"         |
| <b>#8722</b> | 102"         |
| <b>#8724</b> | 106"         |
| <b>#8730</b> | 112"         |
| <b>#8732</b> | 114"         |
| <b>#8734</b> | 116"         |
| <b>#8736</b> | 118"         |
| <b>#8742</b> | 124"         |
| <b>#8744</b> | 126"         |
| <b>#8748</b> | 128"         |
| <b>#8752</b> | 142"         |



## Model 404 Wellsaw #8510

- Must purchase blade & support separately
- Gives clean, accurate cuts
- 8,000 strokes per minute
- 1 1/8" blade stroke
- Lightweight - Only weighs 9 1/2 pounds
- Quick action, double pole trigger switch stops blade 1 1/2 seconds after trigger release
- UL Listed
- 404 Wellsaw - Motor only

## Support Bars and Blades

- Blade supports are teflon coated
- Blades are USDA Approved

## Regular Bars & Blades

#8522 404 16" Bar

#8526 444 16" Bar



#8528 404 16" Blade

#8528 444 16" Blade



## Heavy Duty Bars & Blades

#8532 404 16" H.D. Bar

#8534 444 16" H.D. Bar



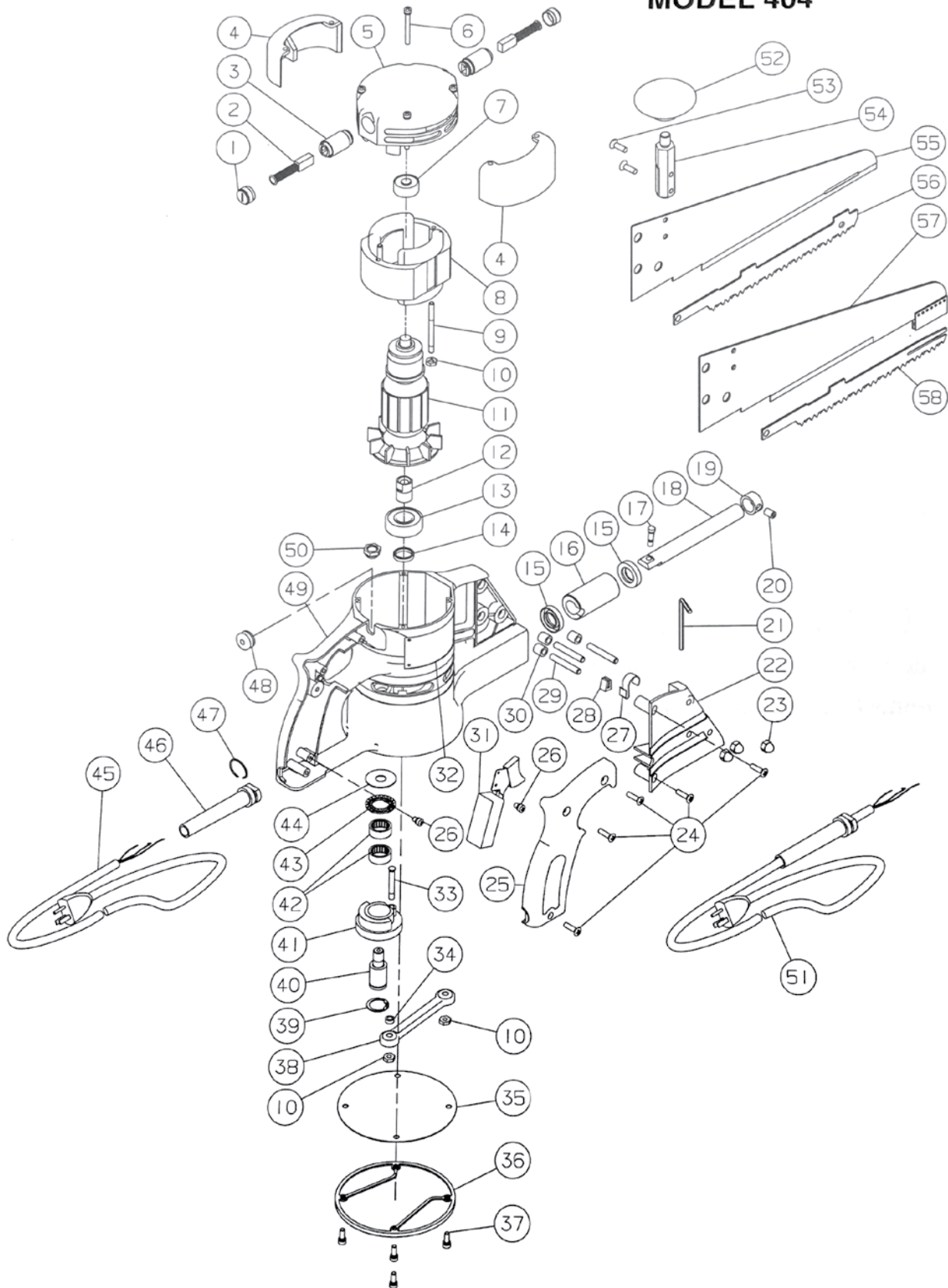
#8538 404 16" H.D. Blade

#8538 444 16" H.D. Blade



Parts list on page 48

## JARVIS Wellsaw MODEL 404



# WELLSAW PARTS LIST

## Parts for Jarvis 404 Wellsaw

## JARVIS Wellsaw MODEL 404

| ITEM | JARVIS PART NO. | OLD PART NO. | PART NAME               | QTY |
|------|-----------------|--------------|-------------------------|-----|
| 1    | 1063112         | 501022-005   | Brush Cap               | 2   |
| 2    | 1063111         | 501022-004   | Brush and Spring        | 2   |
| 3    | 1063110         | 501022-003   | Brush Holder            | 2   |
| 4    | 1015006         | 501174       | Deflector               | 2   |
| 5    | 1002191         | 501002       | Top Cap                 | 1   |
| 6    | 1055428         | 100101-004   | Screw                   | 4   |
| 7    | 1021215         | 100403-003   | Ball Bearing            | 1   |
| 8    | 1063119         | 501224-003   | Stator, 115V            | 1   |
|      | 1063120         | 501224-004   | Stator, 230V            | 1   |
| 9    | 1027040         | 501021       | Stator Stud             | 2   |
| 10   | 1007164         | 100105-001   | Lock Nut                | 4   |
| 11   | 1063117         | 501224-001   | Armature, 115V          | 1   |
|      | 1063118         | 501224-002   | Armature, 230V          | 1   |
| 12   | 1026072         | 501225       | Pinion Gear             | 1   |
| 13   | 1021227         | 100422-004   | Ball Bearing            | 1   |
| 14   | 1035193         | 501120-001   | Seal                    | 1   |
| 15   | 1035192         | 501103       | Seal                    | 2   |
| 16   | 1036116         | 501171       | Bushing                 | 1   |
| 17   | 1027041         | 501046       | Rod Stud                | 1   |
| 18   | 3065010         | 501172       | Push Rod and Stud       | 1   |
| 19   | 1012050         | 501350       | Clamp Ring              | 1   |
| 20   | 1055422         | 100034-038   | Set Screw, 1/4 inch     | 1   |
| 21   | 8030031         | 100099-001   | Hex Key                 | 1   |
| 22   | 1002206         | 501003-001   | Blade Support Cover     | 1   |
| 23   | 1007162         | 100022-006   | Cap Nut                 | 6   |
| 24   | 1055439         | 100102-002   | Screw                   | 5   |
| 25   | 1002203         | 501004       | Handle Cover            | 1   |
| 26   | 1055438         | 100101-003   | Screw (set of 12)       | 3   |
| 27   | 1012046         | 501042       | "S" Clip                | 1   |
| 28   | 1012047         | 501043       | "U" Clip (rubber)       | 1   |
| 29   | 1027048         | 501272       | Stud                    | 3   |
| 30   | 1036120         | 501273       | Insert Bushing          | 3   |
| 31   | 1005038         | 100739-001   | Switch                  | 1   |
| 32   | 1017033         | 501187       | Info Label 115V, Eng.   | 1   |
|      | 1017034         | 501179       | Info Label 230V, Eng.   |     |
|      | 1017054         |              | Info Label 115V, French |     |
|      | 1017234         |              | Info Label 230V, French |     |
|      | 1045013         |              | Label Retaining Rivet   | 4   |
| 33   | 1027043         | 501081       | Drive Stud              | 1   |
| 34   | 1029185         | 501082       | Spacer                  | 1   |
| 35   | 1035191         | 501008       | Gasket                  | 1   |
| 36   | 1002193         | 501005       | Bottom Plate            | 1   |
| 37   | 1055426         | 100101-001   | Screw (set of 12)       | 4   |
| 38   | 3028030         | 501053       | Connecting Rod & Brg    | 1   |
| 39   | 1013310         | 100069-013   | Snap Ring               | 1   |
| 40   | 1020133         | 501377       | Gear Shaft              | 1   |
| 41   | 3026024         | 501223       | Gear and Stud (33)      | 1   |
| 42   | 1021216         | 100424-001   | Needle Bearing          | 2   |
| 43   | 1021218         | 100425-001   | Needle Thrust Bearing   | 1   |
| 44   | 1004149         | 100426-001   | Thrust Bearing Race     | 1   |
| 45   | 3001011         | 501337       | Cord and Plug, 230V     | 1   |
| 46   | 1063125         | 501294       | Strain Relief           | 1   |
| 47   | 1013137         | 501295       | Clamp Ring              | 1   |
| 48   | 1063109         | 100647       | Grommet                 | 1   |
| 49   | 1016199         | 501001-006   | Housing                 | 1   |
| 50   | 1007166         | 501376       | Gear Shaft Nut          | 1   |

| ITEM | JARVIS PART NO. | OLD PART NO. | PART NAME                                            | QTY |
|------|-----------------|--------------|------------------------------------------------------|-----|
| 51   | 3001008         | 501006       | Cord and Plug with strain relief, 115V               |     |
|      | 3001017         |              | European Line Cord with strain relief, without plug. |     |
| 52   | 1006021         | 501066       | Knob                                                 | 1   |
| 53   | 1055429         | 100102-003   | Screw                                                | 2   |
| 54   | 1027042         | 501065       | Handle Stud                                          | 1   |
|      | 1027049         | 501378       | Heavy Duty Stud                                      |     |

### blades, blade supports and accessories

| ITEM | JARVIS PART NO. | OLD PART NO. | PART NAME                 | QTY |
|------|-----------------|--------------|---------------------------|-----|
| 55   | 1058071         | 501175T      | Blade Support 8" End Cut  | 1   |
|      | 1058070         | 501128T      | Blade Sup. 16" End Cut    |     |
| 56   | 1023122         | 501246       | Blade 8" End Cutting      | 1   |
|      | 1023121         | 501247       | Blade 16" End Cutting     |     |
| 57   | 1058075         | 502077T      | Blade Sup. 8" Heavy Duty  | 1   |
|      | 1058074         | 502076T      | Blade Sup. 16" Heavy Duty |     |
| 58   | 1023123         | 501319       | Blade 8" Heavy Duty       | 1   |
|      | 1023124         | 501320       | Blade 16" Heavy Duty      |     |

### replacement kits

| ITEM | JARVIS PART NO. | OLD PART NO. | PART NAME                                  |
|------|-----------------|--------------|--------------------------------------------|
|      | 3063010         | 501351-001   | Armature and Bearing (no pinion gear) 115V |
|      | 3063011         | 501351-002   | Armature and Bearing (no pinion gear) 230V |
|      | 3063007         | 501235-001   | Armature, Bearing and Pinion Gear, 115V    |
|      | 3063008         | 501235-002   | Armature, Bearing and Pinion Gear, 230V    |
|      | 3063013         | 501232       | Armature and Pinion, 115V                  |
|      | 3063014         | 501233       | Armature and Pinion, 230V                  |
|      | 3001008         | 501006       | Cord Assembly, 115V                        |
|      | 3001010         | 501089       | Cord Assembly, 230V                        |
|      | 3001017         |              | Cord Assy, 230V Europe                     |
|      | 3026023         | 501088       | Gear And Bearing Assy                      |
|      | 3016119         | 501169-001   | Housing & Bushing Assy                     |
|      | 1062003         |              | Gear Grease (1 lb can)                     |





## Cotton Bib Aprons

- Sewn neck band
- Waist tie string
- 30" x 35"

**#9605** 5 oz. Apron

**#9607** 7 oz. Apron



## Nitrile Gloves

**#9721**

- Soft cotton lining helps absorb perspiration for easy removal
- 5/32" cut-resistant 14" x 18"
- Will not weaken

*Please specify 7, 8, 9, 10, 11*



## Nitrile Disposable Gloves Powder Free

**#9741**

100 Gloves per box, Ambidextrous

- 5 Mil Nitrile Glove
- Disposable
- Powder Free & Latex Free

*Please specify Sm, Med, Lg, Xlg, XXlg*



## Butcher Frocks #9621

- 7 oz. 65/35 poly/cotton blend
  - White long sleeve
  - 4 outside pockets
- Please specify Sm, Med, Lg, Xlg, XXlg*



## Green Vinyl Aprons

- 22 oz. vinyl w/ string ties
  - Protects from oil, fat, grease & salt
  - Available with or without the 17" x 22" belly patch
- #9613** With patch 35" x 45"
- #9615** Without patch 35" x 50"

## Vinyl Aprons #9617

- Sturdy 7 mil vinyl
- Reinforced grommets at waist
- Cotton ties
- Pencil pocket comes standard
- Available in 38", 45" and 50" lengths
- Can be imprinted with your store logo, call or email for custom quote.
- Easy clean up, a damp rag is all you need!



## Cotton Knit Glove

- One size fits all
- Use under Nitrile glove for extra protection

**#9731** Men's

**#9733** Women's



## Cut Resistant Glove

- These gloves offer quality cut-resistant & protection
- Sold individually and can be used on either hand
- Can be washed repeatedly with bleach
- WARNING: These gloves are not cut-proof and injury can occur with point of knife.
- Do not subject to moving or highly serrated blades.

**#9701** X-Small - Size 6

**#9703** Small - Size 7

**#9705** Medium - Size 8

**#9707** Large - Size 9

**#9709** X-Large - Size 10



## SCABBARDS



### Aluminum Scabbard W/ Removable Front

- Front removes for easy cleaning

#9110 2 Knives, 4 1/2" x 13"

#9114 3 Knives, 6" x 13"

#9118 2 Lg Knives, 5" x 16"



### Non-Dulling Poly Scabbard

- Molded of long lasting easy to clean white polyethelene
- Available with or without boning hook clip

#9134 Without Clip, 4 1/2" x 13"

#9138 With Clip, 5 1/2" x 18"

Boning hook not included



### Aluminum Scabbard with Boning Hook Clip

- Front mounted loop holds boning hook or steel
- Made of seamless heavy gauge aluminum
- Removable front, single hinge

#9122 Single, 5" x 10 1/2"

#9126 Double, 5" x 13 1/4"



### Scabbard Chain

- Chain threads through scabbard and attaches to an "S" hook.
- Chain sold by inch

#9140 Plastic

# SMOKING WOOD PAIRING GUIDE

| Wood               | Hardness           | Flavor Profile                                                                     | What to Smoke                                                                        | Water Pan or Soak                                                                             |
|--------------------|--------------------|------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|
| Alder              | Semi-hardwood      | Delicate and sweet smoke                                                           | Vegetables, Salmon, Halibut, Arctic Char, Pork, Chicken, Fruit                       | Water, Chardonnay, Sauvignon Blanc, Riesling, Pinot Noir, Apple Juice, Lager, Ale             |
| Apple              | Semi-hardwood      | Mild, sweet and fruity smoke                                                       | Poultry, Fish, Shellfish, Pork, Veal, Vegetables, Fruit                              | Water, Apple Juice/Cider, Chardonnay, Pinot Noir, Pineapple Juice                             |
| Apricot            | Semi-hardwood      | Smoke that is similar to hickory though not overpowering and much sweeter          | Pork, Fish, Poultry, Salmon                                                          | Water, Apple Juice, White Wine                                                                |
| Almond             | Hardwood           | Has a mild nutty flavour                                                           | Desserts, Fruits, Veggies, Mushrooms, Poultry, Pork                                  | Water, IPA                                                                                    |
| Beech              | Hardwood           | A well-balanced smoke that can be paired with woods to make them less overpowering | Beef, Cheese, Fish                                                                   | Water, Wine, Beer, Juice                                                                      |
| Birch              | Hardwood           | Is mild and smoky without overpowering the food                                    | Pork, Fish, Red Meats                                                                | Water, Red Wine, Beer                                                                         |
| Brandy Cask        | Hardwood           | Produces a mild oak smoke flavor with sweet wine finish                            | Beef, Pork, Poultry, Fish, Fruit, Vegetables                                         | Water                                                                                         |
| Cherry             | Semi-hardwood      | Produces a sweet or tart and fruity smoke depending on the tree                    | Poultry, Fish, Shellfish, Pork, Veal, Game, Vegetables, Fruit                        | Water, Apple Juice/Cider, Chardonnay, Pinot Noir, Pineapple Juice                             |
| Citrus Woods       | Medium to Hardwood | A light and fruity smoke that is a little lighter than apple                       | Seafood, Pork, Poultry                                                               | Water, Orange Juice                                                                           |
| Hickory            | Hardwood           | Bold and fairly universal smoke                                                    | Pork, Bacon, Turkey, Steak, Game, Portobello Mushrooms                               | Water, Beer, Bourbon, Ginger Ale, Coca Cola, Apple Juice, Pineapple Juice, Cabernet Sauvignon |
| Juniper            | Softwood           | Has a dense smoky-balsamic woody-fresh resinous flavour. Use sparingly             | Beef, Fatty Meats                                                                    | Water                                                                                         |
| Maple              | Hardwood           | Sweet and subtle, balanced (as all things should be)                               | Poultry, Pork, Trout, Salmon, Arctic Char, Pizza                                     | Water, Apple Juice, Chardonnay, Cabernet Sauvignon, Honey Brown Lager, Maple Lager            |
| Mesquite           | Hardwood           | Quintessential South-West BBQ flavour. Sweet, but strong                           | Beef, Pork, Poultry, (basically any meat)                                            | Water, Cider, Pineapple Juice, Lemonade, Beer, Ginger Ale                                     |
| Peach              | Hardwood           | Mild and fruity smoke                                                              | Pork, Poultry                                                                        | Water, Chicken/Pork Stock, Peach Juice/Cider                                                  |
| Pear               | Semi-hardwood      | Mild, sweet and fruity smoke                                                       | Poultry, Fish, Shellfish, Pork, Veal, Vegetable, Fruit                               | Water, Juice/Cider, Chardonnay                                                                |
| Pecan              | Hardwood           | Sweet and nutty, all-purpose smoke                                                 | Desserts, Fruits, Veggies, Mushrooms, Poultry, Pork                                  | Water, Guinness, Cabernet Sauvignon, Merlot, Chardonnay, Apple Juice, Ginger Ale              |
| Plum               | Hardwood           | Sweet and strong smoke                                                             | Fruit, Fish, Pork, Beef                                                              | Water, Umeshu(Japanese Plum Wine), Light White Wines                                          |
| Red Cedar/Cedar    | Semi-hardwood      | Sweet and tangy, big smoke and big flavour                                         | Seafood, Cheese, Poultry, Game, Beef, Pork, Veal, Lamb, Fruits, Vegetables, Desserts | Water, Chardonnay, Hard Cider, Pilsner, Dr. Pepper, Cherry Juice                              |
| Red Oak            | Hardwood           | Rustic smoke, best paired with bold flavours                                       | Beef, Game, Poultry, Cheese, Desserts                                                | Water, Cabernet Sauvignon, Merlot, India Pale Ale, Grape Juice, Cranberry Juice, Orange Juice |
| Whiskey Oak Barrel | Hardwood           | Mild smoke flavour with a beautiful whiskey aroma finish                           | Beef, Pork, Poultry, Fish, Fruit, Vegetables                                         | Water                                                                                         |

## KNIVES

### Giesser Messer

The Giesser Messer is a German made knife that has been around for many decades. The handles are ergonomically shaped and made of a smooth slip proof material with an extended guard to protect the hand. The blade is constructed with a new vacuum technology that creates a harder steel that makes the knife more difficult to sharpen, however once it is sharpened it holds an edge extremely well. The Giesser Messer knives are NSF certified and dishwasher safe.



#### Narrow Boning Knives

#9205-F 6" Narrow Flex

#9205-S 6" Narrow Stiff

#### Curved Boning Knives

The new designed handle is made from very soft and slip proof plastic material, it is ergonomic shaped and has a comfort grip.

#9207-SS 5" Semi- Stiff

#9209-SS 6" Semi- Stiff

#9207-S 5" Stiff

#9209-S 6" Stiff



#### Breaking Knives

#9223 8" Breaking

#9225 10" Breaking

#### Cimeter Knives

#9233 10" Cimeter

#9235 12" Cimeter



#### Beef Skinner Knife

#9243 6" Skinner

#### Fish Filet

#9247 8" Filet

## Comfort Grip

The Comfort Grip knives have ergonomically designed black handles for less hand/wrist stress and are made of a soft, slip resistant material with rounded “ribs” for better control. The blade is made of a premium grade European stainless steel, ready to use, and rust resistant. This knife has a softer blade and is easy to sharpen. The Comfort Grip knives are NSF certified and dishwasher safe.



### Narrow Boning Knives

- #9253-S 5” Narrow Stiff
- #9255-F 6” Narrow Flex
- #9255-S 6” Narrow Stiff



### Curved Boning Knives

- #9257-F 5” Flex
- #9257-SS 5” Stiff
- #9259-SS 6” Stiff



### Lamb Skinner

- #9291 5” F. Dick Lamb Skinner



### Breaking Trimming Knife

- #9273 8” Breaking



### Beef Skinner

- #9293 6” Skinner



### Paring Knife

- #9297 3 1/2”

Choose handle color:  
Blue, black, green, red  
and yellow.

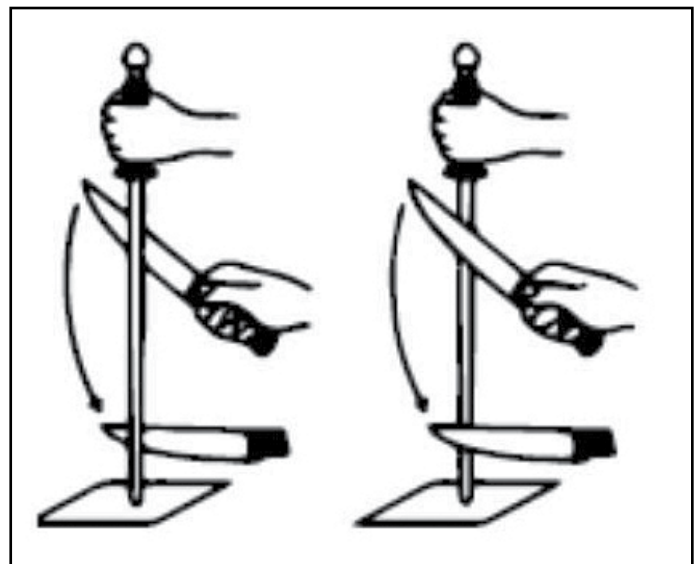
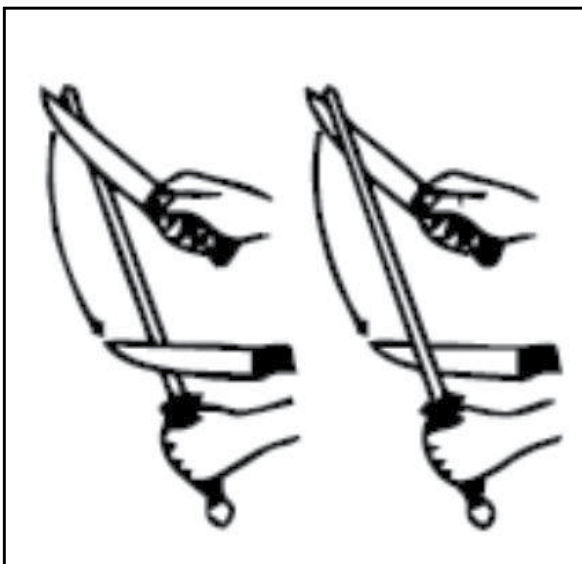
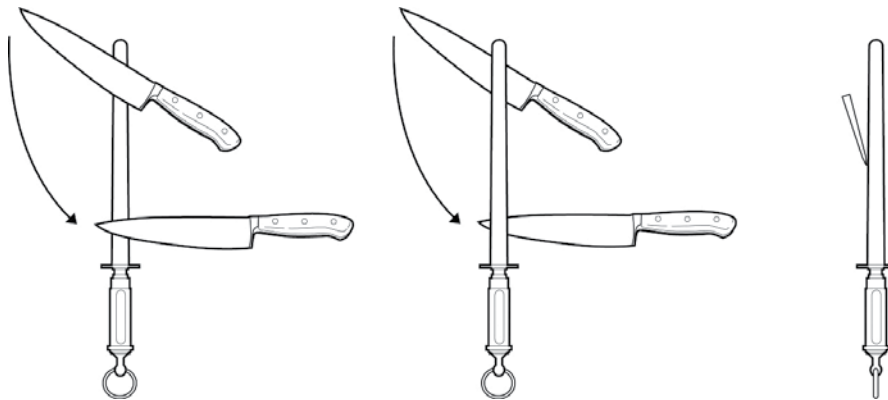
### How do I sharpen my knives on a Sharpening Steel?

Place the knife blade at an angle of 15° - 20° on the sharpening steel and slide the blade alternately to the left and right along the steel. It is important to use the same number of sharpening movements on each side. The sharpening movement has to begin with the end of the knife blade at the tip of the sharpening steel and be guided in a wide arc whilst applying light pressure to ensure that it ends with the tip of the knife close to the sharpening steel handle.

It is important that you alternate the side of the knife that comes into contact with the sharpening steel. In doing so, be mindful never to first move one side of the knife and then the other side of the knife several times along the sharpening steel. A curved burr will form towards the other side of the knife, which will remain after the last sharpening movement. However, only a very fine burr forms with alternate sharpening (also known as a thread), which is removed by bending it back and forth. It is vital to apply less and less pressure towards the end of the alternate sharpening movement to ensure that the fine burr becomes weaker and weaker.

#### **Our tip:**

Straighten the cutting edge again before or after each use with frequent, short sharpening. Do not wait until you feel that the cutting performance of your knife is declining.





## What kind of steel should you use?

**POLISHED STEELS** are to be used only in combination with **FINE CUT STEELS**, not separately.

The knife needs to be steeled on a **FINE CUT STEEL** first to sharpen the blade and then on a **POLISHED STEEL** to hone and realign the cutting edge.

**POLISHED STEELS** and **FINE CUT STEELS** are designed for skilled users who need razor sharp cutting edges and who know how to use a sharpening steel.

For example:

- Self-employed butchers who regularly re-sharpen their knives on a machine.
- Skilled users in slaughterhouses who often re-sharpen knives on machines.

**REGULAR (MEDIUM), COARSE** and **DIAMOND STEELS** are to be used by people who do not use their knives as often as people in slaughterhouses. Knives used by such people are not re-sharpened every day because they don't use them that often. Professional chefs and the home cook are typical users of these steels. Other steels wouldn't be of much use for them.

Skilled professionals use **COMBINATION CUT STEELS**. Professionals are people who don't have any problems in steeling a knife on the narrow sides of such a combined sharpening steel without hitting the edges.



## STEELS

**Fine Cut:**  
**Low abrasion/straightening**  
**of the cutting edge.**



**#9324** 10" Round, orange handle, Friedrich Dick.

**Polished:**  
**No abrasion, only for straightening**  
**and polishing the cutting edge.**



**#9322** 10" Round, orange handle. Friedrich Dick.

**Diamond surface for very high abrasion.**

Diamond and regular steels are an economical sharpening rod designed for the user looking for a quick way to bring a knife's edge back. Unlike conventional smooth steels that straighten an edge during use, the Diamond Steel will remove just enough metal to create or re-establish the edge.



**#9328** 10" Diamond Round, Ezalap.

**#9330** 12" Diamond Round, Victorinox.

Steel features and oval design- creating two almost flat surfaces to sharpen the blade. Perfect sharpener for beginners, or those needing a sharpener for a set, in a commercial kitchen, or at a deer camp.



**#9340** 10" Diamond Flat, Mudial.

**#9342** 12" Diamond Flat, Mudial.

**Regular Cut:**  
**High abrasion.**



**#9306** 12" Steel, wood handle, Friedrich Dick.

**#9308** 14" Steel, wood handle, Friedrich Dick.



**#9314** 10" Round, plastic handle, Friedrich Dick.

**#9316** 12" Round, plastic handle, Friedrich Dick.

**#9318** 14" Round, plastic handle, Friedrich Dick.

**Coarse Cut:**  
**For domestic use, high abrasion.**



**#9310** 8" Round, plastic handle, Friedrich Dick.

**#9312** 10" Round, orange handle, Friedrich Dick.

### Combination Cut Steel

Combination Cut Steel gives you the ability to both sharpen and hone your blade with the same steel. It features side with enough grit to sharpen a knife and sides that give you the ability to hone your knife. The steel should be used often on your knives to prevent premature dulling of the blade. If you are not able to sharpen your knife with this then you need to go with a diamond steel or an actual knife sharpener.



**#9334** 10" Round, Victorinox.

**#9336** 12" Round, Victorinox.

## Stones

### Norton Oil Stone Sharpening Systems

All systems come with dust covers and honing oil.



#### IM50 System #9350

- 1 coarse/fine Crystolon combination stone
- 8" x 2" x 1"



#### IM100 System #9352

- 1 coarse
- 1 medium
- 1 fine
- Dimensions 6" x 2" x 1 1/2"



#### IM200 System #9354

- 1 coarse Crystolon
- 1 medium Crystolon
- 1 fine India Stone
- Stone dimensions 8" x 2" x 3/8"



#### IM313 System #9356

- 1 coarse Crystolon
- 1 medium Crystolon
- 1 fine India Stone
- Stone dimensions 11 1/2" x 2 1/2" x 1/2"



#### 2-Step Hand Held Sharpener #9370

This handy sharpener is ideal for touching up your knife at home or in the field - a must have!



#### Honing Oil

**#9362** 3 oz. Honing Oil

**#9366** 16 oz. Honing Oil

## Accessories



#### Magnetic Knife Holders

**#9411** 12" Wall mount magnetic knife holder

**#9413** 18" Wall mount magnetic knife holder

**#9415** 24" Wall mount magnetic knife holder



#### Cutting Boards

- High density polyethylene
- USDA and FDA approved
- Will not chip, crack or warp
- Non porous
- Will not dull knives and easy to clean

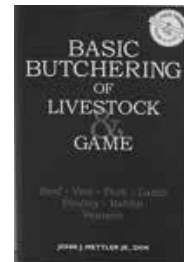
*Custom sizes available*

**#9423** 18" x 24" x 1/2"

**#9427** 24" x 36" x 1/2"

## **Basic Butchering of Livestock and Game** *By John Mettler, Jr. #9940*

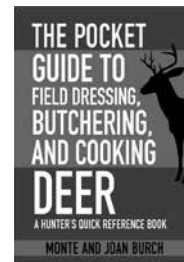
This publication covers the butchering of beef, hogs, veal, lamb, deer, poultry, rabbits, and small game. In addition, it covers smoking and other means of preserving meat. The book contains over 130 illustrations and clear easy-to-follow text. Finally there are 30 pages of all kinds of recipes. This book is for anyone who hunts, farms or buys large quantities of meat. 182 pages.



## **The Pocket Guide To Field Dressing, Butchering, And Cooking Deer** #9941

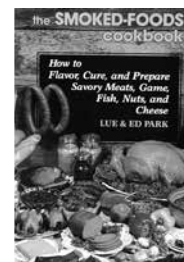
*By LMonte Burch, Joan Burch*

Hunting, butchering, and preparing deer has been a way of life for Monte and Joan Burch. Drawing on their years of experience living off the land and practical skills gained while butchering livestock, Monte and Joan offer The Pocket Guide to Field Dressing, Butchering, and Cooking Deer as a must-have resource for the hunter on the go. Each step is accompanied by black-and-white drawings and color photographs that further illustrate the advice being offered. So whether you are a novice or an experienced professional, The Pocket Guide to Field Dressing, Butchering, and Cooking Deer will undoubtedly prove to be an essential reference.



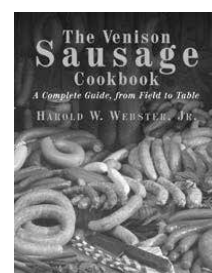
## **The Smoked Foods Cookbook** *By Lue & Ed Park Jr. #9953*

Prepare your meat to be smoked by brining, cures, marinades and injecting. It gives you brine recipes, brining times, smoking time tables and many recipes for sauces, game, fish, cheese and sausages, plus how to smoke them all. Also discusses equipment and various bacteria you should be aware of and how to deal with them.



## **The Venison Sausage Cookbook** *By Harold Webster #9847*

In newly copyrighted book, "The Venison Sausage Cookbook" is loaded with up-to-date information on all aspects of sausage making. It covers dealing with bacteria, types of sausage, cures, grinding, casings, stuffing, patty making, operating and building a smokehouse/cooker. There are 80 pages of venison sausage recipes and 100 pages of venison sausage dishes. This is a very comprehensive, well written book that will make sausage making easy, even for the novice. 272 pages.



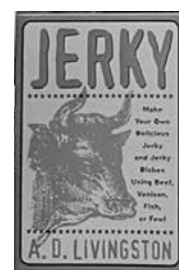
## **The Complete Venison Cookbook** *By Harold Webster #9970*

Venison lovers will enjoy the experience of preparing and eating venison as never before imagined. You'll learn how to make venison tender and delicious. From basic recipes for home and camp to preparing and presenting venison for elegant dining, this book has over 700 venison recipes for steaks, chops, roasts, ribs, chilies, stews, stroganoffs, meat loaves, burgers, and more. Also included are over 250 recipes that complement venison, plus recipes for canning, drying, sausage making, smoking, pickling, and preserving. 272 pages.

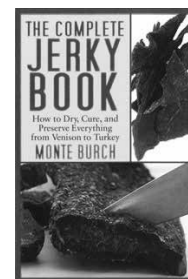


**Jerky By A.D. Livingston #9871**

If it walks, flies or swims this book will show you how to make jerky from it. Make jerky from ground meat, meat strips or chunks of meat. Learn to make jerky in the dehydrator, the oven, a smoker, in the sun and other ways. There is a whole section on venison jerky. Loaded with recipes, this book is a must for the jerky maker. 144 pages.

**The Complete Jerky Book By Monte Burch #9873**

“The Complete Jerky Book” covers the past and present of this high-protein snack. Whether you want to prepare jerky the old-fashioned way or cook it using modern equipment, this pocket-sized guide has you covered. Award-winning outdoor writer and photographer Monte Burch tells us how the Native Americans preserved their meat and reveals the easy-to-use seasoning mixes and products of today. You’ll find a large assortment of recipes in “The Complete Jerky Book”, including those for venison, beef, goose, turkey and fish. 50 color photographs. Paperback, 160 pages.

**Home Sausage Making By Charles Reavis #9815**

A complete guide for the home sausage maker. This book discusses equipment, ingredients, stuffing, curing, smoking and preserving using all types of meat, poultry, game and fish. There are hundreds of recipes for delicious, low-salt, low fat dishes and sausages. 271 pages.

**The Sausage Making Cookbook By Jerry Predika #9839**

In “The Sausage Making Cookbook”, the author instructs you in how to use the different types of casings, types of bacteria to be aware of, smokehouses and how to make one. He then explains the various types of sausage; fresh, dry and semi-dry, as well as jerky making. There are over 230 recipes of every kind of sausage and jerky you can imagine in this book. Hard cover, 175 pages.

**Complete Guide To Sausage Making Book By Monte Burch #9925**

You can impress your family and friends by making all types of sausages in the comfort of your own kitchen. In an easy to follow manner, writer-outdoorsman Monte Burch explains how to make sausages using wild game and store-bought meats like pork, chicken, and beef. Learn to make all sorts of delicious variations, including bratwurst, bologna, pepperoni, salami, liver, and smoked sausages. With his advice, you can perfect and master the art of making sausages at home.

**Sausage By AD Livingston #9823**

In the “Sausage” book, the author covers sausage making from start to finished product. Selecting cuts of meat, preparation, seasoning, grinding, stuffing meat into casings and finally cooking the finished product. This book has over 100 recipes for venison and other wild game, fowl and fish. The author brings you recipes you won’t find in other books. An excellent choice for the novice sausage maker. Soft cover, 191 pages.





## POLICIES

### ORDER BY PHONE: 406-285-3420

### PAYMENTS

**We accept credit cards: Checks and cash. Phone orders, credit cards.**

We will figure the shipping charge according to weight, shipping preference and add it to your purchase.

### No minimum orders

A handling charge may be added to your order. We appreciate your business and do this only to cover the cost of processing some orders.

### SHIPPING

Products in this catalog will be shipped either via United Parcel Service (UPS) or United States Postal Service (USPS) unless otherwise specified. Please include an exact shipping address. Note: UPS does not deliver to P.O. Boxes. Orders shipped through UPS are automatically insured up to \$100; each \$100 thereafter costs extra per \$100 to insure. We will add on insurance to most USPS deliveries.

### CLAIMS

Product that is received damaged must be immediately reported to the carrier. Please keep box, packaging and damaged product for proof of damage.

Overages, shortages, and damages must be reported to Sausage Equipment & Supply within three business days of receipt of shipment.

### RETURNS

Requires prior approval and must be received within 30 days for in-store credit. All returns are subject to a 20% Restocking Charge. All returned products must be of current design and in resalable condition. **No returns accepted** on spices, seasonings, cures, collagen, natural or fibrous casings, liquid smoke, unwrapped band saw blades or opened meat packing supplies.

### GUARANTEE

We guarantee all items in this catalog to be correctly described and suitable for the purpose mentioned and free of defects, but our sole liability is to accept the return on the merchandise and refund the purchase price. We shall not be liable for any loss of damage directly or indirectly arising from the use of the merchandise or for consequential damages. Sausage Equipment and Supply reserves the right to make changes at any time, without notice, in prices, material, equipment, specifications and models, and also to discontinue models.



**Sausage Equipment & Supply**

|          |                                              |  |  |  |  |
|----------|----------------------------------------------|--|--|--|--|
| <b>A</b> | <b>Additives &amp; Binders</b> ..... 8       |  |  |  |  |
|          | <b>Aprons</b> ..... 49                       |  |  |  |  |
| <b>B</b> | <b>Bacon</b>                                 |  |  |  |  |
|          | Brine/Cure ..... 9                           |  |  |  |  |
|          | Hanger..... 44                               |  |  |  |  |
|          | Injector..... 9                              |  |  |  |  |
|          | <b>Bags, Burger</b> ..... 40                 |  |  |  |  |
|          | Sealer..... 41                               |  |  |  |  |
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