



**Bienen-Voigt und Warnholz GmbH & Co. KG**

**Wärmemeister I 105W Art.-Nr.: 12484**

## Instructions

### Safety instructions:

To maintain your guarantee please pay attention to the following tips and observe the following manufacturers requirements and restrictions.

In terms of warming up honey only use undamaged and suitable food containers (e.g. hobbocks). However, to avoid spilling honey, filled honey containers should not exceed here manufactured weight before heating.

Do not place the honey bucket right on top of the heating panel. This avoids warm air to escape or properly distribute around the bucket. At worst, the heater causes a heat accumulation witch will irreversible activate a fail-safe (80°C or more). Even though you are able to turn up temperature to a maximum of 85°C degrees on thermostat, always set temperature below 80°C, to avoid activating the fail-safe. Once the fail-save is broken, you need to ship the device back to manufactures address. They will then replace the fail-safe at your expense, to allow Wärmemeister working properly again.

To avoid heat accumulation, always place two wooden blocks sideways between heating panel and polystyrene bead, before adding the honey bucket on top. The wooden blocks need to be at least 5-6 centimeters high. As higher the wooden blocks are, the better warm air is able to flow above. Also your desired temperature is set faster and more evenly.

Should honey ever spill while heating, e.g. because of a damaged or overloaded bucket, disconnect power supply first. Next, clean up Wärmemeister only on the surface. If there is honey inside the heating recess, turn the device upside down to allow honey pouring.

Avoid to touch heating panel, grit or perforated plate at any time, especially after heating honey, to prevent burns.

Never open heating recess, grit or perforated plate and never remove screws of Wärmemeister. Thereby you will instantly lose your claim of warranty. If you are unsure about Wärmemeister functionality, please call us or send the device back to us. Otherwise you will lose your ongoing warranty. The manufacturer will check the device functionalities and e.g. ensure that the thermostat still works.

### Specification / How to use

1. Place Wärmemeister on an even surface, heating panel facing upwards.
2. Place two wooden blocks (minimum 5-6 cm high), sideways between heating panel and polystyrene bead.
3. Only use intact food grate buckets for heating honey, which are only filled up to their maximum weight. Place the bucked on top of the wooden blocks.
4. Invert two polystyrene boxes over the honey bucket and additionally add a polystyrene lid on top.
5. Adjust thermostat as your desired temperature.
6. Plug in power adapter, the heating panel will heat- and keep up set temperature. As soon as the heating plate is doing its job, a red light is shining on the outside of Wärmemeister.
7. Periodically (1-2 Hours) check the desired viscosity of your honey. If your honey reached its required fluidity, follow step four above again, but in a reverse order. Remove the honey bucket at the end.
8. To turn off Wärmemeister rotate the temperature controller, so the stroke (–) is located at tree o'clock, or unplug the power adapter.

### Warming up honey:

The temperature controller should be set on a temperature of 40°C. The heating panel will automatically keep the set temperature until you unplug or turn off the device. Periodically (1-2 Hours) check the desired viscosity of your honey. Because of the slow warming process, honeys temperature will rise up to 35°C - 40°C within 15 to 18 hours. Depending on honey varieties, the time for heating up depends on the honey itself and might takes longer or goes faster! Just leave the honey bucket inside Wärmemeister, until the honey reached the needed fluidity for further processing.

Has your honey already been processed, sieved and filtered, as well as stirred to cream, and you just want to fill up creamed honey? Then you don't need to fully warm up the honey inside the bucked. In this case please check honeys consistency while heating on a regularly basis (1-2 hours). As soon as your honey is liquid at the rim of the bucked, but still solid at the centre, take of the bucked from Wärmemeister, stir the honey and you are ready for further processing.

### Warming up honey for pros:

At the start of warming up, your honey inside the bucked will provide a cool temperature, therefor it's possible to adjust the thermostat to a temperature of 50°C. Warming up much cooler honey than usual, feel free to adjust 55°C too. Because of temperatures compensation between cold honey and warm air, honeys true temperature will not rise above 30°C to 35°C, within the next few hours. Depending on honeys variety, it will take 12 to 15 hours for the honey to get a true temperature of





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35°C to 40°C, while still heating up slowly on 50° to 55°C. Please note again, the time for heating up depends on the honey itself and might take longer or goes faster as you assume!

After about 12 to 15 hours warming up honey, please turn down temperature to 40°C – 45°C. The honey will still remain inside Wärmemeister, until it reaches the texture you want.

#### **Disposal / Recycling:**

Hand over retired devices properly to a public collecting point or send them back to manufactures address.

#### **Guaranty claim:**

The manufacturer provides a guaranty of two years, beginning at selling- or billing date of retailer or manufacturer. Original invoice documents are absolutely necessary. Only repairs conducted by manufacturer are permitted.

#### **Technical specifications:**

Voltage:	230 Volt / 50 Hz
Power consumption:	max. 105 Watt
Weight:	ca. 2,266 KG
Measurements (WxDxH):	54cm x 50cm x 9,5 cm
Length of power cable:	ca. 1,88 m

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