



# Water-Jacketed Bottlers

6.5-Gallon Capacity: 16" x 12" x 13"

16-Gallon Capacity: 21" x 16" x 17"



## ANATOMY

1. Jacket Fill Port (*back side*)
2. Thermometer
3. Heater (*may vary*)
4. Power Cord
5. Drip Resistant Bottling Valve
6. Main Reservoir (*under lid*)
7. Filter Tray (*inside. optional.*)
8. Bottling Valve Reducer (*optional. not shown.*)

## HOW TO USE YOUR SMOKY LAKE WATER-JACKETED BOTTLER

1. If applicable, install the Valve Reducer in the Tomlinson Valve. (Instructions included with the Reducer)
2. Install the Thermometer, Tomlinson Valve, Water Jacket Sight Glass, and Heating Element into the applicable ports as shown in the photo above. **Make sure to use Teflon tape on all threaded connections to enhance seal and prevent binding.**
3. Using the Fill Port, fill the bottler's jacket near the top with tap water. **NEVER PLUG OR COVER THE FILL PORT; leave open.**
4. Plug in the bottler and adjust the thermostat to your desired temperature. Allow approximately 15 minutes for the bottler to heat the water in the jacket up to full temperature. (**CAUTION: The outside of the bottler will become hot. Wear protective gloves and avoid touching metal.**)
5. Pour your filtered\* maple syrup into the main reservoir and then put the cover on to prevent evaporation. If you are starting with your syrup at room temperature, allow several hours for the syrup to get up to temperature. If you are starting with hot syrup, make sure the water jacket has been heated (Step 4) before filling the main reservoir.
6. Position the bottler at the edge of your table so that you can fit a bottle under the valve. Wearing protective rubber gloves, hold a bottle under the Bottling Valve and pull the handle toward you. Return the handle to the upright position when the bottle is nearly full. Screw on the bottle's cap and give the bottle a quick shake to neutralize bacteria inside of the cap. As you continue to fill bottles, maintain syrup temperature at 180° – 190°.

\* **OPTIONAL FILTER TRAY** and **FLAT FILTERS** are available as add-ons. They filter syrup as it is being poured into the main reservoir. Flat filters are a great upgrade from cone filters. To start, dampen the filters. Then lay the thicker base filter into the filter tray and top it with several prefilters. The filters should create a bowl shape inside the Filter Tray. Pour your hot syrup on top of the stack of filters. When the top prefilter clogs, shimmy it out and the syrup will flow through the remaining filters. Never run your syrup directly into the base filter unless you have very little to filter. Flat Filters can be rinsed/reused. Never wring the fabric or use detergents.

Smoky Lake Maple Products offers a full line of high quality maple equipment.

SmokyLakeMaple.com / 208 N 12th Street, Hilbert, WI 54129 / 920-202-4500 /   