



# 15" ALUMINUM JERKY GUN

## Care and Use Guide



### Features:

- Die cast metal frame
- 15" Aluminum chamber
- Smooth pulling ergonomic handle
- Spring-loaded ratchet cam trigger
- 3 stainless steel tips: single jerky strips, double strips or sticks

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

# IMPORTANT SAFEGUARDS

## CAUTION

Indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

### **When using any product, basic safety precautions should always be followed, including the following:**

1. Read all instructions before using your jerky gun.
2. Do not clean using any abrasive materials.
3. Never force any parts or brackets into position.
4. Keep away from moving parts. Moving parts can create pinch points which may result in serious injury.
5. Make sure all product parts are assembled correctly before use.
6. Do not use any attachments that are not recommended, and don't use this product for any other purpose except its intended use.
7. This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
8. Do not use the product if it appears to be damaged.
9. Do not try to repair this product by yourself. Contact Customer Service at 1-800-288-4545.
10. Close supervision is required when this product is used near children.
11. KEEP OUT OF REACH OF CHILDREN. Children should be supervised to ensure that they do not play with this product.
12. Cleaning and user maintenance shall not be done by children without supervision.

## **SAVE THESE INSTRUCTIONS**

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

# LIST OF COMPONENTS

## 1. Jerky Tube (15")

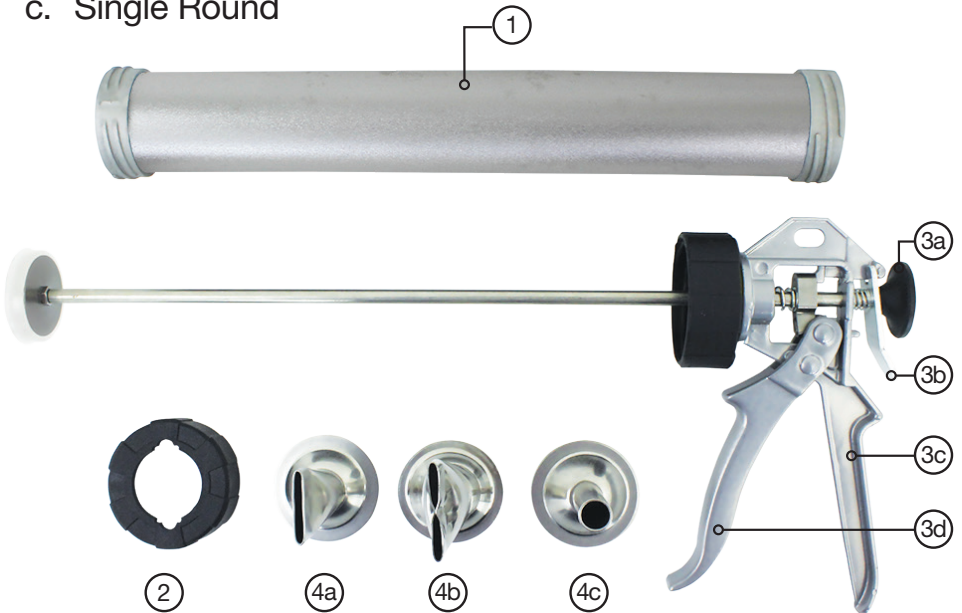
## 2. Threaded Collar

## 3. Handle Assembly

- a. Plunger
- b. Plunger Release Button
- c. Handle
- d. Trigger

## 4. Nozzle Attachments

- a. Single Flat
- b. Double Flat
- c. Single Round



IF MISSING PARTS, PLEASE CALL CUSTOMER SERVICE AT 1-800-288-4545.  
DO NOT RETURN ITEM TO STORE.

# OPERATING INSTRUCTIONS

1. Before each use, clean the Jerky Gun thoroughly.  
(See **CLEANING AND MAINTENANCE** Instructions)
2. Pre-mix ground meat with store bought seasonings and cure. (Not included)
3. To load the Chard® 15" Jerky Gun, begin by retracting the Plunger (3a) fully by pressing down on the Plunger Release Button (3b) on the back of the trigger assembly.
4. Remove the Threaded Collar (2) and load the Jerky Tube (1) with ground meat. Pack the meat firmly to release any trapped air. Repeat this step until the meat fills the tube approximately ½" from the top.  
**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.
5. Select the desired Nozzle Attachment (4). Attach the Nozzle to the Jerky Tube (1) using the Threaded Collar (2). Tighten all parts securely.
6. Use the Jerky Gun to form strips or sticks on a drying rack or tray. Leave ¼" to ½" spacing between pieces to ensure even drying.
7. Jerky sticks can be made with or without casings.  
**NOTE:** Using casings: Slide the desired length of casing over the Single Round nozzle (4c). Pull the trigger to stuff the casing to the desired length. Pinch and twist the casing to form individual links.



8. Use a food dehydrator, smoker or convection oven to cure the jerky.  
(Minimum internal temperature of 155°)

# CLEANING AND MAINTENANCE

1. Fully retract Plunger from the Jerky Tube.
2. Unscrew the Nozzle and Jerky Tube counterclockwise from the Handle Assembly.
3. Hand wash all parts with hot soapy water. Dry thoroughly before reassembling. Parts are NOT dishwasher safe.
4. To avoid corrosion during storage, it is suggested to coat all metal parts using a food grade silicone spray.

**TIP:** Your meat should be as lean as possible. Your 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 cure your jerky mixture with sodium nitrate. Cure is used to prevent bacteria growth while drying at low temperatures.

# RECIPE

## ***Ground Beef Jerky Recipe***

### **Ingredients**

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

### **Marinade**

- 1 tbsp soy sauce
- 1 tbsp worcestershire sauce
- ¼ tsp curing salt
- 1 tsp ground black pepper
- 1 tsp ground lemon pepper
- 1 tsp curry powder (red)
- 1 tsp ginger powder
- ¼ tsp cilantro
- ½ tsp garlic powder
- ½ tsp onion powder

### **Instructions**

1. Combine the 1lb. of ground beef with the marinade ingredients.
2. Mix the ground beef and marinade seasonings thoroughly.
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 ½" from the top.
4. Use the jerky gun to form strips or sticks on a drying rack or tray. Leave ¼" to ½" 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°)

# NOTES





## LIMITED WARRANTY

Your product is warranted for one year from date of purchase against all defects in material and workmanship. Should your product prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. Please package your product carefully in its original box and packing material to avoid damage in transit. We are not responsible for any damage caused to the product in return shipment.

Under this limited warranty, we undertake to repair or replace any parts found to be defective at our sole discretion. This limited warranty is only valid if the product is used solely for household purposes in accordance with the instructions. 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.

**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 JG-15 / 15" Jerky Gun  
C/O MW  
P.O. Box 237  
Two Rivers, WI 54241

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