

WARRANTY

The manufacturer guarantees that this unit is free from defect in materials and workmanship when it leaves the factory and undertakes to replace or repair the unit if it proves defective in normal use or during servicing for a period of 1(one) year from the date of retail purchase. The liability under this guarantee is limited to repairing the defective unit or any part of the unit provided it is sent carriage paid to an authorised dealer. This guarantee does not cover damages caused by abuse or failure to perform in normal maintenance or any other expense, including consequential damages, incidental damages, or incidental; expenses, including damage to property.

This unit is at all times to be used according to the instruction manual and for its normal purpose.

This guarantee is invalidated if the unit is incorrectly used, poorly serviced or neglected, misused or accidentally damaged. No explicit or implied guarantee other than as stated above, including the implied warranties of merchantability and fitness for a particular purpose are given.

BILTONG CABINET



**INSTALLATION OPERATION AND CARE OF
BILTONG DRIER CABINETS
MODELS: BCB0245 R00/ BCB1250 R01**

UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

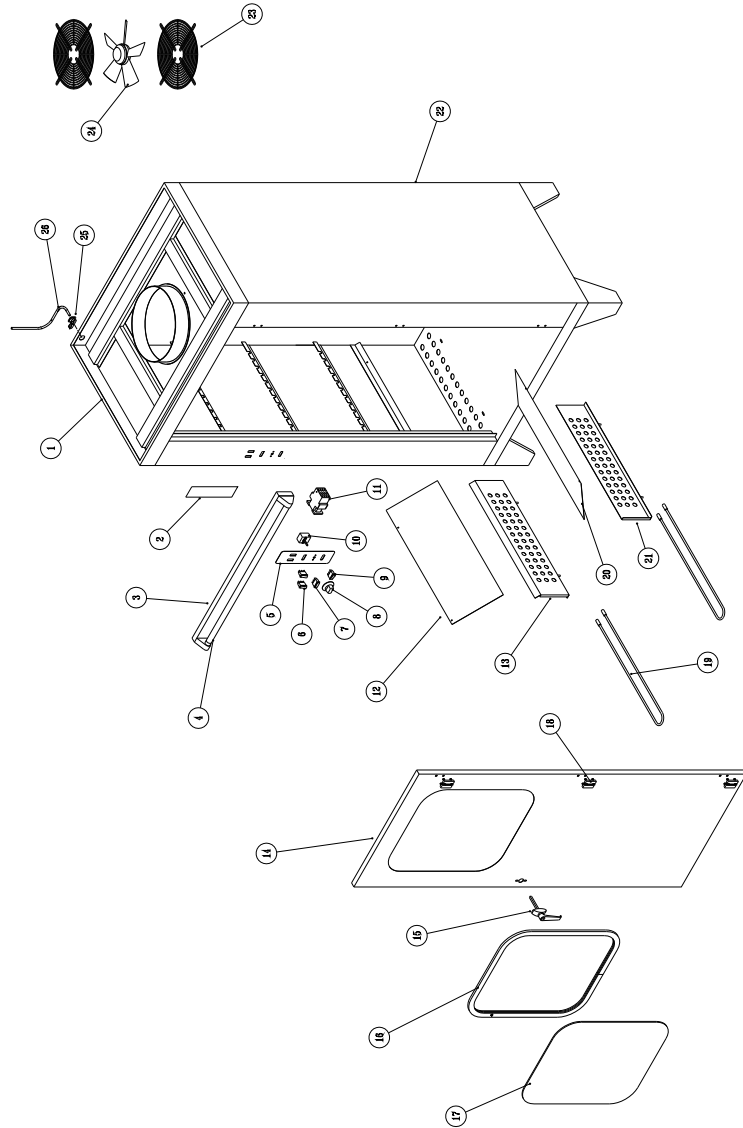
GENERAL INSTALLATION AND OPERATION INSTRUCTIONS: (BCB1250)

1. Place unit in desired position in a well-ventilated area.
2. Check that the mains voltage complies with the rated 220-240 VAC 50Hz supply voltage and plug unit into grounded power supply.
3. Load cabinet with wet biltong – maximum 100kgs wet meat.
4. Switch off thermostat.
5. Switch on the fan and anti bacterial lamp.
6. Run machine for the first 24 hours without heat if using a wet cure or 12 hours without heat if using a dry cure.
7. After this period set thermostat to position 3 and allow process to continue until required dryness is achieved.

MODEL: STAINLESS STEEL BILTONG CABINET MODEL CODE: BCB1250 R01

| Part No. | Description |
|----------|-----------------------------|
| 1 | BODY |
| 2 | COVER ACCESS PANEL |
| 3 | 3FOOT LIGHT FITTING |
| 4 | GERMICIDAL LAMP 30W |
| 5 | CONTROL PANEL FACIA |
| 6 | ILLUMINATED ROCKER SWITCH |
| 7 | PILOT LIGHT |
| 8 | THERMOSTAT KNOB |
| 9 | ILLUMINATED ROCKER SWITCH |
| 10 | THERMOSTAT |
| 11 | 220V 32A CONTACTOR |
| 12 | LEFT FAT DRIP ANGLE |
| 13 | LEFT ELEMENT COVER |
| 14 | STAINLESS STEEL DOOR |
| 15 | L HANDLE LAUDON STUDS |
| 16 | RUBBER GLAZING 2M |
| 17 | BILTONG CABINET GLASS PANEL |
| 18 | PERANO BUTHINGE |
| 19 | ELEMENTS |
| 20 | RIGHT FAT DRIP ANGLE |
| 21 | RIGHT ELEMENT COVER |
| 22 | FAN GRID BILTONG |
| 23 | FAN |
| 24 | STRAIN RELIEF GLAND |
| 25 | BILTONG DRIER POWER CORD |

EXPLODED DIAGRAM STAINLESS STEEL BILTONG CABINET BCB1250 R01



GENERAL INSTALLATION AND OPERATION INSTRUCTIONS: (BCB0245)

1. Place unit in desired position in a well-ventilated area.
2. Check that the mains voltage complies with the rated 220-240 VAC 50Hz supply voltage and plug unit into grounded power supply.
3. Load cabinet with wet biltong – maximum 25 kgs wet meat.
4. Switch off heat.
6. Run machine for the first 12 hours without heat if using a wet cure or 6 hours without heat if using a dry cure.
7. After this period switch on heat and allow process to continue until required dryness is received

For trouble free and effective use of the biltong cabinet, we suggest the following are avoided:

- Under no circumstances should the cabinet be overloaded.
- Placing anything on top of the cabinet as this may restrict the air flow.
- Placing paper or plastic sheets in the drip tray.
- Turning the thermostat above the recommended setting (BCB1250).
- REMEMBER that it is the air movement that dries the meat and NOT the heat.

PRODUCT DESCRIPTION (BCB0245)

The Junior Biltong Cabinet is ideal for the small biltong maker or enthusiast and has the following:

- The machine is constructed from mild steel and finished in a grey hammertone baked enamel.
- The heater cannot be switched on without the fan being in operation.
- Preset temperature control avoids tampering.
- An efficient extraction fan is fitted for maximum air changes and uniform drying throughout the cabinet.
- The unit has an internal volume of 245 litres and a capacity for 25kg of wet meat.

Accessories supplied are:

- 10 galvanized square bar hanging rods.
- 1 stainless steel drip tray.

PRODUCT DESCRIPTION (BCB1250)

These units are designed for the rapid hygienic drying of biltong and have the following features :

- A laminated glass window for product display.
- An anti-bacterial ultra violet lamp is fitted for product protection.
- Lockable door for loss control.
- A powerful extraction fan is fitted to ensure maximum air changes for uniform drying throughout.
- The heater (element) cannot be switched on without the fan being in option.
- The unit has an internal volume of 1250 litres and a capacity for 100kg of wet meat.

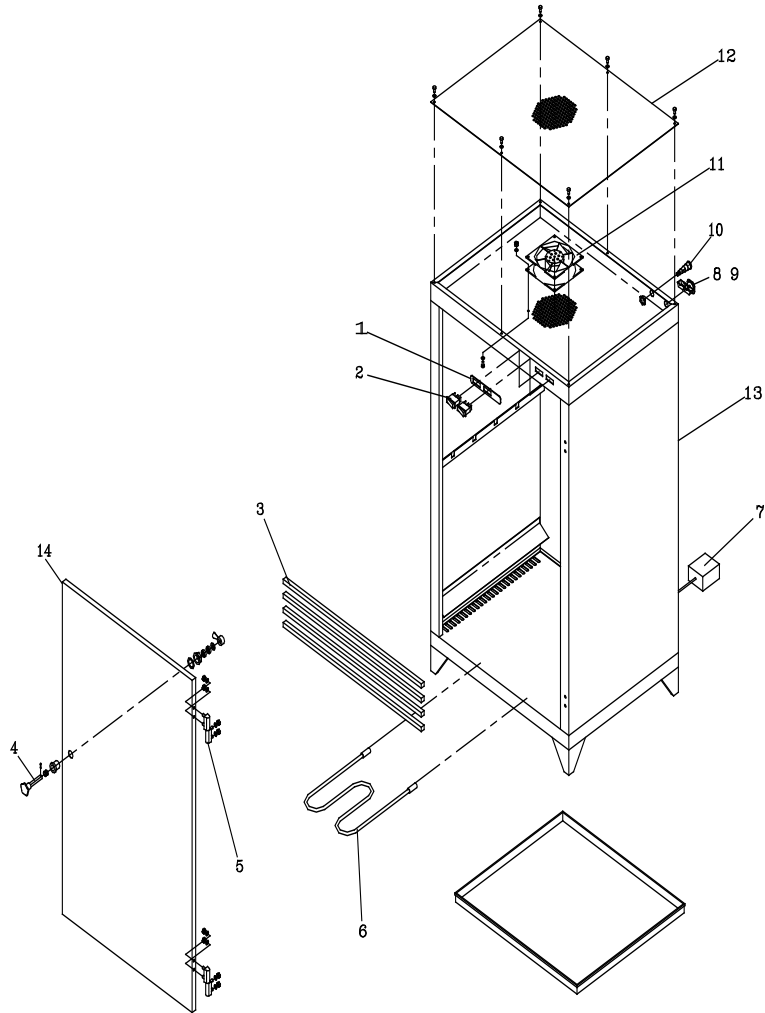
Accessories supplied are:

- 24 galvanized square bar hanging rods.
- 1 stainless steel drip tray.

MODEL:JUNIOR BILTONG CABINET MODEL CODE : BCB0245

| Part No. | Description |
|----------|------------------------------|
| 1 | MINI BILTONG DRYER FACIA |
| 2 | ILLUMINATED ROCKER SWITCHES |
| 3 | MINI BILTONG RODS GALVANISED |
| 4 | DOOR LOCK ASSEMBLY |
| 5 | DOOR HINGES |
| 6 | ELEMENT |
| 7 | THERMOSTAT |
| 8 | CABLE GRIP |
| 9 | POWER CORD |
| 10 | 15AMP FUSE HOLDER + FUSE |
| 11 | FAN |
| 12 | TOP COVER |
| 13 | BODY |
| 14 | DOOR |

EXPLODED DIAGRAM JUNIOR BILTONG CABINET BCB0245



WARNING

Burn Hazard.

Do not touch heating surfaces while equipment is heating or operating

Hot surfaces can burn skin. Allow the hot surfaces to cool before handling

CLEANING

1. Always ensure that the unit is disconnected from the mains power supply before cleaning
2. This appliance should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Wipe off the unit with a dry cloth and wait at least half an hour before re-connecting to the mains outlet.



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH



DO NOT LOOK DIRECTLY INTO UV GERMICIDAL LAMP AS THIS WILL CAUSE PERMANENT DAMAGE TO EYES. ADDITIONALLY DO NOT CLEAN INTERIOR OF UNIT WITH UV GERMICIDAL LAMP ON AS THIS WILL CAUSE SEVERE SUN SKIN / BURN



WARNING

Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

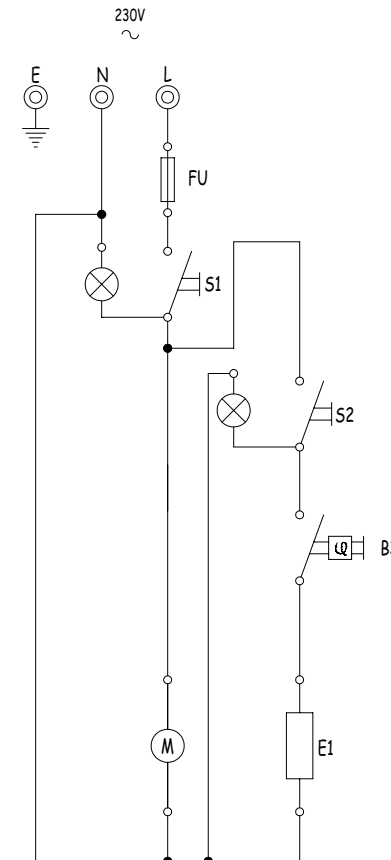
SAFETY

READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. The appliance is designed to operate on alternating current only (A.C.)
DO NOT CONNECT TO DIRECT CURRENT (D.C.).
2. Care should be taken when operating this appliance as HOT SURFACES are present which may cause burns.
3. Use appliance on an individual 15A mains outlet only.
DO NOT OVERLOAD CIRCUIT
4. If the power supply cord is damaged it must be replaced with a new cord assembly available from the suppliers agent.
5. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
6. Supervision is necessary when the appliance is used in close proximity to children.
7. Use only earthed outlets matching the serial plate voltage.
8. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
9. Use equipment in a flat level position.
10. Do not operate unattended
11. Do not operate if equipment has been damaged or is malfunctioning in any way.
12. Do not overload the shelf runners since this may damage the inside construction of the cabinet.
13. Do not look directly into UV germicidal lamp or expose skin to lamp as this will cause severe skin sun / burn

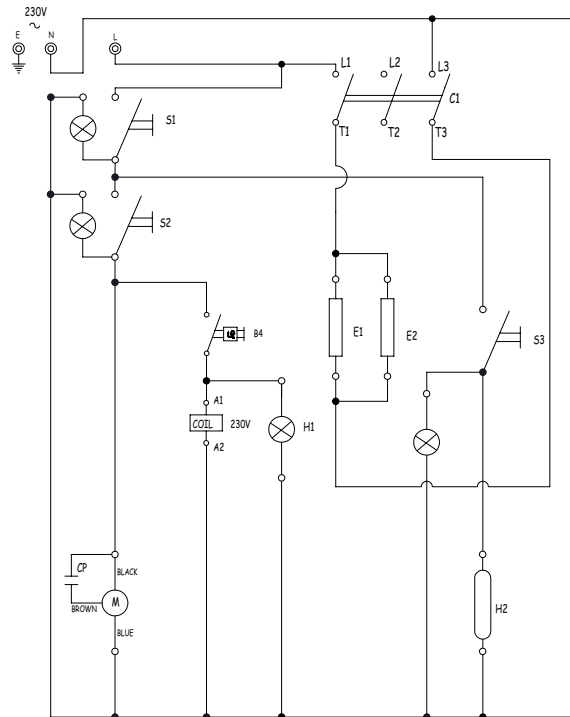
WIRING DIAGRAM MODEL: JUNIOR BILTONG CABINET MODEL CODE: BCB0245

| LEGEND | DESCRIPTION | PART NUMBER |
|--------|----------------------------------|-------------------|
| S1 | FAN SWITCH | 1-17TAF |
| S2 | HEAT SWITCH | 1-17TAF |
| B3 | CONTROL THERMOSTAT | 1-EGO-50 |
| FU | 15 AMP FUSE / 15 AMP FUSE HOLDER | 1-15-FU / 1-15-FH |
| M | FAN MOTOR | 1-FAN-BCB0245 |
| E1 | ELEMENT 750W / 230W | 5-750W-M/BILTONG |

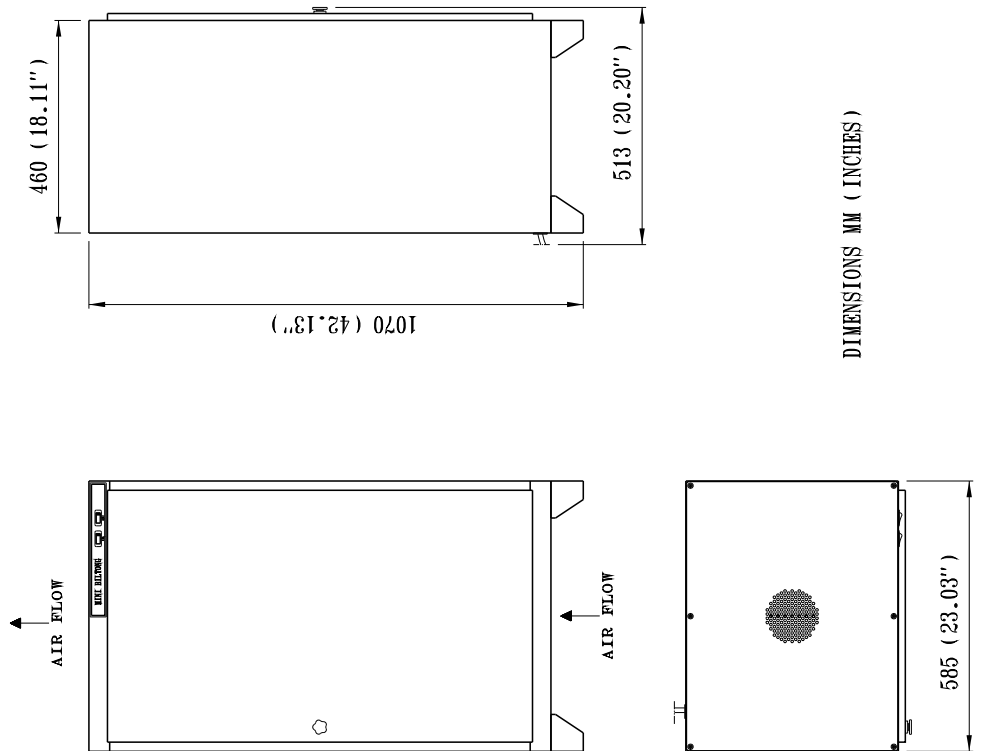


WIRING DIAGRAM
MODEL:STAINLESS STEEL BILTONG CABINET
MODEL CODE: BCB1250

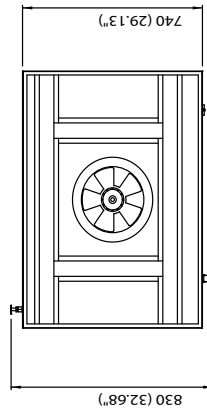
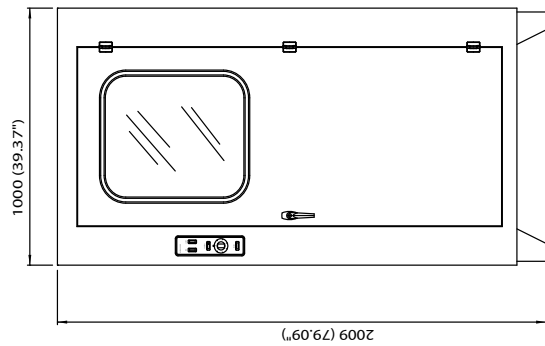
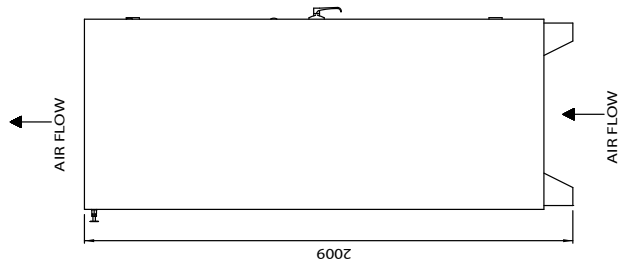
| LEGEND | DESCRIPTION | PART NUMBER |
|--------|--------------------|-----------------|
| S1 | MAIN SWITCH | 1-17TAF |
| S2 | FAN SWITCH | 1-17TAF |
| S3 | LAMP SWITCH | 1-17TAF |
| B4 | CONTROL THERMOSTAT | 1-EGO-50 |
| H1 | PILOT LIGHT | 1-18TRF |
| H2 | UV LIGHT | 1-3FT-UV |
| E2/E3 | ELEMENT 1500W/230V | 5-1500W-BILTONG |
| M | MOTOR | 1-FAN-BCB1250 |
| CP | CAPACITOR 4uf | 1-CAP-4MF |
| C1 | 230V 32A CONTACTOR | 1-220V-CONT-32A |



POSITIONING DIAGRAM
JUNIOR BILTONG CABINET
BCB0245



**POSITIONING DIAGRAM
STAINLESS STEEL BILTONG CABINET
BCB1250 R01**



ELECTRICAL CONNECTION INFORMATION

| MODEL | DESCRIPTION | VOLTS (V/Hz) | POWER (W) |
|---------|---------------------------------|--------------|-----------|
| BCB0245 | JUNIOR BILTONG CABINET | 230/50 | 750 |
| BCB1250 | STAINLESS STEEL BILTONG CABINET | 230/50 | 3000 |



IT IS ESSENTIAL TO MAKE SURE THAT THE IN-COMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.