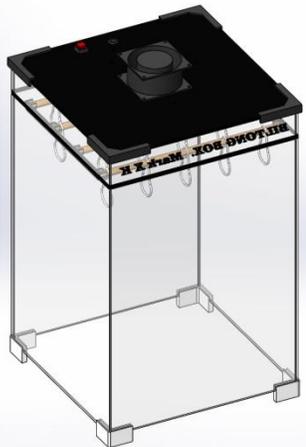


BILTONG Box

A little History.

Indigenous peoples of Southern Africa, such as the Khoikhoi, developed a preparation method to preserve meat without refrigeration. After European settlers (Dutch, German and British) arrived in Southern Africa in the early 17th century, they introduced the curing process to the indigenous peoples. Preparation involved applying vinegar and rubbing the strips of meat with a mixture of salts and spices including pepper and coriander. The need for preservation in the new colony was pressing. Building up herds of livestock took a long time but with indigenous wild game was in abundance, and no currently used methods were available to preserve large masses of meat in a hot climate. Ice boxes and refrigerators had not been invented yet. Biltong as it is today evolved from the dried meat carried by the wagon-travelling "Voortrekkers" who needed stocks of durable food as they migrated from the Cape Colony north and north-eastward (away from British rule) into the interior of Southern Africa. During the "Great Trek" meat (from wild game) was preserved by hanging it to be dried for a fortnight, after which it would be ready for packing in cloth bags and caring along as the major high protein, high density food supply.

Biltong Box – De-humidifier Specifications.



Outside Nominal Dimensions: 12" x 12" x 20" tall (30 x 30 x 50 Cms)

Meat Hanging height: 14" (36 Cms)

Drying Capacity: Aprox. 4 Lbs. Varies with cut lengths of the meat.

Housing: Clear Acrylic walls

Hanging Rods: 4 Oak rods

Power: 110/120 volt.

On/Off switch to 80mm Fan and a 60 Watt Incandescent Bulb for warming the air flow.

All electrical components are assembled to the Lift-off Black Plastic Top Cover.

Setting-up the load.

Add a piece of tinfoil under the Biltong Box to catch the initial drips from the marinate.

Loading the meat: With the power disconnected, remove the top cover assembly. Then after inserting the hooks provided into one end of each strip of meat hang the meat on the oak rods. Avoid overloading by preventing the meat strips from touching each other.

Drying Time.

Between 2 and 4 days. According to moisture preference.

Safety.

- Always disconnect the power when removing the top cove assembly
- Never leave the Biltong Maker plugged in when it is not being used
- Never place anything on top of the Biltong Maker.

Cleaning.

Clean after each use.

The marinate or the meat may have touched the box or the Oak hanging rods.

Do NOT use solvents on any surface or any of the components.

With Power disconnected, remove top cover assembly (normally will not require cleaning), remove rods and, using a dish washing liquid, clean the housing surfaces, the rods and the meat hanging hooks.

BILTONG Box

Try this Recipe to start with

Chuck Roast, Flank Steak or other- 2.5 Lbs (1.13Kg).

Cut in long strips about 3/8" (1 cm) thick

1/8 Cup ground Coriander

1/8 Cup Salt

1/2 Tbs Pepper

1 Tbs Paprika

125 ml Vinegar

Marinate overnight in the refrigerator.

Time: 3 days drying

End weight – 400 gms (or about 35% of its wet weight)



Startup



Day 2



Day 3

BILTONG Box

