



Raised Flue Pan Set

STANDARD CONFIGURATION



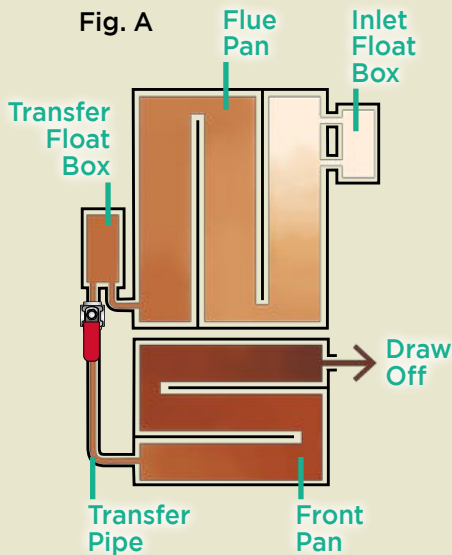
Check Out Our Instructional Videos On YouTube.

INCLUDES

- A | Sanitary Draw-Off Valve**
(1½") w/Food-Grade Gaskets
(Photo shows optional Auto Draw Off Valve Assembly upgrade)
- B | Positive Draw-Off Boxes**
(With rear syrup draw-off where the heat is most concentrated)
- C | Eleven 7" Flues** (On 2' wide pans)
- D | Angled Thermometer Port**
w/Maple Thermometer
- E | Three Stainless Steel Plugs** (¼")
- F | Built-in 360° Handles**
- G | Inlet Float Box**
w/Fittings + Drain
- H | Transfer Float Box**
w/Fittings + Drain
(Not visible here. See p 3.)
- J | Ports for Optional**
Deluxe Sight Glasses
- K | Two Stiffened Gaskets**
(Not visible here. See p 2.)
- ✔ **Structurally Formed-in**
Syrup Pan Dividers
- ✔ **Reversible Front Pan**
(See p 4)
- ✔ **22 ga. Mirror Finish**
Stainless Steel
- ✔ **Lifetime Limited Warranty**
on TIG Welds
- ✔ **Smooth, Hemmed Edges**
- ✔ **Compatible with optional**
Auto Draw-Off System

WARNINGS

- **Maintain 2" sap depth throughout the system; especially until you have gained experience.**
(In the flue pan, you need to maintain 2" ABOVE the flues.)
- Use plumber's tape on all threaded connections to enhance the seal and prevent thread binding.
- BEFORE lighting the evaporator, review the Start Up Checklist. SmokyLakeMaple.com/start-up
- Wear protective clothing such as leather gloves and a face shield.
- Keep a spare bucket of sap or water on hand.
- Keep a fire extinguisher handy. Make sure all of your helpers know where it is and how to operate it.



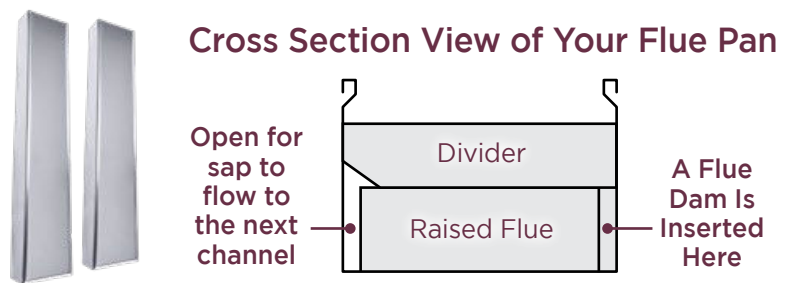
PATH OF THE SAP

- The raw sap enters via the Inlet Float Box at the rear of the evaporator, and makes its way through three consecutive channels in the Flue Pan.
- Sap exits the Flue Pan via the Transfer Float Box and then enters the Front Pan via the Transfer Pipe.
- The sap travels front to back through the three channels of the Front Pan.
- Syrup draws off at the back of the front pan where there is the highest concentration of heat.
- See "Reversing Direction" on page 4 for more details on sap flow.

FLUE DAMS

These preinstalled blocks direct the sap through the channels of your flue pan for continuous flow boiling.

If you remove the dams during cleaning, you will need to reinstall them before boiling again. They are friction fit.



STIFFENED GASKETS

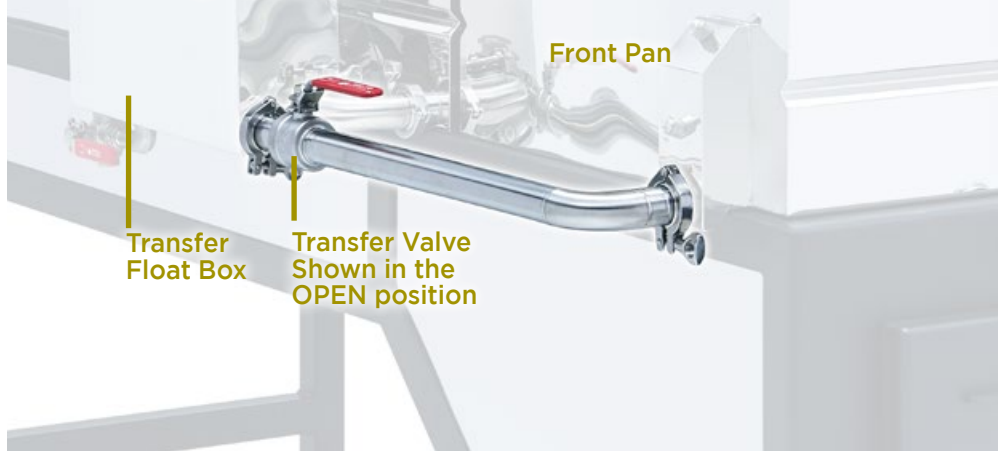
- One should be placed between the front pan and the flue pan. The second should be placed behind the flue pan.
- For more information, see our website: SmokyLakeMaple.com/stiffened-gasket



TRANSFER PIPE

The Transfer Pipe connects the Transfer Float Box to the Front Pan. Connect this pipe using the Sanitary Clamps and Food Grade Gaskets provided.

The Transfer Valve MUST be in the open position while boiling/steaming.



CONNECTIONS ON THE DRAW-OFF BOX

- The Draw-Off Box is located toward the back of the Front Pan because it is best to draw off syrup at the hottest point in the pan.
- The upper 1/4" port can hold the Syrup Probe of an optional Auto Draw-Off System. If not in use, this port can be plugged.
- The lower 1/4" port will hold your Maple Thermometer. The Thermometer allows you to monitor the progress of your syrup.
- Attach the Draw Off Valve using the provided Sanitary Clamp and Food Grade Gasket. (See Fig B)
- If you are using the optional Valve Assembly from a Smoky Lake Auto Draw Off System, your draw off configuration may look like Fig C.

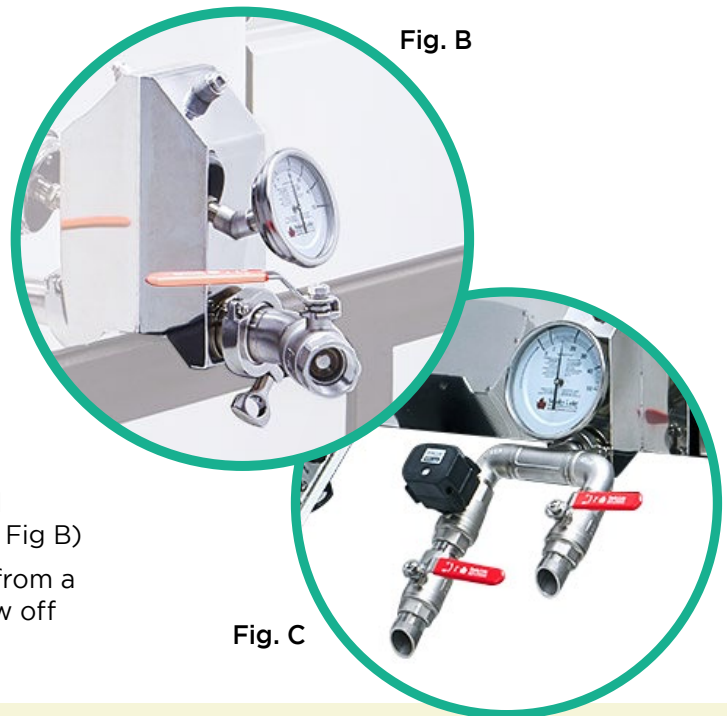
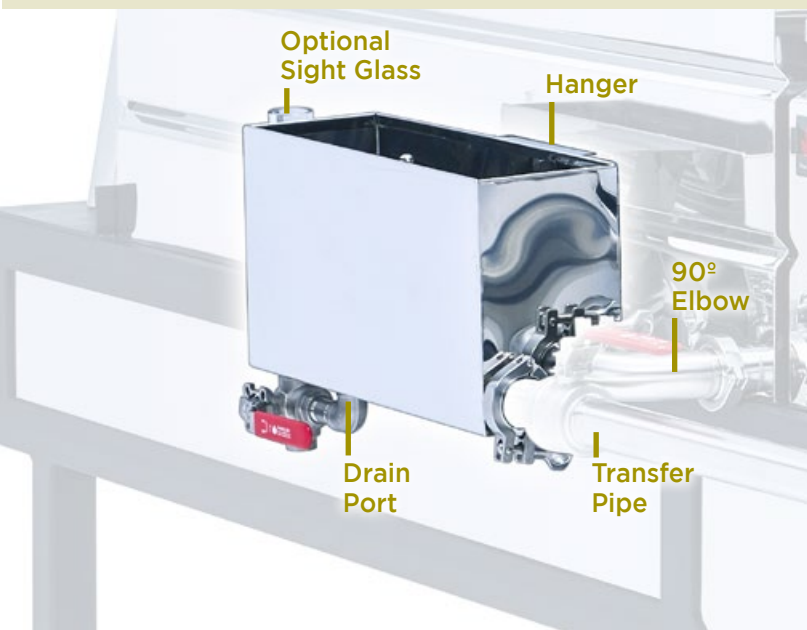


Fig. B

Fig. C

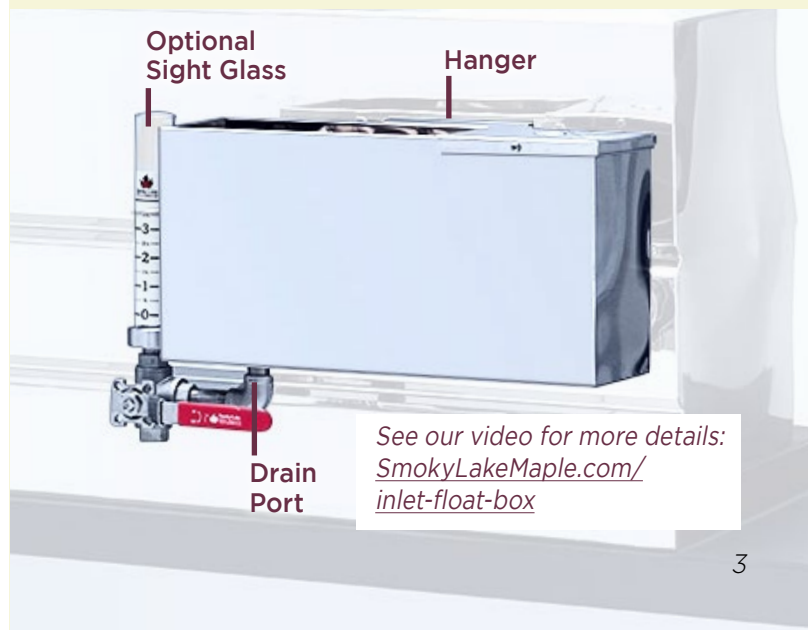
TRANSFER FLOAT BOX

- This Float Box regulates the sap depth of the Front Pan.
- Hang the Transfer Float Box on the bracket near the front of the Flue Pan.
- Use the 90° pipe to connect this Float Box to the Flue Pan. Connect the second 1-1/2" port to the Transfer Pipe (See page 2). Use the Sanitary Clamps and Food Grade Gaskets provided.
- Connect a Ball Valve or optional Deluxe Sight Glass to the 1/2" drain port located on the bottom of the Float Box.



INLET FLOAT BOX

- This Float Box helps to maintain a consistent depth in your Flue Pan.
- Hang the Float Box on the bracket near the rear of the Flue Pan.
- Connect the two 1-1/2" ports to the Flue Pan using the Sanitary Clamps and Food Grade Gaskets provided.
- Connect the top 3/4" port to your Head Tank of sap. Never exceed 10 feet of head pressure.
- Connect a Ball Valve or optional Deluxe Sight Glass to the 1/2" drain port located on the bottom of the Float Box.



See our video for more details:
[SmokyLakeMaple.com/
 inlet-float-box](http://SmokyLakeMaple.com/inlet-float-box)

CLEANING

Prior to First Use

Make sure all of the protective vinyl has been removed from the stainless steel (if applicable). Then, rinse the pan with clean water.

After Use

Natural Method: PRE-mix a 50/50 solution of white vinegar and hot water. Soak for up to 24 hours, drain and spray out with a hose.

Barkeeper's Friend:

Many folks have had good results with this common household product. The manufacturer's website confirms that it is safe to use on cookware.

More Tips

Visit SmokyLakeMaple.com/cleaning-pan

In addition to cleaning the pans, periodically clean all hardware and connections. Eliminate all nitre build-up.

NOTE: Excessive exposure to **any** cleaning agent/acid—including vinegar—could harm stainless steel.

RAIL GASKET

- Rail Gasket is included with full Smoky Lake Corsair or Silverplate Evaporators. They are also available separately at SmokyLakeMaple.com/rail-gasket.
- Rail gasket lays on the top rail of your arch, underneath your pan. (Do NOT glue.) This gasket increases efficiency by preventing cold air from being pulled underneath the pan while boiling.



REVERSING THE DIRECTION OF THE FLOW.

WHAT IS NITRE?

In the front pan, it is very common for nitre — also called sugar sand — to build up on the floor of the pan. This collection of minerals precipitates as the sap becomes more condensed. You will find that the amount of nitre will vary geographically. Some regions encounter more nitre than others.

VIDEO: SmokyLakeMaple.com/sugar-sand

WHY IS IT IMPORTANT TO REMOVE THE BUILD UP?

A large build-up of nitre can harm your front pan and create off flavors in your maple syrup.

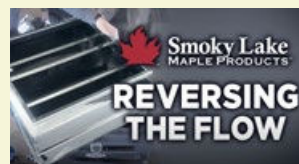
WHY CHANGE THE DIRECTION OF THE SAP FLOW?

When less dense sap travels in the opposite direction it is able to pick up some of the nitre from the pan floor.

HOW DO I CHANGE THE DIRECTION OF FLOW?

To reverse the flow, you will simply disconnect the front pan, turn it 180°, and then reconnect it. We demonstrate this procedure using Pan Plugs at SmokyLakeMaple.com/reversing. Pan Plugs are available at SmokyLakeMaple.com/pan-plugs.

Alternatively, to reverse the pan without Pan Plugs, temporarily close the Transfer Pipe Valve, and drain your Front Pan before disconnecting and reconfiguring.



SEE VIDEO:

SmokyLakeMaple.com/reversing

