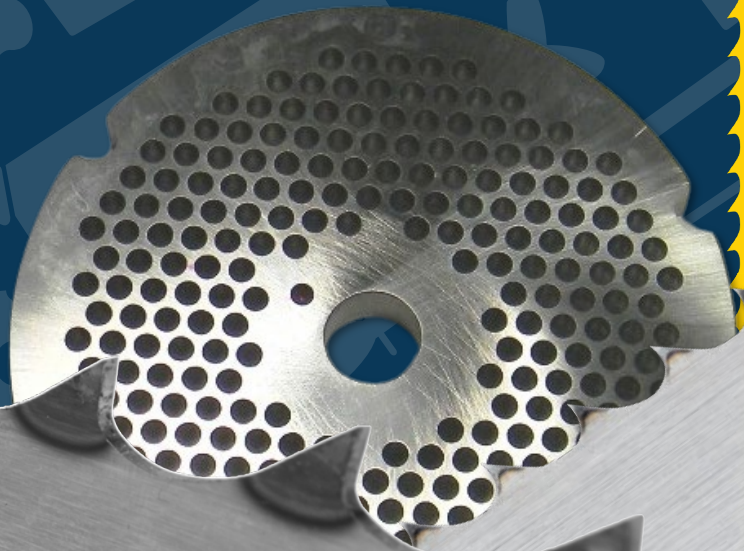




KASCO

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, bakery, as well as 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.

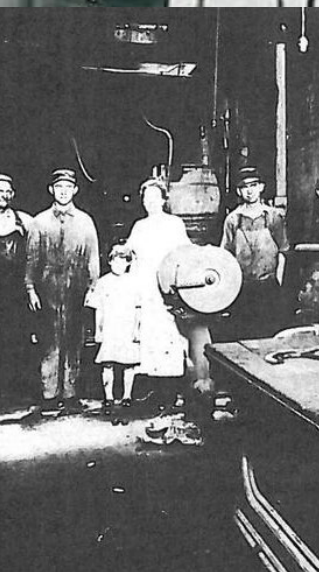


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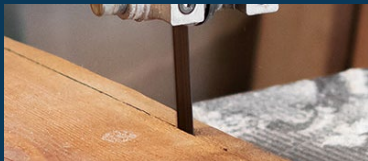
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BANDS OF STEEL

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 from manufacture defects.

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

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						
Width:	1/2"	5/8"	3/4"	1"		
Thickness:	.014	.016	.020	.022	.025	.032 .035
TPI:	3	4	6	8		

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		
Width:	1/2"	5/8" 3/4"
Thickness:	.022	.025
TPI:	Variable 3-4	

SCALLOP BLADES

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

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

KNIFE EDGE BLADES

- Excellent for fresh meat, sausage, and cheese
- Produces clean, smooth, well-defined slices
- Waste-free cutting

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

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 longer than other band saw blades.

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

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



CARCASS SPLITTING



FISH CUTTING

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

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

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.



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										



WE ALSO SELL EQUIPMENT!

See pages 26-27 or contact your rep or email inquiries@kascocorp.com

LET'S GET THIS BREAD!



BREAD SLICING BLADES

EDGE TYPES

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"

High performance blade with 1/2" pitch scallop edge. Ideal for whole wheat, French, Italian, rye, and other hearty breads with 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.



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.

Matched Set Bands for Bread Slicing Machines

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

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



“All sorrows are less with bread.”
— Miguel de Cervantes Saavedra



Bun Slicing Bands

Part ID	Description	Length (mm)
1310309	103.5" x 7/16 x .016 MDB	2628.9
1312934	129.5" x 7/16 x .016 BEZ	3289.3
1312957	129.5" x 7/16 x .016 BK	3289.3
1314536	145" x 7/16 x .016 BKDB	3683
1318857	188" x 7/16 x .016 BK	4775.2
15176024	176" x 7/16 x .016 BEZDB	4470.4
15198192	1981MM x 5/8 x .022 BK STAINLESS	1981
15234092	2340MM x 5/8 x .022 BK STAINLESS	2340
15287084	2870MM x 1/2 x .018 BEZDB	2870
15297744	2977MM x 7/16 x .016 BKDB	2977
15405092	4050MM x 5/8 x .022 BK STAINLESS	4050
15462384	4623MM x 1/2 x .018 BEZDB	4623

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.

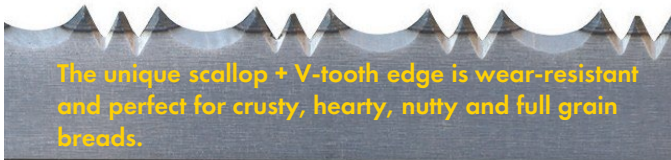
RECIPROCATING BREAD SLICING BLADES

PREMIUM SCALLOP



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

ABT - ARTISAN BREAD TECHNOLOGY



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

Part ID	Description	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
14054023	23 Blade Set with 1/4" 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
14074123	23 Blade Set with 3/16" Rivet	Doyon - SM302

BREAD SLICER BLADE ENDS BY TYPE





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.

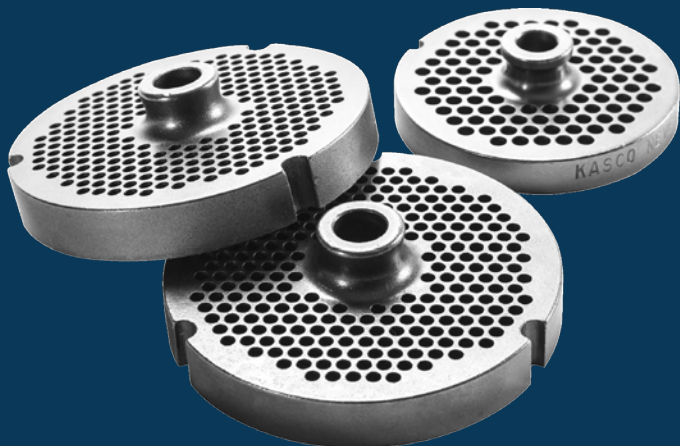
Our designs minimize contact between the plate and knife, reducing heat and resulting in a fresher, more visually appealing product with extended case life.

STAY SHARP

KASCO hubbed meat grinder plates are able to be resharpened many times over. This greatly extends the life of the plate and reduces long-term costs.

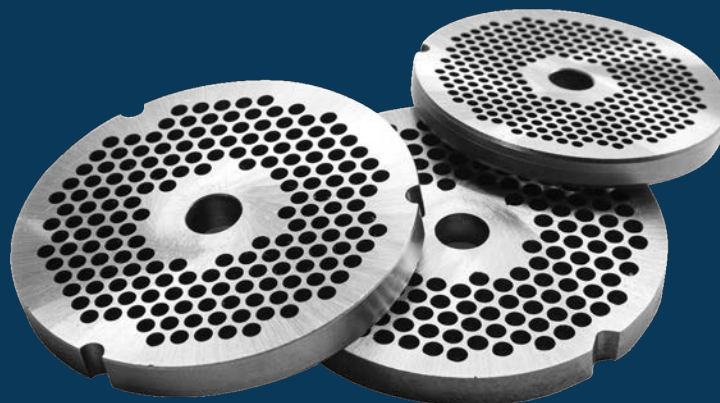
MEAT GRINDER PLATES & KNIVES

HUBBED PLATES

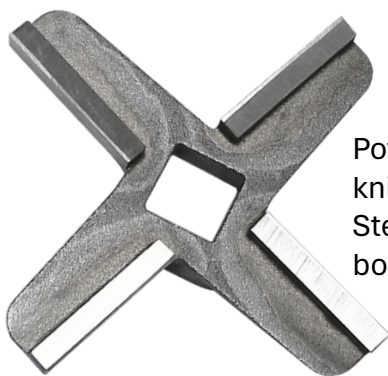


- Resharpenable for longer life
- Plate of choice for rental

REVERSIBLE PLATES



- Use on each side, then throw away
- Ultimate convenience



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



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

SPECIALTY PLATE



The **BONE COLLECTOR**



Unique keyhole-shaped center pulls bones during processing for greater efficiency.



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										
	3/32" (2,5 mm)	1/8" (3,5 mm)	3/16" (5,0 mm)	1/4" (6,5 mm)	3/8" (9,0 mm)	1/2" (12,5 mm)	5/8" (16,0 mm)	3/4" (19,0 mm)	1" (25,5 mm)	Kidney

SIZES BY GRINDER MAKES & MODELS

Reference Guide



WE ALSO SELL EQUIPMENT!

See pages 26-27 or contact your rep or email inquiries@kascocorp.com

Make/Model	Plate-Knife Size
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

Make/Model	Plate-Knife Size
Globe-Stimpson®	
5412, 5511	12
3028, 5932, 6142, 6831, 6942, 8142, 724D, 842D	32
2522, 5522, 5622, 5822, 6722, 422D	22
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

Make/Model	Plate-Knife Size
Hollymatic®	
22S	22
32S, 2-32S, 542	32
150,175, GEMINI	32/52
100 and GMG 180 W/42 Head	42
180, 190, 7552	52
La Minerva®	
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 assortment includes the hard-working essentials like butcher's gloves, processing tools, cutlery, meat hooks, sharpeners and more. Tools that have been tested and proven again and again.

Check our KamLok butcher's hand saw, a customer favorite.

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

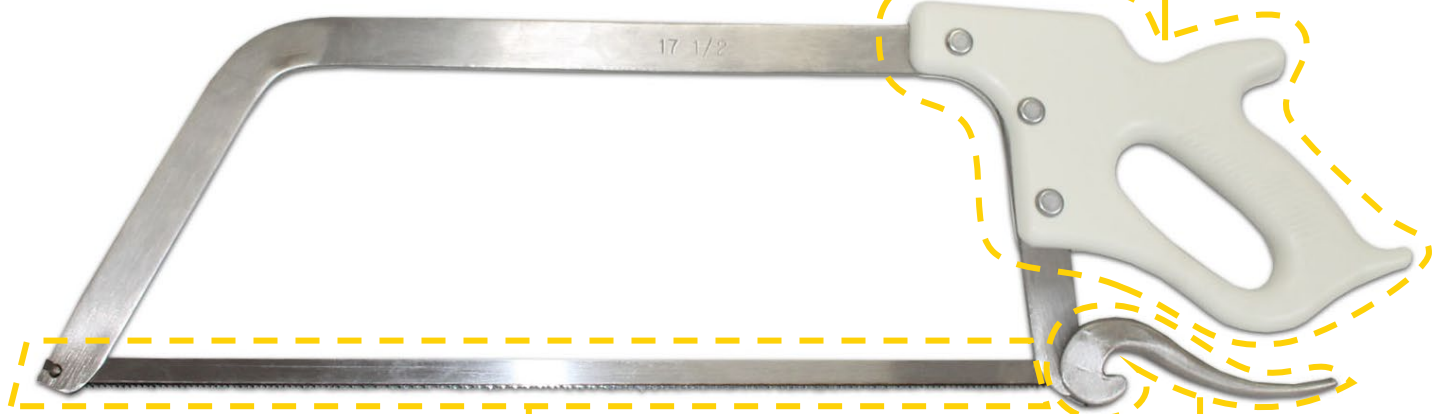


Our Kam-Lok® Professional Butcher Hand Saw is the finest cutting tool of its kind.

Hand-crafted since 1909.

High-quality stainless-steel bar stock is precision cut, shaped and formed into the frame.

The high-strength polymer handle is weighted and shaped for optimum balance and grip.



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

Every Kam-Lok® lever is individually formed and adjusted.

Hand Saw Sizes

17.5", 20", 25"

Replacement Blades

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

**DON'T SETTLE FOR LESS THAN A KAM-LOK® HAND SAW.
THE STANDARD FOR OVER 120 YEARS!**

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.



Victorinox® 6" Straight Stiff Boning Knife
2079700



ICEL® 6" Straight Narrow Flexible
2091039



Victorinox® 6" Curved Wide Stiff Boning Knife
2079925



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® 6" 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



F. Dick® 6" Boning Knife
2079899



Victorinox® 6" Flexible Curved Boning Knife
2079145



Victorinox® 5" Curved Semi-Stiff Boning Knife
2079762



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



Victorinox® 8" Granton Edge Butcher Knife
2079105



Victorinox® 10" Granton Edge Butcher Knife
2079158



Victorinox® 12" Granton Edge Butcher Knife
2079110

CUTLERY



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



F. Dick® 6" Skinning Knife
2053068



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



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



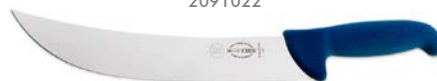
Victorinox® 10" Granton Edge Cimeter Knife
2079715



ICEL® 12" Cimeter Knife
2091022



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 precision.



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 Cheese Knife

2094047



Dexter® 12" Cheese Knife

2093043



ICEL® 12" Cheese and Watermelon Knife

2091117



ICEL® 10" Wide Blade Chef's Knife

2091113



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.



17" Knife Scabbard

2092070



Trentino® 18" Magnetic Knife Strip

2079774



20" Knife Scabbard

2070044



Can't find it? Ask us about it! inquiries@kascocorp.com

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® 14" Regular Cut Round Honing Steel
2094044



Victorinox® 12" Round Honing Steel
2079658



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



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



12" Flat Hollow Honing Steel
2079101



Victorinox® 10" Combo Honing Steel
2079658



14" Round Double Sharp Honing Steel
2091128



12" Round Sharpening Steel
2079885



12" Ceramic Hone
2070041



14" Round #3 Cut Honing Steel
2091129



Victorinox® 14" Regular Cut Round Honing Steel
2079659



Hand Held Super Sharpener
2052001



Caribou® X1 Steel Sharpener
2079155



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 coarse sharpening stone, and a pint of oil. Replacement stones also available.

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. Replacement wheels also available.



F. Dick® SM-100 Commercial Sharpener

Combines a belt grinder for coarse work with a polishing wheel for finishing. Belt grinding arm adjusts to any position for ease of use. The grinding surface designed for both straight and convex grinding.



BUTCHER SUPPLIES



Liver Hook
2597222



Meat Hook
Multiple sizes



Spinal Cord Remover
2599286



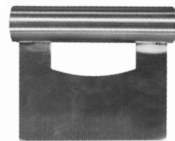
Bone Dust Scraper
2581108



Bone Dust Scraper
2581102



8" Scrub Brush
2581210



Block Scraper
2581210



Cut Resistant Glove
S-XL



Cotton Glove
S-L



Stainless Steel Mesh Glove
S-XL



Stainless Steel Mesh Glove with Spring Cuff
S-XL

Hooks

Part ID	Description
2581570	3" Dexter Meat Hook with Orange Handle
2581580	4" Dexter Meat Hook with Orange Handle
2581590	5.5" Dexter Meat Hook with Orange Handle
2070036	4" Dexter Boning Hook
2581590	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
2581210	Block Scraper
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 Stainless Steel Bone Dust Scraper with Handle
2581101	Stainless Steel Block Scraper with White Plastic Handle, 6" x 3"
2581126	Floor Scraper, Wood, 18" Handle
2581210	8" White Scrub Brush
2581220	20" x 3/4" Long Handle Brush

Gloves

Part ID	Description
2584713S	Cotton Glove, Size Small, 12/pk
2584713M	Cotton Glove, Size Medium, 12/pk
2584713	Cotton Glove, Size Large, 12/pk
2589673	Stainless Steel Mesh Glove, X-Small
2589670	Stainless Steel Mesh Glove, Small
2589668	Stainless Steel Mesh Glove, Medium
2589667	Stainless Steel Mesh Glove, Large
2589669	Stainless Steel Mesh Glove, X-Large
2589689	Stainless Steel Mesh Glove, Spring Cuff, Small
2589688	Stainless Steel Mesh Glove, Spring Cuff, Medium
2589679	Stainless Steel Mesh Glove, Spring Cuff, Large
2589678	Stainless Steel Mesh Glove, Spring Cuff, X-Large
2589687	Cut Resistant Glove, Small
2589686	Cut Resistant Glove, Medium
2584719	Cut Resistant Glove, Large
2584720	Cut Resistant Glove, X-Large
2589990	Insulated Black Rubber Pair of Gloves

BUTCHER SUPPLIES

Netting, Paper, & Twine

Part ID	Description
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
2598601	Cart Lug, Double, Aluminum
2598921	Cart Lug, Single, Aluminum

Stuffers & Stompers

Part ID	Description
2589548	14" Solid Polyethylene Stomper w/ Flange
2589551	Stuffing Tube, Bell Shaped, Hub Size 32, Polished Aluminum
2589552	Stuffing Tube, Hub Size 32, 1/2" x 4"
2589554	Stuffing Horn, Hub Size 32, 7/8" x 6", Stainless Steel
2589547	Stuffing Tube, Hub Size 22, Polished Aluminum
258691	Stuffing Tube, Hub Size 32, Stainless Steel

Misc. Supplies & Accessories

Part ID	Description
2589600	8" Metal Ring for Holding Grinder Knives
2589601	10" Metal Ring for Holding Grinder Plates
2581486	60" Fiberglass Handle
2584757	Disposable Aprons, 2mil, 100/box
2584743	Neoprene Yellow Apron
2584749	Neoprene Black Apron
2588518	Skimmer Square Mesh



Cotton Netting



Roast Beef Tier
2597269



Patty Paper
5200008



Plastic Platter
2598201/2589631/2589629



Meat Lug
2581470



Bone Barrel Cover
2599985



Stomper
2589548



Stuffing Tube
Multiple sizes



Yellow Neoprene Apron
2584743



**Can't find it?
Contact us!**
inquiries@kascocorp.com



Lubricoat® 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.



“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 longer 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.

OUR COMMITMENT

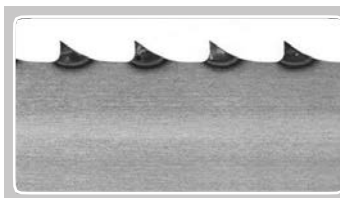
WoodMaxx™ Blades are the result of over 120 years of experience and the KASCO commitment to design and manufacture the best band saw blades in the industry.

WOODMAXX

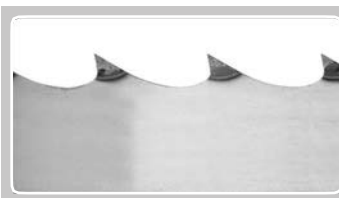
PREMIUM WOOD BAND SAW BLADES

WOODMAXX BLADE PROFILES & SIZES		Hook Angle						PalletMaxx	SweepMaxx	
		10°		7°	4°	7/40°				
		Tooth Spacing								
Width x Thickness (in.)		2 TPI	1.3 TPI	1.1 TPI	1 TPI	1.1 TPI	1.1 TPI	1.1 TPI		
1 X .042	25.4 mm x 1.07 mm	●	✓							●
1-1/8 X .035	28.6 mm x .89 mm	✓	✓							✓
1-1/4 X .042	31.8 mm x 1.07 mm		✓	✓	✓	✓	✓	✓	✓	✓
1-1/4 X .045	31.8 mm x 1.14 mm			✓	●	✓	✓			
1-1/2 X .042	38 mm x 1.07 mm			✓	●	●	●	●		
1-1/2 X .050	38 mm x 1.27 mm			✓	●	✓	✓	✓		
1-1/2 X .055	38 mm x 1.4 mm			✓	●	✓	✓	✓		
2 X .042	50.8 mm x 1.07 mm			●	✓	●	●	●		
2 X .050	50.8 mm x 1.27 mm			●	✓	●	●	✓		
2 x .055	50.8 mm x 1.4 mm				●	●		✓		

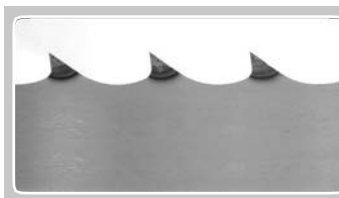
✓ = Stocked Item ● = Made to Order



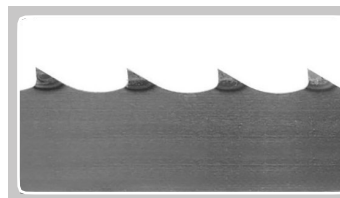
2TPI 10°



1TPI 10°



Maxx-7



Maxx-4

REFERENCE 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

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



We Use Only the Highest Quality Precision Strip Steel from the Best U.S. Steel Producers



QUALITY STRIP STEEL



CUSTOM WELDS & COIL

30-POINT PRE-SHIP INSPECTION

- High Precision Ground Teeth for Sharpness & Durability
- State of the Art Induction Tooth Hardening
- High Precision, Tight Tolerance Setting Promotes Consistently Straight Cuts with Minimal Sawing Deviation
- Half-Round Back Edge Engineered for Greater Fatigue Resistance
- Quality Controlled Rolled Camber
- Computer Controlled Electronic Vision Inspection Processes

ASK ABOUT PRIVATE LABEL OPPORTUNITIES!



CBN WHEELS
Ask about availability

SPECIALIZED WOOD BLADES



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



Sizes Available	
1-1/4" 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		
Width:	3/8"	1/2"
Thickness:	.025	.032
Hook Angle:	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.



Sizes Available	
1" x .042"	
1-1/8" x .035"	
1-1/4" x .042"	
Lengths:	Coil and Custom



EQUIPMENT

We visit literally 100's of customers a day, and get an inside look into food processors, grocery stores, butcher shops, both large and small.

We see what works. We also see the equipment with repeated service calls. From this well of knowledge, we carefully choose brands and machine types that we know to perform.

Let us be your trusted advisors, with equipment sales from KASCO!

GREAT BRANDS

What makes a great equipment brand? A legacy of reliability, attention to detail, and great customer service. You want an equipment company that supports what it sells, that listens to customer feedback and continues to improve.

These are the types of companies we choose to work with, and the only ones we will recommend.

FOOD PROCESSING EQUIPMENT

- Solid State Controlled Film Cut Off Rod
- Thermostat controlled Hot Plate
- Non-Stick, Replaceable Cover
- Stainless Steel & Aluminum construction



Hand Wrapper



Meat Tenderizer

PRO-CUT

- 43 Stainless Steel Blades
- Rapidly break through protein fibers
- Powerful 3/4 HP motor delivers
- Chute opening: 3/4" wide x 8" long
- Stainless Steel construction

KASCO is not only
A TRUSTED LEADER
in meat-room service,
we are also
an authorized provider
to Premier World Equipment
Manufacturers.



Slicers



Grinders



Band Saws

This is only a sampling of equipment we offer.
Looking for something or have a recommendation? Let us know!



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

St. Louis, Missouri boasts a rich culinary heritage influenced by French Cajun, German, Italian, and Mexican settlers. The city is renowned for consuming more BBQ sauce per capita than any other US city. KASCO's seasoning blends reflect this diverse culinary landscape, shaped by years of experience and customer feedback, ensuring tasty satisfaction for all.

CREATE VALUE-ADDED MEAT SALES WITH SEASONINGS from KASCO



Our Garlic is USA-sourced from California.



TOP SELLER

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



STAFF FAVE

Melts Right In: Snider's Garlic Pepper uses melting salt to infuse flavor all the way through food.

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.

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

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



What is Porketta?

Originally from Italy, porketta is a pork roulade made with seasonings and herbs. Our porketta seasoning is perfect for this or any other pork dish.

SNIDER'S SEASONINGS

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

Snider's
SEASONINGS



Retail-ready display shipper



For the  of flavor!

Crowd-Pleasing Bulk & Retail-Ready Seasonings

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.

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

**KASCO LLC
CORPORATE
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orders@kascocorp.com

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orders@kascocorp.com

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www.harveysseasonings.com
www.sniders.com



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Kasco LLC
Harvey's Seasonings
Snider's Seasonings



KASCO
A STEEL PARTNERS COMPANY