October 2011 Version Rev3

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

THIS WARRANTY COVERS THE LEM 433TJ:
2in1 Jerky Slicer and Tenderizer Attachment for LEM Grinders
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, or to units which have been altered or modified.

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 one year warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. NO PRODUCT WILL BE EVALUATED UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE. The repaired product will be in warranty for the balance of the one year 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 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. Please return the product pre-paid 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, 107 May Drive, Harrison, OH 45030, 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.



SKU #433TJ

Instruction Manual



LEM Grinder Sold Separately



SAFETY INSTRUCTIONS:

When using electrical appliances, basic safety precautions should be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- 1. Read all instructions before using the appliance.
- 2. Place unit on a firm level surface.
- 3. To avoid fire or shock hazard, plug the motor directly into a 120V AC electrical outlet.
- 4. Use extreme caution when operating grinder attachments in the presence of children.

KEEP OUT OF REACH OF CHILDREN

- 5. Never operate unit without the upper case in place. The rolling action of the knives could pull fingers and hands into the knives and cause serious injury.
- 6. Never leave unit unattended when in use or plugged in.

KEEP HANDS A SAFE DISTANCE FROM THE EXPOSED BLADES ON THE BOTTOM OF THE UNIT

- 7. Always unplug the motor when not in use, when changing parts or cleaning.
- 8. Be sure to pull by the plug and not the cord when unplugging.
- 9. To disconnect unit, turn motor switch to OFF position and then remove plug from the outlet.
- 10. Never use fingers to push meat once dropped into the chute.
- 11. Use appliances only for intended household use as described in this manual. Any other use not recommended by the manufacturer may cause a malfunction or injury and void the warranty.
- 12. Remove the slicer/tenderizer attachment from the motor when not in use.

BEFORE USE:

- 1. Wash all parts of the attachment in hot soapy water. This will remove any residue and dirt left from the manufacturing process. Keep water away from electrical motor unit.
- 2. Rinse and dry thoroughly.
- 3. DO NOT PUT PARTS IN A DISHWASHER.

TO INSTALL UNIT:

- 1. Align the drive of the motor with the hub (#9) and drive shaft (#11C) of the slicer/tenderizer attachment and tighten the star bolt (on motor) securely.
- 2. Insert the two meat combs (#1) into the slots in the top of the upper housing (#3) one comb on each side of the upper case. The combs should slide easily into the holes between the drive and driven shafts. When inserted properly, the combs will be visible from the bottom of the lower case (#8).

TROUBLE SHOOTING:

If your unit fails to operate, contact LEM Products technical assistance. Do not attempt to repair or adjust any electrical or mechanical functions on this unit without contacting an LEM technician. Doing so will void warranty. Servicing should be performed as directed by qualified personnel only.

LEM Products Technical Assistance: Toll Free at 877-536-7763.

OPERATING INSTRUCTIONS:

Read these instructions before operating jerky slicer/tenderizer attachment.

- 1. Drop meat through the opening of the cover. DO NOT attempt to force meat into the opening. Rolling action of the knives will carry appropriately sized portions of meat into the unit.
- 2. Use boneless cuts of meat only. Meat should not exceed 1 1/4" thickness. Remove gristle and bone before tenderizing/slicing to eliminate clogging or stalling.
- 3. For tenderizer attachment: run meat through tenderizer twice at a 90 degree angle to experience the maximum tenderness.

CLEANING:

- 1. Turn unit off and remove plug from wall outlet.
- 2. Remove attachment from motor by loosening star bolt (on motor).
- 3. Remove meat combs (#1).
- 4. Remove thumbscrews (#2).
- 5. Remove upper case (#3).
- 6. Remove the drive and driven cutter shafts. (Caution! Blades are sharp!)
- 7. Wash with hot soapy water. Rinse and dry parts thoroughly.

To reassemble after cleaning:

- 1. Put the drive shaft (#13A) into position first.
- 2. Put the driven shaft (#4A) into position next.
- 3. Make sure the gears (#14) are properly aligned and mesh.

NOTE: If gears are not in alignment, unit will malfunction which could cause injury and will void the manufacturers' warranty.

4. Replace upper case (#3) and secure with thumbscrews (#2).

DISASSEMBLY:

Over time, meat will wedge between the knives and spacers. Occasionally the drive and driven rollers should be disassembled, and each piece washed thoroughly. Start disassembly by:

- 1. Remove C-Clip (#15) on the end opposite the gear.
- 2. Slide all remaining parts off to be hand washed.

ASSEMBLY OF THE TENDERIZER & SLICER SHAFTS:

!! Do not assemble without carefully reading the instructions below!!

The 433TJ can be used as a jerky slicer (the drive shaft has tenderizer blades, and the driven shaft has slicer blades) or as a tenderizer (both shafts have tenderizer blades). These must be assembled correctly, or the unit will not function.

For slicing:

The spacers (#7) must be assembled exactly the same on both shafts so the tenderizer blades and the slicer blades are adjacent to each other. The tenderizer blades have a notch in the square opening, so always line these up after washing. They also have a cutting direction (see schematic). The pointed side should always be on the back edge of the cutting action. The slicer blades also have a direction. They are sharpened on only one edge, so they have a bevel. The direction of the bevel should be the same for all the knives as shown in Detail A on the schematic. Always install the flat side toward the gear end of the shaft. When installing the driven shaft (#4) in the unit, always place the flat side of the slicer blade against the tenderizer blade. If you place the beveled edge against the tenderizer blade, the unit will not slice properly.

For tenderizing:

The spacers must be positioned so the tenderizer blades on the drive shaft and the tenderizer blades on the driven shaft are one spacer apart. This is accomplished by placing an extra nylon spacer (#7) nearest the gear on the driven shaft. This will offset the tenderizer knives by about 1/8". Be sure the direction of the knives on both shafts is correct, i.e. the pointed edge should be on the back edge of the cutting action.

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433TJ Parts List

Part #	Qty	Description
433TJ - 1	2	COMB
433TJ - 2	2	THUMB SCREW
433TJ - 3	1	CASE-UPPER
433TJ - 4	2	DRIVEN SHAFT
433TJ - 4A	1	Driven Shaft Assy (SLICER)
433TJ - 4B	1	Driven Shaft Assy (TENDERIZER)
433TJ - 5	6	BUSHING, NYLON
433TJ - 6	30	KNIFE TENDERIZER
433TJ - 7	93	SPACERS
433TJ-8	1	CASE-LOWER
433TJ - 9	1	HUB
433TJ - 10	2	HUB SCREW
433TJ-11C	1	DRIVE SHAFT ADAPTER
433TJ - 12	1	SET SCREW
433TJ-13	1	DRIVESHAFT
433TJ - 13A	1	DRIVE SHAFT Assembly
433TJ - 14	3	GEAR
433TJ - 15	6	LOCK RING, (C-Clip)
433TJ - 16	6	ERETAINER RING
433TJ - 17	15	KNIFE-SLICER
433TJ - 18	6	SSWASHER

433TJ Diagram & Parts List





