



#32 Stainless Steel Hand Meat Grinder

#684

PERFORMANCE AND SPECIFICATION

This meat grinder is an ideal kitchen appliance with compact construction, modern style, convenient operation and a high output rate.

Warning

- Do not put your fingers into the mouth of the grinder while grinding. Use appropriate tool to push meat into grinder.
- Do not attempt to grind large bones.
- Assemble the machine according to the diagram.

Directions for using your Stainless Steel LEM Products, Inc.® Hand Grinder

Hand-wash all parts of the grinder in hot soapy water to remove the protective oil coating on the grinder and its parts. Rinse with hot water and dry thoroughly. **Do not allow to air dry.**

Bolt the grinder head (#7) to a sturdy board that can be easily cleaned. After the grinder head is fastened to the board, the board can be clamped or screwed to a sturdy bench or table. Take the worm gear/auger (#6) and slide it all the way into the head (#7) so that the handle (#10) can be properly attached. Next slide the grinder knife (#4) onto the square portion of the auger stud (#5) located on the end of the worm gear/auger (#6). Make sure the sharp edges of the knife are facing out toward the grinder plate (#3).

Use the coarse plate with the $\frac{3}{8}$ " holes for the first grind. Slide the plate (#3) onto the stud and push it up against the grinder knife (#4). Make sure the notch in the plate is aligned with the locator pin on the grinder head. Screw the retaining ring (#2) onto the end of the grinder head (#7). Hand-tighten the retaining ring. After grinding, remove the $\frac{3}{8}$ " plate and clean out any sinew or fat left in the grinder. For the second grind, use the fine plate with the $\frac{3}{16}$ " holes.

Over-tightening the retaining ring will cause excessive wear on the knife and plate of the grinder. Under tightening will cause the meat to be mashed instead of cut. If mashing occurs, disassemble the grinder, clean out the meat from the grinder and plate, reassemble the grinder and tighten the ring a little tighter than it was originally.

After using the grinder, disassemble and hand wash all parts in hot soapy water. Rinse with hot water and dry thoroughly. **Do NOT let air-dry.** After drying, spray the head, worm gear, knife and plates with a food grade silicone spray. This will prevent oxidation and keep the unit in good operating condition for many years of dependable service. L.E.M. Products recommends that you use our Silicone Spray. It is USDA approved and complies with FDA regulations.

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

When making sausage, add at least 20% fat with the meat and grind it like burger. Mix the seasoning with the meat after the first grind and then grind the mixture a second time. For a coarse texture, grind the meat through the $\frac{3}{16}$ " plate one time. Then mix the seasoning with the meat. Also, L.E.M. Products recommends that you use our Soy Protein when making sausage. It is available in a 1lb. package, which is enough to make 50 lbs. of meat. Use 2 teaspoons of Soy Protein for each pound of meat. Soy Protein helps to retain moisture and prevent shrinking during smoking or cooking. It is very high in protein making it an excellent binder, and gives the finished sausage a smooth, moist consistency. Soy Protein has no taste. It contains no cholesterol and is fat free because it is derived from a vegetable source.

CASINGS

L.E.M. Products carries both natural sheep and natural hog casings in hanks and also Beef Rounds. Fresh casings produce a juicy, tender sausage. You'll hear a distinctive 'pop' when you bite into a sausage stuffed in a natural casing. To store unused casings, cover the casings with salt, place them in a zip lock bag and refrigerate. The casings will keep for an indefinite length of time. Salted casings

have a very long shelf life. Not refrigerated, the salted casings quickly give off a strong odor even though they are not spoiled. Put them back under refrigeration and for the most part the odor disappears. To use natural casings, rinse them in cold water several times, flush the inside, and then soak in water for about 1 hour until they become soft and pliable. Natural casing produce 4-5 links per pound.

When putting a casing on a stuffing tube, place it loosely on the tube. If it does not slide on easily, the tube is too large. Forcing the casing onto a tube that is too large will cause breakage and it may not come off the tube correctly. Sausage meat should be stuffed as tightly as possible into the casing.

Collagen casings are uniform in size for easier stuffing. They can be used for fresh or smoked sausage. The smoked collagen casings are stronger than the fresh casings so they can be hung in a smoker and not break. **DO NOT** soak collagen casings before stuffing.

Synthetic/Fibrous Casings can be used for summer sausage, hard salami, trail bologna, sweet bologna and many other sausages. They should be soaked in warm water for 20 – 30 minutes before stuffing.

Large synthetic casings may be stuffed one section at a time. With one hand, hold the casing firmly around the tube and lightly against the end of the stuffing tube. As the casing fills it will push away from the end of the tube. This will help you to pack the meat tightly into the casing and prevent air pockets. After stuffing the casing, grab the sausage log with one hand and the untied end with the other hand. Twist the untied end of the stuffed casing until the sausage log becomes very firm. This next step may take 2 people. One person can hold the sausage log and the other person can tie the twisted end closed. You can also use hog rings to close the twisted end of the casing. Hog rings and pliers are available at L.E.M. Products. Inspect the stuffed casings for air pockets. Lightly puncture the air pockets. Puncture as many pockets as possible to avoid fat reservoirs from forming while cooking.

For all types of sausage seasonings, casings and other meat processing equipment call, L.E.M. Products, Inc. toll free at 1-877-536-7763. Or visit our web site www.lemproducts.com.

PART#	DESCRIPTION	QTY. PCS.
1	Stuffing Tubes 1/2", 3/4" 1"	3
2	Retaining Ring	1
3	Grinding Plates, 3/16", 3/8"	2
4	Grinding Knife	1
5	Auger Stud	1
6	Worm Gear / Auger	1
7	Body / Head	1
8	Bushing	1
9	Handle Screw	1
10	Handle	1

