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NASSENHEIDER® –
HOME BRAND OF THE COMPANY **PRODUKTSERVICE STEFAN WEILAND** DRESDEN

NASSENHEIDER®

API

MODERN BEEKEEPING



BEEKEEPING TECHNOLOGY

PRODUCT OVERVIEW 2016

EVAPORATOR FOR FORMIC ACID AGAINST THE VARROA MITE

The NASSENHEIDER Evaporator professional is a long-term evaporator for the evaporation of formic acid of 60% and 85% ad. us. vet for the treatment of the Varroa mite (Varroa destructor) of the honey bee (Apis mellifera).

APPLICATION OF FORMIC ACID 60% AD.US.VET

The Varroa mite (Varroa Destructor) has been introduced to Europe more than three decades ago. After many trials and errors with insecticides, formic acid was proved to be an excellent agent to keep the mite under control.

The organic formic acid is a preservative and disinfectant used in the food industry. For nearly three decades, it was applied for the combat against the Varroa mite. Bees endure a distinctly higher rate of formic acid vapour than the mites, that is why the treatment is so successful.

Because formic acid is a natural ingredient in the honey, there is only little danger of enrichment with residues. An acidification inside the hive disappears within a few weeks, as it evaporates out of the hive due to the ventilation of it. Overmore there are no residues in honey and wax (therefore it is approved even for organic apiaries!). Formic acid is cheap and available everywhere.

RESISTANT MITES?

In the last years there were found many resistant mites against drugs like „Bayvarol“, „Apistan“, „Amitraz“ etc. all over Europe. But against formic acid, mites never have developed resistances as there are no resistances known at all against active substances like organic acids.

Therefore formic acid is now one of the last safely working substances against the Varroa mite.

INVENTION OF THE EVAPORATOR

The beekeeper and inventor Bruno Becker from the little village „Nassenheide“ near Berlin in Germany invented and patented the first evaporator in 1990. Our company introduced the evaporator to the market in 1995.

The NASSENHEIDER Evaporator was designed to execute the highly effective long-term treatment with formic acid.

Meanwhile, the evaporator has been refined continuously and we now proudly offer the „NASSENHEIDER Evaporator professional“.

TEST RESULTS

The NASSENHEIDER Evaporator is the only evaporator in the world with long lasting scientific test results.

These tests were carried out by Mrs. Dr. Eva Rademacher, beekeeper B. Polaczek and Prof. Dr. B. Schrickler from the Institute of Zoology of the Free University of Berlin (publication in „Deutsches Bienenjournal“ 8/94, page 10). By means of a prototype of a Nassenheider Verdunster 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.“

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

HIGH EFFECTIVE TREATMENT

Our evaporator works very good with 60 % formic acid. But especially in autumn at daily max. temperatures of 10-15° C the evaporator works excellent with 80 % acid. The treatment at this time has one big advantage:

No flying bees = no reinfestation from the neighbour´s bees!

You do not need any other treatment against the Varroa mite (like ocalic acid, lactic acid or even systemic medication).

Our evaporator and formic acid will eradicate the mites in your hives sufficiently.

EVAPORATOR FOR FORMIC ACID AGAINST THE VARROA MITE



PREPARATIONS FOR THE TREATMENT

Before a treatment, the honeycombs have to be removed. The device should be placed directly on top of the brood nest in an empty honey super or feeder (turned upside-down).

TIMES OF TREATMENT IN THE YEAR

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 cases of heavy infestation or in warmer countries, where there is no clear break in flowering and brood production, at least three treatments, each following a harvest and lasting for 18-21 days, may be necessary.

OPERATION AT CHANGING TEMPERATURES

The patented evaporation system is able to control the evaporation automatically and therefore the evaporator even works at changing ambient temperatures between 10° C and 37° C without losing a queen bee.

In autumn at lower temperatures the treatment of the Varroa mite is most effective, as the bees do not fly anymore and the danger of reinfection is rather low.

SAFETY INSTRUCTIONS FOR FORMIC ACID

If you carefully consider the standard safety procedures for the contact with acids (like the use of safety goggles, gloves, acid-proof bucket of water nearby ...) the use of liquid formic acid of 60 % and 80 is not extraordinary dangerous and can be handled by any responsible person.



THE EVAPORATOR - FIRST CHOICE

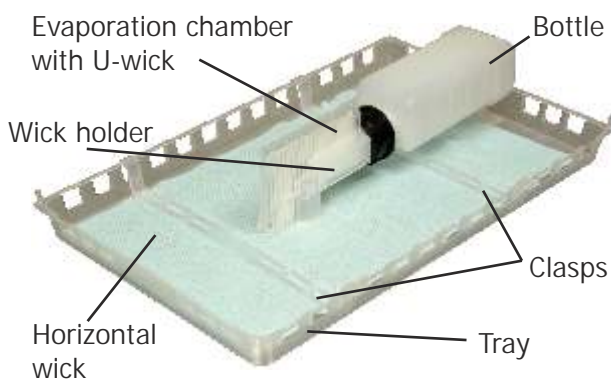
The total height is 70 mm only – therefore it even fits into a feeder, turned upside down!

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 whole evaporator is a compact item. 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.



The base tray provides another highlight: Two drip trays clicked together result in a sturdy box for storage on a shelf out of season.



Ord.-No. 30020

EFFICIENT TREATMENT EVEN IN BIG APIARIES

Filling the bottle in the safe rooms of your apiary, taking them safely closed to the bee shed.

Due to the self-regulating evaporation system you can treat at any ambient temperature between 10 and 30° C – easy to plan your treatments.

You need only 2-3 treatments per year, therefore you save many kilometers, with other methods you need to drive more often to your bees.

The first investment into the evaporators seems like a big investment, but you save in the years afterwards by only buying the acid.



Our honey bottler Fill up 2 is useful for beekeepers with 10 hives and more. The „Fill up 2 visco“ is small, extremely energy-efficient and pays off due to its high bottling precision of +/- 1–3 gram. Compact dimensions make sure that the machine even fits into a kitchen!

The „basic set for beekeepers“ contains everything a beekeeper needs for an instant start. Thousands of small to medium-scaled apiaries around the world have been using our reliable machines for many years already. We have resellers in many countries, who also do the after-sales service.

world market leader!

AUTOMATIC DOSING AND BOTTLING

- of every sort of honey
- of every amount from 1 oz (or 10 g) to 1199 oz (34 kg), all usual container contents are pre-programmed and can be altered easily
- into jars/containers of every common size up to 13 inches (340 mm) as the height of the pump and the position of the jar is infinitely variable
- with a bottling speed of e.g. 360 jars of 500 g (about 18 oz) per hour
- with a filling accuracy of $\pm 1-3$ g (at jars of 500 g); therefore you will be able to save lots of honey, if you are currently filling a little additional „safety amount“ into every jar.
- necessary honey temperatures for bottling and pumping:
 - 68-77 F (20-25°C) (fresh extracted, liquid);
 - 77-95 F (25-35°C) (creamy, <16 % water, heather honey)

FURTHER FUNCTIONS AND DETAILS

- intuitive operation with graphic display and just a few keys
- fast and simple calibration
- pumping of honey is possible
- easy and fast cleaning in the dishwasher
- energy-efficient and quiet operation due to the 24V-motor
- operation with solar power is possible
- we have plenty of accessories like pipe connectors, floating switch, foot switch, pipe bends and containers

AUTOMATION

By means of our various turntables you can automate your bottling process. If your filling needs grow, our machines can grow, too. We are always developing new components, please ask us for a special automation solutions for your specific needs!

BOTTLING MACHINES

AUTOMATIZATION

With our different turntables you can automate your bottling process easily in case your company grows.

Basic set for beekeepers for the fully automated honey bottling with turntable Ø 65 cm (Combo F-S)
Ord.-no. 301021



Basic set for beekeepers for the fully automated honey bottling with turntable Ø 100 cm (Combo F-M visco)
Ord.-no. 301023



EXAMPLES FOR THE MANY POSSIBILITIES OF OUR BOTTLING KIT SYSTEM

Propolis, liqueur, honey wine and many more products can be bottled just by changing attachments, for example pumpheads or other components of our Fill up system. Please ask for possibilities!

Best way is to fill out an inquiry form for a bottling machine under bee.nassenheider.com/anfrags/index_en. Then we can send you an individual offer.



Fill up 2 visco Combo M-M for the micro dosage of royal jelly
Ord.-no. 301014*



Fill up 2 visco with funnel for small amounts of honey
Ord.-no. 301001 + 305014

Fill up 2 visco with peristaltic pumphead (Combo S-M) to bottle propolis solution etc.
Ord.-no. 301014



Fill up 2 visco with a scale to weigh in various products
Ord.-no. 301001 + 303050



Fill up 2 liquid (Combo L) for liqueur, oil, juice etc.
Ord.-no. 301020

* Put in the order number of the product into the white box on the right side on our website www.nassenheider.com and get directly to the product.

INVERTO = LATIN „TO REVERSE“

How many frames do you uncap on a typical extracting day? 50, 100 or even 200 frames? And each time with the twisting of the shoulders and the whole upper torso? Is perhaps every movement painful at some point? And what about honeycomb breakage? Don't one or two full honeycombs always get stuck to the support frames of your uncapping stand?

We have the solution: NASSENHEIDER Inverso! The patent pending system consists of a sturdy stainless steel structure which holds the frame and thereby has virtually no contact with the full comb (-> no breakage of the honeycomb!). The supports are connected to a plastic foot by a ball joint. This can be attached to any kind of decapping tub using the included stainless steel bolts. Inverting the frame to uncap the second side is merely a matter of two small steps.

NASSENHEIDER Inverso can be adapted to virtually all common frame sizes.

The width can be infinitely adjusted from 270 mm (Swiss-style honeycombs) to 460 mm (Dadant).
There are two frame widths:

Type A with an inner width of 30 mm for all Hoffmann frames and Dadant honey supers without spacers

Type B with an inner width of 40 mm for all frames with nailed-on spacers.



MODE OF OPERATION

The frame to be decapped is placed on the stainless structure (supports). The supports are tipped 45° to the back, the rod locks into position.



To turn the comb over by 180°, one first grasps the frame at the top middle and draws it forward to stand vertically.



Then one turns it by 180° with a slight finger action.



Pushed back, it locks into place again - now the second side can be uncapped!

EASY TO CLEAN

After removing the safety pin, the ball can be taken out of the foot and the support can be cleaned with hot water or steam.

The scope of delivery contains the ball-and-socket-joint as well as the adjustable retaining bracket.



CONVEYANCE PUMP

Technical data
Conveyance pump LB
with gear pump head „L“
Motor speed regulation
via lever // Conveyance
power: Bees feeding
syrup up to 450 kg/h,
Honey up to 300 kg/h //
230 V 50 Hz // 110 W //
230 r/min // Connection
cable 1,5 m



NEW!

Ord.-No. 301027

This pump is for conveying/tank-to-tank pumping of honey or bees feeding syrup. It can also be used to convey a product into a funnel. Pumping direction and motor speed can be steplessly regulated with a lever. Many of our pump heads can be connected to it, e.g. the pump head „L“ (for honey and bees feeding syrup), the impeller pump head (for jams), or even the peristaltic pump head (for less viscous liquids). Please choose the suitable pump head for your task under „Compatible articles“ on our website www.nassenheider.com, article number 301027.

This pump can optionally be switched on/off by a wireless socket (available as accessory).

This pump cannot be used as a dispenser.

Further advantages:

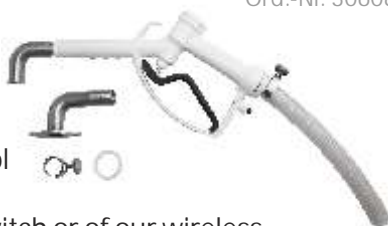
- easy transport via four lockable castors
- stainless steel casing incl. splashguard for the motor
- a case for the cables is integrated in the case.

Ord.-No. 306088

Highlight:

Integrated receiver!

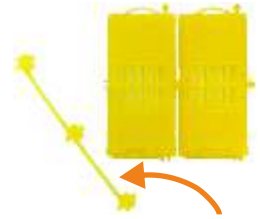
Can receive control signals of our wireless niveau switch or of our wireless pump nozzle. Easy automatization without annoying wires!



SHIPPING QUEEN BEES

Plug in system:

- 2- and 3-dimensional
- additional opening in the lid
- optional moisture chamber
- German quality
- unbeatable prices directly from the manufacturer

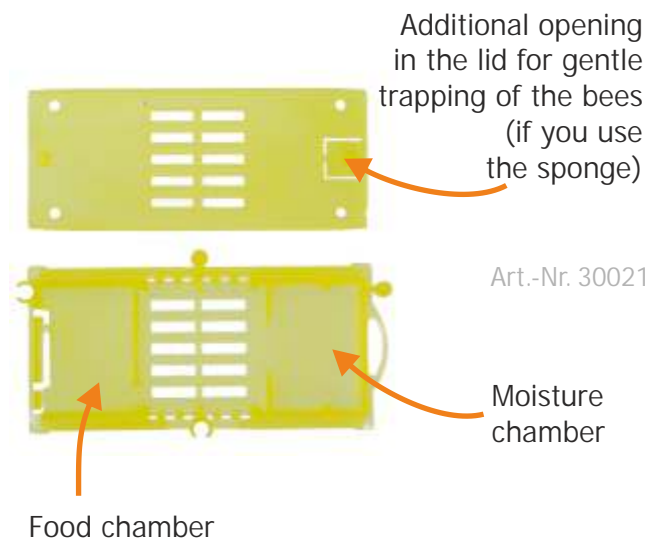


PLUG-IN SYSTEM



Two-dimensional for shipping in an envelope (left side) resp. three-dimensional (with connector) for parcel shipment.

FEATURES



MOISTURE CHAMBER

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





Right from the start the owner, Stefan Weiland, has thought and acted internationally. In 1999 he visited the world's biggest beekeeping fair, the "APIMONDIA", in Vancouver/Canada. There he established many solid business relationships that still last to the present days.

Our company has built exclusive structures of distribution/reselling/ subsidiaries on almost every continent and in many countries on the world. They are directly supplied from Dresden. Currently the export share of our products lies over 60 %.

Respectively we have employed a multinational team. Dresden, a cosmopolitan city with an internationally reknown university and many multicultural reserach sites, is ideal to build a team of open-minded and highly skilled employees. Currently we are 15 employees coming from five different nations. Besides German and English we also speak Russian, Lithuanian, Spanish, Arab and French.

We develop and build our machines by ourselves - the components are mostly delivered by local enterprises in Saxony and Brandenburg. 16 years of market experience and a top rating in the apiculture business - thousands of satisfied customers worldwide use our machines, even under the most difficult conditions.

Our machines are ideal for part- and full automatic bottling in small- and medium-sized apiaries, food- and cosmetic manufactories, farm shops and other direct sellers, but also grandma's jam kitchen.

Be inspired by our small product overview!

Stefan Weiland

and the team from

NASSENHEIDER Beekeeping technology



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