

High Performance Popular Jerky Works Gun Custom Logo BC-4999-3-9inches

Our Product Introduction

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Basic Information

- Place of Origin: Zhejiang, China
- Brand Name: toolsbuddy
- Model Number: BC-4999-3-9inches
- Minimum Order Quantity: 1pcs
- Price: \$8.00 - \$10.00/pieces
- Packaging Details: each piece in one inner box, 24pcs per outer carton; packing could be made as you like
- 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 0.95lbs
- 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: jerky works gun 9inches,
9inches meat gun for jerky ,
Custom Logo jerky works gun



More Images



Product Description

Dear Valued Customers,

Thanks for your visit.

We could make the jerky gun as the sizes and packing you need.

It is popular to sell on shops in Amercia,Europe and Australia.

Pls feel free to send us inquiries if you like to have more details thanks. We will talk more details after you send us inquiries.

Waiting for your contact soon!

Rgds,

Will





Plastic Jerky Gun

Food-grade plastic tube ensures lasting reliability and easy cleanup

Heavy-duty drive, handle, stainless steel rod and plastic piston

Holds 3/4-lbs of meat and makes creating flat jerky or round snack sticks

Comes with a 1/2" round nozzle, a 1-3/16" x 3/16" flat nozzle

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





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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