



**ATTENTION:**  
If any components of this unit are broken,  
or if the unit does not operate properly,  
please contact LEM Products at  
**877-536-7763**  
For more great products or a free catalog  
log onto [lemproducts.com](http://lemproducts.com)



# **BIG BITE<sup>®</sup> FIXED POSITION MIXER**

**USE & MAINTENANCE**

1733 & 1734



**2 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 parts of the appliance.
9. **DO NOT** operate the appliance without the upper cover installed.
10. **DO NOT** use fingers to push meat into appliance while turning the handle. Doing so may cause serious injury.
11. Thoroughly hand-wash all 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 appliance.

## 13. SAVE THESE INSTRUCTIONS

**NOTE:** When using the mixer with your Big Bite Grinder motor please read through and understand all safety warnings that came with your grinder.

## WARNINGS & PRECAUTIONS

1. When paddles are in motion do not put hands into meat tank.
2. Never operate unit without the cover being in place on the mixer.
3. Always unplug the grinder motor when attaching mixer to the grinder motor and when loading or removing meat from the meat tank.
4. **Keep this mixer out of the reach of children.**

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

THIS WARRANTY COVERS:  
1733 & 1734 **Big Bite™** Fixed Position Meat Mixer  
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

**WARRANTY DURATION:** This product is warranted to the original purchaser for a period of two (2) years 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 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 June 21, 2018

## MIXING MEAT

When making sausage it is important to add water to the mixture.

Water will: a) Help the seasoning blend with the meat better. b) Make mixing easier. c) Make stuffing easier. It will not weaken the flavor of the sausage.

1. Mix seasoning (and cure if used) with a minimum of 1 oz. of water per pound of meat. Mix thoroughly until seasoning is dissolved.
2. Put meat in mixer and pour water/seasoning mixture over meat. Place the tank cover on the mixer.
3. Mix meat until it starts to become tacky. DO NOT OVERMIX.
4. Remove sausage from mixer and immediately put it into stuffer for stuffing. Do not allow sausage meat mixture to sit before stuffing. If mixture becomes difficult to stuff you can add water.

## AFTER USE

**WARNING: Prior to and any time the mixer is not in use, you step away or when dumping or clean up, the motor MUST be put in the off position and unplug from the electrical outlet to insure safety.**

1. Unscrew the axle-adjusting knob clockwise until the paddles disengage. The axle with paddles can now be easily removed.
2. Unscrew the 4 locking knobs that hold the tank to the stand. This will release the tank for easy clean up.
3. Wash the meat tank and the axle with paddles with warm soapy water, rinse and dry thoroughly.
4. Lightly coat the mixer 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.
5. Replace the axle with paddles by aligning the notch on the paddles with the axle drive shaft. Align the axle bushing with the axle adjuster. Tighten the axle-adjusting knob counter-clockwise to hold axle in place.

## BEFORE USE

1. Read and understand all directions prior to use.
2. Thoroughly clean all parts before first use in warm soapy water, to remove the lubricant applied during manufacturing.

## USING THE MIXER WITH A GRINDER MOTOR

**WARNING: Prior to and any time the mixer is not in use, you step away or when dumping or clean up, the motor MUST be put in the off position and unplug from the electrical outlet to insure safety.**

### To Attach the Mixer to the Grinder:

*PLEASE NOTE: The 25lb mixer may be effective with a .50HP LEM Grinder Motor depending upon the amount and tackiness of meat. 50lb Mixer is best used with .75HP or higher LEM Grinder Motor.*

1. Unplug the grinder.
2. Secure the mixer tub to the base by tightening all of the locking screws.
3. Thread the nuts onto each of the 4 mixer feet, and then thread the mixer feet into the unit.
4. Place drive gear shaft of the meat mixer close to the drive shaft of the grinder. Adjust the mixer feet up or down until the drive gear shaft of the mixer aligns with the drive shaft of the grinder.
5. Slide the units together as tightly as possible while turning the paddles of the mixer by hand until the drive gear shaft aligns with the grinder drive shaft.
6. Tighten the nuts on the mixer feet to the bottom of the mixer to hold the unit at the desired height.
7. Tighten the star bolt on the grinder (not shown) against the mixer attachment.
8. Plug in the grinder.

**CAUTION: It is imperative that the mixer and there grinder motor drive shafts be aligned and level. Undo wear or even damage to the mixer or grinder motor may occur if they are not properly assembled.**

# PARTS LIST

## FIXED POSITION MIXER MODEL #1733 & 1734

#	DESCRIPTION	QTY	#	DESCRIPTION	QTY
1	Meat Tank	1	15	Handle	1
2	Set Screw M6 x 6	2	16	Big Spacer	1
3	Axle Adjusting Knob	1	17	Foot with Bolt M10	4
4	Axle Adjustor	1	18	Acorn Hexagon Nut M6	8
5	Axle Bushing	1	19	Grease Seal	1
6	Tank Cover	1	20	Inner Gear Box Cover	1
7	Axle with Paddles	1	21	Bearing 1	2
8	Connect Shaft	1	22	Washer	2
9	Axle Drive Shaft Key	1	23	O-Ring	1
10	Axle Drive Shaft Gear	1	24	Bearing 2	1
11	Small Spacer	1	25	Fixed Block 1	1
12	Drive Shaft	1	26	Fixed Block 2	1
13	Outer Gear Box Cover	1	27	Stand	1
14	Pan Head Screw M5 x 20	4	28	Locking Knob	4

