



ATTENTION

If any components of this unit are broken,
do not operate properly, or for product returns,
please contact PragoTrade LLC at

1-800-814-4895

Outside the U.S. call 440-638-3131.

For the online catalog, log onto www.westonsupply.com.

Exclusively imported by PragoTrade LLC Strongsville, Ohio
www.pragotrade.com

WESTON

THE ORIGINAL JERKY GUN
MODEL # 37-0101-W

THE ORIGINAL JERKY GUN JR.
MODEL #37-0201-W

THE ORIGINAL JERKY KIT
Including the Original Jerky Gun Jr.
MODEL #02-5001-W



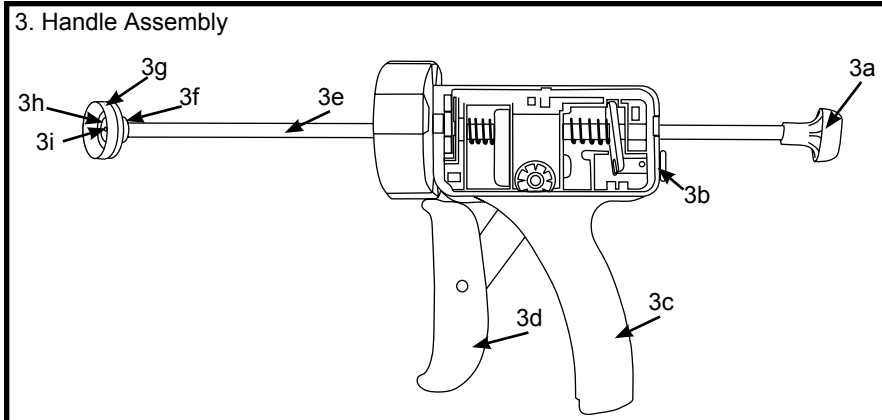
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WARRANTY INFORMATION
SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Pragotrade LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Pragotrade LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Pragotrade LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Pragotrade LLC charges a \$35.00 per hour bench charge. NOTE: No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Pragotrade LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Pragotrade's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Authorization Number (RMA Number). Pragotrade will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM PRAGOTRADE LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Pragotrade LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Pragotrade LLC be liable for consequential damages sustained in connection with said product and Pragotrade LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

**Pragotrade LLC
20365 Progress Drive, Strongsville, OH 44149**

WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: ____/____/____

Product Model #: _____

Serial # (if applicable): _____

Use lean, coarse ground beef, venison or turkey.

- Mix all the ingredients very well with the ground meat
- Cover and put into refrigeration for 6 hours or up to over night
- Form the jerky strips with the Jerky Gun as directed
- Follow "Cooking Instructions"

DAKOTA JERKY

| | |
|--|---|
| 5 lbs (2.3 kg) ground meat | 3 Tbsp (45 ml) kosher salt |
| 1 Tbsp (15 ml) liquid smoke | 1 Tbsp (15 ml) fine ground black pepper |
| 1 Tbsp (15 ml) onion powder | 2 tsp (10 ml) granulated garlic |
| 1 Tbsp (15 ml) dried red pepper flakes | 1 level tsp (5 ml) Prague powder #1 |

STANDARD JERKY

| | |
|--|------------------------------|
| 5 lbs (2.3 kg) ground meat | 2 Tbsp (30 ml) salt |
| 1 tsp (5 ml) curing salt | 1 Tbsp (15 ml) garlic powder |
| 1 Tbsp (15 ml) onion powder | 2 tsp (10 ml) cayenne pepper |
| 2 tsp (10 ml) black pepper | 2 tsp (10 ml) curry powder |
| 1/2 cup (125 ml) soy protein concentrate, or non-fat dry milk | |
| Optional-Sprinkle top of pre-cooked jerky with coarse black pepper | |

TERIYAKI JERKY

| | |
|-----------------------------|-------------------------------------|
| 5 lbs (2.3 kg) ground meat | 1 cup (250 ml) Worcestershire sauce |
| 2 cups (500 ml) soy sauce | 1 tsp (5 ml) black pepper |
| 2 tsp (10 ml) garlic powder | 2 tsp (10 ml) onion powder |

PEPPERED JERKY

| | |
|---|------------------------------------|
| 5 lbs (2.3 kg) ground meat | 1 tsp (5 ml) curing salt |
| 2 Tbsp (30 ml) table salt | 2 Tbsp (30 ml) white pepper |
| 2 Tbsp (30 ml) freshly grind black pepper | 2 tsp (10 ml) ground coriander |
| 1/2 cup (125 ml) non-fat dry milk powder | 2 tsp (10 ml) liquid hickory smoke |
| 2 cups (500 ml) cold water | |

HOT & SPICY JERKY

| | |
|--------------------------------|---|
| 5 lbs (2.3 kg) ground meat | 1 tsp (5 ml) curing salt |
| 2 Tbsp (30 ml) salt | 2 tsp (10 ml) crushed red chili peppers |
| 2 tsp (10 ml) cayenne pepper | 2 tsp (10 ml) chili powder |
| 2 tsp (10 ml) ground coriander | 2 tsp (10 ml) liquid hickory smoke |
| 2 cups (500 ml) cold water | |

HONEY & BROWN SUGAR JERKY

| | |
|------------------------------------|--------------------------------|
| 5 lbs (2.3 kg) ground meat | 1 tsp (5 ml) curing salt |
| 2 Tbsp (30 ml) salt | 2 tsp (10 ml) white pepper |
| 3/4 cup (175 ml) honey | 2 tsp (10 ml) ground coriander |
| 2 Tbsp (30 ml) ground mustard seed | 1/2 cup (125 ml) brown sugar |
| 2 cups (500 ml) cold water | |

COMPONENT LIST

| DIAGRAM NUMBER | PART DESCRIPTION | JERKY GUN PART NO. | JERKY GUN JR. PART NO. |
|----------------|-------------------------------|--------------------|------------------------|
| 1 | Front Ring Nut | 37-0505 | 37-0505 |
| 2 | Jerky Tube | 37-0102 | 37-0202 |
| 3 | Handle Assembly | 37-0103 | 37-0203 |
| | 3a Plunger Knob | | |
| | 3b Plunger Release Button | | |
| | 3c Handle | | |
| | 3d Trigger | | |
| | 3e Plunger Shaft | | |
| | 3f Back Washer | | |
| | 3g Plastic Plunger Cap | | |
| | 3h Front Washer | | |
| | 3i Cap Nut | | |
| 4 | Stomper | 37-0507 | 37-0507 |
| 5 | Funnel | 37-0508 | 37-0508 |
| 6 | Cleaning Brushes (2) | 37-0506 | 37-0506 |
| 7 | Double Jerky Strip Attachment | 37-0504 | 37-0504 |
| 8 | Single Jerky Strip Attachment | 37-0503 | 37-0503 |
| 9 | Double Snack Stick Attachment | 37-0303 | 37-0303 |
| 10 | Single Snack Stick Attachment | 37-0502 | 37-0502 |

The ORIGINAL JERKY KIT MODEL NO. 02-5001-W also contains the following items:

Not Shown 3-Tier Oven Drying Rack with Baking Tray 07-0155-W

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1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST.
Outside the U.S. call 440-638-3131

ADDITIONAL ACCESSORIES AVAILABLE

| | |
|--|-----------|
| 2-Pack Replacement Jerky Gun Tubes | 37-0701-W |
| 2-Pack Replacement Jerky Gun Jr. Tubes | 37-0801-W |
| 3-Tier Oven Drying Rack with Baking Tray | 07-0155-W |
| VegiKILN 10 Tray Food Dehydrating System | 75-0201-W |
| 36" Outdoor Vertical Propane Smoker | 41-0301-W |

These products and many more products can be ordered by visiting

www.westonsupply.com or by calling

PragoTrade LLC Toll Free at 1-800-814-4895

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CLEANING INSTRUCTIONS

Clean all parts thoroughly before and after use.

1. Remove the **Front Ring Nut** any **Jerky/Snack Stick Attachments** and the **Jerky Tube** from the **Handle Assembly**.

2. **NOTE:** The **Handle Assembly** is NOT dishwasher safe. Keep the **Handle Assembly** out of water.

Hand-wash the **Plunger Shaft** and all parts that come into contact with food with warm, soapy water and the **Cleaning Brush Set**.

3. **NOTE:** The **Jerky Tube**, **Front Ring Nut** and **Jerky/Snack Stick Attachments** are all top-rack dishwasher safe.

Using warm, soapy water, and the **Cleaning Brush Set**, thoroughly clean inside **Jerky Tube** and **Jerky/Snack Stick Attachments**. Thoroughly wash all parts of the **Jerky Gun** that come in contact with food.

4. Dry all parts thoroughly before storing. Reassemble the **Jerky Gun** and store for the next use.

with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. **Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.**

STORAGE OF JERKY OR SNACK STICKS

Wrap jerky/snack sticks in aluminum foil and store in a thick plastic food storage bag, or place jerky/snack sticks in a jar with a tight lid. Avoid storage in plastic containers or bags without wrapping in aluminum foil or wax paper first. Jerky/snack sticks should be stored in a dark, dry, place between 50-60°F (10-16°C). You can store properly dried jerky/snack sticks at room temperature for 1 to 2 months. To extend the shelf life to up to 6 months, store jerky/snack sticks in the freezer. Be sure to label and date all packages.

RECIPES

PEPPERONI SNACK STICKS

| | |
|---|--|
| <i>1 lb (0.45 kg) ground beef</i> | <i>1 1/2 tsp (7 ml) salt</i> |
| <i>1 tsp (5 ml) liquid smoke</i> | <i>3/4 tsp (3 ml) fresh ground black pepper</i> |
| <i>1/2 tsp (2 ml) mustard seeds</i> | <i>1/2 tsp (2 ml) fennel seeds, slightly crushed</i> |
| <i>1/4 tsp (1 ml) crushed red pepper flakes</i> | <i>1/4 tsp (1 ml) anise seeds</i> |
| <i>1/4 tsp (1 ml) garlic powder</i> | <i>snack stick casings</i> |

- Combine all ingredients, mixing until thoroughly blended
- Form the pepperoni sticks with the Jerky Gun as directed
- Wrap in plastic or foil and refrigerate overnight
- Unwrap and follow “Cooking Instructions”
- Allow to cool
- Store wrapped in the refrigerator

SUMMER SAUSAGE SNACK STICKS

| | |
|--|---|
| <i>2 lb (0.9 kg) of lean, ground round</i> | <i>1/2 tsp (2 ml) garlic salt</i> |
| <i>1/2 tsp (2 ml) onion salt</i> | <i>1/2 tsp (2 ml) (crushed) whole peppercorns</i> |
| <i>1/2 tsp (2 ml) mustard seed</i> | <i>5 tsp (25 ml) liquid smoke</i> |
| <i>1 Tbsp (15 ml) brown sugar</i> | <i>2 Tbsp (30 ml) Tender Quick curing salt</i> |
| <i>1 cup (250 ml) water</i> | <i>snack stick casings</i> |

- Combine all ingredients, mixing until thoroughly blended
- Form the summer sausage sticks with the Jerky Gun as directed
- Wrap in plastic or foil and refrigerate overnight
- Unwrap and follow “Cooking Instructions”
- Allow to cool
- Store wrapped in the refrigerator for 24 hours before eating

FOOD SAFETY

There are basic rules to follow when handling food. They are **COOK, SEPARATE, CLEAN, and CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating **MUST ALWAYS** be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated hamper. The hamper won't chill food - it just keeps food cold when properly packed

ASSEMBLY & JERKY MAKING INSTRUCTIONS

1. Thoroughly clean all equipment before use.

2. Attach the **Jerky Tube** to the **Handle Assembly** of the **Jerky Gun** (figure 1).

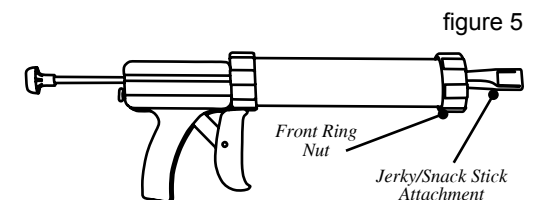
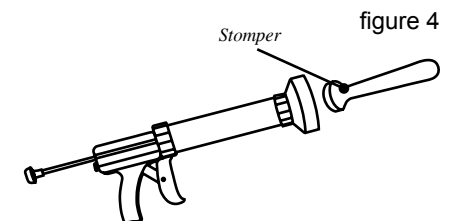
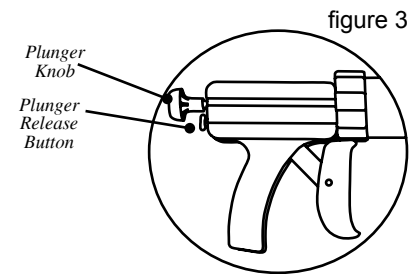
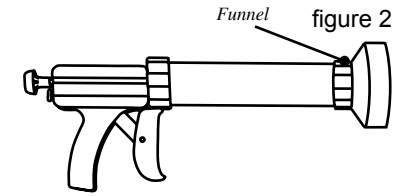
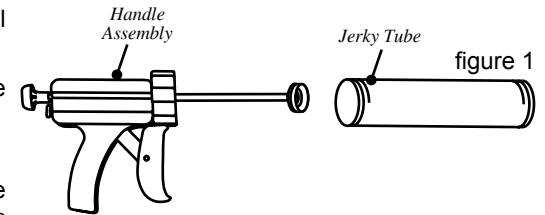
3. Attach the **Funnel** to the other end of the **Jerky Tube** (figure 2).

4. Push in the **Plunger Release Button** and pull the **Plunger Knob** back until it is in the full retracted position (figure 3).

5. Thoroughly mix ground meat with desired seasoning.

6. With wet hands, form balls of the ground meat mixture and drop them into the **Jerky Tube**. Using the **Stomper**, press the mixture firmly into the **Jerky Tube**, squeezing out any trapped air. Repeat this step until the **Jerky Tube** is filled up to 1" (2.5 cm) from the top (figure 4).

7. Remove the **Funnel** from the **Jerky Tube** and place a selected **Jerky/Snack Stick Attachment** on the top of the Tube. Attach the **Jerky/Snack Stick Attachment** to the **Jerky Tube** by screwing the **Front Ring Nut** clockwise, until finger tight, onto the **Jerky Tube** (figure 5). **NOTE:** The **Double Jerky Attachment** has a **Front Ring Nut** already attached.



8. Place a **Drying Rack** onto a **Baking Sheet** (*Drying Racks and Baking Tray are only included in the Original Jerky Kit, they are NOT included with the Original Jerky Gun or the Original Jerky Gun Jr.*)

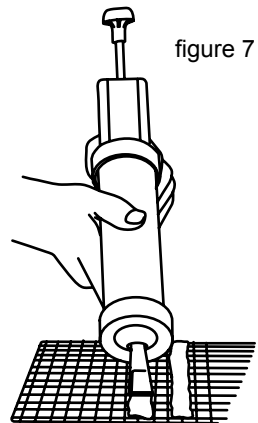
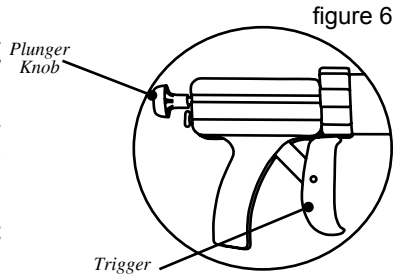
NOTE: Using a **Drying Rack** will decrease the drying time of the jerky/snack sticks, by allowing the hot air from your oven to circulate freely through the racks.

9. With the **Jerky/Snack Stick* Attachment** close to the far end of the **Drying Rack**, squeeze the **Trigger** to start the **Plunger Assembly** to push the meat forward and out of the **Jerky Tube**. Pull the **Trigger** repeatedly, until the jerky begins to extrude (figure 6).

**Snack Sticks can be extruded into casings. Stuff the casing to a length of about 24" (61 cm), then tie knots in the open ends of the casings. Pinch the casing in the middle and twist to form two links about 12" (30.5 cm) each.*

10. While squeezing the **Trigger**, slowly pull the **Jerky Gun** across the full length of the **Drying Rack** to form long strips of meat (figure 7).

11. Continue extruding strips of jerky/snack sticks, until the **Drying Rack** is filled or the **Jerky Tube** is empty. Be sure to leave about 1/2" (1.3 cm) between the strips for even and consistent drying.



COOKING INSTRUCTIONS

OVEN METHOD JERKY

1. Place the jerky filled **Drying Racks** and **Baking Sheet** in a 175°F (79°C) pre-heated oven for approximately 1 hour. *Meat must reach an internal temperature of 160°F (71°C).*

2. Remove the **Drying Racks** from the oven and turn the strips over.

3. Return the **Drying Racks** to the oven and bake for an additional 30 minutes. Check for desired dryness. If the jerky is not dry enough, replace the **Drying Racks** of jerky into the oven and bake at 30 minute intervals, turning the jerky each time, until the desired dryness is achieved.

4. Allow the jerky to cool, then follow "Storage Instructions," as outlined in this manual.

OVEN METHOD SNACK STICKS

1. Place the snack stick filled **Drying Racks** and **Baking Sheet** in a 150°F (66°C) pre-heated oven for approximately 2 hours.

2. Then increase the oven temperature to 180-200°F (82-93°C) and bake until the internal temperature of the snack sticks reaches 156°F (69°C).

3. Remove the snack sticks from the oven and shower with cold water until the internal temperature drops to 100°F (38°C). **NOTE:** *If you desire a dryer, more wrinkled look to your snack sticks, do not shower.*

4. Allow the snack sticks to cool, then follow "Storage of Jerky or Snack Sticks" instructions, as outlined in this manual.

SMOKER OR DEHYDRATOR METHOD

If using a smoker or a dehydrator, follow the instructions included with that appliance.

IMPORTANT: Before you place the meat in a dehydrator, it is highly recommended to heat the meat to 160°F (71°C) BEFORE the dehydrating process. This step assures that any bacteria present will be destroyed by wet heat. After heating to 160°F (71°C), maintaining a constant dehydrator temperature of 130-140°F (55-60°C) during the drying process is important because:

- 1.) the process must be fast enough to dry food before it spoils; and
- 2.) it must remove enough water that microorganisms are unable to grow.