



A STEEL PARTNERS COMPANY

PRODUCT CATALOG



SINCE 1901

KASCO continues to be the industry leader of high-quality manufactured band saw blades for the meat, pork, seafood, food, lumber and wood-processing industries.

What started as the Erie Saw Company in 1901 evolved over time, gaining expertise at each turn. With every acquisition came new insights and knowledge that has led to the quality cutting tool manufacturer that KASCO is today.

We combine our years of experience with a sophisticated network of global logistics, distribution, sales and service to deliver top quality products to our customers worldwide.





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BANDS OF STEEL

KASCO starts with the best chemistry of strip steel, correctly-dimensioned to specifications. Our precision-ground teeth are accurately set, balanced, and inspected for top-notch uniform consistency.

Welds are so uniform in strength and structure, we unconditionally guarantee them.

KASCO band saw blades are designed to minimize production processing time, reduce idle burn rate during tooling changes, and produce clean, precise cuts to optimize efficiency and profitability.

Band saw blades are individually wrapped and digitally printed to ensure safety and easy identification.

A House of Lean

KASCO leads the industry in “Lean Manufacturing,” a focus on continuous improvement of product quality and efficiency.

Our manufacturing sites practice Lean principles, as do all areas of KASCO operations.

This dedication to continuous improvement across the organization provides the customer with the best quality products at the most competitive prices and lead times.

Meat & Food Cutting Bandsaw Blades

Knife Edge Blades

- Excellent for fresh meats, sausages, and cheeses
- Produces clean, smooth, well-defined slices
- Waste-free cutting

Sizes Available:	
Stainless:	.400" x .020
	5/8" x .022
	1.188" x .015
Carbon Steel:	1/2" x .020

Variable Tooth Blades

- Variable Swift Tooth[®] bands reduce noise and create a quick, quiet, clean cut
- Combines the aggressiveness of a 3-tooth blade with the surface finish of a 4-tooth blade

Sizes Available:			
Widths:	1/2"	5/8"	3/4"
Thicknesses:	.022	.025	
TPI:	Variable 3-4		

Scallop Blades

- Effortlessly cuts boneless, nonfrozen, and processed meats, cheeses, and soft bone material like chicken
- Slices smoothly and quickly without residual chips or waste

Sizes Available:					
Widths:	7/16"	1/2"	5/8"	3/4"	1"
Thicknesses:	.016	.018	.020	.022	.035
TPI:	2	4			

Toothed Blades

- Strength and durability for bone-in meat cutting
- Engineered for precision cutting and reliability
- Ideal for beef, pork, lamb, and frozen fish

Sizes Available:						
Widths:	1/2"	5/8"	3/4"	1"		
Thicknesses:	.014	.016	.020	.022	.032	.035
TPI:	3	4	6	8		

Common size band lengths regularly stocked. Custom sizes available.

Specialized Meat Cutting Blades



HEAVY-DUTY BONE-IN

KASCO Heavy Duty Bone-in Meat Cutting Blades offer the strength and durability to stand up to the rigors of high volume and heavy-duty bone-in meat cutting. They have the integrity to consistently deliver straight and sharp cuts over a longer period of time compared to other band saw blades.

Heavy duty blade edges have precision-ground, hard-tipped teeth.



CARCASS-SPLITTING

KASCO Carcass Splitting Blades slice through tough meat and vertebrae. The wider band saw blade adds strength and stability for accurate and straight splits.

Made from special quality steel for usability and reliability, these blades are engineered to handle large volume jobs and deliver a punishing breaking operation. They also reduce downtime while breaking and quartering.



FISH CUTTING

KASCO Fish Cutting Blades combine our oxidation-free cutting surface with a light tooth set to create a clean, quick fish processing blade that minimizes waste. The bright, oxidation-free blade eliminates food discoloration during cutting.

Engineered to enhance precision and stay sharp longer, it's easy to see why KASCO fish cutting blades are the best catch in the fish processing industry.

KASCO Meat Slicing Blades are designed with the highest quality materials to create high performance machines that ensure long term productivity.

KASCO offers a complete line of replacement cutting blades for most top brand name slicing machines.



SLICING MACHINES

Band Sizes for Meat Saw Makes & Models

Reference Guide

Make/ Model	Width (in)	Length (in)	Width (mm)	Length (mm)	Make/ Model	Width (in)	Length (in)	Width (mm)	Length (mm)	Make/ Model	Width (in)	Length (in)	Width (mm)	Length (mm)
AEW®					Dadaux®					Mado®				
350	5/8	101.5	16	2578	SX 400, 400S	5/8	124	16	3150	MKB 753, 754	5/8	124	16	3150
400	5/8	124	16	3150	EFA®					MKB 757, 758	5/8	175.4	16	4455
450	3/4	142	19	3607	SB 287E	5/8	114.25	16	2902	Mado®				
900	3/4	175.6	19	4460	SB 295 EL	5/8	120.35	16	3057	STL 350	5/8	98.4	16	2500
Best & Donovan®					SB 295 E	5/8	114.33	16	2904	STL 390	5/8	114.5	16	2910
150-SS	3/4	126	19	3200.4	German Knife®					STL 430	5/8	124	16	3155
Biro®					GBS-230A	5/8	65.6	16	1666	STL 480	5/8	138	16	3500
11	5/8	78	16	1981	GBS-270S	5/8	92.9	16	2360	Thompson®				
22	5/8	91	16	2311	GBS-450S	5/8	126	16	3200	400/MK-6	5/8	129.5	16	3289.3
3334-4003	5/8	124	16	3150	Hobart®					MK-5	5/8	125	16	3175
44SS	5/8	135	16	3429	5010, 5012, 5115, 5212	5/8	98	16	2489	Torrey®/Procut®				
44SS LP	5/8	124	16	3150	5013, 5213D, 5313, 5413	5/8	106	16	2692	ST-200	5/8	79	16	2006.6
44FH	5/8	142	16	3607	5014, 5114, 5214, 6614	5/8	112	16	2845	KS-116, ST-295	5/8	116	16	2946.4
44FH LP	5/8	135	16	3429	5016, 5116, 5216, 5516	5/8	128	16	3251	KS-120	5/8	120	16	3048
55	3/4	164.5	19	4178	5700, 5701, 5800, 6801	5/8	142	16	3607					
4436 (D1 thru 12)	5/8	164.5	16	4178	Hollymatic®									
4436 (D13 & D14)	5/8	178.5	16	4534	Hi-Yield, 16	5/8	126	16	3200					
Butcher Boy®					Jarvis®									
B-12	5/8	98	16	2489	Buster IV	3/4	119	19	3023					
B-14	5/8	112	16	2845	Buster V, IX	3/4	127	19	3226					
B-16, SA-16	5/8	126	16	3200.4	Buster VI, H080	3/4	112	19	2845					
SA-20	5/8	154	16	3912	Buster VI-ST	3/4	123.7	19	3142					
SA-30	1	216	25	5486.4	Kentmaster®									
SA-36	1	248	25	6300	BM-V-SDB	3/4	114	19	2896					
Butcher Aide®					BM-V-SD	3/4	117	19	2972					
S14	5/8	108	16	2743	BM-V-S	3/4	122	19	3100					
S16	5/8	126	16	3200.4	BM-VSB	3/4	131	19	3327					
S20	5/8	153.5	16	3899										

Bakery Blades

KASCO bakery blades and bands are made with a commitment to quality and innovation. Quality assurance procedures make sure cutting and slicing edges meet the strictest standards. Intensive control measures are integral to the production of our bread slicing blades.



BEZ Scallop, 7/16" x .016"

High performance blade with 1/4" pitch scallop edge. Best for buns, rolls, muffins, and slower speed machines.



BEZDB Scallop, 7/16" x .016"

Like BEZ Scallop with double bevels. Produces a smoother finish on soft texture bakery products.



BK Scallop, 7/16" x .016"

Ideal for whole wheat, French, Italian, rye, and other hearty breads containing nuts and seeds. Reduces smashing and crumbing while providing a clean and sharp cut.



BKDB Scallop, 7/16" x .016"

Like BK Scallop with double bevels for convenient honing. Perfect for soft crusted and light textured breads, and mixed production requirements.



MDB, 7/16" x .016"

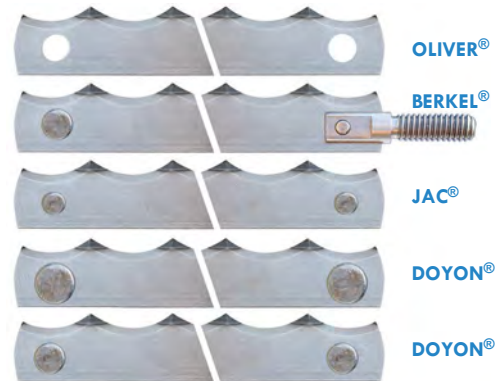
The ultimate bun slicing blade. The mini v-tooth blade gives a superior, silky finish with clean, defined edges.



Fixed Length Blades for Reciprocating Bread Slicing Machines

Part ID	Description	Fits Machine Make-Model
Premium Scallop Edge Blades		
14051032	32 Blade Set	Oliver - All Models
14051042	42 Blade Set	Oliver - All Models
14052032	32 Blade Set	Berkel - All Models
14052036	36 Blade Set	Berkel - All Models
14053034	34 Blade Set	JAC - All Models
14055042	42 Blade Set	JAC - All Models
14054023	23 Blade Set with 1/4" Rivet	Doyon - SM302
14054029	29 Blade Set with 1/4" Rivet	Doyon - SM302
14054523	23 Blade Set with 3/16" Rivet	Doyon - SM302
14054529	29 Blade Set with 3/16" Rivet	Doyon - SM302
ABT Edge Blades		
14071032	32 Blade Set	Oliver - All Models
14071042	42 Blade Set	Oliver - All Models
14072032	32 Blade Set	Berkel - All Models
14072036	36 Blade Set	Berkel - All Models
14073034	34 Blade Set	JAC - All Models
14074023	23 Blade Set with 1/4" Rivet	Doyon - SM302
14074029	29 Blade Set with 1/4" Rivet	Doyon - SM302
14074123	23 Blade Set with 3/16" Rivet	Doyon - SM302
14074129	29 Blade Set with 3/16" Rivet	Doyon - SM302

Reciprocating Bread Slicer Blade Ends



Premium Scallop Edge

A great all-purpose blade for any type of bread with induction hardened tips for durability and longevity.

ABT - Artisan Bread Blades

The unique scallop + V-tooth edge is wear-resistant and perfect for crusty, hearty, nutty and full grain breads.

Bakery Blades

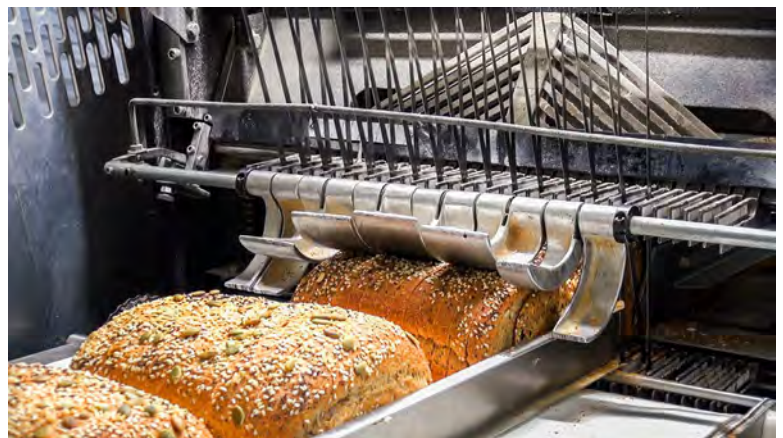
KASCO Matched Set Bakery Bands meet or exceed industry standards for sharpness, reliability, and longevity. Lengths of bands within each set are precision matched to extremely tight tolerances to ensure your slicing machines operate effectively and efficiently.



**Don't see the size you need?
Contact us about custom bands!**

Matched Set Bands for Bread Slicing Machines

Part ID	Description	Tooth Spacing (in.)	Length (mm)
Scallop Edge Blades			
1507655718	76.5 x 7/16 x .016H BK, 18 Per Set	1/2	1943.1
1515005718	150 x 7/16 x .016H BK, 18 Per Set	1/2	3810.0
1515603421	156 x 7/16 x .016 BEZ, 21 Per Set	1/4	3962.4
1515605721	156 x 7/16 x .016H BK, 21 Per Set	1/2	3962.4
1515805718	158 x 7/16 x .016H BK, 18 Per Set	1/2	4013.2
1516305718	163 x 7/16 x .016H BK, 18 Per Set	1/2	4140.2
1517603419	176 x 7/16 x .016 BEZ, 19 Per Set	1/4	4470.4
1517603421	176 x 7/16 x .016 BEZ, 21 Per Set	1/4	4470.4
1517605710	176 x 7/16 x .016H BK, 10 Per Set	1/2	4470.4
1517605715	176 x 7/16 x .016H BK, 15 Per Set	1/2	4470.4
1517605718	176 x 7/16 x .016H BK, 18 Per Set	1/2	4470.4
1517605721	176 x 7/16 x .016H BK, 21 Per Set	1/2	4470.4
1518455718	184.4 x 7/16 x .016 BK, 18 Per Set	1/2	4686.0
1518755710	187.5 x 7/16 x .016H BK, 10 Per Set	1/2	4762.5
1521205710	212 x 7/16 x .016H BK, 10 Per Set	1/2	5384.8
Scallop Edge with Double Bevel			
1517604410	176 x 7/16 x .016 BKDB, 10 Per Set	1/2	4470.4
1518402416	184 x 7/16 x .016 BEZDB, 16 Per Set	1/4	4673.6
1518402418	184 x 7/16 x .016 BEZDB, 18 Per Set	1/4	4673.6
1518452416	184.5 x 7/16 x .016 BEZDB, 16 Per Set	1/4	4686.3
1518452418	184.4 x 7/16 x .016 BEZDB, 18 Per Set	1/4	4686



**Bands within each set are interchangeable, however bands from different sets are not. Order quantities should include 1-2 bands more than you typically run to allow quick replacement of a single band if necessary.*



RISE & GRIND

KASCO meat grinder plates and knives have been proven by years of use by customers around the world.

We source blank plates from the best steel producers available, then drill holes with a state-of-the-art CNC-controlled drill press to ensure quality and consistent hole patterns.

Grinder knives exceed industry standards for flatness, sharpness and durability.

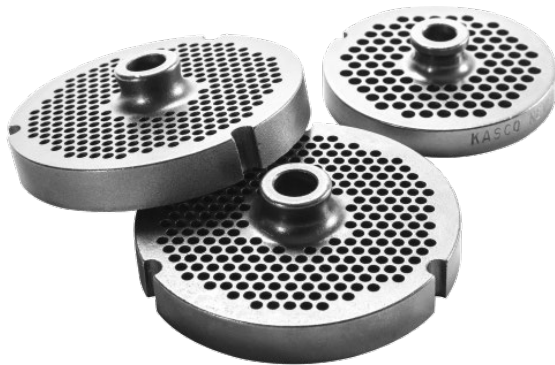
Our designs minimize contact between the plate and knife, reducing heat and resulting in a fresher, more visually appealing product with extended case life.

Stay Sharp

Precision-engineered and produced from the best materials available, our grinder plates and knives can be inexpensively sharpened over and over to provide years of cutting life.

Meat Grinder Plates & Knives

Hubbed Plates



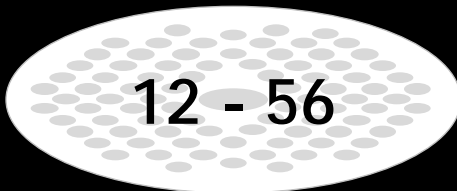
- Can be resharpened many times
- Plate of choice for rental

Reversible Plates



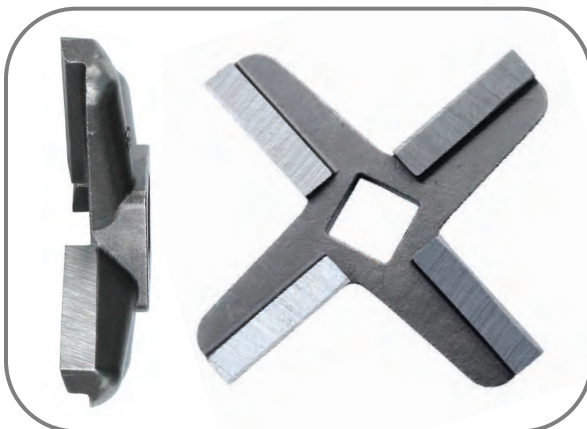
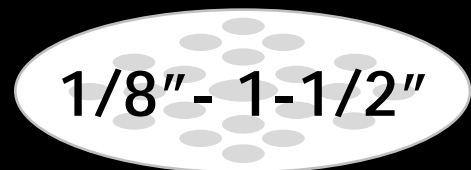
- Made to be used on each side, then thrown away.

Plate & Knife Sizes



Other sizes available upon request

Hole Diameters



Powermate® and Red Dot Double Cut® knives are two-piece construction with Stellite® knife bars brazed on tool steel bodies.

Our universal knives are cost effective one-piece castings of S7 tool steel which produces the perfect combination of strength, toughness, and longevity.

Meat Grinder Plate Sizes

	3/32" 2,5 mm	1/8" Fine 3,0 mm	1/8" 3,5 mm	5/32" 4,0 mm	3/16" 5,0 mm	7/32" 5,5 mm	1/4" 6,5 mm	3/8" 9,0 mm	1/2" 12,5 mm
12 Ø 2-3/4" 69,9 mm									
22 Ø 3-1/4" 82,6 mm									
32 Ø 3-15/16" 100,0 mm									
52 Ø 5-1/8" 130,2 mm									
56 Ø 6" 152,4 mm									
66 Ø 8-5/8" 219,1 mm									
	5/8" 16,0 mm	3/4" 19,0 mm	7/8" 22,0 mm	1" 25,5 mm	1-1/4" 32,0 mm	1-1/2" 38,0 mm	1-3/4" 44,5 mm	2" 51,0 mm	Kidney
12 Ø 2-3/4" 69,9 mm									
22 Ø 3-1/4" 82,6 mm									
32 Ø 3-15/16" 100,0 mm									
52 Ø 5-1/8" 130,2 mm									
56 Ø 6" 152,4 mm									
66 Ø 8-5/8" 219,1 mm									

Plate & Knife Sizes for Grinder Makes & Models

KASCO Reference Guide

Make/Model	Plate-Knife Size
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All American®

220-12	12
220-22, 220A	22
320AB	32

Biro®

812	12
822, 922, 6622, Mini 22	22
342, 346, 542, 548, 6632, 6642, 7542, 7548	32
AFMG-24, AFMG-48-2, EMG-32, Mini 32	32
7500	32-52
552, 7552, AFMG-52, AFMG-52-4	52
1056, 1556, AFG-56, AFMG-56, AFMG-56-4	56

Butcher Boy®

TCA12	12
TCA22, TM12	22
A42, AU42, B42, B42HB, TCA32, TM22, TM32/232	32
A52, A5250H, AU52, B52, B52HB	52
AU-56, A56, AA56, B56, BB56	56
AU66S-400	66
1000-66, 2000-66 MIXER GRINDER	66/600
11" GRINDER AUTIO	1100

Cleaveland Kleen Kut®

4812	12
4822A	22
42, 42A, 4832, 4E TYPE C	32
511-C	52
611, 6-B, 6E TYPE K	56
7GM	600

Famadich®

1012	12
2022	22
32	32

Globe-Stimpson®

5412, 5511	12
3028, 5932, 6142, 6831, 6942, 8142, 724D, 842D	32
2522, 5522, 5622, 5822, 6722, 422D	22



Make/Model	Plate-Knife Size
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952, 1075, 5652, 7152, 8152, 752D	52
9156	56
166	66

Globe®

8142 (5HP) 842D	32
9506 56E	56
9506 66E	600

Stimpson®

5411, 5412	12
5522	22
5932, 6142	32

Hobart®

56, 200, 212, 612, 725	12
4212, 4312, 4412, 4612, 4812, 5113, F230	12
622, 4222, 4322, 4722, 4822	22
1532, 4046, 4146, 4241, 4245, 4246	32
4322, 4332, 4342, 4346, 4442	32
4531, 4532, 4542, 4632, 4732, 5426	32
444, 4046	32/52
4052, 4152, 4352	52
4056, 4156, 4256, 4356	56
4199, 4266	66

Hollymatic®

22S	22
32S, 2-32S, 542	32
150,175, GEMINI	32/52
100 and GMG 180 W/42 Head	42

Make/Model	Plate-Knife Size
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180, 190, 7552	52
C142, C21, C332	32

Okto®

32 Floor, 32 Table	32
56	56

Standard®

45, 47	12
65	22
75	32

Toledo®

5120, 5125, 5216	12
5220, 5221, 5222, 5223, 5225	22
5320, 5321, 5322, 5323, 5324	32
5326, 5460, 5425, 5426, 5460	32
5520, 5521, 5522	52
5560	56
5615	66
5425	32K
5600	56K

Torrey®

12	12
22	22
32	32

Universal®

1222	12
305, 345	32
32	32



TOOLS OF THE TRADE

KASCO is the premier supplier of cutlery and supplies for the meat and food prep industry. We carry the most respected brand names to ensure quality and customer satisfaction.

The KASCO cutlery line is made from high-carbon stainless steel with wear-resistant blades, heat-treated for professional use and long edge life.

Most have injection-molded polypropylene handles with non-slip coating that adds an extra firm grip, sealed construction, and a natural left/right hand fit.

Get Me a Knife

KASCO offers many types and sizes of knives from Victorinox®, ICEL®, and Trentino®.

KASCO cutlery is NSF-Approved, 100% hygienic, and fully sanitized to meet all health and safety requirements.

Kam-Lok® Hand Saws & Blades



Our Kam-Lok® Professional Hand Saw is the finest cutting tool of its kind. Kam-Lok® professional butcher saws have been hand-crafted since 1909. High-quality stainless-steel bar stock is precision cut, shaped and formed into the frame.

Every Kam-Lok® lever is individually formed and adjusted. The high-strength polymer handle is then attached and a quality KASCO blade is installed.

Don't settle for less than a Kam-Lok® Hand Saw. The standard for over 120 years!

Hand Saw Frames

17.5", 20", 25"

Replacement Blades

17.5, 19, 20, 22, 24, 24 Hookeye Style,
25 Hardened blade, 25, 26, 27, 30

Replacement blades are 1/2" (12.5mm) wide x 0.022" (0.56mm) thick x 11 TPI

Cutlery



Boning knives are designed to cut meat from bone. Straight blades are great for larger cuts; curved work well for trimming and precision work.



ICEL® 5" Flexible Boning Knife
2091011



ICEL® 6" Straight Narrow Flexible Boning Knife
2091039



ICEL® 6" Curved Semi-Flexible Boning Knife
2091008



ICEL® 5" Curved Stiff Boning Knife
2091012



ICEL® 6" Wide Curved Semi-Flexible Boning Knife
2091041



ICEL® 6" Straight Stiff Boning Knife
2091018



ICEL® 5" Narrow Boning Knife
2091014



ICEL® 6" Curved Semi-Flexible Boning Knife
2091041R



ICEL® 6" Curved Boning Knife
2091009



ICEL® 5" Flexible Boning Knife
2091006



Victorinox® 6" Curved Flexible Boning Knife
2079691



Victorinox® 6" Curved Semi-Stiff Boning Knife
2079152



ICEL® 6" Curved Wide Boning Knife
2091007



Victorinox® 6" Curved Semi-Stiff Boning Knife
2079148



Victorinox® 6" Wide Stiff Boning Knife
2079819



Victorinox® 5" Narrow Semi-Stiff Boning Knife
2079142



Victorinox® 6" Curved Wide Stiff Boning Knife
2079925



Victorinox® 6" Flexible Curved Boning Knife
2079145



Victorinox® 6" Straight Stiff Boning Knife
2079700



Victorinox® 5" Curved Semi-Stiff Boning Knife
2079762



Victorinox® 6" Narrow Flexible Boning Knife
2079765



Skinning and fillet knives are used to remove the hide or skin of an animal. The thin, light blade makes it easier to cut along the skin of the carcass.



Dexter® 5-1/4" Lamb Skinning Knife
2053181



Victorinox® 5" Lamb Skinning Knife
2053174



Victorinox® 5" Beef Skinning Knife
2053107



ICEL® 5" Lamb Skinning Knife
2091028



ICEL® 7" Fillet Knife
2091110



Dexter® 8" Fillet Knife
2070039

Cutlery



Breaking knives break down large cuts of meat with ease and can cut through bone. The long, curved blade provides precision in every cut.



Victorinox® 8" Curved Blade Breaking Knife
2079597



ICEL® 10" Breaking Knife
2091026



ICEL® 8" Curved Narrow Breaking Knife
2091024



Victorinox® 10" Curved Blade Breaking Knife
2079757



Butcher knives have wide, sharp heads to easily move through large hunks of meat.



Chef's knives are an all-purpose cutting tool.



Victorinox® 8" Granton Edge Butcher Knife
2079105



Victorinox® 10" Granton Edge Butcher Knife
2079158



ICEL® 10" Wide Blade Chef's Knife
2091113



Victorinox® 12" Granton Edge Butcher Knife
2079110



Cimeter knives are great for cutting up large pieces of meat into retail pieces. They are curved like breaking knives but generally lighter.



Victorinox® 10" Cimeter Knife
2079714



Victorinox® 12" Cimeter Knife
2079664



ICEL® 10" Cimeter Knife
2091020



Victorinox® 10" Granton Edge Cimeter Knife
2079715



ICEL® 12" Cimeter Knife
2001022



Victorinox® 14" Cimeter Knife
2079882



F. Dick® 10" Cimeter Knife
2092114

Cutlery



Produce knives make clean cuts easy on thick or tough vegetables and fruit.



Paring knives are ideal for peeling and precise cuts.



4-1/2" Produce Knife
2091123



Dexter® 6" Produce Knife
2079777



4" Paring Knife
2091040A



We offer a variety of knives designed for specific cutting applications. All our cutlery is made from durable materials.



ICEL® 10" Scallop Edge Bread Knife
2091115



Victorinox® 8" Bread Knife
2079164



12" Granton Edge Slicing Knife
2070027



ICEL® 14" Double Handle Lamb Slicing Knife
2094047



Kretzer® 10" Scissors
2091032



Dexter® 14" Double Handle Cheese Knife
2079778



ICEL® 12" Cheese and Watermelon Knife
2091117



Fritz® 12" Watermelon Knife
2093043



Keep your knives safely in place. All our knife holders are a convenient way to secure knives within reach for efficiency and peace of mind.



5" x 17" Hook Eye Scabbard
2092070



Dexter® 6" Leather Sheath
2079703CA



Koch/Bunzl® Knife Scabbard
2070044



Trentino® 18" Magnetic Knife Strip
2079774



Can't find it? Ask about it! Some items have longer lead times than others. Please call for detailed delivery information.

Steels & Sharpeners



Honing and sharpening steels help keep your knife collection on point. A honing steel smooths out rough edges, and a sharpening steel removes material from the knife.



F. Dick® 10" Fine Cut Round Knife Honing Steel
2079909



F. Dick® 14" Regular Cut Round Knife Honing Steel
2094044



F. Dick® 14" Regular Cut Round Knife Honing Steel
2079931



12" Flat Hollow Knife Honing Steel
2079101



12" Round Sharpening Steel
2079885



Caribou® X1 Steel Sharpener
2079155



Victorinox® 12" Round Knife Honing Steel
2079658



Victorinox® 14" Regular Cut Round Knife Honing Steel
2079659



14" Round Double Sharp Knife Honing Steel
2091128



14" Round #3 Cut Knife Honing Steel
2091129



12" Ceramic Hone
2070041



Victorinox® Manual Sharpener
2052001

Nirey KE-500 Sharpener

Soft touch and speed control system means no water or oil is necessary. Knives will not overheat. Includes debris tray for convenient cleaning.



Three-Way Oilstone Sharpener and Replacement Parts

This system features an always-oiled stone, ready to sharpen any size knife. Includes a fine, medium, and course sharpening stone, and a pint of oil.

F. Dick® RS-75 Commercial Sharpener

A fast and efficient sharpener. The precision-set, diamond-grinding wheels will keep your knife collection razor sharp. Works on both straight and serrated edge blades.



Butcher Supplies



2597222

Meat Hook

2599286



2581108



2581102



Cotton Glove



Cut Resistant Glove

Hooks

Part ID	Description
2581580	4" Meat Hook, Stainless Steel with Flat Plastic Handle
2070036	4" Dexter Boning Hook
2591590	5-1/2" Meat Hook Stainless Steel with Flat Plastic Handle
2597222	5-1/2" Liver Hook Stainless Steel with Plastic Handle
2599286	Spinal Cord Remover with Plastic Handle

Scrapers, Brushes, & Scoops

Part ID	Description
2597231	Poly Paddle
2581108	Round Plastic Bone Dust Scraper
2581102	Round Stainless-Steel Bone Dust Scraper with Handle
2581125	Square Plastic Bone Dust Scraper
2581104	Square SS Bone Dust Scraper with Handle
2581101	Stainless Steel Block Scraper with White Plastic Handle, 6" x 3"
2581210	8" White Scrub Brush

Dividers

Part ID	Description
29072530	Straight Plastic Divider, 5" x 30", White

Gloves

Part ID	Description
2584713S	Cotton Glove, Pair, Size Small, 12 Pairs/pk
2584713M	Cotton Glove, Pair, Size Medium, 12 Pairs/pk
2584713	Cotton Glove, Pair, Size Large, 12 Pairs/pk
2589673	Stainless Steel Mesh Glove, X-Small, Fits Left or Right Hand
2589670	Stainless Steel Mesh Glove, Small, Fits Left or Right Hand
2589668	Stainless Steel Mesh Glove, Medium, Fits Left or Right Hand
2589667	Stainless Steel Mesh Glove, Large, Fits Left or Right Hand
2589669	Stainless Steel Mesh Glove, X-Large, Fits Left or Right Hand
2589689	Stainless Steel Mesh Glove, Spring Cuff, Small, Fits Right or Left Hand
2589688	Stainless Steel Mesh Glove, Spring Cuff, Medium, Fits Right or Left Hand
2589679	Stainless Steel Mesh Glove, Spring Cuff, Large, Fits Right or Left Hand
2589678	Stainless Steel Mesh Glove, Spring Cuff, X-Large, Fits Right or Left Hand
2589687	Cut Resistant Glove, Small, Fits Right or Left Hand
2589686	Cut Resistant Glove, Medium, Fits Right or Left Hand
2584719	Cut Resistant Glove, Large, Fits Left or Right Hand
2584720	Cut Resistant Glove, X-Large, Fits Left or Right Hand



SS Mesh Glove



SS Mesh Glove, Spring Cuff

Butcher Supplies

Netting, Paper, & Twine

Part ID	Description
2582518	#18 Cotton Netting, 5 Stitch
2582520	#20 Cotton Netting, 5 Stitch
2597269	12" Stainless Steel Roast Beef Tier
5200012	Paper Bulker 4" X 1650'
5200008	Patty Paper, 5-3/16" x 5-3/16"

Platters, Lugs & Covers

Part ID	Description
2581470	Meat Lug/Tote, 15-1/2" x 25" x 8", HDPE Gray
2598201	Plastic Platter, 12" x 24" x 3/4" Deep, White
2589631	Plastic Platter, 12" x 30" x 3/4" Deep, White
2599985	Sani-Strain Bone Barrel Cover, Poly White

Stuffers & Stompers

Part ID	Description
2589548	14" Solid Polyethylene Stomper w/ Flange
2589551	Stuffing Tube, Bell Shaped, Hub Size 32, Polished Aluminum

Misc. Supplies & Accessories

Part ID	Description
2589600	8" Dia. Metal Ring for Holding Grinder Knives
2589601	10" Dia. Metal Ring for Holding Grinder Plates
2581481	Floor Squeegee Head, 21-3/4" Wide
2581486	60" Fiberglass Handle
2584757	Disposable Aprons, 2mil, 100/box
2584743	Neoprene Yellow Apron
3025034030	Apron – Green Striped
3025034020	Apron – Blue Striped
3025034010	Apron – Red Striped
3025034050	Apron – Solid Black



Cotton Netting



2597269

581481



2581470



2589548



2599985



2584743



2598201/2589631



Aprons



Lubricat® Food-Grade Lubricant

Prevents food sticking, making cleaning quick and easy. Lowers repair costs and extends equipment life by creating a heat and friction barrier on all moving parts. Colorless, odorless, tasteless and non-toxic. Government approved for indirect contact with food. Every batch is tested by independent laboratory for impurities and contaminants. Available in quart, gallon and spray bottles.



SPICE IT UP

We offer a distinct, flavorful line-up of seasoning blends under 2 brands, Snider's and Harvey's, available in a variety of flavors and packages for wholesale, retail, and private label.

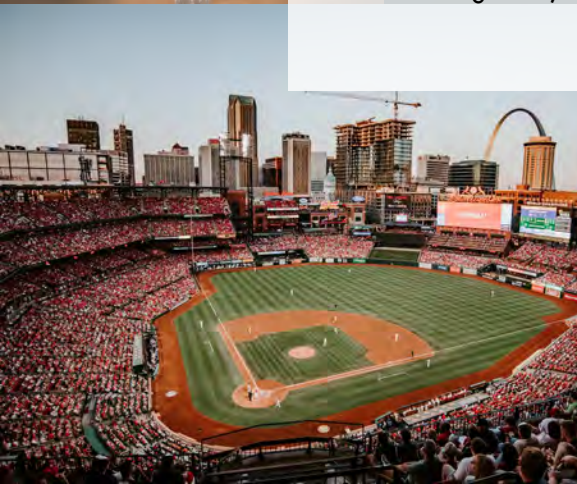
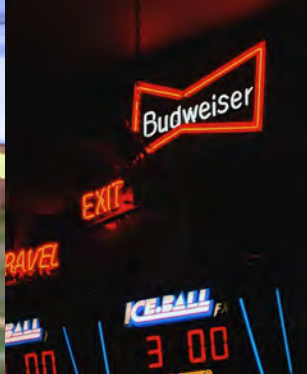
Snider's and Harvey's Seasonings have been customer favorites for years, for reliable flavor that keeps customers coming back.

Our seasonings and marinades can add value and increase display case profit, helping you improve your bottom line.

In fact, check out the reviews on Snider's Seasonings on Amazon!

Locally Produced

Our premium quality ingredients come from around the world. Our seasonings are blended locally to ensure optimum flavor and freshness.



St. Louis Flavor

KASCO is headquartered in St. Louis, Missouri, a geographic and historic intersection of major travel routes, with flavor influences from around the world, a thriving food scene, and universal passion for good food.

Let's take a quick tour...

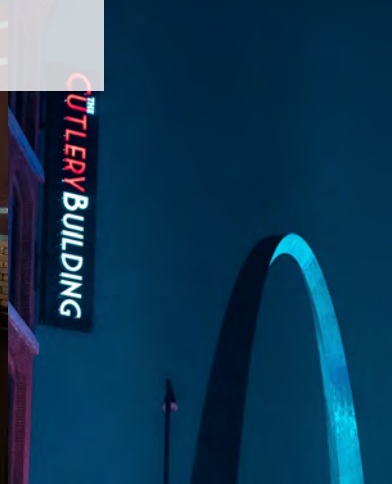
Back in the 1700's, French settlers running fur trades from New Orleans, Louisiana, via the Mississippi River brought French Cajun to the heart of the city. Over time, large settlements from Germany, Italy, and Mexico cracked open the city's spice rack and flavor our streets to this day.

As for BBQ... St. Louis consumes more BBQ sauce per capita than any other city in the US. St. Louis has a namesake cut of pork ribs, and everyone has an opinion on how to prepare them. Kansas City and Memphis BBQ styles are also prevalent, and just about every neighborhood has at least one BBQ place neighbors rave about.

St. Louis is home of the biggest beer producer in the world, and a thriving craft beer scene. And with good beer comes good food.

On top of all that, our staff is full of weekend grill warriors, meat enthusiasts, and all-around foodies. We love food, and weekend BBQ could almost be considered a sport here.

Our seasoning blends are the culmination of all the above, plus years of experience and feedback from our customers. Our customers keep coming back, and yours will too.



Snider's Seasonings

Increase Customer Loyalty and Profits with Snider's

Snider's line-up includes retail-ready shakers and bulk packaging for flavoring large volumes of meat. These are tasty, tried-and-true blends made from all-natural, premium ingredients. Snider's provides full-flavor that enhances any type of meat or seafood, veggies, BBQ and more.



For the ♥ of flavor!

Bulk Seasonings	
BBQ	
Traditional	25 lb. bulk bag
	Case of 6- 34 oz. shakers
	Case of 12- 6.25 oz. shakers
Dixie (Sweet)	Case of 6- 22 oz. shakers
Texas Red (Spicy)	25 lb. bulk bag
Sausage	
Bratwurst	Case of 10- 8 oz. bags
Pork	Case of 20- 8 oz. bags
Sweet Italian	
Hot Italian	Case of 10- 16 oz. bags
Chorizo	
Traditional	
Prime Rib & Roast	25 lb. bulk bag
	Case of 6- 32 oz. shakers
	Case of 12- 7.5 oz. shakers
Cajun	Case of 12- 5 oz. shakers
Garlic Pepper	
Zesty Lemon Pepper	Case of 12- 5.5 oz. shakers
Steak	Case of 12- 6 oz. shakers
Ancho Chili	Case of 12- 5.25 oz. shakers
Hot Ancho Chili	
Meat Loaf Mix	Case of 10- 36 oz bags
Marinades	
Quick & Easy	Case of 4- 1 Gal Jugs
	1- 5 Gal Pail
Dry Marinade	Case of 6- 26 oz. shakers
Italian	Case of 4- 1 Gal Jugs

Snider's Seasonings



Snider's Steak Seasoning is also good to:

Add to your burger meat for a steak burger flavor

Create flavored sour cream for a twice baked potato

Mix with cream cheese for jalapeno poppers

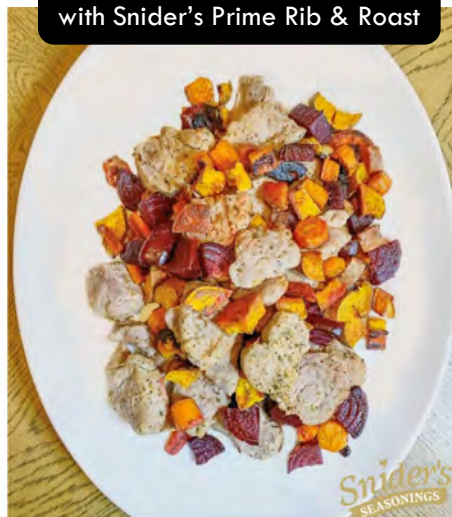
Add on top of French fries or homemade potato chips

SNIDERS.COM

Wings made with Snider's Zesty Lemon Pepper



Pork and Veggie Hash made with Snider's Prime Rib & Roast



Salmon and Vegetables made with Snider's Zesty Lemon Pepper



TOP SELLER

Hometown Hero: Snider's Prime Rib & Roast Seasoning is a customer favorite and a staple for anyone after trying it once.

"Love the flavor. Friend of mine had it, I tried and just had to buy!" - Snider's Customer



Melts Right In: Snider's Garlic Pepper Seasoning has melting salt as an ingredient. This allows the salt to melt and infuses flavor. Our garlic is USA sourced from California.

One of our favorite uses of this seasoning is to sauté vegetables.

Harvey's Seasonings

The Choice of Food Professionals

Harvey's bulk blends are made with all-natural, premium ingredients for that hometown flavor that knocks it out of the park every time!

Chefs, caterers, butcher shops, BBQ masters, and even hunters choose Harvey's to create delicious sausages, meat loaf, porketta, chicken, seafood, and BBQ.



Bulk Seasonings	
BBQ	
Gourmet (Savory)	25 lb. bulk bag
Dixie (Sweet)	Case of 5- 2 lb. bags
	25 lb. bulk bag
Sausage	
Bratwurst	Case of 48- 8 oz. bags
Pork	
Hot Pork	
Mild Italian	
Old Kentucky	
Other	
Porketta	25 lb. bulk bag
Meat Loaf	Case of 48- 8 oz. bags

**"Once you've tried
Harvey's, you never
look back."
-Butcher Customer**



Harvey's Seasonings

CREATE VALUE ADDED MEAT SALES IN YOUR STORE BY CHOOSING **HARVEY'S SEASONINGS**



Tried & True: USED COAST TO COAST

HARVEYSSEASONINGS.COM



What is Porketta?

Originating from Italy, porketta is a type of pork roulade with seasonings and herbs. Our porketta seasoning is also great on any roast pork or pork chops.

Tips for Increasing Profits

Package for resale

Create new product

Value-Add for Customers

Amplify flavor

Prolong freshness and enhance appearance of display product



“MAXX” POWER

WoodMaxx™ premium band saw blades precision-ground teeth are beautifully balanced, for smooth, articulate processing.

Our blades are built from the best quality strip steel for extended blade life, less down time during tooling changes, to support fast long run times.

Extensive research, testing, engineering, and innovative technologies make WoodMaxx™ Blades the ideal thin-kerf wood cutting band saw blades.

High performance, longer run times, maximum yield.

High Performance

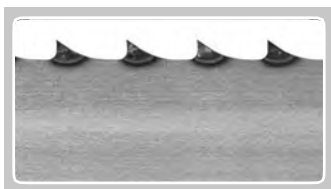
WoodMaxx™ Blades are the result of over 120 years of experience and the KASCO commitment to design and manufacture the best band saw blades in the industry.

WOODMAXX™

Premium Band Saw Blades

Width x Thickness (in.)	10° Hook Angle				7° Hook Angle	4° Hook Angle	SuperMaxx 7/40° Angle
	2 TPI	1.3 TPI	1.1 TPI	1 TPI	1.1 TPI	1.1 TPI	1.1 TPI
1 X .042		●					
1-1/8 X .035	●	●					
1-1/4 X .042		●	●	●	●	●	
1-1/4 X .045			●		●	●	
1-1/2 X .042			●				
1-1/2 X .050			●		●	●	●
1-1/2 X .055			●		●	●	●
2 X .042				●			
2 X .050				●			●
2 x .055							●

- Precision Ground Teeth
- Tolerance Balanced Set
- State-of-the-Art Tooth Hardening
- Consistent performance
- Common sizes in stock or cut and welded to length



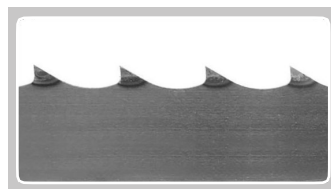
2TPI 10 Degree



1TPI 10 Degree



Maxx-7



Maxx-4

Hook Angle Guide

10° Hook Angle

All-purpose blade and for mixed hardwoods

7° Hook Angle

For extreme hardwoods; frozen, exotic, seasoned or difficult woods

4° Hook Angle

For extreme hardwoods and frozen woods

SuperMaxx 7/40° Hook Angle

Mixed hardwoods

Tooth Spacing Guide

1/2" (2 TPI)

Resawing

3/4" (1.3 TPI)

All purpose

7/8" (1.1 TPI)

All purpose

1" (1 TPI)

Aggressive, chip clearing

Wood Cutting Band Saw Blades



Engineered to dismantle pallets quickly and efficiently. Aggressive carbon steel tooth design.



Sizes Available:

1.25" x .042" x 6TPI

Lengths: Coil and Custom



The same features and quality of WoodMaxx® in a flex back blade for curved and precision cuts.



Sizes Available:

Widths:	3/8"	1/2"
Thicknesses:	.025	.032
Hook Angles:	6°	10°
TPI:	3	4
Lengths:	Coil and Custom	



Designed to cut hard and soft woods in frozen and dry conditions while sweeping sawdust away.



Cut with SweepMaxx

Cut with regular blade

Sizes Available:

Widths:	1"	1.125"	1.25"
Thicknesses:	.035	.042	
TPI:	3/4		
Lengths:	Coil and Custom		



Notes

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