

About Sausage Plates and their Uses



Many of you have asked what type a grinder I have. I have the LEM 8# - 200 watt Meat Grinder. I love it! It's small but a workhorse! It's rated at a mere 2 pounds of meat per minute but that's fine for me. I rarely make more than 20 pounds of sausage at a time.

<http://www.lemproducts.com/>

It comes with a 10" x 6-1/2" x 1-1/2" aluminum meat tray with plenty of room to work, 1 course and 1 fine grinder plate, a stuffing plate, and a 3/4 inch sausage stuffing tube.

The stuffer works okay but I find a dedicated vertical stuffer works best if you can afford one.

Grinders just don't make great stuffers, but they are better than nothing!

So what are all those grinder plates and what are they used for?

Here are some of LEM 8# grinder plates that I have. They have the same ones available for each of their other grinders as well. I think I have everyone they make and some they don't make anymore. Some are SAE and some are metric. I will focus on the SAE sizes because frankly the differences are so small you can't tell. Here's a general overview of the plastic plates and spacers I use.



I had an old hand crank knuckle buster for years with just one plate so I went a bit crazy buying all the plates available. As you can see there's not a big difference in many of them. If you are contemplating buying a grinder and plates you only really need three a fine, a medium and a course plate. Save your money!

<http://www.deejayssmokepit.net>

The first two plates are actually the sausage stuffer spacer plates. They are used to fill the space where the blade would normally sit so you can stuff sausages using the same machine.



This came with the grinder



This one I bought

Even though it's really a spacer plate this spacer is flat and I use this spacer to do a VERY course grind meat. Sometimes it just works better to do a course grind first.



This plate is a 1/2 inch (12 mm) plate. It's used for a very course grind or for a first grind of your meats.

I am using this plate to try to replicate texture of some really good hand cut Italian Sausages we used to get from the neighborhood grocery store when I was a kid.



This plate is a 3/8 inch (10 mm) plate. It's used for a course grind or for a first grind of your meats.

This came with the grinder.



This plate is a 1/4 inch (6 mm) plate. It's used to grind course ground sausages like Italian sausage or kielbasa.



This plate is a 3/16 inch (4.5 mm) plate. It's used called the regular grind plate because most common sausages fit into this category. It's also what you would use for grinding hamburger.

This came with the grinder.



This plate is a 1/8 inch (3 mm) plate. It's used to grind most fine ground and emulsion type sausages like, salami, and pepperoni.

√ a very good extra plate to have!



This plate is a 1/32 inch (.79mm) plate. It's used to grind very fine ground type sausages like Liverwurst.

Hope this helps our would be sausage makers!