



CORPORATE OFFICE

51 S. 2nd Street, Hamilton, IL 62341
Ph. 217-847-3324 Toll Free 1-888-922-1293

Chico, CA Branch
530-893-0921
1-877-332-3268

Sioux City, IA Branch
712-255-3232
1-877-732-3268

Albion, MI Branch
517-629-2860
1-877-932-3268

Williamsport, PA Branch
570-980-9831
1-877-532-3268

High Springs, FL Branch
386-454-0237
1-877-832-3268

Fresno, CA Branch
559-495-0230
1-877-432-3268

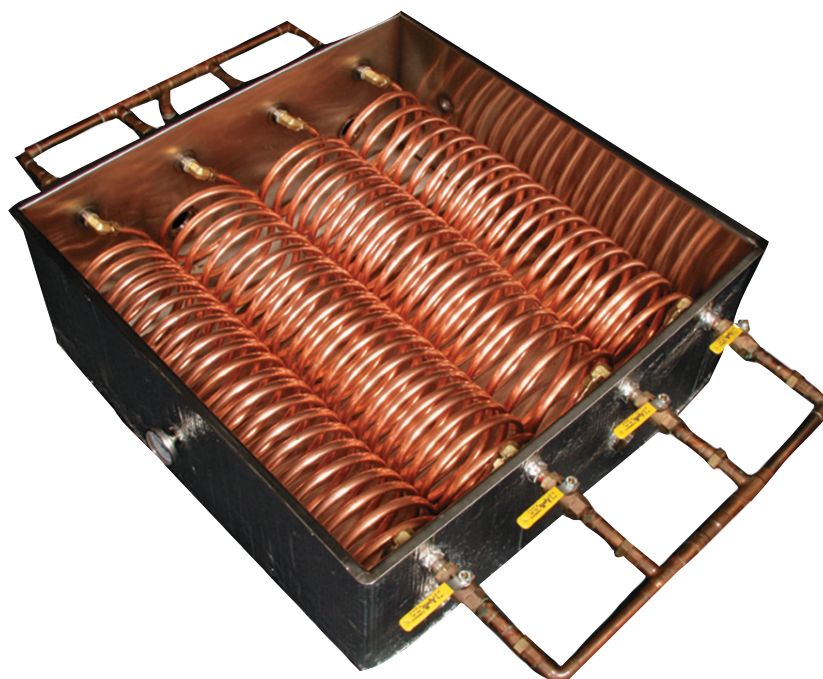
Paris, TX Branch
903-784-6145
1-877-632-3268

Watertown, WI Branch
920-261-5363
1-877-232-3268

Chatham, VA Branch
434-432-8461
1-800-220-8325

Frankfort, KY Branch
502-848-0000
1-888-932-3268

DADANT M00569 FLASH HEATER



Concept:

Heating honey is the only practical way to prevent granulation and fermentation, but it must be done properly to prevent quality loss. Getting heat into and out of honey in a “closed” system is the key to proper processing. Please refer to “The Hive & the Honey Bee” of the 2015 edition page 476. The Dadant “Flash” Heater provides such a system. The tank unit is filled with water and the water heated. Honey is pumped through coils thus preventing aroma and flavor loss. This indirect heat warms honey quickly to the desired temperature. Precise heat control may be achieved by water temperature adjustment and honey flow rate. The flash heater is not only the “heart” of a honey packing system, but is also an integral part of our new moisture removal system.

Flash Heater

Features:

1. Type 304 stainless steel tank of all-welded construction with all fittings welded in place.
2. Provided with:
 - 4 - 2" Female Pipe Thread Openings (heater opening)
 - 1 - 1" Honey Inlet (male pipe thread)
 - 1 - 1" Honey Outlet (male pipe thread)
 - 1 - 3/4" Water Drain (female pipe thread)
 - 1 - 1/2" Female Pipe Thread Opening for a Thermometer included
3. Foil faced Insulation jacket
4. Stainless Steel Cover
5. 200' 5/8" Copper Coil Heating Surface

***Caution: Improper heating can cause damage to honey. The Flash Heater must be used properly.
(See "The Hive & the Honey Bee" chapter XVII)***

Recommendations:

1. Install outlet line of flash heater near bottom of bottling unit. Virtually eliminates air bubbles in product.
2. Do not heat honey over 170°F and reduce honey temperature below 130°F before 30 minutes elapse.
3. To destroy yeasts, honey must be heated to approximately 145°F for approximately 30 minutes.
4. Coils must be washed with hot water after each use . (Prolonged contact of hot or cold coils may darken honey.)

Control Of Heat:

Honey temperature is controlled precisely by pumping speed and control of water temperature by thermostatically controlled heating elements. Water jacket temperature may be monitored by thermometer that is supplied.

Capacity Heating Elements:

These are sold separately as requirements may vary. We recommend using two 4,500 watt 240 volt heaters for most operations. This 9,000 watts will heat approximately 1½ barrels (1,000#) of honey per hour. Larger capacities will require more heat (4 heater openings provided) and smaller capacities less heat. Individuals having steam sources may prefer to pass steam through the water rather than use electric heating elements.

Replacement Parts for M00569 Flash Heater

Part Number	Description
04-56908	Rectangular Tank Body
04-56909	Copper Heating Coils
04-56910	Tank Cover
04-50357	Thermometer

Doc/Manuals/Flash Heater/M00569/3-08