LEM 1756

LEM Products BigBite #8 Electric Meat Grinder with Foot Switch Manual

Model: 1756

Introduction

This manual provides essential instructions for the safe and efficient operation, maintenance, and troubleshooting of your LEM Products BigBite #8 Electric Meat Grinder and Grinder Foot Switch Bundle. Designed for regular use, this powerful stainless steel machine is ideal for processing various meats, including beef, pork, lamb, mutton, venison, and deer.

Safety Information

WARNING: Always read and understand all instructions before operating the meat grinder. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Keep hands and utensils out of the feed tube while the grinder is operating. Always use the provided meat stomper.
- Ensure the grinder is unplugged before assembling, disassembling, or cleaning.
- Do not operate the grinder with a damaged cord or plug.
- Keep the appliance away from children.
- Do not immerse the motor housing in water or other liquids.
- Use only attachments recommended or sold by the manufacturer.
- Ensure the unit is placed on a stable, level surface during operation.

Package Contents

Your LEM Products BigBite #8 Meat Grinder and Grinder Foot Switch Bundle includes:

- BigBite #8 Meat Grinder (0.50 HP)
- Grinder Foot Switch
- Stainless Steel Grinder Knife

- Grinder Head and Auger
- Large Meat Pan
- Coarse Plate (10mm)
- Fine Plate (4.5mm)
- Stuffing Plate
- 3 Plastic Stuffing Tubes (1/2", 1", and 1 1/8" OD)
- Plastic Meat Stomper
- Auger and Bushing Removal Tools

Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash all parts that will come into contact with meat (grinder head, auger, knife, plates, meat pan, stuffing tubes, meat stomper) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Assemble Grinder Head:**
    - Insert the auger into the grinder head.
    - Place the grinder knife onto the auger shaft, ensuring the sharp edge faces outwards towards the plate.
    - Select the desired grinding plate (coarse or fine) and place it over the knife.
    - Secure the assembly with the locking ring, tightening it firmly but not excessively.
4. **Attach Grinder Head to Motor:** Slide the assembled grinder head onto the motor housing, aligning the square drive with the motor shaft. Secure it with the side knob.
5. **Attach Meat Pan:** Place the large meat pan onto the top of the grinder head.
6. **Connect Foot Switch:** Plug the grinder's power cord into the Grinder Foot Switch, then plug the foot switch into a standard 110V electrical outlet.



Image: All components of the LEM BigBite Meat Grinder laid out, including the grinder head, auger, knife, plates, and locking ring, ready for assembly.



Image: A person assembling the grinder head, showing the auger being inserted into the head unit.

Operating Instructions

1. **Prepare Meat:** Cut meat into strips or cubes that fit easily into the feed tube. For best results, chill the meat and grinder components before grinding.
2. **Select Grinding Plate:** Choose either the coarse (10mm) or fine (4.5mm) plate depending on your desired grind consistency. For very fine grinds, you may pass the meat through the coarse plate first, then through the fine plate.
3. **Start Grinder:** Turn on the grinder using the power switch. If using the foot switch, ensure it is connected and press down to start.
4. **Feed Meat:** Place meat into the meat pan and gently feed it into the grinder's feed tube using the plastic meat stomper. **Never use your hands or fingers to push meat into the grinder.**
5. **Collect Ground Meat:** Position a bowl or container under the grinder head to collect the ground meat.
6. **Stop Grinder:** Once all meat is processed, turn off the grinder using the power switch or release the foot switch.



Image: The LEM BigBite Meat Grinder actively grinding meat, with ground meat exiting into a stainless steel bowl.

Your browser does not support the video tag.

Video: Official LEM Products video demonstrating the BigBite Meat Grinder in action, showcasing its efficiency in processing meat.



Image: A close-up of the Grinder Foot Switch, highlighting its hands-free operation capability.

Maintenance & Cleaning

Proper cleaning and maintenance ensure the longevity and hygiene of your meat grinder.

1. **Disassemble:** Unplug the grinder. Remove the meat pan, then unscrew the locking ring, remove the grinding plate, knife, and auger from the grinder head. Detach the grinder head from the motor housing.
2. **Wash Components:** Wash all removable parts (grinder head, auger, knife, plates, meat pan, stuffing tubes, meat stomper) immediately after use with warm, soapy water. Use a brush to remove any meat residue from the plates and knife.
3. **Rinse and Dry:** Rinse all parts thoroughly with clean water. Dry all stainless steel parts completely to prevent rust.
4. **Motor Housing:** Wipe the motor housing with a damp cloth. Do not immerse it in water.
5. **Storage:** Store all components in a dry place. The grinder features a convenient storage drawer beneath the grinder head for plates and accessories.



Image: The LEM BigBite Meat Grinder showing its integrated storage drawer for accessories like plates and knives.

Troubleshooting

Problem	Possible Cause	Solution
Grinder not starting	Not plugged in, circuit breaker tripped, foot switch not engaged.	Check power connection, reset circuit breaker, ensure foot switch is fully pressed.
Meat not grinding efficiently or clogging	Meat is too warm, pieces are too large, knife or plate is dull/incorrectly installed.	Chill meat and components, cut meat into smaller pieces, check knife orientation, ensure plate is clean.
Excessive noise or vibration	Loose components, foreign object in grinder head.	Turn off and unplug. Disassemble and inspect all parts for proper seating and foreign objects.

Specifications

- **Model:** 1756
- **Power Source:** Electric
- **Motor:** 0.50 HP (High-torque, 110-volt, permanently lubricated induction motor with built-in circuit breaker)
- **Capacity:** Approximately 7 lbs. of meat per minute
- **Material:** Stainless Steel (grinder knife, head, auger, large meat pan)
- **Product Dimensions:** 15.13"L x 24.9"W x 15"H
- **Item Weight:** 7 pounds
- **UPC:** 734494017564

Warranty & Support

LEM Products stands behind its products:

- **Meat Grinder Warranty:** Five-year factory warranty.
- **Foot Switch Warranty:** One-year warranty.
- **Customer Support:** Lifetime customer support for any questions you may have.

For warranty claims or technical assistance, please contact LEM Products customer service.