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> JY COOKMENT Meat Injector Syringe User Manual

JY COOKMENT JY-33

JY COOKMENT Meat Injector Syringe User Manual

Model: JY-33

INTRODUCTION

This manual provides detailed instructions for the safe and effective use, maintenance, and care of your JY COOKMENT Meat Injector Syringe. Designed for enhancing the flavor and moisture of various meats, this 304 stainless steel injector kit is a durable and essential tool for any kitchen or BBQ enthusiast. Please read all instructions carefully before first use.

PACKAGE CONTENTS

Upon opening your package, please verify that all components are present and in good condition. The JY COOKMENT Meat Injector Syringe kit includes:

- 1 x 2-oz capacity flavor injector barrel
- 3 x Professional marinade needles (various types)
- 4 x Spare syringe silicone O-rings
- 3 x Cleaning brushes (various sizes)
- 1 x Silicone BBQ basting brush
- 1 x EVA case for storage
- 1 x Travel Case



Image: The complete JY COOKMENT Meat Injector Syringe kit, showcasing the main injector body, three different needles, cleaning brushes, silicone basting brush, and the travel case.

All in one travel case. No need spend any more money for meat injector



Image: The interior of the travel case, showing the custom-fitted compartments for the injector body, needles, and cleaning accessories, ensuring organized storage and portability.

SETUP AND ASSEMBLY

- 1. Initial Cleaning:** Before first use, thoroughly wash all components (injector barrel, needles, brushes, O-rings) with warm, soapy water. Rinse thoroughly and allow to air dry completely. The injector is dishwasher-safe.
- 2. Assemble the Injector:**
 - Ensure the plunger is fully extended.
 - Screw your chosen needle securely onto the tip of the injector barrel. Hand-tighten only.
 - Verify that the silicone O-rings are properly seated on the plunger to ensure a tight seal and prevent leaks.
- 3. Needle Selection:** Choose the appropriate needle based on your marinade and meat type.
 - **4.3-inch Steak Needle:** Ideal for injecting thin cuts of meat or chicken.
 - **5.8-inch Angle Cut Needle:** Best for marinades with small particulates or chunky ingredients.

- **5.8-inch 12-Hole Needle:** Designed for liquid-only marinades, providing even distribution.

CHOOSE THE CORRECT NEEDLE



4.3 INCH STEAK NEEDLE

FOR INJECTING THIN CUTS OF MEAT OR CHICKEN



5.8 INCH ANGLE CUT NEEDLE

FOR CHUNKY MARINADES



5.8 INCH 12 HOLES NEEDLE

FOR LIQUID ONLY MARINADES



THE SILICONE COVER FOR NEEDLES
TO PROTECT THE NEEDLE
AVOID THE NEEDLE PUNCTURE THE STORAGE BAG

Image: A visual guide illustrating the three distinct marinade needles included with the kit: the 4.3-inch steak needle, the 5.8-inch angle cut needle, and the 5.8-inch 12-hole needle, along with their recommended applications.

OPERATING INSTRUCTIONS

- 1. Prepare Your Marinade:** Ensure your marinade is free of large solids that could clog the needle. Strain if necessary, especially for the 12-hole needle.
- 2. Fill the Injector:**
 - Submerge the needle end into your marinade.
 - Slowly pull back the plunger handle to draw the marinade into the barrel. Fill to the desired 2-oz capacity.
- 3. Injecting the Meat:**
 - Insert the needle deep into the thickest part of the meat.

- Slowly depress the plunger, injecting the marinade as you gradually withdraw the needle. This technique helps distribute the marinade evenly throughout the meat.
- For larger cuts, inject in multiple locations, spacing injections approximately 1-2 inches apart.
- Avoid injecting too close to the surface to prevent marinade from leaking out.

4. **Post-Injection:** After injecting, you may gently massage the meat to further distribute the marinade.



Image: A hand demonstrating the use of the JY COOKMENT meat injector to infuse marinade into a roasted turkey, illustrating the practical application of the tool.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your meat injector and ensure hygienic use.

1. **Immediate Cleaning:** Clean the injector immediately after each use to prevent marinade from drying inside and causing clogs.
2. **Disassembly:** Unscrew the needle from the barrel and remove the plunger assembly.

3. Washing:

- Wash all parts with warm, soapy water. Use the provided cleaning brushes to thoroughly clean the inside of the barrel, needles, and plunger. The small brushes are specifically designed for the needles to remove any residue.
- Rinse all components thoroughly under running water until no soap residue remains.
- The injector and its components are dishwasher-safe for convenient cleaning.

4. **Drying and Storage:** Allow all parts to air dry completely before reassembling or storing. Store the injector and its accessories in the provided EVA case or travel case to protect them from damage and keep them organized.

Easy to Clean with our big cleaning brush



Image: A hand demonstrating the use of the large cleaning brush to clean the interior of the JY COOKMENT meat injector barrel, highlighting the ease of maintenance.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Marinade not drawing into barrel.	<ul style="list-style-type: none"> • Needle clogged. • O-rings are worn or improperly seated. • Marinade too thick. 	<ul style="list-style-type: none"> • Clean needle thoroughly with appropriate brush. • Check and reseal O-rings. Replace if damaged. • Thin marinade with water or broth; strain out solids.
Marinade leaking from plunger or needle connection.	<ul style="list-style-type: none"> • O-rings are worn or improperly seated. • Needle not screwed on tightly. 	<ul style="list-style-type: none"> • Check and reseal O-rings. Replace if damaged (spare O-rings included). • Ensure needle is hand-tightened securely.
Difficulty depressing plunger.	<ul style="list-style-type: none"> • Needle clogged. • Marinade too thick. 	<ul style="list-style-type: none"> • Clean needle thoroughly. • Thin marinade; ensure no large solids.

SPECIFICATIONS

- **Model:** JY-33
- **Material:** 304 Food-Grade Heavy-Duty Stainless Steel
- **Capacity:** 2-oz (approx. 60ml)
- **Needles Included:**
 - 1 x 4.3-inch Steak Needle
 - 1 x 5.8-inch Angle Cut Needle
 - 1 x 5.8-inch 12-Hole Needle
- **Product Dimensions:** 11.4 x 3.5 x 1.4 inches (approximate, assembled)
- **Item Weight:** 1.26 pounds
- **Cleaning:** Dishwasher-safe components

304

STAINLESS STEEL



MINIMIZES REFILLS



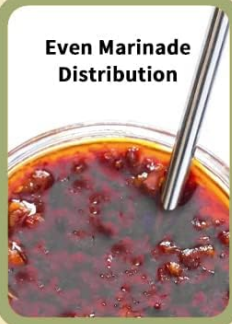
ELIMINATES LENGTHY SOAKING TIMES



THREE SPECIALLY DESIGNED FLAVOR RODS



Even Marinade Distribution



Wont Bend or Break Easily



Punctures The Toughest Cuts of Meats

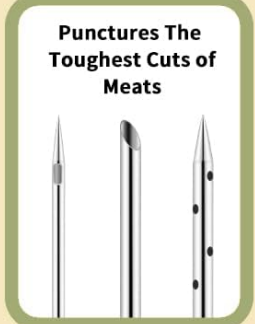


Image: An infographic detailing key features such as the 304 stainless steel construction, the ability to minimize refills, eliminate lengthy soaking times, and the effectiveness of the three specialized needles for even marinade distribution and penetrating tough meats.



Image: Another infographic showcasing additional features including 304 stainless steel material, improved pressure control, the 2-oz barrel capacity, a sturdy plunger for controlled distribution, an ergonomic grip, and dishwasher-safe convenience.

WARRANTY AND SUPPORT

JY COOKMENT stands behind the quality of its products. This meat injector is designed for durability and performance. For any questions, concerns, or issues regarding your JY COOKMENT Meat Injector Syringe, please contact our customer support. We offer a **100% Unconditional After-Sale Return Policy** to ensure your satisfaction. Please refer to your purchase documentation for specific contact details or visit the official JY COOKMENT store on Amazon.

[Visit the JY COOKMENT Store on Amazon](#)

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