

# USER'S GUIDE



# Mixer adaptable to Maturing tanks and barrels

Ref. 3356 / 2713 / 3357 33571 / 10900 / 3358



Non-contractual picture

# **THOMAS APICULTURE**

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Your beekeeping. Our expertise. since 1905. The mixer is adaptable to barrels or maturing tanks and allows you to mix liquid honeys or to elaborate creamy honey in a simple way.

In order to save money, the unit can be easily transferred from one maturing machine to another: it becomes unnecessary to have several mixers.

#### **Technical Definition**

Ref. 3356 : Ø 375 mm - 18 kg - 370 W Ref. 2713 : Ø470 mm - 26 kg - 370 W Ref. 3357 : Ø 610 mm - 31 kg - 750 W Ref. 33571 : Ø 610 mm - 33 kg - 750 W Ref. 10900 : Ø 570 mm - 33 kg - 750 W

Speed: 35 rpm

Single phase 220 V

### SAFETY PRECAUTIONS

CAUTION: Before connecting the appliance to the power supply, make sure that the electrical installation complies with current standards (protection by earth leakage circuit breaker, earth wire, etc.).

Before using the unit for the first time, clean the unit to remove any residual chips or filings.

Keep out of children's reach.

Secure tightly the screws of the machine to the tank before turning it on.



### **OPERATING PRINCIPLE**

The adaptable mixer exists in several models (for 100, 200, 350, 500, 750 or 1000 kg maturing tanks; for 300 kg drums).

The device allows, in a simple and economical way, to mix liquid honeys or to elaborate creamy honey.

By mixing liquid honey with finely granulated crystallised honey, a crystallisation phenomenon is initiated.

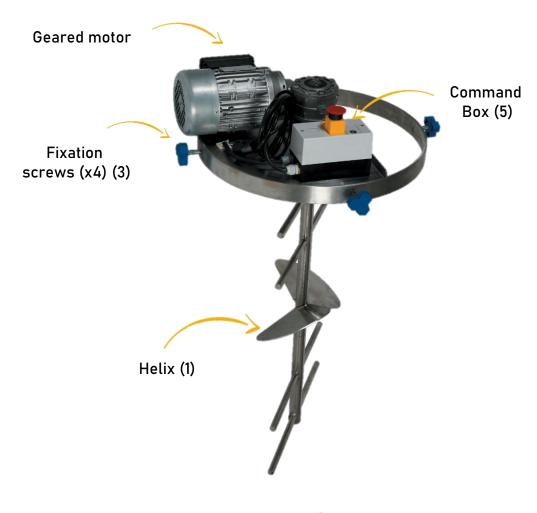
The mixer is then used to prevent the honey from regaining a too hard structure.

This process makes it possible to obtain a pasty honey, easy to spread.

#### For some products:

Its  $\frac{1}{2}$  transparent lid allows to observe the process.

A safety system (6) stops the rotation of the propeller (1) when the lid is opened.





### **USAGE GUIDE**

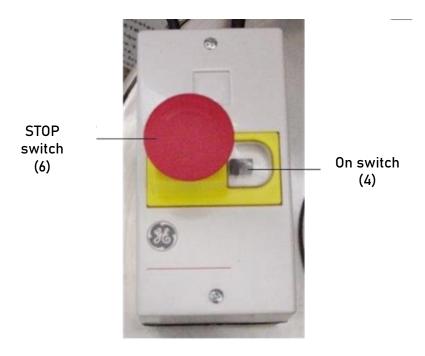
Place the mixer on top of the maturation unit or barrel and tighten the 4 knobs (2) to secure the unit.

Connect to the power supply.

Push the ON switch of the circuit breaker (3) located on the control box (4): the mixer starts to rotate.

Let the machine run for a few minutes. Wait until the honey is homogeneous, then let it run for a few more moments.

Stop the mixer by pushing the STOP switch (5). Turn it slightly to the right to unlock it.



# **MAINTENANCE**

**CAUTION**: Unplug the machine before any maintenance operation.

Clean with hot water, dry well by running empty.

The mixer is a seasonal equipment but must run regularly throughout the year, at least a few minutes per month.

Store preferably in a dry room.



# **Frequent Questions**

**CAUTION**: Unplug the machine before any maintenance operation.

Problem	Possible Solution
The machine does not start	<ul> <li>Check that the unit is connected to the power supply.</li> <li>Check the power supply (power failure).</li> <li>Check that the ON button on the circuit breaker (4) is pressed.</li> <li>Check that the OFF button (6) is unlocked (unlock by turning it to the right).</li> <li>Check that the cover of the unit is closed and the safety contact (2) is pressed down.</li> </ul>





# If the problems are still there, please contact us:

Technical Help:

08 99 25 66 20 (cost: 0.05€/min)

High season 12H/24 and 6 days /7 (Monday - Saturday 8:00 am - 8:00 pm)

Off season 8H/24 et 5 days /7 (Monday - Friday from 8:00 to 12:00 And from 1:30 pm to 6:00 pm)

assistance-technique@thomas-apiculture.com

## **Customer Service:**

02 38 46 88 00 From 8:00 am to 12:00 am And from 2:00 pm to 5:30 pm From Monday to Friday contact@thomas-apiculture.com