

MANUAL

A creaming device applied to a bucket
(18L. , 33L.)



LYSON

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The following manual encompasses the devices bearing the following codes:

W200400 , W200401

Manual

1. General safety operating principles for a creaming machine
 - 1.1. Operating principles
 - 1.2. Electrical safety
 - 1.3. Operating safety
2. Manual for a creaming machine
 - 2.1. General principles for preparing the device for operation
3. Diagrams of the creaming device
 - 3.1. Technical parameters of the creaming machine with the power supply of 230V
4. Characteristics of the creaming process
 - 4.1. Setting up the mixing cycle
5. Storing the creaming machine
6. Maintenance and cleaning the devices
7. Recycling
8. Guarantee

1. General safety operating principles for a creaming machine

Prior to device usage initiation, refer to the following manual and act according to the guidelines contained therein. The manufacturer shall not be held accountable for any damages caused by improper usage of the device or its improper handling

1.1. Operating principles

1. The device is intended for honey creaming.
2. Prior to usage, the device must be washed thoroughly with hot water containing the agents permissible to come into contact with the equipment used in food industry, later rinse carefully with pure water. Be careful to protect any electronic components and the bearings against damping!!!



1.2. ELECTRICAL SAFETY

- a) Before starting the operations, read the manual carefully and act in line with the guidelines contained therein. The manufacturer is not held accountable for any damages due to improper use or improper device handling.
- b) The device shall be connected to a plug with grounding with the voltage specified on the product nominal plate.
- c) Power supply electric installation must be equipped with RCD with nominal tripping current I_n below 30 mA. Functioning of overcurrent circuit breaker must be checked periodically.
- d) Periodically check the power supply cable. If non-detachable power supply cable gets damaged and must be replaced, it must be performed at a guarantor's or by a specialised repair centre or by a qualified person in order to avoid any threat. Do not operate the device when the power supply cable is damaged.
- e) In case when the device has got damaged, in order to avoid any danger, it may be repaired by a specialist repairing centre or a qualified person solely.



1.3. OPERATING SAFETY

- a) The floor on which the device is placed must be dry!
- b) Do not displace the creaming machine in operation.
- c) The motor and the controller must be protected against humidity (also during storing)
- d) The following equipment is not intended to be used by persons with limited physical, sensory or mental capabilities (including children) or persons inexperienced or unfamiliar with that type of equipment unless the usage occurs under supervision or in line with the equipment operating manual provided by safety supervising persons.
- e) It is forbidden to pull the power supply cable. The power supply cable must be kept away from any heat sources, sharp edges and its proper state must be secured.
- f) It is forbidden to perform any maintenance works when the device is in operation.

- g) In case of any danger, the device must be immediately disconnected from the mains. It can be restarted once the danger has been eliminated.
- h) The device may be activated inside only. The device is not adjusted to operate outdoors.



Repairs to the device under operations are forbidden



Do not remove any shields while the device is under operation



It is forbidden to perform any works allowing to contact with a stirrer while the controller is connected to the power supply.

2. Manual for a creaming machine

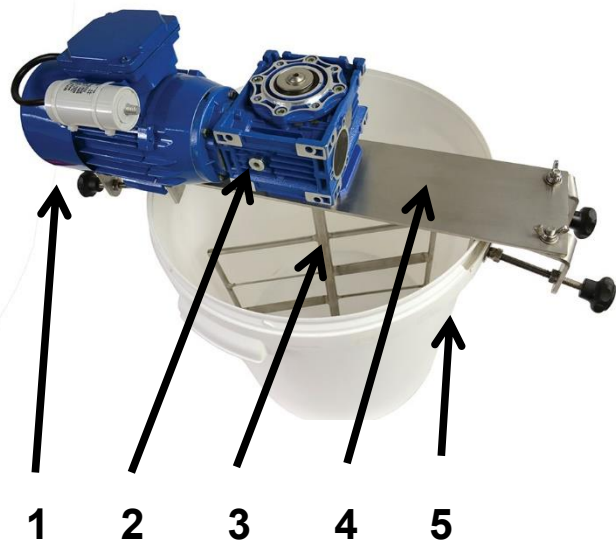
2.1. General principles for preparing the device for operation

Prior to every season, an additional technical inspection must be performed. The device is to be placed in the place of intended usage. Wash thoroughly, fill up with honey and start the reaming process.

3. Diagram of a creaming machine

Legend:

Photo.1



1. motor
2. gear
3. stirrer
4. beam
5. tank

3.1. Technical parameters for creaming machines with 230V power supply

- tank : PP bucket 18L. or 33L.
- power supply 230V/50Hz
- motor 0.18kW
- time programmer
- stirrer rotational speed: 36 rpm.

4.Characteristics for a creaming process

Fresh honey remains dense and transparent. With time it is subject to natural crystallization. Proper temperature for crystallization ranges between 16-18°C. With higher temperatures, the crystallization process slows down and the crystals have bigger sizes.

Heating honey until the temperature of **40°C** and its maintenance by several days makes the honey switch from crystallized state (set honey) to liquid state (strained honey). **Creaming** remains a quick and simple method to produce creamed honey. It consists in adding crystallized honey (set honey) to freshly centrifuged and clear liquid honey (strained honey) in order to initiate controlled, fine-grained (creamed) crystallization. The creaming process should be run in repetitive cycles:

Stirrer operation - 15 min; stirrer stoppage 1 h.

The creaming machine is equipped with a special mechanical stirrer which allows to perform the recrystallisation process after which honey reaches the consistency of chocolate creams.

The said process is based on periodical honey mixing for several days until the relevant consistency has been achieved. When stored in constant temperature, the honey maintains its consistency for many months

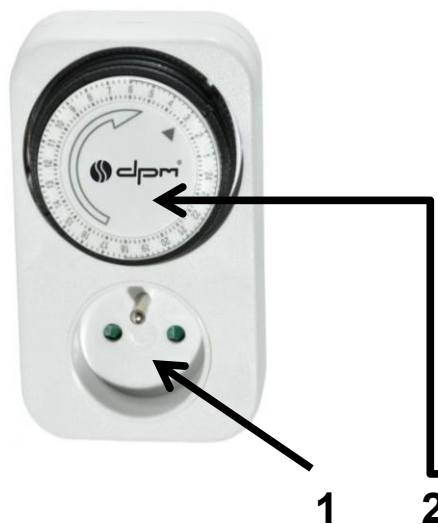
Mixing is performed for fifteen minutes several times a day.

"Creaming" is intended to formulate numerous small crystallization nucleuses and to block the expansion of the already existing honey crystals. It is referred to as "mechanical honey crystal creaming".

4.1. SETTING UP THE „STIRRING CYCLE”

The time programmer is to be set up for working cycle of 15 minutes and 1 hour of break, repeatedly for 48 hours. The working cycle itself is set up by pressing the plastic flap (1 flap equals 15 minutes). Fourth subsequent not pressed flap give us a break of 1 hour in the operation. Once the entire programmer shield has been set up, it must be turned clockwise to the correct hour and minute (the current hour must be placed on the arrow, right-hand side upper corner). Once the programmer has been set up, connect it to 230V mains (starting the creaming machine operations)

Photo. 2



- 1- 230V socket, creaming machine power supplying
- 2- Programmer shield

5. Storing the creaming machine

Once the activities related to the device operation have terminated, the device must be cleaned and dried thoroughly. Prior to the device start-up, in case when it has been transferred from the room with lower temperature to the room with higher temperature, one must wait until it has reached the ambient temperature. To be stored in dry rooms with temperatures over 0° C

Prior to every season, an additional inspection must be performed for technical issues and in case any fault has been detected, a service point must be contacted

6. Cleaning and maintenance



IMPORTANT!

Prior to the maintenance, the plug must be taken out from the mains!!!

Prior to the first use, the creaming machine must be washed and dried thoroughly.

The device shall be washed with hot water with added agents permissible to be used in food industry. The device shall be washed with soft flannel fabrics, remember to protect any electrical elements and the bearings against damping!!!. Once cleaned, rinse with pure water and dry.

Creaming machine shall be stored in a dry room.

None of the device elements shall be maintained with chemicals.

7. Recycling

Worn-out product must be removed as waste only within selective waste collection organised by the Network of Communal Electric and Electronic Waste Collecting Points. A customer is entitled to return the used equipment to the electrical equipment distributor network, at least free of charge and directly, if the device to be returned is of proper type and serves the same purpose as the newly purchased device.

8. Guarantee

Product purchased from "Lyson" company are encompassed by the manufacturer's guarantee.

The guarantee duration equals 24 months.

A receipt or an invoice is issued for each product purchased.

Detailed guarantee terms and conditions, see www.lyson.com.pl