

OPERATION PROCEDURE FOR AUTOMATIC DRAW-OFF VALVE 66786

MAPLE SUGARING
EQUIPMENT



PV Maple syrup temperature

SV Flow temperature

Adjustment arrows

Procedure

- 1) Adjust flow temperature using the two adjustment arrows.
- 2) Flow temperature varies according to the atmospheric pressure. **Right maple syrup flow temperature is the boiling temperature of water + 7°F.** Important: atmospheric pressure may vary during the day.

How to get my exact maple syrup flow temperature?

Fill a container with at least 6 inches deep water. Bring to boil and put probe in water for at least 15 seconds and note the temperature on device. Warning, the probe must not be in contact with the container to prevent false temperature reading. **Note temperature and add + 7°F to obtains maple syrup flow temperature.**

Ex: If water boils at 212.2°F, right maple syrup flow temperature will be 219.2°F. Adjust temperature on device.

- 3) Install the temperature probe so that the tip is 1/4" from the bottom of the pan. The probe must not touch the bottom otherwise it may burn.
- 4) When maple syrup reaches flow temperature, valve will open automatically.
- 5) **Always verify the (brix) level of drew maple syrup with a refractometer or an hydrometer. If necessary, adjust flow temperature of 0.1 or 0.2 °F to thicken or drop temperature to thin the syrup. For boiling advices, please refer to Traditionnal Evaporator user manual.**

Maintenance

- 1) Keep the valve and probe clean and free of sugar stones. This will prevent breakage valve or false temperature reading.
- 2) Clean the tip of the probe by soaking it in the solution of acid that you use to clean up syrup pans.

Recommended accessories, not included (see catalogue)

Elbows (6788991D2)

Evaporator connection (736654 - 6788991D1 - 770060 - 6788991D3 - 6788991D4)