

# LEM Products Grinder Plate Tips

## What hole size do you need on your grinder plate?

Hole Size and Common Uses:

- (1/8") 3mm: Hamburger, bologna, hot dogs, jerky
- (3/16") 4.5mm: Coarse Hamburger, regular sausages (polish, german, breakfast)
- (1/4") 6mm: Coarse sausages, (summer, salami, pepperoni, snack stick)
- (3/8") 10mm: First grind, chili, chorizo, linguisa
- (1/2") 12mm: First grind, coarse chili, stew



Made to LEM's stringent standards for hardness and quality, our stainless steel plates and knives last longer than carbon and are highly resistant to rust. All plates are hubless so they can be used on either side. Change knife and plate at the same time for optimum performance!

This grinder plate template is to help you determine the size of the grinder plate you may need. Simply print this page and use our handy chart. **You must print this off for true measurements.** Once it is printed, place your grinder plate on the chart to determine the size you need. Our grinder plates are a standard size and fit many makes and models of grinders. They have one notch in the plate, so they will not work on grinders that need 3 notches or a flat edge.

