

Equipment Instructions

General Cleaning Instructions:

All of the equipment is easiest to clean using very hot water. Cold water will not get it clean. A hot water pressure washer works great for cleaning the extractor, bucket, strainer and uncapping tub. Please return the equipment in the same condition in which it was received.

Honey Extractors:



Usage Tips:

- The base of the 4 frame extractor is a triangle. The flat side goes towards where you will place your bucket for the honey.
- The extractors are hand cranked for power. Place a hand on the unit to stabilize it when spinning.
- One doesn't need to crank it too fast for the honey to be extracted.
- When one side of the frames has no honey remaining turn the frames to the other side and spin again.

Cleaning Instructions:

- We have found that the only way to get the extractor tank and components completely clean and honey free is to remove the top and the spinning cage. *Be very careful when removing the spinning cage unit. The grates have extremely sharp edges.*
- Before taking the extractors apart to clean them please take a look at how they are put together. It will make it much easier to put back together.
- Pay attention to the honey gate to ensure all honey is removed.
- The picture shows how the metal brackets then attached to the top.
- The brackets with the eye go through the base and the wing nuts attach under the base brackets.

Uncapping Plane:



Usage Tips:

- This device overheats easily and can burn out the heating element. It is **IMPORTANT** to always turn the plane off when not using, even for a short period of time.
- Careful where you place the hot plane - it gets extremely hot.
- As a rule of thumb, do **NOT** leave it on for more than 15 minutes continuously, even if in continuous use.

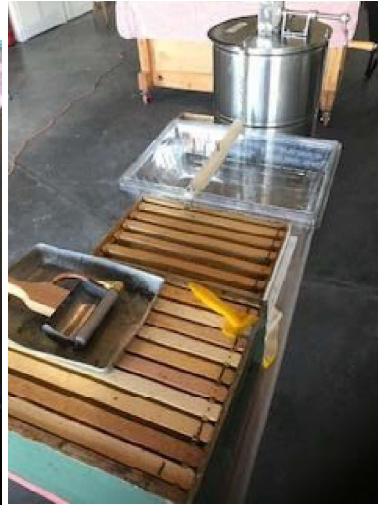
Cleaning Instructions:

- Allow the plane to cool until you can easily touch it without getting burned.
- Don't immerse in water.
- Wipe down all surfaces to include the handle and cord with a hot, wet rag.
- Use a Scotch Brite scour pad (or something similar) in hot water to remove any difficult residue from the unit.

Stainless Steel Honey Strainer:



Usage Tip: If the honey is not flowing well the stainless steel mesh may be clogged with wax cappings. Use a flexible spatula to scrape the wax cappings into another container, rinse the strainer with very hot water, dry it off and continue to use.



Top Left Photo: Honey Bucket, Top Middle is Honey Strainer sitting in Honey Bucket with 4 frame Extractor Honey Gate Open, Top Right is an expanded view of the middle photo. Bottom Left is the uncapping plane. Bottom Middle and Right shows the Uncapping Tub (It's the Clear Plastic container).