



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® MOTORIZED STUFFER

USE & MAINTENANCE

1217 & 1219



**2 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 motor is properly assembled and safely set up before use.
2. **DO NOT** leave the motor 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 motor 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 motor.
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 motor 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 motor in water and do not expose the motor to rain or moisture. **WARNING:** In the event the motor should fall into water, remove the plug from the wall socket before attempting to remove the motor from the water. If submergence occurs, have the motor examined by an authorized technician before use.
14. To protect against the risk of electrical shock, **DO NOT** use the motor if your hands are wet or if you are standing on a wet floor. **DO NOT** submerge or use the motor near liquids.
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 motor 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. Keep fingers clear of cylinder opening at all times.
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 motor for more than 15 minutes at one time. After 15 minutes of continuous use, allow a few minutes for the device 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**

IMPORTANT WARRANTY INFORMATION PLEASE READ

FILL OUT AND RETURN ENCLOSED WARRANTY CARD

THIS WARRANTY COVERS

THE LEM Big Bite® 30LB Motorized Sausage Stuffer #1217 or Big Bite® 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 two (2) years 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 January 8, 2020

TIPS AND TRICKS TO SAUSAGE MAKING

Always make sure your processing area and all equipment being used is thoroughly washed and sanitized.

Ready and properly set up all equipment, seasonings, casings needed prior to stuffing.

Keep meat refrigerated as much as possible. Cold meat will stuff better.

Keep a notebook handy. Keep track of the type of sausage made, the type of meat used, the seasonings, spices or seasoning blend used, amount of water and any other specifics. This will help in the end if you want to alter the recipe.

Add water, or another favorite liquid, to your sausage mix. Water will not weaken the flavor but it will help the meat to flow more easily out of the stuffer.

Prior to stuffing the seasoned meat into casings fry up a small sample for a taste test. You can easily alter the recipe at this point but after it is stuffed in casings it's too late.

Put a small amount of vegetable oil on the stuffing tube, this will help the casings to slide on and off more easily.

Spray the piston and the cylinder with food grade vegetable or mineral oil. This will allow the piston to move more smoothly down the cylinder.

Prepping the casings is important.

- Natural casings need to be rinsed, flushed and soaked for at least 30 minutes prior to stuffing.
- Fibrous casings soak in warm water for 25-30 minutes.
- Collagen middles soak for 3-5 minutes in salted water.

Cure is very important ingredient to use when sausage will be smoked. It not only enhances flavor and color but helps to prevent botulism.

To easily make links, measure out the first link and twist. Skip the second link and then twist the third. This will cut your twisting time in half.

Don't over stuff the casings. Leave enough room for twisting into links. A too tightly filled casing may burst upon twisting.

Cook sausage to an internal temperature of 165° F degrees.

Smoking sausage is done best "low and slow". Temps of 185-200 ° F until the internal temp reaches 165° F . Cooking too high of temperature may cause fat out which will make your sausage dry. It will also cause casings to burst.

ADDITIONAL ACCESSORIES FROM LEM



Backwoods Seasoning



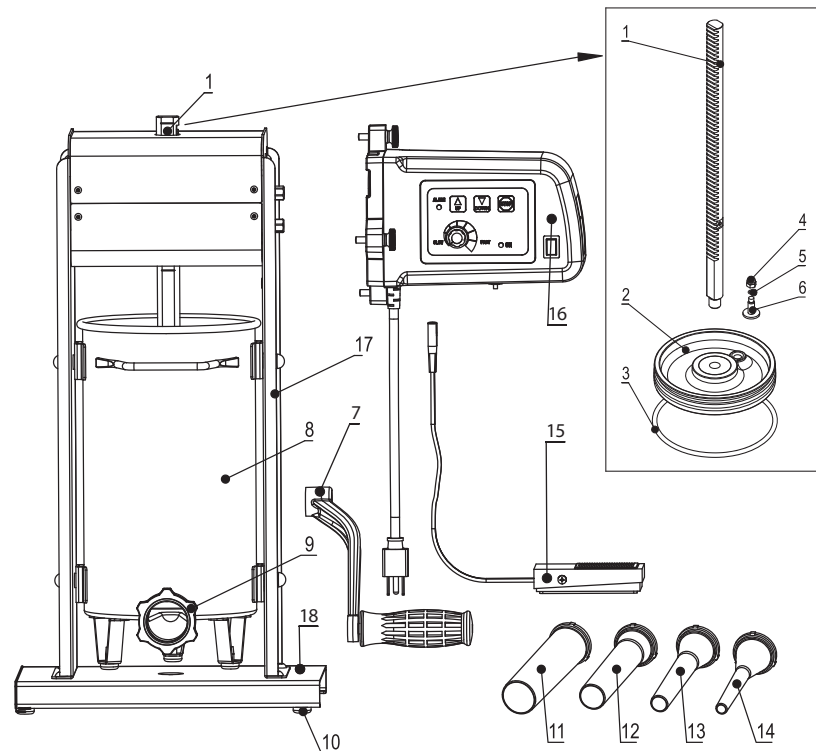
Sausage Casings



Cleaning Brush



Meat Mixer



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



WARNING

Severe injury risk!

At all times keep fingers clear of the top of the cylinder.

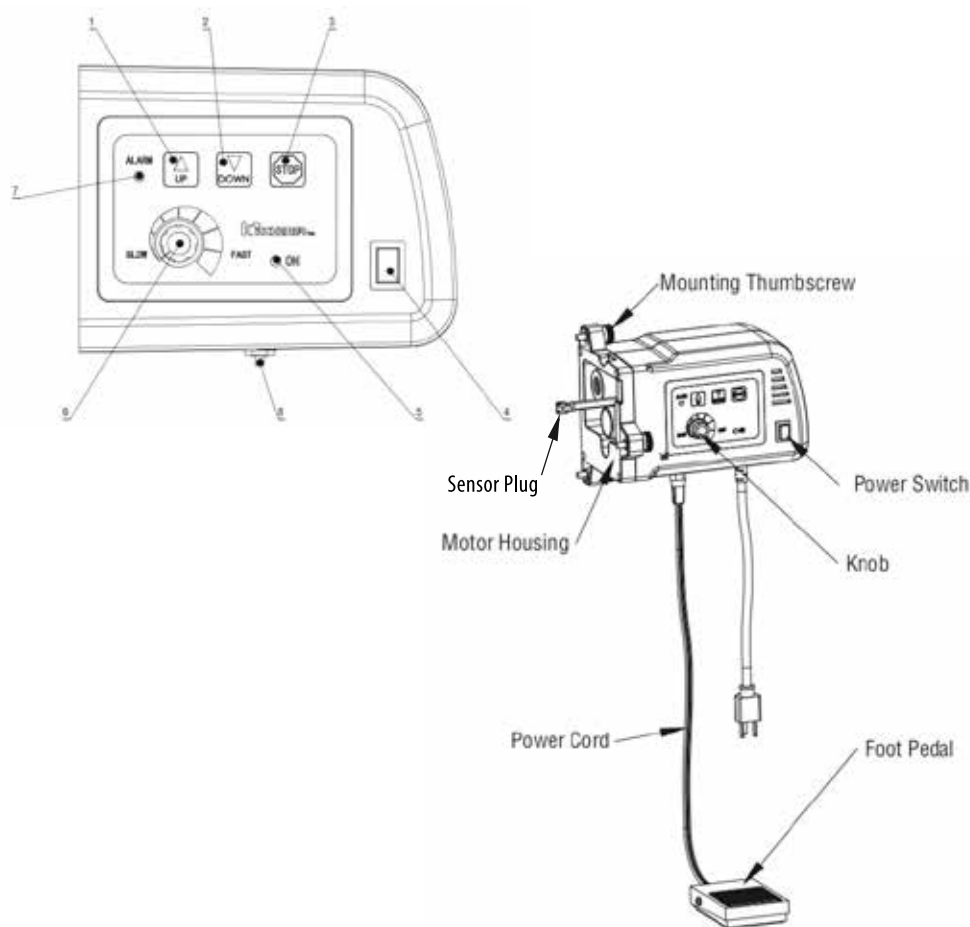


CAUTION

The sensor plug of the stuffer motor must be plugged into the socket entirely. Otherwise the piston will not be able to automatically stop at the cylinder bottom or at the highest position. This may cause motor overload damaging the motor the stuffer or both.

CONTROL PANEL

1. "UP" button: Control the piston to move up.
2. "DOWN" button: Control the piston to move down.
3. "STOP" button: Stop the piston moving at any time.
4. Power switch: Connect or disconnect power.
5. ON light: When the light is green, the motor is powered on.
6. The speed control knob: Adjust the speed of the piston.
7. Alarm light: When the light is red, the motor has popped the circuit. At that time, "UP" & "DOWN" buttons, and the foot pedal will not work. Please refer to the circuit breaker section.
8. Circuit breaker: Trips to protect the motor when the motor overloads.
9. Sensor Plug: (Shown in second diagram) Plug into the stuffer to engage sensor to automatically stop piston at bottom and top of cylinder.



TROUBLESHOOTING

PROBLEM	SOLUTIONS
Motor has no power	Check power to outlet. Make sure unit is securely plugged into outlet. First, check and reset circuit breaker. Problem may be with switch or power cord.
Motor runs slowly or is noisy	Possible cold gear grease problem. Move stuffer to warmer area. Let the stuffer run for 5 minutes and then begin stuffing.
Foot pedal doesn't work	Check if the foot pedal is plugged onto the stuffer motor securely and properly.
The ALARM light illuminates	Possible motor overload problem. Check if there is a blockage in the stuffing tube, or that the stuffing tube is properly assembled. Check the motor plug is plugged into the socket on the stuffer securely. If all are in good condition after checking, press "STOP" button to reset the control panel. Now the "ON" indicator light will brighten. The "ALARM" light will be off. Or turn off the power switch and then turn it on again.
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 or it needs to be lubricated.
Casings are bursting when filling	<ul style="list-style-type: none"> • 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.

SAUSAGE MAKING

1. With the sensor cord securely attached to the stuffer and plug in the power cord.
2. Press the power button to turn the motor on. The light will illuminate.
3. Press the "UP" button to raise the piston. Unit will automatically stop at the upmost position.
Note: "Up" has only one speed. "Down" speed adjustable by turning the knob.
4. Remove the Cylinder from the base by tilting it forward off of the top brackets. Lift the Cylinder off the lower brackets.
5. Fill the Cylinder and reinstall Cylinder on mounting brackets.
6. To slowly lower the Piston turn the speed adjustment knob all the way left and press the "down" button on the motor or depress the Foot Pedal. When the Piston reaches the meat mixture, and all of the air pockets are removed and meat is extruded to the end of the stuffing tube, hit "Stop" or release foot pedal, once the "STOP" button is pressed or the foot pedal released the piston will automatically raise for a couple seconds. This function will help to stop the flow of meat through the stuffing tube. This will occur every time the stop is pressed or foot pedal is released.
7. Place casing over the stuffing tube and twist, tie or clip end.
8. Press "DOWN" button again and begin stuffing. Use the speed dial to control the speed of the piston.
9. The Piston will continue to move down the stuffer until it reaches the bottom of the Cylinder. At that time it will stop for a few seconds and then automatically rise to the highest position and then stop.

NOTE: Do not operate the stuffer for longer than 15-20 minutes at a time or unit may overheat. Turn Power Switch to off and allow unit to cool for 15 minutes.

NOTE: When making snack sticks or using the smallest tube it is highly recommended to stuff 10 lbs. or less at a time. Adding additional water to your mix will also help with this process. Additional meat in the cylinder or a very stiff mix will make the motor work extra hard and may cause the circuit breaker to pop. If this happens refer to circuit breaker information below.

CRICUT 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.

NOTE: Do not operate the stuffer for longer than 15-20 minutes at a time or unit may overheat. Turn Power Switch to off and allow unit to cool for 15 minutes.

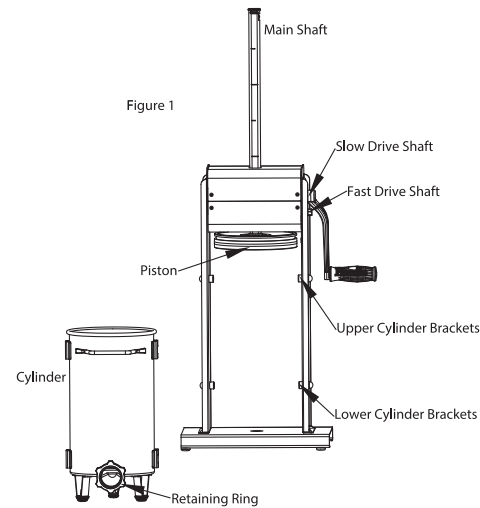


WARNING

Severe injury risk!

At all times keep fingers clear of the top of the cylinder.

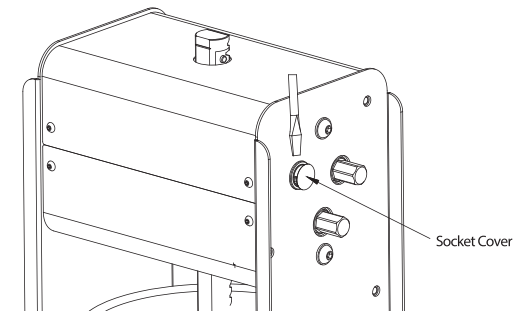
ASSEMBLY INSTRUCTIONS



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.
3. 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.
4. Remove the Retaining Ring from the Cylinder by turning it counter-clockwise.
5. Insert the Stuffing Tube of your choice through the Retaining Ring.
6. Turn the Retaining Ring and Stuffing Tube assembly clockwise onto the Cylinder, until the assembly is hand tight. DO NOT OVERTIGHTEN.

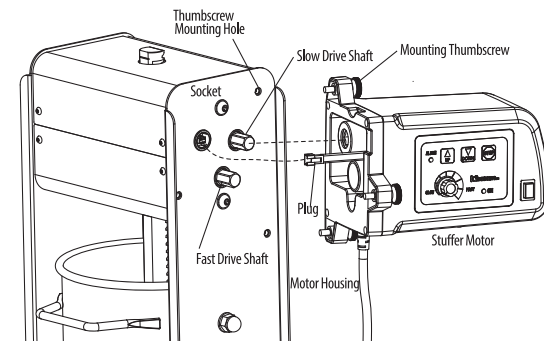
MOTOR ASSEMBLY INSTRUCTIONS

1. With a flat dull object, such as a screwdriver, remove the Socket Cover.
2. Insert the plug of the sensor into the socket on the side of the sausage stuffer gear box. Slide the Stuffer Motor onto the Slow Drive Shaft lining up the Mounting Thumbscrews to the Thumbscrew Mounting Holes.



Caution: The plug of the sensor 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.

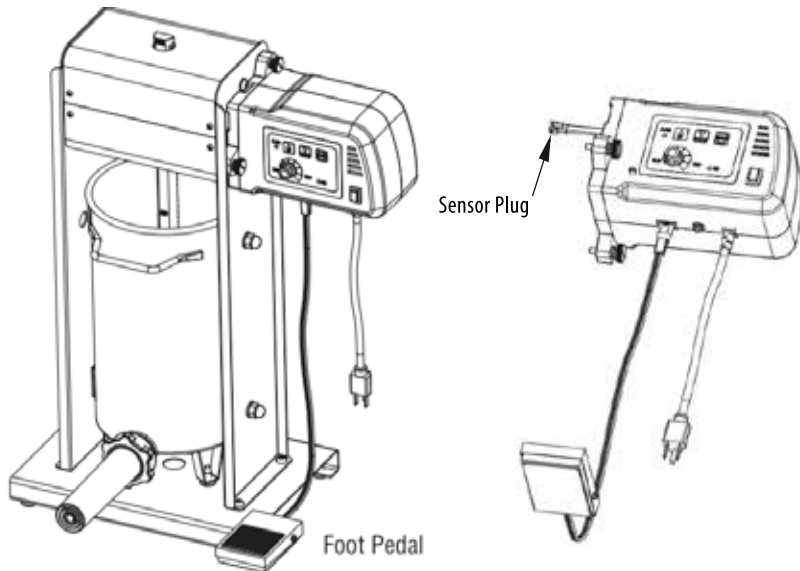
3. Screw the Mounting Thumbscrews into the holes on the side of the stuffer. Be sure to snugly tighten these three Mounting Thumbscrews to secure the Stuffer Motor onto the stuffer.



USING FOOT PEDAL

1. Plug the foot pedal into the Stuffer Motor (As shown below).
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 and begin to raise. Release the pressure on the foot pedal.

Note: If the down button has been manually pressed the foot pedal will not work. Press the stop button. Now the foot pedal will control the down motion of the piston.



⚠ WARNING ⚠

Severe injury risk!
At all times keep fingers clear of the top of the cylinder.

⚠ CAUTION ⚠

The sensor plug of the stuffer motor must be plugged into the socket entirely. Otherwise the piston will not be able to automatically stop at the cylinder bottom or at the highest position. This may cause motor overload damaging the motor the stuffer or both.

CLEANING AND MAINTENANCE

Prior to first use hand wash all removable parts in hot soapy water. The motor cannot be immersed. Wipe down the motor and the frame with a damp cloth. The gear box on the stuffer is not water resistant. Do not use spray on the upper half of the stuffer frame. Doing so may cause damage to the internal parts of the stuffer which may void your warranty.

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 another 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.

Note: The motor cannot be submerged. Wipe it down with a damp cloth.

- With a clean, damp cloth wipe down the stuffer stand and gear box. Do not spray gear box.

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.

SENSOR PLUG

The sensor plug is on the motor and **MUST BE** plugged into the stuffer prior to the motor being installed. The sensor plug enables the piston of the stuffer to automatically stop when the piston reaches the bottom of the cylinder or has reached the top of the cylinder. This plug must be installed for this function to properly work. If the sensor is not plugged in damage may occur to the stuffer, cylinder and motor. This type of damage is not covered under warranty. It is the users responsibility to ensure the sensor is plugged in prior to use. Never leave the sausage stuffer unattended when the motor is running. Severe damage or injury could occur.