

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

THIS WARRANTY COVERS:
LEM 1383 Aluminum Bolt Down Hand 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 will repair the defected unit with new or refurbished parts or exchange product for a unit that is new or refurbished. **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.

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#32 ALUMINUM BOLT DOWN HAND GRINDER

USE & MAINTENANCE

1383



1 YEAR WARRANTY



CAUTION



Cuts and/or injuries 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

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

1. Always ensure that the grinder is properly assembled and safely set up before use.
2. **DO NOT** leave the appliance unattended if it can be operated.
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 to grind 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** use fingers to push meat into the grinder. Doing so may cause serious injury. Use appropriate tool to push meat into grinder.
11. Thoroughly hand-wash all grinder 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 grinder.
13. Use grinder on a level, stable surface to prevent tipping. Ensure grinder is securely fastened to the work surface.
14. **WARNING:** Knife and plates are SHARP! To avoid injury, use extreme caution when handling.
15. **SAVE THESE INSTRUCTIONS**

PART#	DESCRIPTION	QTY.
1	Retaining Ring	1
2	10 MM Plate 3/8"	1
3	4.5 MM Plate 3/16"	1
4	Knife	1
5	Auger Stud	1
6	Worm Gear / Auger	1

PART#	DESCRIPTION	QTY.
7	Bushing	1
8	Body / Head	1
9	Handle Complete	1
10	Handle Screw	1
11	*Bushing Assembly	1
12	*Nuts and Bolts Assembly Kit	1

*Not pictured

CLEANING

Before first use and after every use hand wash all parts of the grinder in hot soapy water to remove the protective oil coating or meat residue. **DO NOT PLACE ANY PART OF THE GRINDER IN THE DISHWASHER.** Rinse with hot water and immediately hand dry. It is a good idea to spray your grinder plates, knife and roller bearings with silicone spray. This will help keep your plates and knife in like new condition and prevent rust from forming.

PREPARING THE GRINDER

Bolt the grinder to a sturdy board (food grade cutting board works well) that can be easily cleaned. After the grinder is bolted to a board securely fasten the board to your work surface. Assemble the grinder as pictured in the schematic. Be certain to check the bushing is installed in the back of the grinder and the washers and roller bearings are installed on the back of the auger. Position the knife onto the auger stud with the sharp edges of the knife facing out. Add your choice of grinder plate by lining up the locating pin with the notch in the plate. With the bushing, washers, bearings, knife and plate properly installed the grinder plate will stick out past the end of the head approximately 1/8" - 3/16". Screw on the retaining ring, just hand tight. **DO NOT** over tighten. An over tightened retaining ring will cause excessive wear on the knife and plate. Under tightening will cause the meat to mash instead of cut. If mashing or smearing occurs tighten the retaining ring slightly. If mashing/smearing continues, disassemble the grinder, clean out the meat and other residue from the plates and knife and reassemble. If it continues plate and knife may be dull and need to be replaced.

! WARNING !

When feeding food into the grinder
DO NOT push food into the auger with your fingers – Serious injury could occur.

HELPFUL HINTS

When making burger for wild game add a minimum of 10% pork fat. This will give the burger moisture without making it fatty. When making sausage add at least 20% fat with the meat and grind like burger. This will make for a juicy sausage. After grinding run a few pieces of bread through the grinder. This will make clean up easier.

