

**IMPORTANT WARRANTY INFORMATION PLEASE READ
FILL OUT AND RETURN ENCLOSED WARRANTY CARD**

THIS WARRANTY COVERS:

LEM Jerky Gun #555

THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by an LEM Service Technician. LEM will repair the defected unit with new or refurbished parts or exchange product for a unit that is new or refurbished. **LEM RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-536-7763 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** LEM Products is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

LEM PRODUCTS MERCHANDISE RETURN POLICY WARRANTY SERVICE: To obtain service under terms of this warranty, please contact us at 877-536-7763 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to LEM Products, 4440 Muhlhauer Road, Suite 300, West Chester, OH 45011. LEM Products is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to LEM should be insured for the value of the product to cover any damages that may occur during shipping.

Revised December 13, 2017



JERKY GUN

USE & MAINTENANCE

#555



**1 YEAR
WARRANTY**

⚠ GENERAL WARNINGS AND SAFETY INFORMATION ⚠

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

1. Always ensure that the appliance is properly assembled and safely set up before use.
2. **CAUTION:** This appliance is not recommended for use near or by children or persons with certain disabilities. Set up and store the appliance out of reach of children. When not in use, store device in a secure and dry place out of reach of children.
3. The appliance is designed for domestic use and not for commercial purposes.
4. **DO NOT** use the appliance on bones, deep frozen food, hard items or non-food items.
5. Use the appliance with the supplied accessories only. **WARNING:** The use of attachments not recommended or sold by the manufacturer may cause injury, damage to personal property, and may void your warranty.
6. **WARNING:** Do not use while under the influence of alcohol or drugs (prescription or non-prescription) as these may impair user's ability to properly assemble or safely operate the appliance.
7. The manufacturer declines any responsibility in the case of improper use of this product. Improper use of this product voids the warranty.
8. Thoroughly hand-wash all parts in warm soapy water prior to use. **DO NOT SOAK. NOT DISHWASHER SAFE.** (discoloration may occur).
9. Tie back loose hair and clothing. Remove neckties, rings, watches, bracelets or other jewelry before operating the appliance.
10. **SAVE THESE INSTRUCTIONS**

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 1/4 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.

IMPORTANT

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

PARTS & DIRECTIONS

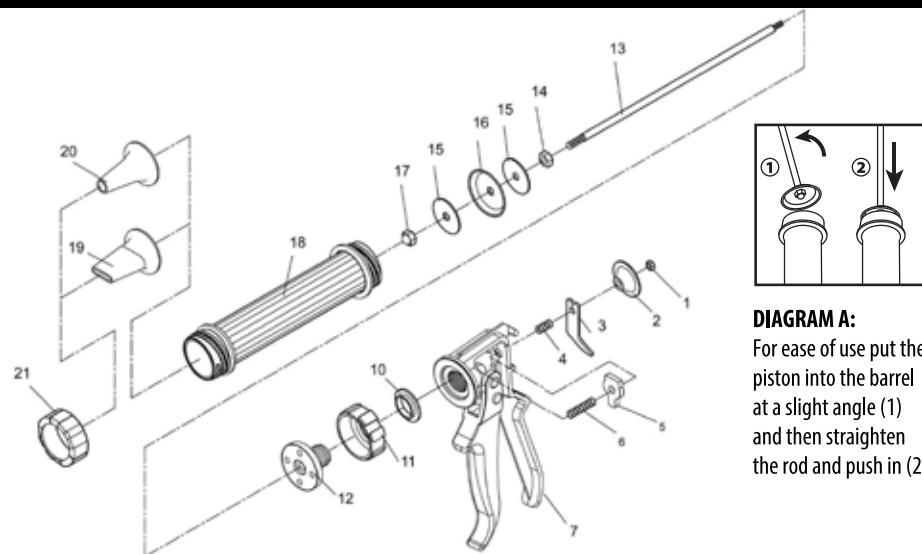


DIAGRAM A:
For ease of use put the piston into the barrel at a slight angle (1) and then straighten the rod and push in (2).

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

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

1. 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.
2. 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** below for additional illustration) Select a nozzle — flat for Jerky or round for Snack Sticks — and attach it to the end of the barrel.
3. 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.)
4. Place the rack and pan in the oven, pre-heated to 200°F 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.
5. 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.