

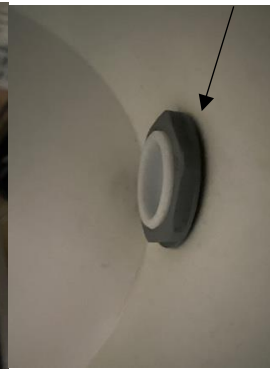
Summit County Beekeepers Association Instructions for Honey Extraction Equipment

1. Considerations before you start
 - a. When pulling frames from your hive, shake and brush the frames to remove any bees, then keep them covered as you work to keep bees from returning to the frames.
 - b. Consider being inside a closed structure (garage, barn or home) when extracting and bottling your honey. Doing this outside will attract bees.
2. Honey Bucket setup
 - a. The white honey bucket has a removable drain. Make sure the large O-Ring has been installed on the INSIDE of the bucket – if on the outside, the bucket will likely leak. Close the lid over the drain and tighten down the wing nut so the lid is tight and flush to the drain hole.

Outside:



Inside (O-ring
Goes here:



- b. Sandwich the two silver filters together so the filter with the larger holes are above the filter with the finer holes. Extend the metal supports and place them on the bucket. (See photo in Section 4 for this setup)



3. Decapping the honey

- a. Plug in the Decapping Knife and allow it to heat up.
- b. Empty the two grey plastic totes, and insert the open-bottom tote inside the 2nd tote. Place the metal grate in the base of the open-bottom tote. Close the drain and tighten it down.
- c. Provided is a 1"x1.5"x16.5" piece of wood with a screw protruding from the center. This should be placed onto the top of the tote in the provided holes and tightened down. The screw is used to set the frame upon on the narrow edge so you can balance the frame and remove the cappings.
- d. Place the blade horizon across the frame with the blade flat upon the edges of the frame and slowly move the knife down the frame. BE CAREFUL TO NOT TOUCH THE BLADE WITH YOUR HAND. Remove any remaining caps either with the blade (be careful to not remove additional comb) or with the scraping tool (currently missing from extractor "kit". The picture below is my tool).



- e. The cappings will fall into the tote and most of the honey will fall drain into the lower tote. This can be removed though the drain and into the white bucket.

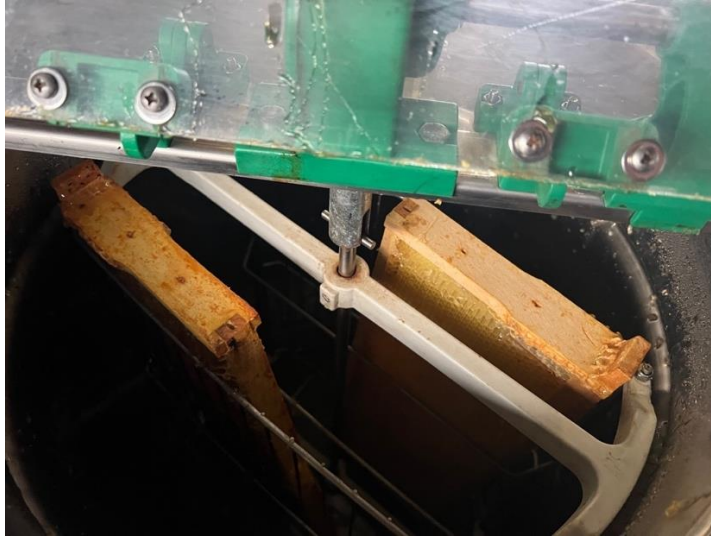


4. Extractor Setups

- a. Make sure to tighten screws at base of extractor onto the wooden base. You may want to place plastic below the base to cover your floor in case of any spilled honey.
- b. The basket inside of the extractor should turn easily as the crank is turned. If not, ensure the rod going up through the basket is seated correctly in the metal post in the bottom of the lid where the extractor sits.



- c. Place the honey bucket below the drain on the extractor. **MAKE SURE** the bucket remains in proper position to catch any honey from the extractor.
- d. Insert one frame into each basket. If small frame, you may be able to fit one on each side of the basket. Orient the frame so the tap bar is to the outside of the basket. If only spinning 2 frames, the frames should be on opposite sides of the baskets so the load is balanced.



5. Extractor operation

- a. Step onto the base to keep it stable throughout the spinning process. Turn the crank quickly to rotate the frames as rapidly as possible (If the extractor shakes, your frames may need to be rebalanced in the holder). After about 20 seconds, remove the frame to inspect if the honey has spun off out of the frame. If successful, flip over the frame and spin again. Now, both sides should be empty of honey. If not, spin for additional time.
- b. If the extractor does not spin easily due to drag from the honey inside of the extractor basket, drain off the honey from the extractor. **MAKE SURE YOUR BUCKET IS PLACED BELOW THE DRAIN** to prevent spills. You should place a board or block under the rear of the base to help tip the extractor drain towards the bucket to help with the flow.



- c. As you drain the honey out of the extractor, observe the filter baskets to make sure the (a) it doesn't overflow and (b) the baskets are passing honey through. If the honey begins draining slowly, the filters may be getting clogged with wax or debris. You can use a rubber baking spatula, plastic rice paddle or similar utensil to clear the baskets.

6. Filling your honey containers

- a. Set the bucket on a stand or large pot to provide room below the drain to place the container you are filling.
- b. Unscrew the wing-nut on the drain, and raise the lever on the cover to open the drain. Control the flow by raising or lowering the lever.
- c. As the honey bucket empties, you will need to tip the bucket forward to empty all the honey. Make sure you keep your containers properly positioned to ensure minimal spillage.



7. Cleaning and returning the equipment

- a. The equipment needs to be thoroughly cleaned after finishing. This is food equipment, so use appropriate cleaning procedures, including:
 - i. Wash the extractor bucket, grey totes, metal grate and frame basket out with bleach diluted with water, then rinse thoroughly. (Note: the extractor can be disassembled for cleaning by removing the two nuts and washers at either end of the metal bar on the cover of the extractor. Make sure to carefully reassemble after cleaning).



- ii. Wash the honey bucket, drain apparatus, and filter baskets with hot water and soap. Remove all remaining wax from the filter baskets.
 - iii. Thoroughly dry.
- b. Replace the lid onto the honey bucket. Stack the grey totes and place all loose items inside. Reassemble the extractor/filter basket and lid.
- c. Contact Robert Najjar or Randy Katz to get the contact information for the next person to receive the equipment. Arrange a pickup.