

Contents

Manual Extractor Tips (Spring Extraction)	2
Manual Extractor Tips (Summer Extraction).....	4
Electric Extractor Tips (Spring Extraction).....	6
Electric Extractor Tips (Summer Extraction)	8

Manual Extractor Tips (Spring Extraction)

To prepare the extractor for use and in order to ensure there is no cross-contamination, we recommend using a strong, hot washing soda solution, at the equivalent ratio of 1kg to 1 gallon boiling water (I find 250g to 2 pints water is plenty) to clean the cage and tank to ensure there is no propolis etc. The cage can be removed from the extractor once the wing nuts are removed to do this, rinse well and scald all surfaces, then dry thoroughly with a clean lint-free tea-towel. All utensils and buckets need to be thoroughly washed of course, and scalded too if necessary. Afterwards, it is only necessary to wash out and return it in a clean condition.

If you are taking the supers off just before you extract, there may be some uncapped. Make sure if it is, none can be shaken out or it will ferment if not ripe enough, you'll need to put that back on for them to finish capping.

When extracting, have plenty of newspaper and/or clean dustsheets etc. on the floor as it can get a messy business! And a bowl of washing-up water and towels nearby to clean your hands and knife periodically. I also find that if there is a lot of propolis and/or comb on the frames, it helps to remove this before uncapping and makes it more pleasant handling the frames. A medium sized plastic crate inside an even larger cardboard box if you can get hold of them, are very useful for doing this into and help prevent the propolis flying about onto the floor.

You will need a couple of honey buckets at least, one to uncap into and one to filter the honey into from the extractor. The big round ones hold up to 30lb of honey, the rectangular ones a little more, but that is getting heavy! Or you can get a rectangular one with a tap as well. A double stage filter is best - Thornes have one which fits onto the round honey bucket but don't get the conical one that fits onto the tap, it gets clogged up too quickly and is pretty useless.

There is also slightly taller round bucket with tap and a removable filter under the lid which is quite good to uncap into, but it won't go under the tap of the extractor, so you'll need to run the honey into another bucket or clean saucepan etc. and take the cappings out of the filter first so it doesn't overflow, then after the honey has run through, put them back to drain.

When uncapping, have the top bar of the frame towards you, rest the side bar on the edge of the bucket with the lug on the outside and tilt it over so that the cappings fall away into the receptacle, a bread saw is quite good to use, start at the bottom and work upwards. If it gets difficult to move the knife, clean it on the edge of the bucket to prevent destroying the comb too much, turn the frame over and do the other side. Please note, if the extractor gets quite unbalanced, it is possible that one side has got missed, so check first to see if there is a side still capped, as it will shake the whole comb out of the frame. If not, there may be pollen or granulated stores in cells on some of the frames, so try moving them to opposite sides. It's a question of juggling the light and heavy frames till you get a good balance, this is probably more relevant to the 9-frame electric one but may be needed in the manual one too, though I haven't actually used it. I think you also need to spin about half the honey out of the frames, turn them round and spin out all of that side and then turn again to finish the first side.

Finally, take out the cage and use a spatula to scrape out the extractor, it's amazing how much extra honey that gives you! Rinse out and dry before returning it.

You'll find there is a lot of honey in the cappings so always filter them into your settling tank/bucket. Leave the honey for a few days to allow the air bubbles etc. to settle out before bottling.

The cappings can then be melted down later and converted to foundation at Thornes when you have enough – always “convert and pay for the wiring” to get a better quantity of foundation.

Do make sure your bees have enough stores left on when removing the supers, or you may need to feed them - evening time is best for this to prevent robbing, also for putting the supers back for a few days for them to clean out and leaving one or two on to re-fill in the next flow. Do not put the supers on whilst feeding though. Later in the year you would need to put them back over the crownboard for a few days to clean out, then remove and store securely, treating for wax moth first, either by freezing or treating with Certan or sulphur strips etc.

Manual Extractor Tips (Summer Extraction)

To prepare the extractor for use and in order to ensure there is no cross-contamination, we recommend using a strong, hot washing soda solution, at the equivalent ratio of 1kg to 1 gallon boiling water (I find 250g to 2 pints water is plenty) to clean the cage and tank to ensure there is no propolis etc. The cage can be removed from the extractor once the wing nuts are removed to do this, rinse well and scald all surfaces, then dry thoroughly with a clean lint-free tea-towel. All utensils and buckets need to be thoroughly washed of course, and scalded too if necessary. Afterwards, it is only necessary to wash out and return it in a clean condition.

If you are taking the supers off just before you extract, there may be some uncapped. Make sure if it is, none can be shaken out or it will ferment if not ripe enough, you'll need to put that back on for them to take down for winter stores.

When extracting, have plenty of newspaper and/or clean dustsheets etc. on the floor as it can get a messy business! And a bowl of washing-up water and towels nearby to clean your hands and knife periodically. I also find that if there is a lot of propolis and/or comb on the frames, it helps to remove this before uncapping and makes it more pleasant handling the frames. A medium sized plastic crate inside an even larger cardboard box if you can get hold of them, are very useful for doing this into and help prevent the propolis flying about onto the floor.

You will need a couple of honey buckets at least, one to uncap into and one to filter the honey into from the extractor. The big round ones hold up to 30lb of honey, the rectangular ones a little more, but that is getting heavy! Or you can get a rectangular one with a tap as well. A double stage filter is best - Thornes have one which fits onto the round honey bucket but don't get the conical one that fits onto the tap, it gets clogged up too quickly and is pretty useless.

There is also slightly taller round bucket with tap and a removable filter under the lid which is quite good to uncap into, but it won't go under the tap of the extractor, so you'll need to run the honey into another bucket or clean saucepan etc. and take the cappings out of the filter first so it doesn't overflow, then after the honey has run through, put them back to drain.

When uncapping, have the top bar of the frame towards you, rest the side bar on the edge of the bucket with the lug on the outside and tilt it over so that the cappings fall away into the receptacle, a bread saw is quite good to use, start at the bottom and work upwards. If it gets difficult to move the knife, clean it on the edge of the bucket to prevent destroying the comb too much, turn the frame over and do the other side. Please note, if the extractor gets quite unbalanced, it is possible that one side has got missed, so check first to see if there is a side still capped, as it will shake the whole comb out of the frame. If not, there may be pollen or granulated stores in cells on some of the frames, so try moving them to opposite sides. It's a question of juggling the light and heavy frames till you get a good balance, this is probably more relevant to the 9-frame electric one but may be needed in the manual one too, though I haven't actually used it. I think you also need to spin about half the honey out of the frames, turn them round and spin out all of that side and then turn again to finish the first side.

Finally, take out the cage and use a spatula to scrape out the extractor, it's amazing how much extra honey that gives you! Rinse out and dry before returning it.

You'll find there is a lot of honey in the cappings so always filter them into your settling tank/bucket. Leave the honey for a few days to allow the air bubbles etc. to settle out before bottling.

The cappings can then be melted down later and converted to foundation at Thornes when you have enough – always “convert and pay for the wiring” to get a better quantity of foundation.

Electric Extractor Tips (Spring Extraction)

To prepare the extractor for use and in order to ensure there is no cross-contamination, we recommend using a strong, hot washing soda solution, at the equivalent ratio of 1kg to 1 gallon boiling water (I find 250g to 2 pints water is plenty) to clean the cage and tank to ensure there is no propolis etc. The cage can be removed from the extractor once the wing nuts are removed to do this, rinse well and scald all surfaces, then dry thoroughly with a clean lint-free tea-towel. All utensils and buckets need to be thoroughly washed of course, and scalded too if necessary. Afterwards, it is only necessary to wash out and return it in a clean condition.

When replacing the cage, it is a good idea to **lightly** smear the bottom of the shaft which fits into the nylon bush with a mild olive oil, it only needs a tiny bit but helps to prevent friction. Also, make sure that the honey stays well away from the bottom bar, or doesn't run along it into the middle, as the resulting friction between the shaft and nylon bush will create a nasty black mess which could drip into and contaminate your honey.

There are also some grub screws which fasten the cage to the shaft which very occasionally work loose and will need an Allen key to fasten if the cage appears to slip on the shaft and not turn well. The frames go into the extractor top bar out, which is probably obvious, but make sure the side bar on top is under the restraining lug.

When taking the supers off, if there is any uncapped, make sure none can be shaken out or it will ferment if not ripe enough, you'll need to put that back on for them to finish capping.

For extracting, have plenty of newspaper and/or clean dustsheets etc on the floor as it can get a messy business! And a bowl of washing-up water and towels nearby to clean your hands and knife periodically. I also find that if there is a lot of propolis and/or comb on the frames, it helps to remove this before uncapping and makes it more pleasant handling the frames. A medium sized plastic crate inside an even larger cardboard box if you can get hold of them, are very useful for doing this into and help prevent the propolis flying about onto the floor.

You will need a couple of honey buckets at least, one to uncup into and one to filter the honey into from the extractor. The big round ones hold up to 30lb of honey, the rectangular ones a little more, but that is getting heavy! Or you can get a rectangular one with a tap as well. A double stage filter is best - Thornes have one which fits onto the round honey bucket but don't get the conical one that fits onto the tap, it gets clogged up too quickly and is pretty useless.

There is also a rectangular one with a tap; or a slightly taller round bucket with a tap and a removable filter under the lid but it won't go under the tap of the extractor. I'm not sure how much this one holds but must get quite heavy, so you would probably need to stand it where you will be bottling the honey, drain the honey into a bucket or clean saucepan from the extractor and pour it into the bucket filter, then after the honey has run through, put the cappings in there to drain for a few days.

When uncapping, have the top bar of the frame towards you, rest the side bar on the edge of the bucket with the lug on the outside and tilt it over so that the cappings fall away into the receptacle, a bread saw is quite good to use, start at the bottom and work upwards. If it gets difficult to move the knife, clean it on the edge of the bucket to prevent destroying the comb too much, turn the frame over and do the other side. Please note, if the extractor gets quite unbalanced, it is possible that one side has got missed, so check first to see if there is a side still capped, as it will shake the whole comb out of the frame. If not, there may be pollen or granulated stores in cells on some of the

frames, so try moving them to opposite sides. It's a question of juggling the light and heavy frames till you get a good balance, then start it slowly, gradually taking it up in stages to around 7 or 8 if it will go.

Finally, take out the cage and use a spatula to scrape out the extractor, it's amazing how much extra honey that gives you! Rinse out and dry before returning it.

You'll find there is a lot of honey in the cappings so always filter them into your settling tank/bucket. Leave the honey for a few days to allow the air bubbles etc to settle out before bottling.

The cappings can then be melted down later and converted to foundation at Thornes when you have enough – always “convert and pay for the wiring” to get a larger quantity of foundation.

Do make sure your bees have enough stores left on when removing the supers, or you may need to feed them - evening time is best for this to prevent robbing, also for putting the supers back for a few days for them to clean out and leaving one or two on to re-fill in the next flow. Do not put the supers on whilst feeding though. Later in the year you would need to put them back over the crownboard for a few days to clean out, then remove and store securely, treating for wax moth first, either by freezing or treating with Certan or sulphur strips etc.

Electric Extractor Tips (Summer Extraction)

To prepare the extractor for use and in order to ensure there is no cross-contamination, we recommend using a strong, hot washing soda solution, at the equivalent ratio of 1kg to 1 gallon boiling water (I find 250g to 2 pints water is plenty) to clean the cage and tank to ensure there is no propolis etc. The cage can be removed from the extractor once the wing nuts are removed to do this, rinse well and scald all surfaces, then dry thoroughly with a clean lint-free tea-towel. All utensils and buckets need to be thoroughly washed of course, and scalded too if necessary. Afterwards, it is only necessary to wash out and return it in a clean condition.

When replacing the cage, it is a good idea to **lightly** smear the bottom of the shaft which fits into the nylon bush with a mild olive oil, it only needs a tiny bit but helps to prevent friction. Also, make sure that the honey stays well away from the bottom bar, or doesn't run along it into the middle, as the resulting friction between the shaft and nylon bush will create a nasty black mess which could drip into and contaminate your honey.

There are also some grub screws which fasten the cage to the shaft which very occasionally work loose and will need an Allen key to fasten if the cage appears to slip on the shaft and not turn well. The frames go into the extractor top bar out, which is probably obvious, but make sure the side bar on top is under the restraining lug.

When taking the supers off before you extract, there may be some uncapped. Make sure if it is, none can be shaken out or it will ferment if not ripe enough. You'll need to put that back on for them to take down for winter stores.

For extracting, have plenty of newspaper and/or clean dustsheets etc on the floor as it can get a messy business! And a bowl of washing-up water and towels nearby to clean your hands and knife periodically. I also find that if there is a lot of propolis and/or comb on the frames, it helps to remove this before uncapping and makes it more pleasant handling the frames. A medium sized plastic crate inside an even larger cardboard box if you can get hold of them, are very useful for doing this into and help prevent the propolis flying about onto the floor.

You will need a couple of honey buckets at least, one to uncap into and one to filter the honey into from the extractor. The big round ones hold up to 30lb of honey, the rectangular ones a little more, but that is getting heavy! Or you can get a rectangular one with a tap as well. A double stage filter is best - Thornes have one which fits onto the round honey bucket but don't get the conical one that fits onto the tap, it gets clogged up too quickly and is pretty useless.

There is also slightly taller bucket with tap and a removable filter under the lid which is quite good to uncap into, but it won't go under the tap of the extractor, so you'll need to run the honey into another bucket or clean saucepan etc. and take the cappings out of the filter first so it doesn't overflow, then after the honey has run through, put them back to drain.

When uncapping, have the top bar of the frame towards you, rest the side bar on the edge of the bucket with the lug on the outside and tilt it over so that the cappings fall away into the receptacle, a bread saw is quite good to use, start at the bottom and work upwards. If it gets difficult to move the knife, clean it on the edge of the bucket to prevent destroying the comb too much, turn the frame over and do the other side. Please note, if the extractor gets quite unbalanced, it is possible that one side has got missed, so check first to see if there is a side still capped, as it will shake the whole comb out of the frame. If not, there may be pollen or granulated stores in cells on some of the frames, so try moving them to opposite sides. It's a question of juggling the light and heavy frames

till you get a good balance, then start it slowly, gradually taking it up in stages to around 7 or 8 if it will go.

Finally, take out the cage and use a spatula to scrape out the extractor, it's amazing how much extra honey that gives you! Rinse out and dry before returning it.

You'll find there is a lot of honey in the cappings so always filter them into your settling tank/bucket. Leave the honey for a few days to allow the air bubbles etc to settle out before bottling.

The cappings can then be melted down later and converted to foundation at Thornes when you have enough – always “convert and pay for the wiring” to get a larger quantity of foundation.

Do make sure your bees have enough stores left on when removing the supers, or you'll need to feed them - evening time is best for this to prevent robbing, also for putting the supers back for a few days over the crownboard, so the bees can get up to clean them out, then remove and store securely, treating for wax moth first, either by freezing