



## The Extractors

The small extractor takes nine honey super frames; the large extractor takes 12 frames and also accommodates brood frames. They have on/off switches and the spin speed can be varied. The small extractor spins in two directions, the large extractor extracts efficiently spinning only in one direction.

To check if uncapped honey is ripe, shake over your uncapping tray: if it doesn't drip it should be okay to extract. Load the frames so that they are as evenly balanced as possible. Full ones opposite each other, half-full opposite each other and so on. **WARNING:** unwired or damaged frames may come apart and get caught in the extractor... very messy. If they damage the equipment you may be liable for any costs incurred in repairing or replacing. Better to be safe than sorry.

Switch on and start spinning slowly. Lean on the extractor to keep it stable. **Gradually** increase the speed. Leave on full speed for a couple of minutes. If you wish, reverse the spin direction if using the small extractor.

## The Pratley Tray

Always have enough water to cover the heating element. Uncap over the Pratley tray and also use it to extract the honey crystallised in the frames. After spinning in the extractor, scrape the cells of crystallised honey back to the foundation, into the tray... a hive tool does the job. Honey and melted wax flow into a bucket below the outlet. Wax floats on top and sets when cool. The screen filters out most of the propolis.

## Cleaning the Equipment - suggested methods

The Extractors - Use cold water from a hose to rinse off the honey and bits of wax. (Hot water melts the beeswax, which then sticks to the extractor.) Using a pressure washer is an even better way of rinsing the extractor. The extractor mechanism and tap should come to pieces to make cleaning easier... don't lose any bits and note how it goes back together.

The Pratley tray - Once cooled, siphon the water from the tank with a length of hose. Scrape off the excess wax, propolis and honey with a hive tool. Hose down and poke something down outlet pipe to loosen the wax. Remove the last of the wax etc from the body of the tray with a scourer, hot water and a little washing up liquid. (I found a wire wool scourer to be best). Finally, flush the wax out of the outlet pipe and off the 'pan' with hot water from a kettle.

Our equipment cleanliness tests on return are:

- Touch - are any parts sticky to touch, and
- Sight - are there obvious bits of wax that should have been rinsed off.

The Association reserves the right not to hire on a subsequent occasion if the equipment is returned damaged or has not been cleaned.