



Jerky Shooters

Items 23835, 23836

Instruction Manual



STOP
DO NOT RETURN
THIS PRODUCT TO THE STORE

For questions or assistance with this product call OMCAN Toll Free:
1 800 465 0234
Customer Service
or
visit the Support section of
www.omcan.com

Revised - 04/20/2023

Toll Free: 1-800-465-0234
Fax: 905-607-0234
Email: service@omcan.com
www.omcan.com



Table of Contents

Item 23835 / Item 23836

Section	Page
General Information -----	3 - 4
Safety and Warranty -----	4 - 5
Technical Specifications -----	5
Operation -----	5 - 6
Maintenance -----	6
Parts Breakdown -----	7 - 10
Warranty Registration -----	11



General Information

Omcan Manufacturing and Distributing Company Inc., Food Machinery of America, Inc. dba Omcan and Omcan Inc. are not responsible for any harm or injury caused due to any person's improper or negligent use of this equipment. The product shall only be operated by someone over the age of 18, of sound mind, and not under the influence of any drugs or alcohol, who has been trained in the correct operation of this machine, and is wearing authorized, proper safety clothing. Any modification to the machine voids any warranty, and may cause harm to individuals using the machine or in the vicinity of the machine while in operation.

CHECK PACKAGE UPON ARRIVAL

Upon receipt of an Omcan shipment please inspect for external damage. If no damage is evident on the external packaging, open carton to ensure all ordered items are within the box, and there is no concealed damage to the machine. If the package has suffered rough handling, bumps or damage (visible or concealed), please note it on the bill of lading before accepting the delivery and contact Omcan within 24 hours, so we may initiate a claim with the carrier. A detailed report on the extent of the damage caused to the machine must be filled out within three days, from the delivery date shown in the shipping documents. Omcan has no recourse for damaged products that were shipped collect or third party.

Before operating any equipment, always read and familiarize yourself with all operation and safety instructions.

Omcan would like to thank you for purchasing this machine. It's of the utmost importance to save these instructions for future reference. Also save the original box and packaging for shipping the equipment if servicing or returning of the machine is required.

Omcan Fabrication et distribution Compagnie Limitée et Food Machinery d'Amérique, dba Omcan et Omcan Inc. ne sont pas responsables de tout dommage ou blessure causé du fait que toute personne ait utilisé cet équipement de façon irrégulière. Le produit ne doit être exploité que par quelqu'un de plus de 18 ans, sain d'esprit, et pas sous l'influence d'une drogue ou d'alcool, qui a été formé pour utiliser cette machine correctement, et est vêtu de vêtements de sécurité appropriés. Toute modification de la machine annule toute garantie, et peut causer un préjudice à des personnes utilisant la machine ou des personnes à proximité de la machine pendant son fonctionnement.

VÉRIFIEZ LE COLIS DÈS RÉCEPTION

Dès réception d'une expédition d'Omcan veuillez inspecter pour dommages externes. Si aucun dommage n'est visible sur l'emballage externe, ouvrez le carton afin de s'assurer que tous les éléments commandés sont dans la boîte, et il n'y a aucun dommage dissimulé à la machine. Si le colis n'a subi aucune mauvaises manipulations, de bosses ou de dommages (visible ou cachée), notez-le sur le bond de livraison avant d'accepter la livraison et contactez Omcan dans les 24 heures qui suivent, pour que nous puissions engager une réclamation auprès du transporteur. Un rapport détaillé sur l'étendue des dommages causés à la machine doit être rempli dans un délai de trois jours, à compter de la date de livraison indiquée dans les documents d'expédition. Omcan n'a aucun droit de recours pour les produits endommagés qui ont été expédiés ou cueilli par un tiers transporteur.

General Information

Avant d'utiliser n'importe quel équipement, toujours lire et vous familiariser avec toutes les opérations et les consignes de sécurité.

Omcán voudrais vous remercier d'avoir choisi cette machine. Il est primordial de conserver ces instructions pour une référence ultérieure. Également conservez la boîte originale et l'emballage pour l'expédition de l'équipement si l'entretien ou le retour de la machine est nécessaire.

Omcán Empresa De Fabricacion Y Distribucion Inc. Y Maquinaria De Alimentos De America, Inc. dba Omcán y Omcán Inc. no son responsables de ningun daño o perjuicio causado por cualquier persona inadecuada o el uso descuidado de este equipo. El producto solo podra ser operado por una persona mayor de 18 años, en su sano juicio y no bajo alguna influencia de droga o alcohol, y que este ha sido entrenado en el correcto funcionamiento de esta máquina, y ésta usando ropa apropiada y autorizada. Cualquier modificación a la máquina anula la garantía y puede causar daños a las personas usando la máquina mientras esta en el funcionamiento.

REVISE EL PAQUETE A SU LLEGADA

Tras la recepcion de un envio Omcán favor inspeccionar daños externos. Si no hay daños evidentes en el empaque exterior, Habra el carton para asegurarse que todos los articulos solicitados estén dentro de la caja y no encuentre daños ocultos en la máquina. Si el paquete ha sufrido un manejo de poco cuidado, golpes o daños (visible o oculto) por favor anote en la factura antes de aceptar la entrega y contacte Omcán dentro de las 24 horas, de modo que podamos iniciar una reclamación con la compañía. Un informe detallado sobre los daños causados a la máquina debe ser llenado en el plazo de tres días, desde la fecha de entrega que se muestra en los documentos de envío. Omcán no tiene ningun recurso por productos dañados que se enviaron a recoger por terceros.

Antes de utilizar cualquier equipo, siempre lea y familiarizarse con todas las instrucciones de funcionamiento y seguridad.

Omcán le gustaría darle las gracias por la compra de esta máquina. Es de la mayor importancia para salvar estas instrucciones para futuras consultas. Además, guarda la caja original y el embalaje para el envío del equipo si servicio técnico o devolución de la máquina que se requiere.

Safety and Warranty

- Do not let children use the unit unsupervised.
- Fully read all instructions before using the unit.
- Do not have any loose jewelry, hair or clothing during the operation of this unit.

RESIDENTIAL USERS: Vendor assumes no liability for parts or labor coverage for component failure or other damages resulting from installation in non-commercial or residential applications. The right is reserved to deny shipment for residential usage; if this occurs, you will be notified as soon as



Safety and Warranty

possible.

6 MONTHS PART AND LABOUR BENCH WARRANTY

Within the warranty period, contact Omcan Inc. at 1-800-465-0234 to schedule a drop off to either an Omcan authorized service depot in the area, or to an Omcan Service warehouse to repair the equipment.

Unauthorized maintenance will void the warranty. Warranty covers electrical and part failures, not improper use.

Please see <https://omcan.com/disclaimer> for complete info.

WARNING:

The packaging components are classified as normal solid urban waste and can therefore be disposed of without difficulty.

In any case, for suitable recycling, we suggest disposing of the products separately (differentiated waste) according to the current norms.

DO NOT DISCARD ANY PACKAGING MATERIALS IN THE ENVIRONMENT!

Technical Specifications

Item Number	23835	23836
Material	Aluminum	Plastic
Chamber Dimensions	13.3" x 1.8" / 337 x 45mm	
Packaging Dimensions	22" x 8" x 3" / 559 x 203 x 76mm	
Weight	2.7 lbs. / 1.2 kgs.	2.4 lbs. / 1.1 kgs.

Operation

The meat should be as lean as possible. Using lean meat will help the meat dry faster and aid in cleanup by decreasing fat drippings. Ground meat should be 80% to 95% lean. Jerky seasonings are available for all tastes or you can be creative and make your own. Ground turkey, venison, buffalo and elk are excellent choices for jerky. There are many books and recipes to help create your own jerky. When making jerky, you should cure the mixture with sodium nitrate. The cure is used to help prevent botulism while drying at low

Operation

temperatures. Follow the manufacturer's directions on the cure packet.

DIRECTIONS FOR MAKING JERKY

1. Clean the jerky gun thoroughly before use (see directions in the maintenance section).
2. Mix jerky with desired meat. Follow the directions on the seasoning mix (not included).
3. Pull the plunger back until in the full retracted position.
4. Wet hands and form a log shape with the mixture and drop log into the barrel of the jerky gun.
5. Repeat step 4 until the barrel of the jerky gun is filled 1" from the top.
Note: Press mixture firmly into the barrel to squeeze out trapped air.
6. Select a nozzle for the desired style of jerky and secure in place by screwing hold down nut clockwise until finger tight.
Note: Flat nozzle is used for jerky. Round style is used for snack sticks.

COOKING INSTRUCTIONS

1. Preheat oven to 200°F.
2. Place the drying rack on the cooking sheet.
Note: The drying rack helps to decrease drying time.
3. Pull trigger repeatedly until jerky begins to extrude.
4. Place the nozzle end of the jerky gun close to the far end of the drying rack, pull trigger to extrude jerky. As you extrude the jerky, pull the jerky gun towards you until a strip of jerky has been extruded across the full length of the drying rack.
5. Continue extruding strips of jerky until the rack is filled. Be sure to leave a small space between strips of jerky.
6. Place the cooking sheet and drying rack in the preheated oven (approximate drying time for one rack of jerky is 75 minutes).
7. Remove rack from oven and turn jerky over.
8. Return rack and jerky to oven for additional 60 minutes.
9. Check for desired dryness. If jerky is not dry enough, replace rack and jerky to oven and check at 5 minute intervals until desired dryness is achieved.
10. Allow jerky to cool.
11. Place jerky in a tightly sealed bag and refrigerate.

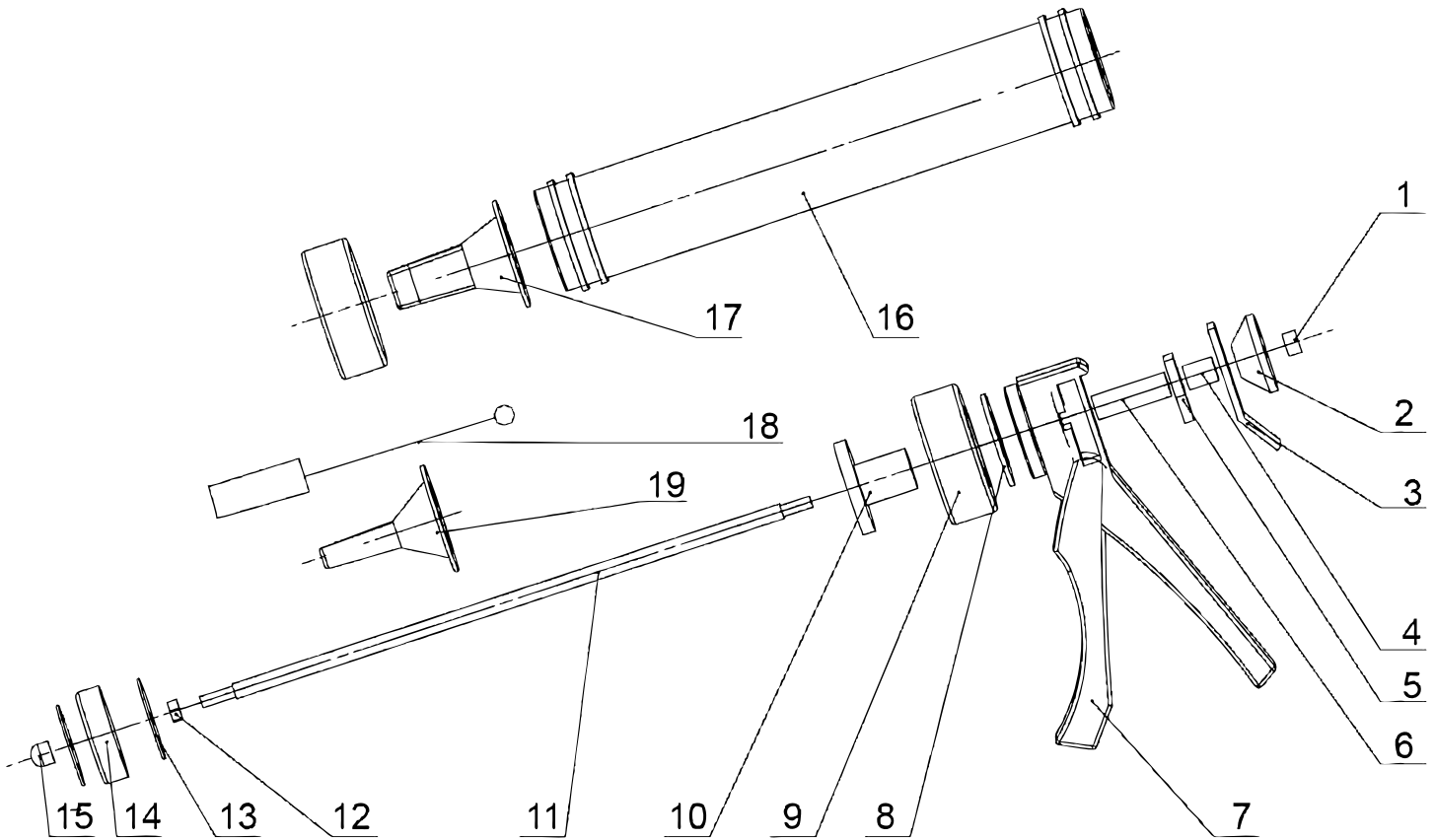
Maintenance

DIRECTIONS FOR CLEANING

1. Unscrew the nozzle by turning the hold down nut counterclockwise.
2. Unscrew the barrel counterclockwise from the plunger assembly.
3. Clean all parts with warm soapy water. Dry all pieces thoroughly.
4. Reassemble the jerky gun and store for next usage.

Parts Breakdown

Item 23835



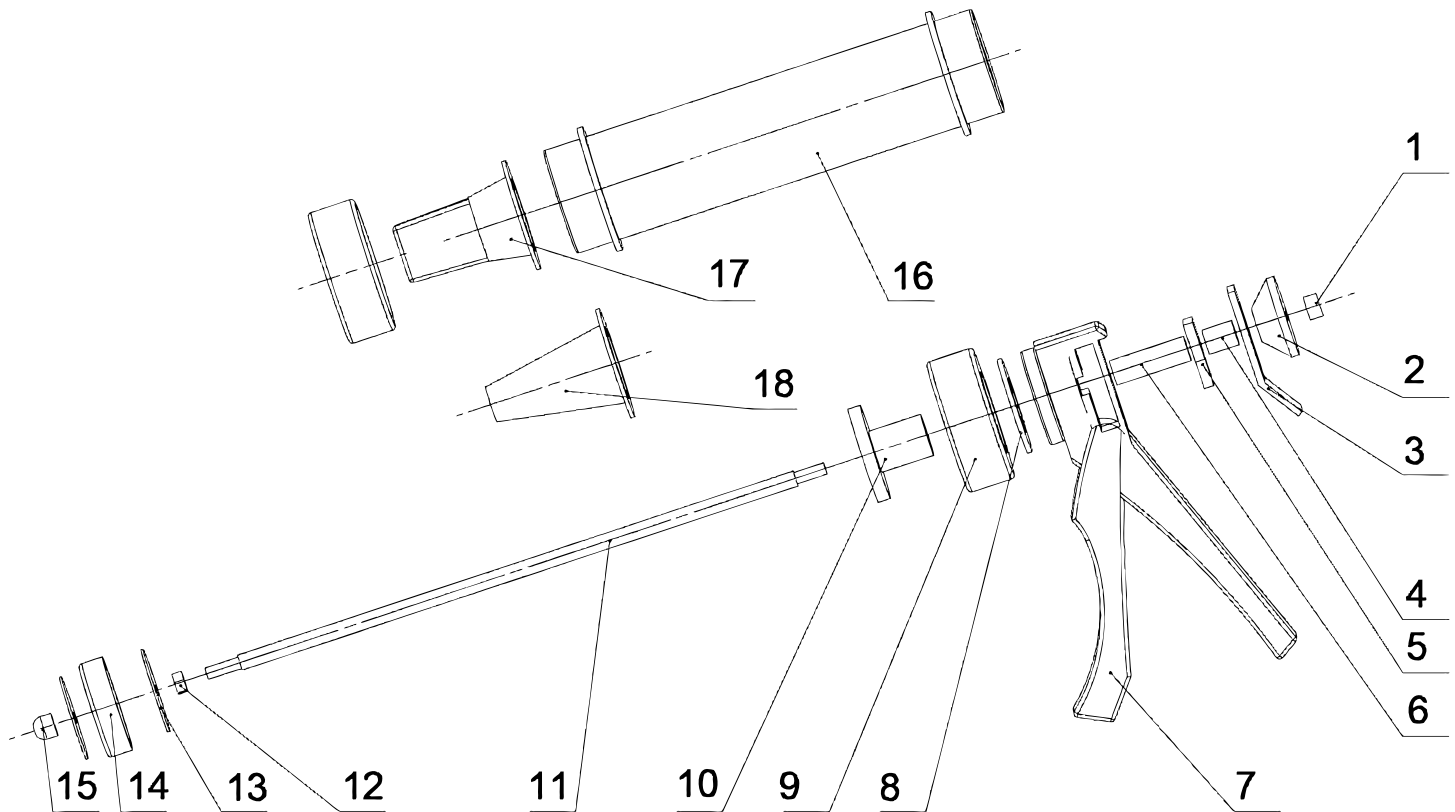
Parts Breakdown

Item 23835

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
74518	Screw for 23835	1	74525	Plastic Washer for 23835	8	74532	Nut GB/T923 M6 for 23835	15
74519	Handle Plate for 23835	2	74526	Hand Screw for 23835	9	74533	Barrel for 23835	16
74520	Small Spring Washer for 23835	3	74527	Knob of Lid for 23835	10	74534	Flat Nozzle for 23835	17
74521	Small Spring for 23835	4	74528	Rod for 23835	11	74535	Washing Brush for 23835	18
74522	Big Spring Washer for 23835	5	74529	Nut GB/T6170 M6 for 23835	12	74536	Round Nozzle for 23835	19
74523	Big Spring for 23835	6	74530	Washer for 23835	13			
74524	Trigger for 23835	7	74531	Piston for 23835	14			

Parts Breakdown

Item 23836



Parts Breakdown

Item 23836

Item No.	Description	Position	Item No.	Description	Position	Item No.	Description	Position
74500	Screw for 23836	1	74506	Trigger for 23836	7	74512	Washer for 23836	13
74501	Handle Plate for 23836	2	74507	Plastic Washer for 23836	8	74513	Piston for 23836	14
74502	Small Spring Washer for 23836	3	74508	Hand Screw for 23836	9	74514	Nut GB/T923 M6 for 23836	15
74503	Small Spring Washer for 23836	4	74509	Knob of Lid for 23836	10	74515	Barrel for 23836	16
74504	Big Spring Washer for 23836	5	74510	Rod for 23836	11	74516	Flat Nozzle for 23836	17
74505	Big Spring for 23836	6	74511	Nut GB/T6170 M6 for 23836	12	74517	Round Nozzle for 23836	18



Warranty Registration

Thank you for purchasing an Omcan product. To register your warranty for this product, complete the information below, tear off the card at the perforation and then send to the address specified below. You can also register online by visiting:

Merci d'avoir acheté un produit Omcan. Pour enregistrer votre garantie pour ce produit, complétez les informations ci-dessous, détachez la carte au niveau de la perforation, puis l'envoyer à l'adresse spécifiée ci-dessous. Vous pouvez également vous inscrire en ligne en visitant:

Gracias por comprar un producto Omcan usted. Para registrar su garantía para este producto, complete la información a continuación, cortar la tarjeta en la perforación y luego enviarlo a la dirección indicada a continuación. También puede registrarse en línea en:

<https://omcan.com/warranty-registration/>

For mailing in Canada

Pour postale au Canada

Por correo en Canadá

OMCAN

PRODUCT WARRANTY REGISTRATION

3115 Pepper Mill Court,

Mississauga, Ontario

Canada, L5L 4X5

For mailing in the US

Pour diffusion aux États-Unis

Por correo en los EE.UU.

OMCAN

PRODUCT WARRANTY REGISTRATION

4450 Witmer Industrial Estates, Unit 4,

Niagara Falls, New York

USA, 14305

or email to: service@omcan.com



Purchaser's Information

Name: _____

Address: _____

City: _____ Province or State: _____ Postal or Zip: _____

Country: _____

Dealer from which Purchased: _____

Dealer City: _____ Dealer Province or State: _____

Invoice: _____

Model Name: _____ Model Number: _____

Machine Description: _____

Date of Purchase (MM/DD/YYYY): _____

Would you like to extend the warranty? Yes No

Company Name: _____

Telephone: _____

Email Address: _____

Type of Company:

Restaurant Bakery Deli

Butcher Supermarket Caterer

Institution (*specify*): _____

Other (*specify*): _____

Serial Number: _____

Date of Installation (MM/DD/YYYY): _____

Thank you for choosing Omcan | Merci d'avoir choisi Omcan | Gracias por elegir Omcan



Since 1951 Omcan has grown to become a leading distributor of equipment and supplies to the North American food service industry. Our success over these many years can be attributed to our commitment to strengthen and develop new and existing relationships with our valued customers and manufacturers. Today with partners in North America, Europe, Asia and South America, we continually work to improve and grow the company. We strive to offer customers exceptional value through our qualified local sales and service representatives who provide convenient access to over 6,500 globally sourced products.

Depuis 1951 Omcan a grandi pour devenir un des “leaders” de la distribution des équipements et matériel pour l’industrie des services alimentaires en Amérique du Nord. Notre succès au cours de ces nombreuses années peut être attribué à notre engagement à renforcer et à développer de nouvelles et existantes relations avec nos clients et les fabricants de valeur. Aujourd’hui avec des partenaires en Amérique du Nord, Europe, Asie et Amérique du Sud, nous travaillons continuellement à améliorer et développer l’entreprise. Nous nous efforçons d’offrir à nos clients une valeur exceptionnelle grâce à nos ventes locales qualifiées et des représentants de service qui offrent un accès facile à plus de 6500 produits provenant du monde entier.

Desde 1951 Omcan ha crecido hasta convertirse en un líder en la distribución de equipos y suministros de alimentos en América del Norte industria de servicios. Nuestro éxito en estos años se puede atribuir a nuestro compromiso de fortalecer y desarrollar nuevas relaciones existentes con nuestros valiosos clientes y fabricantes. Hoy con socios de América del Norte, Europa, Asia y América del Sur, que trabajan continuamente para mejorar y crecer la empresa. Nos esforzamos por ofrecer a nuestros clientes valor excepcional a través de nuestro local de ventas y representantes de los servicios que proporcionan un fácil acceso a más de 6,500 productos con origen a nivel mundial.

