

USER'S MANUAL - HONEY CREAMER AND DECRYSTALLIZER

Description

The Honey creamer and decrystallizer is suitable for the production of fine creamed honey and for mixing different types of honey.



It is a model with a heater. In this model, the honey is heated by water flowing between the double walls of the container. The water is heated by electric heating.

To drain the heating water, a drain is attached to the underside of the double-walled vessel.

TECHTRON DOO, Kraljevačka 48, 22400 Ruma, Republika Srbija, tel/fax: +381 (0) 22 / 433 - 990

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The heating water temperature is controlled by the heating regulator. The water temperature can be adjusted using the heating regulator.



Mixing honey is done with a double-bladed mixer. The blade drive motor is mounted (fixed) on the lid of the double-walled container.



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To drain the honey, a drain tap (pipe) is attached to the bottom of the container, which can be closed.

The container, mixing paddle and faucet (pipe) are made of food contact approved stainless steel, the base and the filling pipe are made of stainless steel.

Models

Honey creamer and decrystallizer 70L

- water tank capacity 35-40L

Honey creamer and decrystallizer 100L

- water tank capacity 45-50L

Commissioning

Fill the water tank located between the double walls through the extended tube provided at the top of the tank on the back.

Connect the device to a suitable electrical network.

Turn on the device using the main switch on the side of the control panel.

The options offered are:

1. ON

2. OFF

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Mixing honey

After switching on, selecting the ON option will start the blade spinning. You control the speed of rotation of the blades by turning the SPEED REGULATION button.

The mixer runs for 15 minutes, then stops and rests for 45 minutes. It runs again for 15 minutes, then stops working again and rests for 45 minutes. This process is repeated until the machine is turned off by moving the switch to OFF.

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Draining the honey

To drain the honey, a Stainless steel valve is attached to the bottom of the container, which can be opened and closed as desired.



Cleaning

For cleaning, the cover with the motor can be removed, and then the paddle - mixer can be removed.

Use warm water to clean the inside of the bowl, then wipe with a cloth.

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