

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

**THIS WARRANTY COVERS THE LEONARDI MEAT GRINDERS.
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 or written instructions furnished, or to units which have been altered or modified.

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 two 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. **NO PRODUCT WILL BE EVALUATED UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the two 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 1-877-536-7763. (M-F 8:30am to 4:30pm EST) **DO NOT RETURN TO THE STORE WHERE THE GRINDER WAS PURCHASED.**

LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE:

To obtain service under terms of this warranty, please contact us at 1-877-536-7763 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 Road, 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.

LEM MEAT GRINDER

USE AND MAINTENANCE INSTRUCTIONS

**FOR ELECTRIC MEAT GRINDERS
.35 HP .75 HP 1.0 HP 1.5 HP
PLEASE READ BEFORE OPERATING EQUIPMENT**



LEM is the exclusive distributor of Fabio Leonardi Grinders in the U.S.A.

LEM Products

4440 Muhlhauser Road, West Chester, OH 45011
1-877-536-7763 www.lemproducts.com

SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

1. Read all instructions before using the appliance.
2. Place unit on a firm level surface.
3. To avoid fire or shock hazard, plug the appliance directly into a 120V AC electrical outlet.
4. To protect surfaces from damage, lift, do not push or pull unit.
5. Use extreme caution when operating grinder in the presence of children.

KEEP OUT OF REACH OF CHILDREN

6. Always unplug unit when not in use, when changing parts or cleaning.
7. When unplugging, be sure to pull by the plug and not the cord.
8. To disconnect unit, turn switch to **OFF** position, then remove plug from outlet.
9. Never use fingers to push meat into grinder head. Always use the meat stomper provided.
10. Thoroughly clean the unit and all parts after each use with hot soapy water.

ALWAYS KEEP WATER AWAY FROM ELECTRICAL MOTOR

11. Use appliances only for intended household use as described in this manual. Any other use not recommended by the manufacturer may cause a malfunction or injury. The use of attachments not recommended or sold by LEM Products may cause hazards and will void warranty.
12. To avoid the risk of fire, do not use extension cords. If an extension cord must be used temporarily, be certain that it is a #12 wire.
13. Do not attempt to repair or adjust any electrical or mechanical functions on this unit without contacting an LEM repair technician Toll Free at **1-877-536-7763**. Doing so will void warranty. Servicing should be performed as directed by qualified personnel only.
14. Discontinue use if plug or outlet is hot. It is recommended that the outlet be replaced if plug or outlet is hot to the touch.

FOR SAFETY, DISCONNECT GRINDER WHEN NOT IN USE:

Do not operate unit without meat. Do not overload unit when grinding. When grinder is turned off, cooling fan will no longer operate. Do not touch housing during cool down period. Housing will take a few minutes to cool down after unit is turned off. Store unit in a cool dry area.

CIRCUIT BREAKER INFORMATION:

Your LEM grinder is equipped with a circuit breaker to protect the unit. In the event of a power disruption, abnormal operation or over heating, the motor will temporarily shut down to prevent damage. If this should happen, follow the seven steps listed below.

- Step 1: Turn On/Off switch to off.
- Step 2: Unplug unit.
- Step 3: Check inside of grinding unit and remove any obstruction.
- Step 4: Wait 1 or 2 minutes, then plug unit into wall outlet again.
- Step 5: Push Restart Button and release. (Located on back panel of grinder.)
- Step 6: Turn switch on.
- Step 7: Resume Operation.

TROUBLE SHOOTING:

If your unit fails to operate, contact LEM Products technical assistance toll free at **1-877-536-7763**. If meat is mashing instead of extruding in strings from the grinding plate, chill the meat to 40°, and check to see that the plate and blade are properly installed. For an overheated plug or grinder housing discontinue use and contact technical assistance toll free at **1-877-536-7763**.

This product is equipped with a polarized AC (Alternating Current) plug (a plug having one blade wider than the other). This plug will fit into the power outlet only one way. (If the plug does not fit fully into the outlet, reverse the plug, if it still does not fit, contact a qualified individual to install the proper outlet. **DO NOT DEFEAT THE SAFETY PURPOSE OF THIS POLARIZED PLUG IN ANY WAY.**

ASSEMBLY: (See Diagram, Page 6)

1. **BEFORE USING:** Wash all parts of the head in hot soapy water. This will remove any grease residue and dirt left from the manufacturing process. **DO NOT PUT PARTS IN DISHWASHER.**
2. Remove retaining ring (#8), grinding plate (#7), knife (#6) and screw feeder (#4) from the head (#1). Be sure that the locking screw (not shown) on side of motor coupler is back all the way out. Insert head into the motor coupler with the flat portion of the head's collar positioned directly under the locking bar of the motor coupler. Turn the head to the left so the locking bar fits into the slot in the collar of the head. Tighten the locking screw against head of collar.
3. Insert screw feeder (#4) into head and turn until the worm gear drive slips into the flat shaft of the motor.
4. Place the knife (#6) on square auger stud (#5) of screw feeder (#4) with blades facing out.
5. Place grinding plate (#7) on screw feeder stud in front of knife. Make sure notch in plate is on locating stud in head. (Cutting edge of knife should be facing and flush against the grinder plate.)
6. Screw retaining ring (#8) on head until tight. Hand-tighten as tight as you can. Do not over-tighten. Over-tightening will cause undue wear on the knife and plate of the grinder. If ring is not tight enough, meat may mash instead of being cut by the knife. A dull knife or plate will also cause mashing of the meat. If mashing occurs, disassemble the grinder, remove all meat from grinder and plate, reassemble grinder and tighten ring tighter than it was previously before beginning to grind meat again.
7. Insert meat pan (#9) into head securely.

OPERATING INSTRUCTIONS

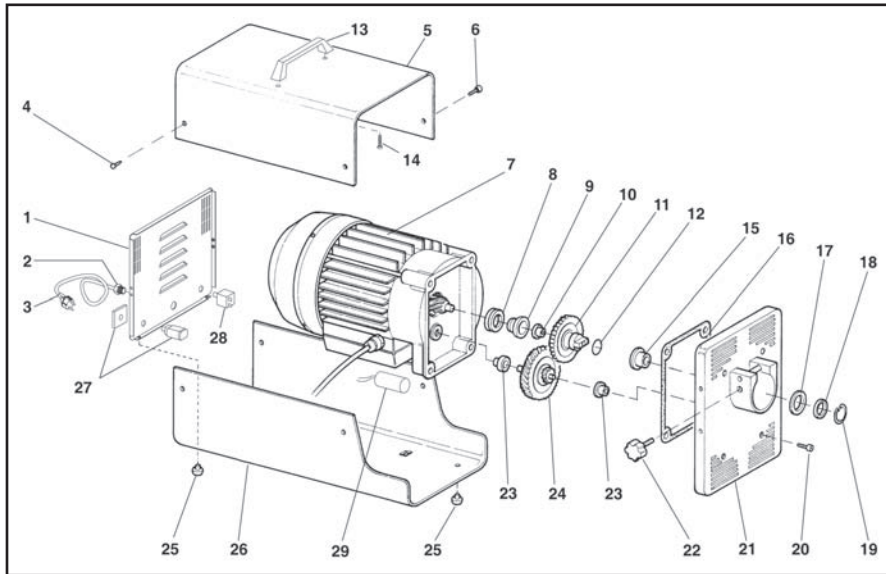
GRINDING: When making burger from wild game, add a minimum of 10% pork fat to the meat. This will give the burger moisture, but still not make it fatty. If pork fat is not available, use beef fat. Never use beef suet. Suet is too hard and the burger will be cooked before the suet melts causing suet particles to remain in the burger.

Cut meat into small pieces that will easily fit into the throat of the grinder head. Meat should be 40° or colder and free of gristle and sinew. Feed meat slowly into the throat of the head. Use the meat stomper to push meat into the throat of the head. Do not force meat. **NEVER USE FINGERS TO PUSH MEAT INTO THE HEAD.** Grind meat through the coarse plate first, turn motor off and unplug the grinder. Then, remove the coarse plate and clean the head of sinew, fat or gristle that has accumulated during the first grind. Assemble the unit with the fine plate, plug grinder in and regrind the meat. If meat mashes instead of coming through the plate in "strings", see #6 under assembly section in this manual.

STUFFING SAUSAGE CASINGS: When making sausage, use at least 20% fat with your meat and grind it like burger. Mix the seasoning with the meat after the first grind and grind a second time. For a coarser grind, grind the meat through the 3/16" plate once, then mix the seasoning with the meat. Unplug the grinder, remove the grinder knife and plate. Install the stuffing plate (#12) in place of the knife and plate. Put stuffing tube in front of stuffing plate and secure with the retaining ring. Slide casings onto stuffing tube making sure to leave the end of the tube open. Turn grinder on and feed meat into the head until meat is at the end of the stuffing tube. Stop grinder and pull casing out past the opening of stuffing tube about 1". Tie a knot in the casing. Restart grinder. This procedure will keep the casing from filling up with air when you first start stuffing. Continue to feed meat into head until the casing is filled.

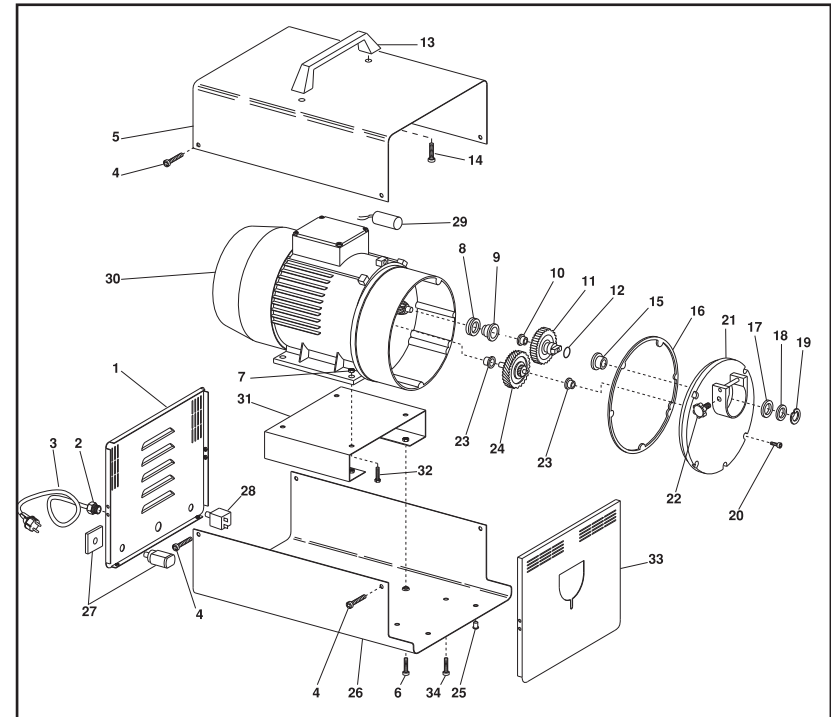
CLEANING: Unplug grinder and disassemble the grinder head. Wash all parts in hot, soapy water and thoroughly rinse in hot water. Allow parts to dry completely. Spray parts with food-grade silicone to prevent rust and keep your grinder in like new condition.

PARTS LIST FOR .35 HP, .75 HP & 1HP MOTORS



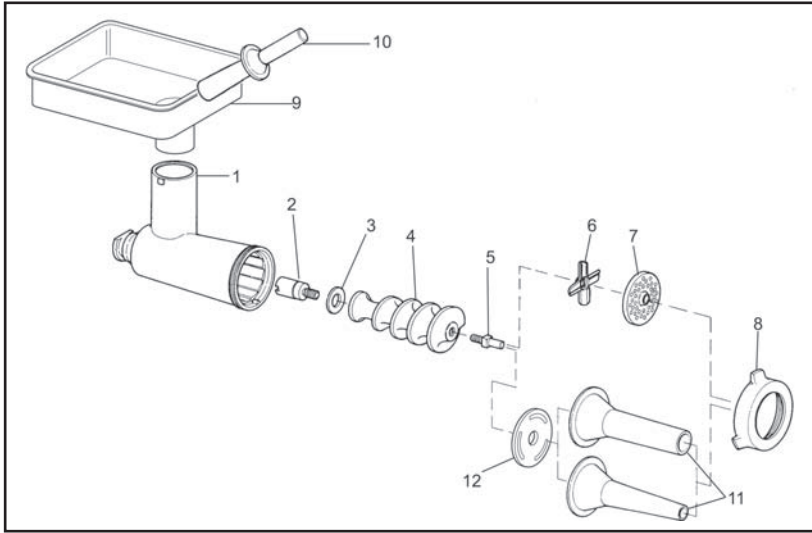
Ref.	Description	Code for .35 HP	Code for .75 HP	Code for 1 HP
1	Back panel stainless steel	83501I	77501I	70101I
2	Cable holder	83502I	77502I	70102I
3	Power cable	83503I	83503I	83503I
4	Slide screw for back panel	83504I	77504I	70104I
5	Top cover-stainless steel	83505I	77505I	70105I
6	Slide screw for front panel	83506I	77506I	70106I
7	Motor	83507I	77507I	70107I
8	Oil seal	83508I	83508I	83508I
9	Oil seal bushing	83509I	83509I	83509I
10	Drive gear back bushing	83510I	83510I	83510I
11	Drive gear	83511I	83511I	83511I
12	O-ring for drive gear	83512I	83512I	83512I
13	Handle	83513I	77513I	70113I
14	Handle Screw	83514I	77514I	83514I
15	Front flange bushing for drive gear	83515I	83515I	83515I
16	Front flange gasket	83516I	83516I	83516I
17	Nylon spacer	83517I	83517I	83517I
18	Iron spacer	83518I	70118I	70118I
19	Snap ring	83519I	83519I	83519I
20	Front flange screw	83520I	77520I	77520I
21	Front flange	83521I	77521I	77521I
22	Knob	83522I	83522I	83522I
23	Step gear bushing	83523I	83523I	83523I
24	Step gear	83524I	83524I	83524I
25	Rubber feet	83525I	83525I	83525I
26	Bottom cover stainless steel	83526I	77526I	77526I
27	Circuit breaker	83527I	77527I	77527I
28	Switch	83528I	77528I	70128I
29	Capacitor	83529I	77529I	70129I
30	Fan Cover	83530I	77530I	77530I

PARTS LIST FOR 1.5 HP MOTOR



Ref.	Description	Code for 1.5 HP	Ref.	Description	Code for 1.5 HP
1	Back panel stainless steel	61501I	18	Iron spacer	61518I
2	Cable holder	61502I	19	Snap ring	61519I
3	Power cable	61503I	20	Front flange screw	61520I
4	Side screw for front & back panel	61504I	21	Front flange	61521I
5	Top cover stainless steel	61505I	22	Knob	61522I
6	Lower screw for front panel	61506I	23	Step gear bushing	61523I
7	Motor	61507I	24	Step gear	61524I
8	Oil seal	61508I	25	Rubber feet	61525I
9	Oil seal bushing	61509I	26	Bottom cover stainless steel	61526I
10	Drive gear back bushing	61510I	27	Circuit breaker	61527I
11	Drive gear	61511I	28	Switch	61528I
12	O-ring for drive gear	61512I	29	Capacitor	61529I
13	Handle	61513I	30	Fan cover	61530I
14	Handle screw	61514I	31	Base for motor	61531I
15	Front flange bushing for drive gear	61515I	32	Screw and bolt for motor base	61532I
16	Front flange gasket	61516I	33	Front panel stainless steel	61533I
17	Nylon spacer	61517I	34	Bottom screw for motor base	61534I

GRINDER HEAD FOR .35 HP, .75 HP, 1 HP, 1.5 HP



Ref.	Description	.35 HP	.75 HP	1 HP	1.5 HP
		TC 8	TC 12	TC 22	TC 32
1	Main Body / Head	0801	1201	2201	3201
2	Screw feeder drive	0802	1202	1202	1202
3	Screw feeder nylon bushing	0803	1203	1203	1203
4	Screw feeder/auger	0804	1204	2204	3204
5	Square auger stud	0805	1205	2205	3205
6	Knife	0806	1206	2206	3206
7	Grinding plate 3/16" holes	08074.5	12074.5	22074.5	32074.5
8	Retaining ring	0808	1208	2208	3208
9	Meat Pan	0809	1209	2209	3209
10	Stomper	0810	0810	0810	0810
11	Stuffing tube set*	0811	1211	2211	3211
12	Stuffing plate	0812	1212	2212	3212

*Stuffing tube set sizes. #8 Grinder – 3/8", 1/2", 3/4", 1" (10mm., 15mm., 20mm. & 25mm.)
 #12, #22, #32 Grinders – 3/8", 3/4", 1", 1-1/8"
 (10mm., 20mm., 25mm. & 30mm.)

The LEM meat grinders are manufactured by Fabio Leonardi, Inc., to comply with LEM Products specifications. Leonardi is one of the oldest grinder manufacturers in Italy. These grinders are equipped with a stainless steel housing for durability and ease of cleaning. All units have a 110 volt, gear driven, permanently lubricated motor and are equipped with a circuit breaker to prevent overloading or overheating. Standard equipment for all grinders includes: long-lasting, stainless steel coarse and fine plates, a stainless steel knife, a meat stomper, a large stainless steel pan, 4 stuffing tubes and a stuffing plate. All models have a 2 year manufacturer's warranty on parts and labor.

The LEM meat grinder will provide you with years of dependable, efficient service if properly used and maintained. Keep your grinder parts clean and lubricated during storage with a food grade silicone spray. (Available at LEM Products.)

LEM GRINDER REPLACEMENT PARTS & ACCESSORIES

Stainless Steel Grinder Plates			
Catalog Number	Grinder Size	Plate Hole	Plate Diameter
343SS	#8	1/8"	2-1/2"
344SS	#8	3/16"	2-1/2"
473SS	#8	1/4"	2-1/2"
345SS	#8	3/8"	2-1/2"
474SS	#8	1/2"	2-1/2"
347SS	#10/12	1/8"	2-3/4"
046SS	#10/12	3/16"	2-3/4"
475SS	#10/12	1/4"	2-3/4"
047SS	#10/12	3/8"	2-3/4"
476SS	#10/12	1/2"	2-3/4"
348SS	#20/22	1/8"	3-1/4"
049SS	#20/22	3/16"	3-1/4"
477SS	#20/22	1/4"	3-1/4"
050SS	#20/22	3/8"	3-1/4"
478SS	#20/22	1/2"	3-1/4"
479SS	#20/22	3/4"	3-1/4"
376SS	#32	1/8"	3-7/8"
052SS	#32	3/16"	3-7/8"
481SS	#32	1/4"	3-7/8"
053SS	#32	3/8"	3-7/8"
482SS	#32	1/2"	3-7/8"
483SS	#32	3/4"	3-7/8"

2" Aluminum Stuffing Tubes	
Catalog Number	Grinder Size
609	#8
084	#12
085	#22
086	#32

Grinder Accessory Items	
Catalog Number	Item
401	Tomato Squeezer Attachment
433A	Cuber/Tenderizer Attachment
200	Ground Meat Packaging System
686	Grinder Cleaning Brush Set
648	Grinder Cover .35HP & .75 HP
650	Grinder Cover 1HP & 1.5HP

GRINDER SPECIFICATIONS FOR .35 HP, .75 HP, 1 HP, 1.5 HP

Grinder Size	Unit Weight	Hourly Production	Watts	Volts
#8-.35 HP	29 lbs.	240 lbs.	261	110
#12-.75 HP	37 lbs.	360 lbs.	560	110
#22-1 HP	52 lbs.	550 lbs.	746	110
#32-1.5 HP	72 lbs.	720 lbs.	1119	110



LEM WARRANTY REGISTRATION

NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

Date of Purchase: _____

Product Purchased: (Check One)

GRINDERS: 0.35HP #8 0.75HP #12 1HP #22 1.5HP #32

STUFFERS: SACKER 0-25-6LB SACKER 0-50-11LB SACKER 100-22LB

TOMATO SQUEEZERS: SP3-Electric SP3-Manual

Purchased for: Gift Personal Use Work

Purchased by: Male Female

Age of Purchaser: Under 35 35-44 45-54 55-65 Over 65

Product Purchased from: Catalog Store Internet

I am (Check all that apply): Hunter Farmer Home User Sausage Maker

Meat Processor Store Owner

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PLACE
STAMP
HERE

LEM Products
4440 Muhlhauser Road
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