PRODUCT 2026 CATALOGUE









CARNIVORE
COLLECTIVE

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CARNIVORE
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COMMERCIAL EQUIPMENT

BUILT FOR BIGGER PROCESSING DEMANDS

Larger-scale meat processing equipment, including high-capacity mincers, sausage fillers and machinery for bigger processing demands.

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CARNIVORE COLLECTIVE #12 COMMERCIAL MINCER



Take on bigger batches with the Carnivore Collective #12 Commercial Meat Mincer. A 1HP motor and rated processing capacity of 300–375kg per hour help producers work through larger quantities of meat. The generous meat tray, stainless steel body and freestanding design make it a practical choice for preparing mince for sausages, burgers and bulk batches.

SPECIFICATIONS:	INCLUDES:	FEATURES
• 1HP Motor • 230V • Processing capacity: 300–375kg per hour • Meat tray: 620 × 420 × 70mm • Overall dimensions: 650 × 420 × 655mm • Net weight: 44.2kg • 1-year commercial warranty • 3-year domestic warranty	• 1 × Stainless Steel Mincer Knife • 1 × 6mm Mincer Plate • 1 × 10mm Mincer Plate • Stomper	• Heavy-duty #12 mincing head • Stainless steel body • Generous meat loading tray • Freestanding design • Suitable for larger processing batches • Ideal for preparing mince for sausages, burgers and bulk production

CARNIVORE COLLECTIVE #22 COMMERCIAL MINCER



Built for serious processing, the Carnivore Collective Commercial #22 Meat Mincer is designed for high-volume use where speed, reliability and capacity matter.
Powered by a 1100W / 1.5HP motor and capable of processing an impressive 800–1000kg of meat per hour, this commercial unit is a major step up for butcher shops, processors, farms, hunters and anyone regularly working through large quantities of meat.

SPECIFICATIONS:	INCLUDES:	FEATURES
• 1100W / 1.5HP Motor • 230V • Processing capacity: 800–1000kg per hour • Meat tray: 716 × 500 × 76mm • Overall dimensions: 755 × 500 × 700mm • Net weight: 61kg • 1-year commercial warranty • 3-year domestic warranty	• 1 × Stainless Steel Mincer Knife • 1 × 6mm Mincer Plate • 1 × 10mm Mincer Plate • Stomper	• Heavy-duty #22 mincing head • Stainless steel construction • Large stainless steel meat tray • High-volume commercial processing capacity • Suitable for butcher shops, processors, farms and hunters • Processes up to 1 tonne of meat per hour

CARNIVORE COLLECTIVE FREESTANDING BANDSAW



The BR076 is built for serious home butchers, professional meat processors and hunting enthusiasts who demand greater cutting capacity and efficiency.

With a powerful 1500W motor, a generous stainless steel work surface and a heavy-duty freestanding design, it is ideal for large cuts of meat, bone-in sections and frozen products.

SPECIFICATIONS:	
Model	BR076
Machine type	Freestanding Band Saw
Voltage / Frequency	230V / 50Hz
Motor power	1500W (1.5kW)
Input power	1800W
Blade length / width	2400mm / 16mm
Wheel diameter	300mm
Cutting thickness	300mm
Work table dimensions	712 × 662mm
Work table material	304 Stainless Steel
Net / Gross weight	103kg / 143kg
Product dimensions	708 × 860 × 1660mm
Packaged dimensions	900 × 760 × 1705mm
Warranty	1 Year

CARNIVORE COLLECTIVE TRADITIONAL ELECTRIC SAUSAGE STUFFER *20 LITRE*



The Carnivore Collective 20L electric sausage stuffer comes with 4 stuffing tubes, a 13mm, 16mm, 22mm and 38mm. This filler can be operated with a foot pedal for fast and efficient sausage filling perfect for one person. These are made from stainless steel for easy cleaning.

SPECIFICATIONS:
• All Stainless-Steel Construction • Electric Motor • Foot Pedal • Built in Circuit Protector • Piston markings show remaining amount in cannister • Strong plunger gasket • Air release valve • Runs for 1 hour with a 15 minute cooling period

CARNIVORE COLLECTIVE TRADITIONAL ELECTRIC SAUSAGE STUFFER *30 LITRE*



The Carnivore Collective 30L electric sausage stuffer comes with 4 stuffing tubes, a 13mm, 16mm, 22mm and 38mm. This filler can be operated with a foot pedal for fast and efficient sausage filling perfect for one person. These are made from stainless steel for easy cleaning.

SPECIFICATIONS:
• All Stainless-Steel Construction • Electric Motor • Foot Pedal • Built in Circuit Protector • Piston markings show remaining amount in cannister • Strong plunger gasket • Air release valve • Runs for 1 hour with a 15 minute cooling period

CARNIVORE COLLECTIVE COMMERCIAL HYDRAULIC SAUSAGE STUFFER 24 *LITRE*



Take on bigger batches with the Carnivore Collective 24L Commercial Hydraulic Sausage Filler. Featuring hydraulic operation, foot-pedal control and adjustable filling speed, it keeps your hands free to guide the casing while you work.
With a 24-litre cylinder and a rated output of 240–250kg per hour, this filler is built for larger sausage-making runs. Its stainless steel body, straightforward controls and castor wheels make it a practical addition to your meat-processing setup.

SPECIFICATIONS:	INCLUDES:	FEATURES
• 24L Cylinder Capacity • Rated output: 240–250kg per hour • Motor input: 1,500W / 2HP • Motor output: 1,100W / 1.5HP • 230V / 50Hz • Rated current: 5A • Dimensions: 530 × 535 × 1,250mm • Net weight: 114.2kg • 1 Year Warranty	• 13mm Stuffing Tube • 16mm Stuffing Tube • 22mm Stuffing Tube	• Hydraulic Filling System • Foot-Pedal Operation for Hands-Free Control • Adjustable Filling Speed • Stainless Steel Body and Cylinder • Hinged Lid with Locking Handle • Castor Wheels for Easy Repositioning • Designed for High-Volume Sausage Production

CARNIVORE
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LIGHT COMMERCIAL EQUIPMENT

MORE CAPACITY. MORE CAPABILITY.

Practical machinery for home butchers, hunters and farmers stepping up their processing capacity. Includes the electric meat tenderiser.

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CARNIVORE COLLECTIVE #8 MINCER - BEG108



Take control of your meat processing with the Carnivore Collective #8 Meat Mincer. Whether you're preparing fresh mince, burger mixes or meat for homemade sausages, this bench-top mincer is a practical addition to your home butchery setup.

SPECIFICATIONS:	INCLUDES:	FEATURES
• Model: BEG108 • Mincer size: #8 • Motor: 0.47HP • Processing capacity: 150–160kg per hour • Voltage: 230V • Frequency: 50Hz • Net weight: 18.5kg • 3-year warranty	• 1 × Stainless Steel Mincer Knife • 1 × 6mm Mincer Plate • 1 × 10mm Mincer Plate • Stomper • 3 × Stuffing Tubes (15mm, 25mm and 35mm)	• Benchtop meat mincer • Suitable for home butchery • Ideal for preparing mince, burger mixes and sausage meat • Processes up to 160kg per hour • Three stuffing tube sizes for sausage preparation

CARNIVORE COLLECTIVE
#12 MINCER



Is the perfect size for home butchers / hunters / farmers / households that have a keen interest in producing their own food products. A meat mincer is one of the most important tools you can have when making any type of sausage, your sausage mincer needs to be reliable, powerful and versatile.

SPECIFICATIONS:	INCLUDES:	FEATURES
• 0.75 HP motor • 550 Watt • 230V/50HZ • 3 year warranty • After 45 minutes of continuous use, it is recommended to allow for a 15-minute cool down period. **This mincer is available with the following optional attachments:** • Meat Tenderiser Head Jerky Slicer Attachment • Burger Attachment • Mixer	• 1 x Stainless Steel Mincer Knife • 1 x 6mm plate and 1 x 10mm plate • Stomper • 3 Stuffing tubes (15mm, 25mm and 35mm)	• 304 Stainless Steel Auger, Pan, Cover and • locking ring. • Non-Slip Rubber feet • Commercial Grade Motor • Gears and Motor lubricated and sealed • Grinds up to 210kg per hour • 65mm meat input size • Does not have reverse function • Motor cooling fan

CARNIVORE COLLECTIVE #22 MINCER



Is the perfect size for home butchers / hunters / farmers / households that have a keen interest in producing their own food products. A meat mincer is one of the most important tools you can have when making any type of sausage, your sausage mincer needs to be reliable, powerful and versatile.

SPECIFICATIONS:	INCLUDES:	FEATURES
• 1HP Motor • 750 Watt • 230V/50HZ • 3 year warranty • After 45 minutes of continuous use, it is recommended to allow for a 15-minute cool down period. **This mincer is available with the following optional attachments:** • Meat Tenderiser Head • Jerky Slicer Attachment • Burger Attachment • Mixer	• 1 x Stainless Steel Mincer Knife • 1 x 6mm plate and 1 x 10mm plate • Stomper • 3 Stuffing tubes (15mm, 25mm and 35mm	• 304 Stainless Steel Auger, Pan, Cover • and locking ring. • Non-Slip Rubber feet • Commercial Grade Motor • Gears and Motor lubricated and sealed • Grinds up to 300kg per hour • 65mm meat input size • Does have reverse function • Motor cooling fan

CARNIVORE COLLECTIVE #32 MINCER



Is the perfect size for home butchers / hunters / farmers / households that have a keen interest in producing their own food products. A meat mincer is one of the most important tools you can have when making any type of sausage, your sausage mincer needs to be reliable, powerful and versatile.

SPECIFICATIONS:	INCLUDES:	FEATURES
• 1.5HP Motor • 1100 Watt • 230V/50HZ • 3 year warranty • After 45 minutes of continuous use, it is recommended to allow for a 15-minute cool down period. **This mincer is available with the following optional attachments:** • Meat Tenderiser Head • Jerky Slicer Attachment • Burger Attachment • Mixer	• 1 x Stainless Steel Mincer Knife • 1 x 6mm plate and 1 x 10mm plate • Stomper • 3 Stuffing tubes (15mm, 25mm and 35mm)	• 304 Stainless Steel Auger, Pan, Cover • and locking ring. • Non-Slip Rubber feet • Commercial Grade Motor • Gears and Motor lubricated and sealed • Grinds up to 450kg per hour • 65mm meat input size • Does have reverse function • Motor cooling fan

CARNIVORE COLLECTIVE MANUAL SAUSAGE STUFFER *10 LITRE*



The Carnivore Collective Vertical 10L Manual Sausage Stuffers are available in 10L and 15L models *(see next page for 15L model)*. Each unit includes 4 stuffing tubes – 13mm, 16mm, 22mm and 38mm. This high quality stuffer can be operated by hand or add an optional electric motor for effortless, single person operation. They are made from stainless steel for easy cleaning.

FEATURES:

- 10L canister
- 201 Stainless Steel Frame
- 304 Stainless Steel Stuffing Tubes
- Strong plunger gasket
- 1 year warranty

CARNIVORE COLLECTIVE MANUAL SAUSAGE STUFFER *15 LITRE*



The Carnivore Collective Vertical 15L Manual Sausage Stuffers are available in 10L and 15L models *(see previous page for 10L model)*. Each unit includes 4 stuffing tubes – 13mm, 16mm, 22mm and 38mm. This high quality stuffer can be operated by hand or add an optional electric motor for effortless, single person operation. They are made from stainless steel for easy cleaning.

FEATURES:
• 15L canister • 201 Stainless Steel Frame • 304 Stainless Steel Stuffing Tubes • Strong plunger gasket • 1 year warranty

CARNIVORE COLLECTIVE ELECTRIC SAUSAGE FILLERS *10 LITRE*



Carnivore Collective would like to introduce its first ever electric 10L sausage filler. The Carnivore Collective Vertical Electric Sausage Filler is available in a 10L and 15L filler which comes with 4 stuffing tubes, a 13mm, 16mm, 22mm and 38mm. *(See next page for 15L)*. This filler can be operated with a foot pedal for fast and efficient sausage filling perfect for one person. These are made from stainless steel for easy cleaning.

SPECIFICATIONS:

- All Stainless-Steel Construction
- Electric Motor
- Foot Pedal
- Built in Circuit Protector
- Piston markings show remaining amount in cannister
- Strong plunger gasket
- Air release valve
- Runs for 1 hour with a 15 minute cooling period
- 260W
- 230V/50HZ
- 1 year warranty

CARNIVORE COLLECTIVE ELECTRIC SAUSAGE FILLER *15 LITRE*



The Carnivore Collective 15L Electric Sausage Filler includes an electric motor and foot pedal for convenient, single-person filling. Its stainless steel construction is easy to clean. Four stuffing tubes are included: 13mm, 16mm, 22mm and 38mm.

MOTOR SPECIFICATIONS:

- Electric Motor
- Foot Pedal
- Built in Circuit Protector
- Piston markings show remaining amount in cannister
- Air release valve
- After 45 minutes of continuous use, it is recommended to allow for a 15 minute cool down period
- 100w Motor, 68rpm
- 230v
- 1 year warranty

CARNIVORE COLLECTIVE ROTATABLE MEAT MIXER



This Carnivore Collective Rotatable Meat Mixer is perfect for your everyday home butchers, hunters and farmers. The canister is separate from the base so it can be situated straight up/down or to either side to make loading and unloading much more efficient.

When you're mixing keep it vertical and then when you are emptying simply pull the release handle and tilt it to the side to empty.

The entire canister comes off the base for easy cleaning and has three tilt positions: 90, 115, 180*. This unit connects up to the Carnivore Collective #12, #22 and #32 Meat Mincer motors to turn the unit into an electric meat mixer.

CARNIVORE COLLECTIVE ELECTRIC MEAT MIXER

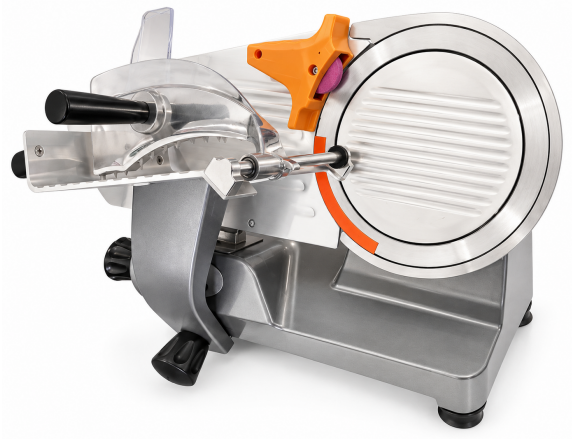
15 Kgs



The Carnivore Collective Electric Meat Mixer makes preparing larger batches of sausage meat, burger mixes and seasoned mince easier and more efficient. With a powerful 1HP motor and a 15kg mixing capacity, it helps distribute spices and seasonings evenly throughout your meat. The removable stainless steel tub features three adjustable tilt positions for easier loading, unloading and cleaning, while the option to operate manually or electrically gives you added flexibility.

SPECIFICATIONS:	INCLUDES:	FEATURES
• Mixing capacity: Up to 15kg • Motor: 1HP • Construction: Stainless steel • Product dimensions: 66 × 43 × 43cm • Product weight: 30kg • Product code: 101300 • SKU: 9322764013002	• 1HP electric motor • Removable stainless steel mixing tub • Manual operation capability	• Motorised and manual operation • Rotating mixing blades for even ingredient distribution • Three lockable tilt positions: 90°, 115° and 180° • Removable tub for easy cleaning • Flip-up latch for easy tub removal • Adjustable feet for uneven surfaces • Suitable for home butchers, hunters and farmers

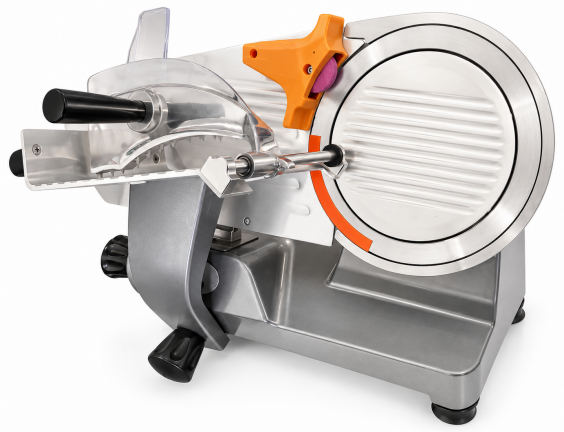
CARNIVORE COLLECTIVE MEAT SLICER - *8" SLICER*



The Carnivore Collective Meat Slicers can slice cured and cooked meats paper-thin and is perfect for slicing lightly frozen beef or wild game to make jerky! With a slicing range of 0-25mm just simply turn the knob and you can really slice just about everything.

FEATURES:	SPECIFICATIONS:
• The whole body is die-cast aluminum • Equipped with built-in blade sharpener • Motor with cooling fan, waterproof switch, high quality stainless steel blade • Adjustable slicer thickness: 0-25mm • 1 year warranty	• Voltage: 220V 50Hz • Weight: 17.8kg • Blade diameter: 8in • 250 watt

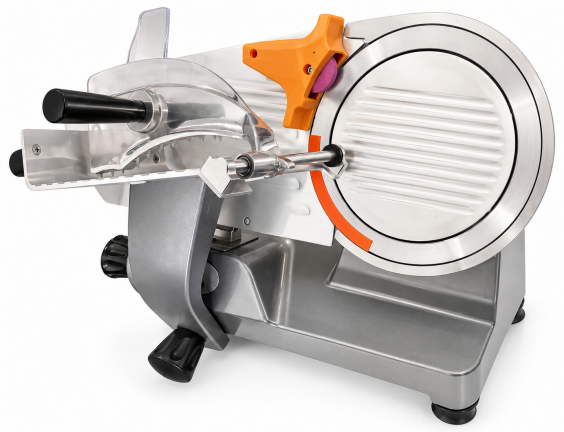
CARNIVORE COLLECTIVE MEAT SLICER - *10" SLICER*



The Carnivore Collective Meat Slicers can slice cured and cooked meats paper-thin and is perfect for slicing lightly frozen beef or wild game to make jerky! With a slicing range of 0-15mm just simply turn the knob and you can really slice just about everything.

FEATURES:	SPECIFICATIONS:
• The whole body is die-cast aluminum • Equipped with built-in blade sharpener • Motor with cooling fan, waterproof switch, high quality stainless steel blade • Adjustable slicer thickness: 0-25mm • 1 year warranty	• Voltage: 220V 50Hz • Weight: 18kg • Blade diameter: 10in • 250 watt

CARNIVORE COLLECTIVE MEAT SLICER - *12" SLICER*



The Carnivore Collective Meat Slicers can slice cured and cooked meats paper-thin and is perfect for slicing lightly frozen beef or wild game to make jerky! With a slicing range of 0-15mm just simply turn the knob and you can really slice just about everything.

FEATURES:	SPECIFICATIONS:
• Light weight carriage and locking guard • The whole body is die-cast aluminium • Equipped with a built-in blade sharpener • Motor with cooling fan, waterproof switch, high quality stainless steel blade • Adjustable slicer thickness: (0-25mm) • 1 Year Warranty	• Voltage: 220V 50Hz • Weight: 23kg • Blade diameter: 12in • 300 watt

CARNIVORE COLLECTIVE MEAT BANDSAW



Our Carnivore Collective Meat Bandsaw is a high performance bandsaw and a must have piece of equipment for all your meat cutting needs. Ideal for the casual home butcher, look no further than a Carnivore Collective Meat Bone Saw. This bandsaw ships ready to use and comes with one bandsaw blade supplied.

SPECIFICATIONS:

- Voltage: 220V/50HZ
- Power: 800w/1.5HP
- Blade Wheel Diameter: 210mm
- Blade Length: 1650mm
- Blade Speed: 15m/s
- Table Size: 47.5cm x 36.5cm
- Cutting Thickness: 4-180mm
- Dimensions: 48.5cm x 47.5cm x 92cm
- Weight: 44kg
- Warranty: 1 Year

Replacement Bandsaw Blades also available.

CARNIVORE COLLECTIVE ELECTRIC MEAT TENDERIZER



This Carnivore Collective Electric Meat Tenderizer is perfect for your everyday home butchers, hunters and farmers.
This Electric Tenderizer easily allows the operator to turn a medium quality slice of meat into a tasty and tender piece of meat.
The Meat Tenderizer attachment is available to purchase as a Tenderizer blade model or as a Jerky/Beef Strip blade model. The Jerky blades make perfect jerky strips.
The powerful 1 horsepower motor has enough power to handle large quantities of meat without breaking a sweat.

FEATURES:

- Includes a 1hp motor
- Made from stainless steel
- Tenderizer Chute accepts 1-1/4” thick and 5” wide meat
- Available to purchase with Tenderizer Blades or Jerky/ Beef Strip Blades
- The cast iron and nylon body combination means it is made to last

CARNIVORE
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DOMESTIC EQUIPMENT

QUALITY EQUIPMENT FOR HOME BUTCHERY

Equipment for smaller batches and home use: mincing, sausage making, mixing, slicing and preparing burgers.

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CARNIVORE COLLECTIVE #8 MINCER



This Carnivore Collective #8 Meat Mincer is the perfect kitchen appliance for any home butcher. This mincer is for your smaller animals and batches of mince. This grinder has a 575-Watt motor, non-slip feet, a #8 die-cast head, aluminum auger and a stainless-steel blade.

SPECIFICATIONS:	INCLUDES:
• Colour: Silver/black • Care: Wipe Clean and Hand Wash Only • Capacity: 30 - 40kg per hour • 575 Watt Motor • Internal cord storage • Non-Slip Rubber feet • 1 year warranty	• 1 x ss grinder knife • 1 x 6mm plate and 1 x 10mm plate • Stomper • 1 x Stuffing tube

CARNIVORE COLLECTIVE
#8 STAINLESS STEEL MINCER



This Carnivore Collective #8 Stainless Steel Meat Mincer is the perfect kitchen appliance for any home butcher. This mincer is for your smaller animals and batches of mince. This mincer has a .4 horse power motor, non-slip feet, a #8 neck size for home use, stainless steel auger and a stainless steel blade.

SPECIFICATIONS:

- Capacity: 80-100kg per hour.
- #8 neck size for home use.
- Powerful 0.4HP capacity motor
- Easy to clean full stainless steel housing.
- Non-slip feet for stability
- 1 Year warranty

CARNIVORE COLLECTIVE MANUAL SAUSAGE FILLERS *5 LITRE*



The Carnivore Collective 5L Sausage & Salami Filler comes with a new gearing system. Features a 2 speed, 3-gear system built with a stainless steel construction, stuffing tubes and cylinder. The air-exhaust valve in the piston allows excess air to escape as the piston moves down. The valve closed automatically when the piston touches the meat. This decreases air pockets in your sausage links. Our Carnivore Collective Burger Attachment is also compatible with our sausage fillers.

SPECIFICATIONS:

- 4 Sizes of stuffing tubes: 16mm, 22mm, 32mm, 38mm
- Machine size: 68cm x 36cm x 30cm
- Gross Weight: 14.5kg
- One Year Limited Warranty

CARNIVORE COLLECTIVE MANUAL SAUSAGE FILLERS *7 LITRE*



The Carnivore Collective 7L Sausage & Salami Filler comes with a new gearing system. Features a 2 speed, 3-gear system built with a stainless steel construction, stuffing tubes and cylinder. The air-exhaust valve in the piston allows excess air to escape as the piston moves down. The valve closed automatically when the piston touches the meat. This decreases air pockets in your sausage links. Our Carnivore Collective Burger Attachment is also compatible with our sausage fillers.

SPECIFICATIONS:

- 4 Sizes of stuffing tubes: 16mm, 22mm, 32mm, 38mm
- Machine size: 84cm x 36cm x 30cm
- Gross Weight: 16.1kg
- One Year Limited Warranty

CARNIVORE COLLECTIVE TILTING MEAT MIXER
5 Kgs CAPACITY



This Carnivore Collective 5kg Manual Tilt Meat Mixer has a mixing capacity for up to 5kg. It is ideal for home users looking to mix smaller batches of meat for making sausages, salami, jerky and meat patties.

SPECIFICATIONS:

- Mixing capacity: up to 5 Kgs
- Stainless steel construction; manual hand-crank operation
- 90-degree tilting tub for easier unloading
- Removable mixing paddles for thorough cleaning
- Product dimensions: 38.5 x 26.0 x 43.5cm
- Product weight: 8.0 Kgs
- Product code: 101198

CARNIVORE COLLECTIVE TILTING MEAT MIXER

15 Kgs CAPACITY



This Carnivore Collective 15kg Manual Tilt Meat Mixer has a mixing capacity for up to 15kg. It is is perfect for commercial use for your everyday home butchers, hunters and farmers.

SPECIFICATIONS:

- Mixing capacity: up to 15 Kgs
- Stainless steel construction; manual hand-crank operation
- 90-degree tilting tub for easier unloading
- Removable mixing paddles for thorough cleaning
- Product dimensions: 54.0 x 33.0 x 52.0cm
- Product weight: 13.5 Kgs
- Product code: 101199

CARNIVORE COLLECTIVE DOMESTIC MEAT SLICER *190mm*



The Carnivore Collective Meat Slicers can slice cured and cooked meats paper-thin and is perfect for slicing lightly frozen beef or wild game to make jerky! With a slicing range of 0-15mm just simply turn the knob and you can really slice just about everything.

SPECIFICATIONS:

- Housing: Die casting aluminium
- Blade: Stainless steel
- Power: 180W
- Weight: 5KG
- Blade Diameter: 190mm
- Slicing Thickness: 0-15mm
- Voltage: 230V/50HZ
- Warranty: 12 Months

CARNIVORE COLLECTIVE MANUAL MEAT TENDERISER & JERKY CUTTER



This Carnivore Collective Manual Meat Tenderizer is made of lightweight die-cast aluminium and features stainless steel combs to prevent the meat from jamming in the blades. The tenderizer can help you tenderize the toughest meat easily, as well as make amazingly delicious jerky. The whole tenderizer disassembles for easy cleaning.

FEATURES:

- Cubes and tenderizes tough cuts of meat measuring up to 1 1/4" x 5"
- Dual blade assemblies with 31 stainless steel blades; 2 steel combs guide meat and prevent jamming
- 2 clamps reliably secure the unit to tabletops up to 1 1/2" thick, combining with a poly base for sturdy, secure operation
- Lightweight welded cast aluminum design
- 2 x blades: 1 for tenderize meat, 1 for slice meat
- 1 year warranty

CARNIVORE COLLECTIVE HAMBURGER PRESS



The Carnivore Collective Burger Press creates the perfect burger quickly and easily. All burgers are made to the same size so they can be cooked perfectly. With a quick and easy clean up, there is no mess and anyone can use it. Made with an aluminium-magnesium surface making cleaning easy.

FEATURES:

- 130mm burger diameter
- Manual lever-operated press
- Consistent patty shape and size
- Aluminium-magnesium surface
- Easy to clean after use
- 1,000 burger papers included
- 1 year warranty

CARNIVORE COLLECTIVE

ATTACHMENTS & ACCESSORIES

GET MORE FROM YOUR EQUIPMENT

Attachments, hand tools and accessories to expand your equipment, prepare different cuts and make the most of each batch.

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CARNIVORE COLLECTIVE BEG MINCER SERIES ATTACHMENTS

CARNIVORE COLLECTIVE MINCER COMPARISON CHART

The mincer foot pedal is compatible with all Carnivore Collective mincers. Direct-drive attachment compatibility varies by model.

MODEL	POWER	OUTPUT Kgs/hr	TENDER-ISER	BURGER	MEAT MIXER	PLATES / TUBES	DOUBLE HEAD	REVERSE	WARRANTY	FOOT PEDAL
#8 Kitchen	575W	30-40	No	No	No	4/8mm plates; 3 tubes	No	No	1 year	**Yes**
#8 Stainless	0.40HP	80-100	No	No	No	6/10mm plates; 20mm tube	No	No	1 year	**Yes**
#8 BEG108	0.47HP	150-160	-	-	-	6/10mm plates; 15/25/35mm	-	-	3 years	**Yes**
#12 BEG	0.75HP	Up to 210	Yes	Yes	Yes	6/10mm plates; 15/25/35mm	Yes	No	3 years	**Yes**
#22 BEG	1HP	Up to 300	Yes	Yes	Yes	6/10mm plates; 15/25/35mm	Yes	Yes	3 years	**Yes**
#32 BEG	1.5HP	Up to 450	Yes	Yes	Yes	6/10mm plates; 15/25/35mm	Yes	Yes	3 years	**Yes**
#12 Commercial	1HP	300-375	-	-	-	6/10mm plates	-	-	1yr C 3yr D	**Yes**
#22 Commercial	1.5HP	800-1,000	-	-	-	6/10mm plates	-	-	1yr C 3yr D	**Yes**

- = compatibility or function not specified in the supplied product information. Confirm attachments before pairing. C = commercial; D = domestic warranty. Foot pedal fits all models.






CARNIVORE COLLECTIVE 1HP MOTOR



Built for serious processing, this commercial-grade 1hp motor powers through any job with ease. Designed to attach seamlessly to our 15kg Rotatable Meat Mixer, Meat Tenderizer and Jerky Slicer attachments. Features a reverse function for added control and backed by a solid 3 year warranty.

SPECIFICATIONS:	FEATURES:	COMPATIBLE ATTACHMENTS
• Motor: 1HP / 750W • Voltage: 230V / 50Hz • Weight: 18kg • Dimensions: 66 × 42.5 × 43cm • Product code: 101303 • SKU: 9322764013035 • Warranty: 3 years	• Commercial-grade motor • Reverse function for additional control • Compatible with multiple meat-processing attachments • Recommended 15-minute cooling period after 45 minutes of continuous operation	• 15kg Rotatable Meat Mixer • Meat Tenderiser Attachment • Jerky Slicer Attachment • #22 Mincer Head *These attachments are compatible accessories, not confirmed inclusions with the motor.*

CARNIVORE COLLECTIVE MINCER FOOT PEDAL



Take control of your mincing with the Carnivore Collective Foot Pedal. Suitable for our mincer range, this handy accessory lets you stop and start your mincer using your foot, keeping your hands free and your workflow moving. Pause between batches or while preparing more meat without leaving the mincer constantly running or reaching for its power switch. A practical addition to your home butchery setup.

SPECIFICATIONS:	INCLUDES:	FEATURES:
• Product code: 030394 • SKU: 932276462313 • Weight: 1kg • Compatible with all Carnivore Collective mincers	• Foot pedal • Attached power cable • Australian three-pin plug and socket	• Foot-operated start/stop control • Hands-free operation • Ribbed pedal surface for grip • Convenient control between processing batches • Practical addition to home butchery setups

CARNIVORE COLLECTIVE MEAT TENDERIZER - *ATTACHMENT*



This Carnivore Collective Meat Tenderizer Attachment can attach to your Carnivore Collective Meat Mincers. The tenderizer attachment can help you tenderize the toughest meat easily, as well as make your jerky amazing.

SPECIFICATIONS:

- Features:
- Chute accepts 1-1/4” thick and 5” wide meat
- Available to purchase with tenderizer blades or beef strip blades
- The cast iron and nylon body combination means it is made to last
- Attaches to your Carnivore Collective #12, #22 & #32 Meat Mincers
- 1 year warranty

CARNIVORE COLLECTIVE JERKY SLICER - *ATTACHMENT*



This Carnivore Collective Attachment can attach to your Carnivore Collective Meat Mincers. Available to purchase as a Tenderizer blade model or as a Jerky/Beef Strip blade model. The Jerky blades make perfect jerky strips.

SPECIFICATIONS:	FEATURES:
• Product code: 101179a • SKU: 9322764011797 • Weight: 3.2kg • Dimensions: 34 × 29 × 20cm • Maximum meat thickness: 1¼ inches (approximately 32mm) • Maximum meat width: 5 inches (approximately 127mm) • Warranty: 1 year	• Compatible with Carnivore Collective #12, #22 and #32 meat mincers • Jerky/beef strip cutting blades • Produces strips suitable for homemade jerky • Durable cast iron and nylon body • Suitable for processing beef and game meat • Attaches to a compatible mincer motor for powered operation

CARNIVORE COLLECTIVE CRIMPER



The Carnivore Collective Crimping Tool is used for crimping the ends of your salami and sausage casings and netting. With this crimping tool, you can easily close sausages and salami with an easy pull of a lever. This can be used to seal off the start and end of your casings.

It is suitable for all meat types and casings. Suitable for butchers and meat processors or home use. Comes with approximately 1500 staples.

FEATURES:
• Ideal for crimping and packing sausages and salami • Easy to use • Vertical rail for clips • Clamp adjustment with a knob • Stable, chrome-plated, heavy base on rubber feet

CARNIVORE COLLECTIVE HAMBURGER ATTACHMENT



The Carnivore Collective Burger Attachment creates the perfect burger quickly and easily. All burgers are made to the same size so they can be cooked perfectly. This attachment can be attached to our Carnivore Collective electric meat mincers.

With a quick and easy clean up, there is no mess and anyone can use it. The patty size is around 10cm in diameter and about 2cm thick. Pull the slider when the patty insert is full and a second patty will start to form in the adjacent patty insert.

FEATURES:
• The funnels will fit on our Carnivore Collective #12, #22 and #32 meat mincers • Stuffer funnel measures 2.25" outside diameter • Each patty measures around 10cm diameter and about 2cm thick • Makes up to 20 patties per minute • 1 year warranty

CARNIVORE COLLECTIVE SLIDER BURGER INSERT



Small burgers, big flavour! Expand your Carnivore Collective Hamburger Attachment with this 6.3cm slider burger insert—perfect for sliders, mini burgers and smaller portions.

Designed to work with your existing attachment, it forms consistently sized patties ready for the BBQ. Whether you're preparing party sliders, kids' burgers or a batch of your favourite homemade mix, this handy addition gives you more options from your burger-making setup.

SPECIFICATIONS:	INCLUDES:	FEATURES:
• Patty diameter: Approximately 63mm • Product type: Slider burger insert • Designed for use with the Carnivore Collective Hamburger Attachment	• 1 × Slider Burger Insert	• Creates smaller, slider-sized burger patties • Approximately 63mm patty diameter • Designed to work with the Hamburger Attachment • Useful for preparing consistent portions • Ideal for sliders, entertaining and smaller burgers

CARNIVORE COLLECTIVE MEAT HANDSAW



The Carnivore Collective Meat Handsaw is the perfect hand tool for breaking up the bone and carcasses of lamb, beef or pork.

Lightweight aluminium handsaw - perfect for home butchers, hunters and chefs. The thin blade on the meat saw is made stiff by holding the tension within the frame and the pull stroke action performed allows the user to cut through the carcass with ease.

Replacement blades are also available.

CARNIVORE COLLECTIVE MEAT HANDSAW



Heavy-duty stainless steel meat handsaw with an orange handle, designed for breaking down lamb, beef and pork carcasses. The tensioned blade supports controlled cutting for home butchers, hunters and chefs.

AVAILABLE SIZES:

- 17.5-inch model: approximately 44cm blade length
- 20-inch model: approximately 50cm blade length
- Matching replacement blades available separately
- Select the replacement blade to suit your saw size

CARNIVORE COLLECTIVE RECIPROCATING SAW BLADES



Our Carnivore Collective Reciprocating Saw Blades are designed to deliver an exceptional performance in high-powered saws. They are specifically made for breaking down large bodies of meat with ease. The Reciprocating Saw Blades come with a 3 TPI tooth profile and deep gullets, allowing for swift and efficient operation. Made from durable 420 stainless steel, this blade exhibits excellent corrosion resistance and guarantees a long lifespan, even with regular use.

- ***Available in: 2 packs***
- ***Available In: 300mm x 3TPI & 350mm x 3TPI***

CARNIVORE COLLECTIVE POLY CUTTING BOARDS



The Carnivore Collective Poly Chopping Board is a food approved, high density, white poly chopping board. Sanitary, easy to clean. Will not dull knives like wood. Material is easily cut with a circular or table saw allowing for easy customisation.

FEATURES:
• Made from durable, food-safe plastic. • Suitable for use with all knives – won't reduce knife sharpness. • Reversible design. • Will not crack or chip • Dishwasher safe. • 5yr Guarantee • **Available in: 300mm x 450mm & 450mm x 600mm**

CARNIVORE COLLECTIVE MIXING TUBS



The Stack 'n' Nest mixing tubs are ideal for storage and distribution. Also extensively used for mixing batches of sausage/salami and as a general food storage option.

13 LITRE	32 LITRE	52 LITRE
• Material Plastic – Polypropylene (PP) • Colour – White • Weight – 600gms • Certification – Food grade Approved • Lid Details – Sold Separately • Dimensions – 43 x 32 x 13cm Deep	• Material Plastic – Polypropylene (PP) • Colour – White • Weight – 1.6kg • Certification – Food grade Approved • Lid Details – Sold Separately • Dimensions – 65 x 41 x 21cm Deep	• Material Plastic – Polypropylene (PP) • Colour – White • Weight – 1.8kg • Certification – Food grade Approved • Lid Details – Sold Separately • Dimensions – 65 x 41 x 27cm Deep

CARNIVORE COLLECTIVE MINCER PLATES & KNIVES





MINCER PLATES	MINCER KNIVES
• #8 Mincer Plates - Various Sizes • #12 Mincer Plates – Various Sizes • #22 Mincer Plates – Various Sizes • #32 Mincer Plates – Various Sizes	• #8 Mincer Knife • #12 Mincer Knife • #22 Mincer Knife • #32 Mincer Knife

CARNIVORE COLLECTIVE HOOKS & GAMBRELS



S/S Meat Swivel Gambrel Hook



4" S-Hook 10 Pack



6" S-Hook 10 Pack



8" S-Hook 10 Pack



4.5" T-Boning Hook



Sheep Gambrel



Rail Skid Hook



Stainless Steel 45cm Gambrel Hook



Stainless Steel 30cm Gambrel Hook

CARNIVORE COLLECTIVE BUTCHER ACCESSORIES



6MM Brine Needle



Single Rolling Pin



Ham Rolling Needle



Bacon Tying Needle



Bench Scraper/Meat Slide



Plastic Dust Bone Scraper



Heavy Duty Meat Mallet

CARNIVORE COLLECTIVE GLOVES/BELTS/SCABBARDS



Cut Resistant Glove Sml/Med/Large/XLarge



Plastic Steel Holder



Single Mesh Glove Sml/Med/Large/XLarge



9" Flat Knife Scabbard



Chain Belt



Flat Triple Knife Scabbard

CARNIVORE COLLECTIVE TWINE/GAME BAGS/BURGER DIVIDERS



White Twine 400M



Red/White Twine 560M



130MM Burger Dividers



Rayon Cheesecloth Roll



Single Game Bag



Heavy Weight Stockinette 2kg Roll

CARNIVORE COLLECTIVE BUTCHER KNIVES



5"/12cm Boning Knife



6"/15cm Boning Knife



6"/15cm Semi Flex Boning Knife



6"/15cm Skinning Knife Hollow Ground



7"/19cm Fish Filleting Knife



10"/25cm Fish Filleting Knife



10"/25cm Narrow Breaking Knife



10"/25cm Bullnose Knife



10"/25cm Wide Blade Cimeter Knife Scalloped



12"/30cm Slicing/Brisket Knife



535g Cleaver

CARNIVORE
COLLECTIVE

SEASONINGS & RUBS

BIG FLAVOUR. EVERY BATCH.

Sausage seasonings, salami spice kits, meat rubs, burger blends and jerky flavours for homemade favourites and barbecue cooking.

PHONE: 03 5798 3489
EMAIL: hello@carnivorecollective.com.au
WWW.CARNIVORECOLLECTIVE.COM.AU

CARNIVORE COLLECTIVE SAUSAGE SEASONINGS
5KG BATCH



- Chorizo – Best paired with Pork & Beef
- Fennel & Apple – Best paired with Pork & Lamb
- Greek Gyros – Best paired with Lamb, Chicken & Beef
- Butter Chicken - Best paired with Chicken
- English Breakfast – Best paired with Pork & Beef
- Italian Style – Best paired with Pork & Beef
- Rosemary & Mint - Best paired with Lamb
- Smoky BBQ – Best paired with Beef, Pork & Venison
- Wild Game – Best paired with Venison, Duck, Goat & Beef
- Hunters Blend - Best paired with Venison

CARNIVORE COLLECTIVE SAUSAGE SEASONINGS
9KG - 10KG PACKETS



- Beef Sausage Seasoning - 875g - Gluten and Preservative Free
- BBQ Sausage Seasoning - 857g - Gluten Free
- Sweet Chilli & Plum Sausage Seasoning - 875g - Gluten Free
- Smokey Bacon, Wild Rocket & Roast Garlic Sausage Seasoning - 1kg - Gluten Free
- Beef, Bacon & Tomato Sausage Seasoning - 875g - Gluten Free
- Herb & Garlic Sausage Seasoning - 875g - Gluten Free
- Italian Spicy Sausage Seasoning - 875g - Gluten Free
- Lamb & Rosemary Sausage Seasoning - 875g - Gluten Free
- Cracked Pepper and W'Shire Sausage Seasoning - 1kg - Gluten Free
- German Bratwurst Sausage Seasoning - 400g

CARNIVORE COLLECTIVE SALAMI SPICE KITS



- **Calabrese**: Tradition. Bringing together the hearty, earthy flavours of southern Italy.
- **Dried Chorizo**: This smoky, rich mix is reminiscent of a traditional Spanish dried sausage with a depth of flavour brought by three different types of capsicum (paprika).
- **Fennel & Garlic**: One of the most popular flavours around CLEAVER HQ
- Sweet and aromatic fennel supported by rich garlic and lingering Kampot red peppercorns.
- **Hot Italian**: For lovers of chilli and who believe salami is only for adults and not the kids.
- **Hungarian**: Decidedly flavoursome combination displaying fragrance and depth rather than chilli or heat.
- **Saucisson**: Borrowing the flavours of classic French style dry sausages, this mix is delicate and fragrant with lingering spiciness from a combination of Kampot white peppercorns and long red pepper.
- **Venison**: An aromatic mix of flavours created to complement the gameiness of wild caught venison.
- **Pepperoni**: One for your next homemade, woodfired pizza. A classic style with clean flavours and just a nice level of spice. Best fermented for the extra tanginess.
- **Tex Mex**: A southern American/Mexican fusion of flavours including smoky chipotle and ancho chilli. Something different for those who love a big flavoured salami.

CARNIVORE COLLECTIVE HUNTERS COLLECTION RUBS



- **Fish**: Our Hunter's Series Fish Seasoning, is a meticulously crafted blend of harmonious herbs, spices, zesty lime, with a hint of chilli. Begin by generously coating your choice of whole fish or fillets with this flavourful seasoning blend, allowing the vibrant flavours to infuse the fish.
- Best paired with: Fish

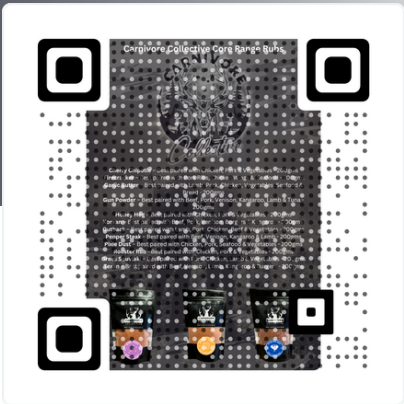


- **Wild Boar**: Unleash the essence of the wild with our Hunter's Series Wild Boar Seasoning. Crafted in small batches, this blend of premium spices enhances the natural flavours of wild pig/boar, creating a symphony of savoury and aromatic notes. with ingredients like earthy beetroot, lemon myrtle & cracked mustard seeds.
- Best paired with: Wild Boar & Pig



- **Kangaroo**: A unique blend infused with the bold flavours of fresh ground coffee beans, ancho chilis, and juniper berries. Crafted to complement the distinct taste of kangaroo meat, this seasoning is a perfect harmony of robust, smoky, and aromatic elements. Elevate your culinary creations with this expertly crafted blend, designed to enhance the natural richness of kangaroo dishes.
- Best paired with: Kangaroo

CARNIVORE COLLECTIVE HUNTERS COLLECTION RUBS *CONTINUED...*





- **Venison**: A sublime fusion of fresh, robust herbs such as rosemary, thyme, pepper and fresh ground juniper berries. Tailored specifically for venison, this well balanced seasoning blend captures the essence of the wild with its aromatic and earthy profile. Elevate your venison cooks to extraordinary levels, as each herb-infused sprinkle brings out the natural flavours of the meat.
- Best paired with: Venison



- **Game Bird**: This perfectly balanced blend of aromatic herbs, spices, and zesty lemon myrtle is a game-changer for any wild bird dish. Begin by marinating your choice of wild bird—whether pheasant, quail, or duck with a generous sprinkle of the seasoning blend, allowing the flavours to infuse and melt into the meat.
- Best paired with: Pheasant, Quail, & Duck

CARNIVORE COLLECTIVE CORE RANGE RUBS



- **Cherry Chipotle**: Best paired with Chicken, Pork & Vegetables - 200gms
- **Firecracker**: Best paired with Pork Ribs, Chicken Wings & Seafood - 200gms
- **Garlic Butter**: Best paired with Lamb, Pork, Chicken, Vegetables, Seafood & Bread - 200gms
- **Gun Powder**: Best paired with Beef, Pork, Venison, Kangaroo, Lamb & Tuna - 200gms
- **Honey Hog**: Best paired with Chicken, Pork & Vegetables - 200gms
- **Korean**: Best paired with Beef, Pork, Venison, Burgers & Kangaroo - 200gms
- **Outback**: Best paired with Lamb, Pork, Chicken, Beef & Vegetables - 200gms
- **Pepper Steak**: Best paired with Beef, Venison, Kangaroo & Lamb - 200gms
- **Pixie Dust**: Best paired with Chicken, Pork, Seafood & Vegetables - 200gms
- **Rooster Rub**: Best paired with Chicken, Pork & Vegetables - 200gms
- **Greek Souvlaki**: Best paired with Pork, Chicken, Lamb & Vegetables - 200gms
- **Texan**: Best paired with Beef, Venison, Lamb, Kangaroo & Burgers - 200gms

CARNIVORE COLLECTIVE BURGER SEASONING



- **Aussie**: Best paired with Beef, Venison, Lamb, Kangaroo, Pork & Chicken
- **Cowboy**: Best paired with Beef, Venison & Kangaroo
- **Garlic & Herb**: Best paired with Chicken, Pork, Beef & Lamb
- **Lamburger**: Best paired with Lamb, Chicken & Pork
- **Nashville Hot**: Best paired with Chicken & Pork
- **Sweet Heat**: Best paired with Pork & Chicken
- **Texan**: Best paired with Beef & Venison

HOW TO USE: Blend 45g of Carnivore Collective Burger Seasoning with 1kg of mince. Form into patties by hand or using a burger press. For extra flavour, sprinkle on prior to grilling.

CARNIVORE COLLECTIVE JERKY SEASONING



Char Siu



Hickory



Honey & Pepper



Korean BBQ



Maple Bacon



Peri Peri

HOW TO USE: Mix 30g of Carnivore Collective Jerky Seasoning with 1/2 cup Soy sauce & 1/2 cup Worcestershire sauce. Add sliced meat to the marinade and toss until all of the pieces are evenly coated. Cover with plastic wrap or transfer to a large zip lock bag and marinate in the refrigerator for at least 12 hours or overnight. Toss the meat (or flip the bag) once or twice to be sure the meat marinates evenly. Drain well & dehydrate for 4-6 hours at 70c.

CARNIVORE
COLLECTIVE

CASINGS & SALAMI SUPPLIES

EVERYTHING YOU NEED TO FINISH THE JOB

Natural and collagen sausage casings, fibrous salami casings, netting and twine to complete your next batch.

PHONE: 03 5798 3489
EMAIL: hello@carnivorecollective.com.au

WWW.CARNIVORECOLLECTIVE.COM.AU

CARNIVORE COLLECTIVE COLLAGEN CASINGS



Devro Casings, the world's leader in snack casing technology, brings the meat snack manufacturer superior processing benefits as well as consumer advantages. All our snack casings are strong & porous for faster processing. Strength = high-speed reeling. Linking & greater porosity (smoke permeability) = faster moisture loss and cycle times. Both equal significant savings. Developed with both consumers and manufacturers in mind, Devro's processed casings are engineered to deliver exceptional "bite" characteristics while maximising efficiency and productivity of sausage producers.

- Each strand has the capacity to hold 4.5-5kg of seasoned meat depending on how tightly they are filled. Each strand is 10.42 metres in length.
- Collagen is the basis of the connective tissue found in all mammals. At Devro we use very sophisticated technology to turn it into strong, flexible, edible food casings.

Sausage Casings

26mm - 2 Pack
30mm - 2 Pack

CARNIVORE COLLECTIVE
NATURAL SAUSAGE CASINGS



- Natural Graded 24/26mm Lamb Sausage Casings 20m Pack - 6-7kg fill weight per packet
- Natural Graded 28/32mm Thick Hog Sausage Casings 20m Pack - 10-12kg fill weight per packet
- Natural Graded 35/38mm Thick Hog Sausage Casing 40m Pack - 23-25kg fill weight per packet
- Natural Graded 40/42mm Thick Hog Casings 20m Pack - 15-20kg fill weight per packet

CARNIVORE COLLECTIVE FIBROUS SALAMI CASINGS



- 43mm x 500mm - Holds 500-700g meat each per casing and suitable for size #12 netting
- 55mm x 500mm - Holds 900gms-1.1kg meat each per casing and suitable for size #12 netting
- 60mm x 500mm - Holds 900gms-1.1kg meat each per casing suitable for size #14 netting
- 75mm x 500mm - Holds 1.1-1.3kg meat each per casing suitable for size #18 netting

CARNIVORE COLLECTIVE
SALAMI NETTING AND TWINE



- Salami twine is a specially processed cotton twine that has been coated with a special food safe coating and is used for the production of fresh sausages, salami and cured meats. The twine has been specifically designed so that it can be pulled tightly around your produce without damaging or tearing your casings or wrap sheets (it is also gentle on your hands and fingers if you're tying a lot of product).



- A salami pricker is used for fresh and cured sausage production as well as cured meats/salami making. The purpose of this gadget is to remove the excess air that is trapped inside your casings. The needles on this salami pricker are fine and sharp enough to penetrate the casing without causing it to tear, creating a hole large enough to expel the excess air yet small enough to avoid any bacteria or other contaminants to penetrate and infect your meat.



- Italian Made, heavy duty double elastic. Red netting. Used for curing meats giving a constant pressure.

A General Size Guide – Get the best size salami netting for your needs

CASING SIZE	REC. NET SIZE	MEAT WEIGHT	Rec Tube Size
Small	#10/12	Under 700g	86mm
Medium	#14	700g – 1kg	106mm
Medium/Large	#16	800 - 1kg	125mm
Large	#18	1.1kg – 1.5kg	140mm
X-Large	#24	1.5kg – 1.8kg	160mm

**The table above is a general sizing guideline only.*