

User Manual

Manual Wax Press „LYSON”



LYSON N

Przedsiębiorstwo Pszczelarskie Tomasz Łyson

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**This manual is intended for the following product
W4082NR**

Manual

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1. General rules

Before using the device please read the instructions for use and follow the instructions contained in the manual. The manufacturer is not responsible for any damage caused using the device contrary to its intended purpose or inappropriate handling

1.1. Terms of use

1. The equipment is designed for separating honey from the cappings.
2. Before using it, the product must be washed thoroughly with hot water with a small amount of detergent approved for contact with equipment used in the food industry and then rinse thoroughly with running water.



1.2. General safety rules

- a) The floor on which the device is standing should be dry
- b) This device is not designed to be used by person (including children) with limited physical, sensual or psychological abilities or by person who do not have experience or knowledge of the equipment unless under supervision of experienced user who understands the safe operating procedure. Keep away from children.

2. User manual for manual wax press

Wax press is intended for separating honey from the cappings. Before starting to squeeze honey out of cappings, we recommend placing press on a flat surface to avoid slipping OR preferably bold it down on the ground.

It is recommended to fill the basket with up to %60 capacity of the basket with fresh cappings, preferably immediately after uncapping. If the honey in the cappings is crystallized, the cappings should be heated to about 35 - 40C.

2.1. General rules for preparing equipment before it's usage

Before each season, we recommend inspecting the equipment making sure that all components are intact ensuring safety of operator. It is also recommended that wax press is washed before it's usage.

3. Diagram of manual wax press

Description:

picture.1



1. Manual drive with gear slat
2. Powder-coated press stand
3. Stainless steel tray
4. Stainless perforated basket for cappings

3.1. Technical parameters of manual wax press

- Press made from acid-resistant stainless steel
- Stand made from powder coated black steel
- Diameter of the basket – 250 mm.
- Height of the basket – 355 mm.
- Total height of press excluding the handle bar - 725 mm.
- Length of tray- 390mm.
- Width of tray - 345mm.
- Capacity of the basket 17 liters.
- Total weight is 18 kg

4. Manual wax press storage

Wax press should be stored at dry place. We recommend cleaning the wax press before its storage.

5. Cleaning and maintenance



Important

Before first use, the device should be thoroughly washed and dried. The device is washed with hot water using a soft flannel fabric with the addition of detergent approved for contact with equipment used in the food industry and then rinsed thoroughly with running water. Store the device in a dry room. We do not preserve any elements of the device with chemicals.

6.Utilization

The worn-out product should be disposed according to local Waste Management regulations.

7.Warranty

All Lyson equipment are backed by manufacturer 2 years limited warranty

The manufacturer warranty is valid with proof of purchase starting from the day of purchase lasting 24 months.

More details regarding warranty can be found www.lyson.com.pl