



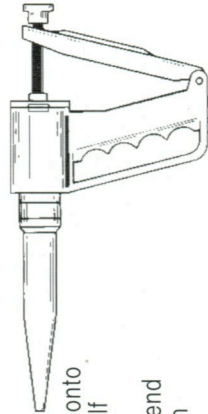
HUTZLER

Basting Gun

Baster & Fat Separator

Instruction Booklet

How to Assemble



Push and twist transparent barrel onto front end of gun, until it seats itself tightly against the white cylinder.

Suggestion: Lightly moisten front end of barrel (at the black stripes) with water to ease assembly.

Instructions for use of Basting Gun

Use Basting Gun to baste meats in the oven or on the grill. Good for barbecue sauce, gravy and all basting liquids.

1. Squeeze trigger handle to expel air from vacuum chamber and hold.
2. Lower gun barrel tip into sauce, gravy or basting liquid and release trigger, drawing liquid into barrel.

DO NOT let barrel rest against hot pan – it could melt.

3. Move gun into position for basting and squeeze trigger handle gently so that liquid is expelled over item to be basted.
4. Amount of liquid in gun can be controlled by amount drawn into barrel or by amount expelled from barrel.
5. Avoid raising gun barrel into upward vertical position at any time during preceding steps.

Fat Separation for Gravy and Soup

1. Squeeze trigger and lower gun barrel tip into liquid, holding gun in downward vertical position.
2. Release trigger handle to draw liquid into barrel.
3. **Keep gun in downward vertical position to allow fat and gravy to separate.** Fat will rise to top of barrel and gravy will sink to bottom.
4. Move gun into position to release gravy and gently squeeze trigger handle until only fat remains in barrel.
5. Move gun to a separate container and squeeze trigger handle to release fat for disposal or reuse.

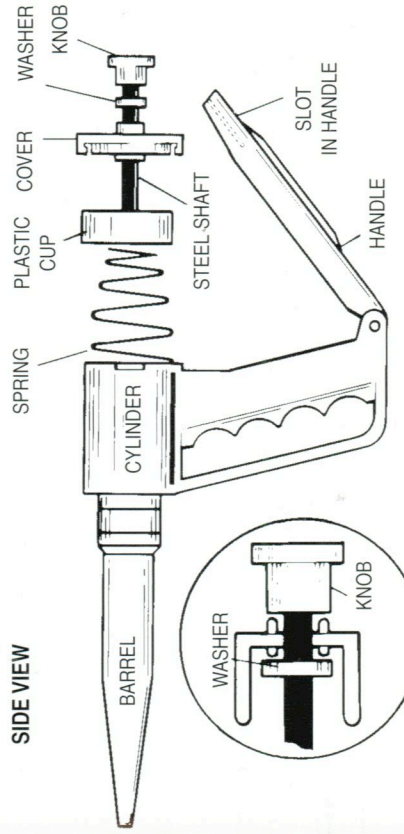
TO ENSURE PERFECT PERFORMANCE:

When using hot / boiling liquids, leave barrel tip immersed in liquid until bubbles in the barrel stop rising. This will prevent loss of suction.

Recommended Cleaning of Basting Gun

Pump hot, soapy water into the gun, as you did the basting liquid. Rinse in similar manner in clear, hot water **OR**

1. Disassemble by removing transparent barrel by twisting and pulling it off cylinder.
2. Turn back cover of cylinder downward until it unlocks. Pull out stainless steel shaft with plastic cup attached, releasing stainless spring inside. Lift stainless steel shaft unit up and off slot in handle.
3. Hand wash all components (using a bottle brush in barrel, if necessary) or place separated components into dishwasher.
4. Reassemble by inserting stainless steel shaft into slot in handle, between plastic washer and knob. (See Figure 1) Spring is inserted wide end first with narrow end snapped onto inside of plastic cup. Tilt plastic cup when inserting into cylinder so as to avoid damage to the cup. Realign back cover of cylinder and turn upwards until it locks into place with an audible "click".



Be sure that handle snaps onto steel shaft, as shown.

Figure 1

IMPORTANT NOTE: This product is meant to be used at room temperature. If this product has been stored in the cold, allow to warm to room temperature before attempting to use. To insure proper performance, immediately reassemble plastic cup and spring inside Basting Gun cylinder.

**TRY
THESE
RECIPES!**

Special Barbecue Sauce

1/2 cup water
2 Tbsp cider vinegar
1 Tbsp Worcestershire sauce
4 Tbsp lemon juice
2 Tbsp molasses or honey
1 cup bottled chili sauce or ketchup
(If using ketchup, you may add a pinch each of ginger,
cinnamon and cloves)
1/4 tsp paprika
dash liquid smoke
1 Tbsp prepared mustard
salt and pepper to taste

Mix in small saucepan; heat to boiling point and simmer
20 minutes. Makes about 2 cups.

Pan Gravy

Remove fat from drippings or juices. Return 2-4 Tbsp
drippings to roasting pan and add an equal amount of flour.
Stir constantly over medium low heat until smooth. Add the
following slowly and stir while heating:

(for red meat) Reserved drippings and milk, water, stock,
wine or beer to make about 1 cup.

(for poultry) Reserved drippings and chicken stock to
make about 1 cup. Add chopped giblets and 1/4 cup cream,
if desired. Season gravy with salt and pepper.

WARNING: This is not a toy and is intended for adult use.
It may be used to dispense hot liquids. Do not point gun at
people or animals. The manufacturer assumes no resposi-
bility for injury caused by product when operated other than
for its intended use.

Item No. 670

U.S. Patents: 5,408,919 • Des. 375,875

Canadian Patent: 2116754

European Patents: EP 06 13 648 B 1

• DE 694 00 364 T 2 and other foreign patents

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