

## LEM 1224

# LEM Products #8 Countertop Meat Grinder Instruction Manual

Model: 1224

## 1. INTRODUCTION

The LEM Products #8 Countertop Meat Grinder is a compact, powerful, and reliable tool designed for efficient meat processing. Ideal for home use, it allows you to prepare various meats for burgers, sausages, chili, and more. This manual provides essential information for the safe and effective operation, maintenance, and care of your new meat grinder.

### Key Features:

- Heavy-duty aluminum #8 head assembly with quarter-turn lock and push-button release.
- 575-watt motor with push-button forward and pulse reverse functionality.
- Processes approximately 2-3 pounds of meat per minute.
- Integrated cord-keeper compartment for convenient storage.



Image 1.1: The LEM Products #8 Countertop Meat Grinder.

## 2. SAFETY INFORMATION

Please read all safety instructions carefully before operating the meat grinder. Failure to follow these instructions may result in serious injury or damage to the appliance.

- Always unplug the grinder from the electrical outlet before assembling, disassembling, cleaning, or when not in use.
- Keep hands and utensils away from the grinding plates and auger during operation. Always use the provided meat stomper to feed meat into the grinder.
- Do not attempt to grind bones, frozen meat, or other hard materials, as this can damage the motor and

components.

- Ensure the grinder is placed on a stable, level, and dry surface during operation.
- Do not immerse the motor housing in water or any other liquid.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.
- Keep out of reach of children.

### **3. PARTS LIST AND ASSEMBLY**

#### **3.1. Included Components**

Your LEM Products #8 Countertop Meat Grinder comes with the following components:

- Grinder Motor Housing
- Aluminum #8 Head Assembly
- Stainless Steel Knife
- Two Stainless Steel Plates (8mm, 4.8mm)
- Meat Stomper
- 7/8" OD Plastic Stuffing Tube
- Plastic Stuffing Plate
- Meat Pan

# WHAT'S INCLUDED

- Stainless steel knife
- Two stainless steel plates
- Meat stomper
- Plastic stuffing tube
- Plastic stuffing plate



Image 3.1: All components included with the meat grinder.

## 3.2. Assembly Instructions

1. Ensure the grinder is unplugged.
2. Attach the aluminum #8 head assembly to the motor housing. Align the head with the opening on the motor housing and turn it a quarter turn until it locks securely into place. A push-button release is provided for easy removal.
3. Insert the auger (worm gear) into the head assembly.
4. Place the stainless steel knife onto the square shaft of the auger, ensuring the sharp edge faces outwards towards the plate.
5. Select the desired stainless steel plate (8mm for coarse grind, 4.8mm for fine grind) and place it over the knife and auger.
6. Screw on the retaining ring (collar) firmly to secure the plate and knife. Ensure it is tight enough to prevent material from escaping, but do not overtighten.
7. Place the meat pan on top of the head assembly.

# MANUAL COUNTERTOP GRINDERS

## #10 STAINLESS STEEL CLAMP-ON HAND GRINDER

Grinds up to 2 to 3 pounds per minute

## #10 CAST IRON CLAMP-ON HAND GRINDER

Grinds up to 2 to 3 pounds per minute

## #32 BOLT DOWN HAND GRINDER

Grinds up to 5 pounds per minute



Image 3.2: Disassembled grinder components ready for assembly.

## 4. OPERATION

### 4.1. Meat Preparation

- For best results, ensure meat is very cold, almost frozen, but not solid. This helps prevent smearing and ensures a clean cut.
- Cut meat into 1-1/2 inch cubes or strips. This size is optimal for feeding and reduces the chance of sinew wrapping around the auger.
- Trim excess sinew and gristle from the meat before grinding to prevent clogging and improve grind quality.



Image 4.1: Properly cut and chilled meat cubes.

### 4.2. Grinding Process



1. Ensure the grinder is properly assembled and plugged into a grounded electrical outlet.
2. Turn on the grinder using the power button. The motor offers push-button forward and pulse reverse functionality.
3. Place a collection bowl or container under the grinding head.
4. Carefully feed the prepared meat into the feed tube using the meat stomper. **Never use your fingers or other utensils to push meat into the grinder.**
5. Feed meat gently and consistently. The grinder can process approximately 2-3 pounds of meat per minute.
6. If the grinder jams, use the pulse reverse function briefly to clear the obstruction. If the jam persists, unplug the unit and disassemble to clear the blockage.



Image 4.2: Feeding meat into the grinder using the stomper.

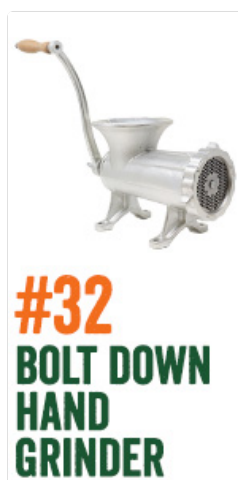


Image 4.3: Freshly ground meat exiting the machine.

#### 4.3. Sausage Stuffing (Optional)

To use the grinder for sausage stuffing, replace the grinding plate and knife with the plastic stuffing plate and the 7/8" OD plastic stuffing tube. Ensure the meat is ground to the desired consistency before stuffing.

## 5. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your meat grinder.

1. **Unplug the Unit:** Always unplug the grinder before cleaning.
2. **Disassemble:** Remove the meat pan, retaining ring, plate, knife, and auger from the head assembly. Remove the head assembly from the motor housing.
3. **Hand Wash Only:** Wash all removable parts (head assembly, auger, knife, plates, meat pan, stomper, stuffing tube, stuffing plate) with warm, soapy water. **These parts are not dishwasher safe.**
4. **Clean Motor Housing:** Wipe the motor housing with a damp cloth. Do not immerse it in water.
5. **Dry Thoroughly:** Dry all parts immediately and thoroughly to prevent rust, especially the stainless steel knife and plates.
6. **Blade Care:** For long-term storage, consider applying a food-grade silicone spray to the knife and plates to prevent rusting.
7. **Storage:** Store the grinder and its accessories in a dry place. Utilize the cord-keeper compartment on the bottom of the grinder for tidy cord storage.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grinder jams or slows down significantly.	Meat not cold enough; large pieces of meat; excessive sinew/gristle; dull knife/plate; overtightened retaining ring.	Ensure meat is very cold; cut meat into smaller, uniform pieces; trim sinew/gristle; sharpen knife/plate if dull; loosen retaining ring slightly. Use pulse reverse to clear minor jams.
Meat smears instead of grinding cleanly.	Meat is too warm; dull knife/plate; improper assembly of knife/plate.	Chill meat thoroughly; ensure knife and plate are sharp and correctly oriented (sharp edge of knife against plate); ensure retaining ring is tightened appropriately.
Rust appears on metal parts.	Parts not dried thoroughly after washing.	Always dry all metal parts immediately after washing. Apply food-grade silicone spray for long-term storage.
Grinder does not turn on.	Not plugged in; power outage; motor overload.	Check power connection; check circuit breaker; allow motor to cool down if it was recently overloaded.

## 7. SPECIFICATIONS

Feature	Specification
Model Number	1224
Motor Wattage	575 Watts
Processing Capacity	Approx. 2-3 pounds per minute
Voltage	120 Volts (AC)
Product Dimensions (L x W x H)	14.17" x 6.89" x 13.78"
Item Weight	11.25 pounds
Included Plates	8mm (coarse), 4.8mm (fine)
Color	Silver / Gray
Country of Origin	China

## 8. WARRANTY AND SUPPORT

LEM Products stands behind the quality of its products.

- **Warranty:** This meat grinder is covered by a one-year factory warranty from the date of purchase.
- **Customer Support:** Lifetime customer support is available for any questions or assistance you may need regarding your product.
- **Replacement Parts:** Replacement parts are available for a wide variety of LEM Products, both past and present models.

For warranty claims, technical assistance, or to order replacement parts, please contact LEM Products customer service.





## Related Documents - 1224



### [LEM Meat Grinder Use & Maintenance Manual - Models 777-782](#)

Comprehensive guide for LEM electric meat grinders (Models 777, 779, 780, 781, 782) covering warranty, safety, operation, assembly, cleaning, troubleshooting, parts, and specifications.



	<p><a href="#"><u>LEM Meat Grinder Use &amp; Maintenance Manual - Safety, Operation, and Parts</u></a></p> <p>Comprehensive guide for LEM Meat Grinders (Models 777-782). Includes warranty information, safety precautions, operating instructions for grinding and stuffing sausage, assembly, cleaning, troubleshooting, parts list, and specifications.</p>
	<p><a href="#"><u>LEM Spring Loaded Burger Press 1261: Use, Maintenance, and Warranty Guide</u></a></p> <p>Comprehensive guide for the LEM Spring Loaded Burger Press (Model 1261), covering usage instructions, cleaning procedures, safety warnings, parts identification, and warranty information.</p>
	<p><a href="#"><u>LEM MaxVac 250 Vacuum Sealer Quick Start Guide</u></a></p> <p>A quick start guide for the LEM MaxVac 250 vacuum sealer, detailing its features, how to make a bag, and how to vacuum seal items for longer food preservation.</p>
	<p><a href="#"><u>LEM MaxVac 500 Vacuum Sealer Quick Start Guide</u></a></p> <p>Quick start guide for the LEM MaxVac 500 vacuum sealer (Model #1253). Learn how to assemble, make bags, and vacuum seal food for extended storage. Features component identification and operating instructions.</p>
	<p><a href="#"><u>LEM TM 15.2 ACTIVE Bi-Amplified Loudspeaker System Service Manual</u></a></p> <p>Comprehensive service manual for the LEM TM 15.2 ACTIVE bi-amplified digitally processed loudspeaker system, detailing block diagrams, technical specifications, adjustment procedures, and a complete spare parts list.</p>