



Care and Use Guide

PRO Former™

JERKY GUN

15 INCH ELECTRIC



Features:

- Motorized jerky gun with built-in power cord
- Powerful motor and gears provide 300 lbs. of force
- 15 inch aluminum tube holds up to 1.5 lbs. of meat
- 4 stainless steel jerky-making attachments for strips and sticks
- Hard-shell case for convenient, organized storage
- Includes loading funnel, meat pusher, and two cleaning brushes

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.



**PLEASE DO NOT RETURN THIS ITEM
TO PLACE OF PURCHASE**

If you are missing any parts, have ANY issues when operating the product,
need replacement parts, or need assistance, please contact:

CUSTOMER SERVICE

1-800-288-4545

(8AM - 4PM CST)

IMPORTANT SAFEGUARDS

WARNING

When using any electrical appliance basic safety precautions should always be observed including the following:

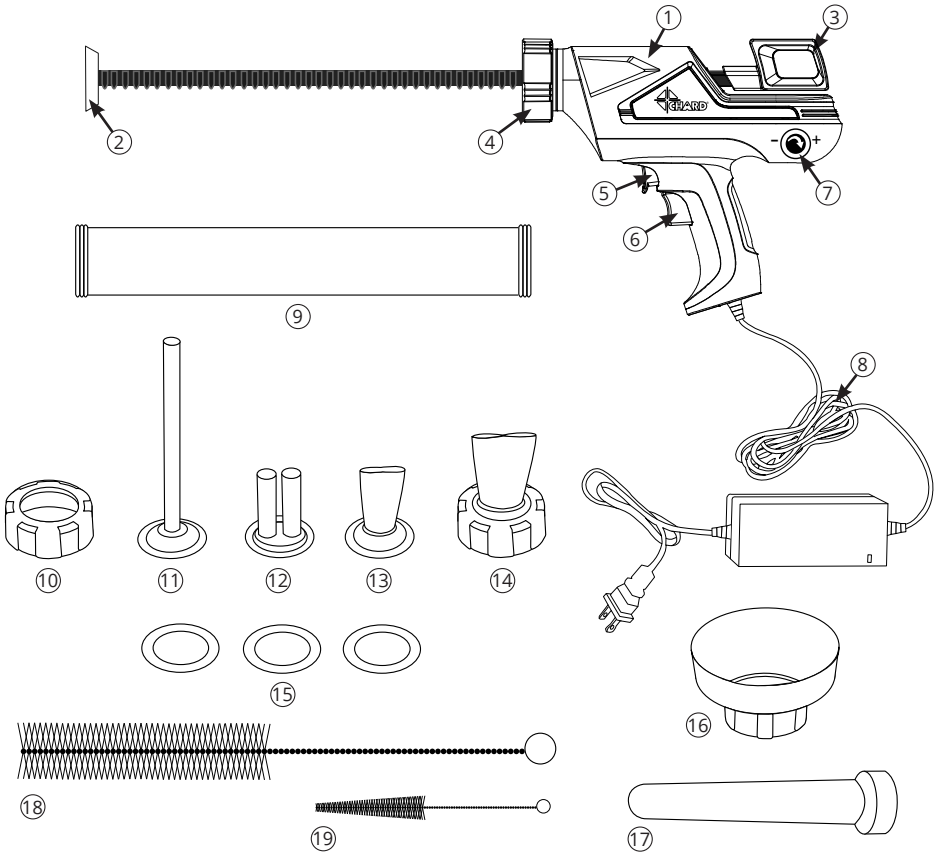
• **READ ALL INSTRUCTIONS.**

- To protect against risk of electrical shock, do not put appliance in water or other liquid.
- DO NOT touch hot surfaces. Use handles, knobs or oven mitts.
- Close supervision is necessary when any appliance is used by or near children. This appliance is not recommended for use by children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Allow to cool before putting on or taking off parts.
- Avoid contact with moving parts.
- Never put the unit near a hot burner or in an oven.
- DO NOT operate the appliance, or any other electrical equipment, with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Have it examined, repaired, or adjusted by a professional or contact Customer Service.
- DO NOT use outdoors.
- DO NOT use appliance for other than intended use.
- DO NOT let cord hang over edge of table or counter, contact sharp edges, or touch hot surfaces.
- DO NOT pull on the power cord to disconnect.
- Never plug in the appliance where water may flood the area.
- Place the appliance on a firm and stable surface.
- Ensure that the appliance is not placed close to the edge of the table, worktop, etc. where it can be pushed off or fall.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- NEVER use abrasive cleaning agents or abrasive cloths when cleaning the unit.
- Only use the unit when completely assembled.
- DO NOT leave the appliance unattended while it is running.
- Before using for the first time, remove all packaging and wash parts.
- Prior to unplugging unit, turn power off.
- DO NOT place on or near hot gas, electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to “off”, then remove plug from wall outlet.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit the outlet perfectly, reverse the plug. If it should still not fit, contact a qualified electrician. Do not modify the plug in any way.

SAVE THESE INSTRUCTIONS
THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

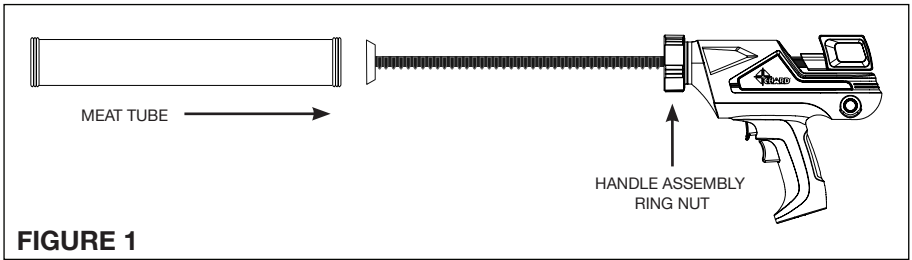
OVERVIEW OF COMPONENTS

- | | |
|-----------------------------|------------------------------------|
| 1. Handle Assembly | 11. Single Stick Attachment Nozzle |
| 2. Plunger | 12. Double Stick Attachment Nozzle |
| 3. Plunger Rod Handle | 13. Single Strip Attachment Nozzle |
| 4. Handle Assembly Ring Nut | 14. Double Strip Attachment Nozzle |
| 5. Upper Release Trigger | 15. Silicone Gaskets (Qty. 3) |
| 6. Lower Power Trigger | 16. Loading Funnel |
| 7. Speed Control Dial | 17. Meat Pusher |
| 8. Power Cord | 18. Meat Tube Cleaning Brush |
| 9. Meat Tube | 19. Nozzle Cleaning Brush |
| 10. Threaded Ring Nut | 20. Carrying Case (Not Pictured) |

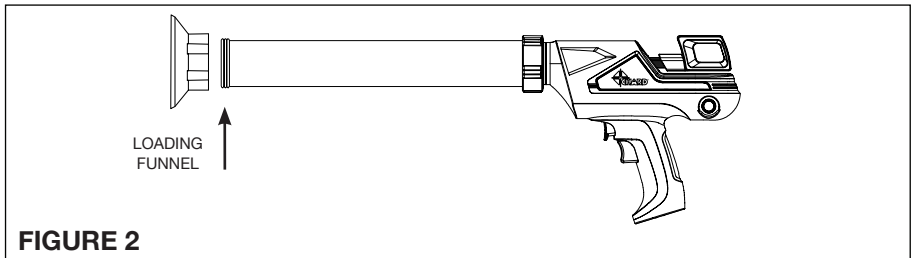


HOW TO USE

1. Before each use, thoroughly clean the jerky gun. See the care and cleaning section for instructions.
2. Prepare your jerky meat by thoroughly mixing ground meat with desired seasonings and marinades.
3. To assemble the jerky gun, carefully slide the meat tube over the jerky gun plunger. Attach the meat tube to the handle assembly ring nut. **FIGURE 1**



4. Attach the loading funnel to the end of the meat tube. **FIGURE 2**

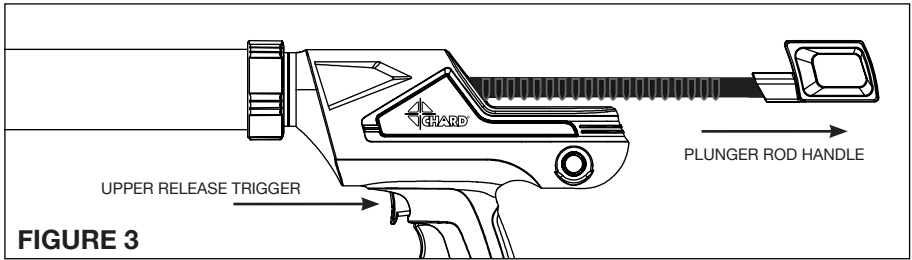


5. Plug the jerky gun power cord into a standard 120V outlet.

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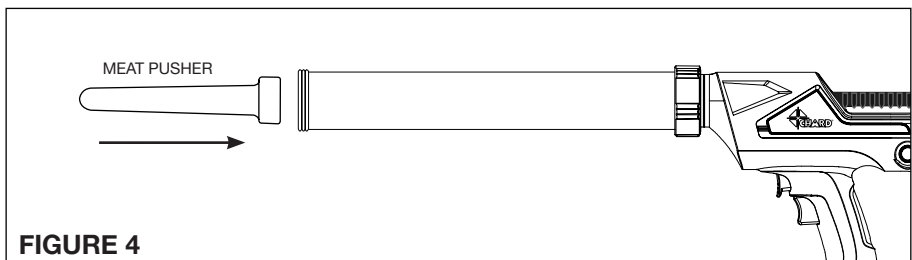
HOW TO USE

6. Fully press the upper release trigger while pulling the plunger rod handle. **FIGURE 3**



7. To load the meat tube, wet your hands and form the ground meat mixture into small balls that will fit inside the meat tube. One by one, place each ball of meat into the meat tube.
8. After 2 or 3 balls of meat have been placed into the tube, pack the meat firmly using the meat pusher to release any trapped air. Repeat this step until the meat fills the tube approximately a 1/2 inch from the top. **FIGURE 4**

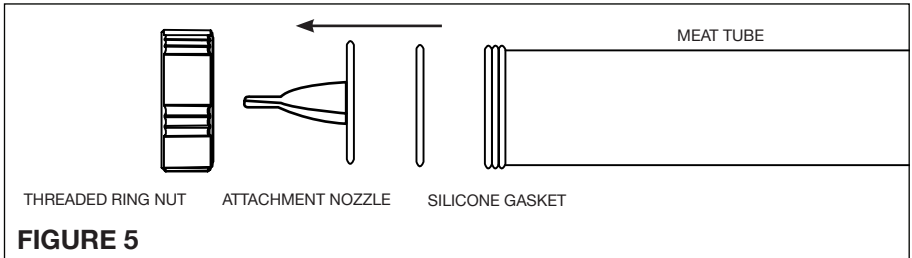
NOTE: To ensure that the meat slides through the nozzle with minimal effort, it is suggested to add water to the meat gradually until the desired consistency is achieved. The consistency of the meat should slide through the nozzle attachment like peanut butter. The additional water will evaporate during the dehydration process and will not dilute or weaken the flavor of the jerky.



HOW TO USE

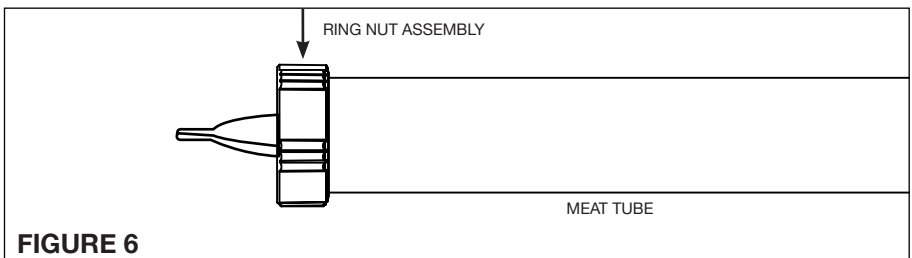
- Remove the loading funnel from the end of the meat tube and select a strip or stick attachment nozzle.
- Insert the strip or stick attachment nozzle into the threaded ring nut until it sits flush. Next, place a silicone gasket inside the threaded ring nut onto the attachment nozzle so it sits flush. **FIGURE 5**

IMPORTANT: The silicone gasket must be used and placed properly or leakage may occur.



- Thread the ring nut assembly onto the filled meat tube. Hand tighten all parts securely. **FIGURE 6**

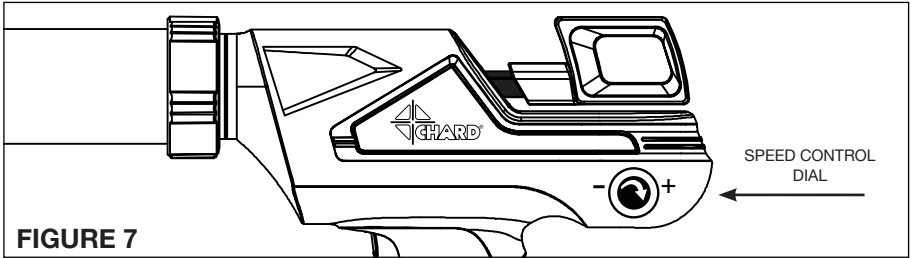
NOTE: The double strip attachment nozzle is a one-piece attachment that is connected to a ring nut. Be sure to place the silicone gasket inside the ring nut on the double strip attachment nozzle so it sits flush. Thread the ring nut assembly onto the filled meat tube until it is hand tight and secure.



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HOW TO USE

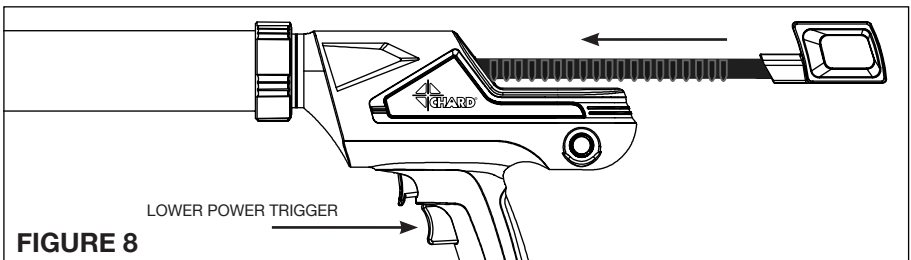
12. Select your speed from the speed control dial from SLOW “-” to FAST “+” as indicated by the arrow and symbols. It is suggested to start at the slowest setting and adjust until the optimal speed is reached. **FIGURE 7**



13. Fully press the lower power trigger to form meat onto a dehydrator tray or drying rack. The plunger rod handle will slowly move forward as the plunger pushes meat through the tube. You will hear a click sound when all the meat has been fully formed into strips or sticks and the tube is empty.

FIGURE 8

NOTE: When you release the power trigger, the plunger will move in reverse slightly to remove pressure on the jerky meat mixture. This keeps the meat from coming out of the attachment nozzle once you release the power trigger.



HOW TO USE

14. When placing the formed jerky meat onto a dehydrator tray or drying rack, leave at least a 1/4 inch to a 1/2 inch of space between each strip or stick to allow for even drying.
15. Snack sticks can be formed with or without casings. With casings, slide the desired length of casing onto the single stick attachment nozzle. As you pull the power trigger, stuff the casing to the desired length, then pinch and twist the casing in the middle to create individual links.

CARE AND CLEANING

1. Fully retract the plunger rod handle from the meat tube.
2. Unplug the jerky gun power cord from the 120V outlet.
3. Unscrew the meat tube from the handle assembly ring nut.
4. Unscrew the threaded ring nut from the meat tube and disassemble the entire ring nut assembly.
5. Hand wash all parts with hot soapy water. Use the included cleaning brushes. Dry thoroughly before reassembling and storing. Clean the handle assembly with a damp cloth.
PARTS ARE NOT DISHWASHER SAFE.
DO NOT submerge handle assembly or power cord in water.
6. To avoid corrosion during storage, it is suggested to coat all metal parts using a food grade silicone spray.

Please do not return product to the store you purchased it from.

For questions or concerns please contact customer service at 1-800-288-4545.

FOOD SAFETY INFORMATION

1. Sanitation and a clean working area are essential. Wash hands thoroughly with warm soapy water prior to making jerky.
2. Meat should be frozen or refrigerated until it's ready to be used.
3. Do not allow raw meat to come in contact with the finished product.
4. Use a sanitizing solution or diluted bleach to clean all surfaces when done.
5. If marinating meat, always marinate in the refrigerator. Do not save marinades to reuse.
6. We recommend that you purchase a pre-packaged jerky spice and cure kit. Follow the instructions for proper seasoning and curing.
7. Always follow the USDA's safety guidelines when preparing and dehydrating jerky meats.

PREPARING QUICK JERKY

1. Quick jerky is made from ground meat. Use a pre-packaged jerky seasoning and cure kit prior to dehydrating and follow the manufacturer's preparation instructions.
2. Once the mix is ready, use the jerky gun to form jerky strips or sticks making sure that the meat is not touching or overlapping. Dry at 160°. Jerky typically takes 4-8 hours to dry properly.
3. When the jerky is removed from the trays pat any excess oil or fat from the meat. Allow to cool for 30 minutes.
4. Store in a covered or sealed container in a cool, dry place away from direct light.
5. If you would like to store your jerky for more than 1 month it is recommended that you store in a refrigerator or freezer.

IMPORTANT: The meat used should be as lean as possible. The jerky will dry faster and there will be less fat drippings. Ground meat should be 80% to 95% lean. Do not use partially frozen meat as this will not allow proper flow from the jerky gun. You should always cure your jerky mixture with sodium nitrate. Cure is used to prevent bacteria growth during the initial stages of the dehydration process.

RECIPE

Ground Beef Jerky Recipe

Ingredients-

- Lean Beef - 1 lb. lean ground beef (10% fat or less)

Marinade-

- 1 tbsp soy sauce
- 1 tbsp worcestershire sauce
- 1/4 tsp curing salt
- 1 tsp ground black pepper
- 1 tsp ground lemon pepper
- 1 tsp curry powder (red)
- 1 tsp ginger powder
- 1/4 tsp cilantro
- 1/2 tsp garlic powder
- 1/2 tsp onion powder

Instructions-

1. Combine the 1 lb. of ground beef with the marinade ingredients.
2. Mix the ground beef and marinade seasonings thoroughly for at least one hour.
3. Load the jerky gun with the ground beef mixture. Pack the meat firmly to release any trapped air. Repeat this step until the meat fills the tube approximately a 1/2 inch from the top.
4. Use the jerky gun to form strips or sticks on a drying rack or tray. Leave a 1/4 inch to a 1/2 inch spacing between pieces to ensure even drying.
5. Use a food dehydrator, smoker or convection oven to cure the jerky. (Minimum internal temperature of 155°)



1 YEAR LIMITED WARRANTY

The Metal Ware Corporation warrants the original purchaser that your product will be free from defects in material and workmanship for a period of one year from date of purchase. Product must be used for personal or sole household usage in accordance with the instructions. Should your product prove defective within one year from date of purchase, contact our customer service team at 1-800-288-4545 with an explanation of the claim. If a viable warranty claim is determined, a customer service member will provide you with the necessary details to have your unit repaired or replaced. Under this limited warranty, we undertake to repair or replace any parts found to be defective at our sole discretion. This limited warranty is void if the unit is connected to an unsuitable electrical supply or dismantled or interfered with in any way or damaged through misuse. This warranty is not transferable.

LIMITATION OF REMEDIES AND DAMAGES: Except for the limited warranty and remedies expressly stated above, the Metal Ware Corp shall not be liable to you, or to anyone claiming by or through you, for any obligations or liabilities, including, but not limited to, obligations or liabilities arising out of breach of contract, breach of warranty, statutory claims, negligence or other tort or any theory of strict liability, with respect to the product or the Metal Ware Corp's acts or omissions or otherwise. Buyer agrees that in no event shall the Metal Ware Corp be liable for incidental, compensatory, punitive, consequential, indirect, special or other damages. Warranty does not cover consequential or incidental damages such as property damage and does not cover incidental costs and expenses resulting from any breach of this warranty, even if foreseeable. Some states or provinces do not allow the exclusion or limitations of incidental or consequential damages, so the above limitation or exclusion may not apply to you depending on the State or Province of purchase.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase.

Send warranty card to:

CHARD EJG-15 / Pro-Former Electric Jerky Gun
C/O MW
PO Box 237
Two Rivers, WI 54241-0237

300-02957

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