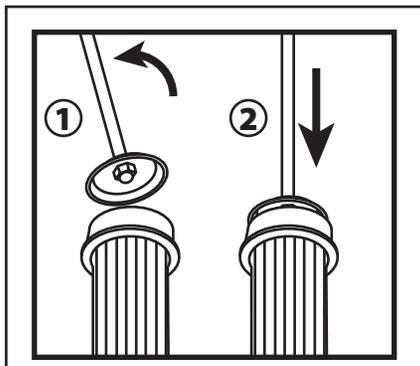


### JERKY GUN ADDITIONAL ACCESSORIES



**DIAGRAM A:**  
For ease of use put the piston into the barrel at a slight angle (1) and then straighten the rod and push in (2).



JERKY GUN EXTRA BARREL



BARREL BRUSH



BARREL STOMPER

For these and other Jerky Cannon® accessories to help simplify your jerky making process, visit [www.lemproducts.com](http://www.lemproducts.com) or contact LEM Products toll free 1-877-536-7763 for a free product catalog.

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PLACE  
STAMP  
HERE



**LEM PRODUCTS**  
4440 Muhlhauser Rd, Ste 300  
West Chester, OH 45011-9767

THE LEADER IN GAME PROCESSING



USE & MAINTENANCE

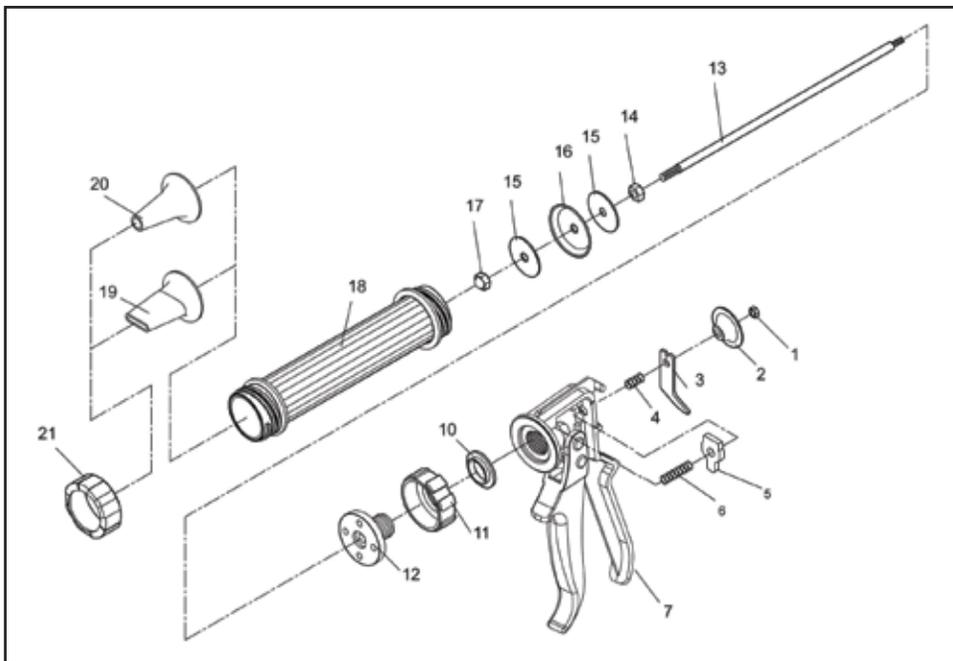
# Jerky Gun



*It's Easy*  
*It's Fun*  
*It's Delicious!*

PLEASE READ BEFORE OPERATING EQUIPMENT

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Part	Description	Qty	Part	Description	Qty	Part	Description	Qty	Part	Description	Qty
1	Rod Pull Nut	1	6	Big Spring	1	13	Piston Rod	1	18	Barrel	1
2	Rod Pull	1	7	Handle Assembly	1	14	Piston Rod Nut	1	19	Jerky Nozzle	1
3	Rear Plunger Release	1	10	Spacer	1	15	SS Washer	2	20	Snack Stick Nozzle	1
4	Small Spring	1	11	Rear Retaining Ring	1	16	Piston	1	21	Front Retaining Ring	1
5	Gripper Plate	1	12	Spring Rod Holder	1	17	Acorn Nut	1			

## MAKING JERKY

Your **Jerky Gun** is designed to give you years of dependable service. With this **Jerky Gun** you will be able to make delicious Jerky and Snack Sticks from lean, ground meat. Use meat that is as lean as possible, 90-95% lean works best. You can use beef, elk, deer, buffalo, turkey and other types of wild game. If the ground meat has been frozen, it can be thawed and used to make Jerky or Snack Sticks.

**Cure:** When making Jerky or Snack Sticks, conditions are right for botulism to develop. Meat Cure (sodium nitrite) is used to prevent botulism. You should **always** use cure when making Jerky or Snack Sticks. Cure should be used at a rate of a scant teaspoon per pound of meat. **NO MORE.** Cure is pre-measured and included with Backwoods® Seasonings, so you use the correct amount.

One thing to remember - all the times and temperatures given in these instructions are merely averages. Cooking time may vary according to the fat content of the meat and the temperature of the oven or dehydrator being used. The first several batches will need to be watched closely, so the desired dryness of the meat is reached. After these first batches, you should be able to determine the cooking times that are right for you.

**Seasonings:** You can create your own jerky seasoning if you want. There are countless recipes available. However, as we mentioned above, cure (sodium nitrite) should always be used.

LEM carries a wide assortment of flavors of Backwoods® Jerky and Snack Stick Seasonings for your enjoyment. Adding additional ingredients to make it hot, spicy, smoky, etc can change the original seasoning to give you a variety of flavors. Using Backwoods® Seasonings will ensure that the ground meat will always make firm strips and sticks. But the most important reason to continue using Backwoods® Seasonings is **it's delicious!**

Commercially made jerky and snack sticks often have additives and preservatives that can be unhealthy. Making your own jerky and/or snack sticks is a great way to ensure that the treat you love is healthy, natural and void of any unwanted chemicals.

## DIRECTIONS

**Before using, hand wash all parts of the Jerky Gun in warm, soapy water and rinse with warm water.**

- In a glass or stainless steel bowl, mix the Backwoods® Jerky Seasoning with water by following the directions on the bag. Add the seasoning/cure mixture to the lean meat and mix until the meat becomes tacky.
- With wet hands, take part of the meat mixture and form a log. Drop the log into the barrel of the **Jerky Gun**. Fill the barrel until the mixture is about 1 inch from the top. Now take the barrel and insert the plunger of the rod into the end of the barrel, then twist the barrel onto the threads in the handle. *(\* See DIAGRAM A on back page for additional illustration.)\** Select a nozzle, flat for Jerky or round for Snack Sticks and attach it to the end of the barrel.
- Place a rack on a sheet pan or cookie sheet and shoot strips onto the rack. You can shoot the strips directly onto the pan or sheet, but the rack speeds up the drying. (If a dehydrator is being used, shoot the strips directly onto the dehydrator trays and dry according to dehydrator manufacturer's instructions.)
- Place the rack and pan in the oven, pre-heated to 200° and close the door to the first stop. Dry Jerky for 75 minutes, then remove pan, turn Jerky over and return to oven for 60 minutes. Check Jerky by removing a piece, cooling it, and tasting it. If it is not dry enough, return Jerky to oven for 5-minute intervals until correct dryness is reached. The drier the Jerky is, the longer it will keep, but the tougher it is to chew.
- Always be sure your Jerky and Snack Sticks are completely cooled before refrigerating in a closed container. If the meat is not completely cooled, as the heat escapes from the meat it will create moisture in the bag or container. The moisture could cause the formation of mold on the Jerky or Snack Sticks. It is also recommended to pat the Jerky and Snack Sticks with a paper towel to remove excess moisture or fat droplets.

For additional **Backwoods® Jerky Seasonings** check with the dealer where you purchased the **Jerky Gun** or contact: LEM Products, 4440 Muhlhauser Road, West Chester, Ohio, 45011 or call (toll free) 1-877-536-7763.

## IMPORTANT

When Jerky is completely cooled, put into container or bag and seal tightly. Jerky should be refrigerated. The drier the Jerky, the longer it will keep, but the tougher it is to eat.

## WARRANTY REGISTRATION

PLEASE TYPE OR PRINT CLEARLY

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

PHONE \_\_\_\_\_ PURCHASE DATE \_\_\_\_\_

Item Purchased: \_\_\_\_\_ UPC Code: 734494 \_\_\_\_\_

Date Code/Serial Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Purchased for:  Gift  Personal Use  Work

Age of Purchaser:  under 35  35 - 44  45 - 54  55 - 65  Over 65

Product Purchased from:  Catalog  Store  Internet

**1 YEAR WARRANTY COVERS PARTS AND LABOR ONLY  
RETURN FREIGHT IS THE RESPONSIBILITY OF THE PURCHASER**



LEM PRODUCTS ♦ 1-877-536-7763

4440 MUHLHAUSER RD ♦ SUITE 300 ♦ WEST CHESTER, OH 45011-9767

THIS CARD AND A COPY OF YOUR RECEIPT MUST BE SENT TO THE ABOVE ADDRESS TO VALIDATE WARRANTY  
RETAIN ORIGINAL RECEIPT FOR WARRANTY VALIDATION