

Honey extractors and containers

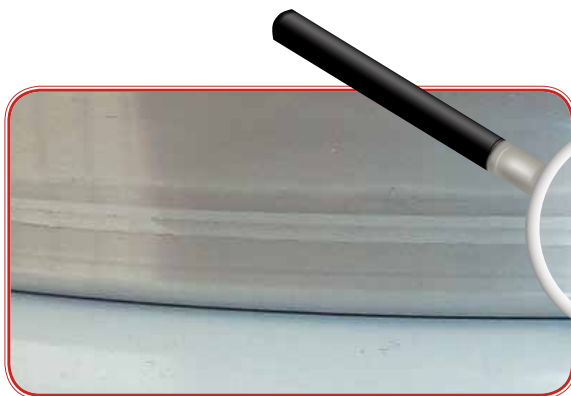
Thanks to the thirty-year passion in the planning and building of food containers, Quarti's is able to capitalize on the everyday-experiences, enriched by an incessant activity of research in order to improve its products and in order to offer at its customers the best solution at the best conditions.

Our HONEY INOX-STEEL RIPENER - in compliance with the norms - food containers Dm. 21 march 1973. Inox - steel made AISI 304, 18/10. TIG welded tightness and hygiene guarantee. Rounded border. No-dust cap, single or double with hinges. Drain ferrule welded with TIG or R11/R05 faucet, Nylons made with glass fiber, inox-steel screws, and silicone embellishment.

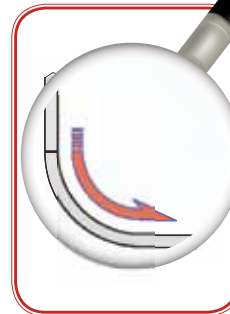
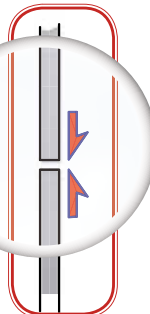


Rounded border and reinforcement borders

This type of welding "Head to head" is done Without contribution of material In between the two sections. Used on the planking and on the bottom, It promotes a very optimal cleanliness And avoid the formation of bacterial colonies, That are usually the cause of the Food's alteration.



The bottom has a TIG welding



Round bottom

With Tig $\text{C}\epsilon$ weldings
UNI ISO 6900
D.m.21-03-1978

Frontal total drain



Frontal total drain
With ferrule welded of $\text{O} 50\text{mm}$



Ripener for honey

NEW

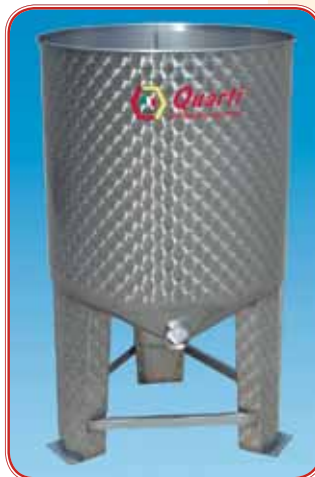
| Code | Capability in kg | Flat bottom | Bottom with conical total drain | Bottom with conical total drain | Single cap | Divided in two cap | Handle OPTIONAL * | Recommended filter - Cod. | Adjustable filter - Cod. | Support - Cod. | Ø drain of 40 mm* | Faucet Cod. R11 | 40 mm drain with ferrule | Faucet Cod. R05 | 50 mm drain with ferrule | Cod. R04 faucet OPTIONAL | Ø inner container | H container | H. drain ** |
|------|------------------|-------------|---------------------------------|---------------------------------|------------|--------------------|-------------------|---------------------------|--------------------------|----------------|-------------------|-----------------|--------------------------|-----------------|--------------------------|--------------------------|-------------------|---------------|-------------|
| M29 | 25 | * | | | * | | * | F23 | F29 | S38 | * | * | | | | | 310 | 270 | 20 |
| M07 | 50 | * | | | * | | * | F23 | F29 | S38 | * | * | | | | | 310 | 510 | 20 |
| M08 | 100 | * | | | * | | * | F22 | F31 | S39 | | * | S.R. | | S.R. | | 370 | 690 | 20 |
| M09 | 200 | * | | | * | | | F25 | F31 | S40 | | * | | | S.R. | | 470 | 860 | 20 |
| M51 | 360 | | | * | * | S.R. | | F34 | F06 | | | | | | * | * | 700 | 1200 | 410 |
| M10 | 400 | * | | | * | | | F34 | F06 | S42 | | | * | * | S.R. | | 620 | 1020 | 20 |
| M23 | 400 | | * | | * | | | F06 | F37 | | | | | | * | * | 620 | 1600 | 410 |
| M24 | 500 | | * | | * | S.R. | | F37 | F06 | | | | | | * | * | 700 | 1250 | 410 |
| M26 | 700 | * | | | * | | | F37 | F06 | S.R. | | | | | * | * | 680 | 1250 | 20 |
| M27 | 1100 | * | | | * | | | F37 | F06 | S.R. | | | | | * | * | 920 | 1250 | 20 |
| M11 | 1200 | | * | | * | S.R. | | F37 | F06 | | | | | | * | * | 920 | 1600 | 410 |
| M52 | 1200 | | | * | * | S.R. | | F37 | | | | | | | * | * | 920 | 1600 | 410 |
| M28 | 2500 | | * | | * | S.R. | | F37 | | | | | | | * | * | 1380 | 2010 | 410 |
| M33 | 2500 | | * | | * | S.R. | | F37 | | | | | | | * | * | 1380 | heated bottom | |
| M45 | 5000 | | * | | | * | | F37 | | | | | | | * | * | 1600 | 3000 | 410 |

NEW

NEW

* HANDLE - inox-steel made only on demand

** HEIGHT - drain that is measured from the support point of the lower border of the faucet or of the ferrule



With Tig $\text{C}\epsilon$
weldings
UNI ISO 6900
D.m. 21-03-1978



Inox-steel handle built
Only on demand for the ripener
of kg 50 and kg 100



Exhaust pipe with faucet
Cod. R11 of O 40 mm

O 68 cm
(700 Kg)

O 92 cm
(1100 Kg)



COD. DESCRIPTION

- M29** Inox- steel RIPNER capability kg.25 with TIG weldings with inox-steel handels - clic hooks
- M43** Inox- steel RIPNER capability kg.25 with TIG weldings
- M07** Inox- steel RIPNER capability kg.50 with TIG weldings
- M08** Inox- steel RIPNER capability kg.100 with TIG weldings
- M09** Inox- steel RIPNER capability kg.25 with TIG weldings
- M10** Inox- steel RIPNER capability kg.400 with TIG weldings
- M26** Inox- steel professional RIPNER with flat bottom kg.25 with TIG weldings
- M27** Inox- steel professional RIPNER with flat bottom kg.1100 with TIG weldings
- S27** Inox- steel SUPPORT FOR THE METAL BARREL' SUSTAINER
- S87** TUBE'S SUPPORT of O 50 built inox-steel thread - to directly put on the side of the container

**THE RIPENER with 68 cm diameter allows
the pass of from the doors that are 70 cm large**





COD. DESCRIPTION

- S38** Inox-steel SUPPORT for ripeners of kg. 50 - Ø 320 mm
- S39** Inox-steel SUPPORT for ripeners of kg. 100 - Ø 380 mm
- S40** Inox-steel SUPPORT for ripeners of kg. 200 - Ø 480 mm
- S42** Inox-steel SUPPORT for ripeners of kg. 400 - Ø 630 mm
- M23** INOX-STEEL RIPENER of kg.400 with 3 legs
- TIG WELDINGS - TOTAL DRAIN
- M24** INOX-STEEL RIPENER of kg.500 with 3 legs
- TIG WELDINGS - TOTAL DRAIN
- M11** INOX-STEEL RIPENER of kg.1100 with 3 legs
- TIG WELDINGS - TOTAL DRAIN
- M28** INOX-STEEL professional RIPENER capability Kg. 2500 with 4 legs
- TIG weldings - total drain
- M33** INOX-STEEL professional RIPENER Kg. 2500 with 4 legs
- TIG weldings - warm up total drain (technical schedule on demands)
- M45** INOX-STEEL professional RIPENER Kg. 5000 with 4 legs
- TIG weldings - total drain
- M51** INOX-STEEL RIPENER Kg. 2500 with 3 legs for fixing it at the floor
- TIG weldings - frontal total drain
- M52** INOX-STEEL RIPENER Kg. 1200 with 3 legs
- TIG weldings - frontal total drain
- M57** INOX-STEEL RIPENER Kg. 140 with frontal total drain of the table,
indicated for using it with the doser D13S



Frontal total drain



New 2013

TECHNICAL SCHEDULE M51-M52
Inox-steel ripener

- Inox-steel inner trunk depth 1 mm
- Sloping bottom with total frontal drain
- drain with ferrule of Ø 50 mm
- Dust-save cap
- 3 inox-steel legs welded under the bottom
- Inox-steel finishing, shiny/ glazed / flowered (according to the disponibility)



F33



Inox-steel filter with full-diameter net for Kg. 300 trunk

F30

New



C24

C25

C26

C91

INOX-STEEL CONTAINERS (AISI 304)
For food (oil - vinegar - water - etc.) totally opened.
With dust-save caps
TIG weldings



S38
S39

R21

C85
C34

C86
C35

C87
C36

C88
C37



S120
S121

COD. DESCRIPTION

COD. DESCRIPTION

- S38** Inox-steel SUPPORT for ripeners of kg. 50 - Ø 320 mm
- S39** Inox-steel SUPPORT for ripeners of kg. 100 - Ø 380 mm
- F33** Inox-steel TRUNK of 300 kg - (214 lt) with tig weldings - tie closure in inox-steel - 1 mm inox-steel cap- waterproof only on demands- trunk of mm - bottom with rounded corner of 6° - price to be defined according to the depth of the used metal sheet and to the quantity.
- F30** Inox-steel filter - all diameter for trunk of 300 kg.
- S120** BUCKET SUB- HONEY EXTRACTOR OF 12 LT. GRADUATED - handle inox
- S121** BUCKET SUB- HONEY EXTRACTOR OF 12 LT. GRADUATED - handle inox
- L03** ROUNDED white plastic made BARREL and bucket - capability Kg 25
- L07** ROUNDED white plastic made BARREL and bucket - capability Kg 6
- C91** Inox-steel container for food with TIG weldings of Lt. 35
- C24** INOX-STEEL CONTAINER FOR FOOD WITH tig WELDINGS Lt. 50
- C25** Inox-steel container for food with TIG weldings of Lt. 75
- C26** Inox-steel container for food with TIG weldings of Lt. 100

- C27** Inox-steel container for food with TIG weldings of Lt. 150
- C28** Inox-steel container for food with TIG weldings of Lt. 200
- C29** Inox-steel container for food with TIG weldings of Lt. 300
- C30** Inox-steel container for food with TIG weldings of Lt. 400
- C31** Inox-steel container for food with TIG weldings of Lt. 500
- C32** Inox-steel container for food with TIG weldings of Lt. 700
- C33** Inox-steel container for food with TIG weldings of Lt. 1000
- G11** Inox FLOAT, it works that to the enologic oil for containers of lt. 30
- G12** Inox FLOAT, it works that to the enologic oil for containers of lt. 50
- G14** Inox FLOAT, it works that to the enologic oil for containers of lt. 75
- G15** Inox FLOAT, it works that to the enologic oil for containers of lt. 100
- G16** Inox FLOAT, it works that to the enologic oil for containers of lt. 150
- G17** Inox FLOAT, it works that to the enologic oil for containers of lt. 200
- G19** Inox FLOAT, it works that to the enologic oil for containers of lt. 300
- G20** Inox FLOAT, it works that to the enologic oil for containers of lt.. 400
- G21** Inox FLOAT, it works that to the enologic oil for containers of lt.. 500
- G22** Inox FLOAT, it works that to the enologic oil for containers of lt.. 700
- G23** Inox FLOAT, it works that to the enologic oil for containers of lt.
- C85** Screw cork container for lt. 10 Ø 300
- C86** Screw cork container for lt. 15 Ø 300
- C87** Screw cork container for lt. 20 Ø 300
- C88** Screw cork container for lt. 25 Ø 300
- C34** Screw cork container for Lt. 30 Ø 300/370
- C35** Screw cork container for lt. 50 Ø 370
- C36** Screw cork container for lt. 75 Ø 370
- C37** Screw cork container for lt. 100 Ø 455
- R21** SPHERE FAUCET chromated of ½ with "beak" for containers for oil - wine



A full-diameter prefilter composes it with big shirt, a filter with fine shirt, all assembled on a support that can be extended, adjustable diameter of the containers.



Professional



S33

R07

COD. DESCRIPTION

- F29** Inox steel honey FILTER cm 23x6,5 with support that can be extended
- F31** Inox steel honey FILTER cm 27x6,5 with support that can be extended
- F04** Enamelled aluminium honey's FILTER for food with two nests
- R07** Spare part for inox-steel rounded filters (please specify if Ø 190 fine - Ø 210 big)
- F05** Spare part for sack inox-steel rounded filters for ripeners of 50/100 kg
- F06** Spare part for sack inox-steel rounded filters for ripeners of 200/300 kg with support (S33)
- S33** SUPPORT for inox-steel filter (please specify the model)
- S01** SACK replacement for little filter
- S02** SACK replacement for big filter
- F37** Inox- steel professional honey FILTER-TIG weldings
 - 4 sacks
 - with adjustable inox-steel tubular support
 - that can be dismantled- for 400/2500 kg ripeners
- F47** Inox steel professional honey FILTER - TIG weldings - 4 sacks - with gathering tank of 280kg
- F47A** Inox steel professional honey FILTER - TIG weldings - 4 sacks - with gathering tank of 100kg with drain for trunk-load of 300k
- F47B** Inox steel professional honey filter - tig weldings - 4 sacks - with gathering tank of 100kg - preset for honey extraction's rooms divided in 2 levels.

TECHNICAL SCHEDULE - F47 - F47A - F47B - FILTER FOR HONEY

The four sacks professional filter has been realized in 2005 - Art F37. It has to be put directly on the ripener. It had immediately an optimal purpose in between the professional beekeepers. Today, strong in the tradition of innovation and simplicity, we offer you this filter with honey gathering tank, finely filtrated by four filters (250 Micron) that can be adjusted by four manual valves, tank with total frontal exhaust pipe, a classic in all the QUARTI professional containers. Its minimal amount of space makes it unique; the 4 windows render it at the same way because they protect it from possible impurities that could enter into the filtered honey. Moreover the possibility to move the filter machine using a transpallet, a particular that has not to be underestimate when you have to clean the honey extractor's room.

New
2013





COD. DESCRIPTION

- F23** NEST INOX-STEEL FILTER , all diameter for ripeners of 25 and 50 kg
- F22** NEST INOX-STEEL FILTER , all diameter for ripeners of 25 and 50 kg
- F25** NEST INOX-STEEL FILTER , all diameter for ripeners of 200 kg
- F34** NEST INOX-STEEL FILTER , all diameter for ripeners of 400 kg
- F48** SACK FILTER, all diameter for ripeners of 50 kg
- F49** ALL DIAMETER SACK filter for ripeners of 100 kg
- F50** ALL DIAMETER SACK filter for ripeners of 200 kg

F48
F49
F50



COD. DESCRIPTION

- G24** Chromed FERRULE Ø mm. 40 with little thread
- G10** Double chromed FERRULE with o.r GHIERA
- G13** Inox-steel FERRULE duoble o.r of 1/4
- G07** CHROMED FERRULE Ø mm. 40 to be welded
- G09** CHROMED FERRULE Ø mm. 50 to be welded



R19 inox-steel butterfly FAUCET - Ø 50 mm

**NEW CAT FAUCET
INOX-STEEL MADE ONLY FOR HONEY EXTRACTOR**



COD. DESCRIPTION

- R04** Chromated bress CUT FAUCET Ø mm. 50
- R03** Chromated bress CUT FAUCET Ø mm. 40
- R05** Chromated bress CUT FAUCET Ø mm. 40, inox-steel screws
- R11** Chromated bress CUT FAUCET Ø mm. 40 with screw-ferrule



COD. DESCRIPTION

- G27** Spare part kit for faucets R11/R05 (inox-steel embellishments and screws)
- R21** Chromated SPHERE FAUCET with beak - of 1/2" for containers of oil - wine
- R03I** Inox-steel CUT FAUCET Ø mm 40 - 1"/1/2
- R04I** Inox-steel CUT FAUCET Ø mm 50 - 2"
- R27I** Inox-steel CUT FAUCET Ø mm 84 - 3"

THE "OR" ARE MADE BY FOOD-SILICONE

Kettles

They are realized with inox-steel, tig welded with dust-save cap, insulation with pottery's fiber. They can be used for different purposes, it is forbidden use them with flammable, harmful and explosive products. Product - drain faucet is not supplied. If the diathermic oil is put in the boiler instead of demineralized water, it is obliged to put evacuation of the smokes.

On demand of the costumer we build kettles whose capability is different from the one described.



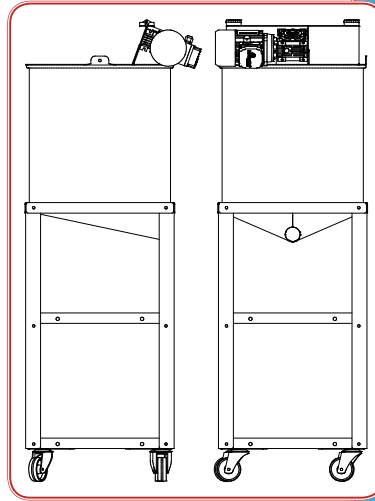
COD. DESCRIPTION

- B04** Inox-steel KETTLE with double caulk room of 150 kg, 230 volt 2000w
- B08** Inox-steel KETTLE with double caulk room of 300 kg, 230 volt 2500w
- B09** Inox-steel KETTLE with double caulk room of 50 kg, 230 volt 1200w
- B13** Inox-steel KETTLE with double caulk room of 600 kg, 400 volt 5000w

TECHNICAL SCHEDULE - B04 - B08 - B09 - PROFESSIONAL

- Inox-steel kettle with pottery's fiber insulation
- Special inox-steel resistance for diathermic oil
- Triple wall (double room)
- Digital regulation of the temperature
- Switching off timer on the B04 - B08 models and on professional's ones
- Dust-save cap
- Inox-steel handle B09
- Optional second or third exit for wax's spillage
- Inox-steel legs B04 - B08

Mixers



TECHNICAL SCHEDULE - M42 - COLD MIXER

- Inox- steel Trunk depth 1 mm with tig weldings
- Inox-steel impeller with fast graft and bayonet
- 2" drain (faucet excluded)
- Security block at the cap
- Single-phase engine of 0,55 Kw
- Diameter cm 62
- Height cm 120
- Fuel supply 230 V - 50 Hz

TECHNICAL SCHEDULE - M58 - MIXER

- 2" frontal total drain
- Inner heating
- Inox-steel impeller.
- Security block at the cap
- 0,18 kW engine
- Recommended for enslaving refilling lines with honey
- Fuel supply 240 Volt - 50 Hz 1500 Watt

COD. DESCRIPTION

- M42** COLD MIXER capability 300kg, 230 volt, 50HZ
- M25** Warm up MIXER with triple caulk wall capability Kg. 140 - 230 volt - 50 Hz
- M58** Inox RIPENER, capability Kg. 140 with total frontal drain with support to matc to the refilling lines - dosers for honey - S124 - SPRAY FOR PROPROLIS BOTTLES



M55



M41



M47

TECHNICAL SCHEDULE - M41 - HEATED MIXER

- Steel made trunk whose depth is 1.5 mm
- Caulk external room, upholstered with inox-steel made metal sheet, aisi 304 depth 1, 2 mm
- Triple wall
- Total drain with exit of 2"
- Cap with filter
- Heating through 4 inox-steel
- Liquid level (diathermic oil- water)
- Triple phase engine of 3 Hp put under the trunk
- Motovariator with manual regulation - 9/60 spins
- Double speed (electric) - 18/120 rounds
- Inox-speed impeller aisi 304
- Electric panel fixed at the trunk
- Regulation of the temperature of the diametrical oil - water
- Regulation of the temperature of the inner product that has to be mixed
- Double digital display of the temperature
- Planning of the mixing's time
- Maximal capability kg 1.350
- Diameter cm 130-height cm 170
- Fuel supply 400V - 50Hz

COD. DESCRIPTION

M55 MIXER with triple caulk wall, capability 330 kg with total frontal load

M41 MIXER with triple caulk wall, capability 1350 kg 400 volt 7.5 Kw

M44 MIXER with triple caulk wall, capability 1950 kg 400 VOLT 9KW

M47 COLD DOWN MIXER LT 75-150 with agitator tube for liquid - 400 Volt - 1,5 Kw

M48 Triple caulk wall MIXER capability 1000 kg with total direction inverter drain- ragulation of the rtemperature (400 volt - 50Hz - 7,8 Kw)

COD. DESCRIPTION

M46 MIXER with agitator tube capability lt. 1.700 - 380 Volt



COD. DESCRIPTION

M53 WARM UP MIXER with agitator tube for liquids - 400 Volt - 4,5 Kw



TECHNICAL SCHEDULE - M46 - MIXER

- Loading capability lt. 1.700
- Mixer's engine of 8 Hp command with inverter
- Turbo-engine agitator of 5 Hp
- Timer for both the engines
- Membrane's pump of 120 lt a minute
- Total drain
- With blades
- Fuel supply 400 V - 50 Hz

Ideal for the preparation the liquid syrup for bees

TECHNICAL SCHEDULE - M53 - MIXER with turbagitator

- Loading capability lt. 150
- Turbo agitator engine of 2Hp
- Timer for the duration max a cycle
- Motorized vertical opening
- Total drain
- heated with insulation
- Membrane commands
- Fuel supply 400 V - 4.5 Kw.

Ideal for the preparation the liquid syrup for bees

Honey-melting machine



Door
with glass

F36

COD. DESCRIPTION

F36 ELECTRIC MACHINE - WITH HOT AIR inox made for 2 metal barrels of honey or 40 honey vases of kg. 1 or 4 inox-steel containers (not included) in order to dry: pollen, cereals, fruits, mushrooms, flowers etc., movable inox-steel shelf, forced ventilation, double resistance 230 volt 1000/2000 watt, adjustable thermostat, digital measurer of temperature with display LCD, inner measuring 65x35x42 cm



New: door with stratified glass
and satinized on the sides



Panel
Art. F36 e C84

TECHNICAL SCHEDULE - F36 - ELECTRIC HONEY MELTER

- Inox-steel caulked structure AISI 304
- Totally openable door with embellishment waterproof - closing hook with inox-steel lever - polycarbonate handle.
- Inox steel hot air diffusor
- Forced air's recycle
- Movable inox-steel shelves
- Tangential fan, with aluminium rotor/fan
- Inox-steel resistance with double power 1000/2000 watt
- Double switch in order to start the resistance 1000/2000 watt
- Adjustable Temperature with thermostat
- Digital gauge of temperature with digital liquid crystal display (LCD) autofueled with battery included (1 year)
- Max reachable temperature 75°
- Loading capability of 2 baskets of 25 kg or 0 honey-vases of 1 or 4 pollen containers
- Fuel supply 230 volt - 2000 watt



F36
whit C89 insert.
Optional



C89

COD. DESCRIPTION

C89 Inox-steel Container with high side in order to dry the bee bread in the electric melter (look at F36)



F33
Inox-steel trunks
of Kg. 300

C90



Inox-steel made table
with wheels



F13

OPTIONAL
Cart for tray for the pollen, cod. C89,
inox-steel made. 10 trays capability, on
demand t is available with wheels



F18



F32



R06

R06 Manual or honey meter
REFRACTOMETER with THREE
STAIRS - HIGH BRILLIANCE



P19

COD. DESCRIPTION

- C84** Hot room for a trunk of Kg. 300 (on demand cart vasestray or buckets of honey, spinning wheels with brake) inox-steel made completely, electric pannel with LCD digital thermostate, thermostate with capillary probe 0-90°, max temperature 70° - starting of the resistance separately of 1000 w. a 2000 w. (230V 2000 w.) external dimensions 84x93 h. 126 cm.
- C90** HOT ROOM for 2 trunks of Kg. 300 they can be put on the EPAL pallet (on demands cart vases trsy or honey bucket, spinning wheels with brake), completely inox-steel made, electric panel with LCD digital thermostate, thermostate with capillary probe 0- 90°, max temperature 70° - starting of the resistance separately of 1000 w. a 4000 w. (230V 4000 w.) external dimensions 98x150 h. 126 cm.
- F18** Immersion ELECTRIC MELTER Ø cm. 23 inox steel with thermostat
- F39** Immersion ELECTRIC MELTER Ø cm. 30 inox steel with thermostat
- F19** Immersion ELECTRIC MELTER Ø cm. 45 inox steel with thermostat
- F38** Immersion ELECTRIC MELTER Ø cm. 53 inox steel with thermostat
- F20** Immersion ELECTRIC MELTER Ø cm. 70 inox steel with thermostate
- F13** Immersion ELECTRIC MELTER for 2 honey water bath - 230 volt - 1200w
- F32** Immersion ELECTRIC MELTER for 4 honey water bath - 230 volt - 1200w
- P19** PASTOURIZED lt. 600 - inox-steel culk made - used with meltr too, capability 12 baucket of 25 kg 400 volt 8000w

Dehumidifier for honey



COD. DESCRIPTION

- D27** HONEY DEHUMIDIFIER allows to keep out the humidity of the already extracted honey - single disks - capability kg 300 - 230 Volt 2,2 Kw
- D30** HONEY DEHUMIDIFIER OF KG. 70 with vaccum system, allows to take out the humidity of the already extracted honey and/or, CAPABILITY OF 120 K

TECHNICAL SCHEDULE - D27 - DEHUMIDIFER FOR HONEY

- Inox-steel structure AISI 304
- Polycarbonate door, totally openable with waterproof embellishments -2inox-steel closing lever hooks - polycarbonate handle.
- Inox-steel air diffusor
- Forced air recycle
- 2 tangential ventilators, with aluminium fan
- Inox-steel resistance for water heating with double power 1000/2000 watt
- Control panel with membrane commands
- Adjustable hot/cold temperature
- Adjustable time for the defrosting
- Possibility to set the duration of the cycle
- Sloping bottom
- Honey loading capability 350 Kg
- Extraction of 2 - 4 humidity points in 12 hours
- 4 wheels
- Fuel supply 230 volt - 2200 watt

TECHNICAL SCHEDULE - D30 - DEHUMIDIFER FOR HONEY

- Inox steel container of 4 mm
- Bottom of 3 mm with FRONTAL total drain
- Drain with sleeve of 2" - cat faucet
- Pump for empty of 0, 38 kW
- Monophasic engine of 0, 37 Kw with low energy consumption of the high couple of acceleration
- Armoured inox-steel resistance
- Thermostat for the regulation of the temperature
- Vacuum switch
- Condense' gathering vase with drain faucet
- Automatic honey loading/drain connection (optional)
- Coaxial reducer for the mixing
- Fast graft for the inox-steel impeller
- Regulation of the impeller' speed rotation (optional)
- Inox-steel discs impeller
- Choice about the kind of working process of the dehumidifier or mixer
- Capability used as mixer 120 kg
- Capability used as dehumidifier 70 kg
- Info and time of dehumidification available on demand
- 230 Volt 1200 W. dehumidifier - 230 Volt 800 W. mixer

Dosage and wrapping

TECHNICAL SCHEDULE - D18 - PNEUMATIC FOR LIQUID DOSAGE

- Dosage minimum 5 cc
- Dosage max di 750 cc
- Connection of 1/2 inch
- Exit of 1/4
- Double fast regulation - minimum and max -
- Starting with pedal
- Air fuel supply min 6 bar - regulator of pressure on demand

On demand, it is available with inox-steel table that has the place for the slide valve paraphernalia; it is mounted on two wheels.



D18

TECHNICAL SCHEDULE - D13S - PNEUMATIC DOSAGE-MASCHINE FOR HONEY

- New piston for dosing viscous substances different from the honey
- Bronze valve that cuts the drop
- Minimal dosage of 14 cc (19, 6 gr. honey)
- Maximal dosage of 750 cc (1050 gr. honey)
- Connection of 1 1/2 - supplied with guillotine faucet
- Double fast regulation - minimal and max -
- Support for adjustable inox-steel vases in height
- Air fuel supply min. 6 bar - regulator of the pressure included



New

D13S

COD. DESCRIPTION

D18 Pneumatic DISPENSER for liquids (only body)

D13S Pneumatic DISPENSER PLUS (only body) for honey with big cylinder for aspiration

R101 Faucet for DISPENSER D13S graft sleeve Ø 50 mm

R100 Faucet for dispenser D13 D18 graft sleeve Ø 40 mm



R101



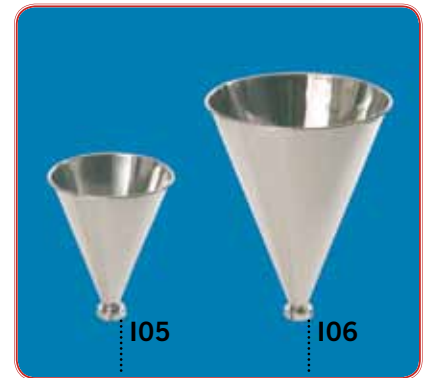
R100

MACHINES ILLUSTRATED IN THE CATALOGUE HAVE NOT ANY PROTECTIONS - OBBLIGATORY UNDER LAW - THE PRICE WRITTEN HERE DOES NOT COMPREHEND THAT PROTECTIONS. THE TYPOLOGY AND THE MODEL, THAT HAS TO BE APPLICATED, HAS TO BE DECIDED AT THE ORDER.



THECNICAL SCHEDULE - D22 - VOLUMETRICAL PNEUMATIC DOSAGE-MACHINE

- Piston with particular shape for dosing the products with different viscosity
- Cutting-drop with bronze impeller
- Minimal dosage of 20 cc.
- Maximal dosage of 750 cc.
- funnel of 8 lt cod. I05
- Pedal command
- Structure and platform of inox-steel support dosator
- Fast regulation of the - minimal max
- Flow regulator in aspiration and dosing expulsion
- Compressed air fuel supply - pressure regulator included



COD. DESCRIPTION

- D22** PNEUMATIC doser for the desk for creams with funnel of 8 lt. dosage of 20 cc to 750 cc starting with pedal
- D07** Manual DOSER for queen jelly
- D26** Electronic doser - with digita regulation of the honey dosage of 10 gr to 230 V. 150W

COD. DESCRIPTION

- I05** Inox-steel FUNNEL FOR DOSER WITH CONNECTION din32 female, capability LT8
- I06** Inox-steel FUNNEL FOR DOSER WITH CONNECTION din32 female, capability LT 25
- D23** Pneumatic DOSET assembled on a cart - for creams - with funnel of 8 lt. dosage of 20 cc to 750 cc starting with pedal



**ASSEMBLED
A VALVE OF
"DON'T COME BACK"
ON THE TUBE
IT IS POSSIBLE ASPIRATE
LIQUID PRODUCT
DIRECTLY
FROM THE CONTAINER**

**On demand, it is available
Also with inox-steel tool's drawer**

COD. DESCRIPTION

T30E Hexagonal - spinning table for the dosage in the vases with rounded, squared, hexagonal shape



TECHNICAL SCHEDULE - T30E - HEXAGONAL - ROUNDING TABLE FOR DOSING INTO THE VASES THAT HAS ROUND, HEXAGONAL AND SQUARED SHAPE

- The structure of the table is made with inox-steel metal sheet
- 6 rotating wheels (2 with brake)
- Polizene rotating plate
- The connection of the Doser-machine is adjustable in its height
- Lateral containment side of the vases with fixed height
- Inox-steel screw for changing the shape of the vase
- Optical fiber reader in order to pass the vases - OMRON -
- Pneumatic block vases
- Membrane commands with back enlighten display
- Rotating speed regulation of the inverter plat - PANASONIC -
- Planning of the vases that have to be refilled
- Planning of the dosing timer
- Planning of the pause/ expulsion vase timer
- Planning of the consecutive dosing repetition number in the single vase
- Dosing only for round vases of 250 Gr a 1000 Gr -
- Capacity per hour with doser D13S - 500 pz.H
- Dosage-machine D135
- Pressure regulator - pneumatic valves SMC
- 230 Volt - 400 W

COD. DESCRIPTION

T33AC SPINNING TABLE for the doser Ø 900 - for the vases, rounded, squared, hexagonal of 250 gr to 1000 gr with pneumatic support for the doser

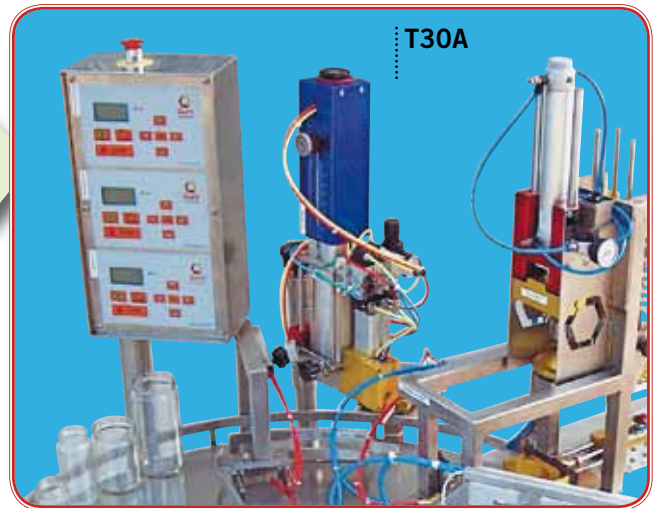


TECHNICAL SCHEDULE - T33AC - ROTATING TABLE FOR THE DOSING OF THE ROUND- SQUARED - HEXAGONAL VASES - WITH RAISING SYSTEM OF THE DOSER IN AUTOMATIC

- Structure of the table with inox-steel tubular AISI 304
- Rotating wheels with brake
- Inox-steel objects-holder shelf
- Inox-steel rotating plat
- Doser connection - adjustable height
- Support for pneumatic doser -up / down - for the centring of vase that has to be replaced
- Containment sides in the adjustable vases or changing the shape
- Vase's block with sensor
- Membrane commands
- Electronic speed regulation of the plate
- Planning of the number of the vase that has to be refilled
- Plannable repetition of the dosage in the vase
- Time planning of the dosage and vase's pause
- Pressure regulation included.
- Replacement of rounded - squared - hexagonal vase - of 250 Gr to 1000 Gr
- Doser D135
- 230 Volt - 400W

TECHNICAL SCHEDULE - T30A - ROTATING TABLE WITH CORKER

- Inox-steel tubular structure AISI 304
- Rotating wheels with brake
- Inox-steel objects-keeper shelf
- Inox-steel rotating plate
- Connection for doser - adjustable height
- Containment adjustable vases' sides for changing the shape
- Variation for the speed regulation of the electronic plate
- Commands with membrane's panel
- Automatic corker with manual loading of the capsules.
- Headboard of the corker with adjustable clutch
- Air fuel supply min 6 bar - with pressure regulator included
- Only for rounded vases of 500Gr to 1000Gr doser excluded
- A change-shape included
- 230 volt 400W



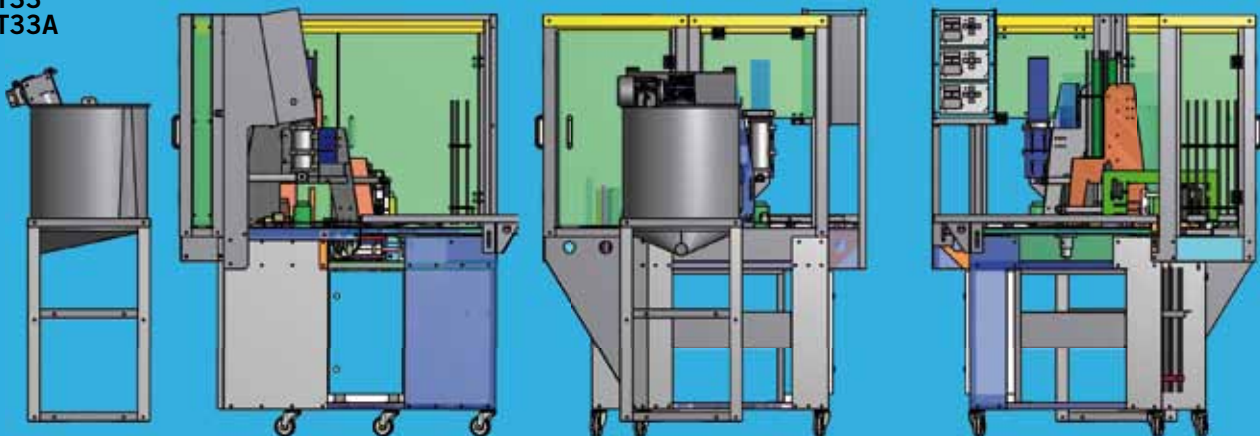
TECHNICAL SCHEDULE - T33 - T33A - ROTATING TABLE - DOSER - CORKER - LABEL MACHINE

- Tubular inox-steel structure AISI 304
- Rotating wheels with brake
- Inox-steel objects-keeper shelf
- Inox-steel rotating plate
- Connection for doser - adjustable height
- Containment adjustable vases' sides for changing the shape
- Variation for the speed regulation of the electronic plate
- Membrane commands
- Automatic corker with manual loading of the capsules into the storehouse - twist-off
- Headboard of the corker with adjustable clutch
- Label machine for single label with paper made gatherer
- Pressure regulator included
- Replacement only rounded vases
- A change-shape included
- 230 volt 400W

COD. DESCRIPTION

- T30A** SPINNING TABLE for the doser \varnothing 900 - with corker half-automatic
- T33** SPINNING TABLE Mod 500/1000 gr COMPLETELY DOSER D13S, corker for capsules, label machine 230 volt - filtered air dehumidified 6 Bar
- T33A** SPINNING TABLE Mod 30/250 gr COMPLETELY DOSER D13S, corker for capsules, label machine 230 volt - filtered air dehumidified 6 Bar

T33
T33A



optional

TECHNICAL SCHEDULE - E09 - LABEL MACHINE FOR ROUND VASES

- Inox-steel and polizene structure
- Adjustable support's paper guide
- 3 regulation's positions for the diameter of the vase that has to labelled
- Inox-steel blade for the location of the label
- Trailer of the rubber support paper with milled contrast roller
- Position's gauge for adjustable labels
- For single or double labels on a unique support
- Diameter min. 40 mm
- Diameter max. 120 mm
- Height max. 150 mm
- Revolution heandwheel with handle
- Completely manual



E09

COD. DESCRIPTION

- E09** LABEL MACHINE for rounded vases
- D24** REPLACEMENT LINE - complete with double rotating table for loading and drain vases - tape for dragging the vases- automatic rotating station with five positions - pneumatic doser mod. D13S - automatic corker (loader capsules excluded), touch screen digital electric panel 400 volt
- T29** Pneumatic for vases with twist off capsules - of 200 gr to 1000 gr - with pressure's regulator and pneumatic timer for the closing
- R06** Manual or honeymeter REFRACTOMETER with THREE STAIRS - HIGH BRILLIANCE
- E07** Half-automatic LABEL MACHINE for the application of the label and conuerlabel/ back label (only on a single reel) for cylindrical containers



D24

Optional - headboard of the corker with adjustable clutch



T29

R06



T25



E07

The silk-screen printing can change from the one indicated in the photo



S57

S58

S59

COD. DESCRIPTION

- D21** Dispenser for honey vase - with capsule for vase of gr. 500 (Ø 70) and gr. 1000 (Ø 82)
- S43** BOX for queen jelly (gr. 10)
- S60** BOX for 3 vases of Kg. 0,250
- S58** BOX for 1 vases of Kg. 0,500
- S61** BOX for 2 vases of Kg. 0,500
- S59** BOX for 3 vases of Kg. 0,500
- S56** BOX for 1 vases of Kg. 1,00
- S57** BOX for 2 vases of Kg. 1,00
- R20** HONEY' GATHERING MACHINE made by beech tree
- V05** GLASS VASE cap. gr. 1000
- V04** GLASS VASE cap. gr. 500
- F41** PROPOLIS' BOTTLE OF cc 10 with dropper
- F42** PROPOLIS' BOTTLE OF cc 20 with dropper
- F43** PROPOLIS' BOTTLE OF cc 30 with dropper
- F44** PROPOLIS' BOTTLE OF cc 50 with dropper
- F45** PROPOLIS' BOTTLE OF cc 100 with dropper



D21



R20



F42

S124

Spray for Propolis' bottle



S43

C23

C22

Inox steel



S27



S120
S121

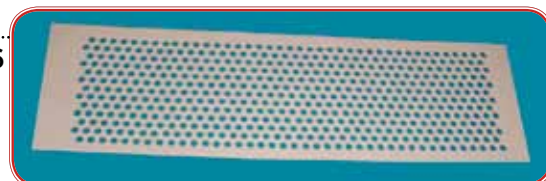
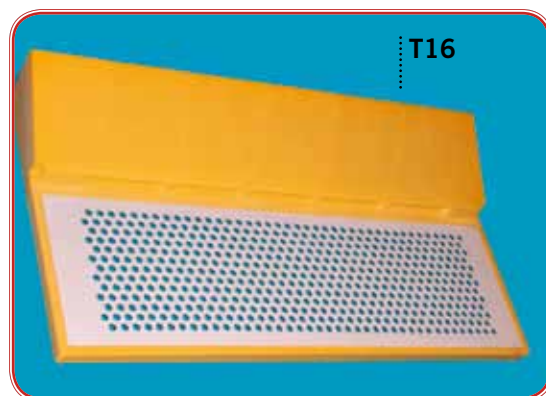
COD. DESCRIPTION

- S124** SPRAY for propolis' bottles
- C22** INOX LITTLE SPOONS for queen jelly
- C23** PLASTIC LITTLE SPOONS for queen jelly (1000/pz)
- F46** BOTTLE for queen jelly of gr 10
- S120** Under honey extractor BUCKET lt 12 graduated - inox-steel made handle
- S121** Under honey extractor BUCKET lt 15 graduated - inox-steel made handle
- L03** Bucket rounded metal barrel capability 25 kg
- L07** Bucket rounded metal barrel capability 6 kg
- L08** Inox-steel bucket rounded metal barrel capability 25kg
- S27** Inox-steel support for the barrel' support
- F12** LITTLE HONEYCOMBS for container - for honey in honeycombs

Beebread



F51 Plastic grocery BOTTOM for hives of 10 art 19 that can be match to the bee bread's trap art 16



COD. DESCRIPTION

- F09** Antivarroa movable BOTTOM for hive of 10
- F10** Antivarroa movable BOTTOM for hive of 12
- G02** SPRING HOOK with 3 screws
- G01** SLIDING CONICAL HOOK
- F11** Zinc-coated metal sheet BOTTOM for hives of 10 -12 honeycombs (specify the model)
- F15** Inox BOTTOM for hives of 10 honeycombs with high sides 9 mm (specify the model)
- F16** Inox- steel BOTTOM for hives of 12f. honeycombs with high side 9mm (specify the model)
- R14** Inox-steel NEST hemmed for hives of 10 honeycombs
- R15** Inox-steel NEST hemmed for hives of 12 honeycombs
- R13** Inox steel rolled NEST mm. 3x3 Kg. 10
- R02** Zinc-coated hemmed for hives of 10 honeycombs - cm. 43x50
- R08** Zinc-coated hemmed for hives of 12 honeycombs - cm. 50x50
- R01** Inox steel rolled NEST mm. 3x3 Kg. 1
- C89** Inox steel container with high sides in order to dry the bee bread that has to be put in the electronic melters (look F36)
- T16** Gathering pollins trap, plastic made
- L06** PERFORATED SHEET for gthering the pollins

With a special supplementary application, it is possible use the hot room cod C84 C90 for the beebread's drying.



Trays cart for beebread cod C89, made with inox-steel. 10 trays capability, available with 2 wheels on demand.



Additional shelf



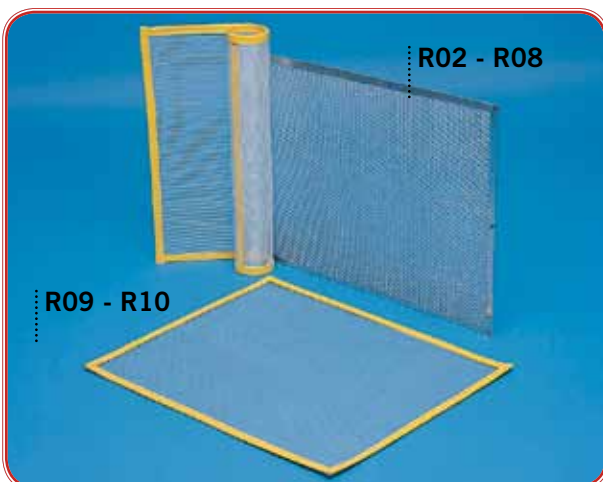
TECHNICAL SCHEDULE - E06 - DRY KILN FOR BEE BREAD

- Dimensions: h 210 mm - Ø 300 mm
- Basket: h 40 mm - 300 mm
- Resistance: 475 W - little engine for ventilation 12 W
- Fuse: fast type F4A - 250
- Thermostat (tarature 65°C)
- Switch with 3 positions
- 230 V - 50 Hz

COD. DESCRIPTION

- E06** DRY KILN for beebread with two inox-steel shelves (shelf included)
- F36** ELETRIC HONEYMELTER - WITH HOT AIR - inox-steel made with two honey metal barrels or 40 vases whose capability is 1 or 4 inox-steel container (not included) in order to dry: bee bread, cereals, fruit, mashrooms, flowers, etc. - inox-steel movable shelves, forced ventilation, double resistance 230 volt 1000/2000 watt, adjustable thermostat, digital measurer of the temperature with LCD display, inner measures 65x35xh 42 cm
- C90** HOT ROOM for two trunks of 300 kg, that can be put on the EPAL pallet (on demand vases cart or honey buckets, rotating wheels with brake), completely inox-steel made, electric panel with LCD digital thermometer, thermostat with hairline probe 0-90°, max temperature 70° - starting of the resistances divided from 1000w to 4000w (230V 4000 watt) outside dimensions 98x150 h. 126 cm
- C84** HOT ROOM for a trunk of Kg. 300 (on demand vases cart or honey buckets, rotating wheels with brake) completely inox-steel made, electric panel with LCD digital thermometer, thermostat with hairline probe 0-90°, max temperature 70° - starting of the resistances divided from 1000w to 2000w, outside dimensions 84x93 h. 126 cm

Propolis



COD. DESCRIPTION

- R09** NEST rimmed for gathering BEE BRAD for hives of 10 honeycombs-cm. 43x50
- R10** NEST rimmed for gathering BEE BRAD for hives of 12 honeycombs-cm. 50x50
- F41** JAT FOR PROPOLIS OF CC 10 WITH DROPPER



COD. DESCRIPTION

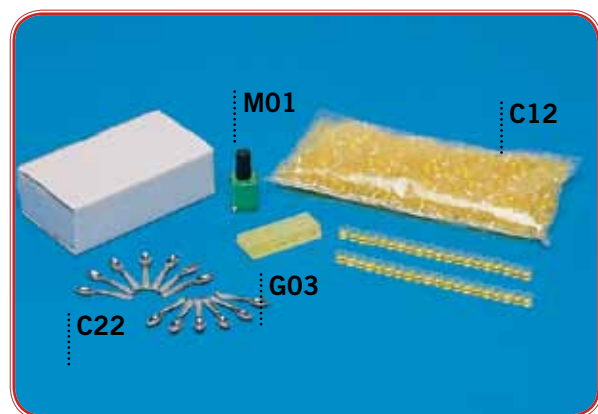
- S42** JAT FOR PROPOLIS OF CC 20 WITH DROPPER
- F43** JAT FOR PROPOLIS OF CC 30 WITH DROPPER
- F44** JAT FOR PROPOLIS OF CC 50 WITH DROPPER
- F45** JAT FOR PROPOLIS OF CC 100 WITH DROPPER
- S124** SPRAY for Propolis' jars

Royal jelly



TECHNICAL SCHEDULE - A55 - A13 - ASPIRATOR FOR ROYAL JELLY

- Inox-steel gathering luggage, polycarbonate handle, inox-steel hook for closing and compartment for tools
- Bright start/stop switch
- Food silicone tubes and food rubber exchange
- A glass vase
- Engine with membrane pump for a continuum use
- Cod.A55 - 12 volt with connection for "cigar lighter"
- Cod.A13 - 230 volt



COD DESCRIPTION

- A55** ROYAL JELLY ASPIRATOR-12 VOLTS to membrane for use continue
- A13** ROYAL JELLY ASPIRATOR professional -220 VOLTS to membrane for use continue complete with stainless stell casa
- A66** Professional ROYAL JELLY ASPIRATOR -220 VOLTS to membrane for use continue complete with stainless stell casa - for use professional
- C10** STAINLESS STEEL LARVEA REMOVER
- C10B** BAMBOU LARVEA REMOVER cinese
- C10A** PLASTIK LARVEA REMOVER cinese
- C22** STAINL STEEL TEASPOONS - FOR ROYAL JELLY
- C23** SMALL PLASTIC SPOON FOR ROYAL JELLY (bag/ty 1000)
- C12** PLASTIC CELL-CUPS
- D07** MANUAL BOTTLING MACHINE - for royal jelly
- S43** BOX for queen jelly (gr. 10)
- F46** BOTTLE for queen jelly of gr 10

Queen rearing



COD. DESCRIPTION

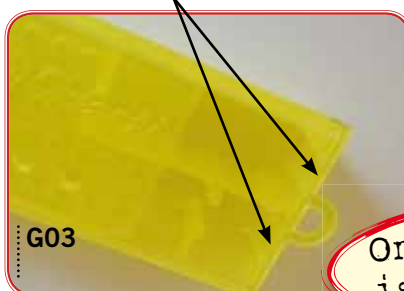
- T09** Posts-tray FRAME with feeder
A37 COOP. HIVE WITH 3 COMPARTMENTS WITHOUT FRAMES for queen rearing
A43 HIVE MATING for queen bees, polystyrene made
T18 Nylons FRAME for queen bee fertilization
S44 PISTON queen-branding
M01 QUEEN- BRANDING 1 color (specify color)

TECHNICAL SCHEDULE - A43 - HIVE MATING FOR QUEEN BEES

- High density polystyrene made
- It contains until six honeycombs
- Opening under the bottom of the entrance of the bees, regulated by 2 special plastic discs that if they are spinned around themselves there is the possibility to have the pope-hole for the bees, the queen-bee exclude, ventilation closure or total closure
- Masonite diaphragm that inserts it creates the space for putting down the seasoned
- Polystyrene cap with high side in order to avoid water-damages
- Sectional nylons honeycombs (2 pieces) waxen paper excluded



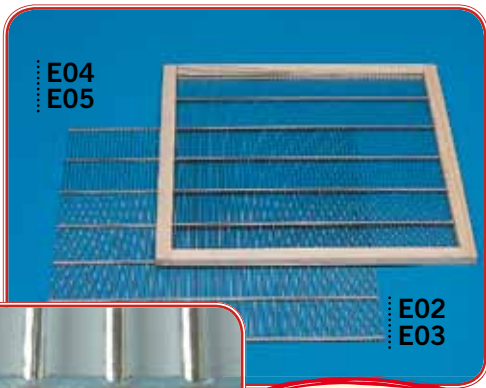
Double exit



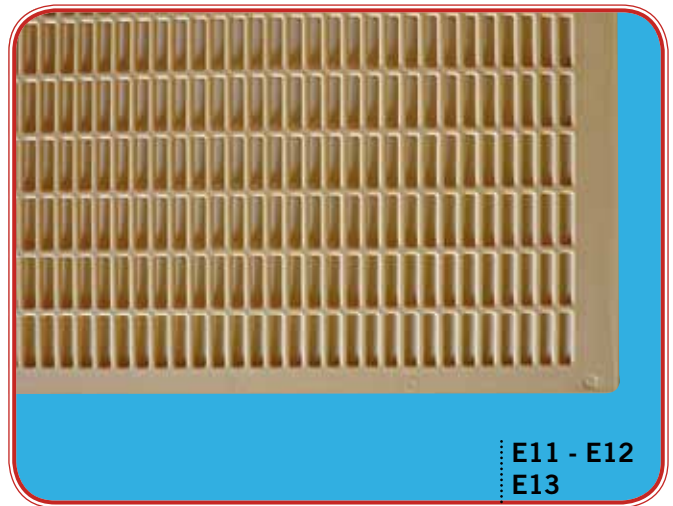
Only the original is Quarti branded

LITTLE CAGE FOR QUEEN BEES' TRANSPORT

It is a new little cage for the transport for queen bees. The outside dimensions, compared to the classical ones, have not changed but many are the innovative particulars. The inside ventilation is enhanced. The conicity of the ventilation holes is from the outside toward the inside, this in order to avoid that the bees and the queen bee stick the legs out and avoid in the same way that the legs could be spoiled during the handling/manipulation of the little cage. The cap has a hollow in order to make the integration of the queen bee and of the other bee easier. The feeder, for a candid, has been obtained in the long side; this allows having more space within the cage. A ring at the ends helps with the keeping and the blocking of the cage for the integration in the hive.



Quantity offer



COD. DESCRIPTION

- E10** Grill queen-excluder for polystyrene hive of 6 honeycombs A41 cm. 49x27,3
- E02** Grill queen-excluder cm. 43x50
- E03** Grill queen-excluder cm. 50x50
- E04** Grill queen-excluder cm. 43x50
- E05** Frame queen-excluder cm. 50x50
- E11** Plastic ESCLUDE- QUEEN BEE 43x50
- E12** Plastic ESCLUDE- QUEEN BEE 50x50
- E13** Plastic ESCLUDE- QUEEN BEE Langstroth 42,5x51
- I08** ISOLATOR FOR QUEEN BEE - nest honeycomb D.B.



● 2015

● 2014

● 2017



○ 2016

● 2018



made in Italy

HONEY EXTRACTORS 2008 SERIES





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