



Congratulations on your purchase of the LEM **Poly Bag Tape Machine**. Seal your Poly Bags quickly and efficiently! This machine will greatly reduce the time spent packaging your ground meat and it will prevent freezer burn of your ground products when you use the machine as follows:

To load Tape Machine: Insert tape on machine and pull about 6 inches off the roll with the sticky side up. Lay the tape over the slot in the machine. That's it! When you push a bag into the slot, the tape will go into the slot and the tape will seal the bag and be cut off.

To fill Ground Meat Bags: Grind meat through the coarse plate once. Change the coarse plate to the fine plate. Put a stuffing tube over the fine plate and tighten the grinder hub. Slide a meat bag over the stuffing tube. As you grind with the fine plate, the meat will go directly through the tube and into the bag. Hold back a little on the bag as it fills to minimize the amount of air in the bag and to pack the meat tightly. (Air pockets promote freezer burn.) Twist the bag at the top and insert the twisted portion down into the slot of the tape machine pushing down briskly through the slot. The machine will apply a tape strip to the twisted bag. That's all there is to it! Lay bags in the freezer one layer high. The bags can be stacked, once they are thoroughly frozen. Stacking the bags before they are thoroughly frozen will prevent them from freezing quickly.

Ask the dealer where you purchased this item for additional supplies of tape, bags and other food processing equipment. Also available is a 2-inch stuffing tube designed to make filling ground meat bags or large casings easy. The grinder stuffing tubes are available from your dealer of LEM Products.

For a free catalog of other food processing equipment and sausage making supplies contact:

LEM Products, 4440 MUHLHAUSER RD., SUITE 300, WEST CHESTER, OH 45011 Toll Free 877-536-7763

website: www.lemproducts.com email: info@lemproducts.com