

OEM ODM Aluminum Jerky Making Kit Barrel Beef Stick Gun BC-4999

Our Product Introduction

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Basic Information

- Place of Origin: Zhejiang, China
- Brand Name: toolsbuddy
- Model Number: BC-4999
- Minimum Order Quantity: 1pcs
- Price: \$8.00 - \$18.00/pieces
- Packaging Details: each piece in one inner box, 12pcs per outer carton
- Delivery Time: 30days
- Payment Terms: T/T by bank transfer
- Supply Ability: 100000pcs/month



Product Specification

- Grade: DIY
- Customized Support: OEM, ODM, OBM
- Size: 9inches, 12inches Or 15inches
- Using: Barbecue Cooking
- Color: OEM
- LOGO: Custom Logo
- Packing: 1pc/Box
- Metal Type: Aluminum Alloy+Stainless Steel
- OEM: Allowed
- Quantity: Any Quantity We Could Do For You
- Port: Shanghai/ningbo/yiwu
- Highlight: Aluminum Jerky Making Kit, Aluminum Beef Stick Gun, OEM Jerky Making Kit



More Images



Product Description

Aluminum Jerky Making Cannon Barrel Beef Jerky Gun

9 inches manual plastic body jerky kit

a jerky gun makes jerky out of ground meat, rather than solid strips, so the end product is easier to chew

jerky gun:

using a jerky gun is an easy way to make jerky, it is also a fun activity that kids can participate in

a jerky gun makes jerky out of ground meat, rather than solid strips, so the end product is easier to chew than jerky made from strips of meat

the body can be made of plastic or aluminum

there are two sizes can choose: 9# and 15#

4 types stainless steel nozzles as choice







Product Features for Aluminum Jerky Making Cannon Barrel Beef Jerky Gun

- specially appliance also makes snack sticks from any ground meat
- home cooking kit can hold up to a one pound of meat
- equipped with an easy-squeeze trigger

Our advantages for Aluminum Jerky Making Cannon Barrel Beef Jerky Gun

- Convenient International Transportation: Adjacent to Shanghai Port
- Timely delivery
- Quality assurance
- Actively cooperate with customers, to help solve the problem in time.

How to use the Jerky Gun?

Use Jerky Gun you can make Jerky easy in home.

1. Preparing the Meat

- Use only lean meat in excellent condition.
- Maintain meat under refrigeration or keep frozen until use.
- Keep raw meats and their juices away from other foods.

2. Put into the Jerky Gun.

- You can choose the Nozzle Shape which you like.
- Put the beef into the Jerky Gun.
- Squeeze the meat out.

3. Setting up the Dehydrator.

- Determine the true temperature of the dehydrator or oven when it is operating empty.
- Use only dehydrators with temperature control.

4. Choose one of the following recommended drying methods:

- Dry meat at 145° - 155°F for at least 4 hours followed by heating in a pre-heated 275°F oven for 10 minutes.
- Steam or roast meat strips in marinade to an internal temperature of 160°F before drying; heat poultry to 165°F (internal temperature)

before drying.

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