



**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**  
For more great products or a free catalog  
log onto [lemproducts.com](http://lemproducts.com)



# 8 1/2" MIGHTY BITE<sup>®</sup> SLICER

## USE & MAINTENANCE

1240



**2 YEAR  
WARRANTY**

### ⚠ CAUTION ⚠

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

### ⚠ WARNING ⚠

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

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

THIS WARRANTY COVERS:

**LEM® Mighty Bite® 1240 Slicer**

THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

**WARRANTY DURATION:** This product is warranted to the original purchaser for a period of two (2) 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 tort, 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 March 4, 2022

LEM suggests run times of 10 minute or less with 20 minutes 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.

**When an extension cord is used:**

The marked electrical rating of the extension cord shall be no less than the marked electrical rating of the product (check specs - Page #6). When the product is of the grounded type, the extension cord shall be a grounding-type 3-wire cord; and the longer cord shall be arranged so that it does not drape over the counter-top or tabletop where it is capable of being tipped over, snagged, or pulled on unintentionally, especially by children.

**Uses For Your Food Slicer**

**For best results follow these tips:**

- To slice meat wafer thin, meat should be firm but not throughly frozen.
- Meat should be boneless. Fruit should be free of pits and large seeds.
- Food with an uneven texture-like fish and thin steaks –are often difficult to slice. Freeze for 2 to 4 hours so food is firm, but not solid, before slicing.
- At canning time, slicer can quickly cut cucumbers, onions or other vegetables or fruits for delicious pickles . . . apples pies . . . vegetables.

**HOT ROASTS: BEET, PORK, LAMB, HAM**

- When slicing warm boneless roast, remove from oven at least 15 to 20 minutes before slicing. The roast will retain more natural juices and slice evenly without crumbing.
- Cut the roast, if necessary, to fit on food tray. If roast is tied, turn off motor and remove strings one at a time as strings near blade.

**EXTRA-THIN SLICED CORNED BEEF OR FRESH BEEF BRISKET**

Chill cooked brisket overnight in cooking liquid. Before slicing, drain and reserve meat drippings from brisket. Pat dry with paper towels. Remove excess fat. Slice well chilled brisket to desired thickness. To serve hot, place slices on heat proof platter and moisten with small amount of reserved meat dripping. Heat in 300° oven for 30 minutes.

**CHEESE**

Chill thoroughly before slicing. Cover with foil to keep moist. Before serving, let cheese reach room temperature-this enhances the natural flavor.

**COLD CUTS**

Cold cuts keep longer and retain flavor if sliced as needed. For best results, chill first. Remove any plastic or hard casing before slicing. Use a constant, gentle pressure for uniform slices.

**VEGETABLE AND FRUIT**

Your slicer is “made to order” for slicing many vegetables and fruits including potatoes, tomatoes, carrots, cabbage (for slaw), eggplant, squash and zucchini. Potato may be sliced thick for casseroles or thin for chips. Fresh pineapple may be sliced neatly. Cut off top and slice to order.

**BREADS, CAKES AND COOKIES**

Freshly baked bread should be cooled before slicing. Use day-old or slightly stale bread for extra-thin slices for toasting. Your slicer is ideal for all types of party breads, pound cake and fruit cake. For wafer-like ice box cookies, chill dough in refrigerator, slice as desired.

General Warnings And Safety Information ..... 4-5

Parts ..... 6

Getting Started ..... 7

Usage ..... 8

Clean-up, Care and Storage ..... 9

Tips and Troubleshooting ..... 10

Warranty Information ..... 11

## ⚠ GENERAL WARNINGS AND SAFETY INFORMATION ⚠

### ⚠ CAUTION ⚠

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

### ⚠ WARNING ⚠

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

### ⚠ WARNING ⚠

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

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 removable 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. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet one way. If the plug doesn't fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** modify the plug in any way.
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.

## CLEAN-UP, CARE AND STORAGE

### ⚠ CAUTION ⚠

Before starting to clean slicer, switch unit "OFF", remove unit from power source and set Adjustment Knob to "0". Never immerse the slicer in water.

### ⚠ WARNING ⚠

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**SWITCH POWER TO "OFF" POSITION AND UNPLUG SLICER FROM OUTLET AND SET THICKNESS ADJUSTMENT KNOB TO "0" SETTING.**

**Note:** Always align food support with the blade for safety and blade protection during storage and maintenance. This is accomplished by returning the thickness adjustment knob to the "0" position.

**CAUTION:** Blade is sharp! LEM suggests wearing cut resistant gloves when removing and replacing or handling blade.

- Unplug and allow slicer to cool completely.
- Remove the food pusher by simply lifting it off the feed table handle.
- Remove the sliding feed table by pressing the small gray stop on the right and moving the sliding feed table over the stop. This allows for easy clean up of the sliding feed table and the base of the slicer.
- To reassemble sliding feed table: With sliding feed table in your right hand, position the hand and finger protectors on the left side and set the back lip of the base of the sliding feed tray under the sliding feed table guide at a slight angle. Align the front lip of the sliding feed table over the gray stop and under the front guide. The table should now slide back and forth with ease.
- Remove the blade; loosen the blade locking screws by turning in a **clockwise** direction as the arrow indicates. After cleaning, tighten the blade with the blade locking screw by turning it in a **counterclockwise** direction.
- Wash all removable parts in hot soapy water. Rinse and dry.
- Wipe slicer body and base with a damp cloth. Do not use abrasive cleaning agents or materials.
- Feet can be cleaned with a gentle grease removing cleanser, such as alcohol or window cleaner.
- Align food support with the blade for safety and blade protection during storage and maintenance. This is accomplished by returning the thickness adjustment knob to the "0" position.
- Store slicer in a secure and dry place out of reach of children.
- Slicer should be stored unplugged, in upright position on a stable surface, preferably in the original packaging.

**STAINLESS BLADE:** Unplug the slicer, loosen the blade locking screw by turning **clockwise**, as the arrow direction indicates. Then, wearing a cut-resistant glove, carefully take off the blade. After cleaning, tighten the blade with the blade locking screw in the **counterclockwise** direction.

**NOTE:** Blade locking screw is a separate part from the blade and is not attached.

**WARNING:** Blade is sharp! LEM highly recommends wearing cut resistant gloves whenever handling the blade.

**NOTE:** Always align food support with blade by returning the thickness adjustment knob to the "0" position, for safety and blade protection during storage and maintenance.

## USAGE



### WARNING



**HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE!  
NEVER FEED FOOD BY HAND! ALWAYS USE THE FOOD PUSHER!**

Always use completely assembled meat slicer with sliding food tray and food pusher.  
Protective/cut-resistant gloves are recommended whenever handling blade!

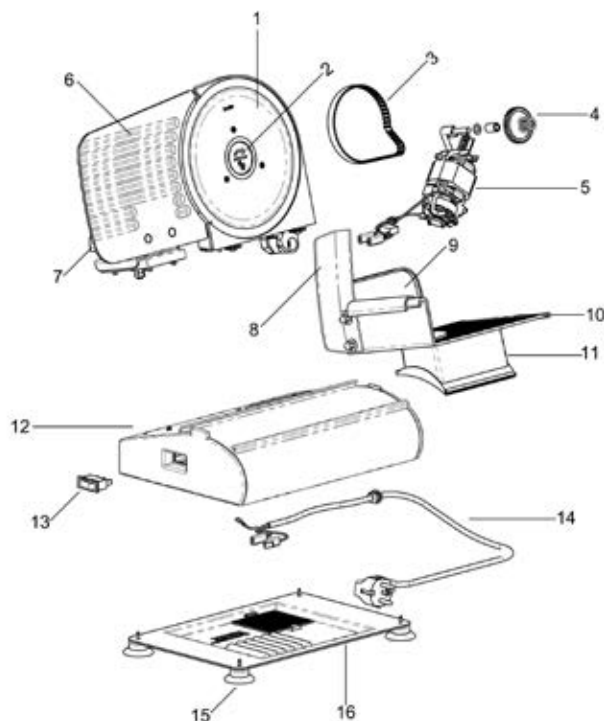
1. Place the slicer on a dry, stable, flat surface.
2. Ensure the power switch is in the "off" position.
3. Ensure the thickness adjustment knob is in the "0" position.
4. Connect the power cord into a 120v outlet.
5. Move sliding food tray away from the blade. Place food to be sliced on sliding feed table and position food pusher behind food. **KEEP FINGERS AWAY FROM BLADE AT ALL TIMES.**
6. Rotate thickness adjustment knob to desired cutting thickness.
7. Turn power switch to "on". Blade will begin to turn.
8. Hold and gently press the food pusher towards the food and ensure all fingers are safely behind the protective handles.
9. Begin slicing while gently pushing the food towards the food plate and sliding the feed table towards the blade. Allow the turning of the blade to do the slicing. Do not attempt to make the slicer work faster than it is intended. Doing so will bog down the motor and tear the product you are attempting to slice.
10. Steadily move the feed table back and forth in a slow, smooth motion. **NOTE:** The blade only cuts during the forward motion.
11. It is highly suggested after 10 minutes of use power off slicer and allow unit to cool for 20 minutes. This will extend the life of the motor and the gears.
12. When slicing is complete, switch power to "off" and the thickness adjustment knob to "0".

**NOTE:** It is best to position yourself on the left side of the slicer, with the on/off switch in front of you. LEM suggests turning the slicer so it sits at a 90 degree angle from the front of the counter. Doing this will give more leverage and it will be easier to slice food from this position.

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 may continue 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 engaged and tightened prior to use.
27. Always focus on task at hand, **DO NOT** use meat slicer if distracted.

## 28. SAVE THESE INSTRUCTIONS

## PARTS



Part #	Description	QTY
1	Blade - 8 1/2" (fine & serrated)	1
2	Blade Locking Screw	1
3	Belt	1
4	Gear	1
5	Motor Assembly	1
6	Food Support	1
7	Thickness Adjustment Knob	1
8	Thumb Guard	1

Part #	Description	QTY
9	Food Pusher	1
10	Sliding Feed Table Top	1
11	Sliding Feed Table Support	1
12	Base	1
13	Power Switch	1
14	Power Cord Assembly	1
15	Feet (w/ Set of Screws)	4
16	Bottom Cover	1

### 1240 Specifications

- **Power:** 120V / 60Hz
- **Power rating:** 200W
- **Thickness:** 1-15mm
- **Blade:** 8.5"
- **RPMs:** 68

## GETTING STARTED



### WARNING



**HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE!  
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1. Carefully remove slicer from packaging. Clean the slicer before it comes into contact with any food. (refer to section "Clean-up, Care and Storage")
2. Determine proper blade for use, smooth blade for fine deli cuts, serrated for breads and thick cuts. (refer to section "Clean-up, Care and Storage" for blade changing instructions)
3. Position slicer on a clean, dry and smooth sturdy surface.
4. Place the food pusher on back of the sliding feed table.
5. Select the required slice thickness by turning thickness adjustment knob. The range of thickness adjusting is from 0 to 15mm.