

**Swienty**<sup>A/S</sup>

## **DANA api THERMA** Straining system

The DANA api THERMA straining system has been developed for fast and efficient straining of honey. By heating honey before straining, the system ensures a lower viscous honey and thus a faster straining process. The system is especially efficient when crystallized honey has been extracted from the combs, because it is able to "melt" these crystals, which else would have clogged the strainer.



**1. Heating coil** -the heart of the straining system. The DANA api THERMA heating coil is a 110V/550W thermostatically controlled heating element, ensuring a fast straining process. The temperature is controlled by a sensor on the heating coil to prevent the system from overheating. The temperature of the coil is adjusted with the black dial button, which has been calibrated to a °C scale. A red light is on when heating is in process.

**2. Perforated stainless cone:** This stainless steel cone is for heat distribution to make the system more efficient.

**3. Conical nylon strainer:** The strainer has a diameter of 32cm (12.6") (45cm/17.7" system available) and a mesh width of 350 µm or 0.0138 inch. The mesh is a food approved nylon and fine enough to strain impurities from your honey in an efficient way, ready for bottling. The strainer has a cord with a ring. The cord is used to unclog the strainer when operated without the heating coil, by pulling it up and down. This way wax particles etc. will go off the cloth and the straining process can continue without having to clean the strainer.

**4. Stand:** The stand has three legs that can be adjusted to virtually any size pail or bottling tank. It is advisable to use a tank larger than 32cm/12.6". The legs are made of extra hard Ramin wood and all metal parts (including nuts and bolts) are stainless. This guarantees a long life time.

### **Operation:**

1. Assemble the set as shown on this page. First you set the stand on a tank then you place the strainer into it, the cone and at last the heating coil.

2. Connect the THERMA heating coil to a 110V, three pin outlet (Do not use a 2 pin converter unless you make sure that it is grounded!).

3. Adjust the temperature with the black dial button. Since honey is liquified at 42 °C/107.6°F, the heating coil has to be adjusted to a temperature higher than this. Operation at higher temperatures is possible without damaging the honey, because it will leave the system as soon as it is liquified at 42°C/107.6°F. Especially with crystallized honey it is advisable to adjust the temperature to maximum in order to speed up the straining process. To convert to Fahrenheit use the following conversion table:

°C	30	40	50	60	70	80
°F	86	104	122	140	158	176

4. Pour honey into the system. You can place a pail into the strainer and let it "drip-off". This way you don't have to stand and hold the pail while honey flows into the strainer.

5. Cleaning: When clogged, simply wash the strainer with warm water at (50°C/122°F).



**WARNING:** Ensure that the system is connected to a grounded electrical outlet (3-pin). Do not touch coil under operation to avoid burns!