



OUR POPULAR UNIQUE BILTONG BOXES MADE WITH A RUSTIC TOUCH IN MIND!

This custom-made box has been designed to work as a dehydrator.

Examples of items that can be dried in this box are:

BILTONG

drying time 3 to 4 days depending on thickness of meat and how dry you like it.

DROEWORS (DRIED SAUSAGE)

3 to 5 days also depending on thickness.

FRUIT

1 to 3 days depending on fruit and dryness required.

Further information:

Box is fitted with hanging rails or hooks where meat can be hung to dry.

Please use only stainless steel or plastic hooks or alternatively use string to prevent contamination.

Box is fitted with a halogen bulb or heat element as a heat source. A fan is fitted to distribute the heat throughout the box thereby creating a constant warm air flow for the drying process.

Please make sure that the fan and light/heat element are always working when in use. Power 220v, 50hz. Max 100w

**(Remember electricity is dangerous.
Keep away from children)**

Seasoning:

- 1. Always use salt as the key ingredient to help with the drying process of the meat.**
- 2. Biltong spice (also supplied by Billies & Tong)**
- 3. Additional spices to your preference can also be added.**
- 4. We have provided a basic recipe to get you started.**
- 5. More recipes can be found online.**
- 6. Have fun, enjoy experimenting and bon appetite.**