

## LEM 1607

# LEM Products 1607 Manual 15-Pound Vertical Sausage Stuffer User Manual

Brand: LEM | Model: 1607

## 1. INTRODUCTION

Thank you for choosing the LEM Products 1607 Manual 15-Pound Vertical Sausage Stuffer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new sausage stuffer. Please read all instructions carefully before use.

This vertical sausage stuffer is designed for home meat processing, allowing you to create various types of sausages with ease. Its robust stainless steel construction ensures durability and hygiene.

### Key Features:

- Cylinder holds 15 pounds of meat.
- Cylinder removes easily for filling and cleaning.
- Hardened steel gears with a protective gear box for enhanced safety and durability.
- Stainless steel base and cylinder.
- Includes two clamps to secure the unit to a countertop.
- Comes with three plastic stuffing tubes: 1/2-inch, 3/4-inch, and 7/8-inch ID (11/16-inch, 7/8-inch, 1-inch OD).
- Air valve release pushes air out the top instead of into the casing.

## 2. SAFETY INFORMATION

Always prioritize safety when operating any kitchen equipment. Failure to follow these safety guidelines may result in injury or damage to the product.

- Read and understand all instructions before operating the sausage stuffer.
- Keep hands and fingers clear of all moving parts, especially the gears and plunger mechanism, during operation.
- Ensure the unit is securely clamped to a stable countertop before use to prevent tipping.
- Do not overload the cylinder beyond its 15-pound capacity.

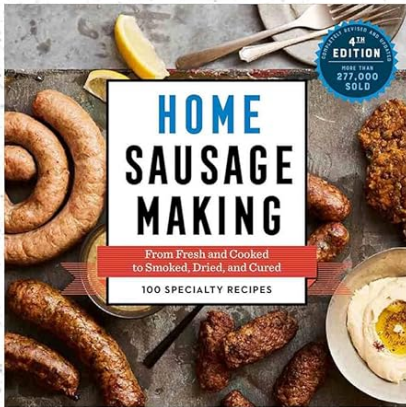
- Always use food-grade materials and maintain proper hygiene when handling meat.
- Keep children and pets away from the appliance during operation.
- Clean all parts thoroughly after each use to prevent bacterial growth.

### 3. PACKAGE CONTENTS

Verify that all components are present and in good condition upon unpacking.

- LEM Products 1607 Vertical Sausage Stuffer unit (stainless steel base and cylinder)
- Crank handle
- Protective gear box
- 2 countertop clamps
- 3 plastic stuffing tubes: 1/2-inch ID, 3/4-inch ID, and 7/8-inch ID

# GEAR UP FOR SAUSAGE



Home Sausage  
Making Book



Casings



Stainless Steel  
Stuffing Tubes

Image: The LEM Products 1607 Sausage Stuffer shown with its included stuffing tubes and other accessories.

## 4. SETUP

Follow these steps to prepare your sausage stuffer for first use.

1. **Unpack and Clean:** Carefully remove all components from the packaging. Wash the cylinder, stuffing tubes, and all parts that will come into contact with food using warm, soapy water. Rinse thoroughly and dry completely.
2. **Secure the Unit:** Place the sausage stuffer on a stable, flat countertop. Use the two provided clamps to firmly secure the unit to the counter. Ensure it does not wobble.
3. **Assemble the Cylinder:** Ensure the cylinder is properly seated in the base. The cylinder is designed for easy removal and insertion.
4. **Attach Stuffing Tube:** Select the desired stuffing tube size (1/2", 3/4", or 7/8" ID) and attach it securely to the outlet at the bottom of the cylinder.

# MIGHTY BITE<sup>®</sup>

## 15 LB SAUSAGE STUFFER

**Make all your favorite sausages with this heavy-duty sausage stuffer that is easy to fill, easy to stuff, and easy to clean.**



Image: The LEM Products 1607 Vertical Sausage Stuffer fully assembled and ready for use.



Image: A person loading ground meat into the removable cylinder of the sausage stuffer.

## 5. OPERATING INSTRUCTIONS

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Follow these steps to stuff sausages using your LEM Products 1607 stuffer.

1. **Prepare Meat Mixture:** Ensure your meat mixture is well-chilled and properly seasoned. For best results, the mixture should have a consistent texture.
2. **Load the Cylinder:** Remove the cylinder from the stuffer. Fill the cylinder with your prepared meat mixture, ensuring there are no large air pockets. Reinsert the cylinder into the stuffer.
3. **Prepare Casings:** Soak your sausage casings (natural or collagen) in warm water according to their specific instructions to make them pliable.
4. **Load Casings onto Tube:** Carefully slide the prepared casing onto the chosen stuffing tube, gathering it like an accordion. Leave a small overhang at the end of the tube.
5. **Begin Stuffing:** Slowly turn the crank handle clockwise. The plunger will descend, pushing the meat mixture through the stuffing tube and into the casing.
6. **Control Stuffing Speed:** Maintain a steady pace, controlling the flow of meat into the casing. Use your free hand to guide the casing off the tube, ensuring it fills evenly without air pockets or bursting. The air release valve on the plunger will expel trapped air.
7. **Form Sausages:** Once the casing is filled to your desired length, twist or tie the casing to form individual sausages.
8. **Repeat:** Continue the process until all meat mixture is used.



Image: A close-up of a sausage casing being filled with meat as it exits the stuffing tube.



Image: A selection of three different sizes of plastic stuffing tubes for the sausage stuffer.

## 6. CLEANING AND MAINTENANCE

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Proper cleaning and maintenance will extend the life of your sausage stuffer and ensure food safety.

1. **Disassembly:** After each use, completely disassemble the stuffer. Remove the cylinder, stuffing tube, and plunger.
2. **Wash Components:** Wash all removable parts (cylinder, tubes, plunger, etc.) immediately with warm, soapy water. Use a brush to clean inside the tubes and any crevices.
3. **Clean Main Unit:** Wipe down the stainless steel base and gear housing with a damp cloth and mild detergent. Do not submerge the main unit in water.
4. **Rinse and Dry:** Rinse all parts thoroughly with clean water. Ensure all soap residue is removed. Dry all components completely before storage to prevent rust, especially on the steel gears.
5. **Lubrication:** Periodically apply food-grade lubricant to the gears and plunger O-ring to ensure smooth operation and prevent wear.
6. **Storage:** Store the clean and dry sausage stuffer in a safe place, away from moisture and extreme temperatures.

# STUFF WITH CONFIDENCE

- Removable cylinder simplifies filling and cleaning
- Piston features an air-release valve
- Clamps are included for secure attachment
- Includes 3 stuffing tubes



Image: The LEM Products 1607 Sausage Stuffer with its cylinder detached, illustrating ease of cleaning.

# RELIABLE OPERATION

Precision-machined carbon steel gears prevent slippage, wear, rust, and buildup.



Image: A detailed view of the hardened steel gears and the protective gear box, highlighting the durable construction.

## 7. TROUBLESHOOTING

If you encounter issues with your sausage stuffer, refer to the following common problems and solutions.

- **Difficulty Cranking:**

- *Possible Cause:* Meat mixture is too cold or too dense.
- *Solution:* Allow meat to warm slightly (but remain chilled for safety) or adjust the consistency by adding a small amount of liquid.
- *Possible Cause:* Lack of lubrication on plunger O-ring or gears.
- *Solution:* Apply food-grade lubricant to the O-ring and gears.

- **Air Pockets in Sausages:**

- *Possible Cause:* Air trapped in the meat mixture or casing.

- *Solution:* Ensure meat is packed tightly into the cylinder without large air gaps. The stuffer's air release valve should help, but you can also prick the casing with a sterile needle to release trapped air.

- **Casing Bursting:**

- *Possible Cause:* Over-stuffing or too much pressure.
- *Solution:* Reduce cranking speed and allow the casing to fill more loosely. Ensure casings are properly soaked and pliable.

- **Meat Leaking from Sides:**

- *Possible Cause:* Cylinder not properly seated or seals are worn.
- *Solution:* Re-seat the cylinder firmly. Inspect seals for damage and replace if necessary.

## 8. SPECIFICATIONS

Feature	Specification
Model Number	1607
Brand	LEM
Capacity	15 Pounds (meat)
Material	Stainless Steel
Color	Silver
Item Weight	28.5 Pounds
Dimensions (H x W x D)	16.69-inch x 11.81-inch x 8.66-inch
Stuffing Tube IDs	1/2-inch, 3/4-inch, 7/8-inch (plastic)
UPC	734494016079

## 9. WARRANTY AND SUPPORT

Your LEM Products 1607 Vertical Sausage Stuffer is covered by a **2-year warranty** from the date of purchase, covering parts and labor.

For warranty claims, technical support, or replacement parts, please contact LEM Products customer service. Keep your proof of purchase for warranty validation.

Manufacturer Contact Information: WEST CHESTER, OH, 45011 US