

Smoky Lake Divided Pan

INCLUDED:

- Divided Flat Pan w/
Inlet/Outlet Ports and
Two Thermometer Ports



OPTIONS FOR INLET PORT:

- 3/4" Hex Plug
- 3/4" Ball Valve w/Nipple
- Float Box

OPTIONS FOR OUTLET PORT:

- 3/4" Ball Valve w/Nipple
- Automated Valve for Auto Draw-Off System

OPTIONS FOR THERMOMETER PORTS:

- 1/4" Hex Plug
- Thermometer with 6" stem
- Syrup Probe for Auto Draw-Off System

INSTRUCTIONS:

1. **First, make sure that the length and width of your arch is level.** You will want your pan to be able to sit perfectly flat so that the sap depth is consistent throughout.
2. **Remove all protective vinyl** from the pan and other stainless steel parts (if applicable).
3. **We recommend placing a braided rope gasket between the pan and the arch to prevent cold air from being pulled under the pan.** Lay down the rope gasket and then place your pan on top of it. (Note that the pan is reversible so it does not matter which end of the pan faces front.)

The below illustration shows an overhead view of an arch. Placement of the braided rope gasket is represented in red.

Overhead View of a Smoky Lake Corsair Arch



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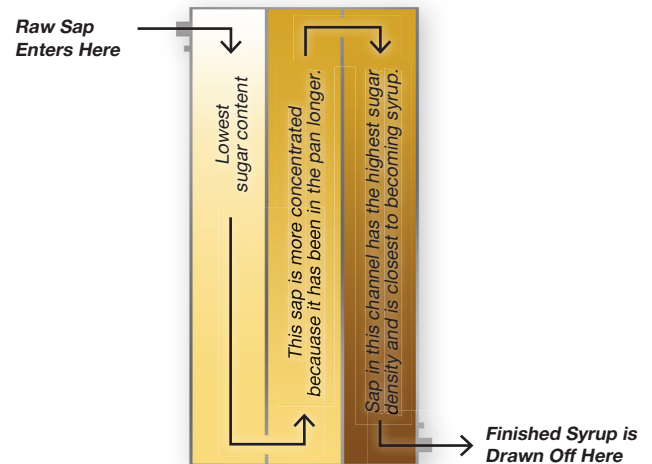
4. At the front end of the pan, there are two ports: a 3/4" draw-off port and a 1/4" thermometer port. Plumber's tape should be used on all threaded connections to enhance seal and prevent binding.
 - **Draw-off Port:** To connect a 3/4" Ball Valve to the draw-off port, use a stainless steel nipple. (A nipple is a small piece of hardware with male threads on both ends.)
 - **Thermometer Port:** This port will accept a thermometer with 6" stem and 1/4" threads. Alternatively, you could use this port with a temperature probe for an auto draw-off system. If you do not want to monitor temperature, you can cap this port with a stainless steel hex plug.
5. At the back end of the pan, there are two ports which are identical to the ones at the front of the pan. (This is because the pan is reversible.) Plumber's tape should be used on all threaded connections to enhance seal and prevent binding.
 - **Sap Inlet Port:** If you are adding sap to your pan by hand or with a feed pan, then this port can be plugged with a stainless steel hex plug or another stainless steel ball valve. Otherwise, this port could be used to connect a float box.
 - **Thermometer Port next to the Sap Inlet Port:** This port can be plugged with a stainless steel hex plug when it is not in use.
6. **Fill your pan with 2" of raw sap. You will need to maintain this depth while you are boiling.**



Never allow the depth to get lower than 1" in order to prevent damage to your pan and your syrup. Raw sap is always be added in the back corner of the pan. The sap will become more and more dense as it approaches the draw-off valve. Note that you will be boiling for approximately 6 hours before any syrup will be ready to be drawn off.

Illustration of a Density Gradient

As water evaporates during the boiling process, more raw sap is added at the back of the pan in order to maintain 2" depth. As the raw sap is added, the preexisting sap — which has already been boiling/condensing — is pushed further into the channels. Eventually, this creates a "density gradient," meaning the sap near the draw-off port is close to being syrup while the sap at the opposite end of the pan has the lowest sugar content.



7. Maple syrup finishes at 7° above the temperature of boiling water. When your thermometer reaches the bold 7 mark, you can open the draw-off valve and draw that syrup into a separate vessel for filtering. It is normal for the temperature to climb a little while you first start to draw off. When temperature drops below the bold 7 on your thermometer, close the draw-off valve. The remaining syrup will need to be boiled longer. If you do not have a thermometer, you will need to monitor syrup progress by doing periodic hydrometer tests. Even if you do have a thermometer, doing a periodic hydrometer test is a good idea. This will verify that your thermometer is calibrated correctly for your current elevation and atmospheric conditions.



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8. When you shut down your evaporator for the day, some evaporation may continue as the sap will still be hot. Continue to monitor and maintain sap depth until evaporation has stopped.
9. Now that you have completed your first boil, your pan is said to be “sweetened” because it contains a gradient of condensed sap. This unfinished sap should stay in your pan. The next time you boil, simply pick up where you left off.

Some mixing of the gradient may occur between boils. This is ok. The gradient will redefine itself as you start boiling again.

Do not wait more than 2–7 days between boils in order to prevent the sap from spoiling. The warmer the weather gets, the sooner your sap will need to be boiled. If you are boiling outside, you may choose to cover your pan to protect it from debris and intrigued squirrels.

Enjoy Your Finished Product!



Clockwise from top left: Maple Baked Beans. Vanilla Waffle w/Roasted Peach Maple Topping. Maple Leaf Frappe. Smoked Maple Almonds. Find these recipes and more on [pinterest.com/smokylakemaple](https://www.pinterest.com/smokylakemaple)

OTHER EQUIPMENT YOU MIGHT LIKE:

The Smoky Lake Steam Bottler

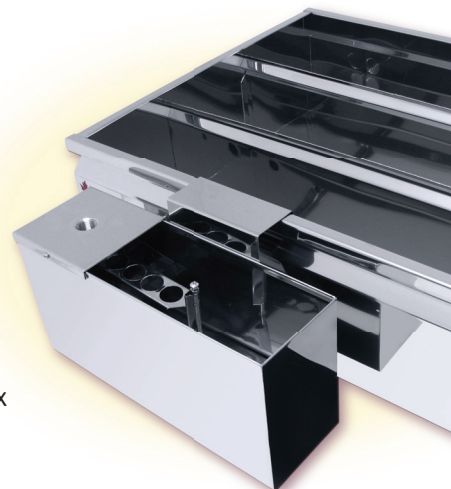
makes the entire process of filtering, perfecting density and bottling quicker and easier. Learn more at [SmokyLakeMaple.com](https://www.SmokyLakeMaple.com)



The Smoky Lake Float Box

helps regulate sap depth in your pan.

Learn how it works by watching our video at tinyurl.com/floatbox



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