

Raised Flue Pan Set

SAME SIDE REVERSE (SSR) CONFIGURATION



INCLUDES

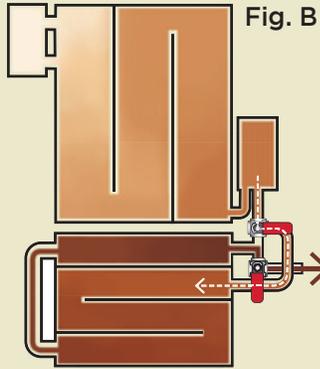
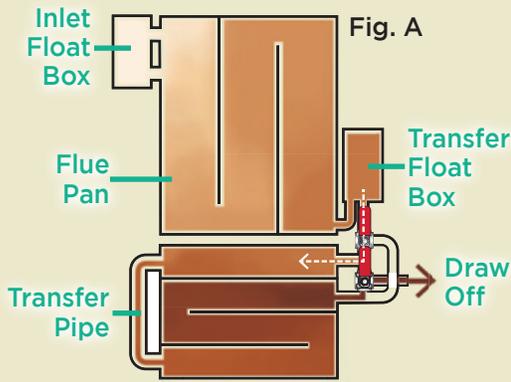
- A | SSR Draw-Off Valve w/Food-Grade Gaskets
- B | Positive Draw-Off Boxes
- C | Eleven 7" Flues (On 2' wide pans)
- D | Angled Thermometer Port w/Maple Thermometer
- E | Three Stainless Steel Plugs (1/4")
- F | Built-in 360° Handles

- G | Float Boxes w/Fittings & Drain (See page 3)
- H | Ports for Optional Sight Glasses (See page 3)
- J | Optimal Rear Syrup Draw-Off
(Finished syrup is drawn off at the rear of the Syrup Pan because that is where the heat is most concentrated).

- ✔ Easily Reversible Front Pan
- ✔ Structurally Formed-in Syrup Pan Dividers
- ✔ 22 ga. Mirror Finish Stainless Steel
- ✔ Lifetime Limited Warranty on TIG Welds
- ✔ Filed, Hemmed Edges
- ✔ Handcrafted in Hilbert, Wisc.



Check Out Our Instructional Videos On YouTube.



PATH OF THE SAP

- The raw sap enters via the inlet float box at the rear of the evaporator, and makes its way through 3 consecutive channels in the flue pan.
- Sap exits the Flue Pan via the Transfer Float Box and then enters the Front Pan via the SSR Manifold.
- Your current SSR setting determines which direction the sap travels through the four channels of the Front Pan. (See Fig. A and B above, and see “Switching Direction” on p4 for more details.)
- Syrup draws off at the back of the front pan where there is the highest concentration of heat.

CONTINUOUS FLOW

- Rather than waiting for the entire pan to become maple syrup in one big batch, this pan set will allow you to draw off syrup a little bit at a time throughout the boiling process.
- A “Density Gradient” will develop in the pans. (See Fig A and B to the left.) As the sap works its way through the channels, it becomes darker and darker (*more condensed*). The sap near the draw off valve has been in the system for the longest period of time and is closest to completion.
- By definition, your end product must be at least 66° BRIX to be considered maple syrup.
- You will know when it is time to draw off syrup based on the temperature. Likewise, you will know when to stop drawing off based on temperature. See Maple Thermometer OR Auto Draw-Off System instructions for more details.

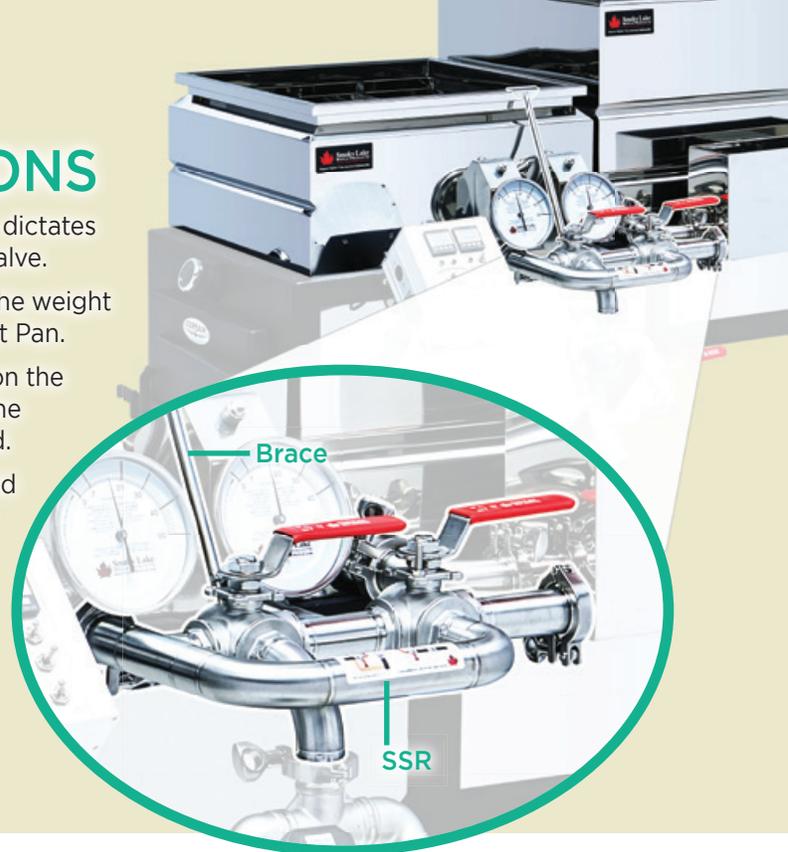
TRANSFER PIPE CONNECTION



The Transfer Pipe connects the front-most and back-most channels of the Front Pan. Connect this pipe using the Sanitary Clamps and Food Grade Gaskets provided.

DRAW-OFF CONNECTIONS

- The SSR connects the Flue Pan to the Front Pan. It dictates direction of sap flow and serves as the Draw-Off Valve.
- Connect the stainless steel Brace to help support the weight of the SSR. The Brace hooks on the rim of the Front Pan.
- The SSR connects directly to the Draw-Off Boxes on the Front Pan and also to the Transfer Float Box. Use the Sanitary Clamps and Food Grade Gaskets provided.
- The upper 1/4" ports on the draw off boxes can hold the Syrup Probe from your Auto Draw-Off System. *(Optional)* If you are not using this port, it can be plugged. Use plumber's tape on this threaded connection to enhance seal and prevent binding.
- The lower 1/4" port on the drop off boxes will hold your Maple Thermometer. The Thermometer allows you to monitor the progress of your syrup. Use plumber's tape on this threaded connection to enhance seal and prevent binding.



TRANSFER FLOAT BOX

- This Float Box regulates sap depth in the Front Pan.
- Hang the Float Box on the bracket near the front of the Flue Pan.
- Use the 90° pipe to connect the Float Box to the Flue Pan. Connect the second 1-1/2" port to the Same Side Reverse Assembly. Use the Sanitary Clamps and Food Grade Gaskets provided.
- Connect a Ball Valve or Sight Glass to the 1/2" drain port at the base of the Float Box.

INLET FLOAT BOX

- This Float Box regulates sap depth in the 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 Sight Glass to the 1/2" drain port under the Float Box.



📺 See our video for more details:
tinyurl.com/float-box

WARNINGS

- **We recommend maintaining 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 seal and prevent binding.
- BEFORE lighting the evaporator, run through the Start-up Checklist.
- Wear protective clothing such as leather gloves and a face shield.
- Keep a spare bucket of sap or syrup on hand.
- Keep a fire extinguisher readily available in case of fire.

SWITCHING 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 precipitated as the sap became more condensed. You will find that the amount of nitre in the sap will vary geographically as well as year to year.

• 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.

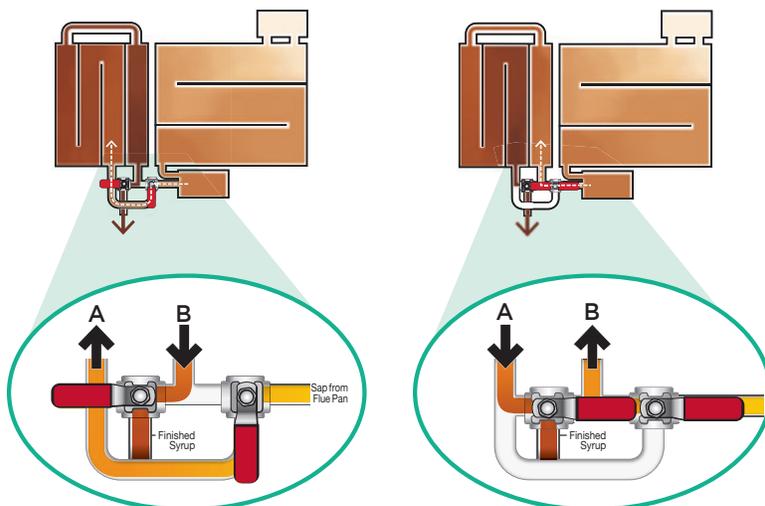
• WHY CHANGE THE DIRECTION OF THE SAP FLOW?

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

• HOW DO I CHANGE THE DIRECTION OF FLOW?

The sticker on the Same Side Reverse System tells you which direction the handles should be facing to reverse the flow. A system with left side draw-off will be different than right side draw-off. The gradient of color in the diagrams represent the density gradient. i.e. The yellow represents sap with low sugar density while the darker brown is higher density sap. (See page 2.) You do NOT need to drain the pan before reversing the flow. The density gradient will reestablish itself on its own.

SSR Diagrams for Evaporators with RIGHT SIDE Draw-Off



CLEANING

- There are no special cleaning treatments required prior to first use. Just make sure all of the protective vinyl has been removed from the stainless steel (if applicable), and rinse with clean water.
- **Natural Method**
This is our preferred method because there are no strange chemicals involved. PRE-mix a 50/50 solution of white vinegar and hot water. Then soak for up to 24 hours, drain and spray out with a hose.
- **Commercial Pan Cleaners** are available. They can do a nice job, but beware that they will contain many unnatural ingredients.
- **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:**



tinyurl.com/pan-cleaning

