



honema

Industrial honey processing equipment



ATMOSPHERIC CONDENSATE HONEY DRYER

HONEMA TURBOHIVE-A

Drying honey is used in cases where the moisture content of the honey exceeds 18-20%, on account of either its early collection or poor quality. High moisture content in honey reduces its shelf life, and results in separation and fermentation, even at low storage temperatures.

BEEES CAN COLLECT A NEW BATCH OF HONEY. YOU DRY UNRIPE HONEY FOR THEM.

The atmospheric condensate honey dryer HONEMA TurboHive-A has been designed specifically for the high-performance drying of honey on an industrial scale, taking into account all the specific features and properties of the product. Removal of excess moisture from the honey is performed without changing its chemical composition or compromising its commercial properties. The only difference between the artificially dried honey and honey dried in the hive is the reduced enzyme content.



EFFICIENT EVAPORATION WITH NO VACUUM

It is known that, *ceteris paribus* moisture-removal in a vacuum is more efficient than that performed under atmospheric pressure, due to the easier break up of molecular bonds. However, in the honey dryer HONEMA TurboHive-A, a further innovative solution has been implemented – intensive forced air drying in the processing chamber, which results in performance close to that achieved with vacuum drying.

In addition, the special design of the disc agitator blades ensures the largest possible area of evaporation, using the “principle of the waterfall”.



PHARMACEUTICAL HONEY PRODUCTION

Even high-quality honey with a moisture content of 19-20% is not usable in the pharmaceutical industry. Uniform removal of a few extra percent of moisture, without excessive heating and oxidation and for a short period of time, is a task the atmospheric condensate dryer HONEMA TurboHive-A is well able to achieve.

ADDITIONAL FEATURES

Besides the drying of honey, this model can be used for the manufacture of invert sugar, for the production of artificial honey. This means you can use the equipment all year round, even when the natural honey-processing season is over.

Artificial honey is a nutritious and very popular product in the confectionery industry, also often used for the feeding of bees during the winter period.



PRINCIPLES OF OPERATION

Partially or totally melted honey is loaded into the working vessel, which has a capacity of up to 90-95%. A heat carrier is supplied in the form of a jacket, normally filled with warm water, if heating not in excess of 40° C is adequate. If the manufacturer needs to heat their honey to a higher temperature, optional electrical heating elements can be installed. A stirrer embedded in the product rotates rapidly, providing maximum heat transfer between the heated wall and the product. Specially shaped blades grip and raise the honey, which then flows in a variety of so-called “waterfalls”, thus greatly increasing the surface area for evaporation. Special scrapers located between the disks agitator constantly clean the walls of the working chamber from sticking honey.

Air in the chamber is forced to dehumidify intensively by means of a high performance integrated condensing system that allows water molecules to evaporate at a higher rate. The hot, dry air that remains after removal of the condensate further heats the product, through a recuperation system.

The honey dryer HONEMA TurboHive-A incorporates an integrated refractometer for controlling the moisture content of the product during the drying process.

As additional options, the honey dryer is equipped with a recirculation loop and filtration system to clean the honey of wax particles, dead bees, and glucose crystals, as well as providing fine filtration of pollen grains (if needed). The filtration system is fitted with removable screens made of stainless steel, which allows you to choose the desired degree of purification for each application.

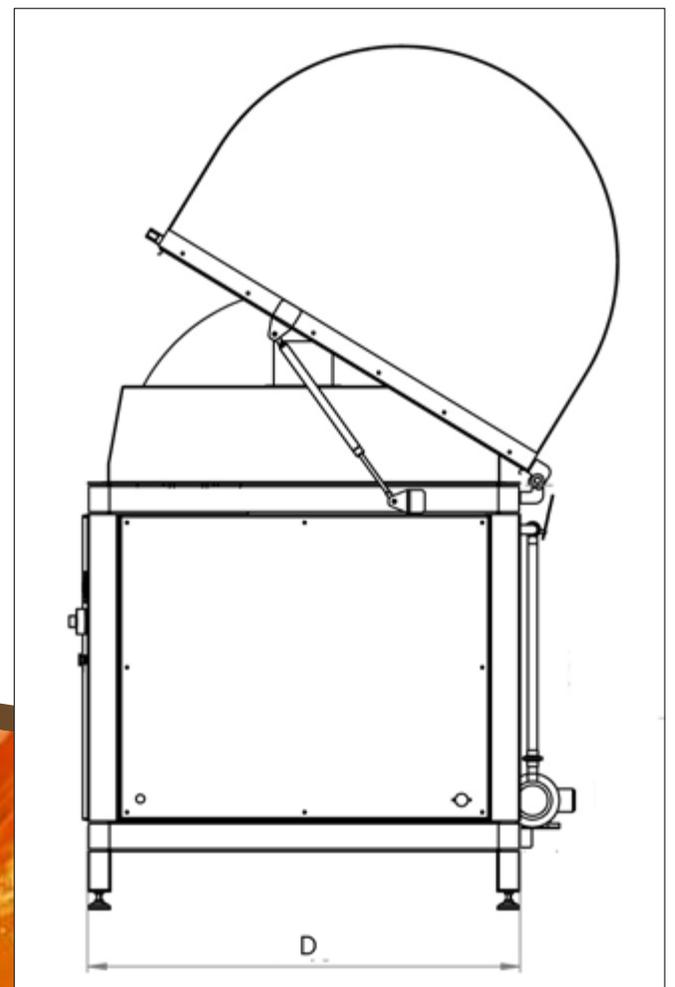
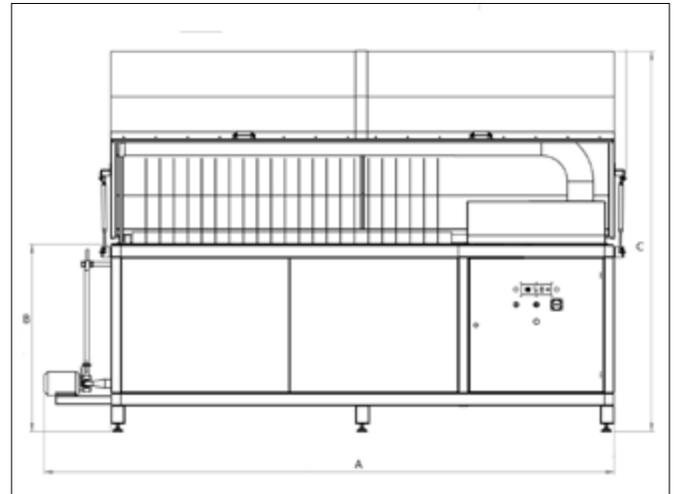
The honey dryer HONEMA TurboHive-A is made entirely from food grade stainless steel AISI304; on request, it can be manufactured of grade AISI316 entirely, or for those parts in contact with the product.

The basic model range includes models with batch load capacities of 300, 500, 1000, 2000, 3000, 4000 and 5000 liters.

Model	TurboHive- A300	TurboHive- A500	TurboHive- A1000	TurboHive- A2000	TurboHive- A3000	TurboHive- A4000	TurboHive- A5000
Batch load, liters	300	500	1000	2000	3000	4000	5000
Heating	Connection to the external heating source / included						

ADVANTAGES OF THE ATMOSPHERIC HONEY DRYING PLANT HONEMA TURBOHIVE-A

- ◆ Dryer HONEMA TurboHive-A is designed specifically for honey and takes into account all features of this product processing.
- ◆ It is the most effective professional solution in the field of industrial honey drying nowadays.
- ◆ It allows for a significant increase in the amount of honey harvested per season, with the ability to achieve high quality and gentle final drying of honey straight from the hive.
- ◆ It significantly improves the quality of the unripe honey and increases its shelf life. Processed honey is not separated and does not ferment.
- ◆ During the drying process, honey may also be filtered.
- ◆ The honey dryer HONEMA TurboHive-A has a robust design, which is easy to operate and maintain, clean, and designed for operation on a twenty-four hour basis - whenever you need it.
- ◆ It can be loaded with liquid or partly melted honey.
- ◆ Sanitary design. The honey dryer HONEMA TurboHive-A can be used in the pharmaceutical industry. If required, complete validation documentation is supplied.



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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