

LK's

BILTONG MAKER (DOMESTIC)

Product code: 320/023

OPERATING INSTRUCTIONS FOR OPTIMUM RESULTS:

1. Meat should be \pm 30mm thick.
 2. Fan should run continuously during the drying process.
 3. Rotate your meat daily. (Meat closest to the fan dries slightly quicker).
- "Droëwors" and biltong should be ready between 4 and 7 days -

THE FOLLOWING FACTORS WILL INFLUENCE THE DURATION OF THE DRYING PROCESS:

1. Meat portions being too thick (the thicker the meat the longer the process).
2. Overloading the Biltong Maker (optimum load is 6kg) (insufficient air circulation).
3. Not rotating the meat.
4. Drying is substantially slower during damp weather and as *dry* air is needed, the process can be normalized by placing an electric globe against the perforated air inlet on the right side of the unit.

General

1. Line the biltong maker floor with towelling paper.
2. Clean appliance with a non abrasive cleaning liquid – remove the Perspex panel when cleaning.
3. Remember to add saltpetre, (1 tablespoon on 5 kg meat) to your mixture, to cure the meat and to help prevent mildew from occurring in moist conditions.

Finally, please note this unit contains an electrical appliance.
Please keep away from children.

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