



HONEY PRESS – STAINLESS STEEL – ITALY-MADE

Thank you for buying our Italian Honey Press from HorizontalHive.com !
We are very glad to be getting this beauty of a honey press to you.

The most complete extraction

Pressing honeycomb is the ancient method of honey harvest that captures all its aroma and flavor and boosts honey's pollen count. You end up with honey that has richer composition compared to extracted honey or crush-and-strain method. You can literally taste the difference.

Pollen makes creamed honey

The presence of pollen and wax particles in pressed honey also promotes, over time, its very smooth and fine crystallization — a cream-like quality appreciated by honey connoisseurs, as described by Georges de Layens in *Keeping Bees in Horizontal Hives*.

Best for mead

Pressed honey is also amazing for making mead: pollen's yeasts start a natural slow fermentation without having to use commercial aggressive yeasts.

Unique taste of each comb

Also, by pressing one comb at a time and bottling it separately, you can feel variation from one comb to the next. Since we started using this press we (and our customers) never cease to be amazed at how many different flavors you can get from the same hive. A big step forward in producing premium artisan honeys.

Capture more honey & improve bee health



Pressing comb separates wax with minimum honey loss, and comb renewal in the hive is good for bees' health. But this honey press is not a full substitute for a centrifuge honey extractor: mostly use the honey press for combs that you don't want to give back to the bees: very dark, irregularly shaped, or full of beebread. All reusable frames are spun out in a honey extractor (without destroying the comb) and the empty comb is given back to the bees to reuse.

It feels so good!

Finally, pressing honey is a sensual pleasure — just watch this liquid gold, full of life, pour out the press!

MORE FEATURES WE LOVE

Stainless steel throughout. The press is made of high-quality durable stainless steel. That's very important for impeccable honey pressing:

- a) there is no paint or enamel that could chip,
- b) no metal coatings (zinc, nickel, aluminum, chromium, copper, etc.) that could leach into honey and make it toxic,
- c) welded solder-free using state-of-the-art TIG welding method which does not introduce any dangerous soldering materials such as lead,
- d) stainless steel won't rust.

Convenient to reload. The press assembly swings back for fast reloading.

The right size. Smaller presses don't have enough capacity; larger presses are harder to operate. This press is just right!

Versatile. This honey press can also be used for pressing wax cappings & all kinds of fruit.

High quality manufacture — made in Italy by a manufacturer with decades of experience.

SHARP EDGES and HOW TO "IRON THEM OUT"

Like any steel machinery, this press has some sharp edges. We recommend smoothing them out before the first use. This is not necessary for the proper operation of the press, but it will make its use more enjoyable by preventing possible scratches or cuts. Very easy to do and takes perhaps 20 minutes of your time:

- Wear gloves. Hit all sharp edges with 400 to 600 grit sandpaper. Optionally, follow with 1200-grit sandpaper for impeccable finish. Have the press stand on a sheet of paper or plastic to catch the filings.
- Wipe everything with a rag dampened in vegetable oil, then with a paper towel.
- Thoroughly wash the press with soap and warm water with a soft nylon brush.
- Done and ready to go!

SUGGESTIONS FOR USE

- Oil the press before each use with food-grade grease or oil. Coconut oil or another food-grade oil that does not develop a rancid smell works great. Wind it all the way up, put a few drops of oil in the hub and wind all the way down to lubricate.
- Bolt the press to the table. If you are extracting in your kitchen or don't want to drill into the tabletop, screw the press to a piece of thick 1/2" to 3/4" plywood. Make sure no sharp screw points protrude on the underside of the board (grind them down if necessary), then clamp the board to the table.
- Crush the comb before loading. A potato masher or strong fork or spoon can be useful for that.
- Fill the press basket (perforated cylinder) with crushed comb (fill it almost full for best results). Turn the handle to wind the press down. If it becomes hard to turn, give the honey a minute or two to drain from the basket and then make a couple more turns, wait another minute, etc. Don't force it. Towards the end it's a slow process, but we find it very gratifying to get every last drop out.
- Filtering. If you don't mind small bits of beebread (pollen) and occasional flakes of wax in your honey, have your jars ready and fill them straight off the press (that's our favorite method). Otherwise, to remove "impurities", cover a bottling pail with standard double-sieve stainless steel honey strainer (or nylon filtering bag), and place it under the front of the press to catch the pouring honey. Once the pail is full, bottle using the honey gate (valve) at the bottom of the pail. This is a very practical method, but does not allow to separate flavors nearly as well as bottling one jar at a time straight off the press.
- We do NOT recommend lining the press basket with a muslin bag or nylon sock. When you press comb inside the bag, big pieces of wax are all contained in the bag and honey comes filtered right off the press ready for bottling BUT... a) because of the force applied, muslin / nylon starts ripping after only a few loads and b) the compressed wax inside the filtering bag forms such a tight plug at the bottom of the basket that taking it out of the basket is *totally* aggravating!
- Clean your press with warm water and a soft nylon brush after use.

SPECIFICATIONS

Basket volume: 2.3 gallon (will hold 3 Layens frames of crushed comb). • Basket size: 8" dia. x 11" tall. • Press dimensions: 16-1/2" W x 24" H. • Weight: 26 lb (that's *heavy-duty*!)

We hope you enjoy using this honey press as much as we enjoy it ourselves.

— Dr. Leo Sharashkin, HorizontalHive.com