



honema

Industrial honey processing equipment



THE HONEMA CH

PLANT FOR PRODUCING CREAM HONEY
IN BATCH MODE

The HONEMA CH plant is a universal high-performance system, which, thanks to its modular design and a wide range of options, can be used for producing cream honey, both in large as well as in small quantities, and regardless of the quality of the initial product.

All versions of the HONEMA CH plant feature an automatic control system, which allows programming the particular mode of honey processing that you require.

As a customer said during testing of the plant, “My God, it takes only three hours to make the same amount of honey that takes us three days!”

THE LIGHT MODIFICATION

The **CH Light plant** is intended for carrying out controlled crystallization of melted honey at atmospheric pressure. The Light version is a professional equivalent of the majority of plants for producing creamed honey, which are aimed at individual beekeepers and honey processors that process honey in small quantities. Although the plant has a low price and small output, it has been designed for intensive operation mode. Honey is crystallized in a special mixing mode with a specially-shaped agitator, with subsequent cooling of the honey and maintaining its temperature at the desired level. The automatic control system alternates the mixing and idle modes so that the optimal crystallization is achieved.

The cooling device and the automatic control system are included in the set. The Light+ series agitator is also equipped with special scrapers, which intensify the process of heat exchange between the product and the cooling agent, as well as ensuring an ideally uniform distribution of crystals that are formed inside the entire volume of product.



THE MEDIUM VERSION

The **Medium version** features all the options of the Light version and, additionally, a heating function for preliminary melting of crystallized honey. When processing honey with an elevated yeast content, this particular model can be used for preliminary pasteurizing of honey prior to preparing creamed honey, in order to prevent the occurrence of foam and the deterioration of its properties.

When using a low-quality initial product with a high humidity content, as well as a high yeast content, it may happen that after the creamed honey has been prepared, a certain amount of foam will be created. During crystallization an insignificant amount of honey stays in liquid form, and due to the high humidity in this layer, the fermentation process occurs and carbon dioxide is released, which causes the foam to appear. Therefore, for producing creamed honey it is advised that you use honey with a humidity not more than 17%, as well as that you carry out pasteurization if necessary.

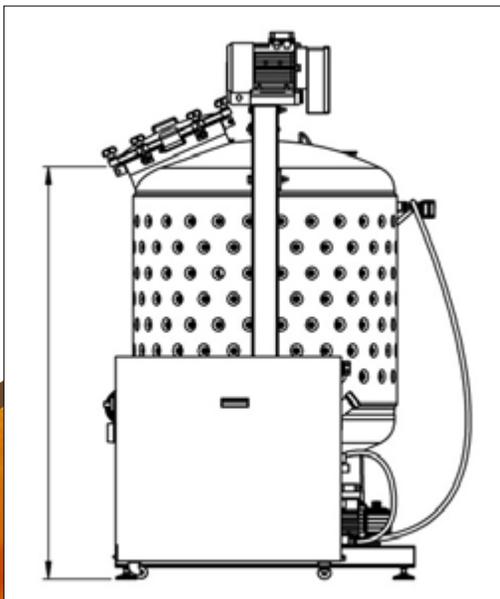
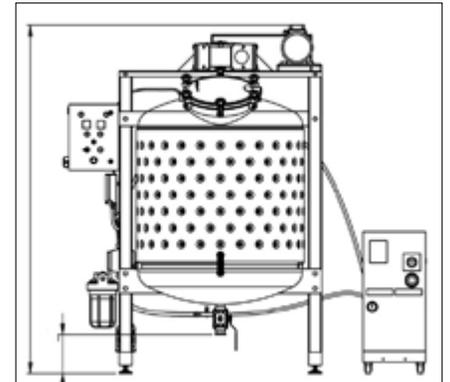
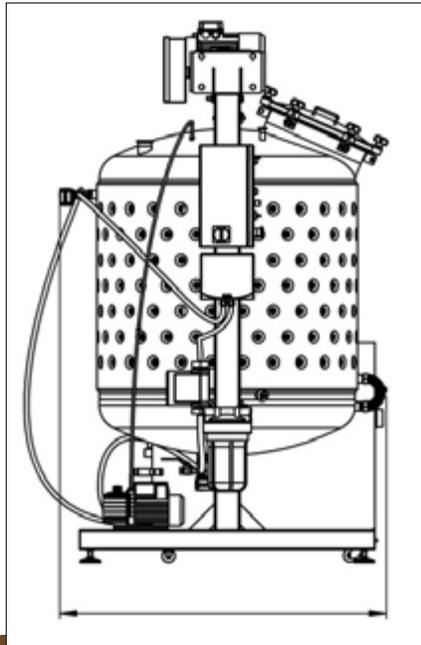
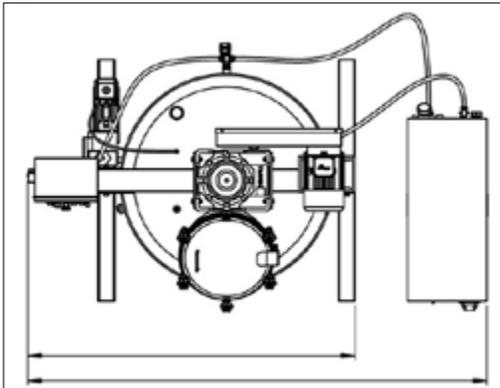
THE PROFI VERSION

The **Profi version** of the **HONEMA CH** plant allows producing creamed honey on an industrial scale thanks to the significant reduction in crystallization time. The Profi model features all the options of the Medium model, as well as a vacuum system, which allows reducing the time of preparing creamed honey to 3.5–4 hours (crystallization only, not including preliminary processing).

The Profi model allows air inclusions to be efficiently eliminated from the product, which in turn facilitates the formation of crystals at the necessary size, and significantly increases the shelf life of the creamed honey that is prepared.



Model	CH-50	CH-150	CH-300	CH-700	CH-1000	CH-2500
Total volume, liters	50	150	300	700	1000	2500
Execution	Vacuum / Atmospheric					
Heating	Included / Connection to the external source					
Chilling	Included / Connection to the external source					



More than thirty years of experience producing process equipment for the food industry and other industries and many completed projects in the design and manufacture of industrial equipment for the processing of honey allowed us to bring to market a line of equipment under the brand **HONEMA**.

The **HONEMA** range of honey processing equipment includes vacuum and atmospheric honey dryers, melting and filtering equipment, honey mixers and homogenizers, pasteurizers, cream honey processing systems, artificial honey processing line, and pumping and dosing systems.

Besides commercially developed products, we also offer the development of individual equipment designs to meet the customer's specifications.

All equipment is manufactured in our own 8,000 sq. m. European site area including the manufacturing plants, offices, and warehouses.

The EMA Europe company provides a full cycle services in the design, manufacture, implementation, and maintenance of process equipment including:

- Technological consultation
- Technological design
- Production of equipment at our own production site
- Erection and commissioning
- Guarantee service
- After-sales maintenance with a private service center

In the process of producing equipment, we use only high quality European materials and components. We do not resell equipment that has been fully or partially manufactured in China or other Asian countries.

We kindly welcome our potential customers to visit our manufacturing center to discuss technical details with our engineers and to rate our level of technique.



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