

**IMPORTANT WARRANTY INFORMATION PLEASE READ
FILL OUT AND RETURN ENCLOSED WARRANTY CARD**

THIS WARRANTY COVERS
THE LEM 30LB Motorized Sausage Stuffer #1217 or 20LB Motorized Sausage Stuffer #1219
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY.

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This warranty covers only the product and its specific parts, not food or other products processed in it. This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the above one year warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE. The repaired product will be in warranty for the balance of the one year warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763. (M-F 8:30am to 4:30pm EST) **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.**

LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE:

To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (Keep a copy of your proof-of purchase for your records.) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhouser Rd., Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

Revised 10/29/15

THE LEADER IN GAME PROCESSING



MOTORIZED SAUSAGE STUFFER

USE & MAINTENANCE

1217 & 1219



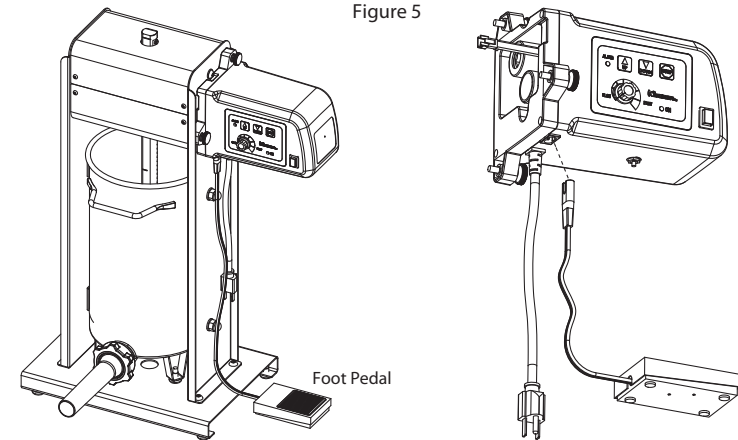
**1 YEAR
WARRANTY**

⚠ GENERAL WARNINGS AND SAFETY INFORMATION ⚠

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

1. Always ensure that the appliance is properly assembled and safely set up before use.
2. **DO NOT** leave the appliance unattended if it can be switched on and operated.
3. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
4. Check for damaged parts before using the product. Check that all parts are operating properly and perform the intended functions. Check for binding of moving parts, mounting and any other conditions that may apply.
5. **WARNING:** Heavy object, to avoid muscle strain or back injury, use lifting aids and proper lifting techniques when moving appliance.
6. The appliance must be connected to an 120V AC electric supply only.
7. For your safety, this unit is equipped with a 3-pronged, grounding plug and must be plugged into a properly grounded outlet. If your outlet is not of the proper type, it is your responsibility to have the outlet and wiring changed to the correct type. Do not cut off the third (grounding) prong. Do not use an adapter.
8. Using this appliance with an extension cord may cause a decrease in electrical current, causing the motor to be over worked and possibly catch fire.
9. Do not operate with a damaged cord or plug, after the unit malfunctions, has been damaged in any way or if appliance has been immersed in water or other liquid. Return unit to LEM Products for assessment and repair.
10. Always unplug unit when not in use, when changing parts or cleaning.
11. Never unplug by pulling on the power cord, always pull directly on the plug itself.
12. Do not let cord hang over edge of table or counter, contact sharp edges or touch hot surfaces.
13. Indoor use only. To protect against the risk of electrical shock, never immerse the device in water and do not expose the device to rain or moisture. **WARNING:** In the event the device should fall into water, remove the plug from the wall socket before attempting to remove the unit from the water. If submergence occurs, have the appliance examined by an authorized technician before use.
14. To protect against the risk of electrical shock, **DO NOT** use the appliance if your hands are wet or if you are standing on a wet floor. **DO NOT** use the appliance if it is wet or moist. **DO NOT** operate this device with wet hands or bare feet. **DO NOT** operate near running water.
15. The appliance is designed for domestic use and not for commercial purposes.
16. Do not force. Use correct sausage stuffer for your application. The correct sausage stuffer will do the job better and safer at the rate for which it was designed.
17. Use the appliance with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
18. **WARNING:** Do not use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the appliance.
19. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
20. Avoid contacting moving parts. Wait until all parts have come to a complete stop and disconnect from the power source before removing any parts of the unit.
21. Keep your work area clean and well lit. Cluttered work benches and dark work areas may cause accidents or injury.
22. **DO NOT** operate the appliance for more than 15 minutes at one time. After 15 minutes of continuous use, allow a few minutes for the appliance to rest before next use.
23. **WARNING:** The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator.
24. Thoroughly hand-wash all removeable parts in warm soapy water prior to use. Do not soak. **NOT DISHWASHER SAFE** (discoloration may occur).
25. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before use.
26. Use unit on a level, stable surface to prevent tipping. Never move the unit while unit is in use.

27. SAVE THESE INSTRUCTIONS



TROUBLESHOOTING

Stuffer is hard to crank:

- Sausage mixture has become too stiff. Add water to mix.
- Add lubricant (mineral oil or vegetable oil) to the Piston Gasket and the interior of the Cylinder.

Meat is passing by the Piston:

- Gasket is not installed.
- Gasket needs to be lubricated.

Casings are bursting when filling:

- Casings are old and brittle.
- Casings were not soaked long enough.
- Casings were soaked too long.
- Casings should not have been soaked.
- Casings were filled too tightly.
- Stuffing Tube has a burr and is puncturing the casing.
- Stuffing tube is too large for casings.

Circuit breaker

The stuffer motor is equipped with a circuit breaker. If the motor stops working completely it may be due to the circuit breaker tripping.

To reset circuit breaker

- The power light on the on/off switch will be out.
- Press the power switch to the OFF position.
- Press the circuit breaker reset button on the underside of the stuffer motor.
- Press the power switch to the on position, the light will illuminate.
- You can now resume use.

USING FOOT PEDAL

1. Plug the foot pedal into the Stuffer Motor (Figure 5 on the next page).
2. Plug motor into grounded outlet and press the power button to turn the motor on. The light will illuminate.
3. Pressing the foot pedal can only control the Piston moving down. When the Piston moves down to the bottom of the cylinder, the Piston will stop automatically. Release the pressure on the foot pedal by raising your foot and press the "UP" button, this will raise the Piston up to the highest position.

Note: The "UP", "DOWN" and "STOP" buttons are inactive when depressing the foot pedal.

CLEANING AND MAINTENANCE

Prior to first use, hand wash unit in warm soapy water. Hand dry. Do not wash in dishwasher.

DISASSEMBLY:

- Remove the Retaining Ring and Stuffing Tube from the Cylinder.
 - To help in removing excess meat from the Stuffing Tube tightly twist a corner of a paper towel, insert the twisted end into the Stuffing Tube and push meat out. A small wooden dowel or other straight, dull object is also helpful for this task.
- Raise the Piston until it is in the upmost position and free of the Cylinder.
- Tilt the Cylinder forward. Remove any leftover meat from the bottom of the Cylinder and fry up a sausage burger to enjoy during clean up!
- Lift and remove the Cylinder from the lower brackets.
- Unscrew the Piston from the Main Shaft.
- With your fingers or other dull object, like the tip of a spoon, carefully remove the Piston Gasket (#3) from the Piston.
- Remove the Air Release from the piston.
- Wash all parts in hot soapy water and hand dry.
- With a clean, damp cloth wipe down the stuffer stand and gear box. Do not use abrasive detergent. Wipe dry.

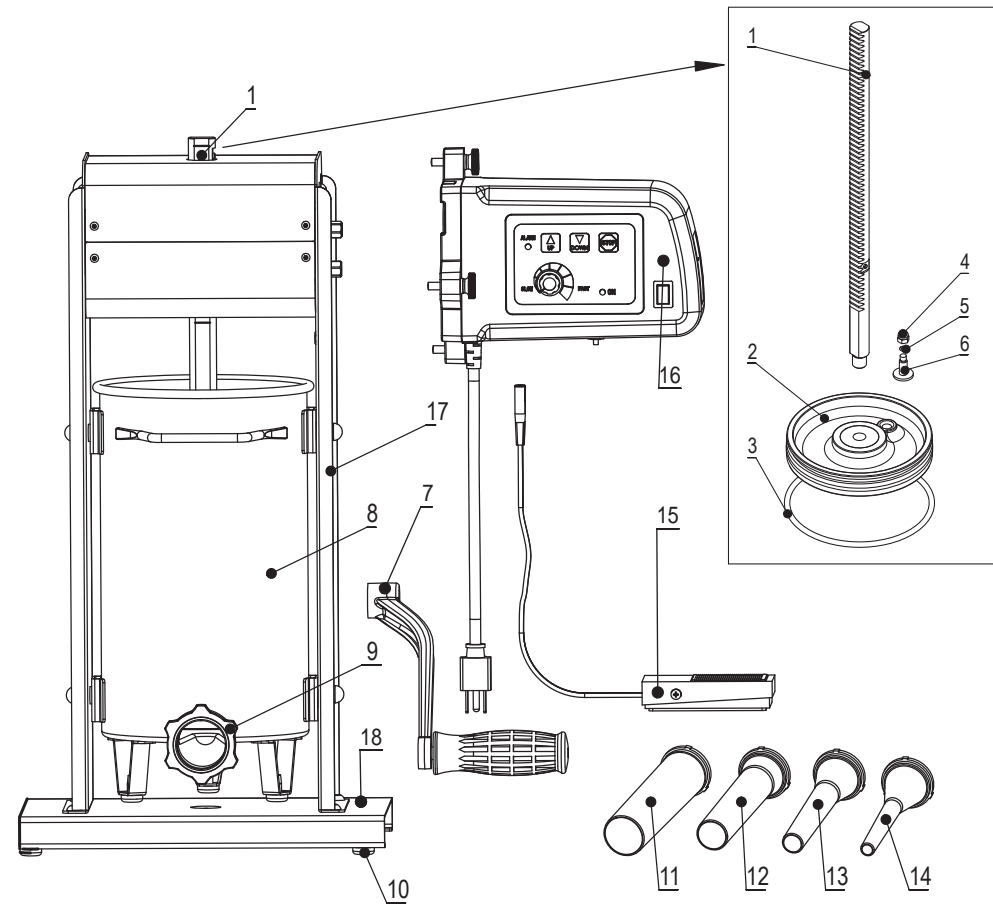
ASSEMBLY:

- Replace the Piston Gasket on the Piston. Lightly grease the Gasket with vegetable oil, mineral oil or silicone spray.
- Reassemble the Air Release Valve.
- Return assembled Piston to the Main Shaft. Turn until hand tight.
- Place the Cylinder on the frame by lining up the bottom brackets on the Cylinder.
- Tilt the Cylinder in the upright position until you hear it click into place.

MAINTENANCE:

The Stuffer Motor is constructed of heavy-duty corrosion resistant materials for a lifetime of dependable use. Be sure to follow all of the "IMPORTANT SAFEGUARDS" in the booklet to ensure safety and function of the Stuffer.

1. ALWAYS unplug the Stuffer Motor from the power source before cleaning!
2. DO NOT Immerse any part of this Stuffer Motor in water or any other liquid!
3. DO NOT place the Stuffer Motor in the dishwasher.
4. Clean the outside Stuffer Motor with a damp cloth and dry thoroughly.
5. The Stuffer Motor is permanently lubricated. DO NOT take the Stuffer Motor apart for any reason.

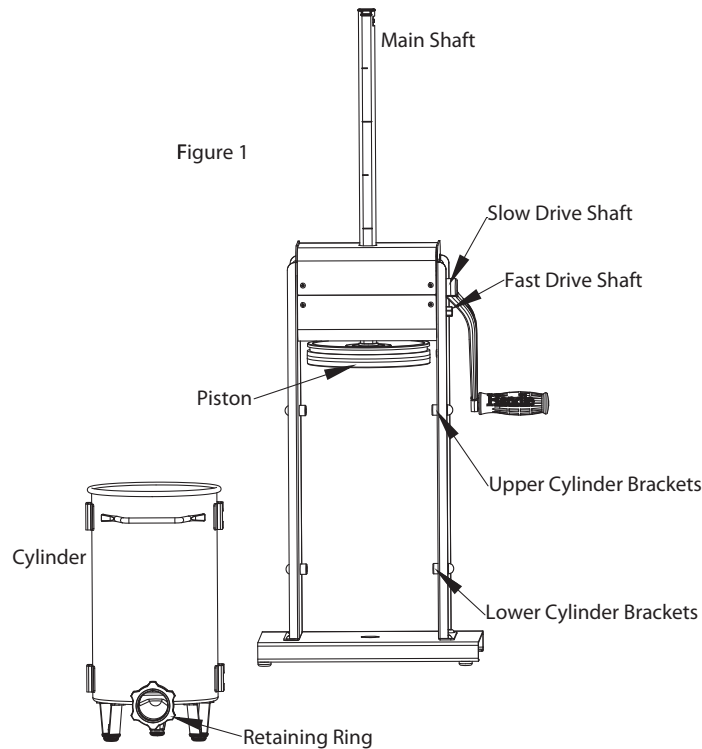


Part No.	Description	Qty.	Part No.	Description	Qty.
1	Main Shaft	1	10	Rubber Foot	7
2	Piston	1	11	1-1/4" Stuffing Tube	1
3	Piston Gasket	1	12	1" Stuffing Tube	1
4	Release Valve Nut	1	13	5/8" Stuffing Tube	1
5	O-ring	1	14	1/2" Stuffing Tube	1
6	Air Release Valve	1	15	Foot Pedal	1
7	Handle	1	16	Motor	1
8	Cylinder	1	17	Frame	1
9	Retaining Ring	1	18	Base	1

ASSEMBLY INSTRUCTIONS

1. Place the Stuffer onto a stable table or workspace.
2. Attach the Handle to one of the Drive Shafts and turn to raise the Piston out of the Cylinder and into the Piston's highest position (Figure 1 on next page).

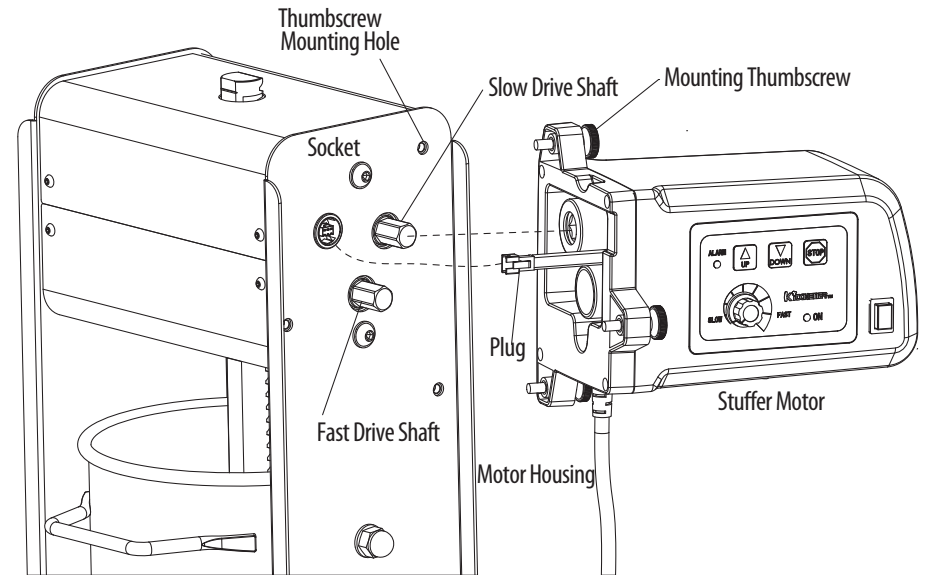
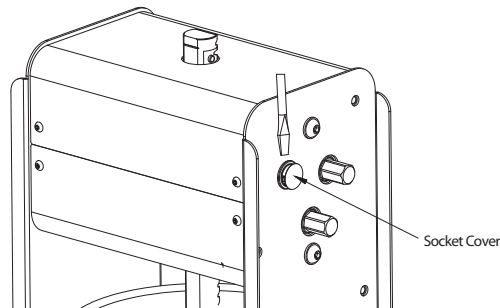
ASSEMBLY INSTRUCTIONS



- Place the Cylinder into the Lower Cylinder Brackets and pivot the Cylinder back into the frame of the machine. Push the Cylinder back into the Upper Cylinder Brackets to lock into place.
- Remove the Retaining Ring by turning it counter-clockwise from the Cylinder.
- Insert the Stuffing Tube of your choice through the Retaining Ring.
- Turn the Retaining Ring and Stuffing Tube assembly clockwise onto the Cylinder, until the assembly is hand tight. **DO NOT OVERTIGHTEN.**

MOTOR ASSEMBLY INSTRUCTIONS

- With a flat dull object, such as a screwdriver, remove the Socket Cover.
- Insert the plug of the Stuffer Motor into the socket entirely. Slide the Stuffer Motor onto the Slow Drive Shaft lining up the Mounting Thumbscrews to the Thumbscrew Mounting Holes.



CAUTION:

The plug of the Stuffer Motor must be plugged into the socket entirely. If plug is not securely inserted the Piston will not be able to stop at the cylinder bottom or the highest position automatically. This may cause the motor to overload or possibly damage the stuffer or motor. This type of damage **IS NOT** covered under warranty.

- Screw the Mounting Thumbscrews into the holes on the side of the stuffer. Be sure to snugly tighten these three Mounting Thumbscrews to secure the Stuffer Motor onto the stuffer.

SAUSAGE MAKING

- With the Stuffer Motor securely attached to your stuffer, plug in the power cord.
- Press the power button to turn the motor on. The light will illuminate.
- Press the "UP" button to raise the piston. Unit will automatically stop at the upmost position.
- Remove the Cylinder from the base by tilting it forward off of the top brackets. Lift the Cylinder off the lower brackets.
- Fill the Cylinder and reinstall Cylinder on mounting brackets.
- Press the "DOWN" button. When the Piston reaches the meat mixture, all of the air pockets are removed and meat is extruded to the end of the stuffing tube. Hit the "STOP" button.
- Place casing over the stuffing tube and twist, tie or clip end.
- Press "DOWN" button again and begin stuffing. Use the speed dial to control the speed of the piston.
- The Piston will continue to move down the stuffer until it reaches the bottom of the Cylinder. At that time it will stop for 3 seconds and then automatically rise to the highest position and then stop.