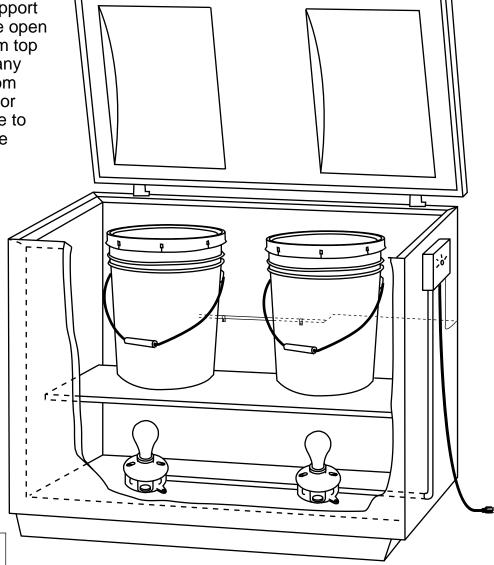
HONEY HEATER

- CHEST STYLE -

This converted chest freezer is an ideal size for heating up five gallon buckets of honey. Whether it's honey that has crystalized and needs reliquefying or honey that's too high in moisture, this type of heater will do the job. The freezer I used measures 19" deep by 30" wide by 28" high (these are all outside dimensions of the chest not including the lid or base) and is the type used in ice cream shops. Find a size that will work for your needs and that costs little to nothing. Remove all existing wiring and refridgeration system from chest. Install two or three electrical boxes on the bottom and connect together with conduit. I used three bulb sockets with 100 watt bulbs. This will provide plenty of heat for a fast rise in temperature. Mount a 4" electrical box on the outside of the chest and attach bulb piping to box. Connect a length of 16/3 electrical cord with plug to the electrical box. Mount a remote bulb thermostat to a 4" square electrical box cover plate by drilling a hole in the center big enough for the shaft to fit through and secure with screws unless the thermostat has it's own enclosure. The temperature range of the thermostat should cover at least 100...F - 130...F and be a single pole single throw. Install the thermostat bulb

on the inside of the chest about midway between top and bottom. Install some kind of shelf support for the buckets but still leave open space for air to circulate from top to bottom. Be sure to keep any flammable material away from the bulbs. Use sheet metal for protection if needed. Be sure to check the inside temperature with a thermometer the first time you use the heater to make sure the thermostat is set properly. Use care and caution when using the heater just as you would with any appliance that is electrical and heat producing. The advantage of gentle heating (104 deg. F for 24 hours) with a heat cabinet is the enzyme content does not decrease nor is there an inrease of HMF content.



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