

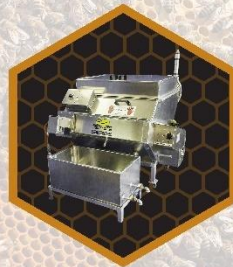
PRODUCT CATALOG



"Gracious words are like a honeycomb, sweetness to the soul and health to the body"
Proverbs 16:24

HONEY EXTRACTING EQUIPMENT

SERVING THE HONEY INDUSTRY SINCE 1959
FAMILY OWNED AND OPERATED



**WE ARE A LEADER
IN THE INDUSTRY, WHO
UNDERSTANDS THE
IMPORTANCE OF
RELIABLE EQUIPMENT
AND EXCEPTIONAL
CUSTOMER SERVICE THAT
YOU CAN COUNT ON!**

We started in a chicken coop in the 1950's with Max Cook, JD Beals and Jim Kuehl building our Automatic Uncapper, although with many changes, it is still being manufactured today. We love to talk about our 60 and 120 Frame Extractors, the ever-popular Spin-Float Honey Wax Separator, with companion pieces that include the Heat Exchange Unit with Heat System, Wax Melter and Pumps. But wait, there is more...

Thank you for your patronage!
Shane & Tami Kuehl,
Owners

*Celebrating 67 years and three generations
1959-2026*

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ABOUT US



Customers from around the world look to Cook & Beals, Inc. for their honey processing needs. We are a leader in the industry, who manufacturer commercial honey extraction equipment (Extractors, Uncapper Conveyor, Empty Comb Rack, Deboxer, Pumps in standard cast steel and stainless steel with electronic drive options, the Spin-Float Honey Wax Separator, Heat Exchanger, Scale, and Wax Melter). Located in Loup City, Nebraska, in the heart of the United States, serving the industry since 1959. We are family owned and operated, now in our third generation, and we understand the importance of reliable equipment and exceptional customer service that you can count on.

Cook & Beals, Inc. was incorporated in 1964, but our business history goes back further than that. In the late 1950's Max Cook, with the financial assistance from J.D. Beals (both beekeepers and where the name "Cook & Beals" originated from) and Jim Kuehl's labor formed a partnership and began manufacturing the automatic uncapping machine. This machine for uncapping honey combs, although with many changes, is still being manufactured today.

In 1969, the late Jim and Ruby Kuehl purchased Cook & Beals, Inc. as our first generation, and continued to grow with the beekeeping industry in the U.S. and abroad through manufacturing, beekeeping and speaking opportunities. Cook & Beals, Inc. has through the years purchased and invented other pieces of machinery that fit in with its high-quality line of Honey Extracting Equipment, awarded both US and Canadian patents.

Pat Kuehl, former President, with his wife Carol took over the family business in 1990. Together, as the second generation, they successfully grew the Cook & Beals, Inc. name in the industry through equipment manufacturing, beekeeping and their service work in beekeeping organizations from 1990-2015.

Shane Kuehl, President, together with his wife Tami took over the family business in 2015 as the third generation of Cook & Beals, Inc. We are excited to continue what our Grandparents and Parents did before us and are looking forward to future innovations and continued quality service to our friends and family in the honey and beekeeping industry.

COMPANY POLICY STATEMENTS

VIEW CURRENT POLICY STATEMENT AT <http://www.cooknbeals.com/company-policy-statements/>

GENERAL TERMS, POLICY AND CONDITIONS

The following terms and conditions apply to your purchase of parts, service, and equipment from Cook & Beals, Inc. When placing an order with Cook & Beals, Inc., you are entering into an agreement and are bound by these terms and conditions. Cook & Beals, Inc. (also means “us”, “our” and “we”) is a Nebraska corporation with its business office located at 221 S. 7th Street, Loup City, Nebraska 68853. The Customer (also means “you” and “your”), are agreeing to these terms and conditions when purchasing parts, service, equipment, or requesting assistance.

Ordering

You must be 18 years of age or older to place an order with Cook & Beals, Inc. When placing an order, you are making an agreement to purchase the products you have ordered and agree to our terms, conditions and requirements. Your order is subject to approval and availability, and we reserve the right to refuse for any reason, including credit history, shipping and billing addresses, large or unusual requests. Small parts orders will be prepaid or invoiced, and shipped or readied for pick up. If your equipment pre-order has been approved, you will receive an oral or proforma invoice noting our terms and conditions of sale. Proforma invoices are subject to payment terms and are timely; failure to comply with the terms and conditions may invalidate your purchase agreement. All parts and equipment pricing are subject to change, and product availability.

Cancellation of Order

Once an order is placed for parts, equipment or services, you have the right to cancel or modify until the order has shipped or been pick up. *Does not apply to custom orders.* A ten percent (10%) cancellation fee will apply to all cancellations made after production commences (once down payment is received). Once the order has departed Cook & Beals, Inc., your order can only be changed through our Returned Merchandise policy (see below). Additional costs as a result of modifications, customization or changes, are your responsibility.

Back Orders

Back-ordered items always receive first priority handling. Shipping charges for a back-ordered item are your responsibility.

Order Discrepancies

Check all orders immediately upon receipt and contact us within 10 (ten) business days on any discrepancies, or we cannot be responsible for errors.

Special/New Customer Orders

A deposit must accompany all special and new customer orders. Special orders may be subject to a cancellation charge. Balance due upon pickup, or prior to shipment of order. Call for details.

Pricing and Payment

All parts, services and equipment manufactured and/or sold by us will be invoiced to you according to current pricing in effect at time of shipment. Pricing is subject to change without notice. All equipment must be paid in full prior to shipping or loading out from our plant. All invoices payable to Cook & Beals, Inc. in US funds within 30 days to avoid finance charges at current rate. We accept Check, Money Order, Visa, MasterCard and Wire transfer. If paying by credit card or wire, fees may apply. Restrictions may

apply to delinquent accounts. Export shipments must be paid in US funds by certified check or wire transfer. Contact us for payment details.

Over-payment

Overpayments will be brought to the customer's attention at time of shipment. Over payments will be refunded or credited to account, at customer discretion.

Returned Merchandise

Merchandise can be returned within thirty (30) days from original invoice. If after (30) days, merchandise can only be returned pursuant to our limited warranty terms. All returns must meet the following conditions: Item must be in original packaging and include all items and packing included with original product, must be in new condition, and must include original invoice. All returns may be subject to a 10% restocking fee. You are responsible for all shipping and handling charges to return the product.

Limited Warranty

Cook & Beals, Inc. guarantees its equipment to be free of defects in material and workmanship to original purchaser as long as the goods are used in accordance with our instructions for use, operation and care. If within twelve (12) months of purchase, you feel an item to be defective, you will provide written notice of the claimed defect with a detailed description, item(s) noted to be defective and application resulting in said defect, to include all facts leading up to complaint. Our liability under this limited warranty is limited to providing replacement parts, materials, labor and service, or repair at our plant for which has been determined by us to be defective. Warranty does not cover shipping, damage to equipment arising from climate conditions, alteration, abuse, improper installation, misuse or use of product for other than its intended purpose. You are responsible for all shipping and handling charges of defective parts or equipment to our plant. Warranty is non-transferable. Used equipment sold by Cook & Beals, Inc. has been inspected, repaired and/or rebuilt as needed and has the same warranty as new equipment, with the exception of electrical components to include, but not limited to, motors, air conditioners, variable frequency drives, programable logic controllers, sensors and switches.

The limited warranty in this section shall replace any and all other warranties, expressed or implied, including but not limited to, any implied warranty for a particular purpose or application. Your warranty remedy, or solution, at our option, will be repair or replacement by us of any defective or nonconforming part(s) for which a warranty claim has been made, or refund to you for the portion of the nonconforming part(s) of the purchase price paid by you. We are not liable, under any circumstances, for damages, direct or indirect, or having resulted to damage or loss of profits, sales, or injury to people, real or personal property. Our liability to you under this warranty, shall not exceed the purchase price of the parts, service or equipment noted on your original invoice. Any modifications or customizations made to Cook & Beals, Inc. Honey Extraction Equipment (machines) after leaving manufacturers facility are the sole responsibility of you, not Cook & Beals, Inc. Unauthorized modifications or customization may void manufacturer's warranty. Please contact manufacturer prior to modification or customization.

Technical Support

Technical Support, outside of your limited warranty on equipment and parts purchases, can vary widely based on several factors, including type of service requested, service provided, the complexity of support needed, specific needs of customer and/or business, hours spent on support, and repetitiveness of support. We reserve the right to assess an hourly labor rate, or a per incident rate suitable for the technical support needed to remedy or resolve your issue. More of the common questions, and questions related to trouble shooting can be found on our webpage (www.cooknbeals.com).

Freight Charges (F.O.B.).

You are responsible for paying all shipping and handling charges per the shipping method you select, plus all applicable taxes and duties. Freight quotes are available upon request; should you decide to arrange your own freight, dock and documentation fees will be assessed on a shipment-by-shipment basis. When

shipping is coordinated by Cook & Beals, Inc. dock and documentation fees are included in your quote. We are available for freight pickup and receiving during normal business hours (please call ahead if arranging your own freight delivery or pickup to ensure availability). All freight charges, unless otherwise stated, are your responsibility.

Pick Up Orders

For best results, call before you come. This helps us give you the fastest and most complete service. [COOK & BEALS, INC., 221 S. 7th Street, Loup City, NE 68853, 1.308.745.0154]

Orders for Export

We are pleased to quote orders for export. You agree to all export laws. You agree not to export any products to any country in violation of any export control laws without first obtaining any necessary license or approval. You warrant that you are not located in, under the control of, or a national or resident of any country to which the export of the product(s) is prohibited by export control laws. Quotes can include special packaging and shipping at customer's request. Cost of freight (COF) can be quoted when port is designated. Payment in full must precede shipment. Export shipments must be paid in US funds by certified check or wire (contact our office for wiring instructions).

Damaged Freight

All merchandise is shipped "FOB Shipping Point." This legal term simply means that all merchandise becomes your property as soon as the freight carrier takes possession/loads out. The freight carrier is responsible for the complete and safe delivery of your merchandise. It is your responsibility to thoroughly inspect the merchandise when it is delivered. If the freight carrier fails to deliver your merchandise in good condition, it is your responsibility to file a damage or loss claim with the freight carrier. Please call us if you need assistance in filing a claim. We are not liable for any losses or damages resulting from any delays in shipping or damages occurring during shipping

Storage Fees

Storage fees *may* apply if equipment has not been picked up, or shipping arrangements made within 120 calendar days.

Taxes

Local, State or US Federal government taxes now in effect, or hereafter required, on product(s), services, or other good(s) ordered or sold shall be charged to and paid by you. Sales tax exemptions may be allowed if you present a signed Certificate of Resale or an Exemption Certificate. State law requires that we have certificates on file before any tax exemption can be allowed. Please consult your accountant or local department of revenue for further assistance. You are responsible for any customs duties or other fees payable upon import or the products into your country. Because these duties and fees can vary and change over time, we recommend that you check on such duties or other fees before placing your order. Should you refuse delivery of your shipment, you will be responsible for the return freight/shipping charges back to us.

Non-Conformity

Any claim that products do not conform to the specifications of the equipment order must be made in writing within ten (10) days after delivery of the equipment. We reserve the right to make any changes, at our discretion, or that we consider necessary, for the safety of you and the operability of the equipment. The measurements, dimensions, and drawings of our equipment are an approximation. Equipment will not be accepted or returned without our prior written approval. Because conditions of use are beyond our control, we make no warranty or representation, express or implied, except that all products conform to the description provided by us on sales literature or product labels.

Product Suitability

Many states and localities have codes and regulations governing sales, construction installation, and/or use of products for certain purposes. While we attempt to assure that our products comply with such codes, we cannot guarantee compliance in every situation. We cannot be responsible for how the product is installed or used. Before you purchase and use a Cook & Beals, Inc. machine/product, please review both the product application, local codes and regulations. Purchaser is responsible for the product, its installation, and use with regards to local codes and regulations.

Force Majeure

If our performance is delayed or made impracticable or burdensome by any cause beyond our control including, but not limited to, acts of God, fire, flood, explosion, vandalism, sabotage, riot, terrorism, act of war and military action, insurrection, cyber incident, severe weather, curtailment or termination or disruption of our regular sources of supplies, inability to obtain or a delay in obtaining licenses, permits, materials or equipment, your own acts or omissions, or fraud, or the acts of omissions, or fraud, of your agents or representatives, shipping delays, strikes or other disputes involving our suppliers or any existing or future laws or acts of any government or regulatory body, then we shall be excused from performance to the extent that and for so long as such performance is delayed or made impracticable or burdensome by such causes, and furthermore, we may adjust the price of products or services without notice as a result of such events or incidents.

Governing Law/Consent to Jurisdiction

This agreement is entered into in Loup City, Nebraska and the laws of the State of Nebraska shall govern the validity, interpretation and enforcement of the agreement and the rights, duties and interests of the parties. You hereby submit to the jurisdiction of the state and federal courts for the state of Nebraska, county of Sherman, and said courts shall have exclusive jurisdiction and venue to adjudicate the rights and obligations of the parties relating to any manner to this agreement.

In the event a dispute shall arise between the parties to this agreement, the parties agree to participate in at least four hours of mediation in accordance with the mediation procedures of United States Arbitration & Mediation prior to filing any litigation. The parties agree to share equally in the costs of the mediation. The mediation shall be administered by Central Mediation Center 412 West 48th Street Suite 22, Kearney, NE 68845, telephone 308-237-4692.

Collections/Bad Debt

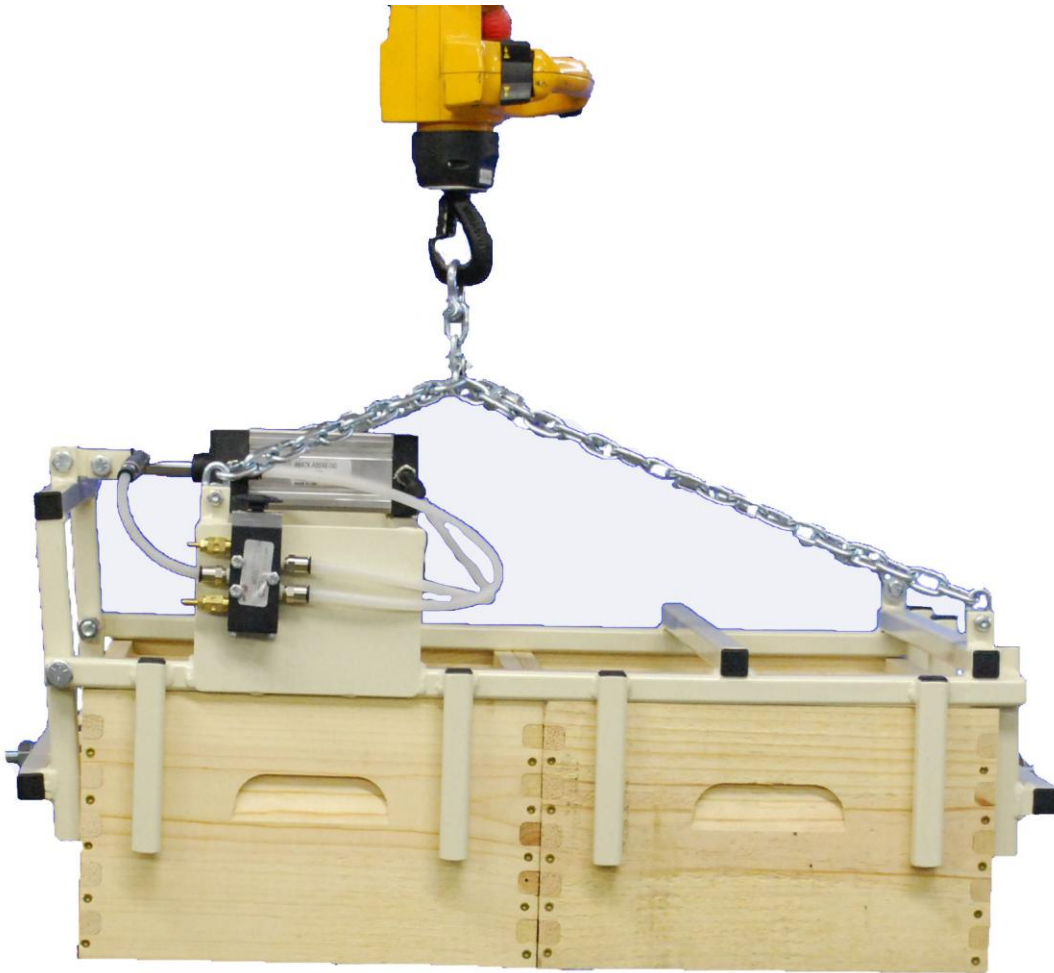
You are responsible for all amounts due for open invoices, statements and account balances. You are responsible for courts costs, attorney's fees, travel expenses, expenses incurred by us to take possession of, to collect monies due on past due invoices, statements or open accounts for unpaid balances. You agree to not permit any liens to attach to Cook & Beals, Inc. honey extraction equipment, that may impair your satisfaction of any amounts due on account for services, parts or equipment.

Contact Information

Cook & Beals, Inc.	1.308.745.0154 (phone/fax)
PO Box 220	info@cooknbeals.com (email)
221 S. 7 th Street	
Loup City, Nebraska 68853-0220	(Rev: 04/02/24)

BOX GRABBER

The Box Grabber is an air activated device, intended to move two boxes at a time from a stack on a pallet and place these two boxes on a roller conveyor that leads to the De-Boxer. This is all accomplished with the Box Grabber raising/lowering and pivoting with the aid of a jib crane and 115 Volt hoist. These items are all included in the price.



TECHNICAL DATA

Length: 160"

Width: 60"

Height: 22"

Weight: 725 lbs.

Pending beam size

COOK & BEALS DE-BOXER

The Cook & Beals De-Boxer attaches to the Cook & Beals Uncapper. It can also stand on its own to assist with any other de-boxing needs.

Our De-Boxer comes with room for one box on each side of the de-boxing station. The De-Boxer can be fed from either side. The bottom of the incoming box is scraped into a standard wax pan as it is pushed into the de-boxing station. The wax pan is included with the unit. The actual de-boxing operation is done via the double acting, foot operated air cylinder.

The de-boxer can handle 9 5/8", 7 5/8" or 6 5/8" frames.



TECHNICAL DATA

Height: 58" – 64"

(adjustable w/platform)

Depth: 48"

Width: 60"

Weight: 320 lbs.

Air Pressure Required

– 100 PSI

(pictured with the Uncapper)

1996 AUTOMATIC UNCAPPER

Treat your combs, bees and yourself to the very best Uncapper available. Our Uncapper uncaps combs at the rate of 12 combs per minute or 80 supers per hour. The In-Feed Conveyor holds 2 boxes of combs at a time. The main part of this Uncapper is what we call the “Head”, where the cutters and motors are located. The Head is bolted to the top of a four-foot stainless steel tank. The combs are placed in the Head and two silent chains carry them through the revolving cutters, which remove the cappings. The uncapped comb then rests on a chain that slowly conveys it toward the Extractor. The cappings that are cut off, do not fall onto the combs that have been uncapped. As the combs pass through the cutters, they are held in place by a very rigid guide system. The depth of the cutting can be instantly changed; an adjustable slip clutch is provided. The value of this combination is to reduce breakage of frames in case a frame is started crosswise. If this should happen, the clutch stops the chains. The cutters are powered with 3/4 h.p. motors, using belt drives. A stainless-steel shield over the cutters prohibits any capping or honey from being thrown out.

Standard features of the Model 96

Cook & Beals Uncapper:

- Stainless Steel feed chains
- Plated sprockets and shafts
- Water tight on/off switches
- Forward & Reverse switches
- Adjustable slip clutch
- Clean rotary cutting action
- NO added heat required
- Depth of cut adjustable at operator's fingertips
- 4 ft. stainless steel tank

TECHNICAL DATA

Floor space required:

36" x 120"

220V – 35 Amp

- Shipping weight: 1000 lbs.



60 & 128 FRAME AUTO-LOAD EXTRACTOR

This method of extracting was developed by Williams R. Hettrick of Hamilton, MT in mid-1960. Cook & Beals, Inc. purchased the rights to manufacture and distribute this style of extractor on December 18, 1972. Since then, we have continually endeavored to improve and automate this system. The Auto-Load Extractor drum holds 128 combs of any depth (exact number will vary if end bar is over 1 3/8" in width). Our 60 frame Autoload Extractor was introduced in 2020, and both sizes are of the same design, construction and use the same parts.

This machine is equipped with a feeding conveyor and an empty frame rack. The conveyor is designed so that the frames from an uncapping Head are conveyed to the Extractor. It holds approximately the same number of combs as the Extractor so the uncapping machine never needs to be stopped while loading and unloading the Extractor, thus any delay in uncapping time is eliminated.

As the air cylinder feed mechanism pushes the full combs into the Extractor, the empty combs are pushed onto the motorized empty frame rack. The empty frame rack is designed to hold the same number of frames as the extractor.

The extractor is driven by a 3 hp AC motor with a positive advancing mechanism that is simple, yet rugged and dependable. The drum is made of 14 gauge stainless. All internal parts are stainless steel. The honey outlet is 6". The lid is electrically operated with automatic stops. The Auto-Load Extractor has been field tested and has proven to be simple to operate, yet rugged enough to give years of trouble-free service.

NOTE: The Auto-Load Extractor can be ordered for either left-hand or right-hand operation – this needs to be specified when ordering.

ADVANTAGES:

- No holes needed in floor (except for anchoring); Entire machine is on floor level
- Labor Saver - only one person needed to load and unload extractor
- Heavy Duty Construction; No paint to maintain; All Stainless Steel and Aluminum
- Extractor can be loaded and unloaded in approximately 3 ½ minutes
- Extracting time: 4 ½ - 8 minutes
- Near zero comb breakage in Extractor

AUTO-LOAD EXTRACTOR (cont.)



Pictured above is the 128 Frame Auto-Load Extractor



Pictured above is the 128 Frame Auto-Load Extractor in line between the De-Boxer, Uncapper Conveyor, and the Empty Comb Rack as set up for operation. This image depicts a typical configuration set up for right-hand operation.

NOTE: The Auto-Load Extractor can be ordered for either left-hand or right-hand operation – this needs to be specified when ordering.

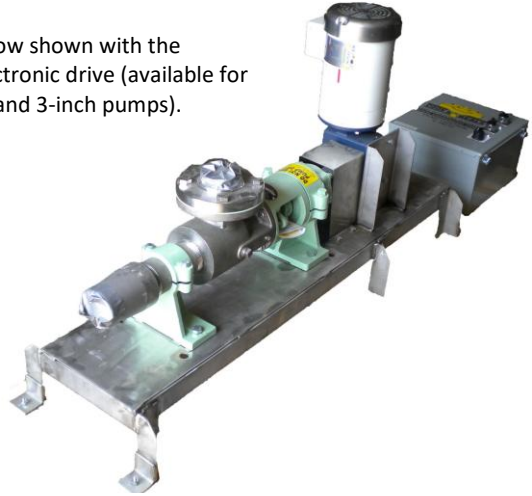
2-INCH PROGRESSIVE CAVITY PUMP

MADE IN THE USA



- Pictured above with 1 ½ hp motor 5/8" shaft, 110–220-volt FOB Loup City Un-crated

- All pumps are available in Stainless Steel with Electronic Drives. Please call for a price quote
- Pictured below shown with the optional electronic drive (available for both 2-inch and 3-inch pumps).



FEATURES:

METERED UNIFORM FLOW

Continuous pushing action in one direction provides uniform discharge without pulsation. Displacement for each revolution of the rotor is affected slightly by changes in discharge pressure.

LOW INTERNAL VELOCITIES

All fluids, including highly volatile as well as viscous materials, are handled with minimum turbulence, agitation or pulsation.

HANDLES SOLIDS IN SUSPENSION

The unit will pump solids or abrasives suspended in liquids. Even mixtures containing high percentages of solids are handled satisfactorily.

POSITIVE DISPLACEMENTS

The single rotating part exerts a positive pumping action comparable to that of a piston moving through a cylinder of infinite length. Head developed is independent of speed; capacity is approximately proportional to speed. Slippage is a function of viscosity and pressure and is thus predictable for all operating conditions.

PASSES PARTICLES

Particles up to 1 1/8 inches in diameter can be handled by the larger Pumps without difficulty. Should a sharp particle become imbedded in the stator, it is passed over and the following fluid tends to flush it free.

REVERSIBLE

The unit will pump in either direction with equal efficiency merely by changing direction of rotation. (This applies to all frames except a few of the larger models.)

Cook & Beals, Inc. builds the base for the Pump and equips it with a Variable Speed Pulley on motor, pump pulley, belt, adjustable motor base, and a forward/reverse switch.

This arrangement allows the operator to change the speed of the pump to meet the needs of the large or small extracting capacities.

The inlet at the top of the pump can be rotated either right or left for installing.

PROGRESSIVE CAVITY PUMP

MADE IN THE USA

3-INCH PROGRESSIVE CAVITY PUMP

Technical Data

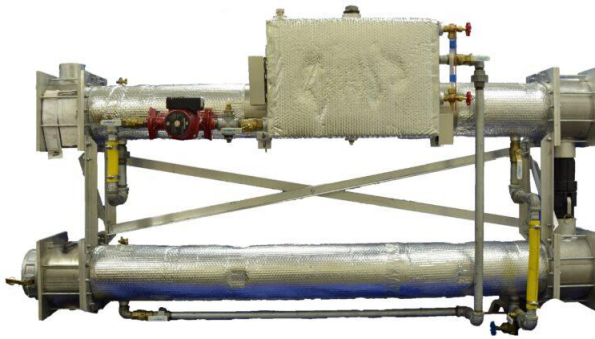
- Over two times the capacity of our 2" pump.
- Handles the heavier, drier, and cooler honey.
- Three horsepower motor.
- All the qualities of a 2" pump, just bigger
- 220 Volt, 22 AMPs
- 16" W x 48" L x 30" H
- Includes Electronic Drive



OTHER PUMP SIZES ARE AVAILABLE, PLEASE CALL FOR A QUOTE

**All pumps are available in Stainless Steel and with Electronic Drives.
Please call for a price quote.**

HEAT EXCHANGE UNIT WITH HEAT SYSTEM



This Heat Exchange Unit is designed to warm honey, without overheating, so the wax and foreign materials can be easily removed. Of the many units in the field for use in the past years, this has proven to be the most successful and satisfactory for the operator. The unit consists of tubes inside a pipe which the honey is pumped through, and circulating hot oil inside the large pipe, transfers the heat to the honey. All tubes are removable in the event one may become damaged.

In 2021 we redesigned the Heat Exchange Unit to reduce its overall length, and field tested for an extracting season with remarkable results. Beginning with the 2022 production year, all Heat Exchange Units were of the new design. *[The original 12-foot Heat Exchange Unit is available by special order and must be picked up at plant location in Loup City, NE, or private freight arranged.]*

The unit is equipped with a manifold on each end for easy removal to clean or inspect. The end plates and manifolds are of aluminum material. There are only 2 connections: a 3" pipe for the honey in, and a 3" pipe for the honey out.

The Heat Exchange Unit consists of 30-7/8" stainless steel tubes inside an 8" aluminum pipe having more than 11,870 sq. in. of heat transferring area. This allows the user to heat approximately 3,000 lbs. of honey per hour to the desired temperature for best results in clarification without melting wax. This unit is recommended for use with the Spin Float Honey Wax Separator. Shipping weight is approximately 765 lbs.

- The Heat System adds a heater tank with (2) 4500-watt heating elements, a fill pipe, vent and sight glass for oil level observation. The oil capacity is approx. 27 gallons of 100% vegetable oil.
- Includes a recirculating pump, and all necessary plumbing/fittings.
- The Heat System Control Panel requires 50 amps, 220 volts, and is partially pre-wired. Included with the panel is a breaker box with breakers, thermostat, digital thermometers for both honey and oil temperatures, on/off switch and indicator lights for recirculating pump and heating elements.
- The Heat System Control Panel includes an audible, pressure alarm with visual strobe kit.

ACCESSORIES AVAILABLE FOR THE HEAT EXCHANGE UNIT

EASY ACCESS END CAP

The Easy Access End Cap for the Heat Unit can be used in two ways; for those extracting large volumes, the distributor and drive end is replaced by the Easy Access Cap. For those extracting at a lower rate, the distributor and drive end is switched to the honey outlet end with the Easy Access Cap put on the honey inlet end.



PRESSURE ALARM – FIELD INSTALL

For older models, we do make a field install Pressure Alarm for the Heat System Control Panel, available in 3-inch. The kit includes an audible pressure alarm with visual strobe kit (not pictured individually).

HEAT SYSTEM – FIELD INSTALL

For older models of the Heat Exchange Unit, we do make a field install Heat System Panel that includes the 3-inch audible Pressure Alarm switch and strobe.



NOTE: The Easy Access End Cap, Pressure Alarm and Heat System Panel come standard on a new Heat Exchange Unit.

SPIN-FLOAT HONEY WAX SEPARATOR

(also known as the “Spinner”)

This machine continuously separates the honey from wax, pollen and other foreign particles. It works along the same principle as a cream separator. There are no screens or perforated metal. It is made of stainless steel and is precision built. Under normal use it will last a lifetime. The only parts that can be considered expendable are the “V” belts and six bearings. Of course, these parts are readily available and easy to change.

The heart of the Spin-Float Honey Wax Separator is the revolving drum, often called a centrifuge. In operation, the honey and cappings are pumped or dropped into the top of the centrifuge. This mixture is thrown to the outside wall where the separation takes place.

Then through a system of baffles and ports, the clear honey is drained off into the outer plastic molded tank where it is then pumped to your storage tanks. The wax is cut out by a rotary cutter and drops out of the center of the centrifuge.

The entire process is continuous. The capacity is above 3,000 pounds per hour. For best operation, the honey wax mixture should enter at a temperature range of between 95 and 105-degrees Fahrenheit. If cooler than this, the separation is slower. Past performance in both domestic and foreign fields has proven that this machine will meet or exceed your expectations.

Advantages of the Separator:

- Negligible Honey Loss in Wax (0-2%)
- Honey-Free Wax Melts Easily
- Dry Cappings Mean Extra Honey
- Clean Honey
- No Messy Job of Dipping and Carrying Wet Cappings
- Increases Extracting Capacity
- No Discoloration of Honey
- Low Temperature Needed for Clarification
- A More Professional, Sanitary Looking Operation
- Saves Time and Labor
- Eliminates Skimming Tanks
- Easy Access to Grease Bearings

Honey-Wax Separator Technical Data:

Dimensions – 46” tall x 60” long x 48” wide
Weight – 840 lbs.

Voltage & Amperage – 220 Volt AC

Single Phase- 22 Amps

Stainless tank, plates and legs

Includes Electronic Speed Drive



SPIN-FLOAT HONEY WAX SEPARATOR

ELECTRONIC SPEED DRIVE

For older model Spin-Float Honey Wax Separators (without the E-Drive option), we offer a field install **Electronic Speed Drive System** for your Separator. The field install kit is available both with or without a motor.

NOTE: The Electronic Speed Drive comes standard on new models.

Advantages of the Electronic Speed Drive include:

- Replaces adjustable motor base & variable speed pulley
- Increases life of belts
- Simple to install & operate
- Reduces noise



Electronic Speed Drive Technical Data:

220 Volt AC

2 hp wash down motor

Telemecanique ATV 31 drive

SEPARATOR DRUM PULLERS

MODEL I & II

The Model I and Model II Drum Pullers have been discontinued.

MODEL III

The Model III Drum Puller is a tool that will effortlessly and safely help you lift the drum out of the Separator for cleaning and maintenance. This is accomplished by use of two air cylinders: one to raise the drum and the other to tip the drum on its side. The entire device will rotate 360 degrees for positioning. The Model III Drum Puller is designed for rooms of 8 feet to 12 feet ceiling height.

Technical Data

- For ceiling height up to 12 feet
- No Electrical Required
- 100 PSI air supply required



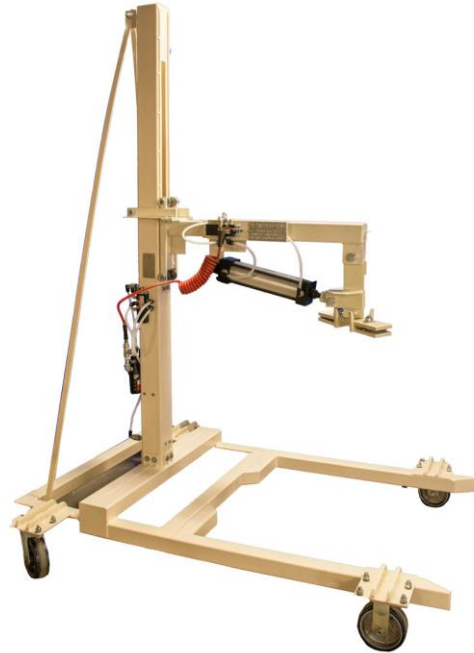
SEPARATOR DRUM PULLERS (CONT.)

MODEL IV

The Model IV Drum Puller is an economical safety device. It assists in removing the drum from the Separator for cleaning and maintenance. This model can be used with Separators of standard height. This model is portable, allowing for easy transport of Drum from Separator to washroom or work bench without the need of another device.

Technical Data

- Large, non-marking wheels to allow easy movement on uneven floors or surfaces,
- No Electrical Required.
- Air Supply Required.



MODEL V

The Model V Drum Puller is an economical safety device. It assists in removing the drum from the Separator for cleaning and maintenance. This model attaches to a forklift and is used to remove the Drum from elevated Separators.

Technical Data

- Requires a Forklift
- No Electrical Required
- Air Supply Required.



WAX MELTER

The Wax Melter from Cook & Beals, Inc. separates slum, wax, and honey into individual containers with minimal product degradation. The compact, self-contained melter is simple to operate and offer these features:

Features:

- Thermostatically controlled heat
- Insulated, aluminum construction for rapid heat transfer
- Includes auxiliary heated double jacketed tank for wax collection

For optimum results, the Cook & Beals, Inc. Wax Melter is recommended as a companion to the Cook & Beals, Inc. Spin Float Honey-Wax Separator, which is capable of separating up to 99% of honey from the wax.

Specifications

- height (with cover) 46"
- width 48"
- length 54"
- floor to drain (honey) 15"
- floor to drain (wax) 20"
- floor to drain (slum) 21"
- power required 50A 230v AC 60 Hz, 4-wire, single phase
- heating elements (2) 4500 W
- weight (empty) ~475 lbs.
- requires approximately 20 gallons of vegetable-based oil for main tank
- requires approximately 9 gallons of vegetable-based oil for auxiliary tank



HONEY TOTE SCALE

The Honey Tote Scale can be easily set up for both totes and barrels, is easy to operate and can interface to any pump or valve. The purpose of the Honey Tote Scale is to reduce the overflowing of honey when filling totes or barrels by weight in the packing process.

Our compact Scale is simple to operate and offer these features:

Features:

- Includes both a visible and audible alarm
- Includes an easy to read and program scale display panel that can easily be re-programmed for desired weight on site
- Includes an electrical interface box to connect scale to valve on pump
- 4' x 4' platform floor scale

Accessories Available:

- 2, 3, 4 or 6-inch valve

Requires:

- * 110 VAC Electrical & 100 PSI Air Connection
- Clearance of 56-inches from floor to top of tote, or
- Clearance of 40-inches from floor to top of standard barrel



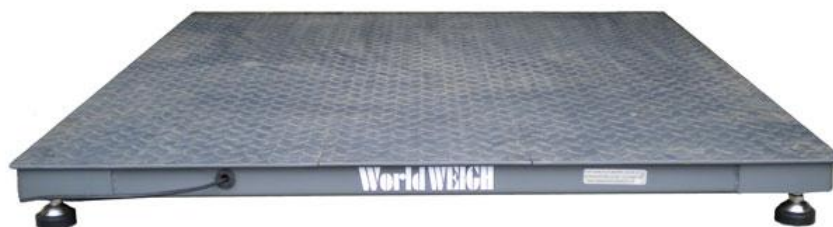
Electrical Interface Box
(shown with alarm)



Optional Valve



Scale Display/Control Panel



Scale Platform

HONEY MOISTURE REMOVER SYSTEM (Honey Dryer)



It is well known in the business that honey moisture levels can be lowered in the hot room over a period of time using a dehumidifying system. Consider the opposite side of moisture removal from honey by examining a process to use **AFTER** the honey has been extracted from the supers. Every beekeeper knows that bees use a lot of time and energy to evaporate honey moisture from the cells; whereby utilizing a honey moisture removing system to redirect this energy to maximize the bees foraging time by visiting more flowers instead of spending time drying down honey, you should be able to increase your average honey production.

The Honey Moisture Remover System does two operations at the same time. First, it blows warm, dry air over the incoming honey that flows over a series of trays. It then recycles the hot air through a condenser which collects the moisture from the air. In other words, water evaporates very slowly during the few minutes that honey flows on the tray, then the water is trapped inside the condenser and removed through a simple drainage system (this process is very similar to a dehumidifier). At the end of the day, if your honey is still too high in moisture, (which can easily be determined with a refractometer) it can then be re-circulated through the system to remove more moisture.

The Honey Moisture Remover System works continuously, that means an estimated 7,000 lbs. of honey can be pumped through the unit several times until the drying down process is finished (it is recommended that you check moisture levels several times throughout the day with a refractometer to determine if the drying process has met your moisture level requirements).

Customers have reported that with a full tank of honey (example: 11 drums) and 20% moisture, that process can be as long as 24 hours. If the honey holds 2% extra moisture, you would need to remove 45 quarts of water (sometimes more) to get a high-quality honey (18% or less), which is up to 2 quarts per hour of water, an amount that can be easily reached within 24 hours. Experience will tell you roughly the percentage of honey moisture just by listening to the noise of the honey splashing inside our Spin Float Honey Wax Separator. Dry honey doesn't make much noise, but wet honey splashes against the sides of the Spin Float Honey Wax Separator.

DISCLAIMER: Increase of production is very difficult to estimate as the honey flow is never the same year after year. However, this HMRS is very useful when the main honey flow season is short.

SPECIFICATIONS:

- * 10' long x 3' wide x 2 1/2' tall
- * Requires 220 Volts, AC, Single Phase, 100 amps, 60 Hz.

TOP and BOTTOM BAR CLEANER



The Top and Bottom Bar Cleaner is designed to clean the burr comb from the top and bottom bar of the honeycomb while honeycomb is in the box, either before or after the honey extraction process.

Specification:

- Length 11' x Width 4' x Height 5'
- Weight: 650 pounds (empty)
- Working Height 36" (adjustable)
- 240 VAC, 60 Hz, Single Phase, 25 Amps



OPTIONAL ACCESSORIES AVAILABLE FOR YOUR HONEY EXTRACTION

UNCAPPER AUGER

The Uncapper Auger is a catch sump system for the Uncapper and Extractor, and measures 12' x 4" with a plastic flighting.

[not pictured]

EXTRACTOR SUMP TANK WITH FLOAT SWITCH & AUGER

The Extractor Sump Tank with Float Switch and Auger is a 30-gallon sump with a float switch to activate a pump.



FLOAT SWITCH ASSEMBLY (ACTUAL MODEL MAY VARY)

The Float Switch with mounting bracket and float is used for activating a pump or overflow alarm.



WAX MELTER AUXILIARY TANK - FIELD INSTALL

The Wax Melter Auxiliary Tank comes standard on all new Wax Melter's. The tank is available for a field install for older models. The tank is of an aluminum construction for rapid heat transfer, is double-jacketed and intended for wax collection. Tank requires approximately 9 gallons of vegetable-based oil; we recommend replacing the oil every 3-5 years to prolong the life of the equipment. Approximate shipping size is L48" x W20" x H20", weighs 60 lbs.



SUPER WHEEL CART

The Super Wheel Cart is a 2-wheel cart for moving stacks of bee boxes.

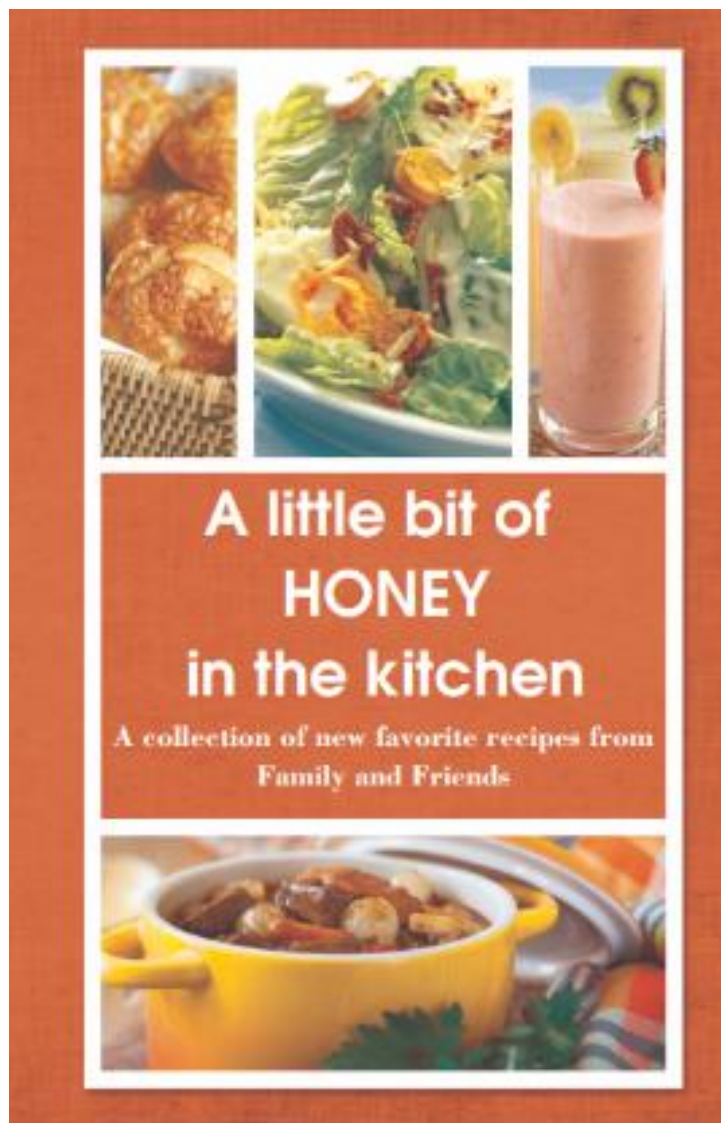


COOKBOOK

“A little bit of HONEY in the kitchen”

The cookbook is a collection of over 390 new favorite recipes from Tami’s kitchen, family, friends and the honey industry. Little Bit is a play on words, where over half of the recipes in this cookbook include HONEY as an ingredient.

Tami was a Volunteer Field Editor, later to become a Community Cook, with the Taste of Home Magazine (TOH) from the mid-2000’s to 2024. Many of her recipes can be found in back issues of the magazine, and many cookbooks in print today, as well as on the Taste of Home website. In addition to having her recipes printed in the TOH magazine, you will find a few in the Nebraska Life Magazine as well. In the cookbook you will also find an introduction to Cook & Beals, Inc., helpful hints, honey facts, and how to substitute honey in your own recipes, as well as pantry basics.



FEATURES

Cookbook is beautifully spiral bound

181 pages

Recipes indexed:

Appetizers & Beverages

Soups & Salads

Vegetables & Side Dishes

Main Dishes

Breads & Rolls

Desserts

Cookies & Candy

This & That

Index with honey recipes noted with ★

Size 6" x 8.5"

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Thank you for your interest in our honey extraction and wax handling equipment. Since 1959 our family has been dedicated to the honey and beekeeping industry. Our main goal is to manufacture reliable, durable, labor-saving equipment; and, to provide exceptional customers service that you can count on.

We were once beekeepers and have in the past run between 1500-4500 colonies in central Nebraska, so we understand the importance of the extracting process running as smoothly as possible.

Our equipment is a long-term investment. With your routine maintenance and upkeep, you can expect many years of service from your purchases from Cook & Beals, Inc. We have made several upgrades to our Extractor and Uncapper in recent years; we feel these changes have made each machine more dependable and easier to operate. Our equipment is meant to pay for itself in labor savings.

At Cook & Beals, Inc. we continue to research and develop enhancements for the honey extracting process. Every effort is made for updates to be adaptable (or backwards compatible) to our existing line of equipment, as reasonably expected with current supply chain and market conditions.

Thank you again for thinking of Cook & Beals, Inc. If you have ideas for improvements to any of our machines or new equipment concepts that would enhance your operation, we would be happy to hear from you. If you are ever in the area, stop in and visit our facilities. Please visit our web site at www.cooknbeals.com for current pricing, technical data and equipment specifications.

Sincerely,

Shane P. Kuehl, President & CEO



Located at 221 South 7th Street
Loup City, Nebraska
U.S.A.

PRICE LIST

For **CURRENT PRICE LIST**, please find on our website at www.cooknbeals.com (scroll down to bottom section of the home page, first bullet point for a hot link).

Or, contact us by phone at 1-308-745-0154, or e-mail to info@cooknbeals.com