ATTENTION:
If any components of this unit are broken, or if the unit does not operate properly, please contact LEM Products at 877-536-7763.
For more great products or a free catalog log onto lemproducts.com

CAUTION
Burns, injuries and/or fire may result from non-compliance with all operating procedures described within this instruction manual.

WARNING! SHARP BLADE
HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE!
Protective/cut resistant gloves are recommended whenever handling blades!
GENERAL WARNINGS AND SAFETY INFORMATION

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

1. Always ensure the appliance is properly assembled and safely set up before use.
2. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
3. The appliance is designed exclusively for domestic use and not for commercial purpose.
4. Caution: This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance in a secure dry location out of reach of children.
5. Thoroughly hand-wash all appliance parts and wipe down the exterior with warm soapy water prior to use. Dry thoroughly. Not dishwasher safe. Discoloration may occur.
6. Use the appliance with supplied accessories only. Warning: the use of accessories or attachments not recommended or sold by the manufacturer may cause injury, damage to personal property and may void your warranty.
7. Warning: Do not use while under the influence of alcohol or prescription or non-prescription drugs as these may impair user’s ability to properly assemble or safely operate the appliance.
8. Tie back loose hair and clothing. Roll up long sleeves. Remove neck ties, rings, watches, bracelets or other jewelry before operating the appliance.
9. Keep your work area clean and well lit. Cluttered work benches and dark work areas may cause accidents or injury.
10. Do not attempt to disable any of the safety features that are in place. They are there for your safety.
11. Failure to follow warnings and a safety information could result in death serious bodily injury and or property loss.
12. WARNING: To avoid dangers of suffocation, keep all plastic bags away from babies and children.
13. Keep hands out of path of cutting blade. Use pliers when necessary to avoid injury.
15. Engage safety and unplug when not in use, changing blade or maintenance.
16. Always ensure blades are fully secured into locked position.
17. This knife is designed for slicing meat and soft foods. Knife is not intended to slice hard foods such as frozen meat or bones.
18. Always place protective sleeve over blade when not in use and before storage.
19. 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 must be used.
20. WARNING! Blades are sharp! Always handle blades with the sharp edges away from hand and body.
21. Engage safety and unplug when not in use, changing blade or maintenance.
22. To protect against risk of electrical shock do not put main body of the silverskin knife in water or other liquid. Do not operate knife in water or under running water.
23. Turn appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
24. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Contact LEM Products 877-536-7763 for information on examination, repair or adjustment.
26. Do not let cord hang over edge of table or countertop or near heat or open flame.
27. Blades are sharp. Handle carefully. Always handle blades with your hand away from cutting edge. Always store blades with cutting edge away from you with the protective sleeve in place.
28. Carefully route the power supply cord to avoid damage from the knife blades while cutting.
29. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
31. SAVE THESE INSTRUCTIONS

WARNING! SHARP BLADE

HANDLE CAREFULLY! KEEP FINGERS AWAY FROM THE CUTTING BLADE!
Protective/cut resistant gloves are recommended whenever handling blades!

WARRANTY INFORMATION

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

THIS WARRANTY COVERS:

#1475 SilverSkin Knife Kit

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 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 any time 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 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 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 is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

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. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a $50 cleaning surcharge may apply. 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 Mulhauser Road, 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.

Revise May 13, 2019
Welcome

Thank you for your purchase of the LEM SilverSkin Knife Kit!

At LEM Products we are always trying to solve problems and the pain points of processing. Silver skin removal has got to be #1 problem when it comes to processing. Using the LEM SilverSkin Knife Kit you will not only remove the silver skin faster but also waste less venison. The SilverSkin knife with the guide installed allows you to cut away the silver skin with little meat loss. The included pliers and glove are for your safety. Please use them. Also included is an additional guide to help you to cut even strips of meat for jerky. The kit also includes an extra set of blades so to always have a sharp, clean set ready to go. We put this all together in a case to keep it organized so you can take it anywhere.

To activate your ONE YEAR WARRANTY, return the enclosed warranty card or register online at www.lemproducts.com. Prior to use, read and understand all instructions and safeguards contained in this manual.

Enjoy your LEM SilverSkin Knife!

What is Silver Skin

• Silver skin is a thin membrane (connective tissue) that is white/silvery in color, that is attached to the meat.
• Silver skin does not allow spices/marinade to penetrate into the meat.
• Silver skin does not melt away like fat does when cooked.
• If not cut off silver skin will cause the meat to be chewy.
• Removing silver skin will improve the flavor of the meat by reducing gamey flavor.
• Silver skin will not grind. If silver skin is left on the meat when grinding it will end up wound around your cutting blade of your grinder and eventually cause you to stop and have to disassemble the grinder, clean it out and start over.
• Removing the silver skin will save you time in the long run.
• When using the silver skin knife always cut away from your hands and body.
• Always wear the supplied cut resistant glove.
• Always use supplied pliers to pull and hold silver skin when cutting, keeping your hands out of the cutting path of the blade.

Tip: Slightly freezing will help firm up the meat and make it easier to remove the silver skin.

Cut Resistant Glove

The included glove has stainless steel fibers woven into the material to make it cut resistant. The glove is cut resistant but not stab resistant. You still must use common sense when wearing the glove. The glove can be worn on either hand. The glove should be worn on the your non-dominant hand in which you will also be holding the pliers. The glove is for your protection but will also help to keep your hand warm. Glove is machine washable.

Pliers

Pliers are included for your safety. Always use the pliers when using the silver skin knife. Use pliers to grasp fine tips of silver skin. Keep your hands out of the knife path by always using the supplied pliers when removing silver skin. Hooks on the back of the pliers are to help snag and pull silver skin. Pliers are stainless steel and are dishwasher safe.

Clean Up

With the locking mechanism engaged on the trigger and the knife is unplugged remove the knife blades by pressing the knife lock as instructed in the "Removing the Knives" section. Simply wipe down the knife handle with a soapy, bleached, damp cloth.

Blades and guides are dishwasher safe or can be washed in hot soapy water. Dry all pieces thoroughly prior to storage. Reinstall the blade protective sleeves to help keep the blades sharp and you safe. Wash cut resistant glove in hot soapy water to remove meat residue and then wash in washing machine with hot water and bleach to sanitize.

Warning! Sharp Blade

Handle carefully! Keep fingers away from the cutting blade!

Caution

Whenever SilverSkin Knife is not in use always engage the locking mechanism for your safety and the safety of others.

Overload Protection

The SilverSkin Knife is equipped with an overload protection switch. If the knife is used abnormally or a power surge activates the safety system unplug the knife and allow it to cool for 13-15 minutes.
ASSEMBLY

HOW TO ASSEMBLE THE SILVERSKIN KNIFE:
• With the knife unplugged, the trigger in the locked position and the cut resistant glove on the hand you will use to install the knife blades; pair 2 of the knife blades together by matching the keyhole with the pin on the opposing knife.
• Place knife protective sleeve over the blades.
• With your gloved hand firmly hold the 2 blades together.
• Press the ends of the knives into the holes at the top of the handle until you hear them click into place.
• Knife is ready for use.

REMOVING THE KNIVES:
• With the knife unplugged, the trigger in the locked position and the cut resistant glove on the hand you will use to remove the knife blades, press and hold the blade locking mechanism that is just under the knife blades.
• Firmly grasp the knives from the backside of the blades and pull upward to remove.

INSTALLING GUIDES:
Included with your silverskin knife kit are 2 guides. They are labeled on the back of the guide holders;
• 1 for silver skin
• 2 for jerky, or thicker cuts

While holding the guide by the black piece line up the guide holder with the black cap on the left side of the knife set. Slide the guide in place from the bottom up. There is a locking pin on the left black cap on the knife that must be in the down position before the guide can slide fully into place. This pin is a pop-up pin that works like an ink pen. After the guide is fully in place press the pin to lock the guide securely in place.

TO REMOVE GUIDE:
Simply press the locking pin so it is in the down position and slide the guide down away from the knife blades.

SILVER SKIN REMOVAL
• Once the knife is properly assembled, safety on and plugged into a properly grounded outlet you are ready to start processing.
• The knife has a speed control on the back of the handle. Use the speed that works best for you.
• Using the tip of the knife blade poke just under the silver skin and make a 1-2” cut to create a tab you can grasp with the pliers.
• Lift the tab and pull so there is tension on the silver skin.
• With knife blade under the silver skin tab and the guide on top, press the trigger and pull the silver skin with the pliers while turning the knife blade slightly up towards the silver skin and run the blade in a smooth even cut. (Image A)
• It may take a little practice but once the technique is perfected you will never go back to your old processing ways.

CAUTION
When changing blades or preforming any maintenance press the safety on the trigger and unplug from the electric supply.

VIDEO
WATCH OUR VIDEO AT
lemproducts.com/silverskin-knife

<table>
<thead>
<tr>
<th>#</th>
<th>DESCRIPTION</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Knife handle</td>
<td>1</td>
</tr>
<tr>
<td>2</td>
<td>Blades</td>
<td>2</td>
</tr>
<tr>
<td>3</td>
<td>Silverskin guide #1</td>
<td>1</td>
</tr>
<tr>
<td>4</td>
<td>Jerky guide #2</td>
<td>1</td>
</tr>
<tr>
<td>5</td>
<td>Pliers</td>
<td>1</td>
</tr>
<tr>
<td>6</td>
<td>Cut Resistant Glove</td>
<td>1</td>
</tr>
<tr>
<td>7</td>
<td>Case</td>
<td>1</td>
</tr>
</tbody>
</table>