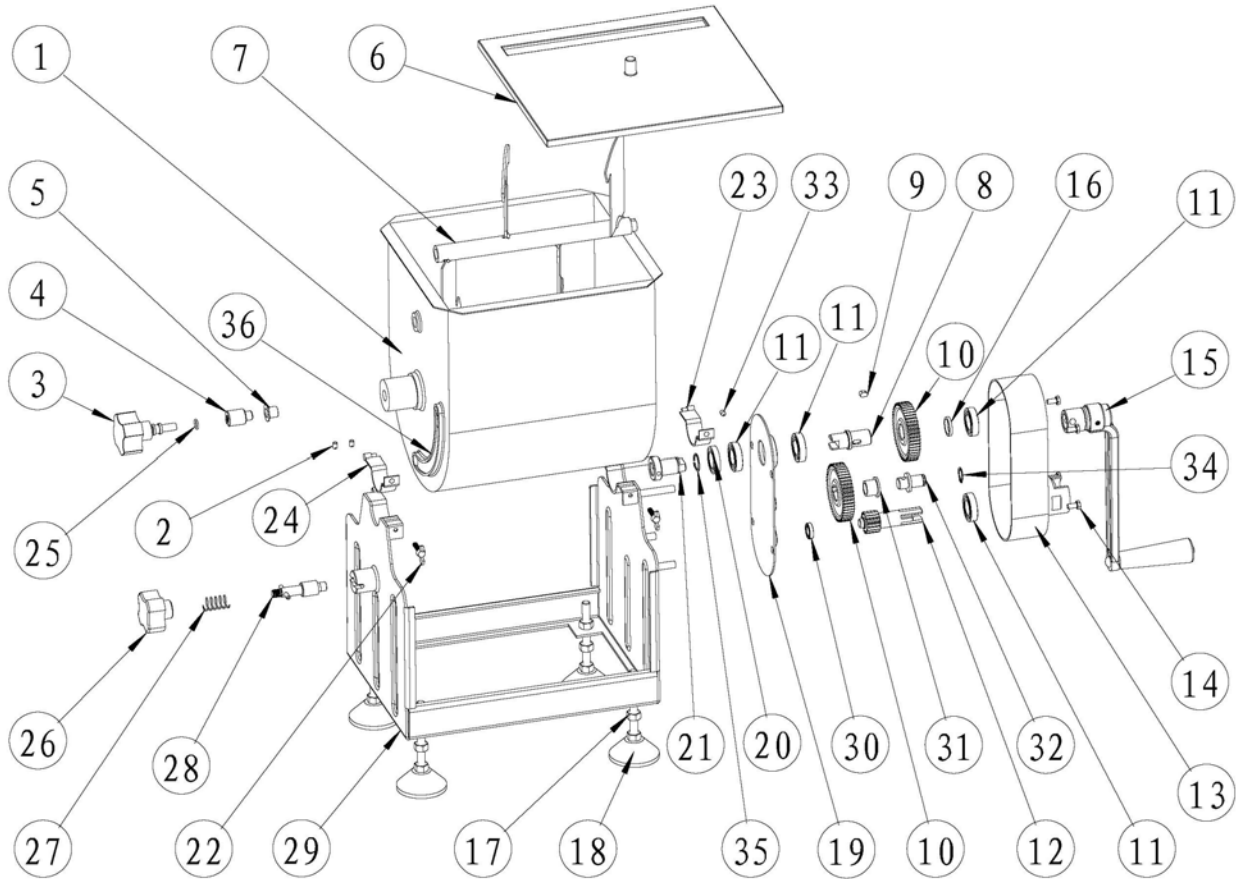




#869- 25lb. & #868- 50lb. TILTING MEAT MIXER



PART #	DESCRIPTION	QTY.	PART #	DESCRIPTION	QTY.	PART #	DESCRIPTION	QTY.
1	Meat Tank	1	13	Gear Box Cover	1	25	O Ring	1
2	Set Screw (8mm)	2	14	Phillips Head Screw (12mm)	4	26	Locking Handle	1
3	Axle Adjusting Knob	1	15	Handle	1	27	Spring	1
4	Axle Adjuster	1	16	Drive Shaft Bushing	1	28	Lock Pin	1
5	Axle Bushing	1	17	Mixer Feet Nut	4	29	Rotating Stand	1
6	Tank Cover	1	18	Rubber Feet	4	30	Bearing 61801	1
7	Axle with Paddles	1	19	Gear Box Base	1	31	Middle Shaft Bushing	1
8	Axle Drive Shaft	1	20	Grease Seal	1	32	Middle Shaft	1
9	Key	1	21	Connect Shaft	1	33	Set Screw M6 * 8	1
10	Gear	2	22	Wing Screw	2	34	Middle Shaft C-Clip	1
11	Bearing 61904	4	23	Pressing Board 1	1	35	Drive Shaft C-Clip	1
12	Drive Shaft	1	24	Pressing Board 2	1	36	Lock Pin Tilt Guide (not a removable part)	1



#869- 25lb. & #868- 50lb. TILTING MEAT MIXER

The 25lb or 50lb tilting meat mixer comes totally assembled except for the handle (#15) and feet (#18).

BEFORE USE

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

TO USE YOUR MIXER WITH AN LEM .35HP, .75HP, 1HP, or 1.5HP GRINDER MOTOR:

Be certain that your grinder motor is unplugged before attaching mixer.

The mixer comes with a combination male/female (splined/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. You will adjust and tighten the nuts once the unit is properly aligned with the grinder motor. (See #9 below.)
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 (completely remove if necessary) 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 to the bottom of the mixer 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.

FOLLOW THE INSTRUCTIONS BELOW TO MIX MEAT

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 thoroughly 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. If mixture becomes difficult to stuff you can add water.

AFTER USE

1. To detach Meat Tank (#1) from Rotating Stand (#29) the Axle Drive Shaft (#8) and Connect Shaft (#21) must be straight up and down. Lift Meat Tank straight up to remove from Rotating Stand. Slight outward pressure may need to be exerted on the Rotating Stand to facilitate release.
2. Unscrew the axle-adjusting knob (#3) clockwise until the paddles disengage. 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 aligning the notch on the paddles with the axle drive shaft (#8). Align the axle bushing (#5) with the axle adjuster (#4). Tighten the axle-adjusting knob (#3) counter-clockwise to hold axle in place.

WARNING & PRECAUTION

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.**