

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

THIS WARRANTY COVERS:  
LEM 1226 Butter Churner  
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 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 Muhlhauer 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 August 3, 2018



# BUTTER CHURNER

## USE & MAINTENANCE

1226



**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 product is properly assembled and safely set up before use.
2. The product is designed for domestic use and not for commercial purposes.
3. Use the product 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.
4. **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 product.
5. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
6. Avoid contacting moving parts.
7. Thoroughly hand-wash all parts in warm soapy water prior to use. **DO NOT SOAK. NOT DISHWASHER SAFE** (discoloration may occur).
8. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating.

## 9. SAVE THESE INSTRUCTIONS

## HOW TO MAKE HOMEMADE BUTTER

### CLEANING PRIOR TO USE

Hand-wash all parts of butter churner in hot soapy water. Glass jar can go in dishwasher TOP SHELF.

Rinse in hot water & dry thoroughly.

### STEPS FOR MAKING HOMEMADE BUTTER

#### Ingredients:

1 ¼ c. whipping cream or heavy cream

Pinch of salt (if desired)

Remove cream from refrigerator and let stand at room temperature for 2 hours.

Unscrew lid and paddle from butter churner. Pour cream into jar and replace the lid and paddles and screw on to secure.

Turn the handle to start the churning process. After a few minutes the cream will turn foamy. After 5-6 minutes the cream will thicken. After 8-10 minutes the cream will be very thick. You will notice it will become more difficult to churn but keep churning. It will become even more difficult and then it will suddenly be easy. At this point the cream has turned to butter and will be a pale yellow. You will see that the butter has separated from the buttermilk. Pour off the buttermilk (keep for other recipes or drink it). With a rubber spatula pat the butter back and forth in the jar to remove any remaining buttermilk.

Rinse butter with cold water and continue to pat removing all remaining buttermilk.

1 ¼ c heavy cream will yield ½ c. fresh butter

## HOMEMADE BUTTER RECIPES

### HONEY CINNAMON BUTTER

*Use on sweet bread or French toast*

½ c. softened butter

1 tbsp. honey

¼ c. powdered sugar

Pinch salt

1 tsp. ground cinnamon

### LEMON HERB BUTTER

*Use with fish or vegetables*

½ c. softened butter

2 tsp. lemon zest

2 tsp. finely chopped flat-leaf parsley

½ tsp. finely chopped thyme

### PECAN BROWN SUGAR BUTTER

*Use on English muffins or waffles*

½ c. softened butter

2 tbsp. finely chopped toasted pecans

1 tbsp. light brown sugar

### GERMAN HERB BUTTER (KRAUTERBUTTER)

*Great on steak*

1 c. softened butter

½ tbsp. minced garlic

2 tbsp. chopped fresh chives

1 tbsp. chopped fresh thyme

1½ tbsp. lemon juice

1 tsp. kosher salt

½ tsp. freshly ground black pepper

### GARLIC BUTTER

1 c. butter

1 tbsp. chives

2 garlic cloves minced

2 tbsp. parsley chopped

2 tsp. lemon juice

**NOTE:** Fresh butter can be kept in the refrigerator for up to 2 weeks.