

FINISHING STRONG

> Maple Filtering & Bottling Gear. The Ultimate Guide. <



ADDING CLARITY

(To The Contents Of This Book...)

2 A New Perspective



3 Streamlining



4 About the Cover



Photo submitted by: Shay Lake Maple

5 2025 Crowd Favorites



Photo submitted by: Sarah Copeland

6 Compare Filtering Methods

7 Cone Filters



- 7 Cone Filter Tanks
- 8 Add-Ons

9 Flat Filters



- 9 Intro to Flat Filters
- 10 How to Select a Flat Filter System
- 11–12 Features of a Steam Bottler

13 Filter Press



- 13 Intro to Filter Press
- 14 Help getting started
- 15–16 Compare Smoky Lake to WesFab/CDL

17 Staff Picks (A Few of our Personal Favorites)

18 Gas-Fired Finisher Evaporator



19 Born to Shine... Customer Spotlight



Photo submitted by: Derek Patry

21 Density Testing



Photo courtesy of: Appleton Post Crescent

WTF?

Is “Filtering” an “F” Word?



Angela Schumacher
Owner, Creative Director
Smoky Lake Maple Products

Dear Maple Friends,

We get it. Filtering often gets a bad rap. We’ve heard it described as messy, tedious, frustrating... But today, it’s time to flip the script.

In this catalog, filtering gets new meaning. You’ll say:

- *Woah, That’s Flawless!*
- *Wow, That’s Fast!*
- *Wild! There’s a Freebie?*
(Hint: Yes! There is a hidden gift code...
Unlock it by cracking our trivia challenge, pg 21)

In these pages, we’ll share real-world setups, staff picks, customer spotlights, and helpful guides to make finishing your syrup smoother and more satisfying.

Here’s to a fresh look at filtering — and finishing strong. Dive in, explore, and maybe — just maybe — the next time you say WTF, you’ll actually mean: “*Why, That’s Fantastic!*”

Stay Sweet,

Angela K. Schumacher 😊

Why The Fuss?

(Seriously. We Got You. Reach Out Any Time.)



Phone:
920-202-4500

Online:
SmokyLakeMaple.com/help-center

Headquarters:
208 N 12th Street, Hilbert, WI 54129

Streamlining



1 Evaporate/ Reheat & Finish

A | Gas-Fired Finisher Evaporator

Propane (20 PSI) or
Natural Gas (2 PSI)
Starting at \$1,372.75 ~~\$1,425~~

Bench-top unit featuring Smoky Lake's exclusive, high efficiency air-cooled jet-burners. The arch is fully pre-insulated. The pan includes an accessory kit with Thermometer and Stainless Steel Draw-Off Valve.

PAN SIZE/CAPACITY

- 16" x 30" x 7-1/2"
• 2 gal. per inch of depth
- 16" x 30" x 12" (extra deep)
• 2 gal. per inch of depth
- 2'x 4' x 8-1/2"
• 5 gal. per inch of depth
- 2'x 4' x 12" (extra deep)
• 5 gal. per inch of depth

2 Filter

B | Stainless Steel Filter Press

Starting at \$1,465 ~~\$1,644~~
The industry's FIRST and ONLY Stainless Steel Filter Press. Modular design allows you to expand capacity as you grow. Customize to suit your needs. DE, Filter Papers and Hose Kit with Cam Locks included.
See Pages 9 – 12 for More Details

C | Heavy Duty Cart

SKU: SL-CART
\$550

The cart stands 37" tall with two 36" x 20" shelves which can be installed two ways: as a recessed "bowl" with raised edges (Fig C1) or flipped for a flat, open surface (Fig C2).

3 Bottle

D | Water-Jacketed Bottler

Starting at \$1,890
This bottler features convenient temperature control w/a built-in thermostat. The jacket provides gentle, even heat from five sides and protects your syrup from developing sugar sand. Includes a positive drain.
2 Sizes Available. Limited Release!
See SmokyLakeMaple.com

E | Work Table w/ Shelf

SKU: ST-400012020971
\$275
Durable, and easy to assemble. Smooth, rolled front edge. 18-gauge stainless steel. Supports 600+ lbs. Adjustable bullet feet for stability.



◀ Finding the Perfect Workflow

When it comes to filtering and bottling, every sugarmaker's setup will look a little different—because every operation has unique needs. The best solution for one producer might not be right for another. Factors like batch size, available space, staffing, and budget all play a role in determining the most efficient workflow.

At Smoky Lake, the setup shown here has become a favorite because it allows us to move seamlessly from reheating and density testing to filtering to bottling—with multiple steps happening at once. While one person manages the filter press, another bottles in real time. This efficient handoff means the bottler never fills to capacity, allowing us to use a smaller, more cost-effective unit without sacrificing speed.

We rely on a water-jacketed bottler, which helps prevent sugar sand and ensures consistent temperature throughout the process—critical for maintaining product quality. The result is a streamlined system that reduces downtime, minimizes errors, and delivers beautiful results with less hassle.



ABOUT THE COVER // CUSTOMER SPOTLIGHT

Shay Lake Maple

Finishing strong isn't just about clean syrup — it's also about pulling together as a team to accomplish something big. Today we're happy to highlight Shay Lake Maple, a perfect example of just that.

This Green Bay-area maple operation taps around 300 trees and buys an additional 1,500 gallons of sap each season. Their crew includes five relatives — including their 80-year-old grandparents — who all roll up their sleeves to keep things moving throughout the season.

“ I really enjoy the time spent with my family when out in the sugar house. Especially the time with my grandparents. They've been very supportive and love to help with the entire process, even the 100s of buckets! ”

~ Joe Van Den Elzen

#1 FILTERING & BOTTLING TIP FROM SHAY LAKE MAPLE:

Temperature matters. Keep the syrup hot — but NOT above 190°F — for a smoother, easier filtering process.



Which Filtering Method Do You Use?

We asked our Facebook community which filtering method they used in the 2025 season. Some hobbyists noted that the Cone Filters proved to be a great, economical starting point, while others felt Flat Filters were a welcomed upgrade. By far, the most popular vote was for the Filter Press, applauded for its clarity and efficiency. Finding the best method for you depends on your goals, volume, and budget—and Smoky Lake is here to help every step of the way.

Find us on Facebook

★★★★★
Flat filtering with your steamer bottler set up. **I love that unit.**
Mason Niemi, Wisconsin

★★★★★
Filtering and bottling are probably the most important step. I tried the cone and bottled with a kettle on the stove. Couldn't control heat this way. Tried a coffee urn, same results, hard to control the heat.
Decided to invest in the Smoky Lake 12" x 12" Filter Finisher Bottler. Although the filtering is still slow, the heating process is amazing. **I made the best syrup to date with this thing.**
Tom Jalovecky
Indiana

★★★★★
We use the Flat Filter/ Finisher/Bottler from Smoky Lake. For our operation consisting of 60 taps producing 30 gallons of finished syrup, this has worked great. Our process is to finish in our flat pan on the Dauntless and draw off with no filter. We let the syrup sit overnight, pour into a new container, reheat to 190°F and filter through five prefilters and one orlon, removing prefilters as necessary. **Our syrup has been crystal clear using this method.**
Earl Buss
Wisconsin

★★★★★
Filter press it was very easy and perfect syrup. I highly recommend a filter press. **A real game changer.**
Chris McDonough
Wisconsin










★★★★★
We just finished our 5th season with our Smoky Lake Filter Press. We started with gravity filtering, but soon out paced it. **Couldn't be happier with the Smoky Lake products we have purchased.**
Ben Walker
Ohio







See the table on page 6 for more comparisons.

 Cone Filter Tank with Valve	 Electric Steam Bottler, 16" x 16"	 Stainless Steel Filter Press, 6-Filter, Air Diaphragm Pump
Cone Filtering See pages 7 – 8	Flat Filtering See pages 9 – 12	Filter Press See pages 13 – 16
 Syrup Clarity		
Good	Better	Best
 Main Advantages		
Very economical. The filters don't necessarily require any additional equipment. Good for beginners doing small batches.	Steam bottlers streamline the filtering and bottling process and help eliminate sugar sand.	Smoky Lake offers the FIRST and ONLY stainless steel filter press. Extremely efficient filtering, especially for larger volumes of syrup.
 Ease of Use		
Straight forward use. However, Cone Filters can plug up quickly. Using them can get messy.	Excellent upgrade from Cone Filters! Simply shimmy out the top prefilter whenever syrup flow slows.	Our illustrated instruction manual and video tutorials will walk you through the process. Call or email us with any questions. We are happy to help.
 Consumables		
Reusable filters and prefilters. See care instructions on the package.	Reusable filters and prefilters. See care instructions on the package.	Inexpensive, disposable paper filters and filter aide.
 Syrup Waste		
Moderate. Some syrup will be soaked up into the cone filters.	Moderate. Some syrup will be soaked up into the flat filters.	Very little. The small amount of syrup that lands in the drip tray can be reserved for your next filtering session.
 Filtering Speed		
Pre-wet the filters and use hot syrup (180 – 190°F) for best results	Optional Vacuum Filter Applicator can accelerate speed. Available on the 16 x 16 Steam Bottlers.	The filtering goes fast! Especially when using an air pump because it frees up your hands.

Handcrafted in USA
by Smoky Lake Artisans

Free Shipping
In Continental USA

Cone Filtering



Reusable Filters
Earth friendly



Economical
Great for Small Batches



Simple
Straight forward gravity filtering



Free Shipping
In Continental USA

A | Orlon Cone Filter
SKU: SL-ORCONE8

\$18.50

DETAILS

- Size = 8 quart
- Hanger loops
- Reusable
- Made in USA

B | Cone Pre-Filter, 12-pk
SKU: SL-CNFTR8-12

\$24

DETAILS

- For use with Orlon Cone Filters
- Pack of 12
- Reusable
- Made in USA

COMBO PACKAGE

Beginner Cone Filtering Kit

SKU: SL-BFTRK

\$28.50

INCLUDED

- One Orlon Cone Filter with hanger loops
- Two Cone Prefilters



Cone Filter Tank

SKU: SL-CONETNK

\$355

INCLUDED

- Mirror Finish Stainless Steel Body w/Two Handles
- Mirror Finish Stainless Steel Cover w/Handle
- 1/4-Inch NPT Angled Thermometer Port.
- Bag Mounts
- 1/2-Inch NPT Ball Valve

BUNDLE DISCOUNTS AVAILABLE

10% OFF Plug (For Therm Port), 0 – 250°F Thermometer

5% OFF Steam Tray

5% OFF Beginner Cone Filtering Kit

Want to Use the Cone Tank for Bottling?

Smoky Lake now offers add-ons that make your Cone Filter Tank more versatile for both filtering and bottling.

Whenever you heat syrup for bottling, you will enjoy the best results if you eliminate any hot spots in the bottom of your pan. This is because syrup becomes more unstable if it exceeds 190°F, which allows minerals (AKA sugar sand) to “fall out” of your syrup.

A Steam Tray can heat the bottom of your Cone Tank in a way that eliminates hot spots and prevents sugar sand, resulting in beautiful, clear bottled syrup!



Steam Tray for Cone Tank

SKU: SL-STMEN

\$215

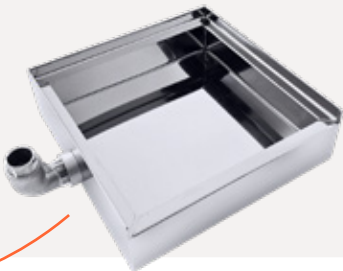
Applies gentle, even heat to the bottom of your Cone Filter Tank to maintain your syrup’s temperature for bottling while avoiding the precipitation of sugar sand. The tray includes a water refill port. Discount available when purchased with a Cone Filter Tank.

Stainless Steel Burner and Stand

SKU: SL-SSGB

\$165

Burner comes complete with a regulator, gas hose, and connection fittings – everything you need except the propane cylinder. This same burner is also compatible with the Smoky Lake Steam Bottler.



Spout Add-Ons

There are many ways to customize your draw-off set-up. Here are just two examples.



Gonzo Spout

SKU: SL-GONZO

\$25

Connects to the provided Ball Valve.



Tomlinson Valve

SKU: TO-VLV

\$33

Can be connected to the Tank using an Adaptor Coupling.



Handcrafted in USA

Cone Tanks by Smoky Lake

Flat Filtering

How Flat Filters Work

Flat Filters are used with the Smoky Lake Steam Bottler System, for both gravity filtering and vacuum filtering methods.

For both methods, a stack of filters is placed in the filter tray; a thicker base filter on the bottom and several thinner prefilters stacked on top. Hot syrup (approx 180° – 190°F) is then poured into the Filter Tray. After syrup flows through the filters, the clean, clear syrup is held in the basin below, ready for final density checking and bottling.

One main reason Flat Filters are favored over Cone Filters is that they are so much easier and cleaner to work with. When gravity filtering, if the topmost prefilter becomes clogged with sediments, it is easy to slide it out, allowing syrup to continue flowing smoothly through the remaining filters.

Flat Filters are reusable, and do a great job with filtering.



Flat Filter Sets

SKU: SL-FFSET

\$30

INCLUDES

- Orlon Base Filter – Qty 1
- Prefilters – Qty 4
- Instruction Sheet

 **Made in USA**
Food grade fabric

 **Free Shipping**
In Continental USA

Recommended Flat Filter Sizes

14 x 14 Precut Set

- Gravity Filtering with 12 x 12 Steam Bottlers
- Vacuum Filtering with 16 x 16 Steam Bottlers

18 x 18 Precut Set

- Gravity Filtering with 16 x 16 Steam Bottlers

< Shown Here

Smoky Lake 16 x 16 Steam Bottler with Vacuum Applicator.

This system utilizes 14 x 14 Flat Filters. Alternatively, when using this system for gravity filtering, the filters are a larger size, creating a bowl shape inside the Filter Tray.

How To Select A Flat Filtering System

Will You Use This System for Bottling?

No, mostly Filtering and Density Correction

Yes, I need a Steam Tray to eliminate hot spots and maintain even temperatures for Bottling



Filter/Finisher/Bottler

SKU: SL-FBB

Starting at \$595

INCLUDES

- Cover
- Filter Tray
- Main basin
- Tomlinson Valve
- 0 – 250°F Thermometer
- Free Precut Flat Filter Set
- Instruction Guide

(A heat source and steam tray can be added later if desired.)

Where Will You Use This System?

Indoor / Outdoor

Outdoor Only



Electric Steam Bottler

SKU: SL-ESBS

Starting at \$1056

Includes everything from the Filter/Finisher/Bottler, PLUS Steam Tray & Electric Heating Element. Priced with a Bundle Discount.



Gas Steam Bottler

SKU: SL-GSBS

Starting at \$936

Includes everything from the Filter/Finisher/Bottler, PLUS Steam Tray & Propane Burner w/ Stand. Priced with a Bundle Discount.

What Is Your Expectation for Filtering Speed?

No major time restrictions.

The faster the better.

For gravity filtering, these units are available in two sizes: 12 x 12 (6.5-gallon capacity) or 16 x 16 (13-gallon capacity).

Adding the Vacuum Filter Applicator will help pull syrup through the filters faster. This option is available only on the larger, 16 x 16 unit (13-gallon capacity), and can be added on at any time. Pictured on page 11.



< Shown Here
Smoky Lake 16 x 16
Steam Bottler with Vacuum
Filter Applicator, Sight Glass
and Valve Reducer.

The Steam Bottler A True Workhorse.



Perfecting Density

For optimal quality and shelf stability, maple syrup density should be between 66 – 66.9° BRIX. If your syrup is too dense, gradually stir in a small amount of distilled water or sap to adjust. Conversely, if it's under density and requires additional boiling, simply remove the steam tray and place the bottler directly on your stovetop to finish boiling with control and precision.



Filtering

Once boiling is complete, it's essential to remove sugar sand and other sediments for a clear, high-grade finish. The Steam Bottler includes pre-cut Flat Filters for effective, hassle-free gravity filtering—far easier to handle than traditional cone filters. For even faster throughput, an optional Vacuum Filter Applicator is available for the 16" x 16" Steam Bottler model.



Bottling

After perfecting density and filtering, the Steam Tray maintains your syrup at the ideal bottling temperature using a smooth, even heat—no hot spots. That even heat is the key to preventing new sugar sand from forming, so your syrup stays crystal clear and visually stunning. The result is a beautifully finished product that reflects all of the care and pride that you put into it.

One System. Many Possibilities.

Gravity vs Vacuum Filtering

The Smoky Lake Steam Bottler comes with everything you need for gravity filtering, including a complete, pre-cut set of reusable Flat Filters. Upgrade and accelerate filtering on the 16 x 16 Steam Bottler by adding a Vacuum Filter Applicator [see pg 9, 11]

Two Sizes Available

12 x 12 (6.5-gallon capacity) and 16 x 16 (13-gallon capacity)

Total Control at the Valve

The drip resistant Tomlinson Valve is so easy to control, you'll fill each bottle perfectly every time.

Our most popular Valve add-on is the Valve Reducer, allowing you to fill bottles with smaller necks. New in 2024, we also offer a Sight Glass Kit so you'll always know how much syrup is in the Bottler. Another option is the Extension Fitting which allows you to extend the Tomlinson Valve out further away from the Bottler body.

Fool Proof Bottling Thermometer

We get it. This isn't something you do every day. That's why we highlighted the bottling temperature range in red on the thermometer to help you stay in that perfect range for bottling.

Gas vs Electric

We offer two different styles of Steam Tray depending on the heat source you prefer. The Electric version is deeper, includes non-skid rubber feet and an Electric Heating Element. Alternatively, our Gas version is paired with a Propane Burner with Stainless Steel Stand and a Regulator. Both options include a refill tube so you can monitor water levels in the Steam Tray during use.

Maple and Beyond

After the maple season has concluded, our Steam Bottler will continue to be a go-to. Whether you are boiling corn on the cob for family or making wild raspberry jelly from your woods [See how-to video on YouTube], this system will prove its value again and again.



SCAN ME: How to
Make Raspberry Jelly



STEAM BOTTLER COMPONENT LIST (Optional upgrades are starred below)

A: Stainless Steel Cover / B: Filter Tray / C: Filter/Finisher/Bottler Pan / D: Tomlinson Valve / E: Extension Fitting* / F: 0 – 250°F Thermometer / G: Steam Tray with Refill Tube (Gas or Electric Models Available) / H: Electric Heating Element (Gas model comes with Propane Burner) / I: Vacuum Filter Applicator* / J: Sight Glass for Bottlers* / K: Valve Reducer* / Precut Flat Filter Set shown on pg 9

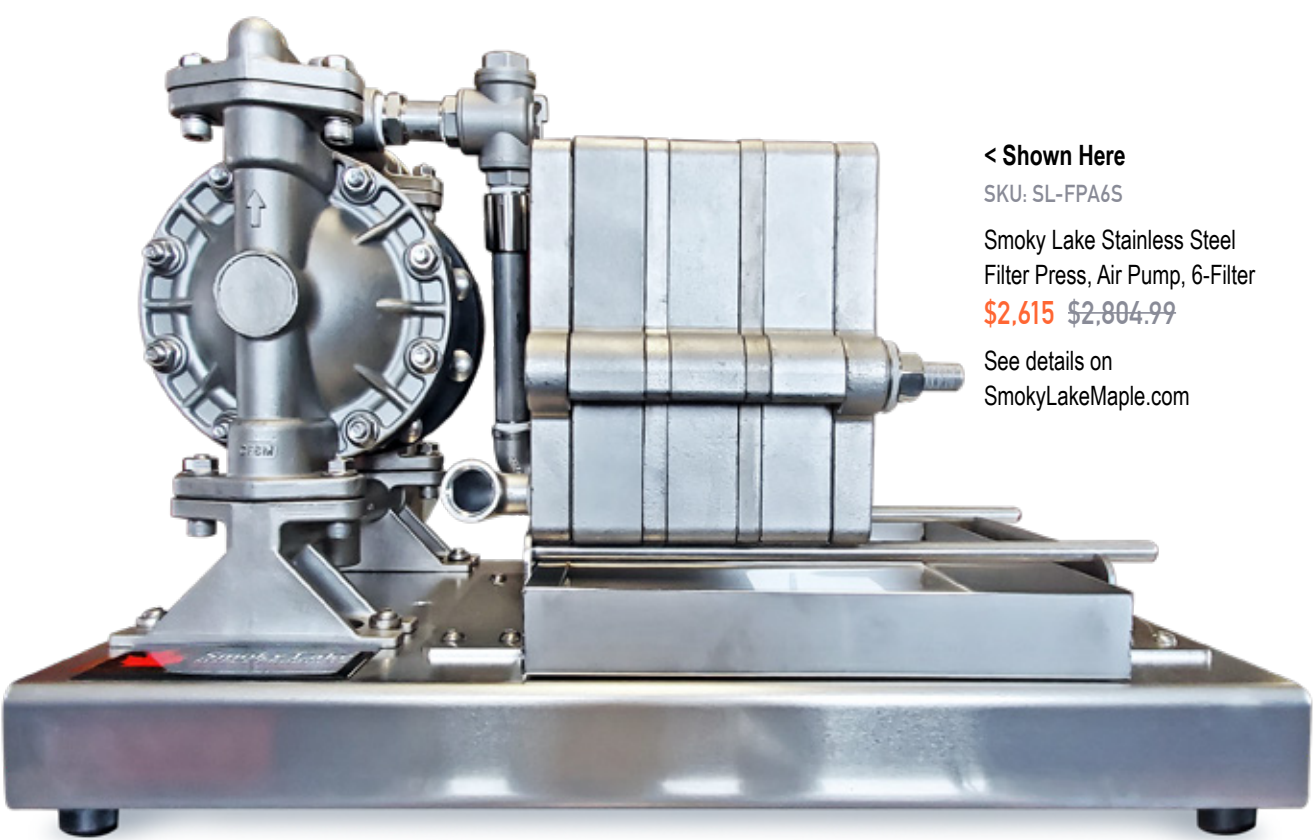
Shown Above

SKU: SL-ESBS

Smoky Lake 16 x 16 Electric Steam Bottler
\$1128 \$1175

Stainless Steel Filter Press

The Ultimate in Clarity and Efficiency.



< Shown Here
SKU: SL-FPA6S
Smoky Lake Stainless Steel
Filter Press, Air Pump, 6-Filter
\$2,615 ~~\$2,804.99~~
See details on
SmokyLakeMaple.com

You Know That Feeling, When Nothing Can Stand In Your Way...



A Complete Starter Kit

Every Smoky Lake Stainless Steel Filter Press comes with all the supplies required to get started: A resealable bucket of food grade 5000 grit Diatomaceous Earth, a Hose Kit with quick disconnect Cam Lock Fittings and 10 sets of disposable Filter Papers.



Expert Guidance

Our maple specialists are available – even in the off-season – to answer your technical questions. We're here to help you get the most from your equipment.

Smoky Lake also offers an extensive library of free online tutorials on both SmokyLakeMaple.com and YouTube – so trustworthy support is always at your fingertips.



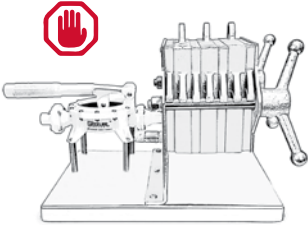
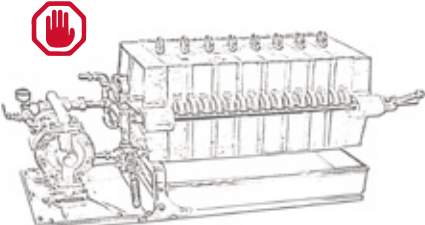

Food Grade, Organic

Smoky Lake offers the ONLY indisputably food grade, stainless steel Filter Press in the entire maple industry. Competitor presses are either aluminum, plastic or even brass which contains lead.

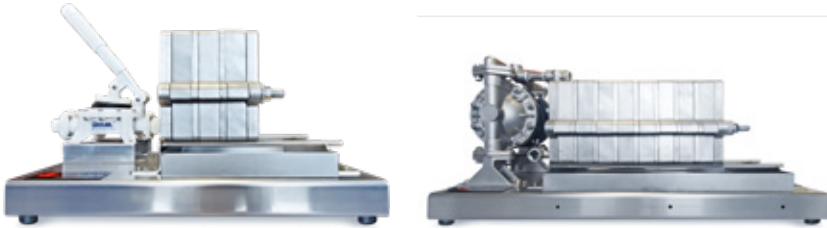
In addition, the food grade Diatomaceous Earth that Smoky Lake supplies is approved for organic maple syrup filtration.

Not All Filter Presses Are Created Equal. Not Even Close.

Features


			
	CDL/WesFab 7" Filter Press, 6-Filter with Hand Pump From \$1128 + Accessories + Consumables + Shipping	CDL/WesFab 7" Filter Press, 16-Filter, Air Diaphragm Pump From \$3652 + Accessories + Consumables + Shipping	
Indisputably Food Grade Construction*	✗ Aluminum	✗ Aluminum	Food Grade
Expandable Capacity	✗ Not designed to grow as you grow.	✗ Not designed to grow as you grow.	Capacity
Impossible to Hang Plates Backwards	✗ Careful! You might mix dirty syrup into your clean syrup.	✗ Careful! You might mix dirty syrup into your clean syrup.	Offset Hangers
Screen Plate Design	✗ Nope. Uses the outdated waffle plate design.	✗ Nope. Uses the outdated waffle plate design.	Screen Plate
Hassle Free Install of the Filter Papers	✗ Disassemble the press to insert papers w/guide rods.	✗ Add a special cart (+\$410) to tilt the entire press on end.	Paper Install
Modular Pump Options	✗ Not convertible. Choose either Hand Pump, Electric, or Air Pump	✗ Not convertible. Choose either Electric or Air Pump.	Modular Pump
Hose Kit w/Cam Locks	✗ Sold separate	✗ Hose doesn't include cam locks for secure connection	Hose Kit
Diatomaceous Earth	✗ Sold separate	✗ Sold separate	D.E.
Filter Papers	✗ Sold separate	✗ Sold separate	Papers
Thermometer Option	✗ Not an option	✗ Not an option	Therm.
Manufacturer Support	✗ Support varies. Try reaching the dealer.	✗ Support varies. Try reaching the dealer.	Support
Free Shipping	✗ Shipping extra. Freight.	✗ Shipping extra. Freight.	

When comparing prices with competitors, beware of their hidden costs. Competitor quotes may not include mandatory accessories, consumables and shipping. In contrast, Smoky Lake offers easy, straightforward, transparent pricing. The competitor information above was acquired in July, 2025 via various dealer websites/catalogs, and the manufacturer's operation manuals. The likenesses of the competitor products above are artistic renderings, not actual photographs.

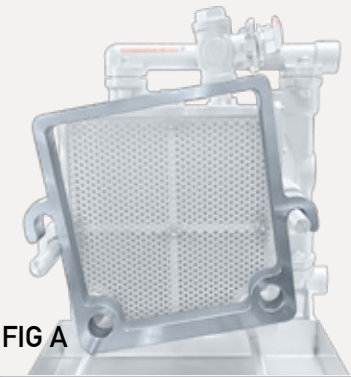




Smoky Lake
7" Filter Press, 6-Filter
with Hand Pump
From \$1465 \$1644

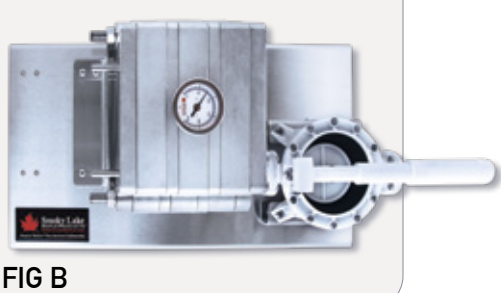

Smoky Lake
7" Filter Press, 16-Filter,
Air Diaphragm Pump
From \$3638 \$3884.99

✓	The industry's first and only Stainless Steel Filter Press. Indisputably Food Grade.	
✓	Expand up to 10 Filters	✓ Expand up to 20 Filters Also, Smoky Lake Window Plates are designed with over 20% more capacity than our competitors — allowing you to filter more syrup with a smaller press.
✓	Offset hanger system is fool proof and prevents mis-assembly. (See Fig A)	
✓	Yes! This plate design better supports the Filter Papers to prevent burst.	
✓	Filter Papers rest easily on Support Rods. NO tilting. Installation is quick and easy. (See Fig C)	
✓	Bosworth Hand Pump (w/upgraded spring return handle) or Stainless Steel Air Diaphragm Pump. Modular design allows you to convert from one pump style to the other any time.	
✓	Included free. Includes quick disconnect cam locks.	
✓	Included: 1 Bucket. 5000 grit for enhanced performance.	
✓	Included: 10 Sets of Filter Papers in a starter pack.	
✓	Optional upgrade available, \$110 (See Fig B)	
✓	Lifetime manufacturer support from Smoky Lake (phone, email or visit in person.) Free online tutorial library.	
✓	Yes! Free shipping in the continental USA. Typically delivered via FedEx Ground, Speedy Delivery, or White Glove Carrier.	

 **Offset Hangers**
Our design prevents misassembly as demonstrated below. Competitor systems welcome mistakes, causing dirty syrup to mix with clean syrup.



 **Thermometer Upgrade**
Option to add a thermometer port and thermometer to a window plate so you can monitor internal temps.



 **Non-Tilt, Easy Install**
You'll never have to disassemble/tilt the press just to insert Filter Papers.

*Stainless steel is the preferred material for any food processing equipment due to its high-sanitation properties, and durability. Be advised that uncoated or raw aluminum can react with acidic cleaning agents or salts, leading to: metal leaching (not allowed by FDA), off-flavors in food, pitting and corrosion.

Staff Picks

Our Personal Favorites for Filtering and Bottling



GLASS BOTTLES

“If you have beautiful, clear maple syrup, then show it off in glass bottles! Plastic can introduce off flavors over time. At Smoky Lake, we ship glass in pallet or half pallet quantities with a bulk discount!”



Jennie B
AKA: The Jenn-erator
Office Manager / Logistics



STAINLESS STEEL FILTER PRESS

“My favorite tool is my Hand Pump Filter Press. And my favorite add-on would be the Therm Port. There is nothing as fulfilling as seeing perfectly clear syrup coming out of a filter press.”



Jimmy B
Maple Specialist / Coordinator

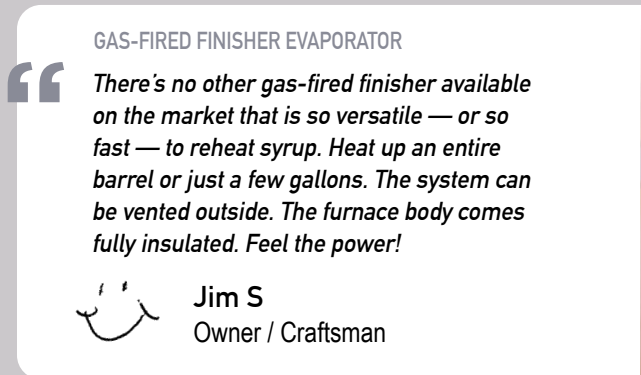


WATER-JACKETED BOTTLER

“Having the syrup heated indirectly on five sides ensures the perfect bottling temperature without any potential for hot spots, and you can't forget about the positive drain.”



Tyler P
Maple Specialist



GAS-FIRED FINISHER EVAPORATOR

“There's no other gas-fired finisher available on the market that is so versatile — or so fast — to reheat syrup. Heat up an entire barrel or just a few gallons. The system can be vented outside. The furnace body comes fully insulated. Feel the power!”



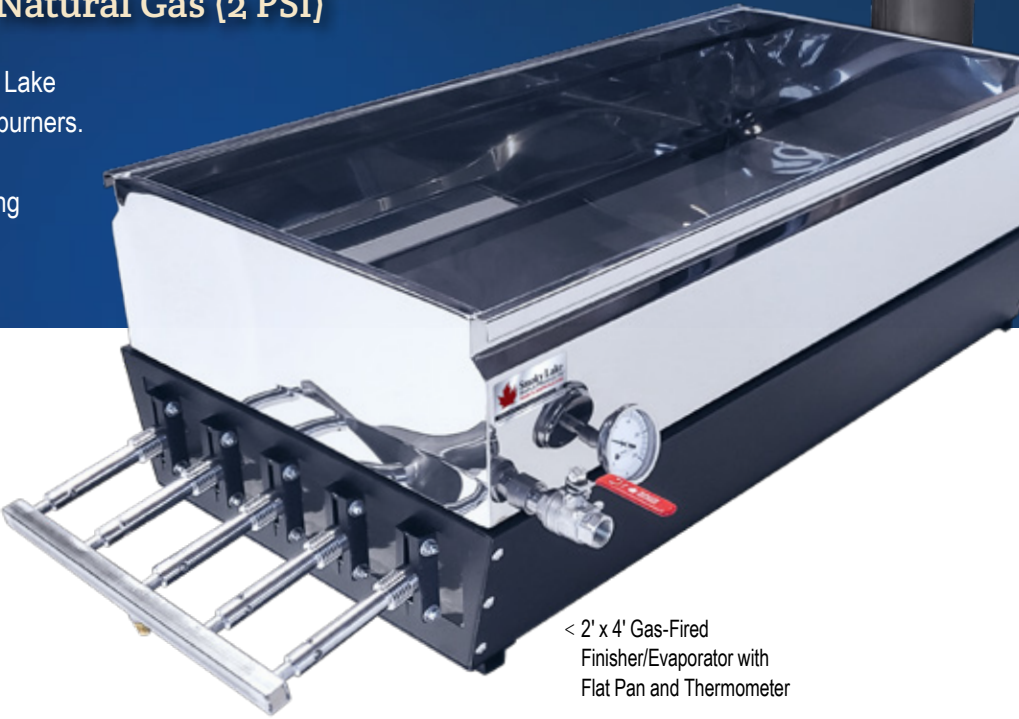
Jim S
Owner / Craftsman



GAS-FIRED FINISHER/EVAPORATOR

🔥 Propane (20 PSI) or Natural Gas (2 PSI)

This bench-top unit features the Smoky Lake exclusive, high efficiency air-cooled jet-burners. The arch is fully insulated so the heat is directed into your pan, rather than spilling into the room and wasted.



< 2' x 4' Gas-Fired Finisher/Evaporator with Flat Pan and Thermometer



Scan for video or go to
SmokyLakeMaple.com/
barrel-to-bottle

📦 **FREE Shipping and Pan Accessory Kit included with every full Gas-Fired Finisher/Evaporator.**
(Details on SmokyLakeMaple.com)

SPECS

	16" x 30" (3 Jet Burners)	2' x 4' (5 Jet Burners)
Pan Styles	Flat or Divided	Flat or Divided
Capacity	2 gallons per inch of depth	5 gallons per inch of depth
Evaporation Rate*	4 – 5 GPH	10 – 12 GPH
Time to Bring Room Temp Sap to a Boil**	Under 8 minutes	Under 8 minutes
LP Fuel Consumption	5.5 lb of LP per hour at a moderate rate of fire	9 lb of LP per hour at a moderate rate of fire

*This rate is approximate as there are many variables to consider. This estimate assumes a moderate rate of fire.
**This estimate assumes your sap depth is 2" and under a moderate rate of fire. Adding depth will increase time to reach boil.

CUSTOMIZE IT!

Pan depth, Thermometer, Lid, Float Box, Feed Pan, Sight Glass, Auto Draw-Off System, Cart, Table, Hydrometer Holder...



Pricing and more details available at SmokyLakeMaple.com/gas-fired-finisher



Born to Shine...



Every bottle of syrup tells a story of dedication, craftsmanship, and tradition. These stunning syrups were produced by skilled sugarmakers using Smoky Lake equipment. We're proud to play a small part in their journey—and

even prouder to celebrate the beautiful results of their hard work. To the Smoky Lake customers featured within the pages of this book – and beyond – Cheers to you! **Your syrup speaks for itself.**



CLOCKWISE FROM TOP: Craig Webb, Smoky Lake Filter Press, 10-Filter, Air Pump / Russell Mason, Smoky Lake Filter Press, 6-Filter, Air Pump / Justin Lyman, Complete Steam Bottler, 12" x 12", Electric / Nick Laszewski, Smoky Lake Filter Press, 6-Filter, Hand Pump

COUNTER CLOCKWISE FROM TOP: Jeremy Kloos, Smoky Lake Filter Press, 20-Filter, Air Pump / James Jennings, Smoky Lake Filter Press, 10-Filter, Air Pump / Scott Brunk and Dave Solderholm, Smoky Lake Filter Press, 6-Filter, Air Pump

Gift Code!

1

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Crack this puzzle to reveal a **\$10 GIFT CODE**—good toward your next \$50+ purchase of Filtering & Bottling gear at SmokyLakeMaple.com!

- Clues:
- 1)

A _____ Bottler prevents sugar sand from forming because it heats the syrup evenly and gently.
- 2)

A _____ Cup or Float empowers you to read your hydrometer accurately at any temperature.
- 3)

_____ Filters are well suited for beginner hobbyists or extremely small batches of syrup.
- 4)

When using Flat Filters, you must _____ them in a Filter Tray. When the top filter clogs, it is removed and syrup flows through the remaining filters.
- 5)

The taste of fake syrup.
- 6)

Smoky Lake manufactures the industry's one and only stainless steel _____ press.
- 7)

The natural filtering agent used in a Filter Press is called Diatomaceous _____.
- 8)

In addition to tapping maple trees, some folks tap _____ Walnut trees.
- 9)

_____ should be maintained between 180 – 190°F during filtering and bottling.

SIMPLIFY

The dial on the Murphy Compensation Cup/Float enables quick hydrometer readings, at ANY syrup temperature.

Your readings will be so much more meaningful and precise, you'll wonder how you ever used a hydrometer without it.



A | Murphy Compensation Cup

SKU: SL-MURPHY

Fill the cup with your syrup sample. Then float your hydrometer inside for a quick, accurate reading.

\$149

B | Murphy Compensation Float

SKU: SL-MURPHYFLT

Designed to float directly inside your bottler or finisher. Your hydrometer will float beside it—giving you real-time, accurate readings without the need to fill a separate test cup.

\$149



In-store Discount Available at Smoky Lake Headquarters



Free Shipping in Continental USA

Say Hellllooooo
To The Industry's Most Favored Hydrometer.

The Smoky Lake GOLD Series Hydrometer includes many unique, thoughtful features — making it a tool you can trust, season after season. Hand-blown, made in the USA, and trusted by professionals who finish strong.

GOLD SERIES
Hydrometer

SKU: SL-GOLD

\$38



Bundle discount with a Murphy Cup or Float



Handcrafted by the leaders in hydrometry



Lifetime limited warranty protects scale placement



Free Shipping in Continental USA



Actual height is approx. 9½ – 10 inches.



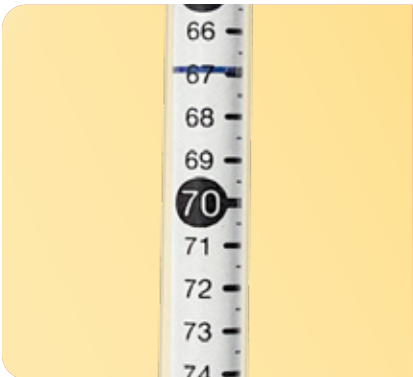
Built-In
Accuracy Safeguard

A red line blown into the glass confirms proper scale placement. If it ever shifts, you will know. And we'll replace it — FREE.



Lead-Free Ballast

Our ballast is a food-grade alloy — never lead and never beads. What's in yours?



Easy-to-Read Scale

Unlike competitor hydrometers which count by 5s, the GOLD SERIES clearly marks every whole number for greater clarity, making it quicker and easier to read.

Also available with Vermont Certification!

This gift code (revealed in the white boxes) is valid through November 30, 2025. It must be entered at the time of checkout at SmokyLakeMaple.com. Not valid with other promotional codes or discounts. No cash value. Limit one code per household.