

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

THIS WARRANTY COVERS:
#1216 Sausage Linker
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY.

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year 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 above one year 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 or replacement product will be in warranty for the balance of the one year 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 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. Please return the product pre-paid 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 Rd., 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 October 2, 2015

THE LEADER IN GAME PROCESSING



SAUSAGE LINKER

USE & MAINTENANCE

1216



*Content may differ from image

**1 YEAR
WARRANTY**

⚠ CAUTION ⚠

Before using the device 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 ⚠

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

1. Always ensure that the appliance is properly assembled and safely set up before use. Read assembly instructions in manual.
2. The product is designed exclusively for domestic use and not for commercial purposes.
3. Use the product 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 warranty.
4. **WARNING:** Do not use while under the influence of alcohol or drugs (prescription or nonprescription) as these may impair user's ability to properly assemble or safely operate the product.
5. Thoroughly hand-wash all removable parts in warm soapy water prior to use. Do not soak. **NOT DISHWASHER SAFE** (discoloration may occur).
6. Use product on a level, stable surface to prevent tipping. Secure product with clamps on surface prior to use. Never move the product while in use.
7. Check for damaged parts before using the product. Check that all parts are operating properly and perform the intended functions. Check for binding of moving parts, mounting and any other conditions that may apply.
8. Keep your work area clean and well lit. Cluttered work benches and dark work areas may cause accidents or injury.
9. Handle carefully! Keep fingers and loose objects away from moving parts.
10. **CAUTION:** This product is not recommended for use near or by children or persons with certain disabilities without proper supervision. Set up and store the product in a dry secure place out of reach of children.
11. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.

12. SAVE THESE INSTRUCTIONS

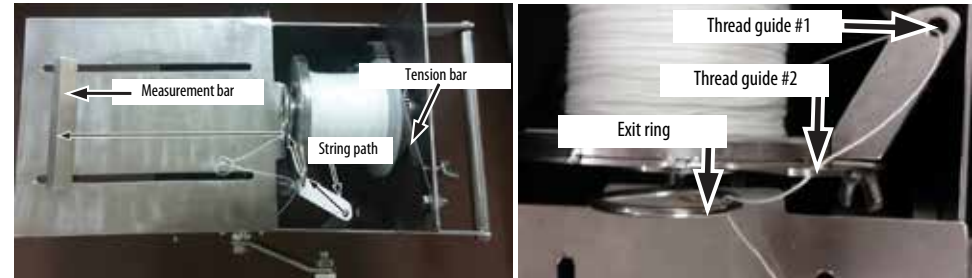
BEFORE USE

1. Wipe down appliance with hot soapy water to remove any residue & dirt left from the manufacturing process.
2. Rinse and dry thoroughly.

NOTE: DO NOT PUT INTO DISHWASHER

USE AND OPERATING

1. Attach the unit to a flat, sturdy surface.
 - Unit may also be attached to the side of a table so that the unit is level with the table top.
2. Install the handle.
3. Loosen the wing nuts under the measurement table and adjust the length measurement bar to the desired link measurement.
 - Sausage links will be the length from the spool to the measurement bar.
4. Thread the cotton thread through both thread guides and exit ring.



5. Adjust the tension bar so it is snug against the spool.
6. Once proper tension is achieved tighten the nut to hold the tension bar in place.
 - Proper tension is very important in making the linker work smoothly. It may take some trial and error to reach correct tension. String must also be threaded through the exit ring.
7. Feed your sausage rope through the tunnel of the spool of thread.
8. Tie off the end of the sausage with the cotton thread.
9. With tension on the cotton thread turn the handle 3-5 times to link the sausage.
10. Continue to pull the sausage rope through the machine stopping at the measurement bar and turning the handle.
 - At first it will seem somewhat awkward but with time it will get easier.

Replacement cotton thread can be purchased at any sewing store.

When the spool is empty you will need to wind the thread back onto the spool. Loosen the tension bar. Tie the cotton thread around the spool. Wind the thread onto the spool while turning the handle counter-clockwise. Use your left hand to evenly distribute the thread onto the spool by moving your hand left and right over the spool.

AFTER USE

Thoroughly wipe down entire unit with hot soapy water and hand dry. LEM highly recommends spraying the unit with Food Grade Silicone Spray.