

BACKYARD PRO

BUTCHER SERIES

JERKY SHOOTERS INSTRUCTION MANUAL



554BSJS34P
3/4 LB. JERKY SHOOTER



554BSJS15A
1 1/2 LB. JERKY SHOOTER

#554BSJS34P, #554BSJS15A

06/2019



WARNING

Read carefully and understand all INSTRUCTIONS before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury. Save these instructions in a safe place and on hand so that they can be read when required. Keep these instructions to assist in future servicing.

General Information and Instructions

INTRODUCTION

Thank you, and congratulations on purchasing the Backyard Pro Butcher Series jerky shooter. Your jerky shooter comes complete with everything you need to start producing your homemade jerky. Please take a few minutes to read through this booklet to learn more about your jerky shooter. Your jerky shooter is made of the finest materials to ensure extended use for all of your meat processing needs.

BEFORE USE

1. Be sure you have reviewed the parts diagram and parts list to confirm you have all the needed parts. Keep packing material for future use.
2. After you have confirmed you have all the required parts, thoroughly clean any part that will come in contact with any food product with soap and water.
3. Dry all parts before re-assembly.

JERKY MAKING TIPS

1. Your meat should be as lean as possible, recommended 80-95% lean.
2. Using lean meat will help the meat dry faster and aid in cleanup by decreasing fat dripping.
3. Use of jerky cure. Many jerky seasonings utilize cure in the process of making jerky. The cure contains sodium nitrite. It is used to help prevent botulism, which can occur when drying meat at low temperature. Follow the manufacturer's directions on the cure and seasonings packets for proper use.

CLEANING

1. Disassemble all parts and wash thoroughly in soap water. Use washing brush to reach all parts of barrel.
2. You must remove all foreign material from all appliance parts.
3. Dry all surfaces.
4. Do not use bleach or chlorine based chemicals to clean. Discoloration of parts can occur.
5. Reassemble jerky shooter and store for next usage.

General Information and Instructions

INSTRUCTIONS FOR MAKING JERKY

1. Your new jerky shooter comes fully assembled and ready for use. However, you need to complete thoroughly before any use.
2. Clean the jerky shooter thoroughly before use.
3. Using your own recipe or a premix jerky seasoning, mix jerky seasoning with desired meat. Follow the directions on seasoning mix package (Not included).
4. Depress plunger, release (3) and pull plunger all the way back.
5. Unscrew the ring lock (10A) from the barrel (17). Wet hand and form a log with your jerky mixture and drop log into the front of the barrel.
6. Repeat loading until the barrel of the jerky shooter is filled.
7. Select a nozzle for the desired style of jerky and secure nozzle in place by screwing the ring lock clockwise until hand tight. *(Note: The flat nozzle is used for jerky. Round style is used for snack sticks.)*
8. Pull trigger to move jerky mixture to front of barrel and remove air.
9. Place drying rack on the cookie sheet. *(Note: A drying rack helps to reduce drying time. Drying rack sold separately.)*
10. Pull trigger repeatedly until jerky begins to extrude.
11. Place the nozzle end of the jerky shooter near the far end of the drying rack. Pull trigger to extrude jerky, as you extrude the jerky; pull the jerky shooter towards you until a strip of jerky has been extruded across the full length of the drying rack.
12. Continue extruding strips of jerky until the rack is filled. Be sure to leave a small space between each strip.

COOKING INSTRUCTIONS

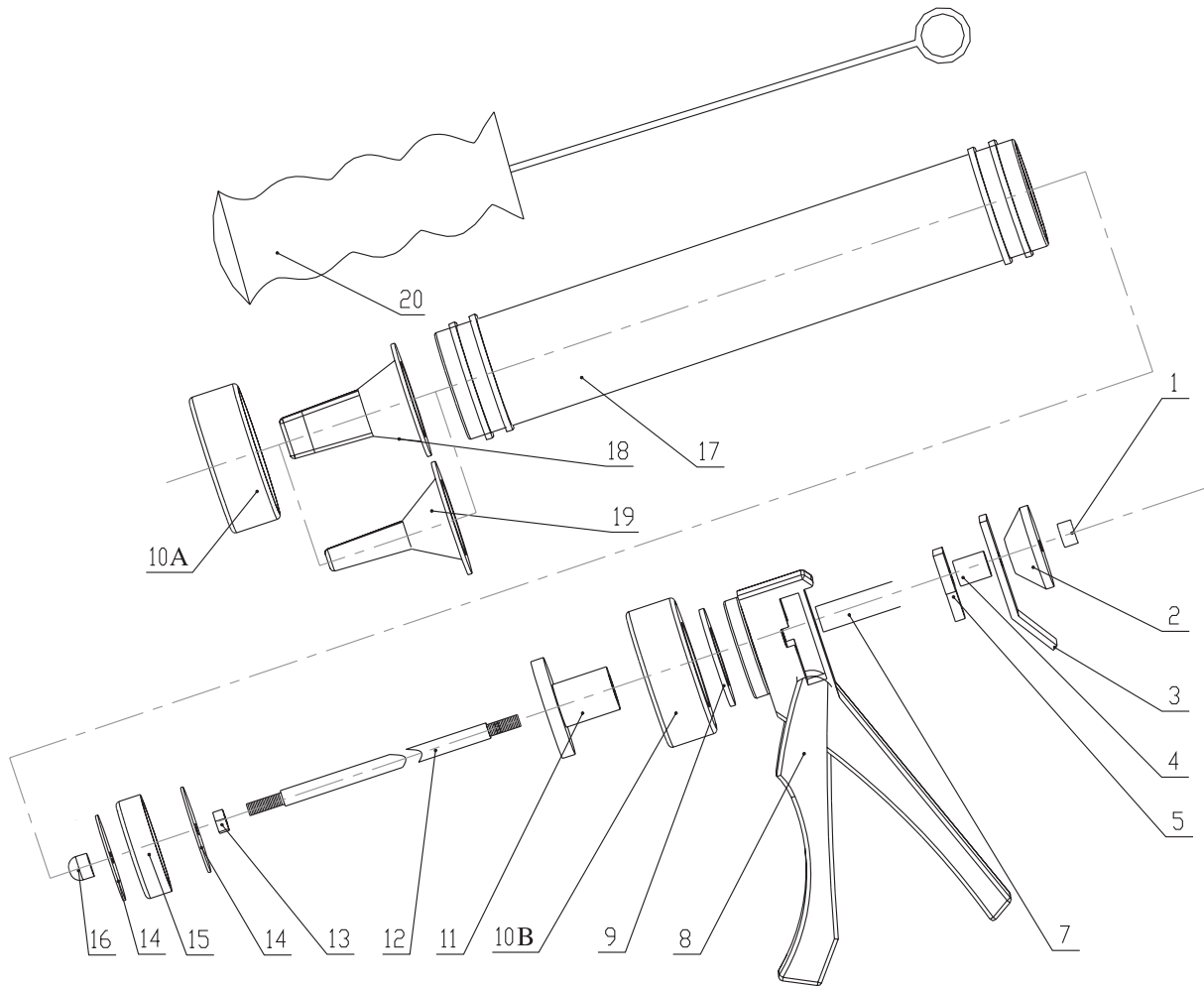
Oven directions (when using dehydrator, follow manufacturers directions).

1. Pre-heat oven to 200°F.
2. Place the cookie sheet and drying rack in pre-heated oven. Approximate drying time for one rack of jerky is 75 minutes.
3. Remove rack from oven after 30 minutes and turn jerky over.
4. Return rack and jerky to oven for approximately another 25 minutes.
5. Check for desired dryness. If jerky is not dry enough, replace rack and jerky to oven and check 5-minute intervals until desired dryness is achieved.
6. Allow jerky to cool, then place jerky in a tightly sealed bag and refrigerate.

TROUBLE-SHOOTING

Problem(s)	Solutions
Jerky shooting is difficult.	Meat mixture has become too stiff. Add water to mix.
Meat is extruded out from the ring lock.	The ring lock is not tightly assembled.

Exploded View and Parts List



Part No.	Description	Qty.
1	Rear Plunger Nut	1
2	Rear Plunger Plate	1
3	Rear Plunger Release	1
4	Small Spring	1
5	Drive Washer ▲	1
7	Big Spring	1
8	Trigger Handle	1
9	Front Plastic Washer	1
10A	Ring Lock	1
10B	Ring Lock	1

Part No.	Description	Qty.
11	Rear Plunger Lid	1
12	Plunger Rod	1
13	Front Rod Nut	1
14	Stainless Steel Washer	2
15	Plunger Piston	1
16	Plunger Cap Nut	1
17	Barrel	1
18	Flat Nozzle	1
19	Round Nozzle	1
20	Barrel Cleaning Brush ▲	1

▲ For #554BSJS15A ONLY

30 Day Warranty

EQUIPMENT LIMITED WARRANTY

Backyard Pro Butcher Series warrants its equipment to be free from defects in material and workmanship for a period of **30 days**. This is the sole and exclusive warranty made by Backyard Pro Butcher Series covering your Backyard Pro Butcher Series brand equipment. A claim under this warranty must be made within **30 days** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Backyard Pro Butcher Series reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Backyard Pro Butcher Series makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Backyard Pro Butcher Series has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within **30 days** of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Backyard Pro Butcher Series shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.

