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

THIS WARRANTY COVERS:

LEM 1227 **Big Bite™** Juicer Attachment

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 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 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 November 28, 2016



USE & MAINTENANCE

1227





▲ GENERAL WARNINGS AND SAFETY INFORMATION **▲**

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE REFER TO YOUR GRINDERS SAFETY PRECAUTIONS FOR MOTOR SAFETY PRIOR TO OPERATION

- 1. Always ensure that the product is properly assembled and safely set up before use.
- 2. **DO NOT** leave the product unattended if it can be switched on and operated.
- 3. **CAUTION:** This product is not recommended for use near or by children or persons with certain disabilities. Set up and store out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
- 4. The product is designed for domestic use and not for commercial purposes.
- 5. 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 your warranty.
- 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 product.
- 7. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
- Avoid contacting moving parts. Wait until all parts have come to a complete stop and disconnect from the power source before removing any parts of the juicer.
- 9. Never feed food into product by hand as serious injury may occur, always use your stomper.
- 10. Thoroughly hand-wash all parts in warm soapy water prior to use. Do not soak. **NOT DISHWASHER SAFE**
- 11. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the juicer.
- 12. Use on a level, stable surface to prevent tipping. Never move while unit is in use.

13 SAVE THESE INSTRUCTIONS

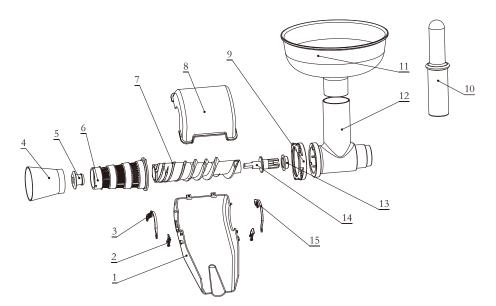
USING YOUR JUICER ATTACHMENT

Before use hand wash the juicer in warm soapy water.

- 1. You will need 2 bowls, one to collect the juice/puree and one for the waste.
- 2. Fill the juicer bowl with prepared fruit.
- 3. Turn the motor on and begin to feed fruit into the juicer using the stomper to guide the fruit into the juicer throat.
- 4. Do not force the juicer to work faster than it is intended to. Allow the machine to do the work.
- 5. It is normal for some pulp to pass into the waste. If you notice the waste is not as dry as expected process through the machine again.

Prepare fruits for juicing:

- · Always use ripened fruits that are at the peak of freshness. This will render the most flavorful juice.
- · Fruit or vegetables which are hard should be left to ripen or steamed to soften.
- · It is not necessary to peel or seed your fruits.
- · Large pits, stems, or seeds should be removed.
- · Large fruits should be cut to fit into juicer head.



Part No.	Description	QTY
1	Juice Tray	1
2	Tray Clip	2
3	Short Connecting Belt	1
4	Waste Funnel	1
5	Rubber Plug	1
6	Screen	1
7	Auger	1
8	Splash Guard	1

Part No.	Description	QTY
9	Retaining Ring	1
10	Stomper	1
11	Bowl	1
12	Head	1
13	Bushing	1
14	Drive Shaft	1
15	Long Connecting Belt	1

ASSEMBLY INSTRUCTIONS

Prior to use use wash all parts thoroughly in warm soapy water and hand dry.

Attach the juicer head to your LEM Big Bite Grinder motor by using the star bolt that came with your grinder.

Insert the slotted end of the drive shaft into the slot in the end of the auger.

Insert the assembled drive shaft/auger into the juicer head lining up the drive with the drive gear of the motor and set firmly in place.

Place the screen over the auger and line up the locator pins with the notches in the juicer head.

Slide the retaining ring over the screen and thread onto the juicer head and hand tighten.

Assemble the juice tray by securing the belts around the screen. Make sure the juice tray sits behind the retaining ring. Attach the splash guard by inserting the hinges on the back of the juice tray into the holes on the splash guard. Press the tray clips on the sides of the tray to snap in place.

Attach the waste funnel to the end of the screen by lining up the notch and turning clockwise to lock in place.

Insert the bowl in throat of the juicer head.

You're now ready to make juice/puree