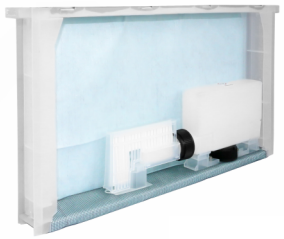
NASSENHEIDER

CAPTURE THE GOLDEN ESSENCE



CATALOGUE BEEKEEPING TECHNOLOGY 2018

Our passion

Our history starts in 1995 in the small village of Nassenheide in Brandenburg. There the hobby beekeeper Bruno Becker invented an evaporator against the Varroa mite. In cooperation with Weiland Werkzeugbau in Hoppegarten/Berlin and Nassenheider e.K. in Dresden fighting these mites effectively without chemicals became possible for the first time. The Nassenheider® evaporator has been sold more than half a million times worldwide and established the brand Nassenheider® on the market.
These first successes inspired us to develop a high quality and long-living honey bottling machine – the Nassenheider® DS 10.000. It spread over the continents in a very short time due to the still ongoing, vital collaboration with our worldwide distributors. Today the further developped Nassenheider® Fill up 2 is used under partly hard conditions. Meanwhile it is the world market leader among the honey bottling machines as it fulfills our promise „functional, robust and reliable“ to 100 %.

Sustainability

For more than 20 years Nassenheider® maintains a precious mutual trust to its regional suppliers in Saxony and Brandenburg. So the remarkable longevity of the components for the honey bottling machines can be ensured. We think: sustainability starts there. With durable and easy-to-repair products that also go easy on the budget.
Overmore, the short transport routes prevent lots of Co2. Besides we obtain energy only from renewable sources. Heating with oil, carbon, gas? No, we heat with long-distance heating from very efficient power-heat coupling. All that because bees are influenced by climate.
Another advantage: Your Nassenheider® machine works completely without compressed air which would cause significant energy costs.
Summarized: You decide for reliable quality, an ecofriendly production and noticeable low costs.

The persons

We do not only have an international net of distributors - also our team is international. The location of Dresden as a world-open and internationally reknown university and research place is ideal to gather many outstandingly educated and free-minded employees. Meanwhile we are a team with people from 5 nations.

Within the years we have earned thousands of satisfied customers in the whole world and a top position in the beekeeping branch. We are proud of that.

We are looking forward to welcome you as one of our new clients. As the founder I stand for the brand Nassenheider® with my name.

Your Stefan Weiland

Assembly halls

View from our factory

Mechanical workshop

NASSENHEIDER
CAPTURE THE GOLDEN ESSENCE

1 FIGHTING VARROA

Nassenheider® Evaporator

2 DECAPPING HELP

Nassenheider® Inverto

3 FILLING

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Nassenheider® Fill up 2
Nassenheider® Honey 65
Nassenheider® Honey 100

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Extension set „Royal“ for the Nassenheider® Fill up 2

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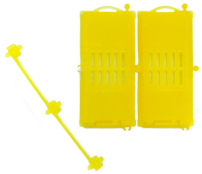
Extension set „Propolis“ for the Nassenheider® Fill up 2

4 PUMPING HONEY

Nassenheider® Transfer pump

5 SENDING QUEEN BEES

Nassenheider® Queen Puzzle



1 FIGHTING VARROA

Nassenheider® Evaporator professional	Art. 30020
Nassenheider® Evaporator universal H + R	Art. 30025 + 30026

The Nassenheider® Evaporator is a long-term evaporator for formic acid of 60 % and 85% ad. us. vet to treat the Varroa mite (Varroa destructor) of the honey bee (Apis mellifera). Formic acid is a natural part of honey and has been applied for the combat against the Varroa mite for nearly three decades. These mites don´t develop resistencies against formic acid even after a long time. Bees endure a distinctly higher rate of formic acid vapour than the mites, that is why the treatment is so successful. Overmore there are no residues in honey and wax. You do not need any other treatment against the Varroa mite.

Test results

Various institutes in Germany and other countries have done tests with several Nassenheider® Evaporators and have regularly confirmed the highly effective and at the same time gentle long-term treatment with the Nassenheider® Evaporators against the Varroa mite.

The Nassenheider® Evaporator was the first evaporator in 1995 on the market with which the long-term treatment could be realised. Since July 2000 the Nassenheider® Evaporator is even the only licensed long-term evaporator in Germany (Federal Law Gazette No. 31, part I, 11.07.2000).

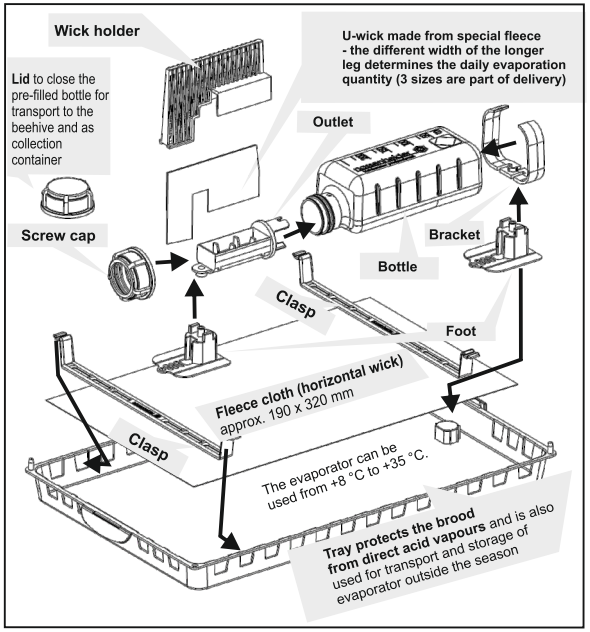
Function principle of the evaporator

The Nassenheider® Evaporators transport and evaporate a nearly constant volume flow of formic acid, even with changing temperatures and humidities. The evaporation of formic acid is controlled independently from outside temperatures. The big evaporation area enables an evaporation even in autumn with little or without brood. In this time the treatment is most effective. No other formic acid evaporation method works under such conditions.
User of the Nassenheider® Evaporator don´t need to be concerned about the so-called „Varroa-weather“.

Evaporator professional to stand upon

Evaporator universal R to hang in between

Principle Evaporator professional



The three versions of the Nassenheider ® Evaporator:

Evaporator professional

- with tray to be put onto the brood nest under the frame box - therefore the evaporator is standing absolutely stable
- the total height is 70 mm – therefore it even fits into a feeder, turned upside down
- the horizontal wick lies inside a tray, in order to save the young brood from the concentrated formic acid fumes and liquid acid if something should spill over
- sale in double pack, art. 30020

Evaporator universal H

- to be hung it in between the frames
- including plastic frame, fits to almost all beehives
- sale in single pack, art. 30026

Evaporator universal R

- for installing in the own frame
- sale in double pack, art. 30025

Application of the evaporators

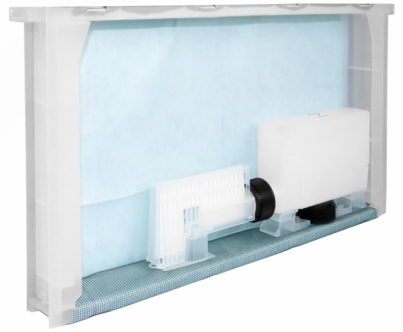
- 2–3 treatments à 10–14 days
- using formic acid of 60 % ad.us.vet. (in urgent cases also formic acid of 80 %)
- first application in July directly after the last honey harvest, repeating it before brooding ends in september. In strong cases there might be a third treatment in october.

Further advantages of the evaporators

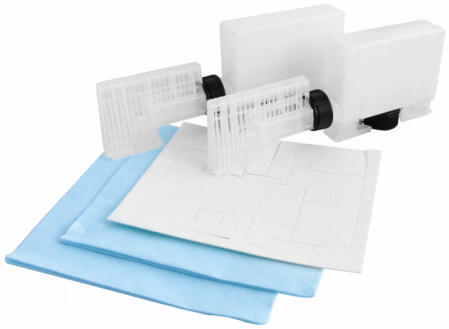
- the tank is a bottle – you can fill it under optimal safety conditions in your workshop and transport it closed to the bee yard
- the tank capacity is big enough to treat even the biggest hives with formic acid, without the need of filling it up again.

Nassenheider ® Evaporator professional

Nassenheider ® Evaporator universal H



Nassenheider ® Evaporator universal R



2 DECAPPING HELP

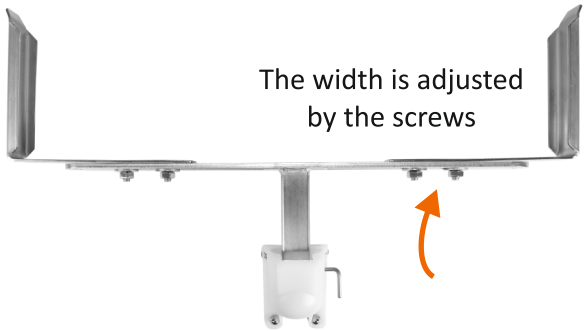
Nassenheider® Inverto Type A	Art. 401001
Nassenheider® Inverto Type B	Art. 401002

Inverto = latin for „to turn“. The Nassenheider® Inverto enormously facilitates decapping, as turning the frame can be done with only two fingers.
The system consists of a stable bracket made of stainless steel which holds the frame and hardly gets in contact with the full honeycombs. So the honeycombs won´t break.
The bracket is connected to a small plastic foot by a ball joint, which can be fixed to any decapping tub with the enclosed screws.
The Nassenheider® Inverto can be adapted to any conventional frames. The width can be steplessly adjusted from 270 mm (Swiss frames) to 460 mm (Dadant).

There are two frame widths**:**
- **Type A with an inner width of 30 mm** for all Hoffmann frames and Dadant without spacers
- **Type B with an inner width of 40 mm** for all frames with spacers.

Function principle

The frame to be decapped is placed in the bracket. The bracket has to be tipped 45° backwards and locks.
After having decapped the first side, the frame is pulled towards you so you can turn it.
Then you easily turn it by 180°.
Pushing it backwards it locks again - the second side can be decapped.



Type A for
Hoffmann frames
up to a width of 30 mm

Type B for frames
up to 40 mm

3a FILLING HONEY

Nassenheider® Fill up 2	Art. 301001
Nassenheider® Fill up 2 / Honey 65	Art. 301048
Nassenheider® Fill up 2 / Honey 100	Art. 301023

The Nassenheider® Fill up 2. The world´s leading honey bottling machine.
Because it´s so robust, long-lasting and uncomplicated.
The record filling amount with a single machine up to now is about 350 tons!

THAT´S IT.

The Nassenheider® Fill up 2 is primarily interesting for beekeepers with more than ten bee colonies.
The honey is sucked out of any honey container/hobbock by the included hose (Ø 40 mm) and a check valve and is dosed directly into the honey glass without dripping. Depending on the diameter of the glass and the viscosity of the honey you can choose from several included filling nozzles. Moreover, with the machine honey can be pumped or made creamy. The required accessories are included in the scope of delivery for all three options (e.g. pipe bend for pumping and a total of 4 m hose).

Technical data

Filling:	any sort of honey
Amount per hour:	420 kg/h resp. 300 l/h
Filling speed:	ca. 400 jars at 500 g/h
Filling exactness:	ca. +- 1-2 g
Filling amount:	from 5 g, choosable in steps of 1 g
Sucking height:	max. 1.5 m (self-priming)
Pumping height (honey):	4 m
Motor power:	100 W
Nominal voltage:	230 V / 50 Hz

Height under filling nozzle:
5-30 cm (stand 50 cm)
optional: 5-50 cm (stand 70 cm)
optional: 5-80 cm (stand 100 cm)
Filling temperatures:
20–25 °C (freshly extracted, liquid);
26–35 °C (creamy, very dry with <16 % water, or heather honey)

Weight:	ca. 16 kg
Measures:	320 x 350 x 500 mm

Our turntable machines

The **Nassenheider® Honey 65** consists of the honey bottling machine Nassenheider® Fill up 2 and a turntable with a diameter of 65 cm. It can be placed on a table, optionally you can order a carriage.
The capacitive sensor that detects jars made of glass or metal from an opening-Ø of 30 mm is included. Alternatively the machine can be equipped with an optical sensor which detects jars made of all materials with an opening-Ø smaller than 30 mm.
The **Nassenheider® Honey 100** consists of the honey bottling machine Nassenheider® Fill up 2 and a turntable with a diameter of 100 cm. The turntable can be extended by an outlet (for example to a conveyor) and a jar sorting rake. The turntable has a carriage, alternatively it can be built with height-adjustable feet.
The capacitive sensor is also included. The optical sensor can be ordered alternatively.

Function principle

The empty jars are put on the edge of the turntable by hand and are automatically driven though the jar guide under the filling nozzle. The sensor detects the jar, stops the turntable and fills the jar with the programmed amount. After that the turntable turns on until the next jar is detected, the turntable stops and the jar is filled. The full glasses are collected in the middle of the turntable and taken down by hand.

Technical data Nassenheider Honey 65

- Stand area of the turntable: ca. 65 x 75 cm
- Minimal recommended jar contents: ca. 30 g of honey
- Maximal recommended jar size: 500 g of honey
- Filling amount: 400 glasses of honey à 500 g/h
- Space on turntable: for approx. 15 honey glasses à 500 g
- Rotation speed: 2/min

Technical data Nassenheider Honey 100

- Stand area of the turntable: ca. 120 x 110 cm
- Minimal recommended jar contents: ca. 30 g of honey
- Maximal recommended jar size: 1 kg of honey
- Filling amount: 400 glasses of honey à 500 g/h
- Space on turntable: for approx. 40 honey glasses à 500 g
- Rotation speed: 0,2 - 7,5/min

3b+c

FILLING ROYAL JELLY
FILLING PROPOLIS SOLUTION AND MEAD

Extension set „Royal“ for the Nassenheider® Fill up 2 Art. 305028
Extension set „Propolis“ for the Nassenheider® Fill up 2 Art. 302069

For microdosing royal jelly or the like the Nassenheider® Fill up 2 can be easily extended by a set.

The set „Royal“ consists of: gear pump head S, adapter, Y-bracket, holding plate for funnel, funnel 5 l, lid for funnel 5 l, pipe socket Ø 10 mm, length 50 mm, pipe socket Ø 6 mm (length 50 mm), pipe socket Ø 4 mm (length 50 mm), wedge nozzle inner Ø 10 mm, hard.

Technical data

Volume flow:	330 ml / min
Filling exactness:	+/- 0.3 g
Recommended filling amount:	2-25 ml
Possible nozzle-Ø:	4 - 10 mm
Funnel volume:	2 liters

Even for filling propolis solution or mead the Nassenheider® Fill up 2 can be easily extended by a set.
The extension set „Propolis“ consists of the following components: gear box; hose pump head M (3 rolls); hose pump head M extension (3 rolls); hose Ø 3,2 mm for propolis resp. hose Ø 6,4 mm for mead.

+ Nassenheider®
Fill up 2 =

4 PUMPING HONEY

Nassenheider® Transfer pump Art. 301027

This pump is made for pumping honey or feeding syrup from tank to tank. It can also be used to convey a product into a funnel.
This pump cannot be used as a dispenser/doser.

Advantages

- stepless regulation of the pumping direction and motor speed by means of a lever
- stainless steel casing incl. splashguard for the motor
- a case for the cables is integrated in the case.

Scope of delivery

- gear pump head L
- suction hose Ø 40 mm
- pipe bend 90°, bended aside, outer Ø 40 mm

Technical data

Transfer power:	Feeding syrup up to 450 kg/h, honey up to 300 kg/h
Voltage:	230 V / 50 Hz
Power:	110 W
Operating time:	ca. 1 h in continuous operation (otherwise interval)
Speed:	0-230 r/min, steplessly adjustable
Direction:	left/right
Connection cable:	1.5 m with safety contact
Weight:	14.50 kg
Measures:	height 390 mm x width 355 mm x depth 230 mm

5 SENDING QUEEN BEES

Nassenheider® Queen Puzzle Art. 30021

The Nassenheider® Queen Puzzle is a special cage for shipping queen bees.

Plug-in system

The Nassenheider® Queen Puzzle can be sent in single form in an envelope, or - for safe parcel shipping - be plugged together by means of a coupler.

Optional moisture chamber

Into an optionally usable moisture chamber there can be put a piece of soaked material, e.g. a soaked tissue, to provide your queen bee with water during longer transport.

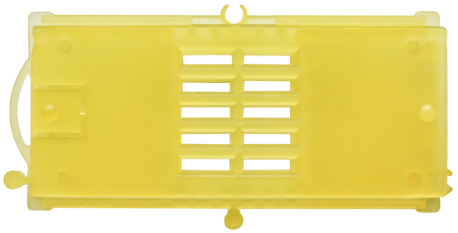
Additional opening in the lid

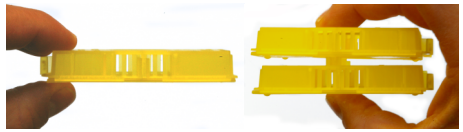
When using a sponge, the additional lid is broken out as the tissue seals the cage then. Without the opening you can trap the queen bee more gently.

Grid, mounting, food chamber

After the arrival of the queen bee in the new bee colony the Queen Puzzle can be easily hung into the hive, e.g. by means of a match. The queen bee needs some more time to eat up the food supplies (while the bee colony is eating from the other side); first after that the queen bee can get out of the cage. For that the trap under the food chamber is opened.

During this time the pheromones of the queen bee are already exhuded through the cage. So the later inclusion of the queen bee by the colony is guaranteed.





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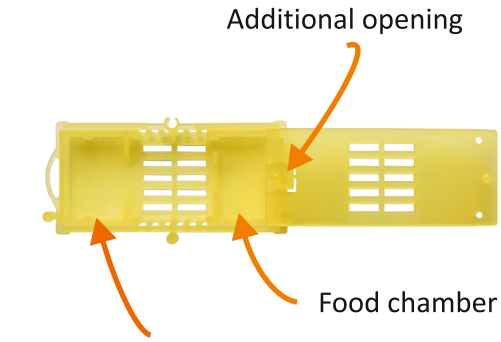

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Contents subject to alterations.

Due to permanent updates of the machines there may occur differences between the pictures in the catalogue and the real appearance of the machines.

Binding prices only in a written offer.

Filling machines for other products? www.fillogy.com

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