

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

THIS WARRANTY COVERS:
LEM® 1224 #8 Countertop 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 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 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 Muhlhäuser 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 March 07, 2019



#8 COUNTERTOP GRINDER

USE & MAINTENANCE

1224



**1 YEAR
WARRANTY**



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

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! 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.

! GENERAL WARNINGS AND SAFETY INFORMATION !

1. Read all of these instructions carefully.
2. Always ensure that the appliance is properly assembled and safely set up before use.
3. **DO NOT** leave the appliance unattended if it can be switched on and operated.
4. **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.
5. Store appliance in upright position to extend life of motor.
6. The appliance must be connected to a 110V AC electric supply only.
7. 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.
8. **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.
9. Always unplug unit when not in use, when changing parts or cleaning.
10. Never unplug by pulling on the power cord, always pull directly on the plug itself.
11. **DO NOT** let cord hang over edge of table or counter, contact sharp edges or touch hot surfaces.
12. 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.
13. 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.
14. The appliance is designed exclusively for domestic use and not for commercial purposes.
15. **DO NOT** use the appliance to grind bones, deep frozen food, hard items or non-food items.
16. 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.
17. **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.
18. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
19. Avoid contacting moving parts. Wait until all parts have come to a complete stop and disconnect from the power source before removing or changing any parts of the grinder.
20. **WARNING:** Never feed food into grinder by hand as serious injury may occur, always use provided Meat Stomper.
21. **WARNING: DO NOT** use fingers to scrape food away from the grinding plate while the grinder is running, doing so may cause serious injury.
22. Thoroughly hand-wash all grinder parts in warm soapy water prior to use. **DO NOT** soak. **NOT DISHWASHER SAFE** (discoloration may occur).
23. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the grinder.
24. **DO NOT** operate the grinder without the pan in place.
25. **DO NOT** run grinder without meat in the Grinder Head, severe damage to the Grinder Head and Auger could result.
26. Use grinder on a level, stable surface to prevent tipping. Never move the grinder while unit is in use.
27. **WARNING:** Knife and plates are **SHARP!** To avoid injury, use extreme caution when handling.

28. SAVE THESE INSTRUCTIONS

! 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 USAGE AND OPERATION

STUFFING SAUSAGE

1. Grind the meat.
2. Attach the Grinder Head (#8) to the motor housing.
3. Insert the Auger (#14) into the Grinder Head, geared end first.
4. Place the Stuffing Plate (#18) 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 (#3) in the Retaining Ring (#19) and hand tighten the ring on the Grinder Head (#8).
6. Place the Meat Pan (#1) on the upright part of the Grinder Head (#8).
7. The grinder is now ready for stuffing sausages.

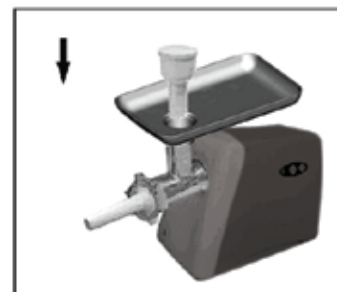
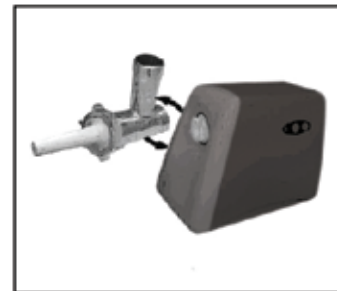
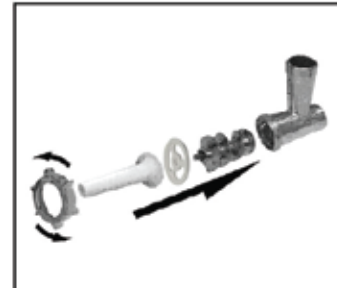
MAKING SAUSAGES

Slide casing of choice onto Stuffing Tube (#3).

Mix the course ground meat with the seasonings and add to the Meat Pan (#1). Turn on grinder. Use the Meat Stomper (#2) to gently push the meat into the Grinder Head (#8). Do not force the meat too quickly, allow the grinder to do the job.

FOR BEST RESULTS KEEP THROAT OF GRINDER HEAD AS CLEAN AND CLEAR AS POSSIBLE.

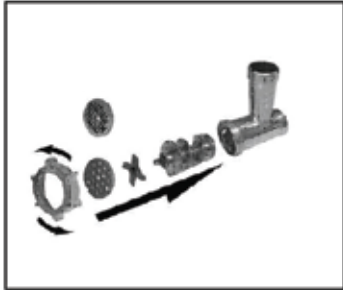
*Over use of Meat Stomper (#2) may cause juice/meat to back up into grinder motor, voiding warranty.



! CAUTION !

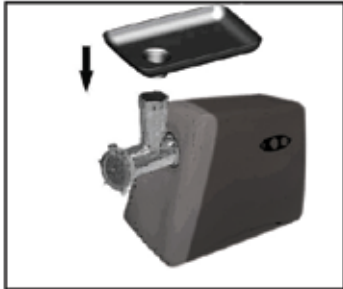
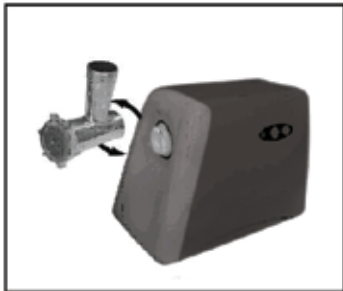
Before cleaning, assembling or disassembling meat grinder, make sure the grinder motor is OFF and the plug is removed from the outlet/power source.

GRINDER ASSEMBLY AND OPERATION



GRINDER ASSEMBLY

1. Attach the Grinder Head (#8) to the motor housing it will be necessary to push the Release Button (#34) when putting the head on the motor.
2. Insert the Auger (#14) into the grinder head, the geared end first.
3. Place the Grinder Knife (#15) onto the auger stud. (The cutting edges should be facing out and flat against the grinder plate when properly installed.)
4. Place one of the Grinding Plates (depending on desired consistency) onto the Auger (#14). (Make sure the notches on the grinder plate are matched to the locator pin in the grinder head.)
5. Screw the Retaining Ring (#19) onto the Grinder Head (#8) until it is firmly tightened. Hand tighten only.
6. Place the Meat Pan (#1) on the upright part of the grinder head.
7. Now the grinder is ready for use.



GRINDING

Cut the meat into 4" x 3/4" strips. Make sure to remove all bones, gristle and sinew. Put the meat in the Meat Pan (#1). Turn on the grinder. Use the Meat Stomper (#2) to gently push the meat into the Grinder Head (#8). DO NOT force the meat too quickly, allow the grinder to do the job.

FOR BEST RESULTS KEEP THROAT OF GRINDER HEAD AS CLEAN AND CLEAR AS POSSIBLE.



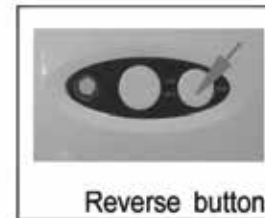
! CAUTION !

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

TIPS FOR OPERATION



- Cord storage is under motor housing.



Reverse button

- If the grinder is locked, turn grinder off, allow it to come to a complete stop, then press the reverse button. 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.

CLEANING AND MAINTENANCE

HOW TO CLEAN YOUR GRINDER:

GRINDER PARTS ARE NOT DISHWASHER SAFE. DISCOLORATION MAY OCCUR.

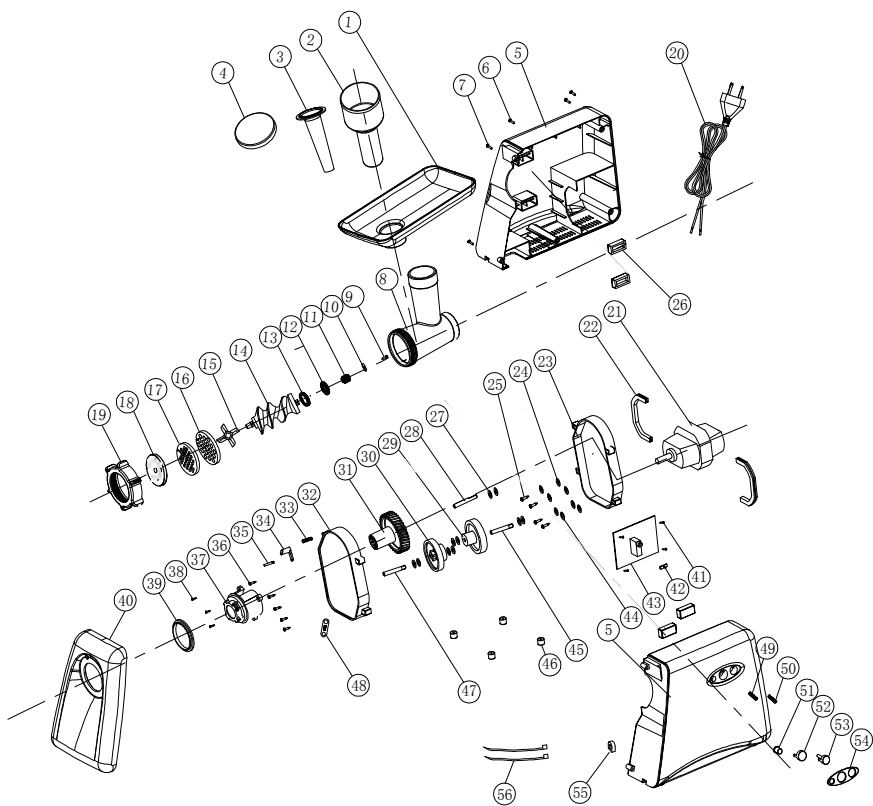
TIP: Meat remaining in the grinder head may be moved through by passing a slice of bread through the grinder head.

1. Before clean up of the grinder, switch the appliance off and unplug from electrical socket.
2. Remove the meat stomper and meat tray.
3. Press the release button and turn the grinder head in the direction of unlock.
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 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 silicon 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.

GRINDER FEATURES



Part #	Description	QTY
1	Meat Pan	1
2	Meat Stomper	1
3	Stuffing Tube	1
4	Meat Stomper Cover	1
5	Left & Right Side Motor Housing	1
6	Screw st4x20	3
7	Screw st4x25	2
8	Grinder Head	1
9	Auger Drive Gear Screw m5x10	1
10	Auger Drive Gear SS Washer	1
11	Auger Drive Gear	1
12	Auger Drive Gear Plastic Washer	1
13	Auger Drive Gear Silicon Washer	1
14	Auger	1

Part #	Description	QTY
15	Knife	1
16	8mm Grinding Plate	1
17	4.5mm Grinding Plate	1
18	Plastic Stuffing Plate	1
19	Retaining Ring	1
20	Power Cord	1
21	Motor	1
22	Shock Proof Pad "A"	2
23	Inner Gear Case	1
24	Washer	4
25	Screw m5x12	4
26	Shock Proof Pad "B"	4
27	Washer	10
28	Shaft	1

Part #	Description	QTY
29	Straight Step Gear	1
30	Helical Step Gear	1
31	Large Output Gear	1
32	Outer Gear Case	1
33	Release Button Spring	1
34	Release Button	1
35	Release Button Rod	1
36	Screw st3x12	5
37	Head Attachment Flange	1
38	Screw st3x16	6
39	Rubber Seal	1
40	Front Face	1
41	Screw 2.5x8	4
42	Plug	1

Part #	Description	QTY
43	Circuit Board	1
44	Washer	4
45	Shaft	1
46	Foot	4
47	Shaft	1
48	Wire Clip	1
49	Spring	1
50	Spring	1
51	LED Cover	1
52	On/Off Switch	1
53	Reverse Button	1
54	Switch Panel	1
55	Power Cord Clip	1
56	Tie Wraps	2

TIPS & HINTS

TIPS FOR GETTING THE BEST GRIND:

- Very cold meat is best, just before it becomes frozen. Warm meat will not grind as easily or as quickly.
- Long strips are more easily caught by the grinder's Auger. No need to cut more than necessary. Cut just small enough to easily fit into the throat of the grinder.
- Trim all sinew (silver skin or fibrous tissue) or it may build up around the knife, slowing down your grinder.
- We suggest grinding through the coarse plate first and then fine plate for the second grind. Always cool meat again prior to second grind or stuffing.
- The flat edge of the blade should face out and lie flat against the plate.
- Make sure the auger drive gear is properly assembled with the silicon washer facing away from the auger.
- The plate should stick out past the end of the head 1/8" – 3/16". This will give good pressure between the knife and the plate when the retaining ring is tightened down.
- The knife and the plate will both wear and dull over time. If your grinder is not cutting like it used to, it may be that one or both of these are dull, both knife and plate should be replaced together. LEM recommends marrying a knife to a plate and always use them together.
- Do not over-tighten your retaining ring. You need to just hand-tighten and then back it off slightly.
- It is normal to see a small amount of black residue on the Auger Stud and Knife. This is from the plate, knife, and stud running on each other. If you see this residue, simply remove it from your grind. Be sure to wash all items well before and after every use. Marrying a knife and plate together will help to lessen this residue from forming.
- The head, auger, and pan are aluminum. Aluminum will oxidize (turn black) if put into the dishwasher.

HAND WASH ONLY!

- When using the stuffing tube you will remove the Grinder Knife and Plate and simply use the Plastic Stuffing Plate with the stuffing tube to fill casing or meat bags. Allow the grinder motor to do the work. Do not force the meat through the grinder faster than the auger will take it. Keep the throat of the grinder clear and clean. Doing so will keep you from having to use the Meat Stomper.