



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[®] TILT MIXER

USE & MAINTENANCE

1868 & 1869



**2 YEAR
WARRANTY**

⚠ 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.
2. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
3. The appliance is designed for domestic use and not for commercial purposes.
4. **DO NOT** use the appliance on bones, deep frozen food, hard items or non-food items.
5. Use the appliance 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.
6. **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 appliance.
7. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
8. Avoid contacting moving parts. Wait until all parts have come to a complete stop before removing any parts of the appliance.
9. **DO NOT** operate the appliance without the upper cover installed.
10. **DO NOT** use fingers to push meat into appliance while turning the handle. Doing so may cause serious injury.
11. Thoroughly hand-wash all parts in warm soapy water prior to use. **DO NOT SOAK. NOT DISHWASHER SAFE** (discoloration may occur).
12. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the appliance.

13. SAVE THESE INSTRUCTIONS

NOTE: When using the mixer with your Big Bite Grinder motor please read through and understand all safety warnings that came with your grinder.

WARNINGS & PRECAUTIONS

1. When paddles are in motion do not put hands into meat tank.
2. Never operate unit without the cover being in place on the mixer.
3. Always unplug the grinder motor when attaching mixer to the grinder motor and when loading or removing meat from the meat tank.
4. **Keep this mixer out of the reach of children.**

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

THIS WARRANTY COVERS:
1868 & 1869 Big Bite™ Tilt Meat Mixer
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 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.

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UNLOCKING UNIT FOR TILTING

1. Carefully pull the locking knob to release the tank. When fully released, the locking knob can be turned and locked in the open position until you tilt the tank. Be careful when tilting the tank when it is full of meat.
2. Put a meat lug (available at LEM) in place to catch the meat as the tank is tilted forward. Note: There are three stop positions on the tub. One for locking the tub in the tilt position, another for mixing and the other is upside-down for storage.
3. Pull the locking knob again to release it. Position the tub so the lock pin is aligned with the locating hole. This will hold the tub in the tilt position for easy dumping.

MIXING

When making sausage it is important that you add water to the mixture. Water will: a) Help the seasoning blend with the meat. B) Making mixing easier. C) Make stuffing easier. It will not weaken the flavor of the sausage.

1. Mix seasoning (and cure, if used) with a minimum of 1oz. of water per pound of meat. Mix until seasoning is dissolved.
2. Put meat into mixer and pour water/seasoning mixture over meat. Place the tank cover onto the mixer.
3. Mix meat until it starts to become tacky. **DO NOT OVERMIX.**
4. Remove sausage meat mixture and immediately put it into stuffer for stuffing. Do not allow sausage meat mixture to sit before stuffing.

WARNING: Prior to and any time the mixer is not in use, you step away or when dumping or clean up, the motor MUST be put in the off position and unplug from the electrical outlet to insure safety.

AFTER USE

REMOVING THE AXLE WITH PADDLES:

1. Turn the axle adjusting knob clockwise until it has completely recessed and released the axle.
2. Move the axle towards gear box to release it from drive shaft.

REMOVING THE TUB FROM STAND:

1. Unscrew the wing screws that are holding the pressing boards in place and flip the pressing boards out of the way.
2. Since the axle with paddles has been removed the tub should be able to be lifted straight off of the stand.

CARE FOR YOUR MIXER:

1. Hand wash the tub and axle with paddles in warm soapy water. Rinse and hand dry thoroughly.
2. Wipe down the stand with a damp towel.
3. Lightly coat the unit with food grade silicone spray. This will prevent oxidation and keep the mixer in like new condition. Silicone spray is available from LEM Products.
4. Reassemble the tub on the stand and tighten the pressing boards in place.
5. Install the axle with paddles.
6. Tighten the axle adjusting knob by turning it counter clockwise, to hold the axle with paddles in place.
7. Tilt the tub upside down for storage.

Note: If the axle adjusting knob turns hard, adjust the depth of one or both of the set screws. These should be turned clockwise until tight, and then backed off until the axle adjuster knob turns freely.

Thoroughly hand-wash all parts before first use in warm soapy water to remove the lubricant applied during manufacturing.

USING THE MIXER WITH HANDLE

1. With axle with paddles installed insert handle on the drive shaft of the mixer.
2. Place meat into the mixer tub.
3. Put the mixer cover in place.
4. Add seasonings and water using the slot in the lid.
5. You are now ready to mix.

USING THE MIXER WITH A GRINDER MOTOR

WARNING: Prior to and any time the mixer is not in use, you step away or when dumping or clean up, the motor MUST be put in the off position and unplug from the electrical outlet to insure safety.

PLEASE NOTE: The 25lb. mixer may be effective with a .50HP LEM Grinder Motor depending upon the amount and tackiness of meat. The 50lb. Mixer is best used with .75HP or higher LEM Grinder Motor.

TO ATTACH TO GRINDER MOTOR:

1. Attach the 4 mixer feet to the unit by threading the mixer feet bolts into the unit and attaching the mixer feet nuts onto each of the mixer feet bolts.
2. Place the drive gear shaft of the meat mixer close to the drive shaft of the grinder motor. Adjust the mixer feet up or down until the drive gear shaft of the mixer aligns perfectly with the drive shaft of the grinder motor.
3. Tighten the nuts on the mixer feet bolts to hold the unit at the desired height.
4. Slide the units together as tightly as possible. Turn the paddles of the mixer until the drive gear shaft aligns with the grinder motor drive shaft. **CAUTION:** It is imperative that the mixer and the grinder motor drive shafts be aligned and level. Undo wear or even damage to the mixer or grinder motor may occur if they are not properly assembled.
5. Tighten the grinder head star bolt on the grinder motor (not shown) against the mixer attachment.
6. Plug in the grinder motor.

LOCKING TUB IN PLACE FOR MIXING

WARNING: Prior to and any time the mixer is not in use, you step away or when dumping or clean up, the motor MUST be put in the off position and unplug from the electrical outlet to insure safety.

1. Mixer must be in upright position with the lid in place.
2. Pull the locking knob on the side of the mixer to release the tub. Tilt the tub until the locking pin can be engaged with the locating hole at the bottom of the tub.

PARTS LIST

PROFESSIONAL MIXER MODEL #1868 & 1869

#	DESCRIPTION	QTY	#	DESCRIPTION	QTY
1	Meat Tank	1	19	Inner Gear Box Cover	1
2	Set Screw M6 x 6	2	20	Grease Seal	1
3	Axle Adjusting Knob	1	21	Connect Shaft	1
4	Axle Adjustor	1	22	Wing Screw	2
5	Axle Bushing	1	23	Pressing Board 1	1
6	Tank Cover	1	24	Pressing Board 2	1
7	Axle with Paddles	1	25	O-Ring	1
8	Axle Drive Shaft	1	26	Locking Knob	1
9	Drive Shaft Key	1	27	Spring	1
10	Big Gear	2	28	Lock Pin	1
11	Bearing 1	4	29	Rotating Stand	1
12	Drive Shaft	1	30	Washer	2
13	Outer Gear Box Cover	1	31	Acorn Hexagon Nut M6	8
14	Pan Head Screw M6 x 16	4	32	Bearing 2	3
15	Handle	1	33	Gear Shaft	1
16	Small Spacer	2	34	Fixed Block 1	1
17	Foot with Bolt M10	4	35	Big Spacer	1
18	Countersunk Head Screw M4 x 12	4	36	Fixed Block 2	1

