

LEM 17811

LEM BigBite #22 Meat Grinder Instruction Manual

Model: 17811

1. INTRODUCTION

Thank you for choosing the LEM BigBite #22 Meat Grinder. This commercial-quality, stainless steel electric meat grinder is designed for home use, offering powerful and efficient processing for various meats and ingredients. Its 1.0 HP motor and BigBite technology ensure quick and thorough grinding, making it suitable for preparing ground meat, sausages, and even pet food.

This manual provides essential information for the safe and effective operation, maintenance, and care of your new meat grinder. Please read it thoroughly before first use and keep it for future reference.

BIGBITE®

#22 MEAT GRINDER WITH LARGER THROAT SIZE

**Our workhorse
grinder grinds up
to 13 lbs of meat
per minute.**



Image 1.1: The LEM BigBite #22 Meat Grinder, highlighting its larger throat size for efficient processing.

2. IMPORTANT SAFETY INSTRUCTIONS

To prevent injury or damage, always follow these safety precautions:

- Read all instructions before operating the grinder.
- Keep hands and utensils out of the feed chute and grinding head during operation. Always use the provided meat stomper to push meat into the grinder.
- Ensure the grinder is unplugged before assembling, disassembling, or cleaning.
- Do not operate the grinder with wet hands or in wet conditions.
- Never attempt to grind bones that are too large or hard for the machine, as this can cause damage. The #22 BigBite Grinder is capable of processing raw chicken bones, but caution should be exercised with larger, denser bones.

- Do not overload the motor. If the grinder stalls or overheats, turn it off immediately and allow it to cool.
- Keep children and pets away from the appliance during use.
- Use only genuine LEM replacement parts and accessories.

3. PRODUCT COMPONENTS

Your LEM BigBite #22 Meat Grinder comes with the following components:

- Motor Unit (main body)
- Grinding Head (housing)
- Stainless Steel Auger
- Stainless Steel Grinding Knife
- Coarse Grinding Plate (e.g., 10mm)
- Fine Grinding Plate (e.g., 4.5mm)
- Stuffing Plate
- Retaining Ring
- Large Stainless Steel Meat Pan
- 3 Stuffing Tubes (various sizes)
- Plastic Meat Stomper
- Accessory Storage Drawer (located beneath the grinder head)

WHAT'S INCLUDED

- Three stainless steel plates: 4.5mm, 10mm, and a stuffing plate
- Stainless steel knife, head, and auger
- Meat stomper
- Large meat pan
- 3 stuffing tubes



Image 3.1: All components included with your LEM BigBite #22 Meat Grinder.

MAKE THE MOST OUT OF YOUR GRINDER

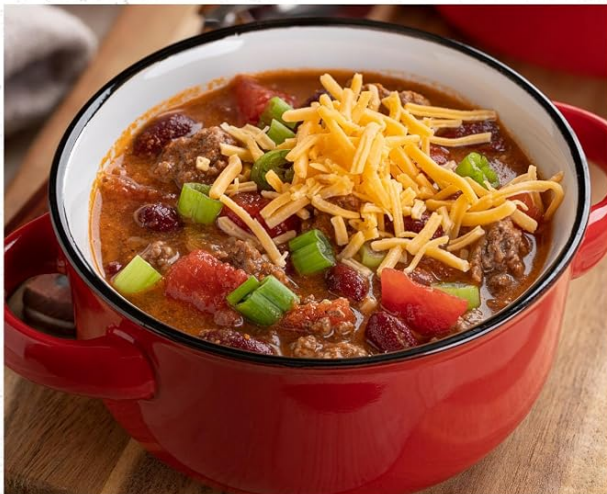


Image 3.2: The unique BigBite auger designed for aggressive meat grabbing and efficient processing.

4. ASSEMBLY

Follow these steps to assemble your meat grinder:

1. Ensure the motor unit is unplugged and placed on a stable, level surface.
2. Insert the stainless steel auger into the grinding head, ensuring it is fully seated.
3. Place the grinding knife onto the end of the auger shaft, with the sharp edge facing outwards towards the grinding plate.
4. Select your desired grinding plate (coarse or fine) and place it over the knife, aligning the notch on the plate with the pin on the grinding head.
5. Screw the retaining ring onto the grinding head until it is hand-tight. Do not overtighten.
6. Attach the assembled grinding head to the motor unit by sliding it into place and securing it with the locking knob.
7. Place the large stainless steel meat pan onto the top of the grinding head.

BIGBITE[®] AUGER

Features a unique auger that aggressively grabs hefty pieces of meat and quickly churns them through, saving time and effort.



Image 4.1: Exploded view of the grinder components for assembly reference.

5. OPERATION

5.1. Preparing Meat for Grinding

- Trim excess fat and connective tissue from the meat.
- Cut meat into strips or cubes that will easily fit into the feed chute.
- For best results, chill the meat in the freezer for 30-60 minutes until it is very firm but not frozen solid. This helps prevent smearing and ensures a cleaner grind.

5.2. Grinding Meat

1. Ensure the grinder is properly assembled with the desired grinding plate.
2. Place a large bowl or container under the grinding head to collect the ground meat.
3. Plug in the grinder and turn it on.

4. Feed the prepared meat into the feed chute. Use the meat stomper to gently push the meat down. Never use your hands or other utensils.
5. Continue feeding meat until all is ground. For a finer texture, pass the meat through the grinder a second time using a finer plate.
6. After grinding, turn off and unplug the machine.



Image 5.1: Meat being processed through the grinder for efficient preparation.

Your browser does not support the video tag.

Video 5.1: An overview of the LEM Grinder's evolution, demonstrating features like the storage drawer and increased throat size.

5.3. Sausage Stuffing

1. Replace the grinding knife and plate with the stuffing plate and desired stuffing tube. Secure with the retaining ring.
2. Slide the casing onto the stuffing tube, leaving a small overhang at the end.
3. Turn on the grinder and feed the seasoned ground meat into the chute. The meat will be pushed through the tube into the casing.
4. Guide the casing as it fills, ensuring even distribution and avoiding air pockets.
5. Once stuffing is complete, turn off and unplug the machine.

6. CARE AND MAINTENANCE

6.1. Cleaning

1. Always unplug the grinder before cleaning.
2. Disassemble the grinding head, removing the retaining ring, plate, knife, and auger.
3. Wash all removable parts (grinding head, auger, knife, plates, tubes, meat pan, stomper) in hot, soapy water. These parts are generally dishwasher safe.
4. Use a brush to clean small holes in the grinding plates and any crevices.
5. Wipe down the motor unit with a damp cloth. Never immerse the motor unit in water.
6. For easier cleaning after grinding, run a piece of bread through the grinder to push out residual meat.

6.2. Drying and Storage

- Thoroughly dry all components immediately after washing to prevent rust, especially for stainless steel parts.
- Lightly coat metal parts with food-grade mineral oil before storing to protect them from corrosion.
- Store the grinder and its accessories in a clean, dry place. The accessory storage drawer can be used for plates and tubes.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Grinder does not turn on.	Not plugged in; power switch off; circuit breaker tripped.	Check power connection; ensure switch is on; reset circuit breaker.

Problem	Possible Cause	Solution
Grinder stalls or slows down significantly.	Meat is too tough or frozen solid; too much meat fed at once; foreign object (e.g., bone).	Turn off and unplug. Disassemble and clear obstruction. Ensure meat is chilled but not frozen solid and cut into smaller pieces. Feed meat gradually.
Meat is smearing or not grinding cleanly.	Meat is too warm; knife or plate is dull or incorrectly installed.	Ensure meat is properly chilled. Check knife for sharpness and correct orientation (sharp edge out). Replace dull knife or plate if necessary.
No reverse function.	This model does not feature a reverse function.	If a jam occurs, turn off and unplug the unit, then carefully disassemble the grinding head to clear the obstruction.

8. TECHNICAL SPECIFICATIONS

- **Model Number:** 17811
- **Material:** Stainless Steel
- **Motor:** 1.0 HP
- **Item Weight:** 49.6 pounds
- **Product Dimensions (L x W x H):** 18" x 19.5" x 17"
- **Capacity:** Up to 13 lbs of meat per minute
- **Power Source:** Corded Electric
- **Included Components:** Electric Grinder, various plates, knife, stomper, stuffing tubes, meat pan.



Image 8.1: Product dimensions for the LEM BigBite #22 Meat Grinder.

9. WARRANTY AND CUSTOMER SUPPORT

LEM Products stands behind the quality of its products.

- **Warranty:** This meat grinder is covered by a five-year factory warranty.
- **Customer Support:** Lifetime customer support is available for any questions or assistance you may need.

For warranty claims, replacement parts, or technical assistance, please refer to the contact information provided with your purchase or visit the official LEM Products website.

You can also visit the [LEM Store on Amazon](#) for more information and products.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question