

**Instruction for use of  
honey creamer and homogenizer  
without heating**

**Type KREM-50, KREM-100, KREM 150, KREM-200  
and with heating**

**KREM-50-F, KREM-100-F, KREM 150-F, KREM-200-F**

**Description of the device**

The honey creamer and homogenizer is suitable for the production of fine-creamy honey and for mixing different honeys. We produce two basic models: without and with heating



Picture 1.

**Honey creamer and homogenizer**

At the heated types the honey is heated up by the water flowing between the double walls of the container. The water is heated by electrical resistance heating.

For filling and omitting the heating water, a tube is attached to the lower side of the double-walled container. The temperature of the heating water is controlled by the heating controller. The water temperature can be adjusted by the heating controller. (0-80 °C).

The stirring of the honey is carried out with a double-winged mixing paddle. The drive motor of the paddle is mounted (fixed) on the lid of the double-walled container.



Picture 2.  
The drive motor with the double-winged mixing paddle

To drain the honey, a closable drain tap (pipe) is attached to the lower side of the container. The floor is sloping to the tap (pipe).

The container, the mixing paddle und the tap (pipe) are made of food approved stainless steel, the stand and the filling tube are made of stainless steel.

We can make (produce) the container with the requested stand height.

### Specifications:

	Container capacity	Power	Weight
KREM-50-F	50 Litres	1.300 W	40 kg
KREM-100-F	100 Litres	1.300 W	45 kg
KREM 150-F	150 Litres	2.250 W	50 kg
KREM-200-F	200 Litres	2.250 W	60 kg

## Commissioning (Start up)

Fill the water tank located between the double walls through the tube at the lower side of the tank.



Picture 3.

Filling and discharge pipe for heating water



Picture 4.

Overflow pipe for heating water

Then connect the device that is switched off, to the appropriate electrical network with FI-relay.

Switch on the device with the main power switch.

1. Emergency stop switch
2. Speed knob (speed rotary knob)
3. START/STOP-Button
4. Main power switch



Picture 5.

Switchboard

1. Heater switch
2. Heating control panel

55 degrees is the default temperature. The upper number indicates the current temperature and the lower number the desired temperature.

You can set the temperature by briefly pressing the "Set" button. Use the down arrow to decrease the temperature and the up arrow to increase the temperature. Then briefly press the "Set" button again to save the settings.



Picture 6.  
Heating controller

When the heating water has reached the requested temperature, set the requested speed of the mixing paddle by (with) the speed knob (speed rotary knob).

The rotation speed of the paddle can be regulated even while it is running.

Press the START / STOP button, the red rocker, switch to start stirring

### **Stirring of the honey**

After switching on, the paddle doesn't start working immediately. Because the internal timer of the controller is also running when it is switched off, the program can start with the "standstill" program step, which lasts maximum one hour.

Then the paddle works for 15 minutes, then comes to a standstill for an hour. It works again for 15 minutes, after that comes to a halt again. This process is repeated until the paddle is switched off by pressing the START / STOP button.

You can also order the machine with the continuous stirring set. In this case, you can set the requested runtime yourself with a commercially available socket timer

### **Drain of the honey**

To drain the honey, a closable drain tap (pipe) is attached to the lower side of the container.

It is useful (advisable) not to turn off the heater during the drain.

### **Cleaning**

For cleaning, the cover with the engine can be removed, after that the paddle can be taken out.

To clean the inner part of the container use hot water, then wipe dry with a cloth