



**#20320 FOOD PUMP w/#20324 NEEDLE
#162 INJECTOR
"MADE IN THE USA"**

SPECIFICATION: The 4 ounce pump frame and meat needle are nickel chromium plated brass tubing, the plunger/plunger rod are nickel chromium plated solid brass, finger rings/thumb ring/head cap are zinc die cast, plunger "O"-ring and lubricant are FDA food borne approved. See drawing for measurements. All parts can be replaced or repaired.

OBJECTIVE: To disperse marinade throughout meats e.g. fowl, pork, beef, lamb or wild game to enhance a distinct culinary flavor.

APPLICATION: You may select to remove the plunger and wash pump frame and plunger with soap and water before use. After drying, apply cooking oil to the "O"-ring for lubrication. Place threaded end of the needle into the food pump frame end and turn clockwise to hand tighten before use.

Prepare marinade to a fine texture with a blender or food processor in order for marinade to flow freely from perforated needle. If preparing a hot marinade allow it to cool before using.

Insert the entire perforations along the needle tip into liquid marinade, slowly pull back on the plunger by using the thumb ring until desired amount of marinade is in the pump frame by viewing the fluid ounces on the plunger rod.

Insert the needle into the meat as deep as desired, making sure the perforations on the needle are immersed, push on the plunger rod slowly and pull the needle out simultaneously to distribute marinade throughout the meat. Repeat the injections into several locations until thoroughly seasoned to preference.

When marinating is completed; remove the needle from the pump frame, pull plunger out and submerge the entire assembly and needle into soap and water for cleaning. When all parts are dry, place cooking oil on the plunger "O"-ring and assemble.

L.E.M. Products, Inc.

107 May Drive • Harrison, Ohio 45030 • PH: 513-202-1188 • FAX: 513-202-9494 • www.lemproducts.com