

PRODUCT INFORMATION:

With funding through the State NRM grants YYCMG was able to purchase a new 4-frame honey spinner in 2020 for use within the community.

Perfect for backyard hives this 4-frame, stainless steel manual honey spinner is simple and easy to use.

Construction from food grade stainless steel ensures that it is a safe and durable extractor. Hire comes complete with an electric uncapping knife.

Features:

4-frame basket which fits most deep or medium sized frames.

Easy to pour honey gate.

Premium steel gears for a smooth and quite spin.

Food 202 grade stainless steel construction.

Reversible spin function.

*Free to hire for the community, although a refundable bond will be required to ensure its safe and clean return.



OPERATING INSTRUCTIONS:

- 1. Place honey frames in extractor basket. If not all four baskets are being used, try to load opposite baskets to ensure the spinner remains balanced this will reduce potential shaking.
- 2. Place lids on the extractor and begin turning the handle to extract the honey.
- 3. Once the frames have been emptied on one side, remove the frames, turn the frames around and insert them back into the spinner baskets.
 - Repeat step 2, then remove the frames from the extractor.
- 4. With the drain positioned over your desired container, open the honey gate to begin draining the honey from the spinner barrel. You may wish to tip the spinner forward when you get nearer to the last of the honey to ensure as much honey as possible has been drained.

CARE AND MAINTENANCE:

Quick Clean:

- Rinse the spinner out with cold water from a hose. If available a pressure washer is very effective. Empty
 excess water to prevent possible surface rust.
 OR
- 2. Place open next to your hive. The bees will clean it out and use the residue materials.

In-Depth Clean:

Disassemble extractor. Using mild dish soap and warm water, scrub drum and baskets clean. Completely rinse the parts and dry with a soft cloth. Reassemble the extractor when dry.