



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

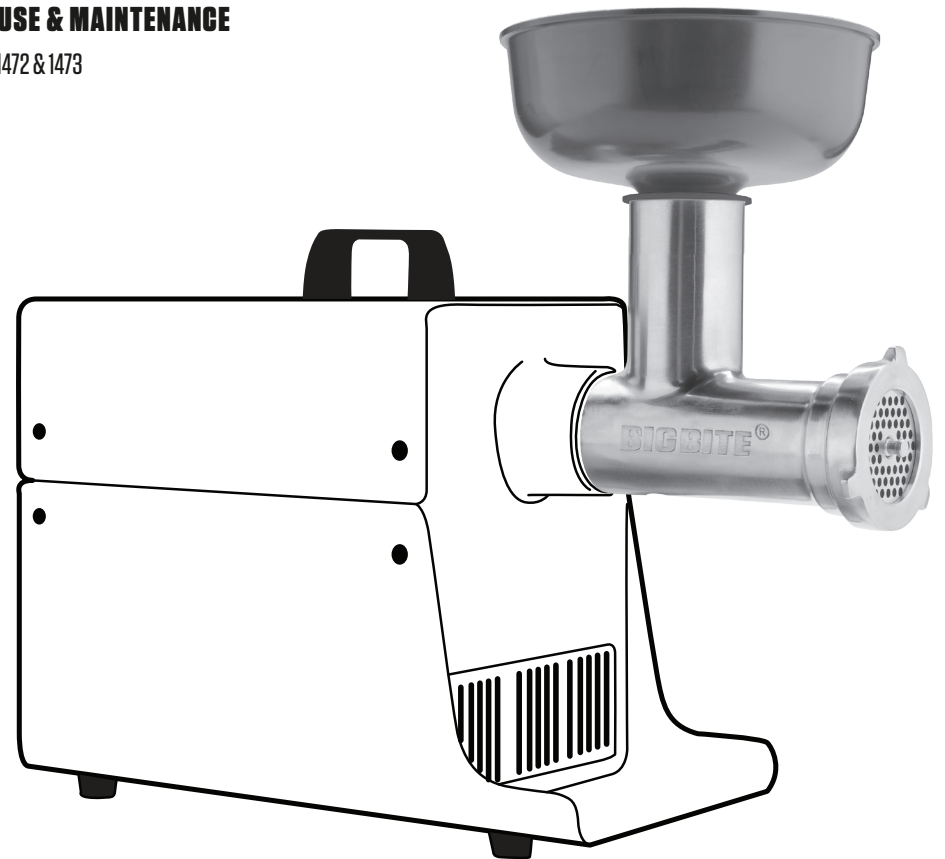
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BIG BITE® DUAL GRIND ATTACHMENT

USE & MAINTENANCE

1472 & 1473



**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. Read and refer to the instructions and safety warnings that came with your Big Bite Grinder prior to use of this attachment.
2. Always ensure the appliance is properly assembled and safely set up before use.
3. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
4. Use the appliance with supplied accessories only. **Warning:** the use of accessories or attachments not recommended or sold by the manufacture may cause injury, damage to personal property and may void your warranty.
5. **DO NOT** use the appliance for other than intended use.
6. The appliance is designed exclusively for domestic use and not for commercial purpose.
7. **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 cool dry place out of reach of children.
8. 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.*
9. **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.
10. Tie back loose hair and clothing. Roll up long sleeves. Remove neck ties, rings, watches, bracelets or other jewelry before operating the appliance.
11. Keep your work area clean and well lit. Cluttered work benches and dark work areas may cause accidents or injury.
12. Use appliance only on a level stable surface to prevent tipping. Never move appliance while in use.
13. **DO NOT** attempt to disable any of the safety features that are in place. They are there for your safety.
14. Failure to follow warnings and a safety information could result in death serious bodily injury and or property loss.
15. Avoid contacting moving parts. Wait until all parts have come to a complete stop and disconnect from the power source before removing or changing any parts of the appliance.
16. **CAUTION:** Knives and plates are sharp. To avoid injury use extreme caution when handling.
17. **DO NOT** attempt to grind through bones, deep frozen food, nuts or other hard items or non food items.
18. **DO NOT** run grinder without meat in the head, severe damage to the head and auger could result.
19. **DO NOT** operate the Dual Grind Attachment without the adapter and bowl or your grinders meat pan in place.
20. **NEVER** feed food into grinder by hand as serious injury may occur, always use the meat stomper that came with your grinder.
21. **DO NOT** use fingers to scrape food away from grinding plate while appliance is operating. Injury may result.
22. **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.

23. SAVE THESE INSTRUCTIONS



WARNING



Never use the dual grind attachment without the adapter and bowl or your Big Bite meat pan in place. Severe injury could occur. Keep hands a safe distance from the moving parts of the grinder head and use a meat stomper to feed the meat into the attachment.

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

THIS WARRANTY COVERS:
1472 & 1473 **Big Bite**® Dual Grind Attachment
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 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 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 Muhlhauser 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.

Revised June 10, 2019

BIG BITE® ACCESSORIES ALSO AVAILABLE

GRINDER	#5 1777	#8 1779	#12 1780	#22 1781	#32 1782
50lb Mixer (1734)			✓	✓	✓
50lb Tilt Mixer (1868)			✓	✓	✓
Patty Maker (687)		✓	✓	✓	✓
Ground Beef Packing System (200 Series)		✓	✓	✓	✓
25lb Mixer (1733)		✓	✓	✓	✓
25lb Tilt Mixer (1869)		✓	✓	✓	✓
Jerky Slicer/Tenderizer (433TJ)	✓	✓	✓	✓	✓
Jerky/ Snack Stick Patty Maker (517)	✓	✓	✓	✓	✓
Foot Switch (724)	✓	✓	✓	✓	✓
Juicer (1227)	✓	✓	✓	✓	✓

LEM also carries additional size grinding plates for a coarser or finer grind, stainless steel stuffing tubes, cleaning kits, silicone spray and covers to keep your grinder looking new.



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.



CAUTION



Before using the device for the first time, please make sure to read carefully and thoroughly through these operating instructions and safety advice. Familiarize yourself completely with the functions of the appliance.

Thank you for the purchase of the Dual Grind Attachment. This attachment will enable you to fine grind meat with one pass and get the same meat consistency as if you did a 2-grind process! This will save you time and eliminate the frustration that often comes with the 2-grind process. No more cooling and waiting between grinds. One pass and done!

This attachment is made to work with LEM Big Bite Grinders **made after 2009**.

- The #8 head assembly will work most efficiently with Big Bite Grinders Model # 779, 779a, 1779, 780, 780a, & 1780.
- The #22 head assembly will work most efficiently with Big Bite Grinders Model # 781, 781a, 1781, 782, 782a, 1782.

BEFORE USE:

Get to know and inspect the parts of your attachment by referring to the schematic on page (4). You will find that your Dual Grind Attachment has a special dual blade knife and first grind plate.

Please note the Dual Grind Knife has a number and arrow on one side. This is the side that must face out and run on the second grinding plate. If it is installed incorrectly the unit will not grind properly. Ensure the knife is always installed properly prior to grinding.

The second plate is an industry standard 4.5 mm plate and is interchangeable with other Big Bite plates for the head size of your attachment (#8 or 22).

Note: Both grinder plates have a notch cut out on the edge of the plate, this notch must be lined up with the locating pin at the bottom of the grinder head. Plates can be installed either direction and used on both sides.

THE DUAL GRIND ATTACHMENT MUST BE USED WITH THE INCLUDED ADAPTER AND BOWL OR YOUR BIG BITE GRINDER MEAT PAN. DO NOT OPERATE WITHOUT ONE OF THE ABOVE OPTIONS IN PLACE.

PLEASE NOTE: Your Bite Grinder meat pan should fit into the head of the Dual Grind Attachment but may not snap in place on your grinder motor. Some grinders (1780 and 780A pans will not fit properly). LEM offers meat pans and meat stompers of all sizes if you are interested in a pan/stomper that fits better. (Please call the number at the bottom of the page for assistance.)

Always inspect the Dual Grind Attachment for the installed bushing prior to use. The bushing is a necessary piece and if not installed the unit will not grind properly.

CLEANING INSTRUCTIONS

Prior to first use and after every use, thoroughly wash all components of the Dual Grind Attachment in hot soapy water and dry thoroughly. LEM highly suggests spraying all components of the Dual Grind Attachment with Silicone Spray prior to storage. Silicone Spray will keep your Dual Grind Attachment in like new condition.

PREPARING THE MEAT

Cut meat into strips that will easily fit into the throat of the grinder head. Meat should be 40°F or colder and free of bone, gristle and sinew.

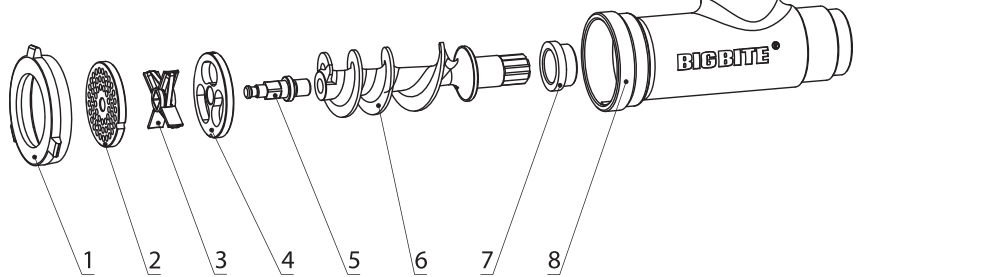
GRINDER ASSEMBLY

BEFOR USE: WASH ALL PARTS OF THE HEAD ASSEMBLY IN HOT SOAPY WATER. THIS WILL REMOVE ANY GREASE RESIDUE AND DIRT LEFT FROM THE MANUFACTURING PROCESS. DO NOT PUT PARTS IN DISHWASHER.

Prior to assembling your Dual Grind Attachment place your strips of clean, silver skin and bone free, meat into the freezer to cool. Freeze for 15-20 min. Very cold meat will grind easier and faster than warm meat.

#	DESCRIPTION	QTY
1	Retaining Ring	1
2	Second Grinding Plate	1
3	Dual Grind Knife	1
4	First Grinding Plate	1
5	Auger Stud	1
6	Auger- BB3	1
7	Bushing	1
8	Grinder Head	1
9	Adapter	1
10	Bowl	1

* Optional: Use your Big Bite Grinder Meat Pan



OPERATING INSTRUCTIONS

With the grinder motor plugged into a properly grounded outlet and your strips of meat in the meat pan you are ready to grind.

- Turn on the grinder.
- Drop or push single strips of meat into the throat of the grinder and watch the meat turn to finely ground burger.
 - Feed meat slowly into the grinder. Use the meat stomper to guide meat into the throat of the head. Allow grinder to do the work. Do not force the meat through.

DISASSEMBLY

- Turn off the grinder.
- Unplug cord from outlet.
- Remove retaining ring.
- Pull out the auger, plates and knife assembly.
 - This can be accomplished easily with Auger Puller that may have come with your Big Bite grinder. If you do not have an auger puller, they are available at lemproducts.com or by calling 877.536.7763. Another way is to grasp the auger stud, gently pulling the assembly out of the head. If it is difficult, wiggle the stud back and forth, up and down, until it becomes free.

TROUBLESHOOTING

If meat is mashing instead of extruding in strings from the grinding plate:

- Insure the meat is chilled to 40°F.
- Cut the meat in strips, it will feed more easily.
- Clean the meat of all sinew.
 - Sinew is the silver like fibrous tissue that is very common in venison. If not removed it will get caught up on the knife and bog down the grinder.
- Disassemble, clean and reassemble the attachment.
- Do not over tighten the retaining ring.
- Check that the Dual Grinding knife is properly installed with the number and arrow facing out.
- Check that the bushing is installed in the back of the head.
- A dull knife or plate will also cause mashing of the meat. If all above suggestions are eliminated, you may need to replace your knife and plates.
- It is highly suggested to replace the knife and plates together. These items work in unison and when one is dull it is likely that the others need replaced as well.

Black residue is in my meat:

It is normal to see a small amount of black residue on the auger stud and knife. This is from the plate, knife and stud running on each other. If you see this residue simply remove it from your grind. Be sure to wash all items well before and after every use. The use and marring of the knife with plates will lessen this residue from forming and you should see less over time.

Use of the meat stomper (supplied with your grinder):

- The meat stomper is a great tool to help you guide the meat into the throat of the grinder head keeping your hands and fingers safe.
- Resist the urge to use the meat stomper to press the meat into the grinder faster than it is feeding.
- Keeping the throat of the grinder head clear and clean will keep you from having to use the meat stomper.

⚠ CAUTION ⚠

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