

THE LEADER IN GAME PROCESSING



PROFESSIONAL TILT MIXER

USE & MAINTENANCE

733A & 734A



ATTENTION:

If any components of this unit are broken,
or if the unit does not operate properly,
please contact LEM Products at

1-877-536-7763

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log onto www.lemproducts.com



**1 YEAR
WARRANTY**

Thoroughly hand-wash all parts before first use in warm soapy water to remove the lubricant applied during manufacturing.

USING THE MIXER WITH A GRINDER MOTOR

Be certain that your grinder motor is unplugged before attaching mixer. The mixer comes with a combination male/female (spline/slotted) drive gear shaft (#12) installed. You will only have to adjust the height of the mixer with the adjusting feet to attach to the grinder motor.

PLEASE NOTE: The 25lb mixer may be effective with a .35HP LEM Grinder Motor depending upon the amount and tackiness of meat. 50lb Mixer is best used with .75HP or higher LEM Grinder Motor.

TO ATTACH TO GRINDER MOTOR:

1. Attach the 4 mixer feet (#18) to the unit by threading the mixer feet bolts into the unit and attaching the mixer feet nuts (#17) onto each of the mixer feet bolts.
2. Place the drive gear shaft (#12) of the meat mixer close to the drive shaft of the grinder motor. Adjust the mixer feet (#18) up or down until the drive gear shaft (#12) of the mixer aligns perfectly with the drive shaft of the grinder motor.
3. Tighten the nuts on the mixer feet bolts to hold the unit at the desired height. Some older grinder motor models may have to be raised 1-2 inches in order to line up the units so that they will slide together as described in section 4.
4. Slide the units together as tightly as possible. Turn the paddles of the mixer until the drive gear shaft aligns with the grinder motor drive shaft. **CAUTION:** Before attaching the mixer to the grinder motor, be certain the mixer feet are properly adjusted so the drive gear of the mixer is level with the drive of the grinder motor. Failure to do so may cause unnecessary wear or damage to the bushings and gears of both units.
5. Tighten the grinder head star bolt on the grinder motor (not shown) against the mixer attachment. Plug in the grinder motor.

LOCKING UNIT IN PLACE FOR MIXING

1. Mixer must be in upright position with the lid on to mix meat.
2. The locking handle (#26) will slide the lock pin (#28) forward into the bottom guide hole on the lock pin tilt guide (#36). The lock pin (#28) will slide in place and lock the mixing tank in proper mixing position.

UNLOCKING UNIT FOR TILTING

1. Carefully pull the locking handle (#26) toward you to release the tank. When fully released, the locking handle can be turned and locked in the open position until you tilt the tank. Be careful when tilting the tank when it is full of meat.
2. Put a meat lug (Available at LEM) in place to catch the meat as the tank is tilted forward.
3. There are two tilt stop positions on the lock pin tilt guide. Choose the best position for you to lock the tank in place. The tank can also be tilted upside down so be sure to have the meat lug in place before tilting.

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

THIS WARRANTY COVERS
868 & 869 Stainless Steel Meat Mixer
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 Muhlhauer 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 September 30, 2015

⚠ 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. **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.
3. The appliance is designed for domestic use and not for commercial purposes.
4. **DO NOT** use the appliance on bones, deep frozen food, hard items or non-food items.
5. 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.
6. **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.
7. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
8. Avoid contacting moving parts. Wait until all parts have come to a complete stop before removing any parts of the appliance.
9. **DO NOT** operate the appliance without the upper cover installed.
10. **DO NOT** use fingers to push meat into appliance while turning the handle. Doing so may cause serious injury.
11. Thoroughly hand-wash all parts in warm soapy water prior to use. **DO NOT SOAK. NOT DISHWASHER SAFE** (discoloration may occur).
12. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the appliance.

13. SAVE THESE INSTRUCTIONS

MIXING

When making sausage it is important that you add water to the mixture. Water will: a) Help the seasoning blend with the meat. b) Make mixing easier. c) Make stuffing easier. It will not weaken the flavor of the sausage.

1. Mix seasoning (and cure, if used) with a minimum of 1oz. of water per pound of meat. Mix until seasoning is dissolved.
2. Put meat into mixer and pour water/seasoning mixture over meat. Place the tank cover (#6) onto the mixer.
3. Mix meat until it starts to become tacky. **DO NOT OVERMIX.**
4. Remove sausage from mixer and immediately put it into stuffer for stuffing. Do not allow sausage to sit before stuffing.

AFTER USE

TO DETACH MEAT TANK FROM STAND:

1. Remove both bolts, align the Axle Drive Shaft (#8) and Connect Shaft (#21) so they are straight up and down, and then lift Meat Tank straight up. Slight outward pressure may need to be exerted on the Rotating Stand (#29) to facilitate release.
2. Position the paddles horizontally in the tank such that the wide paddle closest to the Axle Adjuster is near the meat knock-off on the tank. Turn the Axle adjusting knob (#3) clockwise until the paddle disengages from the Axle Adjuster (#4). The paddles (#7) can now be easily removed.
3. Hand-wash the meat tank (#1) and the paddles (#7) with warm soapy water, rinse and dry thoroughly.
4. Lightly coat the unit with a food grade silicone spray. This will prevent oxidation and keep the mixer in like-new condition. Silicone Spray is available from LEM Products.
5. Replace the paddles (#7) by reversing the steps in 2, above. Align the axle bushing (#5) with the axle adjuster (#4). Tighten the axle-adjusting knob (#3) counter-clockwise to hold axle in place.
6. If the Axle Adjusting knob turns hard, adjust the depth of one or both of the set screws (#2). These should be turned clockwise until tight, and then backed-off until the axle adjuster knob turns freely.

WARNINGS & PRECAUTIONS

1. When paddles are in motion do not put hands into meat tank.
2. Never operate unit without the cover being in place on the mixer.
3. Always unplug the grinder motor when attaching mixer to the grinder motor and when loading or removing meat from the meat tank.
4. **Keep this mixer out of the reach of children.**

PARTS LIST

PROFESSIONAL MIXER MODEL #868 & 869

| # | DESCRIPTION | QTY | # | DESCRIPTION | QTY |
|----|----------------------------|-----|----|---------------------|-----|
| 1 | Meat Tank | 1 | 19 | Gear Box Base | 1 |
| 2 | Set Screw (8mm) | 2 | 20 | Grease Seal | 1 |
| 3 | Axle Adjusting Knob | 1 | 21 | Connect Shaft | 1 |
| 4 | Axle Adjustor | 1 | 22 | Wing Screw | 2 |
| 5 | Axle Bushing | 1 | 23 | Pressing Board 1 | 1 |
| 6 | Tank Cover | 1 | 24 | Pressing Board 2 | 1 |
| 7 | Axle with Paddles | 1 | 25 | O Ring | 1 |
| 8 | Axle Drive Shaft | 1 | 26 | Locking Handle | 1 |
| 9 | Drive Shaft Key | 1 | 27 | Spring | 1 |
| 10 | Axle Drive Shaft Gear | 1 | 28 | Lock Pin | 1 |
| 11 | Bearing 6904z | 3 | 29 | Rotating Stand | 1 |
| 12 | Drive Shaft | 1 | 30 | Bearing 6801z | 1 |
| 13 | Gear Box Cover | 1 | 31 | Bearing 6904 (PA66) | 1 |
| 14 | Phillips Head Screw (12mm) | 4 | 32 | Bearing 6002z | 2 |
| 15 | Handle | 1 | 33 | Gear | 1 |
| 16 | Drive Shaft Bushing | 1 | 35 | Drive Shaft C-Clip | 1 |
| 17 | Nu for Foot | 4 | 36 | Lock Pin Tilt Guide | 1 |
| 18 | Rubber Feet | 4 | | | |

