

Advanced technology and know-how for apiculture sector development



Creating added value with beekeeping



Innovative technology and knowledge for organic honey production

uncapping	extracting	straining	ripening	liquifying	packaging	apiary equipment
						

This semi-automatic Honey Processing Equipment covers the complete value-chain of professional honey production. The machines proposed here are particularly suited for intensive industrial operation by 5-6 operators. Entirely manufactured by a European leading company in the apiary sector, the complete equipment is based on 75 years of experience and advanced technology guaranteeing food safety, durability, easy operation and maintenance.

<p>Professional uncapping machine</p> <ul style="list-style-type: none"> Designed to perfectly uncap framed honeycombs Motor-driven stainless steel chains that automatically convey the combs to the uncapping station Combs are fed through two horizontally serrated knives Adjustable cutting depth With a built-in hot water unit Incl. one uncapping knife and fork 	<div style="text-align: center;"></div> <p>Professional radial honey extractor</p> <ul style="list-style-type: none"> Laser-cut stainless steel cage holding 42 beehive frames, Ø 975 mm Electronic panel to control the rotation speed Electric gear-motor fitted under the extractor, on the cage centre shaft The honey gate Ø 50 mm is at a 30cm height off the ground,
<p>Double walled Sump tank</p> <ul style="list-style-type: none"> Made of stainless steel Water heated 1300x515x300 mm Designed to collect honey straight out of the extractor immediately removing the coarsest impurities 	<div style="text-align: center;"></div> <div style="text-align: center;"></div> <p>Professional honey ripener</p> <ul style="list-style-type: none"> Ripener for 2,000 Kg of honey Ø 1,240 mm - H 1,900 Butterfly valve Ø 50 mm Sturdy design, plate stainless steel with full discharge conical shape bottom Four legs welded to the bottom
<p>"U-shaped", stainless steel pipe system to hang onto the rim of the ripener</p> <ul style="list-style-type: none"> Pipe Ø 50 mm The pipe is connected to the honey pump and comes fitted with a special bracket to use it with the strainer 	<div style="text-align: center;"></div> <div style="text-align: center;"></div> <p>Two honey pumps</p> <ul style="list-style-type: none"> With stainless steel body and food-grade neoprene rotor Ø 90 mm 2 fittings for plastic pipes incl. twelve food-safe transparent pipes Ø 50 mm and eight pipe clamps Self-priming, 195 RPM slow rotation, with a single-phase 220V motor, right or left rotation direction.
<p>Multiple honey strainer</p> <ul style="list-style-type: none"> This special honey strainer is extremely user-friendly and has high filtering capacity. The filter is based on a bag strainer operating principle, multiplied by 4 to process significant honey volumes. 	<div style="text-align: center;"></div> <div style="text-align: center;"></div> <p>Hive tools</p> <ul style="list-style-type: none"> Three pieces of long steel hive tool Three pieces of "American" steel hive tool Three pieces of Beebrush with natural bristle <p>Three 25 Kg Buckets</p> <ul style="list-style-type: none"> Stainless steel bucket incl. honey gate to collect the honey under the extractor, capacity 25 kg 25 white plastic buckets for storing honey, 25 Kg capacity, incl. lid
<p>Four coverall suits incl. mask and gloves</p> <ul style="list-style-type: none"> made of white pre-shrunk cotton with removable full-vision square mask incl black aluminum net and hat professional leather gloves 	<div style="text-align: center;"></div> <div style="text-align: center;"></div> <p>Four smokers incl. eight 20 kg fuel bags</p> <ul style="list-style-type: none"> Stainless steel smoker Ø 100 mm, 30 cm high Easy-open lid, strong bellows, complete with heat shield and heavy-duty hinge. Incl. eight smoker fuel in 20 kg bags

OPTIONAL: Electrically heated warming cabinet

- To liquefy crystallized honey in two 300 kg drums or twenty-four 25 kg cans
- Total opening door, insulated walls, fan for air circulation
- Thermostat and digital thermometer.
- Absorption 2000W



OPTIONAL: Pneumatic honey packing machine

- Made of stainless steel, designed according to the volumetric principle
- Honey is sucked from the ripener into the vertical cylinder whose pre-set volume regulates the quantity of honey to be packed in each jar

This turnkey project includes..

- ✓ complete processing equipment incl. working tools, personal protection equipment, connection parts and manuals
- ✓ turnkey solution containing planning the project, defining functionality and profitability, conducting risk analyses, organizing transportation, custom duties, delivery and installation of the system including operational start-up and know-how transfer
- ✓ intensive training courses held by technicians of the manufacturing company, first-hand knowledge about food-safe working methods, operation and maintenance of the processing line as well as of the most important technical specifications
- ✓ comprehensive after-sales services ensuring our customers all benefits of the installation during its entire life cycle. Best customer services including timely technical assistance, reliable product warranties and readily available wear- and spare parts

BACKGROUND INFORMATION



NOMADES Swiss has identified recurring problems affecting work in the apiary and in the honey-house with negative consequences like sub-optimal productivity, market-value loss due to honey crystallization and impurities or increased risk of illness for bee-colonies and health hazard for consumers.

Our fieldwork experience confirms the generally accepted view that apiculture is an extremely promising market, but currently poorly exploited. Our focus here is not primarily on the implementation of new bee colonies, but on the improvement of the existing local production chains which suffer from many shortcomings that can easily be amended (thus offering a maximal impact for the apicultural sector).

The main recurring problems that we have identified arise in the following fields:

- Colony management (selection, breeding, rearing as well as diseases, parasites, predators, etc.)
- Work in the apiary (quality of hives and frames, uncapping, handling of wax)
- Work in the honey-house (clarification, packaging)

Tools and know-how that we have observed in the field hinder both optimal harvesting and conditioning, thus generating a set of interrelated problems

- Important losses in terms of added-value (due to quality defects in the honey as marketed today)
- Far from optimal productivity (losses during the production process)
- Increased risks of illness for the bee colonies over the years (mostly due to lack of knowledge relative to wax handling)
- Health hazards for consumers due to problems in the conditioning process

In order to improve beeswax and honey production practices, NOMADES Swiss has developed tailor-made and extremely solid processing equipment for various production capacities. Our selection best fits local conditions of production in fragile contexts, such as power shortage or the expressed need for mobility. Every tool and machinery we recommend is manufactured by European companies and come with professional technical and reliable after-sales support.



Apiculture refers to the expertise and techniques for harvesting honey and other products from beehives. It is an activity perfectly suited for a philosophy of sustainable rural development at local and regional levels, which is a current top priority in developing countries today.

Some of the main assets of apiculture are

- provide rich and non-perishable nutritional additions to the rural diets, thus contributing to an improvement of basic public health
- generate products with an important added value, which can benefit different branches of the population
- consumers are extremely fond of honey and often the demand far exceeds the local production
- investments in the apicultural sector are safe and rapidly profitable, thus contributing to the reconstruction of the economy, needed for the welfare of the population and for political stability
- honey production is an activity that is complementary to other activities existing on the same agricultural lands. It allows diversification and optimization, with both direct consequences (sales of beekeeping products) and indirect ones (improvement of other crops through better pollination)
- honey production can be undertaken by different people (landowner or not, men and women, etc.) and as a primary or a subsidiary activity

NOMADES Swiss has been active in the apicultural sector since the year 2000. We provide different health products for honeybees as well as state of the art apiary equipment. We are official partner of many apiary expert companies for our target countries. In close cooperation with the Provincial Federation of Apiculture (Neuchâtel, Switzerland) and selected other institutions for pathogenic agents identification, we also have experience in investigating new health problems affecting bees, beeswax or hives and can propose appropriate solutions.

We kindly invite you to explore our website to learn more about
NOMADES Swiss food processing solutions.

www.nomades-swiss.com

NOMADES Swiss Ltd, Passage Marval 1, 2000 Neuchâtel, Switzerland
Office +41 32 725 91 10, contact@nomades-swiss.com, www.nomades-swiss.com