

LEM BONE GRINDING FAQS

Did you know LEM's #12, #22, and #32 BIG BITE® Grinders can grind raw chicken bone? Take your processing to the next level with capability most other grinders can't provide.

Ground bones are most frequently used in homemade pet food specifically, in the B.A.R.F.® diet. The Biologically Appropriate Raw Food or Bones and Raw Food surrounds feeding dogs and cats a diet most like those eaten by their wild ancestors;

LEM recommends the following to optimize your bone-grinding process.

Raw Chicken Bones ONLY! Here's why:

- Bones from these types of animals are hollow and guaranteed to crush. Bones from other animals like cows are too thick, and you run the risk of damaging your grinder. Our warranty covers defective materials or workmanship but only includes grinding raw chicken bone.
- LEM Grinders that DO NOT grind bone: #5 & #8 BIG Bite Grinders, countertop grinder, and hand grinders.

Best practices when grinding bone:

- Fill the feeding pan with your meat, and slowly push the meat into the opening. When grinding bone-in poultry, feed-in one raw chicken leg or thigh at a time. Wait until the piece of meat is moving forward down the shaft, then add the next.
- Eyeball your meat prior to pushing it through the opening. If your poultry leg does not look like it will fit through the head, debone it, separating the meat and the bone, and grind separately.

Preparing your bone-in meat:

- Do not cook your meat prior.
- Ensure your meat is as cold as possible without being frozen.

Grinder plates to use when grinding bone:

Use the stuffing plate for the first grind and if you wish for a second grind, you can use the 10 mm plate.

- Be aware that grinding bones may shorten the lifespan of consumable parts. They may need to be replaced more frequently. Consumable parts can include: bushing, knives, and plates.

Keep it cool:

With grinding meat, you want it cold. Put all parts that would touch the meat into the freezer for 30 minutes prior to grinding. That could include: the grinder head and parts within like the auger and plates; you can also put the meat pan in the freezer.

Give your grinder a break:

Cool-down periods will ensure the longevity of your grinder, so it can keep working hard for years to come. Every 20 minutes of continuous use grinding boneless meat unplug your unit for a 5-10-minute break. If you are grinding bone-in meat, every 10-15 minutes of constant use give the grinder a 5-10 minute break.

Meat coming out warm? Troubleshoot your grinder:

If you are having problems always refer to your product manual or call our customer service team at 877 336 5895, but before your call, ask yourself these questions:

- You might have the retaining ring on too tightly. The ring should only be a finger tight.
- You might be feeding it too quickly. Allow the grinder to do the work and avoid stomping.
- Could it be time to order new consumable parts? You might have worn them down. Consumable parts can include: bushing, knives, and plates.