

TROUBLESHOOTING MEAT GRINDERS

“My grinder isn’t grinding as it once did and I’m using my Meat Stomper more. Why?”

POSSIBLE CAUSES

SOLUTIONS and COMMENTS

Is the meat cold?	Very cold meat is best, just before frozen. Warm meat will not grind as easily or as quickly.
How is the meat cut?	We like to cut our meat into long strips, which are caught easily by the grinder’s auger. Smaller chunks will take longer to grind.
Is fat trimmed?	If not, is there fat residue around the knife and/or plate? Fat residue can slow down your grinder.
What plate are you grinding through on the first grind?	We like to grind through the large plate first and do the second grind through the smaller plate.
Is the knife on correctly?	The flat edge of the blade should face out and lay against the plate.
Is the knife flat?	If you place the knife on the counter, all blades should lay flat against the counter. If you were to shine a flashlight under the knife, you shouldn’t see much light pass under it.
Is the washer in place?	Make sure your washer is in place at the top of the auger. You should only have one washer on the auger.
Does the plate stick out past the end of the head when all is put together, prior to putting on the retaining ring?	The plate should stick out pas the end of the end 1/8” – 3/16”.
Is the knife and/or plate dull?	If one or both of these is dull, you need to replace them together.
How tight is the retaining ring?	Just hand-tighten. Do not over tighten your retaining ring. Tighten and then back it off slightly.

If you need further assistance with your LEM Grinder, please contact us.



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