

HONEY RIPENER

200 kg with full diameter strainer

Ref. 6040 + 6045



MAIN ADVANTAGES

- Safe to use
- Food grade stainless steel AISI 304

TECHNICAL DATA

- **Manufacture ripener:** stainless steel AISI 304
- **Diameter ripener:** ø 470 mm
- **Height ripener:** 840 mm
- **Weight ripener:** 10 kg
- **Lid:** included
- **Manufacture honey gate:** Hostaform
- **Specs honey gate:** 1"1/2 M, ø 40 mm
- **Manufacture strainer:** stainless steel AISI 304
- **Diameter strainer:** ø 470 mm
- **Weight strainer:** 0,5 kg

DESCRIPTION

The ripener is that container in which the honey is temporarily stored immediately after extraction. In this way it can purify the small debris it has brought with it and which have not been retained by the double strainer.

In order to give the best safety to the honey, our ripeners are stainless steel AISI 304, so food grade. Both the vat and the bottom of all the ripeners are welded with the TIG system: the edges of the sheet are joined by fusion at the point of contact without adding any other material and under Argon gas protection.

The flat bottom allows the beekeeper to place the ripener anywhere in the laboratory: it is indeed very handy.

The honey, when it is ready to be bottled, passes through a honey gate made of Hostaform.

To top it all off, we can insert the full diameter filter for 50 kg ripeners, made of AISI 304 food grade stainless steel.