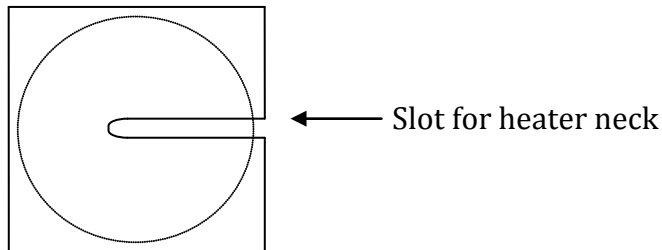




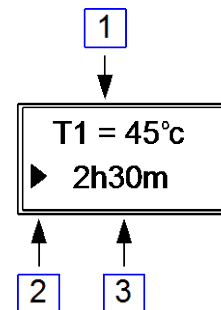
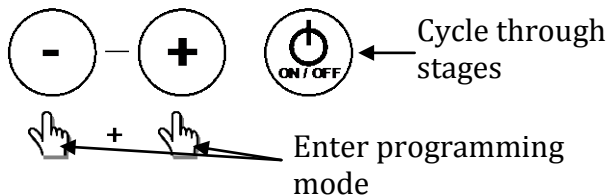
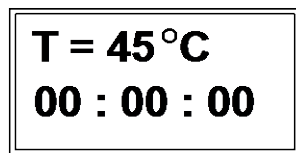
## Lyson 3210 Honey Melter Quick Start Guide

### Setup:

1. Place barrel of honey on a pallet or several sheets of cardboard to insulate the bottom.
2. Wrap sides of barrel with foil-lined bubble wrap, cardboard, or similar insulating material.
3. Construct a cover of foam board or other insulating material with a slot cut in the center (see sketch below).



4. Program the Controller:
  - a. Plug controller into 220V outlet and turn on switch (side of controller). Allow the controller time to turn on.
  - b. Hold + and – buttons.
  - c. Set Temperature and Time for each stage. Use + and – to adjust each. Use On/Off button to cycle through Temp, Hours, and Minutes of each stage.



Recommended settings:

Stage	Temperature	Time
1	T1=45 °C (113 °F)	1h00m
2	T2=50 °C (122 °F)	1h00m
3	T3=55 °C (131 °F)	32h59m

5. Place melter in the barrel. Do not press down into the honey. If honey is soft and melter becomes unstable, it may be necessary to use your cover to hold the melter upright.
6. Press Power button to start heating. The heater will click on and off as the thermostat controls the temperature of the heating element.

### **Frequently Asked Questions**

#### **How long will it take the melt a barrel of honey?**

Typically 48 hours is enough to make the honey pourable or pumpable.

#### **Does it eliminate 100% of crystals?**

Typically, no. To remove all crystals, the honey needs to be maintained at 120 °F or so for a few days. This requires a heated bottling tank, or your barrel needs to be well insulated to allow the entire barrel to reach and maintain this temperature. Heat loss causes the honey that is far from the coil to cool down.

#### **Why does it take so long?**

This heater has a thermostatically controlled heating element to prevent damage to the honey. The heating coil is maintained within a few degrees of the setpoint. To speed up the heating process, higher temperatures would be required and the honey could be burned.

#### **What can I do to melt barrel more completely?**

1. Insulate the barrel on sides, bottom, and top.
2. Place barrel in a heated room (especially in winter).
3. Allow heater to heat honey for a longer period of time.

#### **How much power does it use?**

The coil consumes about 1500 watts.

#### **What size fuse does it need?**

10 amp, 250 V, 5x20mm

#### **How should I clean the honey melter?**

Use mild detergent and hot water to clean the coil and neck. Do not use abrasive brushes. **Do not submerge or allow the controller to get wet.**