

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

THIS WARRANTY COVERS:
#1744 Cast Iron Bolt Down Hand 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 tort, 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 any time 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 warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by a LEM Products Service Technician. **LEM PRODUCTS 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 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 is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

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. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid 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 Road, 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 Products should be insured for the value of the product to cover any damages that may occur during shipping.

The unit is designed exclusively for domestic use and not for commercial purpose.

Revised April 20, 2023

LEM Products • West Chester, OH 45011 • PH: 877-536-7763 • lemproducts.com



#32 CAST IRON BOLT DOWN HAND GRINDER

USE & MAINTENANCE

#1744



**1 YEAR
WARRANTY**

⚠ CAUTION

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

LEM Products • West Chester, OH 45011 • 877-536-7763 • lemproducts.com

⚠ IMPORTANT SAFETY INFORMATION

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

SAVE THIS MANUAL

Every user must read and fully understand this manual and its contents, especially the Important Safety Information, before using or operating the unit. This manual must accompany this unit.

Questions? Call LEM Products technical assistance toll-free: (877) 536-7763

1. Always ensure that the grinder is properly assembled and safely set up before use.
2. **DO NOT** leave the unit unattended if it can be operated.
3. **CAUTION:** This unit is not recommended for use near or by children or persons with certain disabilities. Set up and store the unit out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
4. The unit is designed for domestic use and not for commercial purposes.
5. **DO NOT** use the unit to grind bones, deep frozen food, hard items or non-food items.
6. Use the unit 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 your warranty.
7. **WARNING!** Do not use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair your ability to properly assemble or safely operate the unit.
8. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
9. Avoid contacting moving parts.
10. **DO NOT** use fingers to push meat into the grinder. Doing so may cause serious injury. Use appropriate tool to push meat into grinder.
11. Thoroughly hand-wash all grinder parts in warm soapy water prior to use. Do not soak. **NOT DISHWASHER SAFE** (discoloration may occur).
12. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the grinder.
13. Use grinder on a level, stable surface to prevent tipping. Ensure grinder is securely fastened to the work surface.
14. **WARNING!** Knife and plates are SHARP! To avoid injury, use extreme caution when handling.
15. **WARNING!** Do not attach this grinder to a pulley to motorize it. Severe injury can occur! Doing so will void the warranty and may damage grinder.

GETTING STARTED

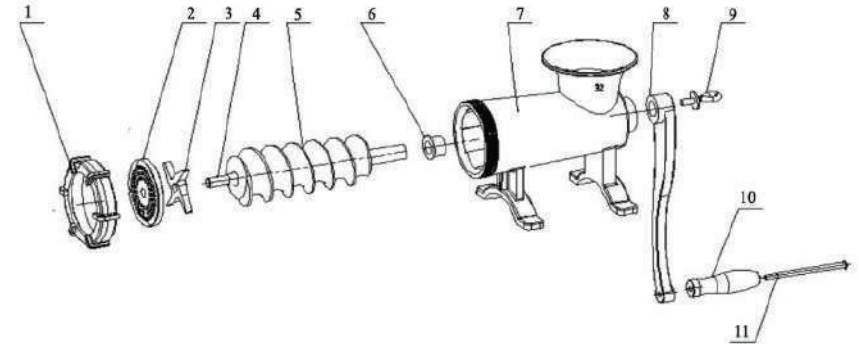
Before first use, hand wash all parts of the grinder in hot soapy water, rinse, and immediately hand dry. Bolt the grinder to a sturdy board that can be easily cleaned, such as a food-grade cutting board. When you're ready to use the grinder, attach this board securely to your work surface. Assemble grinder as pictured on page 3: Ensure that the bushing is installed in the grinder head. (We recommend spraying bushing with food-grade lubricant before each use.) Insert auger into grinder head. Place knife onto auger stud with sharp edges of knife facing out. Add grinder plate by lining up locating pin with notch in plate. Note: When bushing, knife, and plate are properly installed, the grinder plate will stick out past the end of the head 1/8"-3/16". Screw on the retaining ring until hand-tight. **DO NOT** over-tighten to prevent excessive wear on components.

Always be thorough when cleaning and sanitizing components. Raw meat residue can allow bacterial growth that can cause illness or death. Dry thoroughly prior to storage. Follow USDA safe food handling instructions: <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation>

⚠ WARNING

When feeding food into the grinder **DO NOT** push food into the auger with your fingers – Serious injury could occur.

PARTS



#	DESCRIPTION	#	DESCRIPTION
1	Retaining Ring	7	Body / Head
2	8 MM Plate 3/16"	8	Handle Arm
3	Knife	9	Handle Screw
4	Auger Stud	10	Handle (non-replaceable)
5	Worm Gear / Auger	11	Handle Bolt (non-replaceable)
6	Bushing		

TIPS AND TROUBLESHOOTING

Prior to grinding, place meat in freezer for 20-30 minutes, or until frost forms on the outside of the meat. This keeps the fat from smearing during grinding and produces a more consistent end product.

If mashing or smearing of meat occurs during grinding, the retaining ring may be too loose. Tighten the ring slightly. If mashing/smearing continues, disassemble the grinder, clean out the meat and other residue from the plates and knife and reassemble. If it continues the bushing may be worn out or the knife and plate may be dull and need to be replaced. When making burger from wild game add a minimum of 10% pork fat. This will give the burger moisture without making it fatty. When making sausage add at least 20% fat with the meat and grind like burger. This will make for a juicy sausage. After grinding run a few pieces of bread through the grinder. This will make clean up easier.

CLEAN-UP AND CARE

Before first use and after every use hand wash all parts of the grinder in hot soapy water to remove the protective oil coating or meat residue. **DO NOT PLACE ANY PART OF THE GRINDER IN THE DISHWASHER.** Rinse with hot water and immediately hand dry. It is a good idea to spray your grinder plate and knife with silicone spray. This will help keep your plates and knife in like new condition and prevent rust from forming.