

Smoky Lake Hybrid Pan

INCLUDED:

- Eight drop flues in the back section
- Two finishing compartments in the front section
- 3/4" stainless steel, full port Draw-Off Valve
- Thermometer with 3" dial and 0–50 scale
- Brackets and ports for an optional float box
- Full length, built in handles

YOU WILL NEED:

- Arch with rail gasket
(This is what the pan sits on and includes a firebox.)
- Level
- Safety equipment: heavy gloves
- Plumber's tape
- Food-grade hose



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. Set the pan on top of your leveled arch. The two finishing compartments should be at the front of your arch, over the top of the firebox. We recommend placing a braided rope gasket—which is resistant to high temp—under the outside edges of the pan in order to prevent cold air from being pulled under the pan.
4. In the front finishing compartment, you will find several ports for adding accessories to your pan. Plumber's tape should be used on all threaded connections to enhance seal and prevent thread binding.
 - The **3/4" Draw-Off Valve** (a.k.a. Ball Valve) should be screwed onto the 3/4" Draw-Off Port. If you cannot swing the handle toward yourself after it is attached to the pan, that means you have screwed the valve onto the pan backwards. The photo here shows the valve in the OPEN position.



Thank you for supporting products that are Made In America.

(920) 202-4500 / 208 N 12th St, Hilbert, Wisconsin 54129 / SmokyLakeMaple.com /  



Smoky Lake
MAPLE PRODUCTS™
SMOKYLAKEMAPLE.COM

- The **Thermometer** should be threaded into the angled 1/4" port which is located right next to the draw-off port.
 - If your pan came with the "Pro Package", you will have a second 1/4" port which can be used to hook up an optional **Auto Draw-Off System**.
5. On the opposite side of the pan, in the flue section, you will find a 3/4" input port. This can be used to attach an optional **Float Box**. (A Float Box is a device that automatically adds more sap to your pan to maintain depth while boiling.) If you do not want to use a Float Box, you can plug the inlet port with a 3/4" **Hex Plug** and opt for one of the following alternatives:
 - **Feed Pan:** This narrow, 5-gallon, stainless steel pan would be placed on top of your Hybrid Pan and would constantly trickle raw sap near the inlet port. Steam rolling up around the Feed Pan preheats the sap inside the Feed Pan and increases boiling efficiency. Make sure to periodically check the depth to make sure the Feed Pan is adding sap at the correct rate.
 - Another option is to manually pour raw sap into the hybrid pan to maintain the 2" depth while boiling. It is recommended to set a timer so that you do not forget to add sap.
 6. Fill your pan with 2" of raw sap. The depth should be consistent throughout the pan. If not, your arch needs to be leveled. Make sure there are no leaks at your threaded connections.
 7. As you boil, a "density gradient" will develop. This means the sap located closest to the Draw-Off Valve will be the most condensed. Conversely, the sap that is closest to the inlet port will be least condensed because that is where you are always adding the raw sap to the pan and it's constantly being diluted in that area.
 8. Maple syrup finishes at 7° above the temperature of boiling water. The temperature of boiling water will change based on your altitude and current barometric pressure. Because of this, it is recommended to calibrate your thermometer in boiling water at the beginning of each day. 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 the temperature drops below the bold 7 on your thermometer, gently close the draw-off valve. The remaining syrup will need to be boiled longer. For added peace of mind, doing a periodic hydrometer test to check the density is a good idea.
 9. When you shut down your evaporator for the day, some evaporation may continue because the sap and arch will remain hot. Continue to monitor and maintain sap depth until the steam dissipates.
 10. The sap that is in your pan should stay in your pan. You will pick up where you left off the next time you boil. If you are boiling outside, you may choose to cover your pan to keep debris/animals/precipitation out of it. 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 quicker the sap will need to be boiled.
 11. When you are done boiling for the season, drain as much of the sap out of the Hybrid Pan as you can using the Draw-Off Valve. You may choose to finish boiling this sweetened sap on a smaller pan or simply discard it. To remove the sap from the drop flues, create a siphon with a food grade hose.
 12. Please see the "Resources" section of the Smoky Lake website for information about cleaning.

Thank you for supporting products that are Made In America.

(920) 202-4500 / 208 N 12th St, Hilbert, Wisconsin 54129 / SmokyLakeMaple.com /  