

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

THIS WARRANTY COVERS:
LEM 606 & 606SS 5lb. Sausage Stuffer.
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 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 September 15, 2015

THE LEADER IN GAME PROCESSING



5LB. STAINLESS STEEL SAUSAGE STUFFER

USE & MAINTENANCE

606 & 606SS



**1 YEAR
WARRANTY**

! CAUTION !

Before using the stuffer 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 this product.

! GENERAL WARNINGS AND SAFETY INFORMATION !

1. Handle is not permanently attached. Remove Handle prior to moving product.
2. Any time you complete stuffing or raise the Piston out of the Cylinder, release the Handle slowly. Pressure or gravity could cause the Handle to spin back causing injury.
3. 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.
4. Never operate the product with the Gear Housing Cover opened or removed.
5. Do not force. Use correct sausage stuffer for your application. The correct sausage stuffer will do the job better and safer at the rate for which it was designed.
6. Keep your work area clean and well lit. Cluttered work benches and dark work areas may cause accidents or injury.
7. Handle carefully! Keep fingers and loose objects away from moving parts.
8. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets and all other jewelry before operating the grinder.
9. **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 out of reach of children. When not in use, store device in a secure dry place out of reach of children.
10. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.

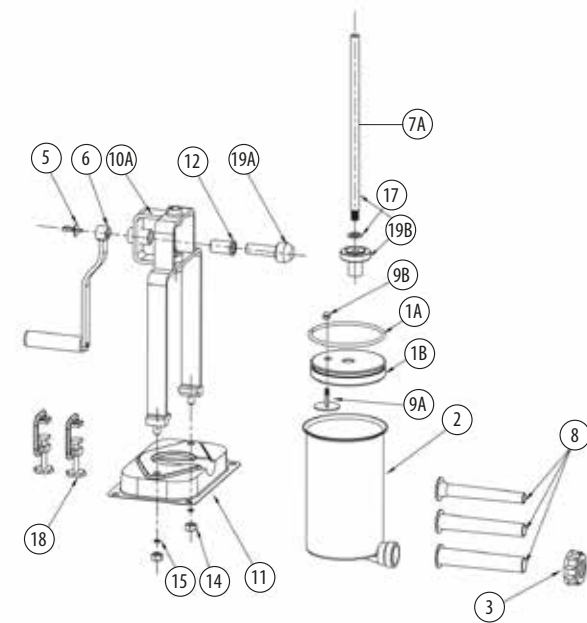
11. SAVE THESE INSTRUCTIONS

SAUSAGE STUFFER FEATURES

PART #	DESCRIPTION	QTY. PCS.	PART #	DESCRIPTION	QTY. PCS.
1A	Piston Gasket	1	10A	Frame	1
1B	Piston for Black Rod	1	11	Base	1
2	Cylinder	1	12	Horizontal Gear Bushing	1
3	Retaining Ring	1	14	Base Nut	2
5	Wing Screw	1	15	Base Washer	2
6	Handle	1	16	Nylon Washer	1
7A	Threaded Rod- Black	1	* 17	Washer For Vertical Gear	1
8	Set of 3 Stuffing Tubes	1	18	Clamps	2
** 9A	Air Release Valve	1	* 19A	Horizontal Gear – Black	1
** 9B	Acorn Nut Set	1	* 19B	Vertical Gear - Black	1

* For both gears with washer order 606-19

** For complete air release valve order 606-9



ASSEMBLY AND PROPER USE

Thoroughly hand clean all parts before first use in warm soapy water, to remove the lubricant applied during manufacturing. Rinse and dry thoroughly.

1. Attach the handle (#6) to the gear using the Wing Screw (#5).
2. Free the cylinder (#2) for removal by turning/cranking the handle counter-clockwise until the piston is free of the cylinder. Slide the cylinder out of the frame.
3. Place meat in the cylinder. Pack the meat tightly in the cylinder to minimize air pockets.
4. Place the cylinder back onto the frame.
5. Removing the retaining ring (#3), insert a stuffing tube into the retaining ring. Screw the retaining ring tightly to the unit.
6. Slide casings onto stuffing tube.
7. Turn the handle clockwise so the piston (#1) moves down into the cylinder and the meat is extruded through the tube and into the casing.
8. After extruding all the meat from the cylinder, turn the handle counter-clockwise so the piston backs out of the cylinder.
9. Remove the cylinder for cleaning. Wash unit with warm soapy water and thoroughly dry.
10. Clean the piston.
11. Reassemble and spray with food grade Silicone Spray. (Available at LEM Products.)

When salt is mixed with the meat along with other spices and ingredients, it causes the meat to stiffen, or "set-up" very much like cement. This process only requires 20-30 minutes to take effect. It then becomes very difficult to push the meat mixture through the stuffer. With a geared sausage stuffer, a stiffened meat mixture causes unnecessary wear on the gears. We strongly recommend that the meat mixture be packed into the sausage stuffer right after it is mixed. Then, quickly stuff the casings while the meat is pliable. **Applying food grade grease to the gears will make the gears work more smoothly and turning the handle much easier.**

LEM Products recommends that you use 1oz. of water for each pound of meat used. If you are using soy protein concentrate, you can use 2 oz. of water per pound of meat.

Clean the stuffer using a mild detergent and warm water. Rinse and hand dry all parts. With normal use and maintenance, this stuffer will give you years of enjoyment. After washing the unit, spray it with a food grade Silicone Spray. This will prevent oxidation and will keep your stuffer like new. This silicone coating can be washed off easily with hot soapy water before the next use. Silicone Spray is available from LEM Products