



15" Beef Jerky Gun Food Grade Aluminium - Homemade Sausage Making Kit Jerky Shooter with 2 nozzle and one small brush

Our Product Introduction

for more products please visit us on sealantgun.com

Basic Information

- Place of Origin: Zhejiang, China
- Brand Name: toolsbuddy
- Model Number: BC-4998-E
- Minimum Order Quantity: 1pcs
- Price: \$15.00/pieces 1-999 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

- Size: 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



More Images



Product Description

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

This is a heavy duty 15" Aluminum Jerky Gun, used to make your favourite homemade jerky or sausages.

It appears to look like a caulking or sealing gun, but it definitely is not. Its sole purpose is to make jerky out of ground meat, rather than solid strips, so that the end product is easier to chew.

Specifications And Features

15" (38cm) Aluminium Barrel

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

2 stainless steel nozzles to make flat or round jerky snacks

Food Grade aluminium barrel and plastic end cap

Easily squeeze meat directly onto tray for dehydrating

15" will hold up to 500 grams of seasoned ground beef

Cleaning brush allows you to simply clean the inside of the barrel

Flat Nozzle

Nozzle Total Length: 6.1 cm

Nozzle Connection Outer Diameter: 5.6 cm

Nozzle Connection Inner Diameter: 2.2 cm

Nozzle Tip: 3.6cm x 0.4cm

Round Nozzle

Nozzle Length: 17.5 cm

Nozzle Diameter: 1 cm

Nozzle Connection Outer Diameter: 5.7cm

Nozzle Connection Inner Diameter: 1cm

Package Includes

1 x 15" Aluminium Jerky Gun

2 x Stainless Steel nozzles-Flat and Round

1 x Cleaning Brush

1 x Instructions

Comes packed in bubble wrap in white cardboard box





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

