

NASSENHEIDER®

THE **BEEKEEPING** BRAND.

Nassenheider® Fill up 2



Nassenheider®
Fill up 2 /
Turntable 65



Nassenheider® Fill up 2 /
Turntable 100



Nassenheider® Conveyance pump



The name Nassenheider® has been a synonym for beekeeping technology for more than 20 years now.

It all started in a small village in Brandenburg/Germany called Nassenheide. There the beekeeper Bruno Becker invented an evaporator with formic acid to fight the Varroa mite. Together with the company Weiland Werkzeugbau Hoppegarten and Nassenheider e.K. in Dresden a solid product came up which up to now has been sold for more than half a million times worldwide: the Nassenheider® Evaporator. Soon the first honey bottling machine followed: the Nassenheider® DS 10.000. Today it's on the market as the remastered Fill up 2. And it is so convenient, robust and unbeatable regarding price-quality ratio that it conquered the world market, too. Up to now we established distributing instances on almost all continents, which are directly supplied by us from Hoppegarten and Dresden, where we have been developing and producing evaporator and filling machines under the brand Nassenheider® from the very beginning.

Overmore, the city of Dresden as an internationally reknown university and research city is ideal to employ many specialized and free-minded persons. Respectively we built an international team, in which meanwhile colleagues from five nations are working.

With the years we earned thousands of content customers worldwide and a top position in the beekeeping industry. Of this we are proud.

With our Nassenheider® Fill up 2 and the Nassenheider® Evaporator we are even market leader!



Assembly halls



View from our factory



Mechanical workshop

1

FIGHTING VARROA

Nassenheider® Evaporator



2

DECAPPING

Nassenheider® Inverto



3

FILLING

3a

FILLING HONEY

Nassenheider® Fill up 2
Nassenheider® Fill up 2 / Turntable 65
Nassenheider® Fill up 2 / Turntable 100



3b

FILLING ROYAL JELLY

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

3c

FILLING PROPOLIS SOLUTION OR MEAD

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

4

PUMPING HONEY

Nassenheider® Conveyance pump



5

SENDING QUEEN BEES

Nassenheider® QueenPuzzle



1

FIGHTING VARROA

Nassenheider® Evaporator professional Art. 30020

The **Nassenheider® Evaporator professional** 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*). The organic formic acid is a preservative and disinfectant used in the food industry and a natural ingredient of honey. For nearly three decades, it has been applied for the combat against the Varroa mite (*Varroa Destructor*). 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

Tests were carried out by Mrs. Dr. Eva Rademacher, beekeeper B. Polaczek and Prof. Dr. B. Schricker from the Institute of Zoology of the Free University of Berlin. By means of a prototype of a Nassenheider® Evaporator the treatment was carried out with 60 % formic acid:

„The application of a total dose of 85 g per bee colony with an average evaporation of 18 g (summer) or 8 g (autumn) resulted in the eradication of 89 % (summer) and 96 % (autumn, max 96.6 %) within a narrow range. An acaricide effect of approx. 90 % was achieved in sealed brood cells. The bees kept calm during the treatment. An increased mortality of bees or queens did not occur.” (Deutsches Bienenjournal 8/94, p. 10, and 12/95, p. 17, translated by Nassenheider e.K.).

There were many additional tests done by various institutes in Germany and other countries with positive results.

The Nassenheider® Evaporator was the first evaporator on the market with which the highly effective 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).

Versions of the evaporator

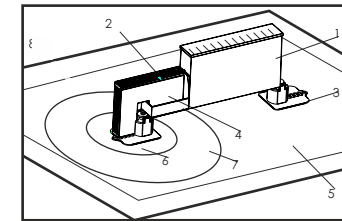
The beekeeper Bruno Becker invented and patented the first evaporator in 1990, which came to the market in 1995 as **Evaporator classic**. Since the year 2000 there was the **Nassenheider® Evaporator horizontal**. In 2010 the evaporator was completely overworked and has been sold as the **Nassenheider® Evaporator professional** since then.

Treatment

2-3 treatments are recommended, lasting 10–14 days each. The first application has to be started 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.

Function principle

The Nassenheider® Evaporator professional transports and evaporates a nearly constant volume flow of formic acid, even with changing temperatures and humidities. The evaporation of formic acid is independently controlled 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.



- 1) Storage tank
- 2) Wick holder
- 3) Foot
- 4) Vertical U-wick for transport and evaporation
- 5) Horizontal wick for evaporation (ca. 20x28 cm)
- 6) Wet area with high temperatures
- 7) Wet area with low temperatures

Further advantages

- the total height is 70 mm only – therefore it even fits into a feeder, turned upside down
- 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 290 ml – enough to treat even the biggest hives with formic acid, without the need of filling it up again
- the horizontal wick lies inside a tray, to save the young brood from the concentrated formic acid fumes and liquid acid
- the evaporator is standing absolutely stable inside the tray and reliably protects the bees from liquid acid, if something should spill over.



Storage

Two drip trays clicked together result in a sturdy box for storage out of season.



**New:
Nassenheider®
Evaporator Professional
for installing in the
frame. From season
2017.**



2

DECAPPING

Nassenheider® Inverto Type A
Nassenheider® Inverto Type B

Art. 401001
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.



Delivery contents: bracket with ball point, plastic foot, metal pin, screws, operating instruction.

Mounting



The plastic foot is fixed onto the tub by the screws

The bracket with ball point is fixed in the plastic foot by a metal pin



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.



3a

FILLING HONEY

Nassenheider® Fill up 2
Nassenheider® Fill up 2 / Turntable 65
Nassenheider® Fill up 2 / Turntable 100

Art. 301001
Art. 301048
Art. 301023

THAT'S IT.



The Nassenheider® Fill up 2. The world leading honey bottling machine. Because it's so robust, long-lasting and uncomplicated.

The record filling amount with a single machine is about 350 tons!



THE ORIGINAL!

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/hobcock 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: 3 in 1 - honey can be filled, 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:	± 0.5 %
Filling amount:	from 5 g, choosable in steps of 1 g (all usual filling amounts of honey are pre-programmed)
Sucking height:	max. 1.5 m (self-priming)
Pumping height (honey):	4 m
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); 25–35 °C (creamy, very dry with <16 % water, or heather honey)
Motor power:	100 W
Nominal voltage:	230 V 50 Hz
Weight:	ca. 14 kg
Measures:	320 x 350 x 500 mm



The **Nassenheider® Fill up 2 / Turntable 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.

At the turntable there are a jar guide, a jar collecting device and a stand onto which the driving module is put. The height of the driving module can be adjusted to the jar height.

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.

Function principle

The empty jars are put on the edge of the turntable by hand and are automatically driven through 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

- | | |
|--|-------------------|
| - Stand area of the turntable: | ca. 530 x 640 mm |
| - Minimal jar contents: | ca. 30 g of honey |
| - Maximal recommended jar size for this turntable: | 500 g of honey |

Nassenheider® Fill up 2 / Turntable 65 - the basic equipment for semiautomatically filling honey with turntable Ø 65 cm

Filling up to 400 jars honey á 500 g/h with one person



Nassenheider® Fill up 2 / Turntable 100 - the basic equipment for semiautomatically filling honey with turntable Ø 100 cm

Filling up to 400 jars honey á 500 g/h with one person



The **Nassenheider® Fill up 2 / Turntable 100** consists of the honey bottling machine Nassenheider® Fill up 2 and a turntable with a diameter of 100 cm.

The turntable has a tabletop made of stainless steel with an Ø of 100 cm on a 90 cm-high, stable rack. At the turntable there are a glass guide, a glass collecting device and a stand onto which the driving module is put. The height of the driving module can be adjusted to the jar height. The position can be easily changed through rolls.

The turntable can be extended by an outlet (for example to a conveyor) and a jar sorting rake.

All metal parts are made of stainless steel.

Function principle

The empty jars are put on the edge of the turntable by hand and are automatically driven through 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 jars are collected in the middle of the turntable and taken down by hand.

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.

Technical data:

- Nominal voltage motor turntable:
24 V (power adapter 230 V / 50 Hz included)



3b

FILLING ROYAL JELLY

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

Art. 305028

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
- clamp
- Y-bracket
- holding plate for funnel
- funnel 2 l
- lid for 2 l funnel
- 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

Further expansion: 5 l funnel + lid

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 |



+ Nassenheider® Fill up 2 =



3c

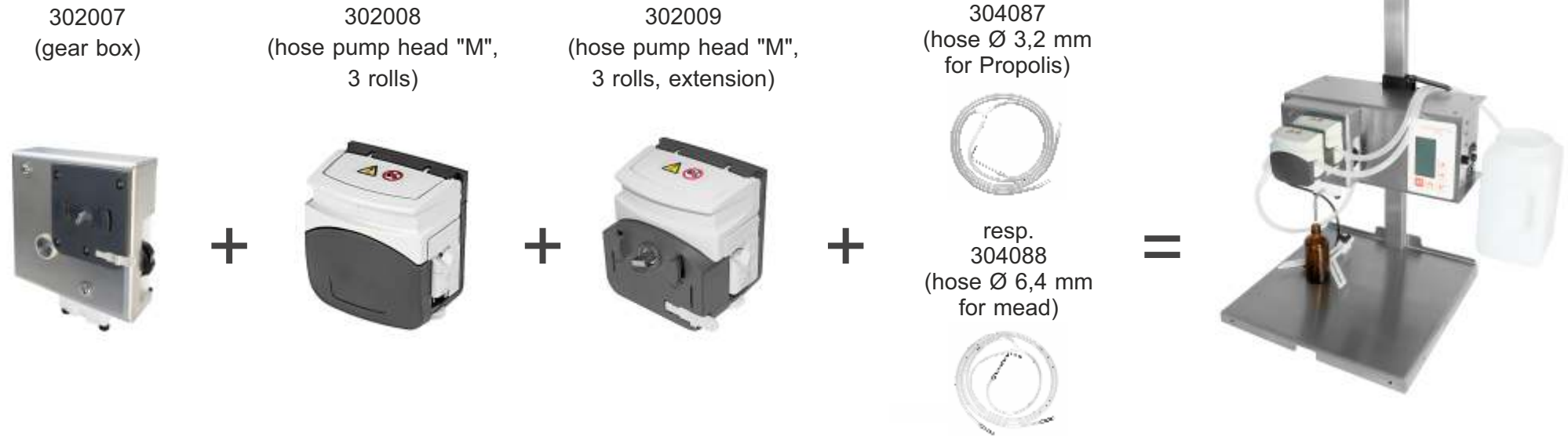
FILLING PROPOLIS SOLUTION OR MEAD

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

Art. 302069

For filling propolis solution or mead the Nassenheider® Fill up 2 can be easily extended by a set.

The set „Propolis“ consists of:



4

PUMPING HONEY

Nassenheider® Conveyance pump

Art. 301027

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

Advantages

- stepless regulation of 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.

Contents of delivery

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

Technical data

Conveyance 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® QueenPuzzle

Art. 30021

The Nassenheider® QueenPuzzle is a very especially sophisticated cage for shipping queen bees.

- Two- resp. three-dimensional plug in system - two-dimensional for sending the queen bee in an envelope; three-dimensional (with connector) for parcel shipment
- additional opening in the lid
- optional moisture chamber
- manufactured in Germany like all our products.



Additional opening in the lid for gentle trapping of the bees (if you use the sponge)



two-dimensional

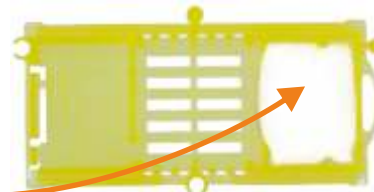


three-dimensional

Food chamber



Moisture chamber



With an optionally inserted sponge or pulp you can supply your precious queen bee with water during the transport.

NASSENHEIDER®

THE **BEEKEEPING** BRAND.

State: February 13th, 2017.
Contents and prices subject to alterations.

Nassenheider e.K.

Leipziger Str. 33
01097 Dresden
Germany

Sale: +49 351 896691 01
Fax: +49 351 896691 99
Mail: info@nassenheider.com
Web: www.nassenheider.com
Facebook: facebook.com/nassenheider

