



## **#654 17lb Stainless Steel Meat Mixer**

The Stainless Steel Meat Mixer provides a quick, easy way to mix meat and your favorite seasoning. It is easy to assemble and transport and it can be used in commercial or home applications. Before using the Stainless Steel Meat Mixer, please read the following instructions carefully. When making sausage it is important that you add water to the mixture. Water will: 1) Help the seasoning blend better with the meat. 2) Make mixing easier. 3) Make stuffing easier. It will not weaken the flavor of the sausage.

### **Assembly**

1. Remove all the parts from inside the meat tank (#1).
2. Place the spring (#3) over the threaded end of the brass bolt (#4).
3. From the inside of the meat tank, slide the spring and brass bolt through the hole with the long aperture.
4. Thread the axle-adjusting knob (#2) onto the brass bolt, and tighten.
5. Insert the circular end of the axle with paddles (#5) over the end of the brass bolt.
6. Push the handle (#8) through the other opening in the meat tank so that it aligns the axle with the paddles (#5).
7. Slide the handle bolt (#7) through the end of the handle, and tighten it to the axle with the paddles.
8. Turn the axle-adjusting knob (#2) counter-clockwise to increase the spring tension on the axle with the paddles.

### **Follow Instructions Below To Mix Meat**

- Mix seasoning (and cure if used) with a minimum of 1oz. of water per pound of meat used, mix thoroughly until seasoning is dissolved
- Put meat in mixer and pour water/seasoning mixture over meat
- Place the cover on the meat tank. (For safety, do not operate the unit without the cover in place.)
- Mix meat until it starts to become tacky--**DO NOT OVERMIX**
- Remove sausage from mixer and put immediately into stuffer for stuffing. Do not allow sausage to sit for a while before stuffing
- If mixture becomes stiff and difficult to stuff, you can add additional water to soften it. This will not affect the flavor of the finished product

### **After Use**

1. Unscrew the axle-adjusting knob (#2) clockwise until the paddle disengages, and then remove the paddles (#5).
2. Wash the meat tank (#1) and the paddles (#5) with warm soapy water, rinse and dry thoroughly.
3. Spray 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.

### **Warning & Precaution**

1. Please operate according to the Operation Instructions.
2. **WARNING!** Please assemble and operate carefully.
3. **WARNING!** The function of the Meat Mixer is to mix the meat and seasonings. To avoid possible injury, do not put your hands inside the mixer while unit is in operation, and do not operate unit without placing the lid on the meat tank.
4. Use soap and water to hand clean the mixer. Do not put in dishwasher.



**#654 17lb Stainless Steel Meat Mixer Parts List**

Part #	Description	Quantity
1	Meat Tank	1
2	Axle Adjusting Knob	1
3	Spring	1
4	Brass Bolt	1
5	Axle With Paddles	1
6	Tank Cover	1
7	Handle Bolt	1
8	Handle	1
9	Rubber Feet	1

