



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

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**MANUAL 2 IN 1
TENDERIZER/JERKY SLICER**

USE & MAINTENANCE

1432



**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. **DO NOT** leave the appliance unattended.
3. **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.
4. The appliance is designed for domestic use and not for commercial purposes.
5. **DO NOT** use the appliance on bones, deep frozen food, hard items or non-food items.
6. 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.
7. **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.
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** operate the appliance without the upper case installed.
11. **DO NOT** use fingers to push meat into appliance, doing so may cause serious injury.
12. Thoroughly hand-wash all parts in warm soapy water prior to use. **DO NOT SOAK. NOT DISHWASHER SAFE** (discoloration may occur).
13. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the appliance.
14. Use on a level, stable surface to prevent tipping. Use clamps that are included to secure device prior to use. Never move the appliance while in use.
15. **WARNING:** Knives are SHARP! To avoid injury, use extreme caution when handling.
16. Keep your work area clean and well lit. Cluttered work benches and dark work areas may cause accidents or injury.
17. **CAUTION:** Sharp metal blades! Use **EXTREME CAUTION** when handling and cleaning metal blades. Do not touch sharp edge of the blades. It is recommended that cut resistant gloves be worn when handling the blades. Never touch the blades when the appliance is in use.
18. Failure to follow warnings and a safety information could result in death serious bodily injury and or property loss.
19. Read and follow all safety warnings, assembly instructions, and use and care instructions before attempting to assemble to this product.
20. Store in a cool dry place out of reach of children.
21. **WARNING:** The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common-sense must be used.

28. SAVE THESE INSTRUCTIONS

⚠ WARNING! SHARP BLADE ⚠

HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE!

Always use completely assembled slicer/tenderizer with top cover in place.

Protective/cut resistant Kevlar gloves are recommended whenever handling blade assemblies!

WARRANTY

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

THIS WARRANTY COVERS:

LEM® Manual 2 in 1 Tenderizer/Jerky Slicer

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.

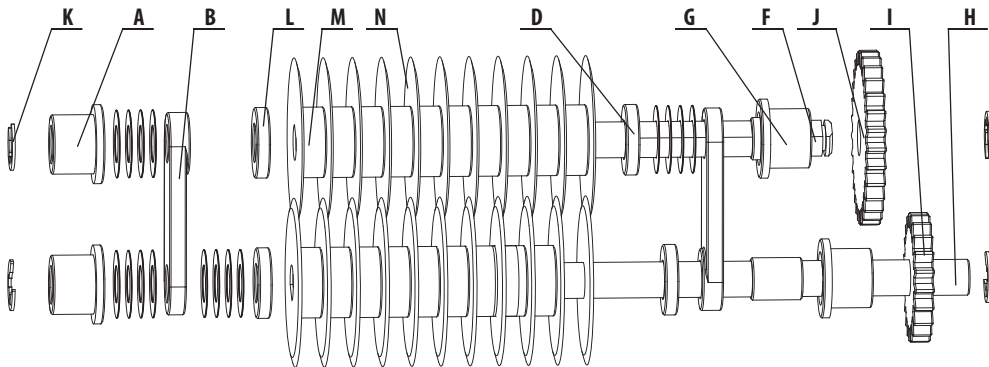
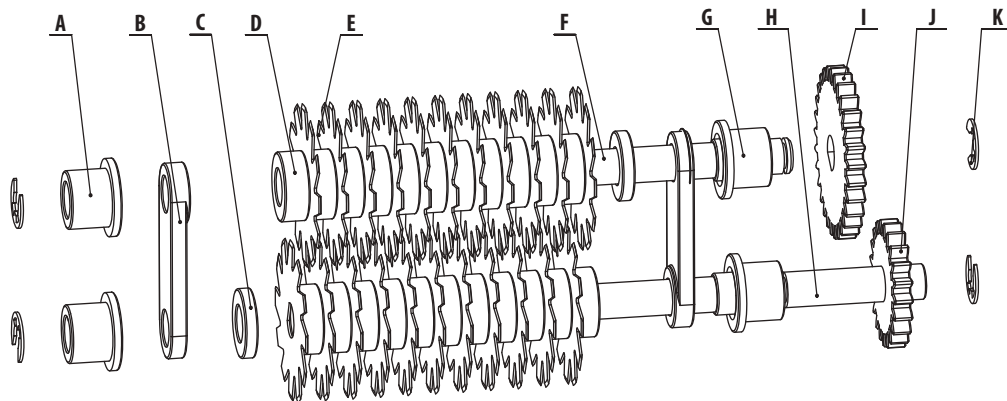
WARRANTY PERFORMANCE: During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. **LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY 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 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 14, 2018

BLADE ROLLER ASSEMBLIES



LETTER	DESCRIPTION	QTY
A	Small Hole Bushing	4
B	Connecting Plate	4
C	Narrow Spacer	2
D	Wide Spacer	28
E	Tenderizing Blades	22
F	Driven Shaft	2
G	Large Hole Bushing	4

LETTER	DESCRIPTION	QTY
H	Drive Shaft	2
I	Driven Gear	2
J	Drive Gear	2
K	Clip	8
L	Washer	16
M	Spacer	20
N	Slicing Blades	22

CLEANING, ASSEMBLY & PROPER USE

ASSEMBLY:

Unit will come completely assembled with poly base attached and one complete set of rollers installed. Handle will need to be installed with the supplied wing nut bolt.

DISASSEMBLY & CLEANING INSTRUCTIONS:

Caution: Keep children at a safe distance from machine while cleaning.

1. Remove handle from the drive shaft.
2. Remove the combs from the upper housing by lifting up on the combs.
3. Remove the two upper housing screws from the upper housing.
4. Remove the upper housing.
 - WARNING:** This will expose the blade rollers. Take care when handling the blade rollers. Protective gloves are recommended.
5. Remove the drive shaft components by simultaneously lifting up on each end of the blade roller to separate them from the lower housing. Note: Both rollers are connected.
6. To disassemble the rollers, remove the clip and nylon cap on the end of the shafts and slide the parts off the shafts. Be careful not to damage the nylon cap and clip when removing.

NOTE: Pay special attention to the direction the blades are installed on the rollers. If assembled incorrectly the unit will not work properly. It is highly recommended before disassembly to take pictures of the rollers, paying special attention to the blade assembly. The slicer blades have a bevel. When properly assembled the flat side of the blades will run together. Tenderizer blades have a curve. When properly installed the curve of the blade will face outward.

7. Wash all parts thoroughly with hot water and mild dishwashing liquid. A long bristle brush is recommended for cleaning the blades. Take extra care when handling the blades. Protective gloves are recommended.
8. Dry parts thoroughly before re-assembly.

TO CHANGE ROLLER SET:

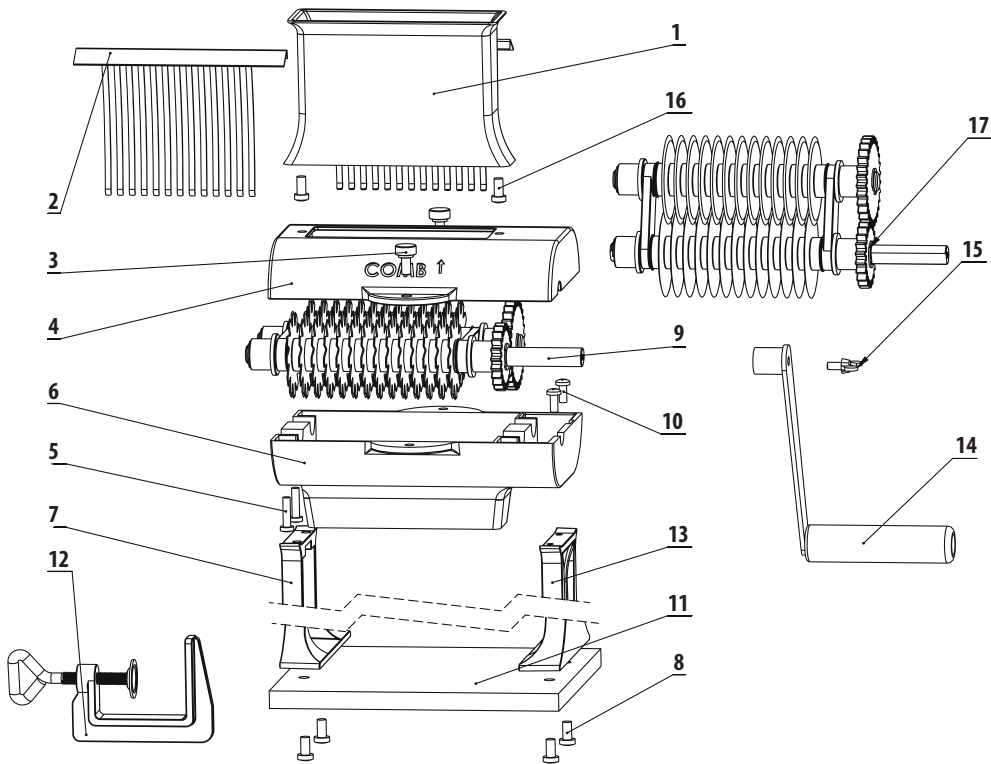
Follow steps 1-5 from above.

6. Carefully set aside the removed blade/roller assembly by placing it on a towel up and away from children's reach.
7. Place other blade/roller assembly inside the lower case. Make sure to line the drive with the notch in the lower case.
8. Assemble upper case on top of lower case and tighten housing screws to secure.
9. Insert combs into slits on either side of the upper housing. Note: Do not bend the teeth of the combs. If they are not aligned gently bend them until they are realigned. The teeth of the combs should be inserted between each of the blades.

NOTE: It is very important that the combs are installed properly. If the combs are not installed the meat will simply wrap around the rollers. Disassembly will be necessary to remove the meat from the rollers.

⚠ WARNING! SHARP BLADE ⚠

**HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE BLADES!
KEEP AWAY FROM CHILDREN!**



2 in 1 Aluminum
Jerky Slicer & Tenderizer

#	DESCRIPTION	QTY
1	Meat Chute	1
2	Meat Combs	2
3	Upper Housing Screws	2
4	Upper Housing	1
5	Screws M5×20	2
6	Lower Housing	1
7	Left Leg	1
8	Base Screws	4
9	Tenderizer Blade Assembly	1
10	Lower Housing Screws	2
11	Base	1
12	Clamp	2
13	Right Leg	1
14	Handle	1
15	Handle Screw	1
16	Meat Chute Screw	2
17	Slicer Blade Assembly	1

⚠ **CAUTION** ⚠

Cuts or injury may result from noncompliance with all operating procedures described in this manual.

⚠ **WARNING! SHARP BLADE** ⚠

HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE!
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