




Stainless Steel Meat Injector Syringe with 3 Marinade Injector Needles for BBQ Grill Smoker, 2-oz Large Capacity, Recipe Digital E-Book + Paper User Manual



Professional Marinade Injector Manufacturer for 10+ Years!

Inject All of Enjoyment into Your Every Juicy Bite!

 PRODUCT OVERVIEW	
Materials	* Food-grade 304 Stainless Steel for Injector/ Piston Rod/ needles) * Chrome Zinc Alloy (Finger-Ring Handle/Piston)
Color	Silver
Item Dimensions	6.8 x 1.2 x 1.5 inches for injector 6" for angled-cut needle and 12-hole needle 3" for short small-hole needle
Certification	FDA (SGS Report)
ODM or OEM	Available
Logo	Ofargo or Customized (Laser)
Package	Color Box
Package Dimensions	LWH: 21x13x4mm; GW: 0.38KG (0.85LB)
Packing	40 sets/Cartron; GW: 18KG(40LB)
Lead Time	One Week
Trial Samples	Available
What You Get	1x Barrel (2-oz)
	1x 6"(angled-cut) Meat Needle
	1x 6"(12-hole) Meat Needle
	1x 3"(small-hole) Meat Needle
	5x Spare O-rings (2 for piston; 3 for needles)
	2x Cleaning Brush for needles
	1x EVA storage box



More Than Your Expectations!

Where there is a big meal, there is an Ofargo utensil. Specialized in high-quality Kitchen Utensils & Gadgets, Ofargo is committed to injecting all of enjoyment into your every juicy bite!



Your big meal savior- a must-have kitchen gadget!

You might have such an embarrassing experience: Spending 1 night even much longer in soaking or marinating meat or turkey, yet, you will find cooked meat is dry and bland at your family dinner or BBQ grill party. Such a mess! Thanks to Ofargo's heavy duty meat injector kit, marinade injection gives you a juicy, tender flavor every bite! You and your family will want to eat all the time.

- *FDA-approved safe food-contact injector kit
- *Premium food-grade 304 stainless steel, rust-resistant, anti-erosion
- *3 types of needles for various meat or poultry; Precision needles for different marinades or sauces, non-clogged design
- *Cute green silicone basting brush
- *Small cleaning brushes for needles
- *Elegant box for storage
- *Great Ofargo eBook (PDF)

PRODUCT FEATURES

Where There is a Big Meal, There is an Ofargo Utensil.



FDA-Approved & Food-Grade Materials Made of #304 stainless steel (used widely for medical apparatus) and FDA-approved silicone O-rings/basting brush, 100% safe food-contact kitchen gadget. Pretty heavy duty & healthy asset to your kitchen.



3 Different-Function Stainless Steel Meat Needles

3 types of needles (2x 6" plus 1x 3") for different applications. Made of #304 stainless steel, anti-corrosive & clog-resistant to both fluid and chunky marinades.



Your Handy & Practical Kitchen-Hand

Traditional marinating, soaking or brine process takes 1 night even much longer for meat to absorb flavor, still resulting dry and bland taste. But marinade-injecting drastically shortens the preparation time to 1~2 Hours. Fast injection, fast cook. It's your cooking show time!



Perfect Gift Idea for Exquisite Package

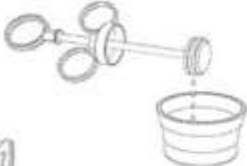
The whole injector kit comes in a high-end and elegant box, perfect as an attractive gift! This WAY practical and handy kitchen gadgets with a high-end box will be loved at the first sight by anyone as a gift.





HOW TO USE

Ofargo USE & CARE (See More Details in Ofargo eBook. Pdf)



1

Step 1: Clean and Smear Food Oil Before Use

Before your first use, please wash all components gently by using a dime-sized amount of dishwashing liquid and warm. Water or on the top rack of dishwasher for cleaning. Then smear a thin film of food oil (like canola, olive oil) around the inside of injector barrel whenever you use it for lubrication, otherwise the plunger will be very hard to push! (See PDF eBook Page 9 for details)



2

B

Step 2: Load Marinades into Injector (2 Methods)

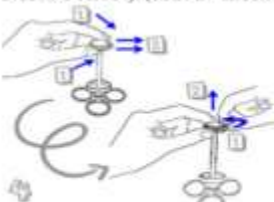
2 types of filling your marinades: A) choose suitable needle and screw it on injector barrel, then put needle tip into your marinade container and draw the marinade up into the barrel chamber by pulling the O-ring handle like doctor taking an injection. B) screw needle clockwise onto injector barrel until needle O-ring is tightened, then unscrew the plunger assembly top cap, and fill the barrel with your marinade by pouring or spooning-in. (See PDF eBook Page 12 for details)



3

Step 3: Tricks of Injecting Marinades

Oil your meat needle-> Map Your Injection Points -> Limit the Number of Entry Points -> Keep Your Needle In The Meat -> Parallel Injection & Plunge While Pulling-> Apply Pressure Steadily. (See PDF eBook Page 18 for details)



4

Step 4: O-Ring Replacement Skill (Optional)

Whenever you wash or replace plunger big o-ring, you might find it hard to remove it off plunger. Here is a skill. Follow our illustration steps, you will find it so easy! (See PDF eBook Page 28 for details)

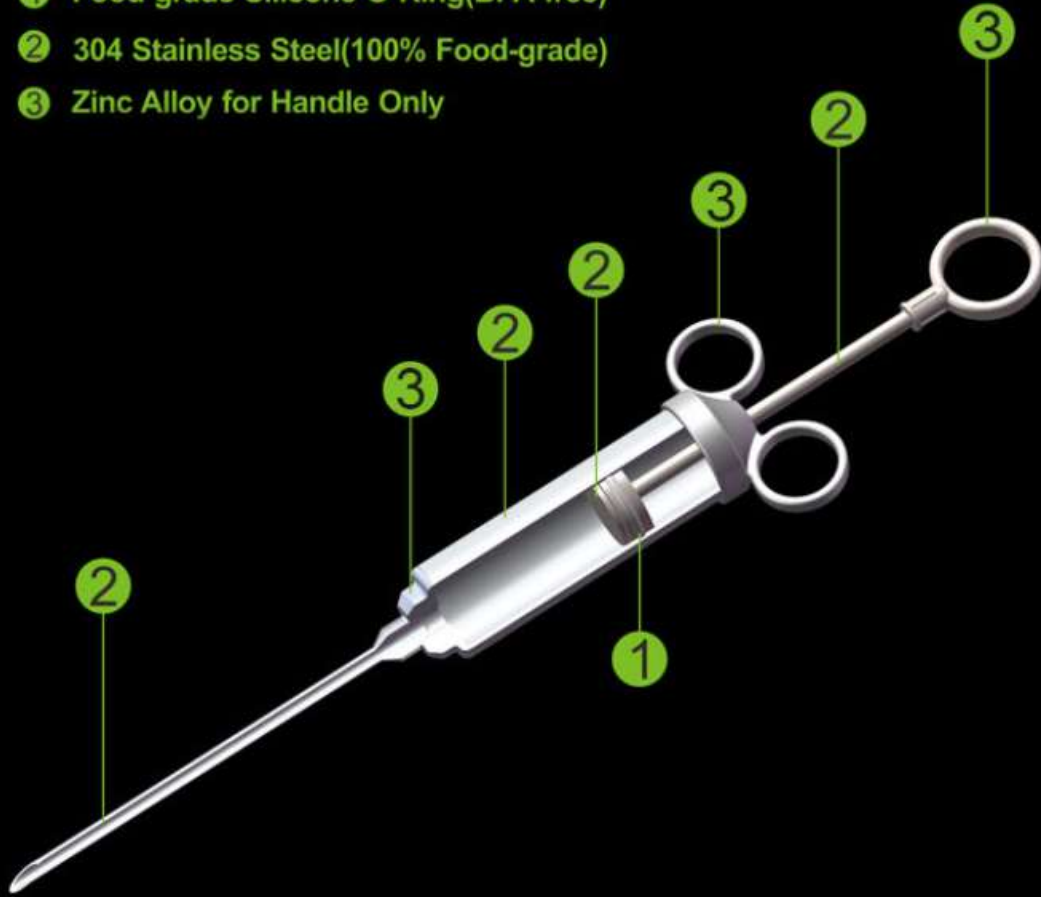




PRODUCT DETAILS

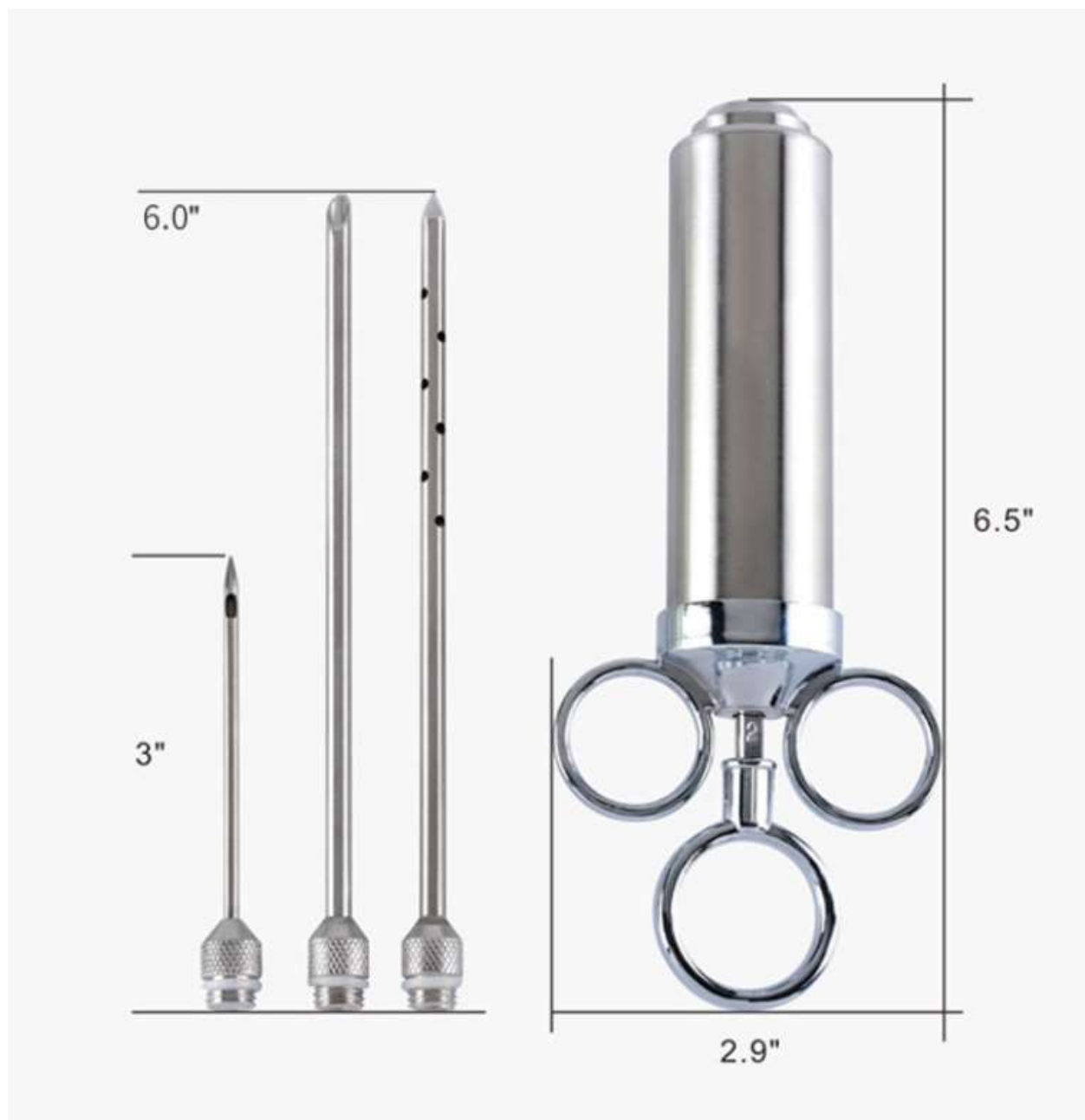


- ① Food-grade Silicone O-Ring(BPA-free)
- ② 304 Stainless Steel(100% Food-grade)
- ③ Zinc Alloy for Handle Only



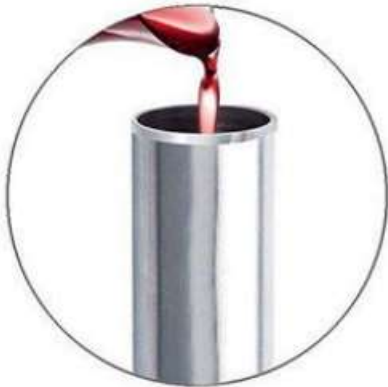
FDA (Food and Drug Administration)







First: Choose needle and connect with injector



Second: Open the cover,
pour into the sauce



Last: Insert needle and inject sauce



6" (angled cut)
for chunky marinades/ brine/ mixed solids



6" (multi-12-holes)
for liquid sauce marinades



3" (1 small hole)
for smaller cuts of meat







PRODUCT CERTIFICATES



Fiscal Year 2018-2020

CERTIFICATION OF REGISTRATION

This certifies that:

Ofargo Co., Limited
Unit D, 16/F, One Capital Place, 18 Luard Road, Wan Chai,
Hong Kong

is registered with the U.S. Food and Drug Administration pursuant to section 305 of the United States Public Health Security and Biodefense Preparedness and Response Act of 2002, P.L. 107-188, such registration having been verified as currently effective on the date hereof by Shenzhen CTB Testing Technology Co., Ltd.

U.S. FDA Registration No.: 14576126314

U.S. Registration Agent: HEALREG SERVICE INC



This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to section 305 of the U.S. Public Health Security and Biodefense Preparedness and Response Act of 2002, P.L. 107-188, such registration having been verified as effective by CTB as of the date hereof, and CTB will confirm that such registration remains effective upon request and presentation of this certificate until the expiration of one year from the date hereof, unless terminated after issuance of this certificate. CTB makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. CTB assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. CTB is not affiliated with the U.S. Food and Drug Administration.



CTB

Issued: **NOV 10, 2018**
Expiration Date: **December 31, 2020**

Web: <http://www.fda.gov> Tel: 1-888-INFO-FDA (1-888-463-4332) email: webmail@fda.gov

Intertek

Test Report

Number: QZ4H00236632

Applicant:

Date: May 24, 2017

Sample Description:

Two (2) pieces of submitted sample said to be:
Item Name: **Stainless Steel Injector**
Country of Origin: **China**



Tests conducted:

As requested by the applicant, refer to attached page(s) for details.

Conclusion:

Tested Samples	Standard	Result
Tested component(s) of submitted samples	U.S. 21 CFR F.D.A. Regulation Part 177.1210 Clause (c) on closures with sealing gaskets for food containers.	Pass

FDA General Recognized As Safe (GRAS)

Pass

Authorized by:
For Intertek Testing Services Shenzhen Ltd.
Guangzhou Branch, Hardlines

Signature
Ben N. L. Lin
General Manager



Page 1 of 3

Intertek Testing Services (Shenzhen) Limited
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Online Inventory Liquidation Marketplace



Buying Platform

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📞 609-318-0570

✉ bizdev@freeworldimports.com



ONLINE INVENTORY LIQUIDATOR REGISTRATION

“EXPOSE YOUR PRODUCTS TO QUALIFIED BUYERS AND GAIN MORE SALES”

Become a **SUPPLIER** to FreeWorldImports. We are a **INVENTORY LIQUIDATION MARKETPLACE** with a growing customer base to include **domestic and international traders, merchants, governments and others** who have been working with us based on the long lasting relationships that we have cemented with them over the years. We are in the process of growing our supplier base and is constantly reaching out to **reputable supplier organizations** to join our supplier network.



As a supplier to our marketplace, you will be afforded the following:

1. Access to FreeWorldImports **global customer base**.
2. **Increased reach** - showcase your products within the FreeWorldImports member network.
3. **Access to the FreeWorldImports Supplier Portal** which provides the following:
 - Capability to upload and list products that are available for sale within the marketplace
 - Monitor Earnings - (Daily, Weekly, Monthly and Yearly sales activities)
 - Collaborate with FreeWorldImports Affiliates and Agents
 - Utilize FreeWorldImports link based engine to **socialize your listed products** via Social Media and other digital mediums.
4. **Get paid** fast for listed products that have been sold within the marketplace. Funds will be credited to your bank account within hours after a transaction is completed as opposed to days.

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