

## 15" Beef Jerky Gun Food Grade Aluminium - Homemade Sausage Making Jerky Kit

Our Product Introduction

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### Basic Information

- Place of Origin: Zhejiang, China
- Brand Name: toolsbuddy
- Model Number: BC-4998-D
- Minimum Order Quantity: 1pcs
- Price: \$10.00 - \$16.00/pieces
- Packaging Details: each piece in one inner box, 10pcs 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



### More Images



## Product Description

### Aluminum Jerky Making Cannon Barrel Beef Jerky Gun

Heavy-duty drive system handles ground meat easily and provides years of service

15" long barrel will hold 1.5-lb of seasoned ground meat

Comes with two stainless steel nozzles for producing either flat jerky strips or round snack sticks

Easily squeeze meat onto tray for dehydrating

Great for making flat or round jerky snack sticks

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











Jerky Gun-All Plastic Stomper











#### **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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