



## Convenient Plastic Meat Jerky Gun Kit For Barbecue Cooking Easy To Use

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: \$10.00/pieces 1-499 pieces
- Packaging Details: each gun in one inner box
- Delivery Time: 30days
- Payment Terms: T/T by bank transfer
- Supply Ability: 100000pcs/month



### Product Specification

- 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
- Highlight: **Plastic Meat Jerky Gun, Barbecue Cooking Meat Jerky Gun, Barbecue Cooking jerky works gun**



### More Images



## Product Description

### 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.

**TOOLSBUDDY HANGZHOU HAISHI TOOLS CO.,LTD**



+86-13429626426



info@sealantgun.com



sealantgun.com

No.168,Jian Ding Road, Hangzhou City,Zhejiang China