

**LEM 1606 & 654**

# LEM Products User Manual

Mighty Bite Vertical Sausage Stuffer & Manual Meat Mixer

## 1. INTRODUCTION

Thank you for choosing LEM Products. This manual provides detailed instructions for the safe and efficient operation, maintenance, and care of your LEM Mighty Bite Vertical Stainless Steel 5 Pound Capacity Sausage Stuffer (Model 1606) and your LEM Stainless Steel Manual Meat Mixer (Model 654). Please read this manual thoroughly before initial use to ensure proper function and longevity of your equipment.

## 2. SAFETY INFORMATION

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury. This equipment is designed for food processing; use it only for its intended purpose.

- Read all instructions before operating the equipment.
- Keep hands and utensils away from moving parts during operation.
- Ensure the equipment is stable and securely clamped (for stuffer) or placed on a flat surface (for mixer) before use.
- Do not operate equipment with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Always unplug the equipment from the power outlet before cleaning or when not in use.
- Do not immerse the motor housing or electrical components in water or other liquids.
- Supervise children closely when equipment is in use.
- Use only attachments recommended or sold by the manufacturer.
- Exercise extreme caution when handling sharp parts, especially during assembly, disassembly, and cleaning.

## 3. PRODUCT OVERVIEW



This image displays both the LEM Mighty Bite Vertical Sausage Stuffer on the left and the LEM Stainless Steel Manual Meat Mixer on the right, showcasing their compact designs.

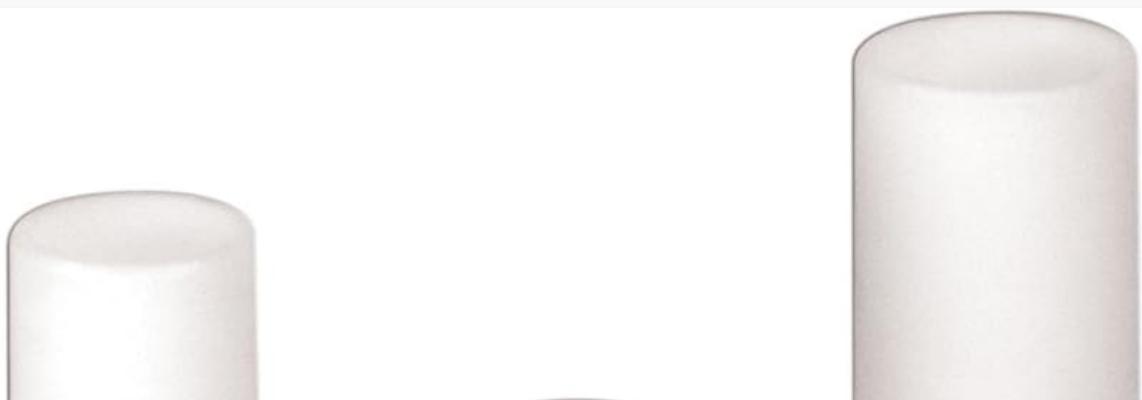
### 3.1 LEM Mighty Bite Vertical Sausage Stuffer (Model 1606)

The LEM Mighty Bite Vertical Sausage Stuffer is designed for efficient and easy sausage making. Its vertical design and durable construction ensure stability and longevity.

- **Stainless Steel Construction:** Base and cylinder are made of high-quality stainless steel for hygiene and durability.
- **Precision-Machined Carbon Steel Gears:** Prevents slippage, wear, and rust, ensuring smooth operation.
- **Protective Gearbox Cover:** Keeps metal shavings, oils, or other contaminants from falling into the meat, enhancing safety and food hygiene.
- **Air Release Valve:** Pushes air out the top instead of into the casing, preventing air pockets in your sausage.
- **Removable Cylinder:** Allows for easy filling and cleaning.
- **Versatile Stuffing Tubes:** Includes 3 plastic stuffing tubes (1/2", 3/4", and 1" ID) for various sausage sizes.



A detailed view of the LEM Mighty Bite Vertical Sausage Stuffer, highlighting its stainless steel construction and the attached stuffing tube.





A set of three white plastic stuffing tubes of varying diameters (1/2", 3/4", and 1" ID) for the sausage stuffer, allowing for different sausage sizes.

### **3.2 LEM Stainless Steel Manual Meat Mixer (Model 654)**

The LEM Stainless Steel Manual Meat Mixer simplifies the process of blending meat with seasonings and water, ensuring a consistent mix for your recipes.

- **20-Pound Capacity:** Ideal for both small and large batches of meat.
- **Stainless Steel Hopper and Paddles:** Ensures durability, hygiene, and easy cleaning.
- **Manual Crank:** Easy-to-use handle for thoroughly blending meat, water, and seasonings.
- **Plexi-Glass Cover:** Provides safety during mixing and allows visibility of the mixing process.



The LEM Stainless Steel Manual Meat Mixer with its clear plexi-glass cover in place, showing the stainless steel hopper and handle.



The LEM Stainless Steel Manual Meat Mixer in operation, with ground meat inside the hopper and the mixing paddles visible. Various processed meat products are shown on a cutting board next to it.

## 4. SETUP

### 4.1 Sausage Stuffer Setup

- 1. Unpack Components:** Carefully remove all parts from the packaging. Wash all parts that will come into contact with food in warm, soapy water before first use. Rinse thoroughly and dry.
- 2. Secure the Stuffer:** Place the stuffer on a sturdy, flat surface. Use the included clamps to securely fasten the stuffer to a table or countertop. Ensure it is stable and will not tip during operation.
- 3. Attach Stuffing Tube:** Select the desired plastic stuffing tube based on your casing size. Screw the stuffing tube onto the outlet at the bottom of the cylinder.
- 4. Prepare Cylinder:** Ensure the cylinder is clean and properly seated on the base.



Two metal clamps used to secure the sausage stuffer to a table or countertop for stable operation.

## 4.2 Meat Mixer Setup

- 1. Unpack and Clean:** Remove all parts from the packaging. Wash the stainless steel hopper, mixing paddles, and plexi-glass cover in warm, soapy water. Rinse thoroughly and dry.
- 2. Assemble Paddles:** Insert the mixing paddles into their designated slots inside the hopper. Ensure they rotate freely.
- 3. Position Mixer:** Place the mixer on a stable, level surface.
- 4. Attach Handle:** Securely attach the manual crank handle to the side shaft of the mixer.

## 5. OPERATING INSTRUCTIONS

### 5.1 Using the Sausage Stuffer

- 1. Prepare Meat:** Ensure your meat mixture is properly ground and seasoned.
- 2. Load Cylinder:** Remove the cylinder from the stuffer base. Fill the cylinder with your prepared meat mixture, packing it firmly to avoid air pockets. Do not overfill.
- 3. Reattach Cylinder:** Place the filled cylinder back onto the stuffer base, ensuring it is securely locked in place.
- 4. Prepare Casing:** Slide your chosen sausage casing onto the stuffing tube, gathering it at the end.
- 5. Begin Stuffing:** Slowly turn the crank handle clockwise. The plunger will descend, pushing the meat through the stuffing tube and into the casing. Guide the casing as it fills, ensuring even distribution and avoiding air bubbles. The air release valve will expel air from the top.
- 6. Tie Off Sausages:** Once the casing is filled to your desired length, tie off the ends or twist to create individual links.
- 7. Repeat:** Continue the process until all meat is stuffed.

### 5.2 Using the Meat Mixer

- 1. Add Ingredients:** Place your ground meat, seasonings, and any liquids into the stainless steel hopper.
- 2. Secure Cover:** Place the plexi-glass cover securely over the hopper.
- 3. Begin Mixing:** Turn the manual crank handle. The internal paddles will rotate, thoroughly blending the ingredients.
- 4. Mix Thoroughly:** Continue mixing until all ingredients are evenly distributed and the mixture reaches the desired consistency. This typically takes only a few minutes.
- 5. Remove Mixture:** Once mixed, remove the cover and carefully scoop out the meat mixture.

## 6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your LEM equipment and ensure food safety.

- Immediate Cleaning:** Clean all parts immediately after each use to prevent food residue from drying and hardening.
- Disassembly:** Disassemble the stuffer (remove cylinder, stuffing tube, plunger) and mixer (remove paddles, cover) for thorough cleaning.
- Washing:** Wash all food-contact parts (stainless steel components, plastic tubes, plexi-glass cover, paddles) in warm, soapy water. Use a brush to remove any stubborn residue.
- Rinsing:** Rinse all parts thoroughly with clean water to remove all soap residue.
- Drying:** Dry all parts completely with a clean cloth or allow them to air dry before reassembly or storage. This is crucial for stainless steel to prevent water spots and potential rust.
- Lubrication (Stuffer):** Periodically apply a food-grade lubricant to the plunger shaft and gears to ensure smooth operation and prevent wear.
- Storage:** Store the equipment in a clean, dry place.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
<b>Sausage Stuffer:</b> Plunger is stiff or hard to crank.	Lack of lubrication; meat mixture too cold or dense; gears obstructed.	Apply food-grade lubricant to plunger shaft and gears. Ensure meat is at a workable temperature. Check for any obstructions in the gear mechanism.
<b>Sausage Stuffer:</b> Air pockets in sausage.	Meat not packed tightly enough in cylinder; air release valve clogged.	Pack meat firmly into the cylinder. Check and clear the air release valve.
<b>Meat Mixer:</b> Meat not mixing evenly.	Too much meat in hopper; paddles not properly installed.	Reduce batch size. Ensure paddles are correctly seated and rotating freely.
<b>General:</b> Rust spots on stainless steel.	Improper drying; exposure to harsh chemicals or prolonged moisture.	Always dry thoroughly after washing. Avoid abrasive cleaners or steel wool. Use a stainless steel cleaner for existing spots.

## 8. SPECIFICATIONS

Feature	LEM Mighty Bite Vertical Sausage Stuffer (Model 1606)	LEM Stainless Steel Manual Meat Mixer (Model 654)
<b>Capacity</b>	5 Pounds	20 Pounds
<b>Material</b>	Stainless Steel, Carbon Steel Gears, Plastic Tubes	Stainless Steel Hopper & Paddles, Plexi-Glass Cover
<b>Stuffing Tube Sizes (ID)</b>	1/2", 3/4", 1"	N/A
<b>Operation</b>	Manual Crank	Manual Crank
<b>Dimensions (Mixer Tub)</b>	N/A	11" (L) x 8 3/4" (W) x 11" (H)
<b>ASIN</b>	B0BX9SPHM3 (Combined Listing)	

## 9. WARRANTY AND SUPPORT

LEM Products stands behind the quality of its equipment. The LEM Stainless Steel Manual Meat Mixer (Model 654) comes with a **Two-Year Warranty** covering parts and labor. For the LEM Mighty Bite Vertical Sausage Stuffer (Model 1606), a warranty covering parts and labor is also provided. Please refer to your product packaging or the official LEM Products website for specific warranty details and registration information.

For technical assistance, troubleshooting, or to inquire about replacement parts, please contact LEM Products customer support:

**Website:** [www.lemproducts.com](http://www.lemproducts.com)

**Customer Service:** Refer to the contact section on the official website for phone numbers or email support.

© 2023 LEM Products. All rights reserved.