

Config Challenge

27/03/2020

Biltong Box

User Story:

As an aficionado of dried and cured meats, I would like to try my hand at Biltong making. However, the climate in the UK is not particularly suited to making a product used to the warm dry winds of the Savanna

To that end, I plan to make myself a Biltong Box to cure this meat in.

Details:

I will make myself a wooden box with a 40W Bulb at the base to provide heat and a PC fan at the top with two drill holes at the bottom to provide airflow.

<https://i1.wp.com/www.biltongblog.com/wp-content/uploads/2015/10/biltong-box.jpg>

Through my thorough investigative work, I have discovered that you want the conditions of the box to reflect the climate of South Africa as Biltong is traditionally made outside.

That means to get Biltong in a weeks turnaround an ideal temperature between 30°C and 35°C, and a humidity of 40%, but no less than 30% and no greater than 50%

Most importantly of all, I want to be able to move this box around so my Loxone Biltong Box must be portable, and I also need a notification if the conditions of the box fall outside of my allowable parameters.