

How to use a Flat Filter Set

INCLUDES:

- 1 Orlon Base Filter
- 4 Prefilters

INSTRUCTIONS:

- Start by rinsing/dampening all the filters.
 Dampening will help start the flow of maple syrup through the filters. The filters should NOT be dripping wet because you do not want to introduce water into your syrup.
 Squeeze out excess water but do not wring. Next, lay the dampened base filter (made out of a material called Orlon) in the filter tray. Lay the four prefilters directly on top of the base filter. You will note that the filters form a bowl shape in the filter tray because they are larger than the floor of the tray. This prevents impurities from sneaking around the edge of the filters.
- Pour HOT syrup through the filters. The clean filtered syrup will collect in the basin beneath it. NOTE: Cold syrup can plug up the pores of the filters.
- When the top prefilter clogs, shimmy it out and the syrup will flow through again through the remaining filters. When the next prefilter clogs, shimmy that one out, and so on.

YOU WILL NEED:

- A Flat Filter Tray (See the Smoky Lake Steam Bottler at SmokyLakeMaple.com for more information/examples.)
- 4. We recommend marking the top side edge of the Orlon base filter so that you always lay it into the filter tray with the same side facing up. Otherwise, if you were to use it upside down, sediment that had been caught in the filter previously could become dislodged and flushed back out into your finished maple syrup.

CARE & CLEANING:

The filters can be reused over and over as long as they are properly cared for and they aren't torn or otherwise damaged.

Rinse with hot water before and after each use. Do NOT use soap. Detergents can leave residue in the fibers which would cause off-flavors in your syrup.

Do NOT wring dry. It could weaken the fibers of the filters.

Store in a clean, dry, odorless location.

This is what it boils down to...™