



2024-2025

PRECISION ENGINEERING. INNOVATIVE DESIGN. BUILT TO LAST.

FREE SHIPPING

WHEN YOU SPEND \$50 OR MORE

See details inside.

ALL NEW DEHYDRATORS

MIGHTY BITE®



NEW! MightyBite® 6-Tray Dehydrator

Six 11¾" x 14¾" polypropylene trays provide 7 sq. ft. of drying space. **Two Year Warranty.**
#1729 — \$139.99



NEW! MightyBite® 10-Tray Dehydrator

Ten 11¾" x 14¾" polypropylene trays provide 12 sq. ft. of drying space. **Two Year Warranty.**
#1730 — \$169.99

KEY FEATURES



Up to 12 s.f. drying space in a compact footprint.



Whisper-quiet, rear mounted fan.

BIG BITE®



NEW! BigBite® 10-Tray Dehydrator

Ten 12" sq. stainless steel trays provide 10 sq. ft. of drying space. **Five Year Warranty.**
#1731 — \$199.99



NEW! BigBite® 16-Tray Dehydrator

Features sixteen 11¾" x 14¾" stainless steel trays for a generous 19 sq. ft. of drying space. **Five Year Warranty.**
#1732 — \$299.99 (add \$5.00 extra shipping)

KEY FEATURES



Swinging door with window & magnetic closure



16-tray model has dual fans for uniform drying

FREE SHIPPING

WHEN YOU SPEND \$50 OR MORE

PROMO CODE: YEAR25

Offer is valid through August 31st, 2025 at 11:59 pm EST. Must use promo code YEAR25 to receive deal in cart. Taxes and additional shipping charges still apply. Offer cannot be combined with any other offer and is NOT valid on pending or prior purchases. Other conditions and restrictions apply.

BIG BITE®

TRANSFORM YOUR BIGBITE® GRINDER INTO A DUALGRIND AND GET A FINE GRIND IN ONE PASS!

Works with BigBite® Grinders manufactured after 2015.

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

Staff Recommended! DualGrind Adapter

Exclusively designed to fit our BigBite® Meat Grinders, this 7-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. **Two Year Warranty.**

*Grinder not included.



STAFF RECOMMENDED! 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. 22¾" L x 17" W x 20" H. *Find meat lugs and accessories on page 28. **FDA Compliant.**

#1293 25 ct. — \$16.99

Economy Meat Lug

Low profile; fits under all BigBite® Grinders. 21¼" x 15¾" x 5". **FDA Compliant. NSF Certified.**

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

BIG BITE® GRINDERS

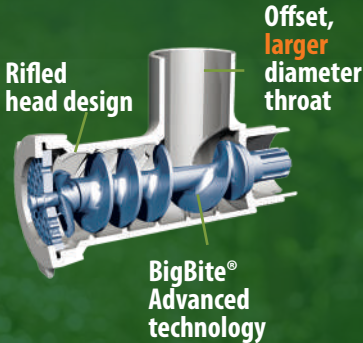
ACCESSORIES INCLUDED:

- 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
- 1 Stainless Steel Stuffing Plate
- Meat Stomper
- Stuffing Tubes
5/8" OD Tube
1" OD Tube
1 3/8" OD Tube
- Bushing Removal Tool
- 1 Auger Extractor
(Not pictured or included with the #5 grinder)



FEATURES:

- Stainless steel motor housing
- Improved storage drawer
- Heavy duty handle on top for moving
- Noise-dampening design for quieter performance
- All-metal gears with roller bearings



INNOVATIVE DESIGN, PRECISION ENGINEERING
Best-in-class BigBite® grinders feature a unique auger that aggressively grabs hefty pieces of meat and quickly churns them through, saving time and effort.

“This is really what you need if you’re at all serious about grinding your own meat.... It’s so well built and sturdy.” — Stan K.

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

5 YEAR WARRANTY LIFETIME CUSTOMER SUPPORT

BigBite® grinders are backed by our exceptional 5-year warranty on parts and labor. Plus, we have skilled technicians and an extensive parts inventory to support you after the sale.



#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)

OUTFIT YOUR BIGBITE® GRINDER WITH ATTACHMENTS

DualGrind Adapter (See page 3)
#1723 #8 Adapter
#1724 #12 Adapter
#1725 #22 Adapter
#1726 #32 Adapter

Juicer Attachment
#1227, see page 9

Mixers (See page 19)
#1733 25 lb. Fixed Mixer
#1869 25 lb. Tilt Mixer
#1734 50 lb. Fixed Mixer
#1868 50 lb. Tilt Mixer

Grinder Foot Switch
#724, see page 10

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 15

Auto Patty Maker Attachment
#693, see page 9

*Attachments sold separately

PREMIUM
GRIND

BIGBITE® DUALGRIND GRINDERS

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



2 PLATES & DUAL KNIFE FOR A FINE GRIND HALF THE TIME!

Featuring the precision engineering and exceptional quality of our top-of-the-line BigBite® grinders, these innovative DualGrind models take meat grinding up a notch! With a double-edged knife and two grinder plates, they give you a fine grind in one pass. No more reloading for a second grind!



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



5 YEAR WARRANTY

LIFETIME CUSTOMER SUPPORT

BigBite® grinders are backed by our exceptional 5-year warranty on parts and labor. Plus, we have skilled technicians and an extensive parts inventory to support you after the sale.



Watch a video to learn more about our DualGrind Grinders



SECOND
Grind Plate

DUALGRIND
Knife

BIGBITE®
Auger

DUALGRIND MEAT
COMPARISON

FIRST
Grind Plate

BIGBITE®
Grinder
1 Pass



BIGBITE®
Dual Grind
2 Grinds in 1 Pass!



GET A FINE
GRIND IN A
SINGLE PASS!

DualGrind Meat Grinders

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® 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, PAGE 9.

MIGHTY BITE® POWERFUL PERFORMANCE

Best Seller! #8 MightyBite® Grinder

New to meat processing and sausage-making? Our durable MightyBite® Grinder offers the power, durability, and features you need.

- 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 for larger cuts of meat
- Stainless steel knife and 3 plates
- Three plastic stuffing tubes

Two Year Warranty

ETL Certified

#1158 — \$259.99



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

“Well made affordable grinder and very easy to operate.” — Donald W.

#8 Countertop Grinder

Our 575-watt motor has single-speed forward, pulse reverse. Grinds up to 3 lbs. per minute. Features heavy-duty aluminum head, stainless steel knife, two stainless steel plates, stomper, plastic stuffing tube, and plastic stuffing plate.

ETL Certified.

#1224 — \$129.99

DO MORE WITH YOUR GRINDER

BigBite® Patty, Jerky & Snack Stick Maker

Quickly make uniform patties, jerky strips, and snack sticks from ground meat that look great and cook/dry evenly. Includes waxed paper and meat shears. Attaches to most electric grinders. #517 — \$159.99 **Two Year Warranty.** #265D Extra Wax Paper Roll (4½" x 240') \$14.99



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

LEARN
MORE
HERE



BigBite® Juicer Attachment

Make fresh juice, puree, baby food, tomato sauce, jam, or jelly with your BigBite® Grinder — no peeling or seeding needed! Includes screen with graduated holes.

Two Year Warranty. Fits all BigBite® grinders (after 2009).

Motor not included. #1227 — \$139.99

BigBite® Juicer Screens (Not Pictured)

#1422 Set of 3 — \$44.99

#1422A Berry Screen — \$19.99

#1422B Salsa Screen — \$19.99

#1422C High Yield Screen — \$19.99

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

Quickly slice slabs of meat into 14 perfect ¼" thick jerky strips, ready for oven or dehydrator. Swap out the rollers and tenderize even the toughest cuts of meat. Durable aluminum body. Chute dimensions 4½" L x 1¼" W x 8" H; accepts meat up to 1¼" thick.

Two Year Warranty.

#433TJ — \$299.99

WATCH
IT IN
ACTION!



BigBite® Auto Patty Maker Attachment

Make full-sized and slider-sized patties! Sliding trays transform ground meat into a continuous flow of patties. Two trays make 4" dia. or 2½" dia. patties, both ¾" thick. Attaches to most electric grinders. **Two Year Warranty.**

#693 — \$74.99



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



NEW! Meat Processing Equipment Lubricant
Apply before, during, and after use. Reduces friction, prevents meat from sticking, minimizes wear. Made with premium 3H oils and silicone-free. 11 fl. oz. aerosol spray can. NSF registered for direct food contact. Express shipping not available. Unable to ship to California or outside the contiguous U.S.
#1757 — \$14.99

Customer Favorite! Grinder Foot Switch
Grind hands-free! Just plug grinder into pedal, then plug the pedal into 110 V outlet. Ideal when packaging meat into bags and stuffing casings. 15 amp. 8' cord. UL Listed.
#724 — \$49.99

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



Stuffing Tube Cleaning Brush
The dual heads make quick work of cleaning and unlogging even your smallest stuffing tubes. 12" long with 1/2" and 1 1/8" heads.
#1360 — \$11.99

SAVE WITH OUR CONVENIENT KITS!

Grinder Accessory Kit
Make using your grinder more efficient and keep it in top shape, too. Contains Poly Bag Tape Machine & Tape, fifty 1 lb. Wild Game Bags, Grinder Foot Switch, Silicone Spray, and cleaning brushes in 10 sizes.
#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
Increase your grinder's efficiency and longevity with regular cleaning! Kit includes 3" diameter brush for cleaning the head, nine small brushes for plates and stuffing tubes, and food-grade silicone spray to 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

B. NEW! LEM® Silicone Spray
Use to lubricate and protect all metal parts during storage. Repels water and provides an anti-rust coating. Odorless, non-staining. Doesn't build up and washes off easily. NSF registered for incidental food contact. Express shipping not available. Unable to ship to California or outside the contiguous U.S.
#1758 10 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 BigBite® Grinder #5 \$7.99
#01007008 for BigBite® Grinders #8 & #12 \$8.99
#01007011 for BigBite® 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. 7 1/2" total length. 3 1/4" plastic handle.
#1194 — \$12.99



NEW! Stuffer Cleaning Kit
All-in-one kit takes the hassle out of cleaning your stuffer and stuffing tubes. It features 11 brushes in a variety of sizes, including our dual-end silicone brush, plus our silicone-free lubricant spray to protect metal parts and prevent rust during storage.
#1747 — \$29.99 Express shipping not available. Unable to ship to California or outside the contiguous U.S.

PLATES, KNIVES & STUFFING TUBES

Grinder Knives* & Plates
We offer two grades of stainless steel for most plates and knives:
• LEM® stainless steel plates and knives last longer than carbon and are highly resistant to rust.
• Premium Salvinox stainless steel plates and knives are a superior grade of stainless steel and slightly thicker for even longer life.

For optimum performance, we recommend replacing plates and knives at the same time, using the same grade of stainless steel — either all LEM® stainless steel or all Salvinox. Find Salvinox grinder knives below; Salvinox plates are available online.

*Knives on this page will not work with LEM® hand grinders.

Grinder Stainless Steel Stuffing Tubes

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

BIGBITE® #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
Stuffing	#787SS	\$13.99

Stainless Steel Stuffing Tubes		
Description	SKU#	Price
1/2" O.D.	#547ASS	\$17.99
3/4" O.D.	#547SS	\$17.99
7/8" O.D.	#547CSS	\$17.99
1 1/4" O.D.	#547DSS	\$17.99

BIGBITE® #8

Knives		
Description	SKU#	Price
Stainless Steel	#346SS	\$14.99
Premium	#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
1/2" O.D.	#553SS	\$17.99
3/4" O.D.	#554SS	\$17.99
7/8" O.D.	#543CSS	\$17.99
1 1/4" O.D.	#543DSS	\$17.99
2" O.D.	#609SS	\$32.99

BIGBITE® #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
1/2" O.D.	#055ASS	\$17.99
3/4" O.D.	#055BSS	\$17.99
7/8" O.D.	#055CSS	\$17.99
1 1/4" O.D.	#055DSS	\$17.99
2" O.D.	#084SS	\$32.99

BIGBITE® #22

Knives		
Description	SKU#	Price
Stainless Steel	#486SS	\$20.99
Premium	#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
1/2" O.D.	#056ASS	\$24.99
3/4" O.D.	#056BSS	\$24.99
7/8" O.D.	#056CSS	\$24.99
1 1/4" O.D.	#056DSS	\$24.99
2" O.D.	#085SS	\$32.99

BIGBITE® #32

Knives		
Description	SKU#	Price
Stainless Steel	#487SS	\$22.99
Premium	#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
1/2" O.D.	#057ASS	\$24.99
3/4" O.D.	#057BSS	\$24.99
7/8" O.D.	#057CSS	\$24.99
1 1/4" 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.**

- Speed control knob: Adjusts how slow or fast the piston lowers so you can control the rate of flow into the casing.
- Auto-up: When the piston reaches the bottom it automatically begins to rise; it also rises when empty for refilling.
- Flow stop: When stop button is pressed (or foot pedal is released) the piston rises to stop 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.

INCLUDES:

- Foot switch
- Four stainless steel stuffing tubes (½", ¾", 1", 1 ¼" O.D.) to make nearly any size and type of sausage, including snack sticks
- Crank handle for non-motorized use



DO MORE WITH YOUR STUFFER:

Adapter lets you use our BigBite® Patty Maker Attachment and BigBite® Ground Meat Patty, Jerky, Snack Stick Maker with your BigBite® motorized stuffer. Riser safely elevates stuffer for easier operation and allows an LEM® Mini Meat Lug to fit under the stuffing tube.

BigBite® Stuffer Attachment Adapter

#12095008 Motorized Stuffer Adapter \$16.99

BigBite® Stuffer Riser

#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!



READY. SET. STUFF!

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

BigBite® Motorized Stuffers are backed by our 2-year warranty on parts and labor. Plus, we 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

HIGH-PERFORMANCE MANUAL STUFFERS

Best Seller!
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

Rugged, high-performance, gear-driven stuffers have precision-machined carbon steel gears that eliminate slippage and minimize wear. Long crank handle and ergonomic, non-slip grip make turning nearly effortless; ideal for long sausage-making sessions. Piston has air release valve so casings fill evenly. Removable cylinder for easy clean-up. Innovative gearbox cover protects gears and food. **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® Stuffer and enough Backwoods® Seasonings and casings to make a total of 30 lbs. of sausage, plus a book of recipes for inspiration. Includes 3 plastic stuffing tubes.

Two Year Warranty. #838 — \$229.99

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



BigBite® Dual Gear Stuffers

Commercial-quality stuffers have sturdy frame, stainless steel piston, and carbon steel gears.

- Dual gears: high speed for quickly raising piston; low speed for stuffing
- Large 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 (5/8", 3/4", 1" and 1 1/2" O.D.).
Five Year Warranty.

C. 10 lb. Dual Gear Stuffer

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

#468N 1/2" 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.

PACKED FOR STORAGE & FREEZING

Ground Meat Bags

Durable, 2 mil polyethylene bags guard against freezer burn. They have a 1 1/2" bottom gusset for added burst protection and convenient spot for labeling contents and date. When filled and frozen, they stack neatly in the freezer. Seal bags using bag taping machine (sold below) or hog rings (see page 18).

	25-Count Bags				1000-Count Bags		
	1 lb. Bags	2 lb. Bags	Price Each	Buy 4 and save!	1 lb. Bags	2 lb. Bags	Price Each
Pork Sausage	#036	#036A	\$6.99	\$14.99	#11036	#11036A	\$69.99
Wild Game	#040	#041	\$6.99	\$14.99	#11040	#11041	\$69.99
Ground Beef	#038	#039	\$6.99	\$14.99	#11038	#11039	\$69.99
Plain White	#793	#794	\$5.99	\$14.48	#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—3/8" 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.

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. Non-edible.

*Some varieties are also available in 10 count quantities at lemproducts.com.

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		
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		
1 lbs.	1½ x 12" Mahogany Printed	#1416B	\$17.99		
5 lbs.	4 x 20" Clear Unprinted*	#855	\$24.99	#855A	\$69.99

Old-Fashion Collagen Middles

They shrink with the meat, eliminating 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		
3 lbs.	2½ x 20" Mahogany Unprinted	#1418B	\$18.99		
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. Made from naturally occurring collagen in beef protein. 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. Made from plant cellulose. 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. 2 ½ 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. 7 ½ x 24". Non-edible. Bundle of 6—capacity approximately 7 lbs. per casing.

#1013 — **\$11.99**



Hot Dog Casings

Stuff, boil, peel, and eat. 26mm. Non-edible. Capacity approximately 28 lbs.

#768 — **\$6.99**

EDIBLE CASINGS

Collagen Casings

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.

*Some varieties are also available in 10 count quantities at lemproducts.com.

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



NATURAL CASINGS MAKE JUICIER, MORE TENDER SAUSAGE

They provide a distinctive “pop” when you bite into them. To use, gently rinse and then soak in cold water. 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

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

Perfect for trying new recipes and keeping a selection of casings on hand! Includes both edible and non-edible. Stuffs about 75 lbs. of sausage.

Includes

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

#966 — **\$32.99**

PRE-TUBED NATURAL CASINGS

Natural casings on “straws” make it a cinch to load the stuffing tube. 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





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. Add to meat in 1:10 ratio (1 lb. cheese to 10 lbs. meat) after the second grind, then stuff and cook as usual. Cheese is shelf stable for 6 months at 72° F. Contains milk. Contains no gluten.

Cannot ship to Canada. MIX AND MATCH: BUY 5 OR MORE 1 LB. BAGS FOR JUST \$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 length, and crank the handle. Accepts up to 42 mm diameter natural or collagen sausage casings. Stainless steel; includes spool of string.

#1216 — \$599.99

#03162001 100m string \$3.99



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.

2 lb. Cone

#355 1500' 20-ply, cotton/poly blend — \$12.99

½ lb. Ball

#028A 375' 24-ply, cotton/poly blend — \$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

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, spices, or cheese, these mixers save time and effort. Skip the hassle of mixing meat by hand.

*Grinder sold separately. Will only attach to LEM® BigBite® grinders size 8 or larger, 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

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 turned by hand, and include an acrylic cover. Removable tubs. 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 ¼" x 12" and will attach to any BigBite® grinder*.

• 50 lb. mixer tubs are 15" x 12" x 14 ½" 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 8¾" W x 11" H. Manual only; cannot be attached to a grinder.

Two Year Warranty.

#654 Tub measures 11" x 8¾" x 11" \$199.99 (add \$4.00 extra shipping)

#1611 LEM Mini Meat Lug \$9.99

“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

SPICE IT UP!

FOR CURED SAUSAGE MAKING

SNACK STICKS

Original Snack Stick **	#9507 makes 5 lbs. \$6.99	#9692 makes 20 lbs. \$18.99	#9992 makes 100 lbs. \$59.99	●
Hot Snack Stick *	#9268 makes 5 lbs. \$6.99	#9269 makes 20 lbs. \$17.99		●
Pepper Snack 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. \$17.99	#9991 makes 100 lbs. \$59.99	●
Jalapeno Summer Sausage **	#9025 makes 5 lbs. \$5.99	#9040 makes 25 lbs. \$17.99	#9994 makes 100 lbs. \$59.99	●
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. \$17.99		●

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. \$18.99	●

FAMILY FAVORITES

Bologna *	#9626 makes 5 lbs. \$5.99	#9627 makes 25 lbs. \$17.99	●
Franks *	#9628 makes 5 lbs. \$5.99	#9629 makes 25 lbs. \$17.99	●

* Contains No Gluten
+ No MSG

Expertly blended Backwoods® seasonings bring unique flavor that will wow your family and friends. Use them as dry rubs, mix them into ground meat, or combine them with olive oil and massage into steaks and roasts.

FOR FRESH SAUSAGE MAKING

BREAKFAST MUST HAVES

Original Breakfast *	#9002 makes 5 lbs. \$3.99	#9006 makes 25 lbs. \$11.99	#9996 makes 100 lbs. \$39.99	●
Hot Breakfast *	#9003 makes 5 lbs. \$3.99	#9007 makes 25 lbs. \$11.99		●
Maple Breakfast **	#9624 makes 5 lbs. \$3.99	#9013 makes 25 lbs. \$11.99		●

CUSTOMER FAVORITES

Sweet Italian **	#9004 makes 5 lbs. \$3.99	#9008 makes 25 lbs. \$11.99	●
Hot Italian **	#9005 makes 5 lbs. \$3.99	#9009 makes 25 lbs. \$11.99	●
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. \$11.99	●
Chipotle Bourbon **	#9142 makes 5 lbs. \$3.99	#9145 makes 25 lbs. \$10.99	●
Garlic Chili Pepper **	#9140 makes 5 lbs. \$4.99	#9143 makes 25 lbs. \$17.99	●
Jalapeno Popper **	#9180 makes 5 lbs. \$6.99		●

SAVORY HOME MEALS

Meatloaf **	#9150 makes 24 lbs. \$5.99	#9151 makes 96 lbs. \$15.99	●
Chili **	#9776 makes 5 lbs. \$3.99		●

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	●

SHOP
NOW!



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

* Contains No Gluten
+ No MSG



Four Flavor Jerky Variety Packs

Includes enough to make 5 lbs. each of 4 popular jerky blends: Original, Hot, Mesquite, and Hickory.

Original, Hot, Mesquite, and Hickory. *

#9156 — \$16.99

Cajun, Jalapeno, Cracked Pepper and Teriyaki.**

#9157 — \$16.99

SAUSAGE MAKING ESSENTIALS!

Soy Protein Concentrate

Retain moisture, prevent shrinkage and render a juicy sausage.

#9484 1 lb. bag for 50 lbs. meat. **\$8.99**

FREEbind

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

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

LEM® Cure

Adds flavor, color and reduces the risk of botulism in smoked and cooked sausages. (All Backwoods® Seasonings requiring cure come with pre-measured packages.) For use when cooking at low temperatures.

#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 **\$17.99**

#9285 Trail Bologna Kit **\$17.99**

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) **\$39.99**

#9564 Sweet Italian Kit (32 mm Casings) **\$39.99**

Fresh Sausage Variety Pack

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

#9016 makes 20 lbs. **\$12.99**

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**

Adapter lets you use our BigBite® Patty Maker Attachment and BigBite® Ground Meat Patty, Jerky, Snack Stick Maker with your BigBite® motorized stuffer. Riser safely elevates stuffer for easier operation and allows an LEM Mini Meat Lug to fit under the stuffing tube.

NEW! BigBite® Stuffer Adapter

#12095008 Motorized Stuffer Adapter **\$16.99**

NEW! BigBite® Stuffer Riser

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

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



NEW! Hickory Powdered Smoke

Quickly and easily get the smoky flavor and aroma you love — without the smoker! Made by capturing, condensing, and drying real hickory smoke, this versatile, ready-to-use powder brings traditional smoky flavor.

#9178 — **\$9.99**



SPRING ACTION QUICKLY FORMS PATTIES

Best Seller!

Spring Loaded Burger Press

Quickly make uniform 4 5/8" dia. patties that cook evenly. Knob adjusts from 1/4" to 1 1/4" thick. Slip-proof bottom. Use LEM® Freezer Sheets (sold right) to prevent burgers from freezing together.

Spring Loaded Burger Press #1261 — **\$39.99**

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



Staff Recommended!

LEM® Freezer Sheets

Prevent patties from sticking together. 1,000 sheets. Food-grade and BPA-free.

#1728 6" x 10 3/4" sheets **\$14.99**



Clamp-On Meat Tenderizer

Two cast iron rollers are full of tenderizing points to make tender cuts of the toughest meat. Attaches to your table or countertop.

#656 — **\$79.99**



Hand Held Tenderizer

48 stainless steel spikes tenderize meat to perfection. Use prior to marinating to allow flavor to permeate meat. Top-rack dishwasher safe.

#1263 — **\$21.99**



TIP #1

Preparing foods for drying: Choose ripe, fresh, unbruised fruits and treat with lemon juice or Fruit Fresh® to prevent browning. Blanch vegetables. Trim fat from meats. Cut all foods into slices with a uniform thickness, generally 1/4" or thinner.

TIP #2

Arranging foods in dehydrator: Dry foods by blotting with paper towel to remove excess moisture. Place foods flat and evenly spaced on trays to allow good airflow. Avoid overcrowding the trays, which will impede air movement and slow drying.

TIP #3

Choose drying time. Start by selecting the recommended drying times. Note that drying times will vary depending on the room temperature, relative humidity and moisture levels in the food that you are drying. The more moisture, the longer the drying time.

TIP #4

Select drying temperature. Dry at the recommended temperature for as long as it takes for the food to dry. Don't try to speed up drying by raising the temperature. Doing so causes the surface of foods to harden, preventing the interior from drying. Rotate trays as needed to ensure uniform drying.

TIP #5

Do more with your dehydrator! Proof bread dough, make bread crumbs, re-crisp crackers, make yogurt, dry fresh-made pasta, make fruit roll-ups, dry icing on cookies, makegranola, make dog treats, dry flowers.
How do you use YOUR dehydrator? Let us know!



HOW LONG DO I DEHYDRATE?

JERKY

Drying temperature of 160°-170°

Jerky - Muscle	3-4 Hours
Jerky - Ground	3-4 Hours
Snack Sticks	3-4 Hours

FRUITS & VEGETABLES

Drying temperature of 140°

Apples	7-15 Hours
Bananas	7-10 Hours
Peaches	8-16 Hours
Pineapple	11-18 Hours
Strawberries	7-15 Hours
Tomato	5-9 Hours
Onion	8-10 Hours
Garlic	8-10 Hours
Potatoes	7-13 Hours
Zucchini	7-11 Hours
Kale	8-12 Hours
Peppers	4-8 Hours
Corn, Cut	7-10 Hours
Beans, Green	9-12 Hours
Herbs	4-6 Hours
Fruit Leather	6-8 Hours

MEET OUR LINEUP



MightyBite® 6-Tray Dehydrator
#1729 — \$139.99



MightyBite® 10-Tray Dehydrator
#1730 — \$169.99



BigBite® 10-Tray Dehydrator
#1731 — \$199.99



BigBite® 16-Tray Dehydrator
#1732 — \$299.99
(add \$5.00 extra shipping)

FOR MORE INFORMATION
ON DEHYDRATORS



USDA Guidelines, Jerky and Food Safety: fsis.usda.gov
National Center for Home Food Preservation: nchfp.uga.edu

FOR PLACING AN ORDER:

Retail Store:
4440 Muhlhauser Rd., Suite
300
West Chester, OH 45011

Circle Method of Payment:

Card number

Signature

Required for credit card orders

TERMS: Credit card, check, or money order. Returned checks will incur a \$25.00 service charge. Credit card orders receive immediate attention. LEM may wait until personal checks clear before shipping order.

Standard Shipping		***Ship Order Complete		☐ Yes	☐ No
\$1.00–\$15.00	\$5.95	Merchandise Total			
\$15.01–\$25.00	\$7.95	Promo Code Deduction			
\$25.01–\$50.00	\$8.95	Contiguous USA Shipping **see below for outside USA			
\$50.01–\$75.00	\$10.95	*Additional Shipping			
\$75.01–\$110.00	\$11.95	Add applicable State Sales Tax** see list below			
\$110.01–\$175.00	\$13.95	TOTAL AMOUNT DUE			
\$175.01–\$225.00	\$14.95				
\$225.01–\$300.00	\$15.95				
OVER \$300.00	7% of Merchandise Total				

SPECIAL PRICING ON REFURBISHED ITEMS Save 20% or more on refurbished equipment that's been serviced, cleaned, and repaired by our expert in-house technicians. Visit our website or contact our Customer Service Department for current availability. Items are first come, first served while they are available. **NOW WITH ONE YEAR WARRANTY!**

Customer Service & Parts We're here with you every step of the way! Our highly trained technicians and exceptional customer service team are ready to help you select the right product; offer guidance on assembly, use, and maintenance; and troubleshoot if needed. Our extensive parts inventory ensures that you get optimal performance from your equipment investment. **Phone:** 877-536-7763 **Email:** parts-service@lemproducts.com

Shipping Policy Every effort will be made to ship as soon as possible. Availability of product from suppliers may cause delay in shipping. Method of shipment will be determined by LEM unless specified by you.

Returns Any item that is deemed unsatisfactory by the customer may be returned only after calling for an authorization number. Absolutely no returns without authorization. LEM may refund purchase price or replace item within 30 days of purchase on all products (except food items). Additional charges may be incurred.

Please Note If the shipping address provided is incomplete or incorrect, this could result in a delay in shipping and delivering the order.

*****Out of Stock Items** Any out of stock product will be back ordered and shipped as soon as available. You have the option to request a backorder shipment or to ship your order complete to eliminate backorders.

Prices Prices subject to change without notice.

Substitutions LEM may at times substitute products of like kind for those shown in the catalog. If substitution is made by LEM, it will be of equal or greater quality and similarly priced.

Damaged Merchandise Product received damaged should be immediately reported to the carrier. If damage is noticed when delivered, have driver make note on bill, notify carrier and LEM immediately.

Printing Errors LEM reserves the right to refuse to sell any item that has been improperly described or priced due to a printing error.

Product Warranty All products are backed by a minimum one year warranty; some have a 2 or 5 year warranty. See product descriptions.

All Measurements are Approximate

LEM® Products Website The products featured in this catalog are just some of the thousands of helpful tools, supplies, and equipment we offer. Visit our website to see our full line-up, as well as our in-depth how-to information.

GEAR YOU'LL BE PROUD TO WEAR!



LEM® Nation Apparel

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: SM, MED, LG, XL, 2X, 3X**

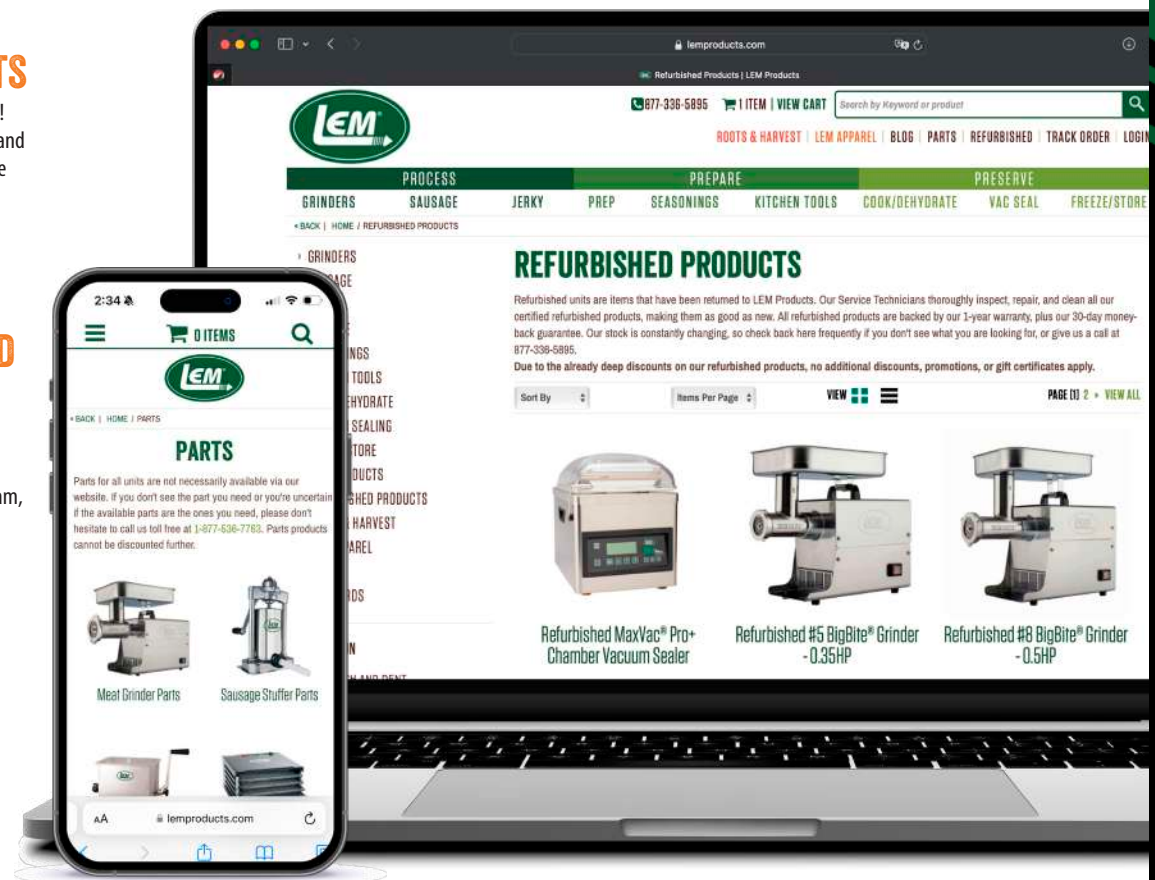
#1661 LEM® Nation T-Shirt — \$16.99 #1662 LEM® Mountains Sweatshirt — \$32.99 #1663 LEM® Mountains T-Shirt — \$16.99 #1664 LEM® Hat — \$14.99

BEST-IN-CLASS SERVICE & PARTS

Rest assured, we're here to help! Our team of expert technicians and extensive parts inventory ensure you get the service and support you need, long after the sale.

**GREAT DEALS
ON REFURBISHED
PRODUCTS**

All refurbished products are thoroughly inspected, repaired, and cleaned by our in-house team, making them as good as new.



ELECTRIC SLICERS MAKE PRECISE, UNIFORM CUTS

Passionate about making perfect cuts? These electric slicers let you adjust the thickness with the turn of a knob so you can quickly and easily get the slices you want. Make paper-thin slices of deli meats and cheeses for sandwiches and platters. Quickly slice mounds of meat for making jerky. Simplify meal prep by making uniform meat slices that cook evenly.

“Just purchased the LEM 10" meat slicer, making cured pork belly bacon, I sliced 40 pounds of bacon, and the LEM 10" slicer was fantastic, it cuts like a hot knife through butter, I couldn't be happier with the LEM slicer performance, cleaning was easy, everything with the slicer is top quality.” — Roy B.



5 YEAR WARRANTY LIFETIME CUSTOMER SUPPORT

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



7 1/2"	#1381 — \$109.99
Slice Thickness	Up to .79" (20mm)
Material	Aluminum & Plastic
RPM	68
Run Time	5 Minutes
Warranty	1 Year

8 1/2" MIGHTY BITE®	#1240 — \$249.99
Slice Thickness	Up to .625" (16mm)
Material	Aluminum
RPM	68
Run Time	10 Minutes
Warranty	2 Years

8 1/2"	#1511 — \$149.99
Slice Thickness	Up to .79" (20mm)
Material	Aluminum & Plastic
RPM	68
Run Time	5 Minutes
Warranty	1 Year

8 1/2" BIG BITE®	#1185 — \$439.99*
Slice Thickness	Up to .4" (10mm)
Material	Aluminum
RPM	515
Run Time	30 Minutes
Warranty	5 Years

10" BIG BITE®	#1020 — \$499.99*
Slice Thickness	Up to .4" (10mm)
Material	Aluminum
RPM	520
Run Time	30 Minutes
Warranty	5 Years

12" BIG BITE®	#1195 — \$749.99*
Slice Thickness	Up to .59" (15mm)
Material	Aluminum
RPM	432
Run Time	30 Minutes
Warranty	5 Years

*Add \$7.00 extra shipping



MEAT LUGS

Processing essentials! 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 compliant.

Best Seller! A. Economy Meat Lug

Low profile; fits under all BigBite® Grinders. 21 1/4" x 15 3/4" x 5". Holds up to 50lbs.
#663 Meat Lug — \$13.99 **2 FOR \$24.99**
#1659 Snap On Lid — \$17.99
#360A Meat Lug Cover — \$13.99

B. 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 Meat Lug — \$9.99
#1612 Meat Lug Lid — \$5.99

C. Heavy Duty Meat Lug

Won't crack, split, or warp — even in the freezer. 21 3/4" x 15 1/2" x 7". Holds up to 50lbs.
#360 Meat Lug — \$19.99
#1659 Snap On Lid — \$17.99
#360A Meat Lug Cover — \$13.99

D. General Duty Meat Lug

High-density polyethylene with double reinforced handles. 21 1/4" x 15 3/4" x 7". Holds up to 50lbs.
#045 Meat Lug — \$15.99
#1659 Snap On Lid — \$17.99
#360A Meat Lug Cover — \$13.99



Staff Recommended! 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. FDA compliant.
#1293 25 ct. — \$16.99



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". Will not fit Mini Meat Lug. ABS Food Grade Material. BPA free
#1198 — \$13.99

POWERHOUSE SAW CUTS THROUGH MEAT & BONE



Electric Tabletop Meat Saw

Portion large cuts of meat into steaks and roasts. With a 1.14 HP motor and a 16mm stainless steel blade, this powerful saw makes quick, clean cuts through fresh and frozen meat and bone. It accommodates meat up to 8½" tall and the fence adjusts to make cuts from about ⅛" to 7" thick. Pusher holds meat and keeps hands safe. Approx. 17½" L x 18¾" W x 37½" H overall. 110 volt. TEAM LIFT: 99 lbs

Two Year Warranty.

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



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

Replacement Blade for Tabletop Meat Saw (Not Pictured)

#1570 1650mm (5' 5") L x 16mm (5/8") W X 0.6mm (1/32") thick.
4 teeth per inch. \$17.99



A. Freezer Paper

Premium 40 lb. poly-coated 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 \$59.99

#035A 15" wide \$49.99



Meat Hand 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 ½" wide blades.

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

- ½" wide—Standard blade with an easy cutting action
- 1" wide—A wide, sturdy blade for carcass splitting

Blade Length	Meat Saw		½" 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

D. Tape Dispenser

Accepts tape up to 1" wide with 1" or 3" core. Skid proof and tip-resistant. Includes one roll of freezer tape.

#034 — \$14.99 each

E. 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!



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

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





VICTORINOX®
QUALITY FROM A NAME 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. *Knife not included.*
#980 — \$19.99



Cut-Resistant Glove
Now larger to fit most hands. Avoid nicks and cuts. Glove fits either hand.
#1737 — \$7.99



Mundial® 6" Serrated 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
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 boning	#094	\$14.99
J	6" Curved, wide, stiff boning	#092	\$13.99
K	5" Curved, narrow, semi-flex boning	#090	\$13.99
L	3¼" Paring	#098	\$7.99



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



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



Your one-stop source for supplies, inspiration, and homesteading how-to, including canning, poultry processing, cheesemaking and bread-baking.

Products shown here are available at both LEM® and Roots & Harvest®.

A. Poultry Harvest Station

A better way to harvest humanely! Holds birds at a comfortable working height. Four cones cradle and calm birds. Suitable for chickens weighing up to 10 lb.

#1688 — \$399.99

B. Poultry Scalding

Scalding loosens quills so feathers come out easily. 18-gallon tub holds 1-2 chickens. Large spigot for quick clean-up. ETL Certified.

#1644 — \$369.99

Poultry Shrink Bags Set of 40. (Not pictured)

#1708 (10 x 18") — \$19.99

#1709 (13 x 18") — \$21.99

C. NEW! Poultry Plucker

Quickly defeather chickens, ducks, geese, hens, and waterfowl! Powerful 1.2 HP motor, 20" stainless steel tub, and 92 rubber fingers. UPS shipping only. TEAM LIFT: 60 ½ lb

#1822 — \$499.99

#14178001 Replacement Poultry Plucker Fingers — \$26.99



Poultry Shackle

Holds the bird securely so you can easily dunk the entire chicken, feet and all, for an accurate scald. Keeps hands safely away from hot water.

#1654 Shackle — \$29.99

#1655 Hook — \$19.99



Poultry Shears

Heavy-duty shears make quick work of cutting up poultry. Internal spring, non-slip handles. Includes built-in bottle opener and fish scaler. Disassembles for cleaning.

#1684 — \$24.99



Traditional Style Water-Seal Crock

Water moat creates 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

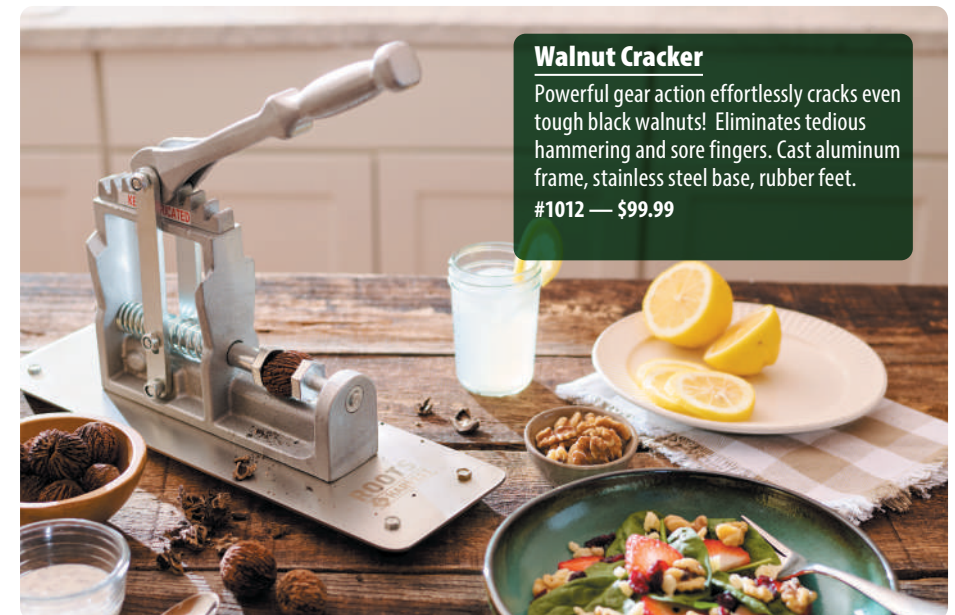
#1294BLUE 5 Liter — \$69.99



Beechwood Stomper

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! Eliminates tedious hammering and sore fingers. Cast aluminum frame, stainless steel base, rubber feet.

#1012 — \$99.99



Butter Making Kit

Transform cream into butter in 10 minutes! Includes churner, keeper crock, two paddles for removing excess buttermilk, and step-by-step instructions.

#1424 Butter Making Kit — \$79.99

#1226 Butter Churner — \$49.99

#1238 Butter Keeper Crock — \$10.99

#1421 Butter Paddles — \$19.99

GEAR UP FOR CANNING!

WATCH IT IN ACTION!



NEW! Canning Jars

These heavy-duty glass jars are ideal for both hot water bath and pressure canning. They're embossed with the Roots & Harvest logo — a decorative touch that makes them stand out. Each set of 12 includes single-use lids that form a reliable seal and metal bands that can be reused again and again.

#1648 Pint Regular Mouth (12-Pack) — \$12.99*

#1646 Pint Wide Mouth (12-Pack) — \$15.99*

#1653 Quart Regular Mouth (12-Pack) — \$15.99*

#1647 Quart Wide Mouth (12-Pack) — \$17.99*

*Extra \$5.00 Shipping for all Canning Jars



Jam & Jelly Maker

Makes 4 cups of fruit spread in less than 30 minutes! Convenient, automatic electric cooker stirs the mixture as it cooks and beeps when cooking 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



Canning Lids & Bands

Stock up on canning jar lids and bands. Sets of 12.

#1651 Canning Jar Lids - Regular Mouth — \$3.99

#1652 Canning Jar Lids - Wide Mouth — \$4.99

#1649 Canning Jar Lids and Bands - Regular Mouth — \$6.99

#1650 Canning Jar Lids and Bands Wide Mouth — \$7.99



NEW! Electric Bath Canner

Safer and more energy-efficient than a stovetop canner, this 27 L electric canner is ideal for tomato sauce and other acidic foods. Updated design features a glass lid so you can view contents. Spigot allows you to easily drain hot water. Includes one-piece stainless steel pot with plug-in base, lid, and removable canning rack. Accommodates 8 quart, 11 pint, or 14 jelly (8 oz.) canning jars.

#1823 — \$159.99

SafeCrate™

PATENT PENDING DESIGN

WATCH IT IN ACTION!



Best Seller! Canning SafeCrate™

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.

#1717 Pint (Holds 6 jars) — \$9.99

#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

NEW! #1760 Half Gallon (Holds 4 jars) — \$14.99

LOCK IN PLACE

SECURELY STACK



KITCHEN GEAR

A. Commercial French Fry Cutter

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 mounted on table or wall. Mounting hardware not included. Includes 2 cutting plates (3/8" & 1/2") for thin-cut or regular fries.

#825 — \$139.99

Commercial French Fry Cutter Accessory Plates

Make wedge and shoestring 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. Suction base attaches to any smooth, flat surface. Halve potatoes prior to cutting. Not for use with sweet potatoes.

#587 — \$34.99

Replacement Blades and Pushers

#11120003 36 hole 1/2" coarse blade and push plate \$5.49

#11120001 64 hole 3/8" fine blade and push plate \$5.49



Best Seller! LEM® Batter Bowl

Evenly batter seafood, meat, poultry, and vegetables with less mess and waste. Holds up to 2 chicken breasts, 1/2 lb. shrimp, 1 lb. chicken wings, or 1 bundle asparagus. Top-rack dishwasher-safe. Microwave safe. Lid-locking mechanism. 12 3/8" dia. x 8" H.

#1265 — \$19.99



Stainless Steel Vegetable Slicer

Easily slice or grate vegetables, potatoes, fruit, and cheese. Includes 5 ultra-sharp stainless steel blades: 3 julienne, 1 slicing, and 1 waffle, plus food pusher with hand guard. Legs fold for storage.

#829 — \$69.99

YOUR BEST-EVER BACON & HAM



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 3/4" H x 8 3/4" dia. \$25.99

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



Bacon Cures

Our cures work on all types of meat. Rub on or mix up a brine. Each packet is 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 instructions. Kit will cure 20 lbs. of meat.

#9370 Sweeter Than Sweet \$11.99

#9371 Brown Sugar \$11.99



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

Hang pork bellies in your smoker. Also hang spare ribs, jerky, even brisket. Ten prongs pierce meat; hook is offset to avoid tipping. Stainless steel.

#1134 11 1/4" x 6 3/8" \$13.99



Grill/Bacon Press

Weight promotes even cooking, prevents curling. Makes pressed paninis, too. Rounded corners so it fits in a skillet; wooded handle stays cool. 8 3/4" L x 5 1/2" W.

#1660 — \$15.99



A. Jerky Gun

Same heavy-duty drive system as in our Jerky Cannon®. Barrel holds ¾ lb. of meat. Includes 2 nozzles (flat for jerky, round for snack sticks) plus 1 packet Backwoods® Jerky seasoning.

#555 Jerky Gun \$39.99

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

Best Seller!

B. Jerky Cannon®

Crank out jerky and snack sticks in no time flat! Aluminum barrel holds 1½ lbs. ground meat. Includes 2 stainless steel nozzles (flat for jerky, round for snack sticks), 2 packets Backwoods® Seasonings, and nylon brush for fast cleanup.

#468 Jerky Cannon® \$59.99

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



Jerky Cannon®/Gun Disposable Bags

Pre-fill several bags to have at the ready for your jerky-making session. Makes cleanup a breeze. 10 disposable bags, 2" dia. x 16" L, string-tied at one end.

#1491 10 ct. \$6.99



Jerky Cannon®/Gun Funnel

Screws onto your Jerky Cannon® or Jerky Gun to make filling the cylinder easier and tidier. BPA-free plastic; dishwasher-safe. 4 ¾" dia. x 2 ¾" H.

#1657 — \$5.99

JERKY CANNON® & GUN ACESSORIES



Snack Stick Nozzle ¾"

Use this nozzle to make snack sticks or breakfast links. Accepts 17 mm to 21 mm collagen or natural casings. 6" long. ½" O.D.

#468N — \$15.99



Sausage Stuffing Nozzle ¾"

Turn your Cannon into a stuffer! Stuffs natural or collagen casings to make brats, metts or stuff fibrous casings to make summer sausage, bologna, etc. ¾" dia. x 6" long. ¾" O.D.

#468B — \$12.99



Double Snack Stick Nozzle

With or without casings, you can make two snack sticks at a time with this double nozzle. Has two ½" diameter tubes.

#468M — \$13.99



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

WE'RE WILD FOR JERKY!

Jerky Board

This double-sided, 7½" x 12" board lets you easily and safely cut thin, uniform meat slices that dry evenly. Flip the board to choose ¼" or ¾" thicknesses. Pressing plate lets you apply even pressure while keeping hands safely away from knife.

Kit includes board, plate, knife, and grip mat. BPA-free.

#616 Jerky Board & Knife Kit — \$29.99

#1642 Jerky Knife — \$19.99

#1638 Cutting Board Grip Mat — \$4.99



Jerky Hanger

Sturdy rack and nine stainless steel skewers hold 100+ jerky strips. Includes one packet Backwoods® Jerky Seasoning with Cure. Rack fits inside a 13" x 18" baking sheet, not included.

#1759 — \$39.99



Jerky Rack & Pan

Make jerky in your oven! Each stackable stainless steel rack is 18" x 13" (1½ sq. ft.) and holds 1 lb. meat. Aluminum pan catches drippings.

#407 Rack and Pan \$27.99

#1739 Extra Rack \$14.99



Backwoods® Jerky Marinade

Marinade brings robust, smoky flavor to jerky. May be injected into larger meat cuts, too. 16 fl. oz. Meat cure sold separately.

#1683 — \$6.99



Manual 2-in-1 Jerky Slicer and Tenderizer

Turn the handle and slice 12 jerky strips in one pass. Swap out the roller to tenderize the toughest cuts. Includes 2 rollers, each with 22 stainless steel blades — one for slicing, one for tenderizing. Durable cast aluminum body. Accepts cuts of meat up to 4-¾" W x 1-¼" thick.

#1432 — \$249.99

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

NEW & IMPROVED DEHYDRATORS!

REDESIGNED WITH ENHANCED FEATURES FOR TOP-NOTCH RESULTS

BPA FREE TRAYS + FDA Approved



MightyBite® Dehydrators Designed to ensure uniform drying, these dehydrators feature an 800-watt heating element and whisper-quiet fan. Digital control panel lets you set the temperature (from 95° F to 167° F) and time (up to 24 hours). Durable housing is polypropylene and ABS plastic. Swinging door is transparent acrylic with magnetic closure. Removable drip tray for easy cleanup. Included trays are BPA-free reinforced polypropylene; stainless steel trays sold separately.

B. NEW! MightyBite® 6-Tray Dehydrator

Six 11¼" x 14¾" polypropylene trays provide 7 sq. ft. of drying space.

Two Year Warranty.

#1729 — \$139.99

#04057011 Stainless Steel Tray — \$5.99

A. NEW! MightyBite® 10-Tray Dehydrator

Ten 11¼" x 14¾" polypropylene trays provide 12 sq. ft. of drying space.

Two Year Warranty.

#1730 — \$169.99

#04057011 Stainless Steel Tray — \$5.99

BigBite® Dehydrators With a temperature range of 95° F to 176° F, these durable stainless steel dehydrators are ideal for drying all foods, including jerky. Each features a powerful heating element, whisper-quiet fan(s), and rear venting to ensure even drying. Stainless steel housing. Swinging door has glass window and opens wide so you can easily access the trays; secure magnetic closure. Easy-to-use digital control panel, 24-hour timer.

C. NEW! BigBite® 10-Tray Dehydrator

Workhorse dehydrator has 800-watt heating element and one rear-mounted fan. Ten stainless steel trays are 12" square so you can rotate them 90°, and they give you a generous 10 sq. ft. of drying space.

Five Year Warranty.

#1731 — \$199.99

D. NEW! BigBite® 16-Tray Dehydrator

Large-capacity dehydrator is a powerhouse, with a 1200-watt heating element and dual fans. 16 stainless steel trays are 11¼" x 14¾", giving you a whopping 19 sq. ft. of drying space.

Five Year Warranty.

#1732 — \$299.99 (add \$5.00 extra shipping)



LEM® Dehydrator

Small-batch dehydrator has a 48-hour digital timer and preset temperatures. Clear lid and body let you monitor drying process. Chimney-like center offers good air flow for uniform drying. Includes 5 mesh tray overlays for drying smaller items.

ETL Certified. BPA FREE.

#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 2¾"; use one packet per 1-gallon bag. 50 absorbers, vacuum-packed in sets of 10.

FDA Approved

#1349 — \$12.99

DEHYDRATOR ACCESSORIES



Reusable Baking Sheet

Use to make fruit rolls and to dry herbs and berries. Reusable, reversible, nonstick. Oven-safe to 500° F. 15¾" x 26"; cut to size. #1191 — \$15.99



NEW! 10-Pack Mesh Trays

Nonstick, reusable polypropylene mesh prevents small pieces of food from falling through trays. Set of 10. 14" L x 10-3/8" with 1/8" holes.

#04057019A — \$12.99



The Complete Jerky Book

Details on drying methods (dehydrator, oven, smoker, sun) using ground meat, slices, and chunks.

#1062 — \$17.99

FIELD DRESSING KNIFE KIT

INCLUDES:

- Axe**
Blade is 3 3/4 x 3 1/4 in.
- Caping Knife**
Blade is 2 3/4 in.
- Rib Spreader**
Opens to 11 1/4 in.
- Bone Saw**
blade is 6 in.
- Hook**
Overall size 9 1/2 in.
- Hunting Knife**
Blade is 4 in.
- Field Dressing Knife**
Blade is 3 3/4 in. with gut hook
- Knife Sharpener**
Tungsten carbide sharpening stone
- 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**

EASILY REMOVE TOUGH SILVERSKIN



EXTRA BLADES

CARRYING CASE

SILVERSKIN PLIERS

CUT-RESISTANT GLOVE



SilverSkin Knife Kit

A thin membrane found on venison and other game, silverskin prevents marinades from permeating and does not melt away when cooked, leaving meat gristly. With two speeds and serrated blades, this electric knife delivers clean, controlled cuts for effortless silverskin removal. Removable guide bars; pull trigger with safety lock. Kit includes one Cut-Resistant Glove (now in larger size!), two reciprocating 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



FROM FIELD TO TABLE

Sharp, well-balanced knives are indispensable for precise field dressing. These have stainless steel blades that extend the full length of the knife, resist corrosion, retain a good edge, and are easy to sharpen. Nonslip handles. Sheath with belt clip keeps knives handy and conceals bright color in the field.

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

Cutting Boards

Material is LDPE, BPA-free, and FDA-approved with slightly textured surface that won't dull knives. Resistant to stains, odors, and mildew. Dishwasher-safe up to 200° F. 3 sizes, all 1/2" thick. **FDA Compliant.**

#644 12" L x 18" W — \$15.99

#044C 18" L x 24" W — \$24.99

(add \$4.00 extra shipping)

#044A 24" L x 36" W — \$49.99

(add \$5.00 extra shipping)



#044C Pictured Above



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**



660 lb. Digital Hanging Scale

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 and auto shut off. Displays weight in pounds or kilograms. Includes batteries.

#1658 — \$49.99



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 spicy. **#1679 — \$5.99**

Roasted Garlic: Mild, aromatic garlic flavor. **#1680 — \$5.99**

Hot and Spicy: Hints of chicken broth plus a kick of spice. **#1681 — \$5.99**

Lemon Butter Garlic: Brightens the flavors of fish, pork, & poultry. **#1682 — \$5.99**

Jerky: Signature blend brings a robust, smoky flavor to homemade jerky. Meat cure not included. **#1683 — \$6.99**

Backwoods® Seasonings Gourmet Grillin' Rubs!

Formulated exclusively for LEM® by Chef James Trent, each of these Backwoods® Seasonings blends enhances the natural flavor of meat and wild game. 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



44 lb. Stainless Steel Scale

Weighs pounds in 2 oz. increments or kilograms in 50g increments. Large 8" dial, sturdy base with 9 1/2" sq. stainless steel platform, zeroing adjustment knob.

#435 — \$59.99



330 lb. Stainless Steel Digital Scale

Large stainless steel surface; easy-to-read LED digital display. Tare function zeros out container weight. Automatic shutoff. Incl. 9 V battery and optional AC adapter. Weighs .5 lb. to 330 lbs.

#1167 10 1/2" x 10 1/2" — \$79.99



11lb. Digital Scale

Weigh ingredients for recipes or food portions for special diets. Digital scale measures up to 11.3 lbs./5 kg by 0.1 oz./1g increments. Tare function; easy-to-clean top. Incl. 3 AAA batteries.

#1665 — \$24.99



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	25°–572°F	Yes	42"	No	10 hr.	Yes	Meat Temp Only	Yes
#601	Yes	16°–418°F	Yes	40"	Yes	24 hr.	No	Yes	Yes



Pig Tail Flipper Set

Lightly pierces food so you can turn it with the flip of the wrist. Set of two: 19" for outdoor cooking; 12" for stovetop sautéing or griddle work. In a giftable box!

#1573 — \$28.99 Set of two!

Defrosting Cutting Board

Cuts thawing time by up to 1/3! Aluminum plate conducts heat from the air, speeding up defrosting. Flip for a cutting surface. Hand wash. 16" L x 9 1/2" W x 1/2" thick. **BPA Free. FDA Approved.**

#1687 — \$19.99



SEAL IN THE FRESHNESS

MAXVAC

MaxVac® 1000 Vacuum Sealer
10 hours of nonstop use — that's 1000+ cycles!
Commercial-grade, workhorse sealer has a robust cooling fan to prevent overheating. ETL Certified.
Five Year Warranty.
#1088B — \$529.99

A large, industrial-style vacuum sealer with a roll of material on top and a control panel with several buttons and a digital display. It's sitting on a wooden countertop with some food items nearby.

MaxVac® 500 Vacuum Sealer
Seal nonstop for 5 hours, 500+ cycles!
Powerful and durable sealer has continuous-run cooling fan for long sealing sessions. ETL Certified.
Two Year Warranty.
#1253 — \$349.99

A medium-sized vacuum sealer with a roll of material on top and a control panel. It's sitting on a wooden countertop with various vegetables and a bowl of food nearby.

MaxVac® 250 Vacuum Sealer
Cycles up to 250+ times continuously!
A customer favorite! Multiple functions and loads of features; replacement parts extend working life.
ETL Certified. **One Year Warranty.**
#1393 — \$229.99

A compact vacuum sealer with a roll of material on top and a control panel. It's sitting on a wooden countertop with some food items nearby.

MaxVac® 100 Vacuum Sealer
Compact; handy for occasional use. This unit easily fits on countertop or in drawer. Up to 26 consecutive cycles; allow 15 minutes of cool-down time.
ETL Certified. One Year Warranty.
#1722 — \$99.99



NEW! MaxVac® Go Vacuum Sealer
Cordless for on-the-go sealing.
MaxVac® power in a compact, lightweight, rechargeable sealer! Features standard USB-C port and includes charger. **ETL Certified.**
One Year Warranty.
#1721 — \$129.99

SureSeal™ Vacuum Sealer
By Roots & Harvest®
Compact sealer has convenient magnetic roll holder, silicone gaskets, and removable vacuum chamber for easy cleanup. ETL Certified.
One Year Warranty.
#1692 — \$199.99

A compact, white vacuum sealer with a roll of material on top and a control panel. It's sitting on a wooden countertop with some food items nearby.

BAGS & ROLL MATERIAL

MaxVac® Vacuum Bags & Roll Material
Puncture-resistant material has textured design to eliminate air pockets. We offer a wide selection of bag sizes and counts, roll material widths, and specialty bags to ensure professional results. Compatible with major vacuum sealer brands.

VACUUM SEALER BAGS

100 Count - Pint Bag (6"x10")	#1230 - \$29.99
28 Count - Pint Bag (6"x10")	#1386 - \$10.99
100 Count - Quart Bag (8"x12")	#1089 - \$39.99
44 Count - Quart Bag (8"x12")	#1387 - \$22.99
100 Count - Gallon Bag (11"x16")	#1090 - \$59.99
28 Count - Gallon Bag (11"x16")	#1388 - \$22.99

VACUUM BAG ROLLS

2 Count - 8"x20'	#1389 - \$22.99
2 Count - 11"x16'	#1390 - \$22.99
2 Count - 14"x20'	#1391 - \$34.99
2 Count - 11"x16' (Perforated)	#1523 - \$19.99

ZIPPER VACUUM SEAL BAGS

100 Count - Quart Bag (8"x12")	#1819 - \$49.99
18 Count - Quart Bag (8"x12")	#1818 - \$10.99
100 Count - Gallon Bag (11"x16")	#1821 - \$79.99
20 Count - Gallon Bag (11"x16")	#1820 - \$22.99

SEAL LIQUIDS, MARINATE MEATS & MORE!



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 customizable preset buttons. **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



MaxVac® Vacuum Sealer External Hose Attachment

Attaches to vacuum sealers that have a vacuum port. Use in conjunction with our Canning Jar Sealers and MaxVac® Canister Set to remove air, prolonging the shelf-life of dry goods.

#1093 — \$5.99



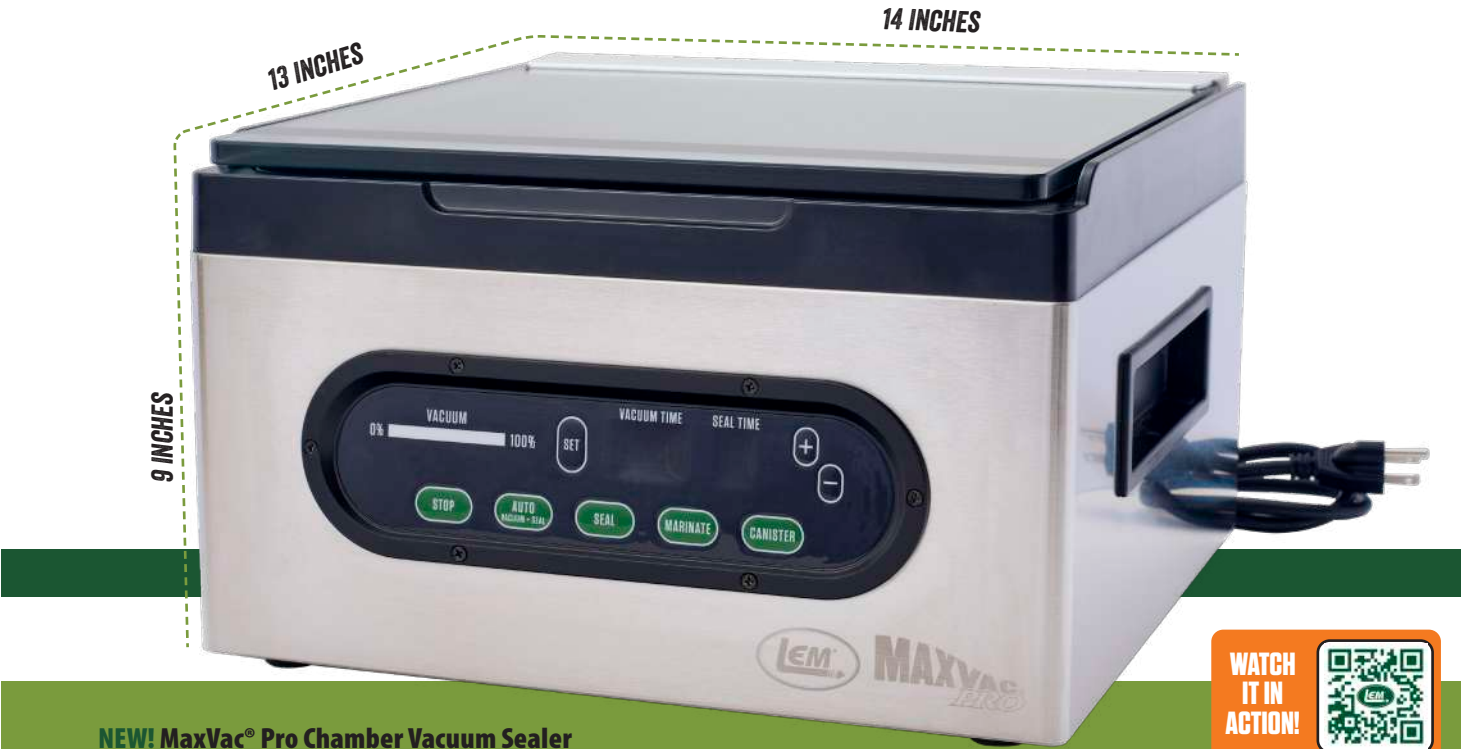
NEW! MaxVac® Mylar Bags

Puncture-resistant bags for use vacuum-sealing in chamber sealers. Foil layer offers extra protection; tear notch for easy opening. *Cannot be used with external vacuum sealers.*

#1796 50 ct.—8" x 10" Bags \$19.99
#1798 50 ct.—11" x 13" Bags \$24.99
#1801 50 ct.—11" x 13" Textured Bags \$19.99

ALL NEW CHAMBER SEALER

Introducing our new, features-packed chamber sealer! It seals all types of foods to extend shelf life. Compact and easy to use, with sleek construction, digital display, and a maintenance-free pump.



NEW! MaxVac® Pro Chamber Vacuum Sealer

Compact and lightweight for countertop use! Vacuum seal all types of foods, including liquids like soups and stews, with this compact, heavy-duty sealer. Also ideal for marinating meats and making boil-in (sous vide) bags. Adjustable vacuuming and sealing times. Maintenance-free pump (no oil needed), stainless steel housing, silicone gasket. 14½" seal bar makes dual 2.5mm seals. 14" L x 14¼" W x 8½" H overall. Chamber is 12¼" L x 11¾" W x 3-⅞" deep. **ETL Certified. Two Year Warranty.**
#1745 — \$499.99



LARGE CHAMBER SIZE

Chamber is 11¼" L x 11¾" W x 3-⅞" deep; fits canning jars (quart, pint or jelly) if laying down.



PRESSURE GAUGE

Digital control panel with light bar that lets you monitor the vacuum progress.



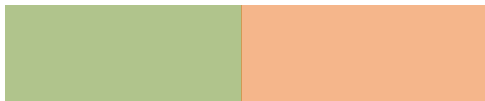
CANISTER HOSE

Canister port inside chamber for sealing accessories and larger jars; vacuum hose included.



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