



ATTENTION:

If any components of this unit are broken,
or if the unit does not operate properly,
please contact LEM Products at

877-536-7763

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BIG BITE®
FOOD SLICER

USE & MAINTENANCE

1020 & 1185



**5 YEAR
WARRANTY**

⚠ CAUTION ⚠

Cuts, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.

⚠ WARNING! SHARP BLADE ⚠

**HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE!
NEVER FEED FOOD BY HAND! ALWAYS USE THE FOOD HOLDER!**
Always use completely assembled meat slicer with sliding food tray and food holder. Protective/cut resistant gloves are recommended whenever handling blade!

! CAUTION !

Before using the slicer for the first time please make sure to read carefully and thoroughly through these operating instructions and the safety advice. Familiarize yourself completely with the functions of the appliance.

! GENERAL WARNINGS AND SAFETY INFORMATION !

1. Always ensure that the slicer is properly assembled and safely set up before use.
2. **DO NOT** leave the slicer unattended if it can be switched on and operated.
3. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the slicer out of reach of children. When not in use disconnect the slicer from power source. Store the device in a secure and dry place out of reach of children. Do not allow children to operate the slicer.
4. **CAUTION:** Exposed sharp metal blade! Use **Extreme Caution** when handling and cleaning metal blade. Do not touch sharp edge of the blade. It is recommended that cut resistant gloves be worn when handling the blade. Never touch the blade when the slicer is in use.
5. Thoroughly hand-wash all removeable slicer parts with warm, soapy water prior to use. Do not soak.
NOT DISHWASHER SAFE (discoloration may occur).
6. To avoid injury, never hand feed food to be sliced. Sliding feed table and food pusher should always be in place during use.
7. **CAUTION: NEVER PUT YOUR FINGERS NEAR THE BLADE WHILE IT IS IN OPERATION.**
8. The slicer must be connected to a 120V AC electric supply only.
9. For your safety, this unit is equipped with a 3-pronged, grounding plug and must be plugged into a properly grounded outlet. If your outlet is not of the proper type, it is your responsibility to have the outlet and wiring changed to the correct type. Do not cut off the third (grounding) prong. Do not use an adapter.
10. **DO NOT** operate with a damaged cord or plug, after the unit malfunctions, has been damaged in any way or if appliance has been immersed in water or other liquid. Return unit to LEM Products for assessment and repair.
11. Always unplug unit when not in use, when changing parts or cleaning.
12. Never unplug by pulling on the power cord, always pull directly on the plug itself.
13. **DO NOT** let cord hang over edge of table or counter, contact sharp edges or touch hot surfaces.
14. Use the appliance on a level, stable surface to prevent tipping. Never move the appliance while unit is in use.
15. Indoor use only. To protect against the risk of electrical shock, never immerse the device in water and do not expose the device to rain or moisture. **WARNING:** In the event the device should fall into water, remove the plug from the wall socket before attempting to remove the unit from the water. If submergence occurs, have the slicer examined by an authorized technician before use.
16. To protect against the risk of electrical shock, **DO NOT** use the slicer if your hands are wet or if you are standing on a wet floor. **DO NOT** use the slicer if it is wet or moist. **DO NOT** operate this device with wet hands or bare feet. **DO NOT** operate near running water.
17. The slicer is designed exclusively for domestic use and not for commercial purposes.
18. **DO NOT** use the slicer to slice through bones, frozen food or non-food items.
19. Use the slicer with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
20. **WARNING: DO NOT** use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the slicer.
21. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
22. **WARNING:** Blade continues to spin after slicer has been turned off. Wait until all moving parts have stopped before removing any part of the slicer.
23. Always unplug the slicer from the power source prior to servicing, changing accessories, or cleaning the unit.
24. To reduce risk of unintentional starting, make sure the power switch is in the off position before unit is plugged into the power source.
25. Tie back loose hair and clothing and roll up long sleeves before operating the slicer. Remove ties, rings, watches, bracelets or other jewelry before operating the slicer.
26. Avoid danger or injury by only using the slicer fully assembled. Ensure Blade Locking Screw is properly installed and tightened prior to use.
27. **WARNING:** The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense must be used.

27. SAVE THESE INSTRUCTIONS

IMPORTANT WARRANTY INFORMATION PLEASE READ FILL OUT AND RETURN ENCLOSED WARRANTY CARD

THIS WARRANTY COVERS:
LEM 1020 10" **Big Bite** Slicer & LEM 1185 8-1/2" **Big Bite** Slicer
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of five (5) years from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. **LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** LEM Products is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE: To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

Revised May 16, 2019

⚠ CAUTION ⚠

- ⚠ **Cuts, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.**
- ⚠ **Before starting to clean slicer, switch unit "OFF", remove unit from power source and set Graduated Knob to "0". Never immerse the slicer in water.**

OPERATING SLICER

Before first use:

Carefully remove slicer from packaging and keep all packaging material together. Clean the slicer before use. (Refer to the section "Cleaning and Maintenance").

Setting up the slicer:

1. Never set the slicer on a hot surface or near an open flame.
2. Make sure the power cord does not pass over hot or sharp-edged objects.
3. Do not allow the power cord to become kinked or trapped and do not wind around the slicer.
 - a. Set the slicer on a flat, non-slip surface close to an electrical outlet.
 - b. Unwind the required length of power cord and plug into an electrical outlet.
4. Never touch the Blade (C) when the slicer is in operation!
5. Place slicer so the On/Off Switch (J) is in the front of the operator.
6. Place the food to be sliced on the Sliding Food Tray (G). Use the Food Holder Arm (A) to push food against the Food Support (B).
7. Switch on. This activates the blade.
8. Regulate the thickness of the slice desired by turning the Graduated Knob (I).
9. Using the Food Holder Arm, push the food to be sliced over the Blade in a back and forth motion until food is sliced.
10. After use, turn the Graduated Knob back to "0".
11. Always use the Food Holder (A) when slicing, either by pressing against the food being sliced or with the food holder pressing down on top of the food being sliced.

**LEM suggests run times of 30 minute or less with 1 hour cooling time.
This will ensure a longer life of your slicer.**

WARNING:

In the case of prolonged use or a motor block, the thermal safeguard in the motor is activated. The motor will stop automatically. At this point the machine must be turned off. Check that the warning light is not illuminated. (The warning light is located in the On/Off switch. If the light is on the unit is still getting electricity). Turn off and wait a few minutes to give the motor time to cool down before starting to use the machine again.

⚠ CAUTION ⚠

Before cleaning, assembling or disassembling meat slicer, make sure the slicer motor is OFF and the plug is removed from the outlet/power source.

CLEANING AND MAINTENANCE

1. Before cleaning the slicer, switch to the Off position, unplug from electrical outlet and set the Graduated Knob to the "0" setting.
2. **DO NOT** immerse the slicer in water.
3. **DANGER** of injury: the cutting blade is very sharp!
 - a. It is highly recommended to wear cut resistant gloves when handling the blade. Cut resistant gloves are available at LEM Products.

It is necessary to clean the slicer at regular intervals as perishable food scraps could accumulate on the slicer or behind the cutting blade. Remove the Blade Guard (F) by turning the Blade Guard Knob (D) on the rear of the slicer. Remove three screws that hold the blade using a Philips screwdriver. Be careful to handle the Blade (C) by the center. **THE BLADE IS SHARP!** To remove the Sliding Food Tray (G): remove the Knob (H) by unscrewing, and lift the Sliding Food Tray (G) in an upward motion to completely remove. Wash by hand in warm soapy water, air dry. Clean the housing, behind the blade, with a dry cloth or soft brush. Reassemble.

If the Sliding Food Tray no longer moves smoothly, it may be necessary to lubricate the cylindrical sliding bar with Vaseline. To do this, switch the slicer to Off, remove plug from electrical outlet and place the food slicer on its side. Take a cotton swab and generously lubricate the bar which the Sliding Food Tray moves on.

Should the Blade Transmission Belt slip (this can be seen when the rotation of the blade can be stopped while cutting), the correct tension can be achieved as follows:

- Make sure machine is unplugged and Graduated Knob is set to "0".
- Turn the slicer on its side so the bottom of the unit is visible.
- Remove the bottom cover by unscrewing the 2 screws and feet with bolts.
- Loosen the nuts on the tension belt bolt then turn the bolt in a clockwise direction to achieve the correct tension on the belt.
- Tighten the nuts on the bolt.

⚠ WARNING! SHARP BLADE ⚠

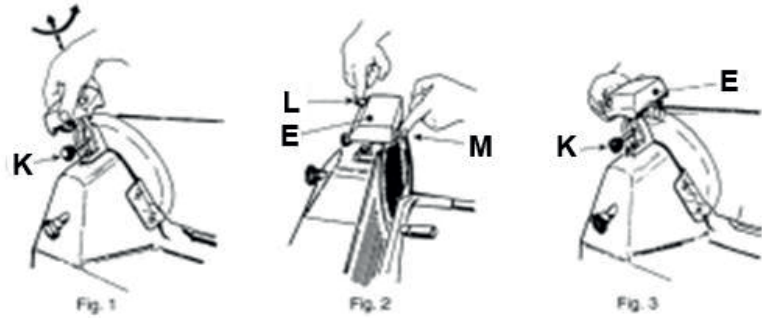
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SHARPENING BLADE



Should the Blade become dull it will be necessary to sharpen it. This slicer comes equipped with built-in sharpener.

If the sharpener is not mounted proceed as follows:

1. Place the sharpener in its support.
2. Tighten the safety screw.

Note: The Blade is highly resistant to wear. With normal use it should only need sharpening about once a year.

To sharpen the Blade:

1. Unplug the slicer from the electrical outlet.
2. Put the Graduated Knob "I", (See page 3) in the "0" position.
3. Carefully clean the Blade. (See Cleaning and Maintenance.)
4. Reinstall Blade.
5. Reinsert plug into electrical outlet.
6. Loosen the Locking Knob (K) on the Sharpener (E).
7. Raise the Sharpener, turning it 180° so that both grinding wheels are in working position. (See figure 2)
8. Lower the Sharpener and secure by turning the Locking Knob (K).
9. Set Graduated Knob (I) to 2.
10. Press the On/Off Switch and press buttons (L and M) simultaneously.
11. Let the Blade turn for about 1-2 minutes. When the blade has stopped, check to see if any burrs have formed on the edge.
12. If a burr is present, switch on and gently press the buttons (L and M) to remove the burr.
13. After sharpening, return the Sharpener back to its original position. Clean the edge of the Blade and grinding wheels with alcohol.
14. After several sharpening operations, the grinding wheels should be cleaned with a brush to remove any traces of alcohol.

Note: After many times sharpening, it may become necessary at some point to replace the Blade. Replace the Blade when it becomes 10mm or thinner.

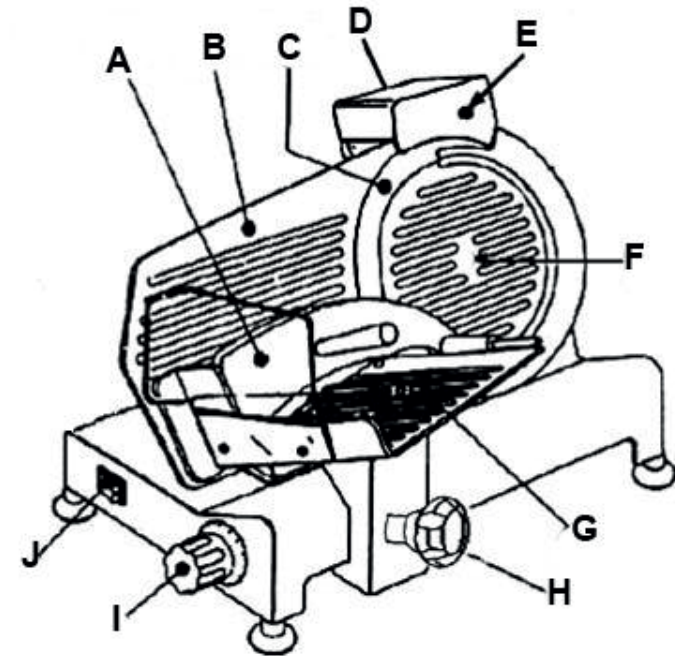
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SLICER FEATURES



PART	DESCRIPTION	PART	DESCRIPTION
A	Food Holder Arm	F	Blade Guard
B	Food Support	G	Sliding Food Tray
C	Blade	H	Knob
D	Blade Guard Knob*	I	Graduated Knob
E	Sharpener Group	J	On/Off Switch

*NOT SHOWN