

Instructions manual

Stainless Wax Melter/Frame steriliser with water seal and Gas Stove



LYSON

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The manual covers following devices (codes):

W4075UW, W4076UW, W4070UW

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Stainless wax melters with gas stove (LPG)

1. General safety instructions

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.



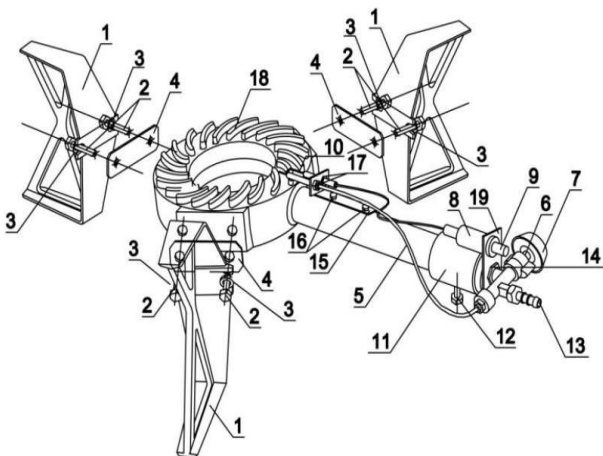
1.1. Operation safety

1. 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 play with it.
2. In the event of damage to the device, to avoid any health and safety risks, repairs should be carried out only by qualified personnel.
3. Never carry out any maintenance or repairs during operation or if the device is plugged in!
4. In the event of any danger, immediately disconnect the gas cylinder and move away from the machine. The melter may be restarted after the hazard has been eliminated.



In the case of not following this instruction and if the installation is carried out by an unqualified person, there is a danger of damage to the device, property, fire, explosion, suffocation or other injuries that could result in permanent disability!

- After completing the installation of the unit, check the tightness of all connections using a leak tester (electronic or soap).
- Never use open flame to check for leaks!



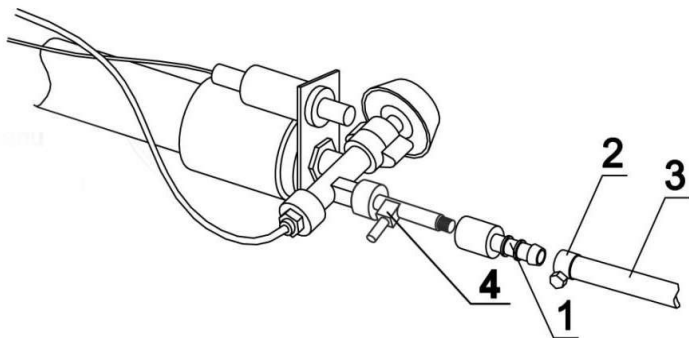
2. Gas stove operation

2.1. Assembly

1. Legs
2. Leg fixing screws
3. Washers for leg fixing screws
4. Leg fixing gasket
5. Thermoelectric cable
6. Valve with thermoelectric safety device
7. Valve knob
8. Piezo igniter
9. Piezo igniter button
10. Ignition electrode
11. Air adjustment band
12. Screw to tighten the band
13. Connection stub
14. Valve control nut
15. Igniter and thermocouple wire fixing bracket
16. Igniter electrode and thermocouple wire fixing screws
17. Igniter electrode and thermocouple wire fixing nuts
18. cast iron burner
19. Mounting bracket for piezzo igniter
20. Inspection spigot

2.2. Gas bottle connection

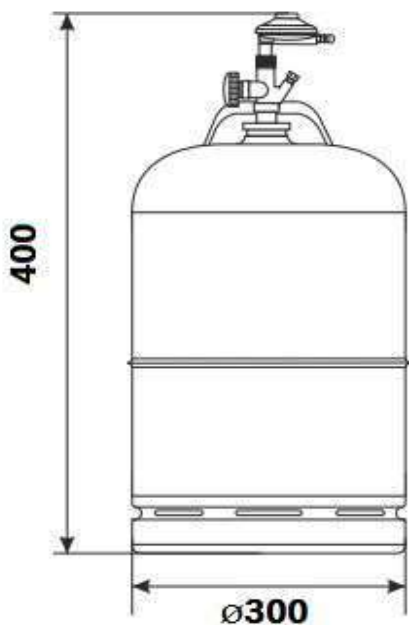
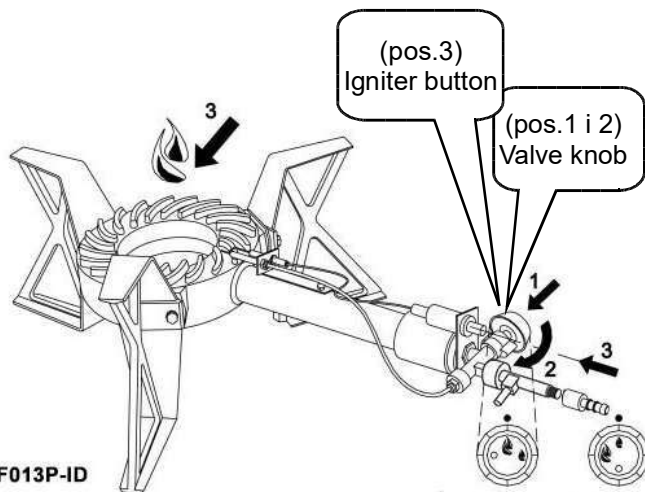
- (A). The gas cylinder should be positioned vertically at a distance of at least 1.5 metres from the appliance.
- (B). The approved propane-butane gas hose (pos. 3) must be inserted into the connection coupling (pos. 1) and the gas regulator coupling.
- (C). Check carefully that you have the correct diameter of hose.
- (D). Make sure the hose is fixed very tightly.
- (E). Then apply hose clamps (pos. 2) to secure the hose to the connection port and the gas regulator port, and tighten them with a screwdriver or spanner.
- (F). After the installation is complete, perform a leak test using a soapy water solution or an electronic gas tester.



PROPANE BUTANE

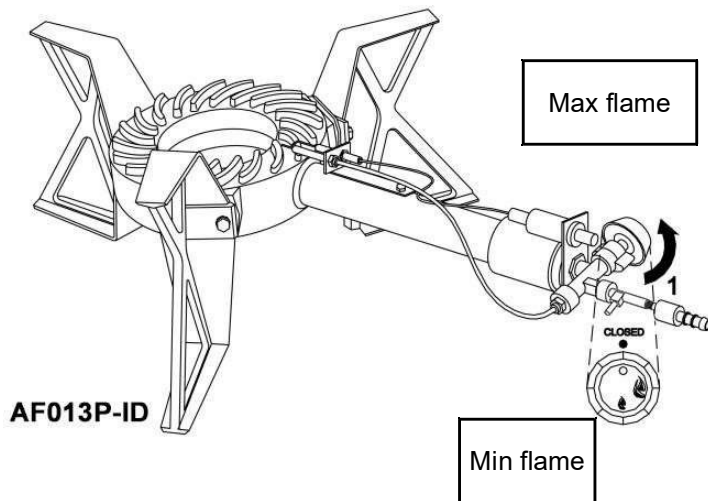
- 1. Connection stub dia 10 mm
- 2. Clamps
- 3. Approved gas hose for propane-butane
- 4. Connection for checking pressure

by about ¼ turn (pos. 2). Ignite the gas with the piezo igniter by pressing the igniter button (item 3) while holding the valve knob down. Once ignited, wait 30 seconds for the thermoelectric wire to operate, then release the knob and adjust the flame to the desired size.



2.4. Switching off the device

After using the appliance, turn the valve to the "●" position - see figure below



Installation of the propane-butane gas regulator

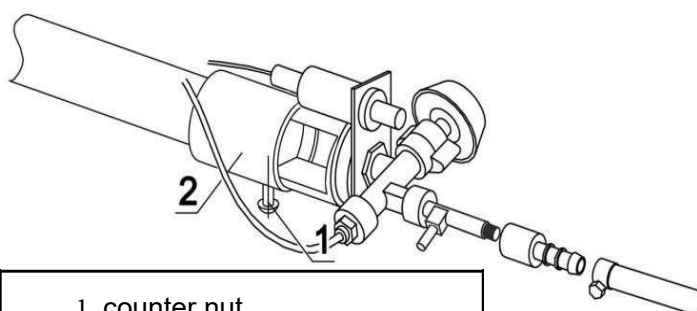
Due to the high power of the appliance, all valve operations, i.e. reducing, increasing, closing the gas supply must be carried out slowly. Otherwise there is a danger of the flame going back to the nozzle. If this situation occurs, close the gas supply immediately and restart the burner after about 2 minutes.

2.3. Switching on the device.

Once the stove is correctly connected to the cylinder, perform the following steps:

Press the valve knob, slowly turn counter-clockwise

Air intake adjustment



- 1. counter nut
- 2. air intake adjustment band

1. Loosen the lock screw (pos. 1) slightly.
2. Slowly move the clamp (pos. 2), and adjust the primary air supply so that an optimal blue flame is obtained (yellow or red indicates wrong setting).
3. Slowly tighten the lock screw (pos. 1).
4. After each replacement of the gas cylinder, the adjustment of the primary air supply should be carried out again.

Properly performed adjustment should ensure:

fast and correct burner ignition, re-ignition and flame transmission gentle, explosion-free flame spread on all flame openings in no more than 5 seconds, slight flame recoil is allowed, however after 1 minute the flame shall be stable, the flame does not go out and does not withdraw towards the nozzle when the burner's heat output is changed within the entire range of power adjustment foreseen and when rotating the control knob from maximum to minimum power at normal speed (normal speed, i.e. rotating the control knob from maximum to minimum power for approximately 1 s).

WARNING! Always clean the appliance after use. Before cleaning, make sure that the stove has cooled down - there is a high risk of burns. Shut off the gas supply to the appliance by turning off the valves. If you intend to turn the appliance during cleaning, it is necessary to disconnect the gas supply hose to the appliance.

(A). Turn off the appliance and disconnect the gas supply hose before carrying out maintenance.

(B). Make sure the appliance has cooled down.

(C). To prevent damage to the appliance surface, clean it regularly.

(D). Fat or food residues in the appliance may cause a fire.

(E). Clean the appliance with a damp cloth.

(F). Use only neutral cleaning agents. Never use abrasive agents, agents containing caustic, bleaching substances or acids to clean the stove and avoid using acidic or alkaline substances (lemon juice, vinegar, etc.).

(G). Do not clean the appliance with steam cleaners.

(H). After cleaning, the appliance must be dried.

3. Periodical service

After the warranty period, the appliance should be subjected to periodic inspection at least once a year. The periodic inspection should be carried out by persons qualified in gas equipment repair and maintenance. The minimum scope of the periodic inspection is control of proper operation, maintenance of gas valves and gas tightness test of the appliance. Periodic inspections after the warranty period are not included in the purchase cost of the appliance.



Properly prepared burner with reducer to be connected to the cylinder.

7 kW stove for: W4076, W40760, W4072, W4072_O



6,4 kW stove for: W4075

4. Melter operation principles

1. Fill the tank with water up to the level of the drain pipe as in the picture (Fig.1). Fill in the water (take special care not to burn yourself).
2. Fill the basket with frames or dry wax material.
3. Cover the device with the lid.
4. Place the stove under the unit so that the flame heats the entire surface of the bottom of the unit.
5. Wait for the steam to rise and for the melted wax to flow out.
6. When the wax has been melted check the water level and top up if necessary.
7. Fill the basket with frames or dry wax material again.
8. Repeat steps 6 and 7 until the melting process is completed.
9. **When the process is finished turn off the burner and close the gas bottle.**
10. Clean the basket of debris and prepare it for the next use.
11. This equipment is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or familiarity with the equipment, unless supervised or

in accordance with instructions given by those responsible for their safety.

1. Water should be filled through the inlet as in Fig.1.



Fig.1.

Top up the water level up to the draining (pipe)
Fill up with water during operation.
Using a funnel, pour through the control opening
in order not to lose heat inside the melter
and to avoid scalding by hot steam.

5. Product description

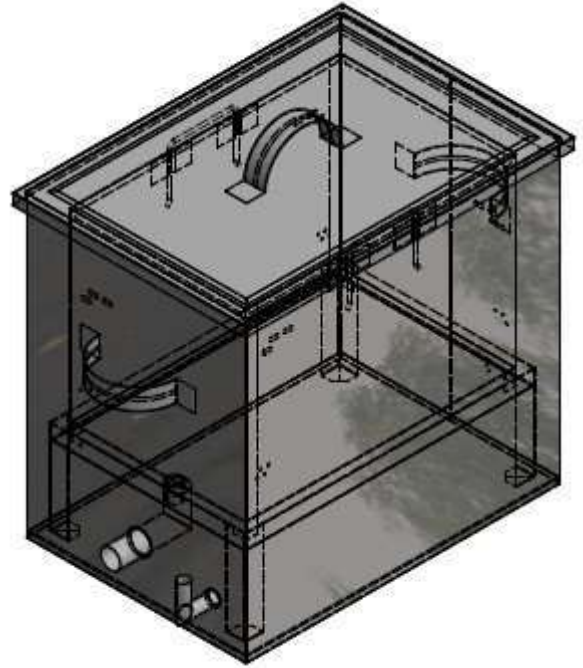
These devices are intended to recover the wax from the frames or the dry matter itself by means of steam. It consists of an external water container and a basket containing the frames or dry wax matter. A gas stove is an accessory which, by heating up the water tank, produces steam.

5.1. Wax melter W4075UW

5.2. Wax melter W4076UW

5.3. Wax melter W4070UW

5.1. Wax melter W4075UW



Device parameters:

- material - stainless steel

External tank dimensions:

- length - 515 mm
- width - 360 mm
- height - 495 mm

External frame basket dimensions:

- length – 455 mm
- width - 290 mm
- height – 330 mm
- drain diameter - 1"

Additional equipment:

- 6,4 kW stove with thermocouple
- supply – LPG

Bottle regulator not included

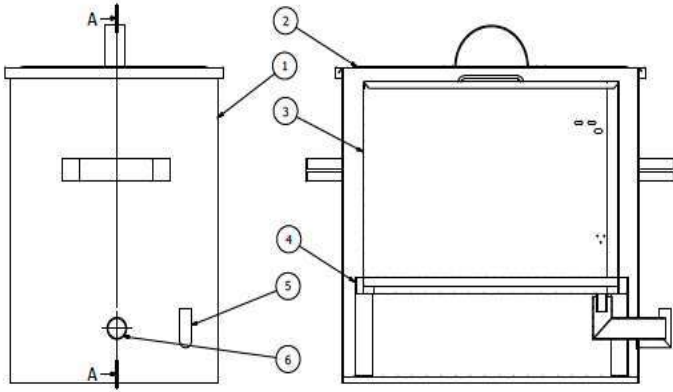
frame capacity:

- 7 - 10 frames Wielkopolska, Ostrowska
- 7 - 10 frames Warsaw standard
- 7 - 10 frames Dadant

- Warsaw widened frame DOES NOT FIT IN A SMALL MELTER

The small melter has no legs, it is placed directly on the gas stool!!!

5.1.1. Schematics



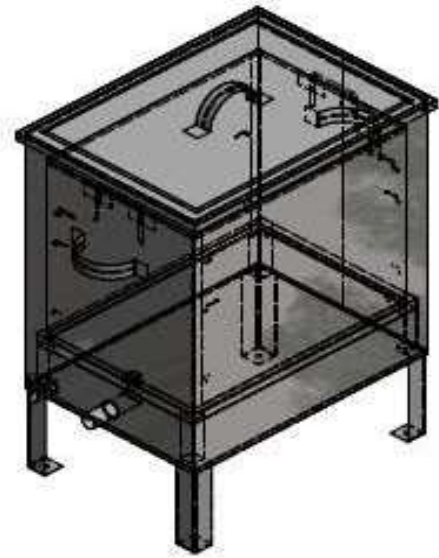
Index

1. melter's tank
2. melter's lid
3. frame basket
4. basket base
5. water level pipe
6. wax drain tube

5.1.2. Water seal



5.2. Wax melter W4076UW



Device parameters:

- material – stainless steel

External tank dimensions:

- length - 580 mm
- width - 420 mm
- height - 610 mm

External frame basket dimensions:

- length – 530 mm
- width - 335 mm
- height – 440 mm
- drain diameter - 1"

total height 820 mm

Additional equipment:

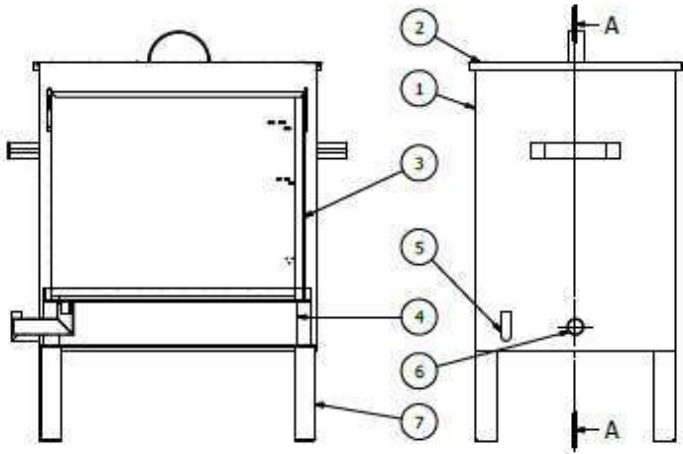
- 7,0 kW gas stove

- supply – LPG

Bottle regulator not included

The use of a water seal is intended to prevent the loss of steam coming out from under the cover of the fluxing machine. The ring (water seal) should be filled to the brim with water before the melter is operated.

5.2.1. Schematics



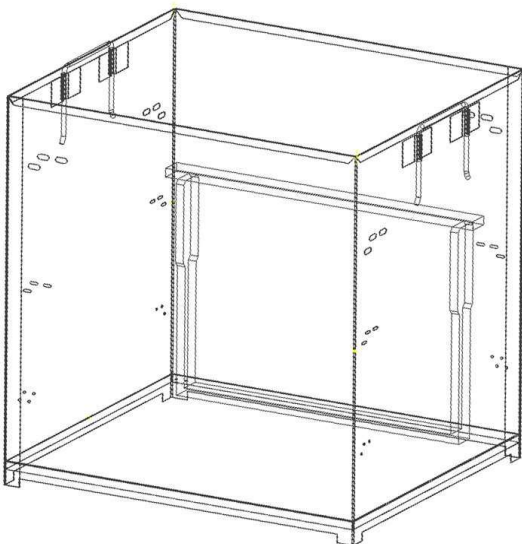
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1. melter's tank
2. melter's lid
3. frame basket
4. basket base
5. water level pipe
6. wax drain tube
7. legs

5.2.2. Positioning of frames

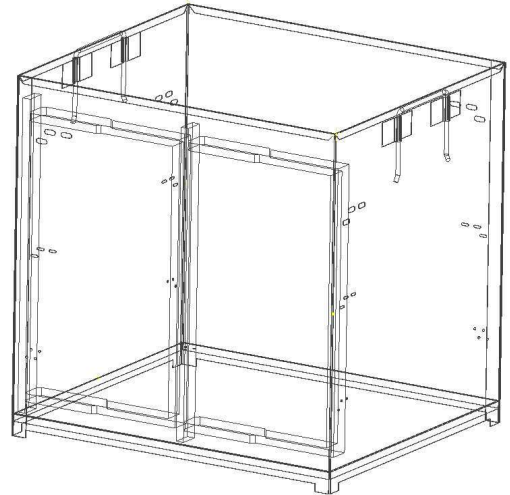
layout 1.

frame type	number of frames in the basket
Dadant	14 frames hoffman
Warsaw widened	14 frames hoffman
Warsaw standard	14 frames hoffman
Wielkopolska, Ostrowska	14 frames hoffman



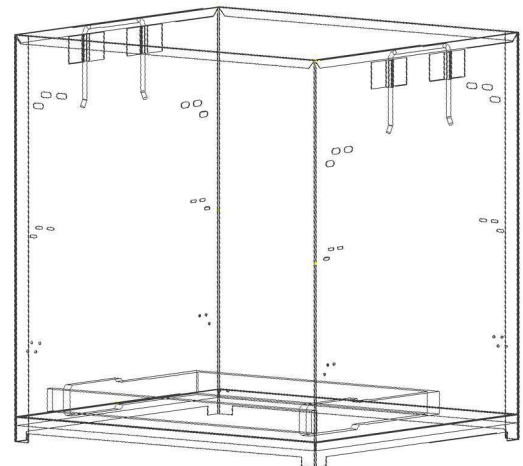
layout 2.

frame type	number of frames in the basket
Dadant	14 frames hoffman
Warsaw widened	14 frames hoffman
Warsaw standard	14 frames hoffman
Wielkopolska, Ostrowska	14 frames hoffman

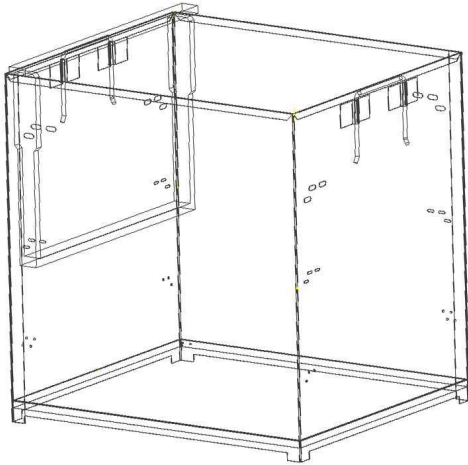


layout 3.

frame type	number of frames in the basket
Wielkopolska, Ostrowska	20 frames hoffman



layout 4.



External tank dimensions:

- length - 1050 mm
- width - 620 mm
- height - 940 mm

External frame basket dimensions:

- length – 875 mm
- width - 460 mm
- height – 455 mm
- drain diameter - 1"

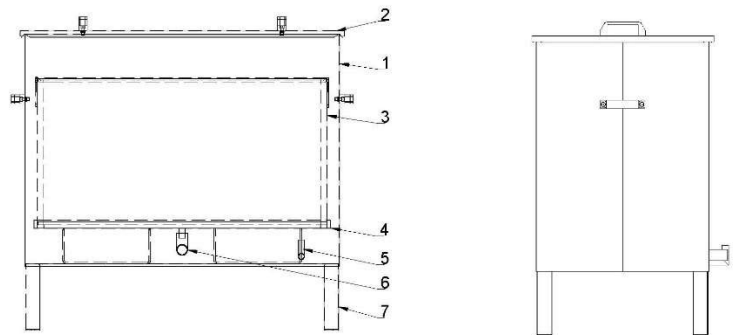
Additional equipment:

- 6,4 kW gas stove

- supply – LPG

Bottle regulator not included

frame type	number of frames in the basket
Dadant	12 frames hoffman
Warsaw widened	12 frames hoffman
Warsaw standard	12 frames hoffman
Wielkopolska, Ostrowska	12 frames hoffman



5.2.3. Water seal



Index

1. melter's tank
2. melter's lid
3. frame basket
4. basket base
5. water level pipe
6. wax drain tube
7. legs

5.3.2. Number of frames in the basket

- D (hoffman) – 24 frames,
- D (standard) – 34 frames – hanging
- WL (hoffman) – 24 frames,
- WL (standard) – 34 frames – hanging
-
- WP (hoffman) – 30 frames,
- WP (standard) – 44 frames – upright at the bottom

The use of a water seal is intended to prevent the loss of steam coming out from under the cover of the fluxing machine. The ring (water seal) should be filled to the brim with water before the melter is operated.

5.3. Wax melter W4070UW

Device parameters:

- material – stainless steel
- material thickness 0,8mm, bottom 1 mm

5.3.3. Water seal



The use of a water seal is intended to prevent the loss of steam coming out from under the cover of the fluxing machine. The ring (water seal) should be filled to the brim with water before the melter is operated.

6. Cleaning and maintenance

An additional technical check should be carried out before the start of the pollen harvesting season, and if any defects are found, please contact the manufacturer.

After use, the wax melting unit must be thoroughly cleaned with hot water and a small amount of detergent approved for cleaning food equipment or with a pressure washer.

7. Waste disposal and environmental protection

The used product must be disposed in accordance with the local regulations. Return the device to a collection point from where it can be submitted for environmentally compatible recycling.

The consumer has the right to return used equipment directly to the manufacturer's distribution network, free of charge, while replacing it with a new unit as long as the used device is of the same kind and same application as the newly purchased device.

8. 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