

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

THIS WARRANTY COVERS:
LEM 20LB Stainless Steel Meat Mixer #654
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 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 should be insured for the value of the product to cover any damages that may occur during shipping.

Revised November 20, 2015

THE LEADER IN GAME PROCESSING



20LB STAINLESS STEEL MEAT MIXER

USE & MAINTENANCE

654



**1 YEAR
WARRANTY**

⚠ 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. **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.
3. The appliance is designed for domestic use and not for commercial purposes.
4. **DO NOT** use the appliance on bones, deep frozen food, hard items or non-food items.
5. 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 your warranty.
6. **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.
7. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
8. Avoid contacting moving parts. Wait until all parts have come to a complete stop before removing any part of the appliance.
9. Thoroughly hand-wash all parts in warm soapy water prior to use. **DO NOT SOAK. NOT DISHWASHER SAFE** (discoloration may occur).
10. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the appliance.
11. Use on a level, stable surface to prevent tipping. Never move the appliance while in use.
12. Never operate mixer without tank cover in place

13. SAVE THESE INSTRUCTIONS

ASSEMBLY

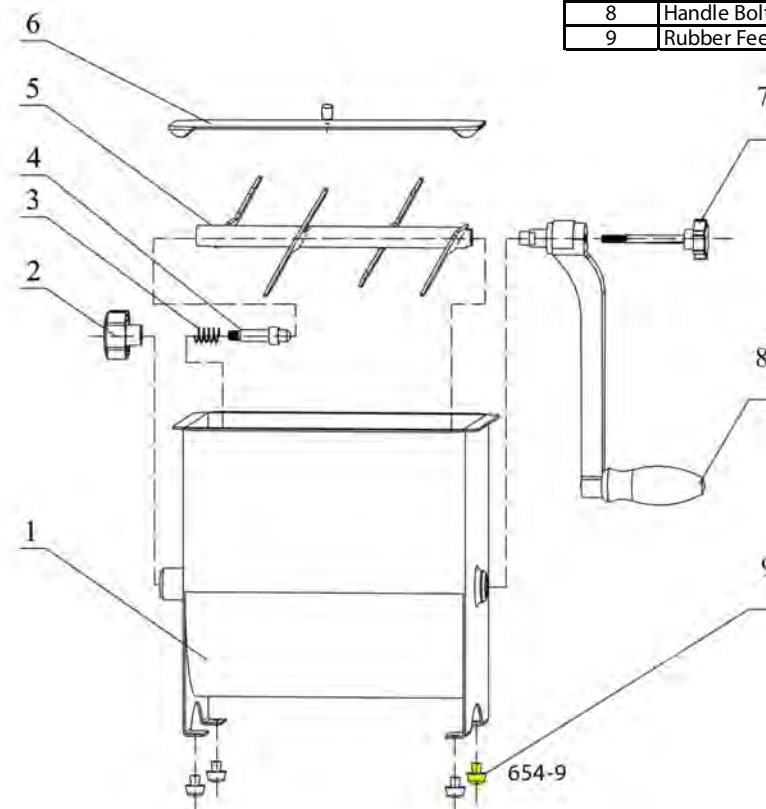
1. Remove all the parts from inside the meat tank (#1).
2. Place the spring (#3) over the threaded end of the brass bolt (#4).
3. From the inside of the meat tank, slide the spring and brass bolt through the hole with the long aperture.
4. Thread the axle-adjusting knob (#2) onto the brass bolt and tighten.
5. Insert the circular end of the axle with paddles (#5) over the end of the brass bolt.
6. Push the handle (#8) through the other opening in the meat tank so that it aligns the axle with the paddles (#5).
7. Slide the handle bolt (#7) through the end of the handle and tighten it to the axle with the paddles.
8. Turn the axle-adjusting knob (#2) counter-clockwise to increase the spring tension on the axle with the paddles.

MIXING MEAT

- Mix seasoning (and cure if used) with a minimum of 1oz. of water per pound of meat used, mix thoroughly until seasoning is dissolved.
- Put meat in mixer and pour water/seasoning mixture over meat.
- Place the cover on the meat tank. (For safety, do not operate the unit without the cover in place.)
- Mix meat until it starts to become tacky--**DO NOT OVER MIX.**
- Remove sausage from mixer and put immediately into stuffer for stuffing. Do not allow sausage to sit for a while before stuffing.
- If mixture becomes stiff and difficult to stuff, you can add additional water to soften it. This will not affect the flavor of the finished product.

PARTS LIST

Part #	Description	Quantity
1	Meat Tank	1
2	Axle Adjusting Knob	1
3	Spring	1
4	Brass Bolt	1
5	Axle With Paddles	1
6	Tank Cover	1
7	Handle Bolt	1
8	Handle Bolt	1
9	Rubber Feet	4



AFTER USE

1. Unscrew the axle-adjusting knob (#2) clockwise until the paddle disengages, and then remove the paddles (#5).
2. Wash the meat tank (#1) and the paddles (#5) with warm soapy water, rinse and dry thoroughly.
3. Spray the unit with a food grade silicone spray. This will prevent oxidation and keep the mixer in like new condition. Silicone Spray is available from LEM Products.