

WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

LEM Products warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by LEM Products within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card along with a copy of the original receipt will void the warranty.

The product must be delivered to or shipped freight prepaid to LEM Products for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. NOTE: No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

LEM Products will repair (or at its discretion, replace) the product free of charge if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact LEM Products' Customer Service at 1-877-536-7763, outside the U.S. call 513-202-1188, M-F 8am-5pm EST to obtain a Return Authorization Number (RMA Number). LEM Products will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM LEM Products.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than LEM Products. The serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customers possession, misused, abused, or operated contrary to the instructions contained in the instructions manual. This includes failure caused by neglect of reasonable and necessary maintenance; improper line voltage and acts of God. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties, whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall LEM Products be liable for consequential damages sustained in connection with said product and LEM Products neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

**For More LEM Meat Processing Items See Your Dealer
or Contact Us for a Free Catalog at:**

- LEM Products 109 May Drive, Harrison, OH 45030
- Toll Free 1-877-536-7763
- www.lemproducts.com



LEM Products 109 May Drive, Harrison, OH 45030 • PH: 877-536-7763 • www.lemproducts.com

THE LEADER IN GAME PROCESSING



#8 575 WATT Meat Grinder

USE & MAINTENANCE



LISTED
20FG
E233086



Cat #822

PLEASE READ BEFORE OPERATING EQUIPMENT

LEM Products • 109 May Drive, Harrison, OH 45030
877-536-7763 • www.lemproducts.com



HEAVY DUTY 575 WATT ELECTRIC MEAT GRINDER

Cat #822

Congratulations and thank you for purchasing a LEM Heavy Duty Electric Meat Grinder!

We feel confident that you will be pleased with the quality and performance of your new grinder. Your LEM Brand Heavy Duty Electric Meat Grinder comes complete with everything you need to grind meat and stuff sausage. In this booklet you will find assembly and cleaning instructions, helpful hints and information on ordering parts and accessories. Please take a few minutes to read through this book before you use your grinder for the first time.

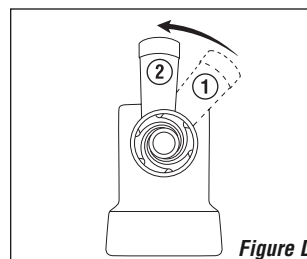
Whether this is your first venture into meat grinding or you are an experienced sausage maker, we feel confident that you will be pleased with the quality and performance of your grinder.

Your new grinder is equipped with a thermostat system. This system will automatically cut off power supply to the appliance in case of overheating. If your appliance suddenly stops running, please refer to the "Thermostat Resetting" section of this booklet (page 6).

If any components of this unit are missing or damaged, or the unit does not operate properly, do not contact the retailer, call our customer service toll free line at:

1-877-536-7763
Monday-Friday 8:00am-5:00pm EST

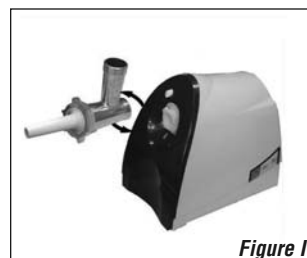
STUFFER ASSEMBLY & INSTRUCTIONS



1. Attach the Grinder Head to the Motor Unit.
Figure D & Figure I

2. Insert the Auger into the Grinder Head, plastic end first.
Figure J

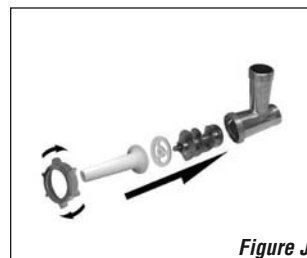
3. Place the Stuffing Spacer into the Head making sure the notch in the Spacer lines up with the positioning pin in the Grinder Head. *Figure J*



4. Place the Stuffing Funnel through the Front Ring Nut and then onto the Grinder Head. *Figure J*

5. Place the Tray on the upright part of the Head Assembly.
Figure K

6. The appliance is now ready for making sausage. *Figure L*



MAKING SAUSAGE

1. Grind meat and fat through the Coarse or Fine Plate.

2. Mix the ground meat, ground fat, and spices thoroughly.

3. If you want the consistency of your meat to be finer, grind the mixture through the Coarse or Fine Grinding Plate again.

4. Slide the sausage casing over the Stuffing Funnel.

5. Hold the casing in place with one hand while feeding the sausage mixture through the Grinder, using the Stomper.

6. After the entire length of casing has been stuffed, tie off the ends of the casing and twist into links. **DO NOT overstuff casings as it will be difficult to twist into links.**



DO NOT ALLOW MEAT TO SIT AT ROOM TEMPERATURE FOR EXTENDED PERIODS OF TIME!



GRINDER ASSEMBLY & INSTRUCTIONS

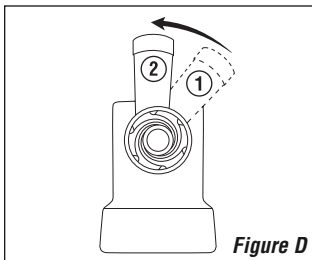


Figure D



Figure E

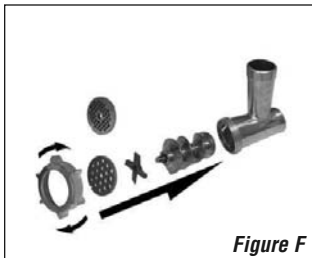


Figure F



Figure G



Figure H

1. Attach the Grinder Head to the Motor Unit. Lock the Head in place by twisting the Head counter-clockwise until the Feed Tube is vertical and you hear the locking device click. *Figure D & Figure E*
2. Insert the Auger into the Grinder Head, plastic end first. *Figure F*
3. Place the Grinder Knife onto the square portion of the Auger Pin. The cutting edges **MUST** be facing forward to make contact with the grinder plate. *Figure F*
4. Place the Grinder Plate of your choice onto the Auger Pin. (Make sure the notch of the Grinder Plate fits into the positioning pin of the Grinder Head.) *Figure F*
5. Turn the Ring Nut clockwise onto the threaded end of the Grinder Head until it touches the Grinder Plate. **DO NOT OVER-TIGHTEN THE FRONT RING NUT.** *Figure F*
6. Place the Tray on the upright part of the Head assembly. *Figure G*
7. The Grinder is now ready for use. *Figure H*

GRINDING

1. Remove all bone and gristle from meat and trim into approximately 1" cubes.
2. Meat should be well chilled. **NEVER GRIND FROZEN MEAT.**
3. Use the Coarse Grinding Plate for the first grind and the Fine Grinding Plate for the second grind.
4. Turn the Grinder "ON". Slowly begin feeding the cubed meat into the Feed Chute. **ALWAYS USE THE STOMPER to press meat into the Grinder. DO NOT USE FINGERS OR ANYTHING BUT THE STOMPER FOR THIS ACTION!**
5. Have a bowl positioned under the end of the Grinder Head to catch the ground meat.

DO NOT ALLOW MEAT TO SIT AT ROOM TEMPERATURE FOR EXTENDED PERIODS OF TIME!

LEM 575 WATT ELECTRIC MEAT GRINDER - CAT #822



COMPONENT LIST

DIAGRAM #	PART DESCRIPTION	LEM CAT #
1	Stomper	822-1
2	Aluminum Tray	822-2
3	Grinder Head	822-3
4	Head Release Button	822-4
5	Main Body	822-5
6	Power Switch Button	822-6
7	Reverse Button	822-7
8	Power Light	822-8
9	Auger Drive Gear	822-9
10	Auger	822-10
11	Stainless Steel Grinder Knife	346SS
12	Stainless Steel Coarse Grinding Plate	345SS
13	Stainless Steel Fine Grinding Plate	344SS
14	Ring Nut	822-14
15	Stuffing Spacer	822-15
16	3/4" Stuffing Funnel	554
Not Shown	Motor	822-MOTOR
Not Shown	Gear Set	822-GEARS
Not Shown	Power Cord	822-CORD

GENERAL SAFETY RULES



WARNING!

AND WARNINGS PRIOR TO USING THIS PRODUCT. YOUR SAFETY IS MOST IMPORTANT: FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!

1. ALWAYS DISCONNECT grinder from power source before servicing, changing accessories or cleaning the unit.
2. Plug the Grinder into a standard 120 Volt, 60 Hz wall outlet. Avoid using extension cords.
3. Do not use this appliance if the Cord, Plug or any other parts are damaged. If the Power Cord of this appliance is damaged, call 1-877-536-7763. DO NOT ATTEMPT TO REPLACE THE CORD.
4. CHECK FOR DAMAGED PARTS. Before using the Grinder, check that all parts are operating properly, and perform the intended functions. Check for alignment of moving parts, binding or moving parts, mounting and any other conditions that may affect the operation.
5. Never use any accessories or parts from other manufacturers. Doing so will void your warranty.
6. Thoroughly clean all parts that will come into contact with food before using the appliance. DO NOT SUBMERGE THE GRINDER MAIN BODY INTO WATER OR LIQUID. BE SURE THE APPLIANCE IS DISCONNECTED FROM THE POWER SOURCE BEFORE CLEANING. Wash all parts by hand and dry thoroughly. Never rinse appliance motor under the tap, use only a moist cloth to clean the motor unit.
7. Unplug the appliance immediately after use.
8. Keep fingers clear of the Auger and Cutting Blades at all times.
9. NEVER REACH INTO the Grinder. Doing so could cause serious injury. ALWAYS USE THE PROVIDED STOMPER.
10. KEEP CHILDREN AWAY. NEVER LEAVE THE GRINDER UNATTENDED. Be safe, DISCONNECT from power source before leaving the work area.
11. Reduce risk of unintentional starting. Make sure the power switch is in the "OFF" position before attaching to the power source.
12. Wait until all moving parts have stopped moving before you removing any part of the grinder, or before switching the grinder into reverse.
13. If the Grinder becomes jammed, briefly engage in reverse to clear blockage.
14. TIE BACK loose hair and clothing, and roll up long sleeves before operating the Grinder. REMOVE ties, rings, watches, bracelets, or other jewelry before operating the grinder.
15. WEAR EYE PROTECTION. Wear safety glasses. Everyday eye glasses are not safety glasses. Safety glasses conform to ANSI Z87.1 requirements. Note: approved safety glasses have Z87 printed or stamped on them.
16. Do not attempt to grind bones, nuts or other hard items.
17. Do not use the Grinder while under the influence of drugs or alcohol.



SAVE THESE INSTRUCTIONS!

REFER TO THEM OFTEN AND USE THEM TO INSTRUCT OTHERS.

CASINGS

There are many different types of casings available and the right choice depends on personal preference as well as the type of sausage you wish to make. For most sausages, your choices are natural or collagen. Don't let the names fool you; collagen casings are not a synthetic product. They are made from beef skin and other tissues. Collagen casings are uniform in size and texture and require almost no preparation. "Natural" casings are the intestines of lamb, sheep, hogs and beef. They are less uniform in size and require substantial preparation. For those reasons, more than 75% of commercially made sausage in the U.S. is made with collagen casing. There are also fibrous non-edible casings that are used for sausages like bolognas, summer sausage, salami, etc.

TYPES OF SAUSAGE

The majority of sausages fall into one of four categories: Fresh, Smoked, Cooked, or Dried. All sausages, except dried, require refrigerated storage. There is also a sub-category of uncooked smoked sausages.

Among the Fresh and uncooked smoked sausages, you will find such flavors as Kielbasa or Polish Sausage, Italian Sausage, Breakfast Sausage and many others. Both fresh and uncooked smoked sausages require cooking before eating and also require refrigerated storage.

Smoked and Cooked Sausages include Salami, bologna, the ever-popular hot dogs and many others. Proper smoking requires a smokehouse or smoker. These can be simple home-built structures made from metal drums or even old refrigerators or they can be elaborate manufactured units. Most smoked sausages are warmed before serving. Many people think that a smoked sausage will last much longer without spoilage. This is not the case. Smoked sausages should be treated the same as fresh sausage in terms of storage.

Dried sausages require the longest processing time, as they are air dried over a long period of time. Some types of Dry sausages are Pepperoni, Prosciutto and a variety of ham products, just to name a few. The conditions under which the meat is dried are very exacting; temperature, time and humidity must all be carefully monitored for a safe and delicious product.



MEAT SELECTION FOR SAUSAGE MAKING

Sausage making has evolved over many years and generations, and as a result there are countless types of sausage you can make using the basic ingredients of meat, fat and a few carefully blended spices. Following a few simple guidelines will help you make the best tasting sausage possible.

Any type of meat can be used for making sausage: Pork, Beef, Bison, Moose, Caribou, even Antelope all make great sausage. It is important when preparing venison or other red game meats to trim all the fat from the meat, as venison tallow will turn rancid in as few as five days. Replace the fat with either pork or beef fat depending on the type of product you are making at a ratio of 1 pound of fat for every 4 pounds of game meat.

The fat content of your sausage will affect the taste, texture, cooking characteristics and shelf life of your product. Most commercially made sausage has a fat content of about 20%. Using less than 12% fat will result in a very dry tasting sausage, while using more than 20% may result in a sticky flavorless sausage that will be difficult to cook.

CURING

It is important to properly cure meats to preserve meat and poultry and to destroy undesirable microorganisms on the meat surfaces that cause spoilage and food born illnesses. There are many steps that help in this process, including smoking, cooking, drying, chilling, and the addition of cure ingredients. The oldest means of accomplishing this is by introducing salt into the meat. The resistance of bacteria to salt varies widely among different types of bacteria. The growth of some bacteria is inhibited by salt concentrations as low as 3%, e.g., Salmonella, whereas other types are able to survive in much higher salt concentrations, e.g., Staphylococcus.

Fortunately, the growth of many undesirable organisms normally found in cured meat and poultry products is inhibited at low concentrations of salt.

Modern curing is based on Nitrates and is very scientific. The best way to ensure proper curing is to purchase one of the many commercially available curing agents. If you use LEM's Backwoods Seasonings in your sausages, the cure is included with the seasonings. It comes in premeasured packets inside the sausage seasoning bags. LEM also sells 4oz. bags of cure that will cure 100lbs. of meat.

**To see all the seasonings and casings
available call toll free 1-877-536-7763 for a
FREE LEM PRODUCT CATALOG, or
visit us at: www.lemproducts.com**



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

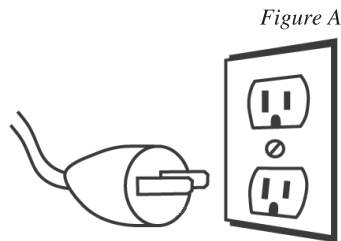
1. Read all instructions before using the appliance.
2. To protect against risk of electrical shock do not submerge or use this appliance near water or other liquid.
3. Unplug this appliance from the electrical outlet when not in use or before putting on or taking off parts, and before cleaning.
4. Close adult supervision is necessary when any appliance is used by or near children.
5. The use of attachments from other manufacturers is not recommended. Fire, electric shock or injury may occur.
6. Do not operate any appliance with a damaged cord, plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for repair or adjustment.
7. Keep these instructions for use for future reference.
8. Check if the voltage indicated on the appliance corresponds to the local voltage before you connect the appliance.
9. Thoroughly clean the parts that will come into contact with food before you use the appliance for the first time.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter.
12. Do not let cord come in contact with a hot surface. Do not use on an oven or stove.
13. Do not use fingers to scrape food away from the output chute while the appliance is operating. Never feed food into the appliance by hand. NEVER reach into the appliance. ALWAYS use the provided stomper.
14. Avoid contacting moving parts. Wait until moving parts have stopped running before you remove the parts of the appliance.
15. Never let the appliance run unattended.
16. Switch the appliance off before detaching any accessory.
17. Do not attempt to grind bones, nuts or other hard items.
18. This appliance has a polarized plug (one blade of the plug is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
19. This appliance is equipped with a thermo cut-off switch. This will automatically cut off the power supply to the appliance in case of overheating. When you plug the appliance in, the indicator light will be on.
20. CAUTION: In order to avoid a hazardous situation, this appliance must never be connected to a timer switch.

SAVE THESE INSTRUCTIONS!

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GROUNDING INSTRUCTIONS

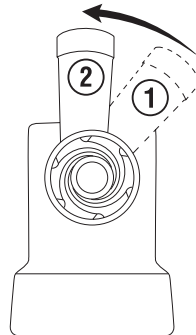
This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 2-conductor cord and a 2-prong grounding type plug to fit the proper grounding-type receptacle. The appliance has a plug that looks like Figure A.



GRINDER HEAD INSTALLATION

NOTE: Remove the Ring Nut, Plate, Knife and Auger before installing the Grinder Head.

1. Align the notches in the Head with the tabs on the Motor.
2. Press the Head against the Motor and rotate counterclockwise until the Head locks into place.



THERMOSTAT RESETTNG

This appliance is equipped with a thermostat system. The system will automatically stop and cut off the power supply to the appliance in case of overheating.

If the appliance suddenly stops running:

1. Press the Power Switch Button to "OFF".
2. Unplug the Power Cord from the power source.
3. Allow the appliance to cool down for 60 minutes.
4. Plug the Power Cord back into a power source.
5. Press the Power Switch Button to "ON".

CLEANING

BEFORE YOU CLEAN THE GRINDER, SWITCH THE APPLIANCE OFF AND REMOVE THE PLUG FROM THE OUTLET.

1. Press the Head Release Button and turn the whole Grinder Head counter-clockwise.
2. Unscrew the Ring Nut and remove all parts from the Grinder Head. Do not clean any of the Grinder parts in the dishwasher!
3. Wash all parts that have come in contact with meat in hot soapy water. **BE SURE TO CLEAN THEM IMMEDIATELY AFTER USE.**
4. Rinse Grinder parts with clear hot water, then dry **IMMEDIATELY**.
5. Fully lubricate the Grinder Head, Grinding Plates and the Grinder Knife with food grade silicone spray before and after each use.
6. Clean the Motor Housing with a damp towel and wipe dry. **DO NOT IMMERSE THE MAIN BODY OF THE GRINDER IN WATER OR ANY OTHER LIQUID.**

HELPFUL HINTS

- When storing the unit, fold the power cord tightly, and insert it into the storage cavity on the underside of the grinder. The plug end should always be inserted last.
- If the Grinder gets jammed, press the reverse button (REV). After reversing the grinder for a moment, **UNPLUG THE GRINDER AND WAIT FOR ALL THE PARTS TO STOP MOVING.** Remove the front ring nut, free the obstruction, and reassemble before plugging the unit back into the outlet.



- The provided Stomper also serves as a neat and compact way to store the Funnel and Stuffing accessories.

