



2023-2024



GRIND WITH MORE IN MIND

See BigBite® Grinders on pages 4-5 | See BigBite® Grinder Attachments on pages 8-9

MAXVAC® SEALERS

PRESERVE FLAVOR & PREVENT FREEZER BURN



Seal in the freshness! Our powerhouse vacuum sealers remove air and create a tight seal to protect meat, fish, and produce from freezer burn and lock in flavor and nutrients. Vacuum seal homemade jerky, extend the shelf life of bulk foods, and protect valuables from dust and debris, too! MaxVac® Vacuum Sealers are built to last; replacement parts available. More information about MaxVac® Sealers is on pages 48-49.



MaxVac® 1000 Vacuum Sealer

10 Hours of Nonstop Use — That's 1000+ Seals!

This workhorse sealer has a robust cooling fan to prevent overheating, eliminating the need for breaks. The extra-wide vacuum channel and sealing strip plus weighted lid ensure fast, easy, nearly hands-free sealing. Roll holder/cutter accommodates rolls up to 14" wide. 14" x ¼" seal bar; auto and manual options. Includes seal bar maintenance kit and 8" x 25' roll of bag material.

Five Year Warranty.
#1088B — \$529.99

MaxVac® 250 Vacuum Sealer

Seals up to 250+ times continuously!

This rugged vacuum sealer has a one-hand locking lid and integrated roll holder/cutter that accommodates rolls up to 11" wide. 13¼" seal bar. Includes 8" x 10' roll of bag material.

One Year Warranty.
#1393 — \$229.99



FIND ALL OUR MAXVAC® SEALERS — INCLUDING OUR NEW MAXVAC GO™ CORDLESS SEALER — ON PAGES 48-49.

MIGHTY BITE® POWERFUL PERFORMANCE



#8 MightyBite® Grinder

New to grinding and sausage-making? MightyBite® is the perfect place to start. With long-lasting metal gears and durable aluminum construction, it will make quick work of grinding everything for seasons to come.

Features:

- Multi-speed, 500-watt motor: full power for grinding, slow speed for stuffing
- Pulse reverse
- Grinds 4-5 pounds of meat per minute
- 2" throat allows larger strips of meat to be fed to the auger
- 3 stainless steel plates (¾", ¾", stuffing)
- One-way stainless steel knife
- Three plastic stuffing tubes (½", 1", 1 ¾" O.D.)
- 5' cord stored under housing
- Handwash only

Two Year Warranty

ETL Certified

#1158 — \$259.99

 **WARNING: Cancer and/or Reproductive Harm**
www.p65warnings.ca.gov

"Grind over 200lbs. of pork with ease!" — Ronnie V.

#8 Countertop Grinder

The powerful, 575-watt motor has single-speed forward and pulse reverse. Grinds up to 3 lbs. per minute. Heavy-duty aluminum head assembly locks with a quarter turn; push-button release. Includes stainless steel knife, plus two stainless steel plates (8 mm, 4.8 mm), meat stomper (with grinder plate storage), 7/8" O.D. plastic stuffing tube, and plastic stuffing plate. Handwash only.

ETL Certified.

#1224 — \$129.99



Heavy Duty Meat Lug

Hold cuts as you butcher, mix seasonings with meat, blend sausage ingredients, hold fruits and veggies during harvest — the uses are endless! Our Heavy Duty Meat Lug holds up to 50 lbs. and won't crack, split or warp, even in the freezer. Smooth interior for easy cleaning. 21" L x 15" W x 7" H. **Made in USA.** Reinforced lid, sold separately, creates stackable storage.

#360 Lug — \$19.99

#1659 Snap-On Lid — \$17.99



BIG BITE® GRINDERS

ACCESSORIES INCLUDED:

- 1 Stainless Steel Meat Pan
- 1 Stainless Steel Grinder Knife
- 2 Stainless Steel Grinder Plates
3/8" (10 mm) — Coarse grind
3/16" (4.5 mm) — Fine grind
- Stuffing Plate
- Stuffing Tubes
- Meat Stomper
- 1 Auger Extractor
(Not pictured or included with the #5 grinder)



FEATURES:

- Stainless steel motor housing
- Recessed storage drawer
- Heavy duty handle for easy moving
- Noise-dampening design for quieter performance
- All-metal gears with Roller Bearings

THE SECRET TO A BETTER GRIND

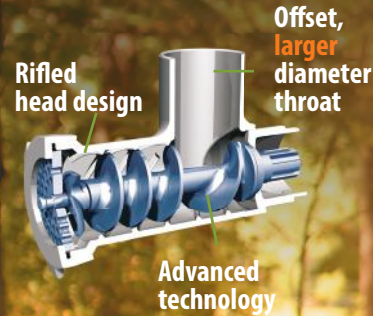
The innovative design and precision engineering of our popular BigBite® Grinders ensure a faster, more efficient grind. These top-of-the-class grinders feature a unique auger that aggressively grabs hefty pieces of meat and quickly churns them through, saving time and effort.

 WARNING: Cancer and/or Reproductive Harm
www.p65warnings.ca.gov

5 YEAR WARRANTY

LIFETIME CUSTOMER SUPPORT

We're here with you every step of the way! Not only do we offer an exceptional 5-year warranty on parts and labor, we also have skilled technicians and an extensive parts inventory to support you after the sale.



WATCH IT IN ACTION!



#5

0.35 HP 4 lbs./min
OCCASIONAL USE

#1777 — \$349.99
(add \$6.00 extra shipping)

#8

0.50 HP 7 lbs./min
REGULAR USE

#1779 — \$399.99
(add \$7.00 extra shipping)

#12

0.75 HP 11 lbs./min
FREQUENT USE

#1780 — \$549.99
(add \$7.00 extra shipping)

#22

1.0 HP 13 lbs./min
HEAVY USE
TEAM LIFT: 55 lbs.

#1781 — \$699.99
(add \$7.00 extra shipping)

#32

1.5 HP 17 lbs./min
PROFESSIONAL USE
TEAM LIFT: 64 lbs.

#1782 — \$899.99
(add \$7.00 extra shipping)

BIGBITE® GRINDER ATTACHMENTS (Sold Separately)



DualGrind Adapter (See page 8)

- #8 Adapter #1723
- #12 Adapter #1724
- #22 Adapter #1725
- #32 Adapter #1726



Juicer Attachment

#1227, see page 8



Mixers (See page 18)

- 25 lb. Fixed Mixer #1733
- 25 lb. Tilt Mixer #1869
- 50 lb. Fixed Mixer #1734
- 50 lb. Tilt Mixer #1868



Grinder Foot Switch

#724, see page 8



2-in-1 Jerky Slicer & Tenderizer Attachment

#433TJ, see page 9



Patty, Jerky, & Snack Stick Maker

#517, see page 9



Ground Meat Packaging System

#200 Series, see page 21



Auto Patty Maker Attachment

#693, see page 9

PREMIUM GRIND

BIG BITE®

DUALGRIND GRINDERS

“Works great, saving a whole step so you don't have to grind again!” — Darrell S.

OUR MOST EFFICIENT GRINDERS YET!

Inspired by super-efficient commercial grinders, our DualGrind design combines a double-edged knife with two grinder plates. No more reloading for a second grind! The BigBite® auger takes extra big bites of meat for faster processing.

⚠️ WARNING: Cancer and/or Reproductive Harm
www.p65warnings.ca.gov

5 YEAR WARRANTY

LIFETIME CUSTOMER SUPPORT

We're here with you every step of the way! Not only do we offer an exceptional 5-year warranty on parts and labor, we also have skilled technicians and an extensive parts inventory to support you after the sale.



BIGBITE® AUGER WITH RIFLED HEAD

DUALGRIND KNIFE AND PLATES

Watch a video to learn more about our DualGrind Grinders

SECOND Grind Plate

DUALGRIND Knife

BIGBITE® Auger



FIRST Grind Plate

DUALGRIND MEAT COMPARISON



DUALGRIND DOES TWICE THE WORK, CREATING A FINE GRIND IN A SINGLE PASS!

DualGrind Meat Grinders

These innovative grinders give you a premium grind in half the time! The super-sharp, double-edged knife and two grinder plates create the quality and consistency of two separate grinds in just one pass. They have all the great features of our BigBite® Meat Grinders, including a large throat and rifled head to accommodate big bites of meat without jamming. Includes 3 stuffing tubes.

Five Year Warranty. ETL Certified

#8
0.50 HP 4.5 lbs./min
REGULAR USE
A. #1784 — \$499.99
(add \$7.00 extra shipping)

#22
1.0 HP 11 lbs./min
HEAVY USE
TEAM LIFT: 57 lbs.
B. #1786 — \$829.99
(add \$7.00 extra shipping)

ADD VERSATILITY WITH OUR BIGBITE GRINDER ATTACHMENTS, PAGES 8-9.

BIG BITE®

NEW! DUALGRIND ADAPTER

*Grinder not included.



WATCH IT IN ACTION!



Choose the DualGrind Adapter to match your BigBite® Meat Grinder:

#8

#1723 — \$119.99

#12

#1724 — \$139.99

#22

#1725 — \$169.99

#32

#1726 — \$189.99

DualGrind Adapter

Transform your BigBite® Grinder into a DualGrind and get a faster, fine grind in one pass! Exclusively designed to fit our BigBite® Meat Grinders, this 6-piece adapter features a unique double-edged knife and two grinder plates. No more reloading for a second grind! Check the size of your BigBite® grinder (#8, #12, #22, or #32) and then select the appropriate DualGrind Adapter. Works with BigBite® Grinders manufactured after 2015. **Two Year Warranty.**



“A must have for hands free operation and control.” — Joe Y.

CUSTOMER FAVORITE! Grinder Foot Switch

Grind hands-free! Just plug grinder into pedal, then plug the pedal into 110 V outlet. Works great when using your grinder and LEM's Ground Meat Packaging System or when stuffing casings from your grinder. Cord length 8'.

UL Listed.

#724 — \$49.99

BigBite® Juicer Attachment

Now you can use your BigBite® Grinder to easily make fresh juice, puree, baby food, tomato sauce, jam, or jelly without the hassle of peeling or seeding fruits or vegetables! Stainless steel head and screen for increased durability. Includes one screen with a rubber plug and graduated holes to maximize juice extraction on the first pass.

Two Year Warranty.

Fits all BigBite® grinders (after 2009). Motor not included. #1227 — \$139.99

BigBite® Juicer Screens

Additional screens enhance the versatility of your BigBite® Juicer Attachment! Make salsa and jellies or use to get an extra high yield. Includes Salsa Screen (1/4" holes), Berry Screen (1/16" holes), High Yield Screen (3/16" holes with smaller waste outlet) and additional plug.

#1422 Set of three — \$44.99



OUTFIT YOUR GRINDER FOR JERKY AND MORE!

BigBite® Patty, Jerky & Snack Stick Maker

Quickly and easily make uniform shapes from ground meat that not only look great, but also cook and dry evenly. Simply thread waxed paper (included) onto chute and start processing. Makes 4" dia. x 1/2" thick patties without any plate added. Includes 3 plates to make:

- 4" dia. x 3/8" thick patties
- 1 3/16" wide x 3/16" thick jerky strips
- 1/2" diameter snack sticks

Attaches to most meat grinders with standard #5, #8, #12, #22 or #32 head. Use the 11" meat shears (included, not shown) to cut the meat to any length.

#517 — \$159.99 **Two Year Warranty.**

#265D Extra Wax Paper Roll (4 1/2" x 240') \$14.99

NEW! Motorized Stuffer Adapter

Adapter (not shown) allows the BigBite® Patty, Jerky & Snack Stick Maker (above) and Auto Patty Maker Attachment (below) to be used with BigBite® Motorized Stuffers (sold on pages 12-13).

#12095008 — Motorized Stuffer Adapter \$16.99

IMPROVED!

Auto Patty Maker Attachment

Now you can make full-sized and slider-sized patties! Attach to your grinder and watch the patty form through the clear top. When the patty well is full, slide the tray to the other side; the patty falls onto your patty paper and a second patty starts to form in the adjacent well. Makes 4" dia. or 2 1/2" dia. patties, both 3/4" thick. Fits most #8, #12, #22 and #32 electric grinders. **Two Year Warranty.**

#693 — \$74.99



“Great add on to my BigBite® grinder. Possibilities are endless!” — Brian N.

WARNING: Cancer and/or Reproductive Harm
www.p65warnings.ca.gov

BigBite® 2-in-1 Jerky Slicer & Tenderizer Attachment

Will accept 1 1/4" slab of meat to make 14 perfect 1/4" thick jerky strips in seconds, sliced and ready for the oven or dehydrator. Remove the easy-off top, replace the slicer shaft with the tenderizer shaft, and tenderize even the toughest cuts of meat. Body is made of durable, powder-painted aluminum. Easily disassembles for clean-up. No tools or assembly required. Chute dimensions 4 1/2" L x 1 1/4" W x 8" H.

Two Year Warranty.

#433TJ — \$299.99



“Works great, have used it on our gator meat, over 120lb processed!” — Stephen J.



MUST-HAVE ACCESSORIES



BUY TOGETHER AND SAVE!

Grinder Accessory Kit WITH POLY BAG TAPE MACHINE

Kit contains: Poly Bag Tape Machine & Tape, 50–1 lb. Wild Game Bags, Grinder Foot Switch, and Grinder Cleaning Kit.

#819 With Silicone Spray — \$99.99 Express shipping not available. Unable to ship to California or outside the contiguous U.S.

#819B Without Silicone Spray — \$86.99



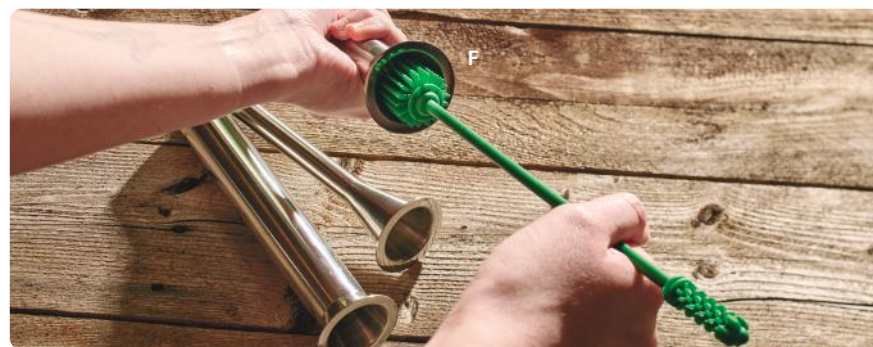
Grinder Cleaning Kit WITH 10 BRUSHES (shown above)

Keep your grinder and accessories looking like new. Kit includes 3" diameter brush for cleaning the head, nine small brushes for cleaning grinding plates and stuffing tubes and an 11 oz. can of food grade silicone spray to lubricate and prevent rust.

#686 — \$24.99 Express shipping not available. Unable to ship to California or outside the contiguous U.S.

#686B Without Silicone Spray \$17.69

#580 Large Brush only \$5.19



EQUIPMENT LUBRICANTS

Protect your equipment investment! Our premium lubricants protect against wear, friction, corrosion, and oxidation, keeping grinders, stuffers, and saws in prime working order. Lubricate before you grind/process and again after cleaning your equipment to protect it in storage.

A. Meat Processing Equipment Lubricant

Apply before, during, and after use. Reduces friction, prevents meat from sticking, minimizes wear, and protects equipment during storage. Made with premium 3H oils and silicone-free. 16 fl. oz. pump bottle. NSF Approved for direct food contact.

#1637 — \$24.99

B. LEM® Silicone Spray

Use to lubricate and protect all metal parts. Repels water and provides an anti-rust coating. Odorless, non-staining. Doesn't build up and washes off easily. Express shipping not available. Unable to ship to California or outside the contiguous U.S.

#213 11 oz. Can \$14.99

C. Food Grade Grease

Ideal for use on gears, valves, rings, seals, pistons, gaskets, guides, and slide mechanisms. Tasteless, odorless gel lubricant is made from extremely pure petrolatum that meets FDA requirements. NSF Approved.

#1067 8 oz. Tube \$13.99

D. 1700 Series Grinder Stomper

Keep hands safely away from moving parts by using a stomper to push meat into the grinder head. Sized for use with BigBite® grinders. Other sizes available online.

#01007007 for Grinder #5 \$7.99

#01007008 for Grinders #8 & #12 \$8.99

#01007011 for Grinders #22 & #32 \$8.99

E. Grinder Plate and Knife Extractor

Quickly and safely extract plates and knives from your grinder head using the long curved hook of this extractor. 7½" total length. ¾" plastic handle.

#1194 — \$12.99



LEM® EXCLUSIVE!

F. Stuffing Tube Cleaning Brush

The dual heads make quick work of cleaning and unclogging even your smallest stuffing tubes. 12" long with ½" and 1 ⅛" heads.

#1360 — \$11.99

GRINDER ADD-ONS AND PARTS

Made to LEM® stringent standards for hardness and quality, our stainless steel plates and knives last longer than carbon and are highly resistant to rust. All plates are hubless so they can be used on either side. Replace knife and plate at the same time for optimum performance. Sized to industry standards, plates and knives will fit most (but not all) brands of electric grinders. Will not fit most hand grinders. 1"= 25.4mm.

Grinder Stainless Steel Stuffing Tubes

These stainless steel tubes are made for easy clean-up and long-lasting performance.

Stainless Steel Grinder Knives

Knives listed will not work with LEM® hand grinders.

Grind Plates

Plates listed below are stainless steel. Find premium Salvinox Stainless Steel Grinder Plates at lemproducts.com

BIG BITE® #5

Knife

Description	SKU#	Price
Stainless Steel	#464SS	\$12.99

Plates

Description	SKU#	Price
3mm	#464CSS	\$13.99
4.5mm	#464ASS	\$13.99
6mm	#788SS	\$13.99
10mm	#464BSS	\$13.99
12mm	#787SS	\$13.99
Stuffing	#787SS	\$13.99

Stainless Steel Stuffing Tubes

Description	SKU#	Price
½" O.D.	#547ASS	\$17.99
¾" O.D.	#547SS	\$17.99
7/8" O.D.	#547CSS	\$17.99
1¼" O.D.	#547DSS	\$17.99

BIG BITE® #8

Knives

Description	SKU#	Price
Stainless Steel	#346SS	\$14.99
Premium SS	#346SS-SAL	\$24.99

Plates

Size	SKU#	Price
3mm	#343SS	\$18.99
4.5mm	#344SS	\$18.99
6mm	#473SS	\$18.99
10mm	#345SS	\$18.99
12mm	#474SS	\$18.99
Stuffing	#610SS	\$18.99

Stainless Steel Stuffing Tubes

Description	SKU#	Price
½" O.D.	#553SS	\$17.99
¾" O.D.	#554SS	\$17.99
7/8" O.D.	#543CSS	\$17.99
1¼" O.D.	#543DSS	\$17.99
2" O.D.	#609SS	\$32.99

BIG BITE® #12

Knife

Description	SKU#	Price
Stainless Steel	#485SS	\$17.99

Plates

Size	SKU#	Price
3mm	#347SS	\$21.99
4.5mm	#046SS	\$21.99
6mm	#475SS	\$21.99
10mm	#047SS	\$21.99
12mm	#476SS	\$21.99
Stuffing	#489SS	\$21.99

Stainless Steel Stuffing Tubes

Description	SKU#	Price
½" O.D.	#055ASS	\$17.99
¾" O.D.	#055BSS	\$17.99
7/8" O.D.	#055CSS	\$17.99
1¼" O.D.	#055DSS	\$17.99
2" O.D.	#084SS	\$32.99

BIG BITE® #22

Knives

Description	SKU#	Price
Stainless Steel	#486SS	\$20.99
Premium SS	#486SS-SAL	\$32.99

Plates

Size	SKU#	Price
3mm	#348SS	\$23.99
4.5mm	#049SS	\$23.99
6mm	#477SS	\$23.99
10mm	#050SS	\$23.99
12mm	#478SS	\$23.99
Stuffing	#490SS	\$23.99

Stainless Steel Stuffing Tubes

Description	SKU#	Price
½" O.D.	#056ASS	\$24.99
¾" O.D.	#056BSS	\$24.99
7/8" O.D.	#056CSS	\$24.99
1¼" O.D.	#056DSS	\$24.99
2" O.D.	#085SS	\$32.99

BIG BITE® #32

Knives

Description	SKU#	Price
Stainless Steel	#487SS	\$22.99
Premium SS	#487SS-SAL	\$47.99

Plates

Size	SKU#	Price
3mm	#376SS	\$36.99
4.5mm	#052SS	\$36.99
6mm	#481SS	\$36.99
10mm	#053SS	\$36.99
12mm	#482SS	\$36.99
Stuffing	#491SS	\$36.99

Stainless Steel Stuffing Tubes

Description	SKU#	Price
½" O.D.	#057ASS	\$24.99
¾" O.D.	#057BSS	\$24.99
7/8" O.D.	#057CSS	\$24.99
1¼" O.D.	#057DSS	\$24.99
2" O.D.	#086SS	\$32.99

DUALGRIND® #8

Knife

Description	SKU#	Price
Stainless Steel	#01010007	\$13.99

DUALGRIND® #22

Knife

Description	SKU#	Price
Stainless Steel	#01010011	\$21.99

MIGHTY BITE®

Knife

Description	SKU#	Price
Stainless Steel	#01010004	\$13.99



BIG BITE[®] MOTORIZED STUFFERS

BigBite[®] Motorized Stuffers

These powerful stuffers make quick work of sausage-making, and the variable-speed function lets you stuff at your own pace! **ETL Certified. Two Year Warranty.**

FEATURES:

- Speed control knob: Adjusts how fast the piston lowers so you can control the rate of flow into the casing.
- Auto-up and flow stop: When the piston reaches the bottom it automatically begins to rise. When the stop button is pressed (or foot pedal is released) the piston stops and then rises, stopping the flow.
- Air release valve: Allows air to escape so casings fill evenly without air pockets.
- Foot switch: Frees up your hands for easy, one-person operation.
- Removable cylinder: Ensures hassle-free refilling.



ACCESSORIES INCLUDED:

- Foot switch
- Four stainless steel stuffing tubes (1/2", 5/8", 1", 1 1/4" O.D.) to make nearly any size and type of sausage, including snack sticks
- Crank handle for non-motorized use

NEW ACCESSORY:

NEW! BigBite[®] Stuffer Riser

This sturdy riser elevates our motorized stuffers for use with the BigBite[®] Ground Meat Patty, Jerky, Snack Stick Maker (SKU 517) and BigBite[®] Auto Patty Maker (SKU 693). *Note: To use these attachments with your BigBite[®] Motorized Stuffer, you will need the Motorized Stuffer Adapter (SKU 12095008).*

#1749 Riser for 10lb. Motorized Stuffer \$69.99

#1741 Riser for 20lb. and 30lb. Motorized Stuffer \$69.99




"Stuffing sausage used to be a two person job, now I can do it alone!" — Tim C.

WATCH
IT IN
ACTION!



POWER UP YOUR SAUSAGE GAME!

Easy, hassle-free sausage stuffing in half the time! The powerful motors push with more than a TON of force, while precision controls allow you to determine the flow and set the pace.

 WARNING: Cancer and/or Reproductive Harm
www.p65warnings.ca.gov

2 YEAR WARRANTY

LIFETIME CUSTOMER SUPPORT

We're here with you every step of the way! Not only do we offer a 2-year warranty on parts and labor, we also have skilled technicians and an extensive parts inventory to support you after the sale.



10LB.

#1569 — \$649.99

20LB.

#1219 — \$899.99
(add \$7.00 extra shipping)

30LB.

#1217 — \$999.99
(add \$7.00 extra shipping)



STUFFED TO PERFECTION

MANUAL STUFFERS CRANK OUT PERFECT SAUSAGE



MightyBite® Sausage Stuffers

With 3 stainless steel tubes
A. 15 lb. Stuffer #1607SS — \$419.99
 (add \$6.00 extra shipping)
B. 5 lb. Stuffer #1606SS — \$219.99

WARNING: Cancer and/or Reproductive Harm
www.p65warnings.ca.gov

MightyBite® Sausage Stuffers

Reliable, high performance, gear-driven stuffers that will last! Precision-machined carbon steel gears eliminate slippage and wear and won't rust or collect germs. Cylinder is easily removed for clean-up. The hard plastic piston with built-in air release valve allows air to escape so casings fill evenly. Innovative gearbox cover ensures gears and food are well protected. **Two Year Warranty.**

Sausage Stuffing Kit

Nothing compares to mouth-watering homemade sausage, and this DIY kit gets you started off right. It includes our popular 5 lb. MightyBite® Vertical Stuffer and enough Backwoods® Seasonings and casings to make a total of 30 lbs. of sausage, plus a book of recipes for inspiration.

Two Year Warranty. #838 — \$229.99

WARNING: Cancer and/or Reproductive Harm
www.p65warnings.ca.gov

“Overall great performance. Stuffed easily and evenly. Made beautiful links first time out the gate. Clean easily and has a minimal footprint for storage.” — Greg M.



CHEESE THAT CAN TAKE THE HEAT!



CUSTOMER FAVORITE! High Temperature Cheese

This 100% real cheese is specially formulated to retain its shape and flavor up to 400°F. Pre-cut to ¼" chunks. Just add to your meat in a ratio of 1-to-10 (1 lb. cheese to 10 lbs. of meat) after the second grind, stuff and cook as usual. Cheese will last up to 12 months at 32–45°F and can be frozen. Contains milk. Contains no gluten. **Cannot ship to Canada. ANY VARIETY OF FIVE 1LB BAGS OR MORE \$9.99 EACH!**

Cheddar Brings tang and color to burgers and sausages.

#807 1lb. Cheddar \$10.49

#807S 5lbs. Cheddar \$49.99

Hot Pepper Jalapeño heat makes flavors pop.

#808 1lb. Hot Pepper \$10.49

#808S 5lbs. Hot Pepper \$49.99

Swiss Adds mild flavor and creamy texture.

#865 1lb. Swiss \$10.49

#865S 5lbs. Swiss \$49.99

Manual String Sausage Linker

Make uniform sausage links in no time! Feed your rope sausage into the linker, pull to the desired length (from 1" to 7" long) and crank the handle. Accepts up to 42 mm diameter natural or collagen sausage casings. Stainless steel construction for easy clean-up. Spool of string included.

#1216 — \$599.99

#03162001 100m string \$2.99



STOCK UP ON ESSENTIALS



Spring Loaded Pliers & Hog Rings

Rings feed automatically, for one-handed use! Commercial quality with ergonomically designed soft rubber handles. Heavy-duty for years of use.

Spring Loaded Pliers & Hog Rings (100 ct.)

#816 — \$45.99

Hog Rings for Spring Loaded Pliers (500 ct.)

#816A — \$11.99

Spring Loaded Pliers & Hog Rings (600 ct.)

#816B — \$53.99



Cotton Twine

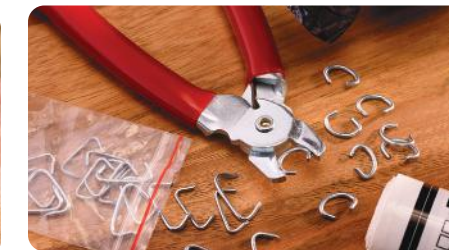
Versatile twine can be used to tie off sausage casings, truss poultry, and tie roasts so they cook evenly during baking, braising, smoking, or grilling. Ideal for tying up tenderloins and securing stuffings and fillings. 12-ply, cotton/poly blend.

2 lb. Cone

1500' #355 — \$12.99

½ lb. Ball

375' #028A — \$6.99



Hog Ring Pliers & Rings

Clamp sausage casings or ground meat bags after filling. Handy for securing fencing and chicken coops.

Manual Pliers

Spring-action opening.

#024 — \$15.99

¾" Rings (100 ct.)

#025 — \$4.99

½" Rings (100 ct.)

#025A — \$4.99

Pliers & ¾" Ring Kit (100 rings)

#026 — \$20.69

Pliers & ½" Ring Kit (100 rings)

#026A — \$20.69

BigBite® Dual Gear Stuffers

Cut processing time in half! Rugged, commercial-quality stuffers have sturdy frame, stainless steel piston, notched piston rod, and hard carbon steel gears built to withstand the pressure needed to stuff even small sausages.

- Dual gear design: high speed for quickly raising piston for refilling; low speed for stuffing casings
 - Large, 90° hand crank offers superior leverage for easy turning
 - Air release valve in piston ensures even pressure
 - Stainless steel cylinder tilts for filling, removes for cleaning
- Includes four stainless steel stuffing tubes (⅝", ¾", 1" and 1½" O.D.).

Five Year Warranty.

C. 10 lb. Dual Gear Stuffer

#1112 — \$479.99 (add \$15.00 extra shipping)

#468N ½" O.D. stuffing tube for snack sticks — \$15.99

#03008008 4 Stainless Steel Stuffing Tubes — \$34.99

D. 25 lb. Dual Gear Stuffer

#1111 — \$699.99 (add \$10.00 extra shipping) **TEAM LIFT: 50 lbs**

#03008008 4 Stainless Steel Stuffing Tubes — \$34.99

25 lb. stuffer is not recommended for snack sticks.



SAUSAGE CASINGS

NON-EDIBLE CASINGS

Fibrous Casings

Use for summer sausage, large bologna and salami. Tie with string or use hog rings to close after filling. Made of paper/pulp materials with a string tied at one end. Some varieties are also available in 10 count quantities. Non-edible.

Capacity (Approx. per Casing)	Description	Bundles of 25		Bundles of 100	
		SKU#	Price	SKU#	Price
3 lbs.	2½" x 20" Clear Unprinted	#124B	\$21.99	#124A	\$74.99
3 lbs.	2½" x 20" Mahogany Unprinted	#126B	\$23.99	#126A	\$76.99
3 lbs.	2½" x 20" Clear Printed	#1431B	\$21.99	N/A	N/A
3 lbs.	2½" x 20" Mahogany Printed	#128B	\$23.99	#128A	\$76.99
1 lbs.	1½" x 12" Clear Unprinted	#256B	\$15.99	#256A	\$54.99
1 lbs.	1½" x 12" Mahogany Unprinted	#130B	\$17.99	#130A	\$59.99
1 lbs.	1½" x 12" Clear printed	#1415B	\$17.99	N/A	N/A
1 lbs.	1½" x 12" Mahogany Printed	#1416B	\$17.99	N/A	N/A
5 lbs.	4" x 20" Clear Unprinted	#855	\$24.99	#855A	\$69.99

Old-Fashion Collagen Middles

They shrink with the meat! Eliminate the loose wrinkles you get with fibrous casings when you make summer sausage, bologna, pepperoni and dry sausage. Made of beef protein. String tied. Non-edible.

Capacity (Approx. per Casing)	Description	Bundles of 25		Bundles of 100	
		SKU#	Price	SKU#	Price
3 lbs.	2½" x 20" Clear Printed	#761	\$14.99	#761A	\$49.99
3 lbs.	2½" x 20" Mahogany Printed	#763	\$16.99	#763A	\$56.99
3 lbs.	2½" x 20" Clear Unprinted	#1417B	\$16.99	N/A	N/A
3 lbs.	2½" x 20" Mahogany Unprinted	#1418B	\$18.99	N/A	N/A
1½ to 2 lbs.	2" x 18" Clear Unprinted	#803	\$12.99	#803A	\$41.99
1½ to 2 lbs.	2" x 18" Mahogany Unprinted	#805	\$14.99	#805A	\$49.99
12-14 oz.	2" x 12" Clear Unprinted	#904	\$10.99	#904A	\$38.99
1¾ lbs.	1¾" x 24" Clear Unprinted	#1106	\$17.99	#1106A	\$59.99
1½ to 2 lbs.	1¾" x 24" Mahogany Unprinted	#1108	\$19.99	#1108A	\$64.99

Collagen Rounds

Use rounds to make ring bologna or any ring sausage. String tied at one end. Non-edible.

Capacity (Approx. per Casing)	Description	Bundles of 25		Bundles of 100	
		SKU#	Price	SKU#	Price
1¼ to 1½ lbs.	Collagen Rounds 43 mm (1½" x 18")	#847	\$19.99	#847A	\$64.99

Cellulose Casings

No prep needed. Stuff, smoke, peel and eat. Non-edible.

Capacity (Approx. per Casing)	Description	SKU#	Price
21 lbs.	25 mm Black Stripe	#1413	\$6.99
25 lbs.	31 mm Black Stripe	#1414	\$7.99



Netted Honeycomb Fibrous

Beautiful casings that make a great gift. Non-edible. 2½" x 20". Bundle of 3—capacity approximately 3 lbs. per casing. #1419B — \$17.99



Jumbo Bologna Casings

The fiber in these synthetic fibrous casings runs lengthwise, so they can be stuffed tighter without breaking. Can be stuffed to 4.69" in diameter. Suitable for use in smokers. 7½" x 24". Non-edible. Bundle of 6—capacity approximately 7 lbs. per casing.

#1013 — \$11.99



Hot Dog Casings

Stuff, boil, peel, and eat. 26 mm. Non-edible. #768 Capacity approx. 28 lbs. \$6.99 per pack

EDIBLE CASINGS

Collagen Casings

Easiest casing you'll ever use! Uniform in size for easier stuffing. Use for fresh or smoked sausages. No preparation required. Edible; made of beef protein. Casings come in rolled strands; each is approx. 50' long.

SAVE 15% WHEN YOU BUY 3 OR MORE OF ONE SKU!

Size, Description	SKU#	(Approx. Stuffed Weight)	Price
17 mm, Smoked Mahogany	#817B	15 lbs.	\$12.99
19 mm, Smoked Mahogany	#247B	16 lbs.	\$12.99
19 mm, Smoked Clear	#241B	16 lbs.	\$12.99
21 mm, Smoked Clear	#136B	20 lbs.	\$16.99
21 mm, Fresh Clear	#132B	20 lbs.	\$16.99
21 mm, Smoked Mahogany	#1412B	20 lbs.	\$16.99
32 mm, Smoked Clear	#138B	21 lbs.	\$16.99
32 mm, Fresh Clear	#134B	21 lbs.	\$16.99
24 mm, Smoked Clear Hot Dog	#849	12.5 lbs.	\$9.99

ORDER MORE AND SAVE!



NATURAL CASINGS MAKE JUICIER, MORE TENDER SAUSAGE

They provide a distinctive "pop" when you bite into them. To use, gently rinse and flush casings in cold water to remove all brine and salt, then soak in cold water for 2-8 hours until soft and pliable. Properly salted and refrigerated, casings should last at least a year. Will vary in length. Edible.

Cannot ship to Canada.

Capacity (Approx. per pack)	Description	SKU#	Price
100 lbs.	32-35 mm Natural Hog Casing (Hank)	#140	\$49.99
30 lbs.	32-35 mm Natural Hog Casing (Shorts)	#141	\$12.99
80 lbs.	40-42 mm Natural Beef Rounds	#359	\$39.99
45 lbs.	19-21 mm Natural Sheep Casings (Hank)	#242	\$49.99
15 lbs.	19-21 mm Natural Sheep Casings (Shorts)	#243	\$16.99
20 lbs.	24-26 mm Natural Sheep Casings (Shorts)	#1595	\$15.99



Sausage Pricker

An essential tool for sausage making! Use to remove air pockets in stuffed casings prior to cooking or smoking. #1200 — \$14.99

CAN'T DECIDE? GET A LITTLE OF EACH!

Casing Variety Pack

Having trouble selecting a casing or just want to have choices when making different kinds of sausages? The Casings Variety Pack gives you options!

Includes

- Hog Casings
- 32 mm fresh collagen
- 19 mm Smoked Mahogany
- Collagen Rounds
- Fibrous Casings
- Collagen Middles

Stuffs about 75 lbs. sausage. (Includes both edible and non-edible casings.) #966 — \$32.99

PRE-TUBED NATURAL CASINGS

No more knots or searching for the end!

Pre-tubed natural casings on "straws" make it a cinch to load the stuffing tube. Just slide the straw over the tube, hold back the casing, and pull out the straw. Will vary in length. Edible.

Cannot ship to Canada.

Capacity (Approx. per Casing)	Description	SKU#	Price
100 lbs.	23-35mm Pre-Tubed Hog Casing	#1156	\$49.99
50 lbs.	23-35mm Pre-Tubed Hog Casing	#1241	\$26.99
45 lbs.	19-21mm Pre-Tubed Sheep Casing	#1157	\$59.99
22 lbs.	19-21mm Pre-Tubed Sheep Casing	#1243	\$33.99



BIG BITE[®]

MIXERS

WARNING: Cancer and/or Reproductive Harm
www.p65warnings.ca.gov

An essential grinder accessory for blending different ground meats and adding herbs and spices, these mixers save time and effort. Skip the hassle (and frozen fingers!) of mixing meat by hand.

*Grinder sold separately. Will only attach to LEM[®] stainless steel grinders sold after 2009.

2 YEAR WARRANTY

LIFETIME CUSTOMER SUPPORT

We're here with you every step of the way! Not only do we offer a 2-year warranty on parts and labor, we also have skilled technicians and an extensive parts inventory to support you after the sale.



BigBite[®] Mixers

The mixers are a must-have for making large quantities of sausages and snack sticks. They have high-performance bearings, can be attached to your BigBite[®] Grinder or be turned by hand, and include an acrylic cover. Tubs remove for easy cleanup. Two styles (Tilt or Fixed Position) and two sizes (25 lb. or 50 lb.) Grinders sold separately.

- 25 lb. mixer tubs are 12" x 11 1/4" x 12" and will attach to any BigBite[®] grinder*.
- 50 lb. mixer tubs are 15" x 12" x 14 1/2" and will attach to BigBite[®] #12 grinder or larger.*

BigBite[®] Tilt Mixers

Tub has 3 locking positions: upright for mixing, tilted for dumping, and upside-down for storing.

#1869 25 lb. Tilt Mixer — \$489.99 (add \$8.00 extra shipping)

#1868 50 lb. Tilt Mixer — \$569.99 (add \$8.00 extra shipping)

BigBite[®] Fixed Position Mixers

#1733 25 lb. Fixed Position Mixer — \$399.99 (add \$8.00 extra shipping)

#1734 50 lb. Fixed Position Mixer — \$449.99 (add \$8.00 extra shipping)



MightyBite[®] Manual 20 lb. Mixer

Simply put the seasonings, water, and meat into the hopper and turn the handle. Blends ingredients in just minutes, ready for making sausages and snack sticks. Easy-to-clean stainless steel with clear acrylic cover. Mixer tub is 11" L x 8 3/4" W x 11" H. Manual only; cannot be attached to a grinder.

Two Year Warranty.

#654 Tub measures 11" x 8 3/4" x 11" \$199.99 (add \$4.00 extra shipping)

"I use it to mix up raw meat blends for my dog. It works great and does exactly what I wanted it to do." — Johanna U.

WARNING: Cancer and/or Reproductive Harm
www.p65warnings.ca.gov

CARRY, STORE, MIX, AND MORE!



MEAT LUGS

Essential during every step of processing! Use them to hold cuts as you butcher, mix seasonings with meat, blend sausage ingredients, hold fruits and veggies during harvest — the uses are endless! Covers and lids, sold separately below, create stackable storage. **All Meat Lugs are durable HDPE, BPA free and FDA approved.**

A. Mini Meat Lug

Holds up to 7 lbs. of meat, the perfect size for smaller batches. Fits under all BigBite[®] Grinders. 13" L x 8" W x 3" H.

#1611 — \$9.99

B. General Duty Meat Lug

High-density polyethylene with double reinforced handles. 21 1/4" x 15 3/4" x 7".

#045 — \$15.99

C. Economy Meat Lug

Low profile; fits under all BigBite[®] Grinders. 21 1/4" x 15 3/4" x 5".

#663 Lug \$13.99 **2 FOR \$24.99**

D. Heavy Duty Meat Lug

Won't crack, split, or warp — even in the freezer. Smooth interior for easy cleaning. 21 3/4" x 15 1/2" x 7".

#360 — \$19.99

Meat Lugs B, C, and D are sized to hold up to 50 lbs., are NSF-certified, and made in USA.

MEAT LUG ACCESSORIES

Meat Lug Cover

Use for stacking and storing. Cover does not snap on; not air-tight. Two sizes: #360A fits standard LEM[®] Lugs. #1612 fits Mini Meat Lug. (Lugs sold separately, above.)

#360A Standard Meat Lug Lid — \$11.99**

#1612 Mini Meat Lug Lid — \$5.99

Meat Lug Snap-On Lid

Sanitary food storage solutions! 1 1/2" high overall; sits slightly below top of lug to allow for secure stacking. Snaps on securely but is not airtight.

FDA Approved.

#1659 Flat Meat Lug Snap-On Lid - \$17.99**

Plastic Drain Tray

Durable poly tray covers base of lug and holds food above bottom for draining. Finger holes for easy removal. 17 3/8" x 12 3/4" x 3/4".

ABS Food Grade Material. BPA free

#1198 — \$13.99**



Latex Gloves

Medical-grade gloves provide strength and sensitivity. Powdered inside. Gloves fit either hand. Box of 100.

#079A Medium — \$17.99

#081A Large — \$17.99

#084A XL — \$19.99



STAFF RECOMMENDED!

Meat Lug Liners

Make clean-up a breeze! Liners are easily disposable after use. 22 3/4" L x 17" W x 20" H.

#1293 25 ct. — \$16.99**



** Will not fit #1611 LEM[®] Mini Meat Lug



A. Poly-Coated Freezer Paper

Premium 40 lb. paper minimizes freezer burn. Always use freezer paper for maximum protection. 1100 ft. roll should wrap 15–20 deer. 450 ft. roll should wrap 7–9 deer. Color: White.

18" paper for larger jobs

#031 1100 ft. **\$79.99** (\$5 extra shipping per roll)

15" paper for smaller jobs

(\$5 extra shipping per roll)

#030 1100 ft. **\$74.99** #030A 450 ft. **\$49.99**

B. Paper Cutters

All steel with grey finish—use on countertop or mount under counter or on wall (mounting hardware not included). Includes spring tension tearing arm.

#035 18" wide **\$56.99** #035A 15" wide **\$56.99**



330 lb. Stainless Steel Digital Scale

Weigh any item — small or large — with this compact digital scale. Large, food-grade stainless steel surface. Large LED digital display is easy to read. One-touch tare function zeros out container weight. Automatic shutoff preserves battery life. Includes one 9 V battery and optional AC adapter. Weighs .5 lb. to 330 lbs.
#1167 10½" x 10½" — **\$79.99**



44 lb. Stainless Steel Scale

This scale has a large 8" dial and weighs pounds in 2 oz. increments or kilograms in 50 g increments. Sturdy stainless steel base supports a large 9½" x 9½" stainless steel platform. Includes zeroing adjustment knob.
#435 — **\$59.99**



11lb. Digital Scale

An absolute necessity for accurately weighing special ingredients for recipes or food portions for special diets. The easy-to-read digital scale measures up to 11.3 lbs./5 kg by 0.1 oz./1g increments. Zero adjusting tare function. Smooth, flat top is easy to clean. 3 AAA batteries included.
#1665 — **\$24.99**



CUSTOMER FAVORITE!
C. LEM® Freezer Sheets

Don't let your freezer meat get you stuck! Freezer Sheets prevent patties from sticking together. 1,000 sheets per box. Food Grade and BPA Free.

#1728 6" x 10¾" sheets **\$14.99**

D. Freezer Tape

Acrylic adhesive on this high-quality freezer tape holds tight in freezer temperatures. 60 yards per roll. ¾" wide. #033 — **\$2.99 each 5 OR MORE \$2.49 EACH**

E. Tape Dispenser

Accepts tape up to 1" wide with 1" or 3" core. Heavy duty, heavy weight, rubber bottom is skid proof and tip-resistant. Includes one roll of tape.
#034 — **\$14.99**



GROUND MEAT STORAGE — IT'S IN THE BAG!

CUSTOMER FAVORITE! Ground Meat Bags

Pack your ground meat the easy way. Quality opaque, polyethylene bags have a 1½" bottom gusset for added burst protection. The heavy 2 mil thickness guards against freezer burn. When filled and frozen, they stack neatly in the freezer. Seal bags using bag taping machine (sold below) or hog rings.

	1 lb. Size SKU#	2 lb. Size SKU#	25 Bags		1 lb. Size SKU#	2 lb. Size SKU#	1000 Bags
Pork Sausage	#036	#036A	\$6.99	Pork Sausage	#11036	#11036A	\$69.99
Wild Game	#040	#041	\$6.99	Wild Game	#11040	#11041	\$69.99
Ground Beef	#038	#039	\$6.99	Ground Beef	#11038	#11039	\$69.99
Plain White	#793	#794	\$5.99	Plain White	#11793	#11794	\$64.99



“They take half the work out of the job....Right from the grinder to the bag, no bowl in between.” — Roy R.

PACKED AND ORGANIZED IN 3 EASY STEPS



STEP 1
Put a 2" stuffing tube over the plate of your grinder for the second grind.



STEP 2
Slide bag on tube and grind meat directly into bag.



STEP 3
Squeeze air out, twist bag and seal with taping machine.

Poly Bag Tape Machine

The twist-and-seal solution for sealing poly bags. No more fumbling with strips of tape!
#043 Machine w/ one Roll of Tape **\$24.99**
#1242 (2 Count) Tape Only—¾" x 144 yds. **\$6.49**

Ground Meat Packaging System With 2" Stuffing Tube

Everything you need to package your ground meat in half the time it takes to freezer wrap it. Save when you buy these must-have items as a kit. Kit includes a bag taping machine, one roll of poly tape and 50 one-pound wild game bags.

Grinder Size	Stainless Steel Stuffing Tube SKU #	Price
#8	#200DSS	\$60.99
#10/12	#200ASS	\$60.99
#20/22	#200BSS	\$60.99
#32	#200CSS	\$60.99
(No Tube)	#200	\$34.99



“It is a game changer. Very easy to use, neat, clean and fast.” — Walt B.

Commercial Grade Meat Saws

Choose from three sizes. Professional quality meat saws have a heavy, nickel-plated frame and a convenient cam-lock blade tightening lever that makes blade changing easy. Available in three sizes. Meat Saws come with 1/2" wide blades.

Replacement Blades are available in two widths, both with 10 teeth per inch:

- 1/2" wide—Standard blade with an easy cutting action
- 1" wide—A wide, sturdy blade for carcass splitting

Blade Length	Meat Saw		1/2" Blade		1" Blade	
	SKU#	PRICE	SKU#	PRICE	SKU#	PRICE
A 25"	#638	\$69.99	#638A	\$9.99	#638B	\$17.99
B 22"	#639	\$59.99	#639A	\$9.99	#639B	\$17.99
C 16"	#640	\$49.99	#640A	\$8.99	#640B	\$12.99



#639 Pictured Above

CUT MEATS DOWN TO SIZE



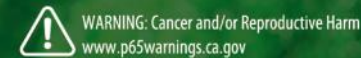
Electric Tabletop Meat Saw

With a 1.14 HP motor and a 16mm stainless steel blade, it makes quick clean cuts through meat and bone to let you cut pieces of meat up to 8 1/2" tall. The saw's adjustable thickness lets you cut steaks and roasts whatever size you like, from 0.15" thin to 7" thick. Meat pushing guide holds meat and keeps hands safely behind the saw blade. Ideal for deer, hogs, etc. Approx. 17 3/8" L x 18 3/8" W x 37 3/8" H overall. 110 volt.

TEAM LIFT: 99 lbs

Two Year Warranty.

#1561 — \$899.99
(add \$10.00 extra shipping)



Replacement Blade for Tabletop Meat Saw (Not Pictured)

#1570 1650mm long and 16mm wide and 4TPI (teeth per inch). \$17.99



REMOVE THE SILVERSKIN, KEEP THE MEAT



WATCH IT IN ACTION!



SilverSkin Knife Kit

Effortlessly trim away silverskin for tender, flavorful cuts! Silverskin is a thin membrane found on venison and other game. It prevents spices/marinades from permeating and, unlike fat, it will not melt away when cooked, leaving meat gristly. With two speeds and serrated blades, this knife delivers clean, controlled cuts so you can quickly remove silverskin. Two removable guide bars offer thickness control. Pull trigger has safety lock. 6' power cord. Kit includes one Cut-Resistant Glove (now in larger size!), two blades, purpose-designed SilverSkin Pliers, and carrying case. ETL Certified.

#1475 Kit — \$99.99 #1477 SilverSkin Pliers Only — \$19.99 #1737 Cut-Resistant Glove Only — \$7.99



Clamp-On Meat Tenderizer

A Best Seller at a Great Price! Clamp-On unit attaches to your table or countertop. Two cast iron rollers are full of tenderizing points to make tender cuts of the toughest meat.

#656 — \$79.99



Stainless Steel Bone Duster

Removes the bone dust that can leave a bitter taste on your steaks and chops. Reversible blades permit scraping on either side.

#1132 — \$19.99



Hand Held Tenderizer

Tired of tough cuts? This indispensable tool's 48 stainless steel saber blades tenderize meat to perfection. Use prior to marinating to allow flavor to permeate meat. Top-shelf dishwasher safe.

#1263 — \$21.99

TRANSFORM YOUR BIGBITE®



THE SECRET IS INSIDE!

Convert Your BigBite® Meat Grinder into a DualGrind!

Get a premium grind in half the time with the DualGrind Adapter. Exclusively designed to fit BigBite® grinders, this innovative adapter features a double-edged knife that processes meat through two grinding plates, giving you a fine grind in just one pass.

Choose the DualGrind Adapter to match your BigBite® Meat Grinder*:

#8 #1723 — \$119.99	#12 #1724 — \$139.99	#22 #1725 — \$169.99	#32 #1726 — \$189.99
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BENEFITS:



Save Time

Two grinds in one pass — no more reloading for a second grind.



Grind Once, Clean Once

Skip the hassle of disassembling and cleaning between grinds.



Exceptional Quality

Features the superior materials and innovative engineering of our esteemed BigBite® Grinders.



Save Money

Upgrade your BigBite® Grinder — no need to purchase a second grinder!

*Works with BigBite® Grinders manufactured after 2015.

STEP BY STEP:



THE DIFFERENCE IS IN THE MEAT!

BIGBITE®
Grinder
1 Pass



BIGBITE®
Grinder
2 Passes



BIGBITE®
DualGrind
2 Grinds in 1 Pass!



The same fine grind in just one pass!

Upgrade your BigBite® Meat Grinder to a DualGrind grinder — no need to purchase a new grinder! With the DualGrind Adapter you can grind once for a premium fine grind, saving time and effort. Designed exclusively for BigBite® Grinders, the patent-pending, 6-piece, plus tool, DualGrind Adapter features the same innovative design, advanced technology, and precision engineering as our top-of-the-class BigBite® Grinders.

INTO A DUALGRIND



WATCH IT IN ACTION!

See the DualGrind's fast, easy, one-step fine grind.



TAKE YOUR WILD GAME TO THE NEXT LEVEL!

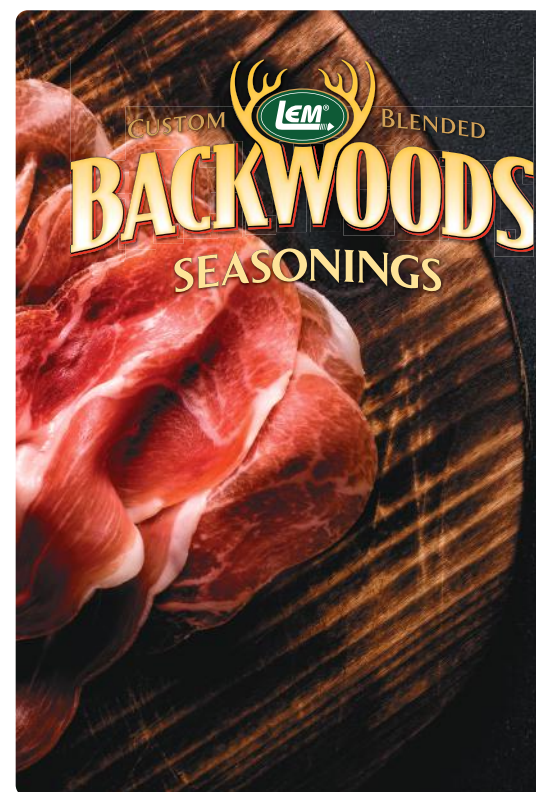


Briner Buckets

The easiest way to brine hams, bacon or turkey! The ingenious, patented design features a locking pressing plate insert that keeps food submerged for a more effective brining process. Includes lid. BPA-free. Made in USA.

#1234 8 qt. holds up to one whole chicken or 10 lb. pork shoulder, 10 $\frac{3}{4}$ " H x 8 $\frac{3}{4}$ " dia. **\$25.99**

#1235 22 qt. holds a 25 lb. turkey; four chickens; several racks of ribs, 15 $\frac{3}{4}$ " H x 12" dia. **\$39.99**



Bacon Cures

Make your own at home! Rub it on or mix up a brine. Our cures work on all types of meat. Enough to cure 25 lbs.

#9122 Original Dry Rub **\$8.99**

#9133 Smoked Brine **\$8.99**

#9134 Maple **\$10.99***

#9135 Cracked Pepper **\$10.99***

#9136 Jalapeño **\$14.99***

*Can be used as a dry rub or brine.

Venison Bacon Seasoning

Turn any lean ground meat into bacon!

#9137 makes 25 lbs. **\$8.99**

Ham Curing Kits

Includes: ham curing seasoning, two nets for hanging, and complete curing and general smoking directions. Kit will cure 20 lbs. of meat.

#9370 Sweeter Than Sweet **\$11.99**

#9371 Brown Sugar **\$11.99**



NEW! Briner Bucket Liners

Liners make cleanup simple and prevent stains and odors in your briner bucket or 5-gallon pail.

#1704 Set of 10 — **\$9.99**



Stockinettes

50% poly/50% cotton blend. Tight weave holds juices in meat. 32" long.

#750 10 Count **\$4.69**



Bacon Hanger

Perfect for hanging pork bellies in your smoker. Can also be used to hang spare ribs, jerky, even brisket. Ten sharp prongs pierce meat easily. Hook is offset to avoid tipping when loaded. Stainless steel.

#1134 11 $\frac{1}{4}$ " x 6 $\frac{3}{8}$ " **\$13.99**



Grill/Bacon Press

The weight of this press promotes even cooking and keeps bacon and ham from curling. Use it to transform ho-hum sandwiches into gourmet pressed paninis, too. We rounded the corners to fit in a skillet and added a wooded handle that stays cool. 8 $\frac{3}{4}$ " L x 5 $\frac{1}{2}$ " W.

#1660 — **\$15.99**

CUT MOUNTAINS OF FRIES IN MINUTES!

A. Commercial French Fry Cutter

This heavy-duty, all-metal cutter turns out uniform french fries, sweet potato fries, zucchini sticks and other favorites with a push of the handle. Includes suction feet for use on smooth countertops or can be permanently mounted on countertop or wall. Includes two cutting plates ($\frac{3}{8}$ " & $\frac{1}{2}$ "") for making thin-cut or regular fries.

#825 — **\$139.99**

Commercial French Fry Cutter Accessory Plates

Now you can easily make wedge and shoestring french fries! Set of two.

#825PK — **\$59.99**

“Excellent quality... went through a 5 pound pack of potatoes in less than a minute.” — Joseph P.



B. French Fry Cutter

Two stainless steel cutting plates for regular or thin fries. The suction base attaches to any smooth flat surface. For best results halve potatoes prior to cutting. Do not use with sweet potatoes.

#587 — **\$34.99**

Replacement Blades and Pushers

#11120003 36 hole $\frac{1}{2}$ " coarse blade and push plate **\$5.49**

#11120001 64 hole $\frac{3}{8}$ " fine blade and push plate **\$5.49**



LEM® Batter Bowl

Evenly batter seafood, meat, poultry, and vegetables with less mess and waste. Holds up to 2 chicken breasts, $\frac{1}{2}$ lb. of shrimp, 1 lb. of chicken wings, or 1 bundle of asparagus. Easy to clean; top-shelf dishwasher-safe. Microwave safe. Lid-locking mechanism. 12 $\frac{3}{8}$ " dia. x 8" H.

#1265 — **\$19.99**



Redmond Real Salt®

This sea salt is gathered from deposits left behind by ancient oceans. Mined in Redmond, Utah, it has a distinct, subtly sweet flavor and is loaded with vital minerals. Favored by chefs and health enthusiasts worldwide, it's also ideal for canning and fermentation. 16 oz.

#1670 — **\$8.49**



GEAR UP FOR GRILLING!

SPRING KNOB FOR TIGHTLY PACKED OR PRESSED PATTIES

Spring Loaded Burger Press

Quickly and easily make uniform, perfectly sized burgers that cook evenly! Simply adjust the knob from 1/4" to 1 1/4" thick, press together, and then spring the burger free. Makes 4 3/8" dia. patties. Slip-proof bottom protects your table. For best results, use LEM® Freezer Sheets to keep your burgers from freezing together.

Spring Loaded Burger Press #1261 — \$39.99

Non-Stick Adjustable Burger Press (no spring pusher) #534 — \$29.99 (Not Pictured)

LEM® Freezer Sheets (1,000 6" x 10 3/4" Sheets) #1728 — \$14.99



Butcher/Chef Aprons

Traditional butcher's aprons are made from heavyweight poly/cotton with sewn-on neck strap and ties.

#336 Plain White Apron \$11.99

#1138 'Share Your Sausage' Apron \$16.99*

#1139 'Safe Stuffing' Apron \$16.99*

#1140 'Hunt the Rut' Apron \$16.99*

*THREE OR MORE \$13.99 EACH



BACKWOODS MARINADES

Backwoods® Marinades

Ready-to-use blends bring savory flavors to meats and fish for easy, memorable meals. **Creole Butter:** Rich and zesty but not too hot/spicy. **Roasted Garlic:** Mild, aromatic garlic flavor. **Hot and Spicy:** Hints of chicken broth plus a kick of spice. **Lemon Butter Garlic:** Brightens the flavors of fish, pork, & poultry.

#1679 Creole Butter — \$5.99 #1680 Roasted Garlic — \$5.99 #1681 Hot and Spicy — \$5.99 #1682 Lemon Butter Garlic — \$5.99

4 oz. Injector with Two Needles

Heavy-duty, all-metal, 4 oz. injector includes two detachable 6" needles: one with 12 holes and one with a slant-cut end. Use to pump pickling cure into meat or marinade into roasts and steaks. Great for injecting turkeys for frying. Professional-quality and built to last — you'll never buy another injector. #839 — \$24.99



Pig Tail Flipper Set

Ingeniously designed snare lightly pierces food so you can turn it with the flip of the wrist—faster and safer than using a grill fork! Handles steaks, shrimp, and even large backstrap. Set of two. The 19" Pig Tail is great for outdoor cooking. The 12" Pig Tail is a wizard at stovetop sautéing or griddle work. Packaged in a giftable box! #1573 — \$28.99 **Set of two!**



Backwoods® Sausage and Meatloaf Seasoning

Bring signature flavor to sausages and meatloaf with this multi-purpose seasoning. Also ideal in poultry dressing, casseroles, or as a rub on any meat before cooking.

#9150 makes up to 24 lbs. \$4.99

#9151 makes up to 96 lbs. \$12.99



STAFF RECOMMENDED! Defrosting Cutting Board

Cuts thawing time by up to 1/3! The aluminum plate conducts heat from the air, speeding up the defrosting process. Won't dry out food or cook edges like the microwave! Flip the board over for a cutting surface that won't dull your knives. Hand wash. 16" L x 9 1/2" W x 1/2" H. **BPA Free. FDA Approved.**

#1687 — \$19.99

MONITOR TEMPERATURE & TIME



Food Thermometer with Stand, Alarm & Timer

Best choice for use in smokehouse! 42" silicone-covered cord lets you close smokehouse door while probe measures temp. Built-in timer and alarm. **Keep probe wire away from open flame.**

#1423 — \$25.99



Dual Sensor Food Thermometer

Take the guesswork out of cooking! Monitor food and oven temps at the same time. Preset the desired internal temp and the alarm sounds when temp is reached. Probe wire is 42" long. Digital touch-screen monitor. **Keep probe wire away from open flame.**

#678 — \$39.99



Thermometer with Remote Timer & Alarm

Wireless transmitter monitors cooking from up to 300' away! Alarm sounds when preset temp is reached. Programmed for 9 kinds of meat. Built-in timer. **Keep probe wire away from open flame.**

#601 — \$59.99

SKU#	Battery Included	Range (F)	Preset Temp Function	Length of Probe Cord	Remote Function	Max. Time	Reads Both Oven Temp & Food Temp	Program for Meat Type or Degree of Doneness	Use as Timer Only
#1423	Yes	32°–572°F	Yes	42"	No	99 hr.	No	Yes	Yes
#678	Yes	14–572°F	Yes	42"	No	10 hr.	Yes	Meat Temp Only	Yes
#601	Yes	14°–410°F	Yes	40"	Yes	24 hr.	No	Yes	Yes

FIELD DRESSING KNIFE KIT

INCLUDES:

- 1 **Caping Knife**
Blade is 2 3/4 in.
- 2 **Field Dressing Knife**
Blade is 3 3/4 in. with gut hook
- 3 **Hunting Knife**
Blade is 4 in.
- 4 **Axe**
Blade is 3 3/4 x 3 1/4 in.
- 5 **Hook**
Overall size 9 1/2 in.
- 6 **Rib Spreader**
Opens to 11 1/4 in.
- 7 **Bone Saw**
blade is 6 in.
- 8 **Knife Sharpener**
Tungsten carbide sharpening stone
- 9 **Cutting Board**
13 3/4 x 9 3/4 x 1/8 in. thick
- + **Bonus Items**

FIELD DRESSING KNIFE KIT

Portable processing is made easy with our field dressing kit and carrying case. Includes a variety of knives and tools good for piercing, boning, skinning, sawing, detail work, and tough cuts in tight places. **#1609 Field Dressing Knife Kit — \$59.99**



Sharp, well-balanced knives are indispensable for the precise, delicate, and demanding cuts required during field dressing. These have stainless steel blades that resist corrosion, retain a good edge, and are easy to sharpen. The blades extend the full length of the knife. Nonslip, thermoplastic rubber handles are brightly colored so you won't misplace them in the field. Sheath with belt clip keeps knives handy and conceals bright colors.

A. The Field Dresser Knife

Double-sided 3 3/4" blade features a razor-sharp gut hook and rounded tip that won't puncture organs. Includes field dressing instructions.

#615 — \$19.99

B. The LEM® Caping Knife

The 2 3/4" curved blade feels like an extension of your hand. Ideal for skinning and deboning.

8 7/8" L overall.

#575 — \$19.99

Rope Hoist & Collapsible Gambrel

Pulley system allows a single person to lift heavy game. Self-locking device collapses to fit into your hunting bag. Includes 23" x 9" lightweight gambrel and 36' of tangle-free rope. Holds 500 lbs.

#338 — \$32.99

Gambrel (Not Pictured)

24" wide. Made of 3/8" dia. steel. Holds 800 lbs.

#012 — \$19.99



660 lb. Digital Hanging Scale

Now with higher weight capacity!

Compact, accurate, and, unlike spring-loaded scales, there are no coils to break. Weighs any game animal up to 660 lbs., yet stores easily in your gear bag. Easy-to-read digital screen and tare button. Displays weight in pounds or kilograms. Includes batteries.

#1658 — \$49.99



HARD WORKING GEAR YOU'LL BE PROUD TO WEAR!



LEM® Nation Apparel

Handsome, high-quality apparel features graphics that proclaim your passion for the great outdoors. Sure to become your favorite go-to gear, they also make unique gifts. And remember to share photos of your outdoor adventures with us on social media! **Please specify shirt size: MED, LG, XL, XXL**

#1661 LEM® Nation T-Shirt — \$16.99 #1662 LEM® Mountains Sweatshirt — \$32.99 #1663 LEM® Mountains T-Shirt — \$16.99 #1664 LEM® Hat — \$14.99



A. Meat Lug Liners

Make cleanup a breeze! Place a liner in your meat lug before each grinding session. When you're done, lift the entire bag out — your lug stays clean. 22 3/4" L x 17" W x 20" H. *Find meat lugs and accessories on page 19.

FDA Approved.

#1293 25 ct. — \$16.99

B. Go Anywhere Knife & Sharpener

Safely and quickly hone all sorts of blades. V-shaped tungsten groove guides blade at correct angle to ensure efficient sharpening. Light and compact, it's convenient for the field.

#984 Orange Knife Sharpener — \$13.99

#1248 Knife & Sharpener Combo — \$36.49



C. Cutting Boards

Material is LDPE, BPA-free, and FDA-approved with slightly textured surface. Resistant to stains, odors, and mildew. Will not dull knives. Dishwasher-safe up to 200°. Available in three sizes.

#644 12" L x 18" W x 1/2" H — \$15.99

#044C 18" L x 24" W x 1/2" H — \$24.99

(add \$4.00 extra shipping)

#044A 24" L x 36" W x 1/2" H — \$49.99

(add \$5.00 extra shipping)

#044C Pictured Above



VICTORINOX®
QUALITY YOU CAN TRUST

VICTORINOX® Knives by Forschner

Makers of the Original Swiss Army Knife! Swiss-forged stainless steel blades make them the choice of professional chefs and meat cutters worldwide. Ergonomic, slip-resistant Fibrox™ plastic handles ensure a secure grip. **NSF Certified.**



	VICTORINOX® KNIVES	SKU #	PRICE
A	5" Curved, semi-stiff boning	#527	\$29.99
B	6" Curved, semi-stiff boning	#497	\$29.99
C	6" Straight, narrow, semi-flex boning	#498	\$29.99
D	6" Curved, wide, stiff boning	#499	\$29.99
E	8" Breaking knife	#500	\$49.99
F	10" Breaking knife	#501	\$54.99



Portable Countertop Knife Sharpener

So simple you can use it one-handed. The 20° sharpening wedge is ideal for all non-serrated straight knives, including pocket knives. Suction cup on the bottom adheres to any flat surface. Easy to store.

#980 — \$19.99



IMPROVED! Cut-Resistant Glove

Now larger to fit most hands. Avoid nicks and cuts. Glove fits either hand.

#1737 — \$7.99



Mundial® 6" Serrated Ultimate Kitchen Knife

Professional-quality knife for slicing bread, tomatoes, or vegetables and for carving meat. High-carbon steel blade retains its sharp edge. Ergonomic handle minimizes fatigue.

#037 — \$16.99 **TWO FOR \$16.00 EACH.**

**PROFESSIONAL KNIVES,
PROFESSIONAL RESULTS!**

Mundial® Knives

Satisfaction is guaranteed or we will refund your money. That's how strongly we feel about Mundial!

Mundial knives are designed for performance while minimizing fatigue. Forged from high-carbon stainless steel, they maintain their razor sharpness even with frequent use. Every Mundial knife goes through a rigorous quality control program and carries a lifetime warranty. **NSF Certified.**

	Mundial Knives	SKU#	PRICE
G	8" Breaking or Steak	#097	\$21.99
H	8" Filet	#096	\$16.49
I	6" Straight, narrow, semi-flex	#094	\$14.99
J	6" Curved, wide, stiff	#092	\$13.99
K	5" Curved, narrow, semi-flex	#090	\$13.99
L	3¼" Paring	#098	\$7.99



Meat Cleaver 7"

The tough, sharp blade can withstand repeated blows directly into thick meat, sinew, and dense cartilage. Made in USA.

#1249 — \$49.99



Diamond Sharpeners

Quickly bring dull knives back to razor sharpness. The oval, nickel-plated, tubular steel rod is covered with microcrystalline, industrial diamonds. Polypropylene handle with guard. Available in 3 sizes. Handy 5" steel fits easily into a backpack.

M. #122 5" — \$21.99

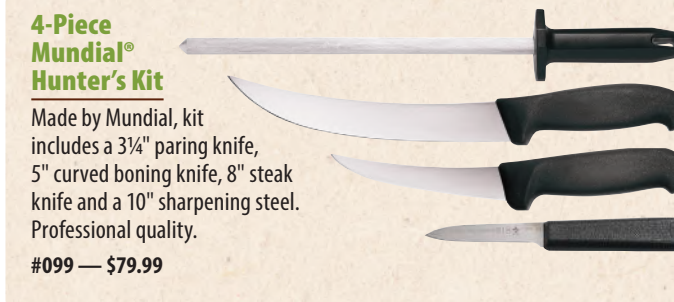
N. #123 10" — \$36.99

O. #313 12" **BEST SELLER** — \$35.99

P. 12" Butcher Steel

Keep that razor edge on all your knives with this round, chrome-plated steel. Polypropylene handle.

#335 — \$29.99



4-Piece Mundial® Hunter's Kit

Made by Mundial, kit includes a 3¼" paring knife, 5" curved boning knife, 8" steak knife and a 10" sharpening steel. Professional quality.

#099 — \$79.99

All-Purpose, Duo Edge Chef's Knife

A unique design allows you to cut, chop, or slice with less arm, hand, and wrist fatigue. Great solution for those with arthritis or similar joint ailments. High-carbon, polished stainless steel blade is honed for the ultimate edge. Corrosion-resistant. 13" L with 8" blade. Knife guard included. Made in USA. **NSF Certified.**

#1188 — \$49.99



ROOTS

& HARVEST



Visit our sister company, Roots & Harvest, for more tools and know-how for processing, storing, and enjoying the bounty: rootsandharvest.com

Products shown here are also available from LEM® at lemproducts.com

A. Poultry Plucker

Quickly defeather chickens, ducks, geese, hens, and waterfowl! With a powerful 1.2 HP motor, large capacity 20" tub, and 92 rubber fingers, it quickly and efficiently defeathers birds. Durable stainless steel tub.

TEAM LIFT: 60 ½lb

#1516 — \$529.99

#14178001 Poultry Plucker Fingers — \$26.99

B. NEW! Poultry Scalder

Scalding loosens quills so feathers come out easily. Our stainless steel scalder has an 18-gallon tub that holds 1-2 chickens. Large spigot for quick clean-up.

#1644 — \$369.99

Poultry Shrink Bags Set of 40.

#1708 (10 x 18") — \$19.99

#1709 (13 x 18") — \$21.99

C. NEW! Poultry Harvest Station

A better way to harvest humanely! Designed by our staff, this station holds birds at a comfortable working height to minimize fatigue. The four cones cradle birds, calming them and preventing damage to wings. Suitable for chickens weighing up to 10 lb. Sturdy, easy-to-clean stainless steel. 35" dia. x 48" H. Some assembly required.

#1688 — \$399.99

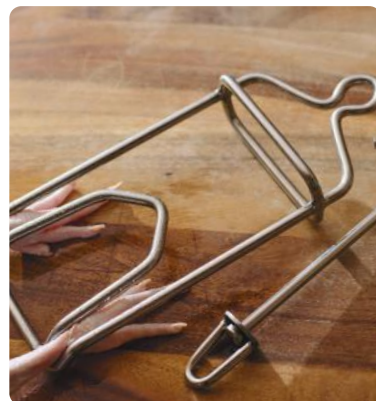


NEW! Poultry Shackle

The start to successful chicken plucking is an accurate scald. This shackle holds the bird securely so you can easily dunk the entire chicken into the scalding water, feet and all. Keeps hands safely away from hot water.

#1654 Shackle — \$29.99

#1655 Hook — \$19.99



NEW! Poultry Shears

Heavy-duty shears make quick work of cutting up poultry. Spring-loaded, non-slip, ergonomic handles minimize fatigue; internal spring won't get lost. Includes built-in bottle opener and fish scaler. Disassembles for cleaning.

#1684 — \$24.99



SafeCrate™

TM

Protect canned goods during storage and transport! Jars are nestled in individual cells so they don't touch one another, preventing breakage. The top and bottom snap shut to keep dust and pests at bay. Easy to move, and translucent so you can easily see what's inside. Patent Pending.

NEW! #1717 Pint (Holds 6 jars) — \$9.99

NEW! #1718 Quart (Holds 6 jars) — \$12.99

#1160 Pint (Holds 12 jars) — \$17.99

#1161 Quart (Holds 12 jars) — \$19.99

#1643 Jelly (Holds 20 jars) — \$18.99

PATENT PENDING DESIGN



WATCH IT IN ACTION!



LOCK IN PLACE



SECURELY STACK



#1717, #1160, #1643 Pictured Above



Jam & Jelly Maker

Makes 4 cups of fruit spread in less than 30 minutes! This convenient, automatic electric cooker stirs the mixture as it cooks, preventing scorching. A beep alerts you when the cooking process is complete. Makes tomato sauce and applesauce, too.

#1639 — \$119.99



Starter Canning Kit

The right tools make every job easier! Kit includes six essential tools specially designed to make home canning safer and more enjoyable. Each has a unique purpose, including eliminating slips and breakage.

#1673 — \$17.99



NEW! Electric Bath Canner

Use this versatile appliance as a water bath canner; a cooker for heating water for pasta, corn on the cob, and lobster; and a dispenser for hot beverages like coffee, tea, and cocoa. Holds 27L.

#1640 — \$159.99

SureSeal™



SURESEAL TECHNOLOGY

MAGNETIC ROLL HOLDER/CUTTER

COMPACT FOR STORAGE



NEW! SureSeal™ Vacuum Sealer

Seal in the freshness! Vacuum sealing removes air and creates a tight seal, preserving nutrients, extending shelf life, and preventing freezer burn. The SureSeal Vacuum Sealer is ideal for freezing make-ahead meals and storing leftovers. Its innovative modular design features a magnetic roll holder/cutter that easily detaches for two-person cutting/sealing and saves countertop space during use and storage. Multi-function settings: auto, pulse (for delicate foods), moist (for wet foods), and canister. Locking lid for one-hand use. Includes one 8" x 20' roll of vacuum bag material.

#1692 — \$199.99



NEW! SureSeal™ Vacuum Seal Roll

Create custom-sized bags, reducing waste and saving money. Puncture resistant. Ideal for use with SureSeal Vacuum Sealer; also compatible with most national-brand vacuum sealers. BPA free. FDA Approved.

#1677 — (2) 8in x 20ft Roll \$17.99

#1678 — (2) 11in x 16ft Roll \$17.99



NEW! SureSeal™ Vacuum Seal Bags

Puncture-resistant bags have label area for date and contents. Ideal for use with SureSeal Vacuum Sealer; also compatible with most national-brand vacuum sealers. BPA free. FDA Approved.

#1674 — (28 Count) Pint Bags \$9.99

#1675 — (44 Count) Quart Bags \$17.99

#1676 — (28 Count) Gallon Bags \$19.99



Canning Jar Sealer Kit

Locks out air to keep contents fresher longer. Fits vacuum sealers with hose port. Kit contains Regular Mouth and Wide Mouth Sealers plus vacuum hose.

#1608 Jar Sealer Kit — \$24.99

#1232 Regular Mouth Jar Sealer — \$12.99

#1233 Wide Mouth Jar Sealer — \$14.99

#1093 Hose — \$5.99

Traditional Style Water-Seal Crock

Create delicious sauerkraut, pickles, and more! This traditional ceramic crock makes fermentation simple, easy, and fun! Just fill the crock with water and set the lid on top to create a seal that allows gases to escape. Weights keep food safely submerged. Kiln-fired and lead-free. Choice of Brown or Blue.

#1562 2 Liter (Brown) — \$45.99

#1562BLUE 2 Liter — \$45.99

#1294 5 Liter (Brown) — \$69.99

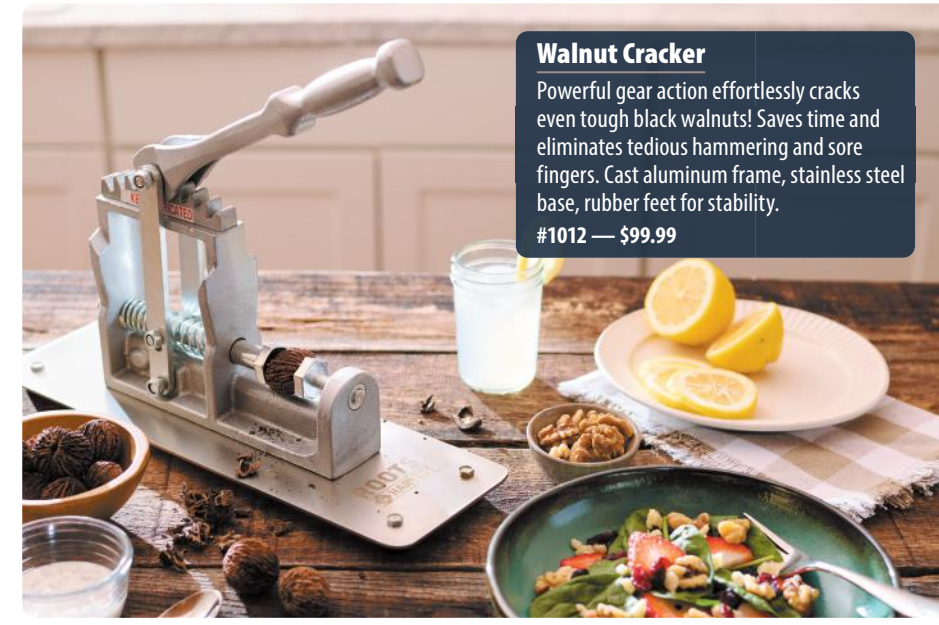
#1294BLUE 5 Liter — \$69.99



Beechwood Stomper

Air pockets can cause uneven fermentation and possibly introduce contaminants in homemade sauerkraut and kimchi. Use this simple stomper to pound and extract the vegetables' juices, and then compress the veggies to remove air pockets. Fits regular and wide mouth canning jars.

#1315 — \$20.99



Walnut Cracker

Powerful gear action effortlessly cracks even tough black walnuts! Saves time and eliminates tedious hammering and sore fingers. Cast aluminum frame, stainless steel base, rubber feet for stability.

#1012 — \$99.99



Cheese Making Kit

Our all-in-one kit includes our heavy-duty stainless steel Cheese Press, 100% cotton Cheese & Butter Muslin, and a 1 lb. brick of Cheese Wax.

#1426 Cheese Press — \$169.99

#1211 Cheese & Butter Muslin — \$4.99

#1365 Cheese Wax — \$8.49

#1469 Cheese Making Kit — \$184.99

“Been having a ton of fun with this. Beats stacking anything I can find on top of a Rebuchon mold! Very well made product that I anticipate using many more times.” — May C.

PRESERVE YOUR BOUNTY OUR DEHYDRATORS MAKE IT EASY

FDA Approved

“I can make twice the jerky in half the time compared to my old dehydrator.” — Kevin B.

Control panel with digital display



MightyBite® Dehydrators with Digital Display

Transparent doors allow you to monitor the drying progress without opening the door and losing heat. Rear-mounted fan improves efficiency and reduces drying time. A 30-hour digital timer with auto shut-off means you can set it and forget it. Shatterproof, ABS plastic trays are 15" square, allowing four-way rotation for uniform drying. Food-grade plastic housing with rigid aluminum corners; removable drip tray ensures easy clean-up. Temp. range 95-155°F. **ETL Certified. BPA free trays. FDA Approved.**

A. MightyBite® Double Door 10-Tray Dehydrator

Ten trays provide 15 sq. ft. of drying space. Removable double doors reduce unnecessary outflow of heat for faster drying.

Two Year Warranty.

#1153 — \$219.99 (add \$9.00 extra shipping)



B. MightyBite® Countertop 5-Tray Dehydrator

Five trays provide 7 1/2 sq. ft. of drying space with a removable door.

Two Year Warranty.

#1152 — \$159.99 (add \$5.00 extra shipping)



LEM® Dehydrator

5-tray unit for small batches.

It has a 48-hour digital timer and preset temperatures. With the clear lid and body, you can easily monitor the drying process. The chimney-like center offers good air flow for uniform drying. Includes 5 mesh tray overlays for drying smaller items. **ETL Certified. BPA free trays.**

#1378 — \$99.99



Oxygen Absorbers

Removes oxygen and protects dried and dehydrated foods, including jerky, crackers, and grains, for long-term storage. Each packet is 2" x 2 3/4"; use one packet per 1-gallon bag. Set of 50 packed in sets of 10.

FDA Approved.

#1349 — \$12.99

C. BigBite® Dehydrator with 12-Hour Timer

High-capacity dehydrator with durable stainless steel housing. Ten trays (your choice of chrome-plated or stainless steel) provide 16 sq. ft. of drying space. Whisper-quiet fan and heating system create horizontal air flow for uniform drying. Adjustable thermostat (90-150° F.) and 12-hour analog timer. Drip tray sold separately.

Five Year Warranty. ETL Certified. FDA Approved.

#778A Chrome Plated Trays with 3/4" holes \$329.99 (add \$10.00 extra shipping)

#778ASS Stainless Steel Trays with 1/4" holes **LEM® EXCLUSIVE \$369.99** (add \$10.00 extra shipping)

#04057008 Stainless Steel Drip Tray \$14.49

D. BigBite® Digital Dehydrator

Easy-to-read digital display with timer and auto shut-off. Magnetic front panel slides and locks in place so you can add or remove trays with minimal heat loss. Ten trays (your choice of chrome-plated or stainless steel) have 1/4" holes to dry even the smallest fruits and herbs. 16 sq. ft. of drying space. Horizontal air flow for uniform drying. Temp. range 90-155°. Includes drip tray.

Five Year Warranty. ETL Certified. FDA Approved.

#1154 Chrome Plated Trays with 1/4" holes \$399.99 (add \$10.00 extra shipping)

#1154SS Stainless Steel Trays with 1/4" holes **LEM® EXCLUSIVE \$459.99** (add \$10.00 extra shipping)

#778A10PK 10 Pack 1/4" holes Stainless Steel Trays \$119.99

DEHYDRATOR ACCESSORIES



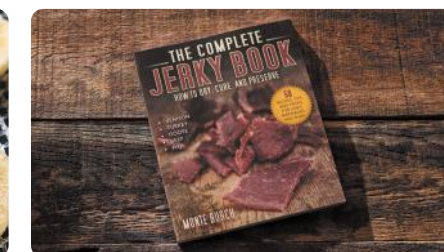
Reusable Baking Sheet

Use in your dehydrator to make fruit rolls and to dry herbs and berries. Reusable, reversible, nonstick. Oven-safe; heat-resistant to 500° F. 15 3/4" x 26"; cut to size. #1191 — \$15.99



Drying Screen Material for Dehydrators

Nonstick, reusable polypropylene composite with 1/8" holes is ideal for drying small berries and herbs. 84" x 14"; cut to size. Heat resistant to 194° F. Dishwasher-safe. **FDA Approved.** #796A — \$16.49



The Complete Jerky Book

A must for the jerky maker! Details on various drying methods (dehydrator, oven, smoker, sun) using ground meat, slices, and chunks. #1062 — \$17.99



Jerky Cannon/Gun Disposable Bags

Faster and cleaner. Pre-fill several bags and have them ready and waiting in the refrigerator for your jerky making session. Clean up time is practically eliminated. Includes 10 disposable bags. 2" diameter by 16" long. String tied at one end. **#1491 10 ct. \$6.99**



Jerky Cannon/Gun Funnel

This funnel accessory screws onto your Jerky Cannon or Jerky Gun to make filling the cylinder easier and tidier. BPA-free plastic; dishwasher-safe. 4 3/4" dia. x 2 3/4" H. **#1657 — \$5.99**



CUSTOMER FAVORITE!

A. Jerky Cannon®

With an easy squeeze of the trigger you can crank out jerky and snack sticks in no time flat! Anodized aluminum barrel holds 1 1/2 lbs. of ground meat. Includes 2 stainless steel nozzles (flat for jerky, round for snack sticks), 2 packages of Backwoods® Jerky & Snack Stick Seasoning and nylon brush for fast cleanup.

#468 Jerky Cannon \$59.99
#468G Jerky Cannon Extra Barrel \$14.99 TWO FOR \$23.99

B. Jerky Gun

Same heavy-duty drive system as in our Jerky Cannon. Holds 3/4 lb. of meat and comes with one 1/2" round nozzle, one 1 3/16" x 3/16" flat nozzle and one package of Backwoods® Jerky seasoning for 5 lb. of meat.

#555 Jerky Gun \$39.99
#555A Jerky Gun 2 Pack Extra Barrels \$15.99

Snack Stick Nozzle 3/8"

Use this nozzle to make snack sticks or breakfast links. Accepts 17 mm to 21 mm collagen or natural casings. 6" long. 1/2" O.D.

#468N — \$15.99

Double Snack Stick Nozzle

With or without casings, you can make two snack sticks at a time with this double nozzle. Has two 1/2" diameter tubes.

#468M — \$13.99

CUSTOMER FAVORITE!

Sausage Stuffing Nozzle 3/4"

Turn your Cannon into a stuffer! Stuffs natural or collagen casings to make brats, metts, etc., or stuff fibrous casings to make summer sausage, bologna, etc. 3/4" dia. x 6" long. 7/8" O.D.

#468B — \$12.99

Barrel Stomper

Helps pack meat firmly in your Jerky Cannon® or Jerky Gun. No more air pockets. Stomper is 2" in diameter, handle is 12" long.

#468P — \$10.99

Jerky Cannon Double Jerky Nozzle

#468A — \$13.99 (Not Pictured)

G. Mini Meat Lug

Sized for smaller batches, this mini lug easily fits in the refrigerator. Lid sold below. 13" L x 8" W x 3" H.

#1611 — \$9.99

H. Mini Meat Lug Lid

Cover your Mini Meat Lug, above, to secure the contents and create stackable storage.

#1612 — \$5.99

Find more meat lugs and accessories on page 19.

MAKE YOUR BEST-EVER JERKY

Jerky Board

With this double-sided board you can easily and safely cut thin, uniform slices of meat that dry evenly. Flip the board to choose 1/4" or 3/8" thicknesses. The pressing plate lets you apply even pressure while keeping hands safely away from knife.

#616 Jerky Board & Knife Kit — \$29.99

#1642 Jerky Knife — \$19.99

#1638 Cutting Board Grip Mat — \$4.99



Jerky Rack & Pan

Make jerky in your oven! Each stackable 18" x 13" rack has 1.5 sq. ft. of drying space and holds approximately one pound of meat. Use pan to catch drippings.

#407 Rack and Pan \$27.99

#1739 Extra Rack \$14.99

#1740 3 Racks and Pan \$54.99



Jerky Hanger

Holds over 100 sliced jerky strips. Includes a pack of Backwoods® Jerky Seasoning with Cure. 9 stainless steel skewers.

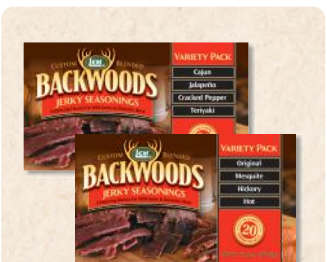
#735 — \$39.99



A. Manual 2-in-1 Jerky Slicer and Tenderizer

Tenderize the toughest cuts or slice 12 strips of jerky in one pass. This manual cast aluminum tenderizer features 2 sets of rollers with 22 stainless steel blades and accommodates cuts of meat up to 1 1/4" thick by 4 3/4" wide.

#1432 — \$249.99



Four Flavor Jerky Variety Packs

Four popular jerky blends in one package. Pack includes enough to make 5 lbs. each. Makes 20 lbs.

Original, Hot, Mesquite, and Hickory.

#9156 — \$16.99

Cajun, Jalapeño, Cracked Pepper and Teriyaki.

#9157 — \$16.99

Backwoods® Jerky Marinade

Ready-to-use marinade features a blend of ingredients that bring robust, smoky flavor to jerky. May be injected into larger meat cuts, too. 16 fl. oz.

#1683 — \$6.99



FLAVOR UP YOUR SAUSAGES!

FOR CURED SAUSAGE MAKING

SNACK STICKS

Original Snack Stick	#9507 makes 5 lbs. \$6.99	#9692 makes 20 lbs. \$17.99	#9992 makes 100 lbs. \$59.99	●
Hot Stick	#9268 makes 5 lbs. \$6.99	#9269 makes 20 lbs. \$17.99		●
Pepper Stick	#9271 makes 5 lbs. \$6.99	#9630 makes 20 lbs. \$17.99		●
Reduced Sodium Snack Stick	#9161 makes 5 lbs. \$6.99	#9162 makes 20 lbs. \$18.99		●

SUMMER CLASSICS

Summer Sausage	#9508 makes 5 lbs. \$5.99	#9385 makes 25 lbs. \$15.99	#9991 makes 100 lbs. \$54.99	●
Jalapeño Summer Sausage	#9025 makes 5 lbs. \$5.99	#9040 makes 25 lbs. \$15.99	#9994 makes 100 lbs. \$54.99	●
Trail Bologna	#9272 makes 5 lbs. \$5.99	#9273 makes 25 lbs. \$17.99	#9993 makes 100 lbs. \$59.99	●
Reduced Sodium Summer Sausage	#9159 makes 5 lbs. \$5.99	#9160 makes 25 lbs. \$14.99		●

TRADITIONAL SAUSAGE

Bratwurst	#9275 makes 5 lbs. \$5.99	#9276 makes 25 lbs. \$17.99	●
Smoked Sausage	#9281 makes 5 lbs. \$5.99	#9282 makes 25 lbs. \$17.99	●
Smoked Polish	#9279 makes 5 lbs. \$5.99	#9280 makes 25 lbs. \$17.99	●

ITALIAN

Salami	#9277 makes 5 lbs. \$5.99	#9278 makes 25 lbs. \$17.99	●
Pepperoni	#9509 makes 5 lbs. \$6.99	#9465 makes 25 lbs. \$15.99	●

FAMILY FAVORITES

Bologna	#9626 makes 5 lbs. \$5.99	#9627 makes 25 lbs. \$15.99	●
Franks	#9628 makes 5 lbs. \$5.99	#9629 makes 25 lbs. \$15.99	●



Step up your sausage game with distinctive Backwoods® flavors! With these unique blends crafted by our seasoning experts, your flavorful sausages are sure to be the life of the party. You can also use them as dry rubs, mix them into ground meat, or combine them with olive oil and massage into steaks and roasts.

SPICY

MILD

SWEET

FOR FRESH SAUSAGE MAKING

BREAKFAST MUST HAVES

Original Breakfast	#9002 makes 5 lbs. \$3.99	#9006 makes 25 lbs. \$10.99	#9996 makes 100 lbs. \$39.99	●
Hot Breakfast	#9003 makes 5 lbs. \$3.99	#9007 makes 25 lbs. \$10.99		●
Maple Breakfast	#9624 makes 5 lbs. \$3.99	#9013 makes 25 lbs. \$10.99		●

CUSTOMER FAVORITES

Sweet Italian	#9004 makes 5 lbs. \$3.99	#9008 makes 25 lbs. \$10.99	●
Hot Italian	#9005 makes 5 lbs. \$3.99	#9009 makes 25 lbs. \$10.99	●
Chorizo	#9266 makes 5 lbs. \$3.99	#9010 makes 25 lbs. \$10.99	●
Polish	#9267 makes 5 lbs. \$3.99	#9011 makes 25 lbs. \$10.99	●
Kielbasa	#9087 makes 5 lbs. \$3.99	#9018 makes 25 lbs. \$10.99	●
Bratwurst	#9389 makes 5 lbs. \$3.99	#9012 makes 25 lbs. \$10.99	●
Garlic	#9086 makes 5 lbs. \$3.99	#9015 makes 25 lbs. \$10.99	●
Cajun	#9699 makes 5 lbs. \$3.99	#9014 makes 25 lbs. \$10.99	●
Chipotle Bourbon	#9142 makes 5 lbs. \$3.99	#9145 makes 25 lbs. \$10.99	●
Garlic Chili Pepper	#9140 makes 5 lbs. \$3.99	#9143 makes 25 lbs. \$10.99	●
Jalapeño Popper	#9180 makes 5 lbs. \$6.99		●

Shop our entire collection of seasonings.

Stay connected and share your experiences and culinary creations with via Facebook, Instagram, Pinterest, and YouTube.

SHOP NOW!



FOR JERKY MAKING

Original Jerky	#9064 makes 5 lbs. \$5.99	#9620 makes 25 lbs. \$15.99	●
Reduced Sodium Original Jerky	#9152 makes 5 lbs. \$5.99	#9158 makes 25 lbs. \$15.99	●
Mesquite	#9153 makes 5 lbs. \$5.99	#9621 makes 25 lbs. \$15.99	●
Jalapeno	#9023 makes 5 lbs. \$5.99	#9043 makes 25 lbs. \$15.99	●
Teriyaki	#9083 makes 5 lbs. \$5.99	#9085 makes 25 lbs. \$16.99	●
Hot	#9155 makes 5 lbs. \$5.99	#9623 makes 25 lbs. \$15.99	●
Cajun	#9022 makes 5 lbs. \$5.99	#9042 makes 25 lbs. \$17.99	●
Hickory	#9154 makes 5 lbs. \$5.99	#9622 makes 25 lbs. \$15.99	●
Cracked Pepper	#9024 makes 5 lbs. \$5.99	#9044 makes 25 lbs. \$17.99	●
BBQ	#9021 makes 5 lbs. \$5.99	#9041 makes 25 lbs. \$17.99	●
Sriracha	#9088 makes 5 lbs. \$5.99	#9089 makes 25 lbs. \$15.99	●
Sweet & Hot	#9141 makes 5 lbs. \$5.99	#9144 makes 25 lbs. \$15.99	●
Caribbean Jerk	#9147 makes 5 lbs. \$6.99	#9149 makes 25 lbs. \$19.99	●



Four Flavor Jerky Variety Packs

Four popular jerky blends in one package. Pack includes enough to make 5 lbs. each. Makes 20 lbs.

Original, Hot, Mesquite, and Hickory.

#9156 — \$16.99

Cajun, Jalapeño, Cracked Pepper and Teriyaki.

#9157 — \$16.99



Select Gourmet Grillin' Rubs!

Formulated by Chef James Trent, each blend enhances the natural flavor of meat and wild game. If you're feeling inspired, try the recipes we've included on each label. **No additives. No MSG.**

- #891 Sizzlin' Honey BBQ Rib—4.95oz. **\$5.99**
- #892 Savory Wild Game—4.48oz. **\$5.99**
- #894 High Country Hickory Garlic—4.73oz. **\$5.99**
- #895 Blackened Kickin' Chicken—4.73oz. **\$5.99**

STEP UP YOUR SAUSAGE GAME!

Soy Protein Concentrate

Retain moisture, prevent shrinkage and render a juicy sausage.

#9484 1 lb. bag for 50 lbs. meat. **\$7.99**

FREEbind

Acts as a binder, improves texture, and retains moisture in lean meats.

#1208 6 oz. bag for 25 lbs. meat. **\$5.49**

LEM® Cure

Control botulism while adding color and flavor to your smoked or cooked sausage. (All Backwoods® Seasonings requiring cure come with pre-measured packages.)

#9208 4 oz. bag for 100 lbs. meat. **\$2.99**

Encapsulated Citric Acid

Speeds drying time and adds flavor. Use to make dry, shelf-stable sausage. Follow directions on package.

#9964 3 oz. bag for 25 lbs. meat. **\$7.99**

Trehalose

A natural sugar, antioxidant, and flavor enhancer that reduces the gamey flavor, retains moisture, and reduces shrinkage.

#9965 6 oz. bag for 25 lbs. meat. **\$9.99**



BACKWOODS® SEASONING KITS & VARIETY PACKS

Cured Sausage Kits

With Fibrous Casings. Seasoning with Cure. 1 lb. Fibrous Casings. String to tie open end of casings.

10 lb. Kit

- #9283 Summer Sausage Kit **\$16.99**
- #9285 Trail Bologna Kit **\$16.99**

20 lb. Kit

- #9284 Summer Sausage Kit **\$29.99**
- #9286 Trail Bologna Kit **\$29.99**

Fresh Sausage Kits

With Collagen Casings. Makes 20 lbs.

- #9562 Bratwurst Kit (32 mm Casings) **\$30.99**
- #9563 Breakfast Kit (21 mm Casings) **\$30.99**
- #9564 Sweet Italian Kit (32 mm Casings) **\$30.99**

Fresh Sausage Variety Pack

Makes 5 lbs. each of Breakfast, Hot Breakfast, Sweet Italian and Hot Italian.

#9016 makes 20 lbs. **\$11.99**

Snack Stick Kits

With Collagen Casings. Seasoning with Cure. 21 mm Collagen Casings - makes 20 lbs.

- #9694 Snack Stick Kit **\$29.99**
- #9695 Hot Stick Kit **\$29.99**
- #9696 Pepper Stick Kit **\$29.99**

Snack Stick Variety Pack

Make 5 lbs. each of Regular, Hot, Pepper Sticks and Pepperoni.

#9387 makes 20 lbs. **\$29.99**



A. MaxVac® Vacuum Sealer Bags

Our innovative parallel channel design prevents hidden air pockets with sturdy 3.5 mil puncture-resistant plastic. All bags include a space to label the date/contents and are compatible with most major vacuum sealer brands and have an easy open tear notch.

- #1230 100 ct. – Pint Bags 6" x 9" **\$29.99**
- #1386 28 ct. – Pint Bags **\$10.99**
- #1089 100 ct. – Quart Bags 8" x 12" **\$39.99**
- #1387 44 ct. – Quart Bags **\$22.99**
- #1090 100 ct. – Gallon Bags 11" x 16" **\$59.99**
- #1388 28 ct. – Gallon Bags **\$22.99**
- #1382 Combo 36 qt. – Bags, (2) 8" x 25' & (2) 11" x 25' rolls **\$54.99**

Zipper Vacuum Sealer Bags (Not Pictured)

Zipper closure lets you re-use the bag after sealing.

- #1254 100 ct. – Quart Bags 8" x 12" **\$49.99**
- #1590 18 ct. – Quart Bags 8" x 12" **\$10.99**
- #1255 100 ct. – Gallon Bags 11" x 16" **\$79.99**
- #1591 20 ct. – Gallon Bags 11" x 16" **\$22.99**

B. Portion Vacuum Bag Material

These portion bags are great for meal prep, ideal for making snack packs, and compatible for sous vide. Each portion is 4 3/4" wide just the right size for 1 chicken breast or salmon steak. Perforated for easy separation. Two 11" x 16' rolls included.

#1523 Bag Material Roll, 2 Rolls – 11" x 16' **\$19.99**

C. Absorbent Pads for Vacuum Bags

The soaker pad will prevent moisture from gathering and allow the sealer to do its job without limitation. A must for sealing high moisture foods.

#1220 250 ct. – 4 1/2" x 7" **\$10.49**

D. Hands-Free Bag Holder

This essential rack holds storage bags securely open for hands-free filling. Adjustable arms telescope to 10" to accommodate pint, quart and gallon bags. Stores flat.

#1186 — **\$8.99**

E. Vacuum Bag Platform

Allows for hands-free support while sealing. Multi use, cutting board top. 15.7" x 11.8" x 2".

#1257 — **\$29.99**

F. MaxVac® Roll Holder & Cutter

Create bags of any size! Holds and stores bag roll material so you can cut it to size as needed. Includes 8" x 25' roll of bag material. Compatible with MaxVac 100 Vacuum Sealer or use it freestanding. (Note: This item is included with MaxVac 1000, and 500 vacuum sealers.) Holds rolls up to 14" x 50'.

#1252 — **\$39.99**

G. Bag Roll Material

Roll material allows you to customize bag size to perfectly fit the food you are sealing - reducing bag waste and saving you money. Bags and bag roll material are reusable and include a space to label the date/contents.

#1389 Bag Material Roll, 2 Rolls – 8" x 20' **\$22.99**

#1390 Bag Material, 2 Rolls – 11" x 16' **\$22.99**

#1391 Bag Material, 2 Rolls – 14" x 20' **\$34.99**



MAXVAC®

PRESERVE THE FRESHNESS!



A. MaxVac® 1000 Vacuum Sealer

10 Hours of Nonstop Use — That's 1000+ Seals!

This workhorse sealer has a robust cooling fan to prevent overheating, eliminating the need for breaks. The extra-wide vacuum channel and sealing strip plus weighted lid ensure fast, easy, nearly hands-free sealing. Roll holder/cutter accommodates rolls up to 14" wide. 14" x 1/4" seal bar; auto and manual options. Includes seal bar maintenance kit and 8" x 25' roll of bag material.

Five Year Warranty.
#1088B — \$529.99

B. MaxVac® 500 Vacuum Sealer

Seal Nonstop for 5 hours, 500+ Seals!

The perfect vacuum sealer for the frequent user lets you seal for 5+ hours nonstop. Powerful vacuum and one-hand locking mechanism. 14" seal bar. Includes seal bar maintenance kit, roll holder cutter and 8" x 25' roll of bag material.

Two Year Warranty.
#1253 — \$349.99

NEW! MAXVAC GO™

PORTABLE USE

ROLL HOLDER & CUTTER

NEW! MaxVac GO™ Cordless Vacuum Sealer
MaxVac power on the go! Vacuum seal anywhere, anytime, with our new cordless, rechargeable vacuum sealer. It's powered by a lithium-ion battery, with a standard USB-C port to allow you to charge it at home, in the car, or in the camper. Built-in roll holder/cutter lets you create custom-sized bags. Includes one roll of bag material.
#1721 — \$129.99



D. MaxVac® 100 Vacuum Sealer

Compact; handy for occasional use

This unit easily fits on countertop or in drawer. Up to 26 consecutive seals; allow 15 minutes of cool-down time between sessions. 12" seal bar. Includes 10 quart bags and 10 gallon bags.

One Year Warranty.
#1379 — \$99.99



C. MaxVac® 250 Vacuum Sealer

Seals up to 250+ times continuously!

This rugged vacuum sealer has a one-hand locking lid and integrated roll holder/cutter that accommodates rolls up to 11" wide. 13 1/4" seal bar. Includes 8" x 10' roll of bag material.

One Year Warranty.
#1393 — \$229.99

WARNING: Cancer and/or Reproductive Harm
www.p65warnings.ca.gov



MAXVAC[®] PRO+

CONFIDENTLY SEAL
FOODS AND LIQUIDS

MaxVac[®] Pro+ Chamber Vacuum Sealer

Lock in freshness and extend the shelf life of your food! This commercial-grade sealer handles large quantities of meat, vegetables, and leftovers, including soups and other liquids. Also ideal for marinating and sous vide cooking. The ¼ HP pump stands up to long sealing sessions, and the sturdy stainless steel body and lid-locking mechanism ensure many years of use. Dual sealing elements. Digital controls let you adjust vacuum pressure, seal time, and sealing temp. Three customizable preset buttons. Includes extra rubber seal/gasket and heat bars, 40 - 6" x 9" bags and 40 - 10" x 13" chamber sealer bags. 14-½" L x 19-¼" W x 18" H overall.

TEAM LIFT: 88 lb. **Five Year Warranty.** #1380 — \$1,099.99



MaxVac[®] Pro Chamber Sealer Bags

Shield food from freezer burn and dehydration, keeping food fresh longer. Freeze, refrigerate, microwave, boil, or cook sous vide! Compatible with chamber vacuum sealers. **Will NOT work with suction-type vacuum sealers.**

#1258 250 ct.—6" x 9" bags \$34.99

#1259 250 ct.—8" x 10" bags \$44.99

#1260 250 ct.—10" x 13" bags \$62.99

WATCH
IT IN
ACTION!



BIG BITE[®] GRINDERS

5 YEAR WARRANTY

LIFETIME CUSTOMER SUPPORT

We're here with you every step of the way! Not only do we offer an exceptional 5-year warranty on parts and labor, we also have skilled technicians and an extensive parts inventory to support you after the sale.



#32

1.5 HP 17 lbs./min
PROFESSIONAL USE
TEAM LIFT: 64 lbs
#1782 — \$899.99
(add \$7.00 extra shipping)

#22

1.0 HP 13 lbs./min
HEAVY USE
TEAM LIFT: 55 lbs
#1781 — \$699.99
(add \$7.00 extra shipping)

#12

0.75 HP 11 lbs./min
FREQUENT USE
#1780 — \$549.99
(add \$7.00 extra shipping)

#8

0.50 HP 7 lbs./min
REGULAR USE
#1779 — \$399.99
(add \$7.00 extra shipping)

#5

0.35 HP 4 lbs./min
OCCASIONAL USE
#1777 — \$349.99
(add \$6.00 extra shipping)

PROFESSIONAL-QUALITY GRINDERS FOR FASTER, EASIER HOME PROCESSING

THE SECRET TO A BETTER GRIND

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 pieces 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!

Find more information about BigBite[®] Grinders on pages 4-5.



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Customer Number	Key Code

SEAL IN THE FRESHNESS AND FLAVOR!

MaxVac 250 Vacuum Sealer

This rugged and reliable vacuum sealer removes air and creates a tight seal every time, preventing freezer burn and locking in the flavor and nutrients. The durable stainless steel housing is easy to clean, and the built-in roll holder/cutter lets you create custom-sized bags, saving money and reducing waste. Includes 8" x 10' roll of bag material. This sealer is built to last, and we carry replacement parts to further extend its working life.

ETL Approved. One Year Warranty.
 #1393 — \$229.99

Find all our MaxVac Sealers — including our new MaxVac G0 cordless sealer — on pages 48-49.



MAXVAC
 250®