

CONICAL STRAINER AND STAND – ASSEMBLY AND USE INSTRUCTIONS

The 32cm conical strainer is ideal for straining liquid honey, either in combination with the Dana api Therma heater or without a heater for honeys which have been gently warmed or are being strained directly after extraction and the heat of the hive is still retained.

The 350 micron strainer will rapidly remove almost all traces of wax but for a crystal clear honey the 200 micron filter should always be used.

The stand is assembled as shown in the image below. Note the wooden legs go OUTSIDE the metal sections, not in between them. This ensures the ring is the correct diameter for the strainers. Insert the stainless steel bolt through the wooden leg and then through the corresponding hole in the metal sections, finally adding the nut and tightening gently with a 10mm spanner. Do not over tighten.

When straining to produce a clear honey it is important to reduce the amount of bubbles drawn into the honey. The best way to do this is to lower the strainer so it touches the bottom of the container into which the strained honey is to be collected. This may not be possible with a deep container but it does help to reduce bubbles.

As the honey passes through the filter allow the level of honey to increase to a point where when the strainer is lifted up it still has its tip dipping into the honey. Bubbles are drawn into the honey if the honey is allowed to drip through the air and impact on the honey below.

When straining a lot of honey the cord can be pulled upwards from time to time. This will dislodge wax and keep the strainer functioning for longer.

Some bubbles in the strained honey are inevitable. Storing the honey after straining at about 35C for a minimum of 24 hours will allow many of the bubble to rise up to the surface.

The strainer should be cleaned with cold water after use. Avoid hot water as it can melt the wax and clog the filter. Do not machine wash the strainer. Store in a clean polythene bag after use.

