

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

**THIS WARRANTY COVERS LEM PRODUCTS:**

**25lb Vertical Sausage Stuffer or 10lb Vertical Sausage Stuffer**

**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, or to units which have been altered or modified.

**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 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. **NO PRODUCT WILL BE EVALUATED 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 ITEM 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 pre-paid 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, 107 May Drive, Harrison, OH 45030, 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.



# SAUSAGE STUFFER

25LB. MODEL #1111

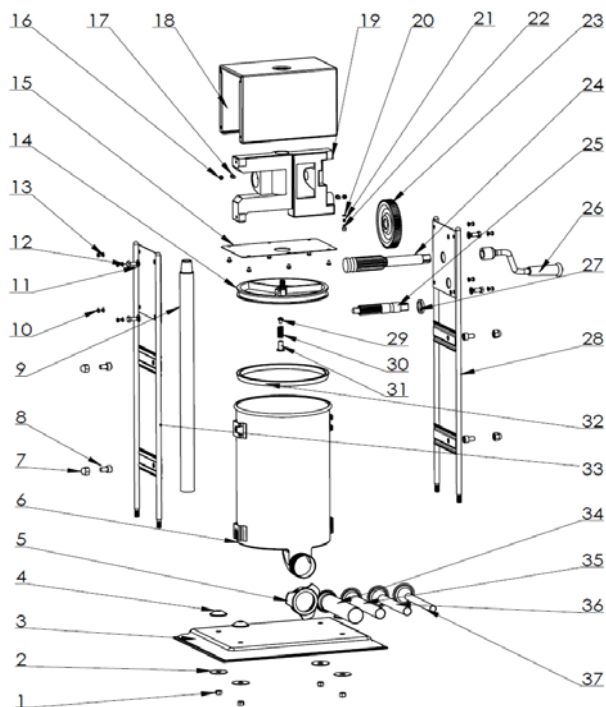
10LB. MODEL #1112



**LEM Products**

**109 May Drive • Harrison, OH 45030**

**877-536-7763 • [www.lemproducts.com](http://www.lemproducts.com)**



**SAUSAGE STUFFER**  
**25LB. MODEL #1111 & 10LB. MODEL #1112**

| #  | DESCRIPTION          | QTY | #  | DESCRIPTION                 | QTY |
|----|----------------------|-----|----|-----------------------------|-----|
| 1  | M10 Nut              | 4   | 20 | Washer                      | 1   |
| 2  | 40mm SS washer       | 4   | 21 | Spring                      | 1   |
| 3  | Stuffer Base         | 1   | 22 | M5 Screw                    | 1   |
| 4  | Washer               | 4   | 23 | Gear                        | 1   |
| 5  | Retaining Ring       | 1   | 24 | Large Gear Shaft            | 1   |
| 6  | Cylinder             | 1   | 25 | Small Gear Shaft            | 1   |
| 7  | M10 Acorn Nut        | 4   | 26 | Handle                      | 1   |
| 8  | M10 Allen Head Screw | 4   | 27 | Ring                        | 1   |
| 9  | Main Shaft           | 1   | 28 | Right Solid Plate           | 1   |
| 10 | M5 Screw             | 14  | 29 | M6 Air Release Screw        | 1   |
| 11 | Washer               | 4   | 30 | Air Release Spring          | 1   |
| 12 | M8 Screw             | 4   | 31 | M6 Air Release Pin          | 1   |
| 13 | Washer               | 8   | 32 | Piston Gasket               | 1   |
| 14 | Piston               | 1   | 33 | Left Solid Plate            | 1   |
| 15 | Bottom Plate         | 1   | 34 | 38mm Stuffing Tube (1 1/2") | 1   |
| 16 | M5 Allen Head Screw  | 2   | 35 | 25mm Stuffing Tube (1")     | 1   |
| 17 | M5 Nut               | 2   | 36 | 19mm Stuffing Tube (3/4")   | 1   |
| 18 | Gear Box Cover       | 1   | 37 | 16mm Stuffing Tube (5/8")   | 1   |
| 19 | Gear Base            | 1   |    |                             |     |

### IMPORTANT PLEASE READ:

1. Read and follow all instructions prior to using the stuffer and keep for reference.
2. Hand wash unit in warm soapy water prior to use. Hand dry.
3. Use adult supervision when children are present.
4. Unit is right handed (install cylinder so stuffing tubes face forward with the crank on the right side.)

### ASSEMBLY AND PROPER USE:

1. Attach the handle (#26) to the upper Large gear shaft (#24).
2. Free the cylinder (#6) for removal by turning/cranking the handle clockwise until the piston is free of the cylinder. Tilt the cylinder and remove from the inner Allen Head Screws (#8).
3. Place meat in the cylinder. Pack the meat tightly in the cylinder to minimize air pockets.
4. Place the cylinder back on to the frame by sitting on the Allen Head Screws and tilting to lock in place.
5. Remove the retaining ring (#5); insert a stuffing tube of choice into the retaining ring. Screw the retaining ring hand tight onto the unit.
6. Slide casings onto stuffing tube.
7. With the handle still attached to the Upper Large Gear Shaft lower the piston (#14) into the cylinder until it reaches the meat. Once the piston is lowered, move the handle to the lower Small Gear Shaft (#25). Continue to crank the handle and the meat will be extruded through the tube and into the casing.
8. After extruding all the meat from the cylinder, replace handle on upper gear to quickly remove piston from cylinder.
9. Remove cylinder for cleaning (as instructed above for filling). Hand wash with warm soapy water and dry thoroughly.
10. Clean piston and reassemble and spray with food grade Silicon Spray. (Available at LEM Products.) NOTE: When replacing the gasket, grove side faces down.

### SAUSAGE MAKING:

1. Collect ingredients: ground meat, ground pork or pork fat, your choice of seasoning, cure (if used) and casings. (LEM carries a wide variety of casings, sausage seasonings, cure and other sausage enhancers.)
2. LEM suggests using an 80/20 ratio of lean meat to pork or pork fat. This ratio will make for a juicy sausage.
3. Combine meat with pork, seasonings (and cure if used), and 1 oz. of water per pound of meat being mixed. Water will not weaken the flavor but will allow the meat to flow more freely through the stuffer and tube.
4. After meat is mixed, immediately begin the stuffing process. Meat mixed with seasoning will quickly "set-up" and become difficult to work with, which will cause undue stress on the stuffer gears.
5. Lower the piston until meat begins to extrude from the stuffing tube.
6. Slide casing onto proper size stuffing tube and tie off end.
7. Lower the piston and begin filling casings.
8. Fill casings until firm. If twisting into links is desired you can do so as you fill or after the entire casing is filled. If the latter is desired do not over fill casing or it may burst upon twisting.
9. Clean the stuffer with warm soapy water and hand dry thoroughly.

With normal use and maintenance this stuffer will give you years of enjoyment.