

# Instructions Manual

## Frame uncapper / honey loosener



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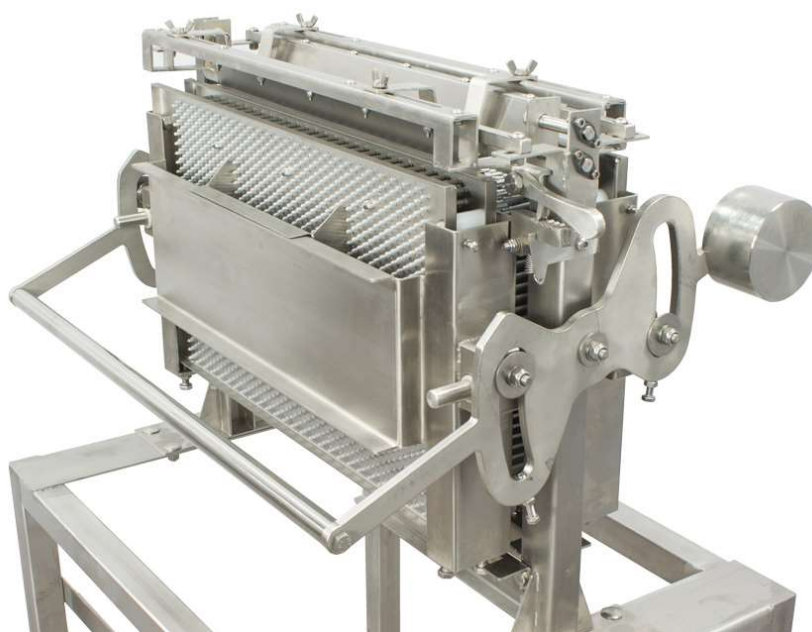
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**This manual covers following devices (codes):**

30281

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## 1. General safety rules

Before first use read the manual carefully and follow the instructions contained therein. The manufacturer is not liable for damage caused by equipment used inappropriately or by incorrect handling.

### 1.1. Intended use

1. The device is designed for loosening / uncapping various types of frames by using dedicated "frame suspension brackets" (part no. 7 on Fig. 2.)
2. Before and after use, the equipment should be thoroughly washed with hot water cleaning agents approved for contact with equipment used in the food industry and then rinsed thoroughly with clean water.



### 1.2. Operation safety

- a) Set the device on a surface that allows full stability!
- b) Do not use any sharp tools that could damage the plastic needles
- c) The device is not intended for use by persons (including children) with limited physical, sensory or mental abilities, or by inexperienced users, unless under supervision or with instructions given by an accountable party. This device is not a toy, and shouldn't be used as one. Children should not to play with it.

## 2. Instructions for use

1. Set the device up in a designated, clean, dry and well lit room.
2. Keep a free space around the device for better handling.
3. Once the device is set up, lock the caster wheels to prevent the device from moving.
4. Place the tray in the frame .
5. Loosen the frames fresh (straight out of the hive) or warmed up, (not crystallised), to avoid damaging the needles (part no.6 on Fig. 2.)
5. Follow the instructions from section 2.1.

### 2.1. General instructions – preparation for use

1. The device is designed for loosening cells in honeycombs, in frames before the honey extraction process.
2. The device has to be cleaned before the first use and after finishing work according to the instructions in the "Cleaning and Maintenance" section.
3. Before working with frames smaller than Dadant, Langstroth, American Langstroth:
  - loosen screws (8) Fig.2
  - slide the frame hangers (7) Fig.2 to the left and to the right side of the adjustment holes
  - move the lever (A) Fig.3 to position B
  - place the frame on the hangers (7) Fig.2,
  - after setting the frame on the hangers, move the frame to the right side but not out of reach of the loosening needles (6) Fig.2,
  - tighten screws (8) Fig.2,

- pull the handle (1) Fig.1 down three times,
- remove the frame from the device,

#### Next frame

- move the lever (A) Fig.3 to position B,
- place the frame on the hangers (7) Fig.2,
- pull the handle (1) Fig.1 down three times,
- remove the frame from the device,

#### Repeat the proces

### In case of Dadant, Langstroth and American Langstroth frames:

- demount hangers (7) Fig.2
- move the lever (A) Fig.3 to position B,
- place the frame in the device
- pull the handle (1) Fig.1 down three times,
- remove the frame from the device,

#### Repeat the proces

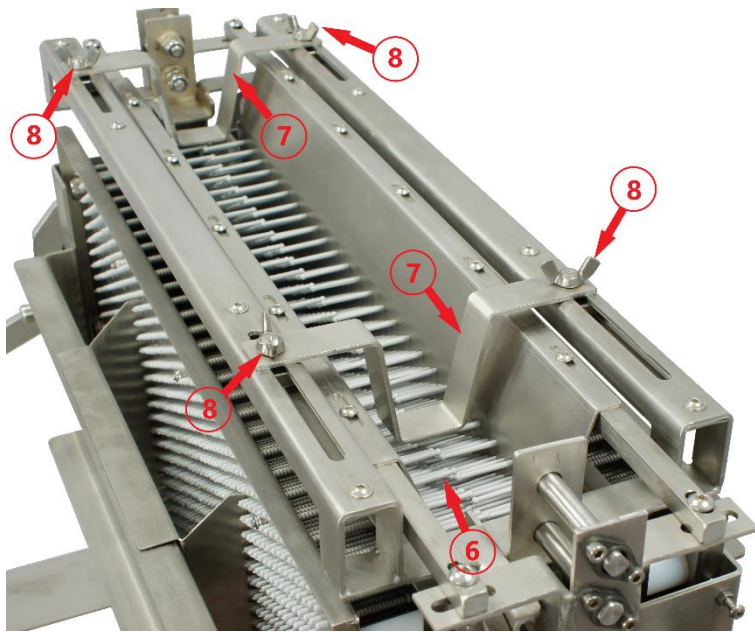
## 3. Product description

Fig.1



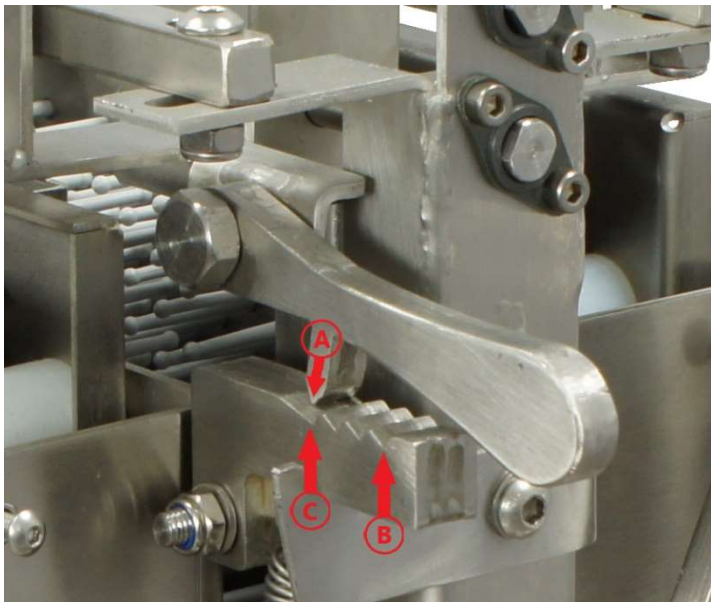
1. Actuating handle
2. Frame positioning lever
3. Needle assembly
4. Honey tray
5. Frame (with castor wheels, 2 with brakes)

Fig. 2



- 6. Loosening needles
- 7. Frame hangers
- 8. Hanger adjustment screws

Fig. 3



- A- Frame positioning lever
- B- initial position
- C- final position after the third pull of the handle

### 3.1. Technical specifications

- device made of 0H18N9 acid resistant stainless steel
- dimensions:  
l: 670, w: 490, h: 1115 mm.
- weight – 50 kg.

### 4. Storage

Clean and dry the unit thoroughly after use. An additional technical check should be carried out periodically, and if any defects are found, please contact the manufacturer.

### 5. Cleaning and maintenance



### IMPORTANT!

Before first use the equipment must be thoroughly cleaned and dried.  
Clean with hot water using detergents allowed in food industry using a soft cloth.  
After cleaning rinse the device and allow it to dry thoroughly.  
Store the device in a dry room.  
Do not use any chemical agents to protect the devices elements.

### 6. Warranty

The product purchased from the Lyson Company is covered by a manufacturer's warranty. The warranty period is 24 months from the date of purchase.  
All purchased products come with receipts or VAT invoices.

Warranty details at:

[www.lyson.com.pl](http://www.lyson.com.pl)

