

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

THIS WARRANTY COVERS:
LEM 1182 #8 ELECTRIC MEAT GRINDER
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 March 2, 2015

THE LEADER IN GAME PROCESSING



ELECTRIC MEAT GRINDER

USE & MAINTENANCE

1182



! CAUTION !

Cuts, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.

⚠ GENERAL WARNINGS AND SAFETY INFORMATION ⚠

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

1. Always ensure that the appliance is properly assembled and safely set up before use.
2. **DO NOT** leave the appliance unattended if it can be switched on and operated.
3. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
4. Store appliance in upright position to extend life of motor.
5. The appliance must be connected to 120V AC electric supply only.
6. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet one way. If the plug doesn't 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.
7. **DO NOT** operate with a damaged cord or plug, after the unit malfunctions, has been damaged in any way or if appliance has been immersed in water or other liquid. Return unit to LEM Products for assessment and repair.
8. Always unplug unit when not in use, when changing parts or cleaning.
9. Never unplug by pulling on the power cord, always pull directly on the plug itself.
10. **DO NOT** let cord hang over edge of table or counter, contact sharp edges or touch hot surfaces.
11. Indoor use only. To protect against the risk of electrical shock, never immerse the device in water and do not expose the device to rain or moisture. **WARNING:** In the event the device should fall into water, remove the plug from the wall socket before attempting to remove the unit from the water. If submergence occurs, have the appliance examined by an authorized technician before use.
12. To protect against the risk of electrical shock, **DO NOT** use the appliance if your hands are wet or if you are standing on a wet floor. **DO NOT** use the appliance if it is wet or moist. **DO NOT** operate this device with wet hands or bare feet. **DO NOT** operate near running water.
13. The appliance is designed exclusively for domestic use and not for commercial purposes.
14. **DO NOT** use the appliance to grind bones, deep frozen food, hard items or non-food items.
15. Use the appliance with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void warranty.
16. **WARNING: DO NOT** use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the appliance.
17. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
18. Avoid contacting moving parts. Wait until all parts have come to a complete stop and disconnect from the power source before removing any parts of the grinder.
19. **WARNING:** Never feed food into grinder by hand as serious injury may occur, always use provided meat stomper.
20. **WARNING: DO NOT** use fingers to scrape food away from the grinding plate while the grinder is running, doing so may cause serious injury.
21. Thoroughly hand-wash all grinder parts in warm soapy water prior to use. **DO NOT** soak. **NOT DISHWASHER SAFE** (discoloration may occur).
22. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the grinder.
23. **DO NOT** operate the grinder without the pan in place.
24. **DO NOT** run grinder without meat in the Grinder Head, severe damage to the Grinder Head and Auger could result.
25. Use grinder on a level, stable surface to prevent tipping. Never move the grinder while unit is in use.
26. **WARNING:** Knife and plates are **SHARP!** To avoid injury, use extreme caution when handling.

27. SAVE THESE INSTRUCTIONS

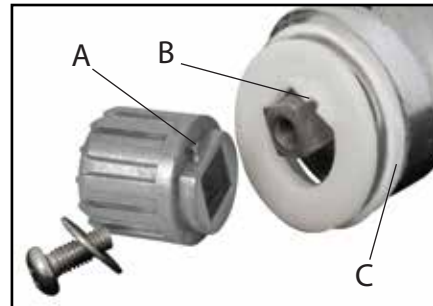
TIPS FOR OPERATION



Cord storage is under motor housing.



If the grinder is locked, turn grinder off, allow it to come to a complete stop, then turn to the reverse "R" position. If this does not unlock the grinder, turn the unit off, unplug the electrical cord from the outlet and disassemble the grinder head and remove the obstruction. Reassemble and continue grinding.



When assembling **Drive Gear Kit** always ensure the stud on the gear (A) is aligned with the notch on the washer (B) and that the flat side of the silicone gasket (C) is against the auger.



CAUTION



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! CAUTION !

Before cleaning, assembling or disassembling meat grinder, make sure the grinder motor is OFF and the plug is removed from the outlet/power source.

! WARNING! !

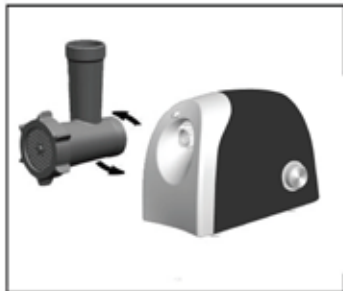
Only use the included meat stomper when feeding food into the grinding head. DO NOT push food into the throat with your fingers — Serious injury could occur.

GRINDER ASSEMBLY AND OPERATION



GRINDER ASSEMBLY

1. Attach the **Grinder Head** to the motor housing by lining up the head at 2 o'clock and turning counter clockwise to lock into place. It may be necessary to push the **Release Button** when putting the head on the motor.
2. Insert the **Auger** into the grinder head, the geared end first (Check that the drive gear is properly assembled).
3. Place the **Grinder Knife** onto the auger stud (The cutting edges should be facing out and flat against the grinder plate when properly installed).
4. Place the a **Grinding Plate** (depending on desired consistency) onto the **Auger** (Make sure the notches on the grinder plate are matched to the locator pin in the grinder head).
5. Screw the **Retaining Ring** onto the **Grinder Head** until it is firmly tightened. Hand tighten only.
6. Place the **Meat Pan** on the upright part of the grinder head.
7. Now the grinder is ready for use.

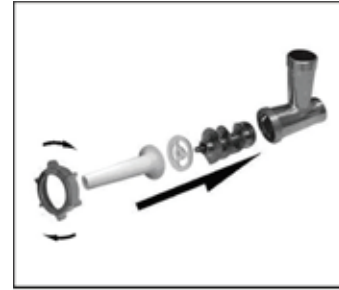


GRINDING

Cut the meat into strips. Make sure to remove all bones, gristle and sinew. Put the meat in the Meat Pan. Turn grinder to high speed (#2 on dial). Use the **Meat Stomper** to gently push the meat into the **Grinder Head**. **DO NOT** force the meat too quickly, allow the grinder to do the job.

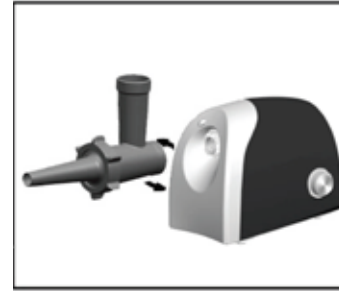


GRINDER USAGE AND OPERATION



STUFFING SAUSAGE

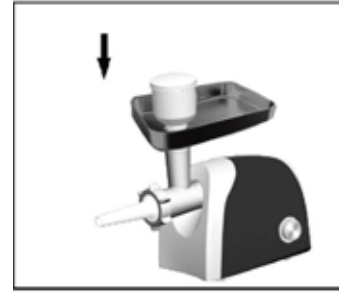
1. Grind the meat to desired consistency.
2. Attach the **Grinder Head** to the motor housing.
3. Insert the **Auger** into the **Grinder Head**, geared end first.
4. Place the **Stuffing Plate** on the auger stud pin (Make sure the notch in the stuffing plate is matched to the locator pin in the grinder head).
5. Place the **Stuffing Tube** in the **Retaining Ring** and hand tighten the ring on the **Grinder Head**. Do not over tighten.
6. Place the **Meat Pan** on the upright part of the **Grinder Head**.
7. The grinder is now ready for stuffing sausages.



MAKING SAUSAGES

Slide casing of choice onto **Stuffing Tube**. Mix ground meat with the seasonings and add to the **Meat Pan**. Turn on grinder. Use the **Meat Stomper** to gently push the meat into the **Grinder Head**. Do not force the meat too quickly, allow the grinder to do the job.

***Over use of Meat Stomper may cause juice/meat to back up into grinder motor, voiding warranty.**



⚠ CAUTION ⚠

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TROUBLESHOOTING

If your appliance suddenly stops running

1. Turn Power Knob to OFF.
2. Unplug from electrical outlet.
3. Let the appliance cool down for 60 minutes.
4. Press the circuit breaker button at the bottom of the appliance.
5. Plug into electrical outlet.
6. Turn Power Knob to ON position.

Please contact LEM Products if the circuit breaker is activated too often.

CLEANING AND MAINTENANCE

How to clean your grinder

Meat remaining in the grinder head may be moved through by passing a slice of bread through the grinder head.

1. Before cleaning your grinder, switch the appliance off and unplug from electrical outlet.
2. Remove the meat stomper and meat tray.
3. Press the release button and turn the grinder head in a clockwise direction.
4. Unscrew the retaining ring and remove all parts from the grinder head. Hand wash in warm soapy water. Grinder parts are **NOT DISHWASHER SAFE. CLEAN IMMEDIATELY AFTER USE.**
5. Rinse with clear hot soapy water and hand-dry **IMMEDIATELY. DO NOT SOAK. NOT DISHWASHER SAFE** (discoloration may occur).
6. We advise you to lubricate the knife and the grinding plates with silicone spray (available at **LEM Products**).

⚠ WARNING! ⚠

Always be as thorough as possible when cleaning and sanitizing components. Any parts exposed to raw meat may harbor or develop bacteria possibly causing illness or death.

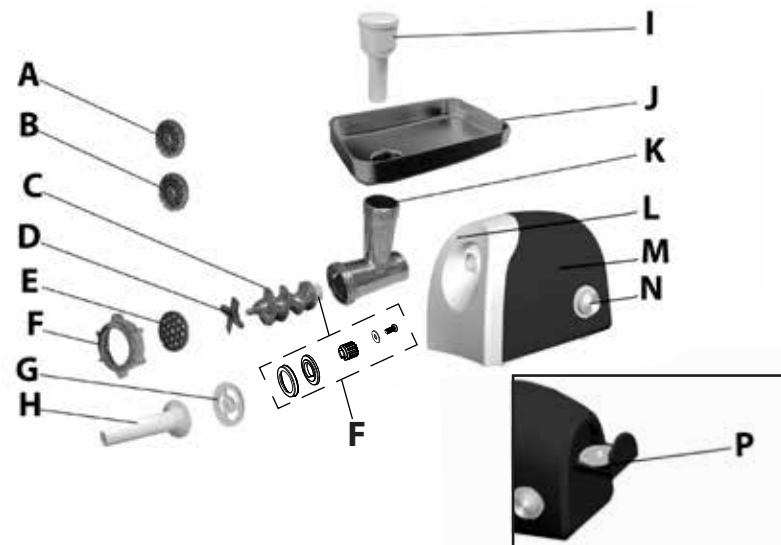
⚠ CAUTION ⚠

Before using the device 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 the appliance.

⚠ CAUTION ⚠

Before cleaning, assembling or disassembling meat grinder, make sure the grinder motor is OFF and the plug is removed from the outlet/power source.

GRINDER FEATURES



- | | |
|--------------------------|--------------------------------|
| A. Fine Plate | I. Meat Stomper |
| B. Medium Plate | J. Meat Pan |
| C. Auger | K. Head |
| D. Knife | L. Release Button |
| E. Course Plate | M. Main Housing |
| F. Retaining Ring | N. On/Off/Reverse Knob |
| G. Stuffing Plate | O. Auger Drive Gear Kit |
| H. Stuffing Tube | P. Storage Drawer |

* This grinder comes with a Circuit Breaker Button, located on the bottom next to the cord maintenance compartment.