

WIESEL

Frost oven

Professional protection
against (spring) frost

The best possible
protection for your crops.

The WIESEL Frost oven

The WIESEL Frost oven is the latest and most cost-effective system from Fruitsecurity to control frost in the orchard. The Frost oven heats up your orchard powerfully and quickly by using wood or peat briquettes or your own pruning wood. Fuels that are easy to light and provide a stable, high temperature. Peat heats up the orchard 2 to 3.5 °C in a radius of 2.5 metres and wood briquettes can even heat the temperature 2 to 5 °C.

The total burning time is up to 6 hours and refilling during burning is possible to create a longer burning time if the frost lasts unexpectedly longer in the early morning.

There are two different types of Frost ovens: a durable Stainless steel oven with an average lifespan of 20 years and a cheaper black plate steel oven with a lifetime of 5 years.

Both Frost ovens are economically interesting, durable, reused, environmentally friendly and a powerful alternative to other frost protection systems.

Installation of the Frost oven

The WIESEL Frost oven is easy to use in the orchard. By using brackets, the Frost oven can easily be attached to the (support) poles between the trees. If you are going to use the oven, remove it from the pole and place it in the middle of the row of trees.

It is recommended to place a Frost oven in each row of trees every 5 to 6 metres. For example at each (support) pole. Per hectare 200 to 300 Frost ovens are needed.

Click here to watch the instruction videos on our YouTube channel FruitSecurity Holland



The Frost oven is very reliable and easy to use in your orchard.



FROST OVEN ATTACHED TO A CONCRETE POLE



FROST OVEN IN THE ORCHARD



“ A frost protection method with an average lifespan of 20 years! ”

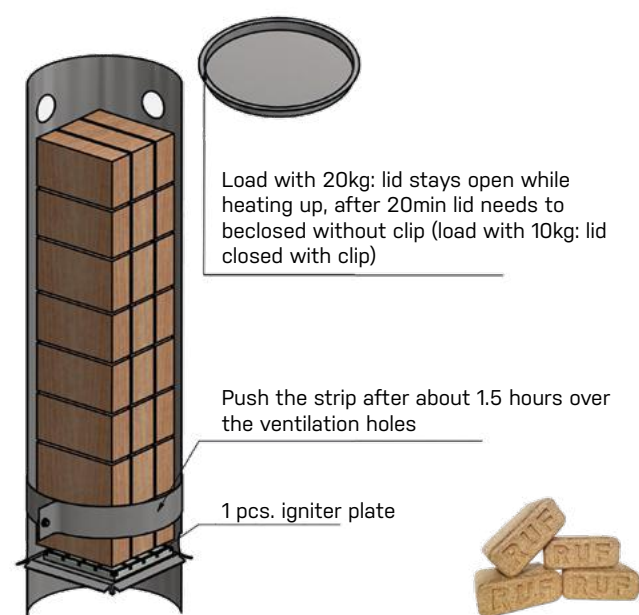
Use

Make sure that the fuel you use before and during the frost period is absolutely dry. The Frost oven can be filled with 10kg or 20kg wood briquettes with the highest possible hard wood concentration. When 20 kg wood briquettes are used, the oven should always be open during heating and closed after 20 minutes. But at 10 kg the oven can be closed immediately. The peat briquettes are used per 20 kg and the oven can be closed immediately after lighting. You can light the Frost oven with a gas burner. With wood briquettes the heating phase is about half an hour, finally the burning time is approximately 6 hours

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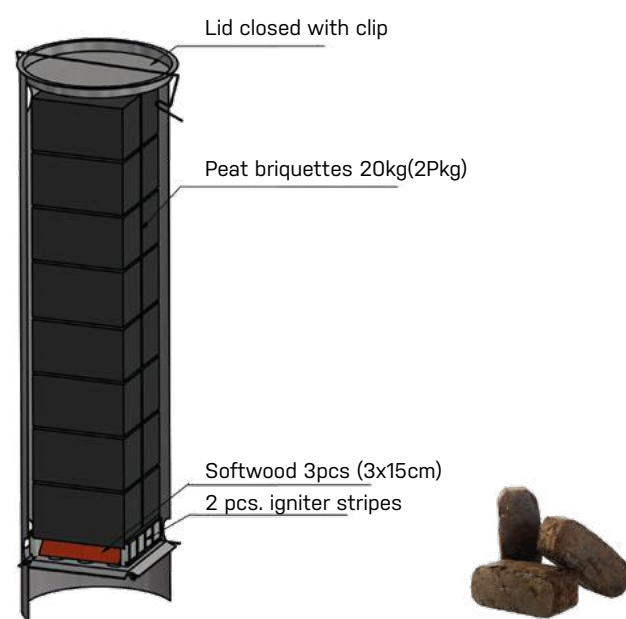


View of the frost oven filled with wood briquettes



Wood briquettes: foild in 10kg packages stacked to the oven specification

View of the frost oven filled with peat briquettes



Peat briquettes: foild in 10kg packages stacked to the oven specification

" The Frost oven is easy to refill while burning for an even longer burning time. "





Comparison with other systems

There are several systems to fight frost in your orchard. All systems have in common that a relatively large amount of manpower is required in preparation and that extra logistic effort (storage and transport) is required. Refilling the Frost oven can also be done in the orchard. After that it remains stored in the oven until use. This saves storage space and time at night.

To compare the efficiency of the Frost oven with frost candles, 2 measurements/tests have been carried out in 2 test orchards. Here two identical plots were used. The first was equipped with Frost ovens and the second with candles. The plots were equipped with temperature sensors at the same heights and distances to the heat sources.

With the wood briquettes and peat briquettes in the WIESEL Frost oven a considerably higher heating was achieved in a radius of 3 metres around the oven. The frost candles had a much lower heating. Another big advantage of the Frost oven is the possibility to use cheap fuels and easily add fuel if the frost lasts unexpectedly longer in the early morning.

PEAT

**4-6 HOURS
BURNING TIME**

**Stable high
temperature**

WOOD BRIQUETTES

**4-6 HOURS
BURNING TIME**

**Stable high
temperature**

PRUNING WOOD

**2-3 HOURS
BURNING TIME**

**Unstable
temperature**

Comparison of different fuels

The efficiency of frost protection depends on the temperature increase achieved and the time this increase takes. With peat and wood briquettes, the Frost oven easily achieves a high temperature of ignition which heats the surrounding area of the oven by 2-4 degrees Celsius. This prevents fruit from freezing at night and protects your harvest from the very beginning.

If the frost lasts unexpectedly longer in the early morning, the Wiesel Frost oven can easily burn longer by throwing in extra fuel. This is a big advantage of our oven compared to frost candles, for example, which cannot effectively handle a small amount of extra fuel so easily.



Need advice or support from our specialists? We are pleased to help you!



Benefits, recommendations and tips

- ✓ Highly effective frost protection
- ✓ High efficiency
- ✓ Environment-friendly
- ✓ Durable, re-usable oven
- ✓ Watch the instructional video on the YouTube of FruitSecurity Holland
- ✓ Economically interesting
- ✓ More than 6 hours burning time without refilling
- ✓ Easy to refill for longer burning time
- ✓ Usable with different fuels
- ✓ Also works with cheap fuels such as prunings



**Need some help?
Ask Rick**

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**Contact us, we
will be pleased
to advise you!**



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