

HOW TO OPERATE THE CENTRIFUGAL HONEY EXTRACTOR

Remember this extractor is a shared club resource so please treat it with care so we can all get use out of it for many years! Have a read through the instructions before you begin and if you are still unsure please be in touch with a member of the club executive to ask for assistance. In using this extractor you agree to pay for repair or replacement of any damage caused by misuse. This extractor is not designed to be disassembled, and don't forget to cleanup any mess.

Enjoy your honey!

1. Open the white honey gate (1) before extraction and place a container with strainer under the valve to capture your honey.

N.B Do not extract with the honey gate closed, as rising honey can damage the bearings and interfere with the rotation of the basket.

- 2. Load uncapped frames into the extractor. Evenly distribute 4 frames around the extractor basket to ensure a balanced load i.e. one frame per side. Place frames with one side of the comb against the basket. Honey extraction is easier with warm honey so try to remove your frames from the hive close to the time you will be extracting.
- 3. Close the extractor with the two semi-circular Perspex lids. Start extracting by slowly rotating the red crank handle (2). Increase the speed as allowed by the balance of the extractor. If load becomes unbalanced, reduce speed. Turn the handle gently in the reverse direction to apply the brake.

Rotating the frames too quickly, especially when full of honey, can damage the comb and cause frames to break due to centrifugal force. Do not spin the frames too quickly especially when extracting the first side of the frames, instead crank the extractor until about half of the honey has extracted from the first side of the frames. Flip the frames and extract the second side. Lastly, flip frames again and finish extracting the first side.

4. Remove frames from extractor. Repeat until finished.

CLEANUP

- 1. Move the extractor to the garden and leaving it upright open the honey gate (1) prior to washing to allow wash water to drain and prevent flooding the bearings. Clean the extractor thoroughly with hot water from the kitchen and a small amount of dishwashing detergent
- 2. Once clean, towel down the extractor and allow extractor to dry completely. Cover extractor and return to storage area.