

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

THIS WARRANTY COVERS THE LEM MEAT GRINDERS:  
777: #5-.25 HP, 779: #8-.35 HP, 780: #12-.75 HP, 781: #22-1 HP, 782: #32-1.5 HP  
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, 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 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 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, 107 May Drive, Harrison, OH 45030, 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.

**THE LEADER IN GAME PROCESSING**



**USE & MAINTENANCE**

# **LEM MEAT GRINDER**

**INSTRUCTIONS FOR  
LEM ELECTRIC MEAT  
GRINDER MODEL:**

- #5 - .25 HP
- #8 - .35 HP
- #12 - .75 HP
- #22 - 1 HP
- #32 - 1.5 HP



**PLEASE READ BEFORE OPERATING EQUIPMENT**  
LEM Products • 109 May Drive, Harrison, OH 45030  
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 and void warranty. 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.
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 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.

## **STUFFING SAUSAGE WITH YOUR GRINDER:**

### **METHOD #1 STUFFING SAUSAGE:**

- 1) First grind the meat with the 10mm plate (#5) for a course grind. For a finer grind, do a second grind with the 4.5mm plate (#6). (Unplug the grinder, remove 10mm plate, install the 4.5 mm plate.)
- 2) Mix seasoning into the meat.
- 3) Unplug the grinder, remove the grinder knife and plate. Install the stuffing plate (#7) in place of the knife and plate. Put stuffing tube (#2, 3, or 4) in front of stuffing plate and secure with the retaining ring.
- 4) Feed ground meat through the grinder into the stuffing casings.

### **METHOD #2 STUFFING SAUSAGE:**

- 1) Cut meat into 1” chunks.
- 2) Mix seasoning into the meat or marinate the meat.
- 3) Unplug the grinder, install the knife, 4.5 mm plate (#6) and stuffing tube.
- 4) Feed meat chunks into the grinder.
- 5) Fine grind directly into the stuffing casings.

### **METHOD #3 STUFFING SAUSAGE:**

- 1) First grind the meat with the 10mm plate (#5) for a course grind.
- 2) Mix seasonings into the meat or marinate the meat.
- 3) Unplug the grinder, remove the 10mm plate. Install the knife, 10 mm plate (#5) and stuffing tube.
- 4) Second grind the meat through this plate directly into the casings.

## 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.

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.

### STUFFING SAUSAGE CASINGS:

There are several methods for stuffing sausage with your grinder. Before you begin, review the helpful tips listed below:

- When making sausage, use at least 20% fat with your meat and grind it like burger. Without adequate fat, your sausage will be dry when cooked, and will tend to crumble when cut or sliced.
- Make sure the meat is well-chilled (28-32° F).
- Use only the finest natural casings — hog for large sausages and sheep for small, breakfast-style links. Rinse well before use.
- 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.
- Stuff the casing firm, but not to the bursting point. To divide the sausage into links, give the casing two or three quick twists before adding more meat. Twist links in alternating directions (clockwise for the first, counter-clockwise for the second) to ensure that they keep their forms.
- If air bubbles form in your sausage, you can pop them with a sharp, sterilized needle.

## TROUBLE SHOOTING:

If your unit fails to operate, contact LEM Products technical assistance Toll Free at 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. A dull knife or plate will also cause mashing of the meat. For an overheated plug or grinder housing discontinue use and contact technical assistance Toll Free at 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)

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

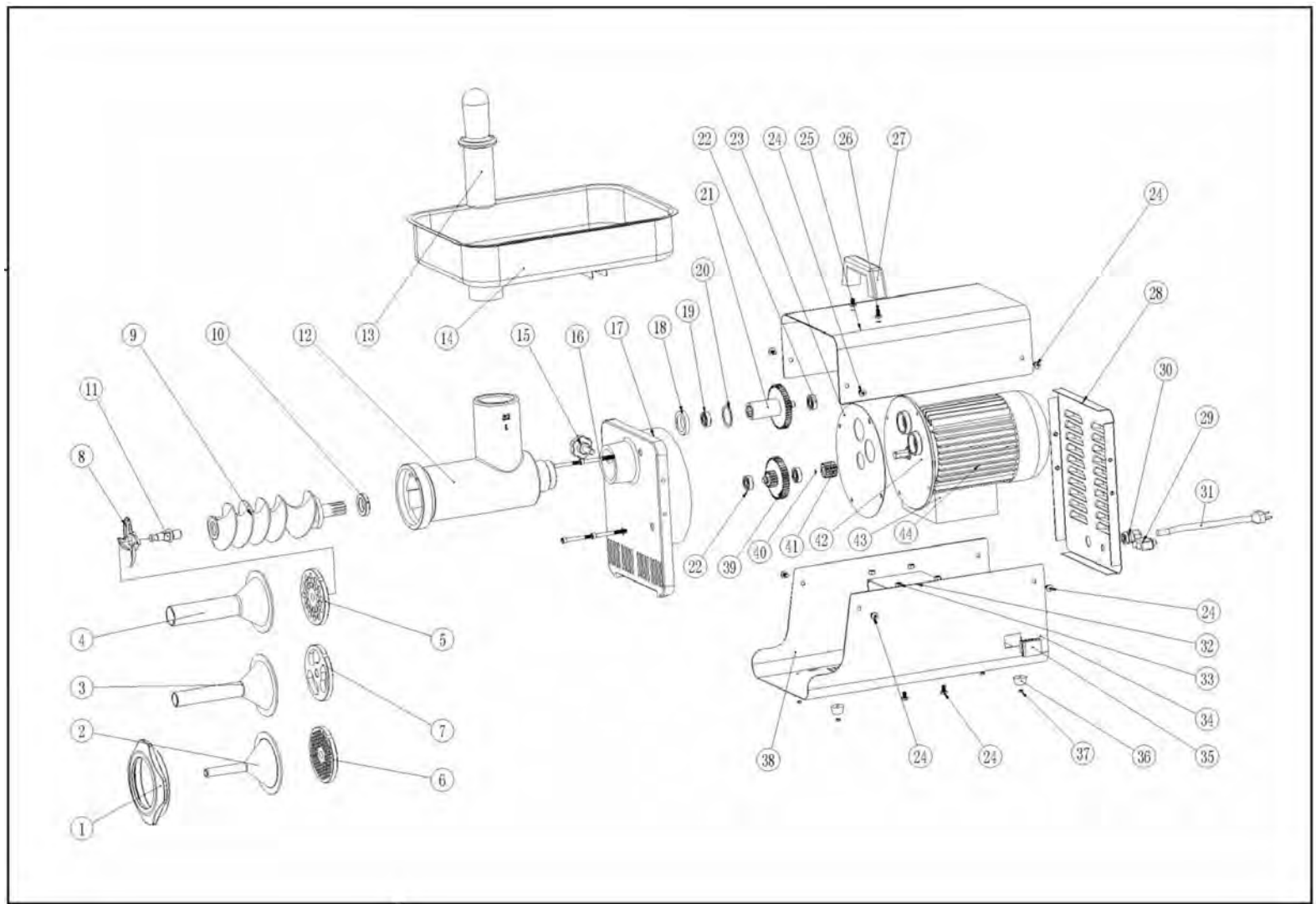
2. Remove retaining ring (#1), grinding plate (#5), knife (#8), and auger (#9) from the grinder head (#12). Be sure that the star bolt (#15) on the side of the motor coupler is backed all the way out. Insert the grinder head into the motor coupler so that the auger fits properly into the main gear (#21). The head should be positioned upright so that the locking screw can be firmly tightened to hold it in place during operation.
3. Place washer on drive of auger and insert auger (#9) into grinder head and turn until the auger slips into the shaft of the motor.
4. Place the knife (#8) on the square auger stud (#11) of the auger (#9) **with blades facing out**.
5. Place grinding plate (#5) on auger 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 grinding plate.**
6. When assembled, plate will stick out past the end of the head by 1/8" - 3/16".
7. Screw retaining ring (#1) onto head until tight. Hand-tighten, do not over-tighten. Over-tightening will cause undue wear on the knife and plate of the grinder.
8. Insert meat pan (#14) into grinder head securely.

### 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 (Available at LEM Products) to prevent rust and keep your grinder in like new condition.

## PARTS LIST FOR MOTOR & GRINDER HEAD

Ref.	Description	Qty
1	Retaining Ring	1
2	Stuffing Tube 10MM	1
3	Stuffing Tube 20MM	1
4	Stuffing Tube 30MM	1
5	10MM Plate	1
6	4.5MM Plate	1
7	Stuffing Plate	1
8	Knife	1
9	Auger	1
10	Washer	1
11	Auger Stud	1
12	Grinder Head	1
13	Stomper	1
14	Meat Pan	1
15	Star Bolt	1
16	Allen Screws for Front Panel	4
17	Front Panel	1
18	Grease Seal	1
19	Roller Bearing	1
20	Main Washer	1
21	Main Gear	1
22	Bearing 608	3
23	Rubber Pad	1
24	Screw	10
25	S/S Upper Housing	1
26	Handle Screw	2
27	Handle	1
28	Back Panel	1
29	Circuit Breaker	1
30	Fastener for the Power Cord	1
31	Power Cord	1
32	Brace	1
33	Hex Nut for Brace	2 #32-4
34	S/S Lower Housing	1
35	Switch	1
36	Plastic Feet	4
37	Hex Nut for Foot	6
38	Phillips Screw M4 for Feet	5
39	Step Gears	1
40	Clip Spring	1
41	Pinion Gear	1
42	Front Panel of Motor	1
43	Electric Box	1
44	Motor	1



### GRINDER SPECIFICATIONS FOR:

MODEL NOS.: 777 #5-.25HP, 779 #8-.35HP,  
780 #12-.75HP, 781 #22-1HP, 782 #32-1.5HP

Grinder Size	Unit Weight	Lbs./Min.	Watts	Volts
#5-.25HP	32 lbs.	4	180	110
#8-.35HP	36 lbs.	6	250	110
#12-.75HP	45 lbs.	10	550	110
#22-1HP	64 lbs.	13	750	110
#32-1.5HP	78 lbs.	17	1100	110

For Grinder Replacement Plates, Knives and Stuffing Tubes and other meat processing and sausage making equipment, visit us at: [www.lemproducts.com](http://www.lemproducts.com), or call for a free catalog.

**LEM Products**  
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