

## LEM 1606

# LEM Products Mighty Bite Vertical Stainless Steel 5 Pound Capacity Sausage Stuffer User Manual

Model: 1606

## INTRODUCTION

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Thank you for choosing the LEM Products Mighty Bite Vertical Stainless Steel 5 Pound Capacity Sausage Stuffer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new sausage stuffer. Please read this manual thoroughly before initial use and retain it for future reference.



Image: The LEM Mighty Bite 5 lb Vertical Stainless Steel Sausage Stuffer with its components, including the main unit, cylinder, and plastic stuffing tubes.

## SAFETY INFORMATION

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- Always read and understand all instructions before operating the stuffer.
- Keep hands and fingers clear of moving parts, especially the crank and piston mechanism, during operation.
- Ensure the stuffer is securely mounted to a stable surface using the provided C-clamps before use to prevent tipping or movement.
- Do not force the crank if resistance is met; check for obstructions or improper assembly.
- Keep children and pets away from the stuffer during operation and storage.
- Clean all components thoroughly before first use and after each subsequent use to maintain hygiene and prevent bacterial growth.
- Use only genuine LEM replacement parts and accessories.

## PARTS LIST

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Your LEM Mighty Bite Sausage Stuffer package should include the following components:

- Main Stuffer Unit (Base with vertical rods and gear housing)

- Stainless Steel Cylinder (5 lb capacity)
- Piston with Air Release Valve
- Crank Handle
- 3 Plastic Stuffing Tubes (1 1/16", 7/8", and 1" outer diameter)
- 2 C-Clamps for mounting

# 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**

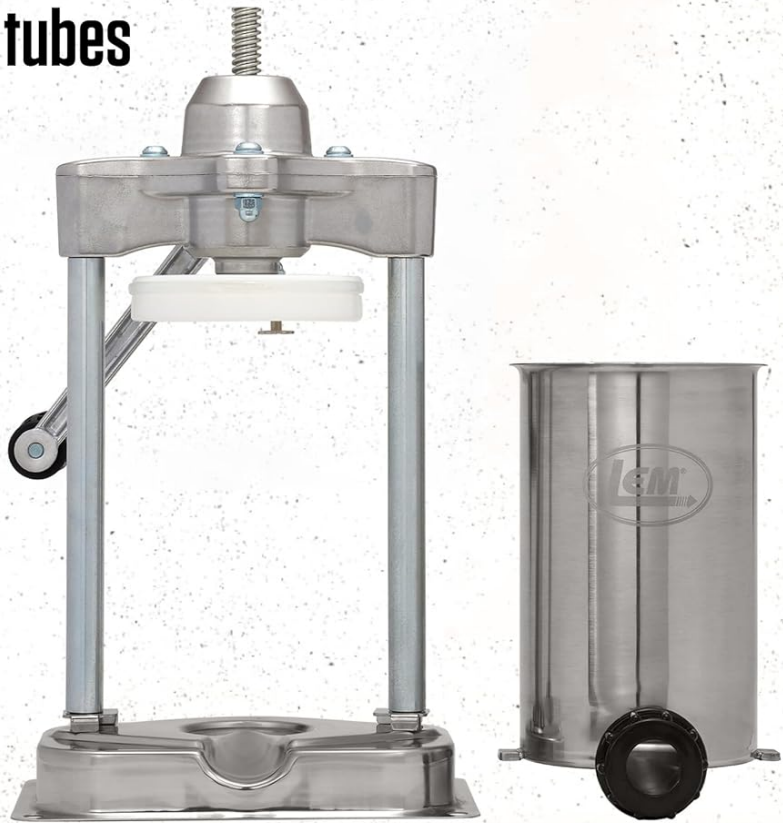


Image: Exploded view of the sausage stuffer showing the removable cylinder, piston, and various stuffing tubes.

## SETUP

### 1. Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash all parts that will come into contact with food (cylinder, piston, stuffing tubes) with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe down the main stuffer unit with a damp cloth.

## 2. Assembly and Mounting

1. Place the main stuffer unit on a sturdy, flat surface.
2. Secure the stuffer to the surface using the two provided C-clamps. Ensure it is firmly attached to prevent movement during operation.
3. Raise the piston all the way to the top by rotating the crank handle counter-clockwise.
4. Insert the stainless steel cylinder into the base, ensuring it locks securely into place.
5. Select the appropriate plastic stuffing tube for your desired sausage size and attach it to the cylinder's nozzle.



Image: A person demonstrating the process of filling the stuffer's cylinder with prepared meat mixture.

## OPERATING INSTRUCTIONS

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### 1. Preparing Your Meat Mixture

- Ensure your sausage mixture is well-chilled and properly mixed.
- The consistency of the meat mixture is crucial for smooth stuffing. It should not be too dry or too wet.

### 2. Filling the Cylinder

1. With the piston fully raised, carefully load your prepared meat mixture into the stainless steel cylinder.
2. Avoid overfilling; leave approximately 1 inch of space from the top to prevent overflow when the piston descends.

### 3. Attaching Casings

- Carefully slide your chosen casing (natural or collagen) onto the end of the stuffing tube.
- Gather the casing onto the tube, leaving a small amount hanging off the end to tie off later.



Image: Close-up of hands carefully sliding a sausage casing onto the end of a stuffing tube.

### 4. Stuffing Operation

1. Begin turning the crank handle clockwise. The piston will slowly descend, pushing the meat mixture through the stuffing tube and into the casing.
2. The piston features a built-in air release valve to help eliminate air pockets in your sausage.
3. Control the speed of stuffing by adjusting your cranking pace. Aim for an even fill without over-stuffing, which can lead to burst casings.

4. As the casing fills, gently guide it off the tube.
5. Once the desired length is stuffed, tie off the end of the casing.

# SAUSAGE-MAKING, SIMPLIFIED

**THESE HIGH-PERFORMANCE, GEAR-DRIVEN MACHINES ARE BUILT TO LAST.**

## LARGE BATCH

Holds 15 lbs. of ground meat for creating larger batches.

**15 LB.**

## SMALL BATCH

Holds 5 lbs. of ground meat for smaller batches and snack sticks.

**5 LB.**



Image: A visual comparison of the 5 lb and 15 lb sausage stuffers, highlighting their capacities for small and large batch sausage making.

## MAINTENANCE & CLEANING

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

### 1. Disassembly for Cleaning

1. After use, raise the piston completely.
2. Remove the stainless steel cylinder from the base.
3. Detach the stuffing tube.
4. The piston can be removed from the main unit for thorough cleaning.

### 2. Cleaning Procedures

- Wash the stainless steel cylinder, piston, and stuffing tubes immediately after use with warm, soapy water. Use a brush to remove any meat residue.
- Rinse all parts thoroughly with clean water.
- Dry all components completely to prevent water spots and rust, especially on stainless steel parts.
- Wipe down the main stuffer unit and gear housing with a damp cloth, then dry. Do not submerge the main unit in water.

### 3. Lubrication and Storage

- Periodically apply a food-grade lubricant (e.g., vegetable oil) to the piston's O-ring to ensure smooth operation and prevent wear.
- Store the stuffer in a clean, dry place when not in use.

## TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Difficulty cranking / High resistance	Meat mixture is too dry or too cold; piston O-ring needs lubrication; cylinder or tube clogged.	Adjust meat consistency; apply food-grade lubricant to O-ring; clear any blockages.
Air pockets in sausage	Air trapped in cylinder; piston not properly seated.	Ensure cylinder is filled completely and piston is properly engaged; the air release valve should function automatically.
Meat leaking from top of cylinder	Cylinder overfilled.	Do not fill cylinder completely to the brim; leave some space for piston descent.
Casings bursting	Over-stuffing; casing quality.	Reduce cranking speed; ensure casings are properly prepared (e.g., soaked if natural); use appropriate casing size for tube.

## SPECIFICATIONS

Feature	Detail
Brand	LEM
Model Number	1606
Capacity	5 Pounds
Material	Stainless Steel
Color	Silver
Item Weight	12 Pounds
Product Dimensions (L x W x H)	9.25"L x 6"W x 15"H
Stuffing Tubes Included	3 Plastic Tubes (11/16", 7/8", 1" outer diameter)
Gear Type	Precision-machined carbon steel gears
UPC	734494016062

## WARRANTY & SUPPORT

LEM Products offers a **two-year factory warranty** on your Mighty Bite Vertical Stainless Steel Sausage Stuffer. This warranty covers defects in materials and workmanship under normal use.






For any issues, questions, or to inquire about replacement parts, please contact LEM Products customer support. We are committed to providing **lifetime customer support** for our products.

Visit the official LEM website or refer to your product packaging for the most current contact information.





## Related Documents - 1606

	<p><a href="#">LEM Meat Grinder Use &amp; Maintenance Manual - Safety, Operation, and Parts</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="#">LEM Mighty Bite Dehydrator 1153/1512: User Manual and Food Drying Guide</a></p> <p>Comprehensive user manual and food drying guide for the LEM Mighty Bite Dehydrator (Models 1153/1512). Includes operating instructions, safety warnings, food preparation tips, and troubleshooting advice.</p>
	<p><a href="#">LEM Meat Grinder Use &amp; Maintenance Manual - Models 777-782</a></p> <p>Comprehensive guide for LEM electric meat grinders (Models 777, 779, 780, 781, 782) covering warranty, safety, operation, assembly, cleaning, troubleshooting, parts, and specifications.</p>
	<p><a href="#">LEM MaxVac 250 Vacuum Sealer Quick Start Guide</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="#">LEM MaxVac 500 Vacuum Sealer Quick Start Guide</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="#">LEM TM 15.2 ACTIVE Bi-Amplified Loudspeaker System Service Manual</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>