

Maple Syrup Production

EQUIPMENT & SUPPLIES





For the Love of Maple

Smoky Lake started as a lot of our customers do. Building what we needed, learning as we went and figuring out better ways to do the work season after season.

That approach never really changed. Today, we design, fabricate and assemble our equipment in Hilbert, Wisconsin. We build it right here in our shop, with people who understand what it has to do in a real sugarhouse when the season is moving fast.

We are still a team of people who answer the phone, share what we've learned and help maple producers find the right solution for their sugarhouse. That part of the job matters just as much as building the equipment.

Our mission is to provide the greatest value to maple producers through accountability, reliability and quality.

This is what it boils down to...™



A Word of Thanks

One of the things I've learned about the maple community is that people are always willing to share what they've learned. Whether it's lending a hand, answering a question or helping someone get started, that's just part of what makes this industry special.

As Smoky Lake continues to grow, our focus remains the same. We want to build dependable equipment, stand behind what we sell and help maple producers enjoy the work that goes into making great syrup. That means continuing to invest in the people, craftsmanship and customer service that have earned your trust over the years.

Whether you've been with Smoky Lake since the beginning or this is your first catalog, thank you for letting us be part of your maple journey. We don't take that trust for granted.

On behalf of everyone here in Hilbert, thank you for supporting our family-owned Wisconsin manufacturing company. We look forward to helping you make the most of the season ahead.

See you in the sugarhouse,



Adam Drees
Co-Owner and General Manager
Smoky Lake Maple Products



Adam Drees (left) marking trees with Smoky Lake's unofficial mascot, Pancake (right).

A Small Detail to Watch For

Throughout this catalog, you'll find five producer stories marked with different maple leaves. Each story contains a number within a green circle. Find each number and enter it under the matching maple leaf below to reveal your 8-digit gift code.

Use your completed 8-digit code to receive \$40 off an order of \$300 or more.











INSTRUCTIONS & RESTRICTIONS: Enter the 8-digit code at checkout on **SmokyLakeMaple.com**. NO SPACES. NO PUNCTUATION. EIGHT NUMBERS ONLY. Cannot be combined with other offers. Offer valid through 12/31/2026.

Pricing & Availability: We believe in transparent pricing, so we've included pricing throughout this catalog whenever possible. Please note that pricing and product availability are subject to change without notice due to market conditions and inventory. Contact us for the most current pricing and availability before ordering.

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Maple Producers' Favorites

Explore some of our most popular products, chosen by sugarmakers across the country.



REASONS TO SHOP IN-STORE

SPECIAL DISCOUNTS

Enjoy special in-store pricing on select products.

FASTER LEAD TIMES

In-Store Lead Time



Shipping Lead Time



208 N 12th Street, Hilbert, WI 54129

“ After researching and reading countless reviews of different brands, we chose the **Smoky Lake Dauntless evaporator** and after picking it up, all we can say is **WOW!** The craftsmanship, quality and attention to detail are incredibly impressive.



Lifetime Spouts & Forever Spouts *(pages 9 and 13)*

Built from stainless steel for durable, long-lasting taps that won't need to be replaced season after season. Lifetime Spouts are designed for bags or buckets, while Forever Spouts are made for tubing systems.

DURABLE • REUSABLE • SANITARY

Murphy Compensation Cup & Gold Series Hydrometer *(pages 32 and 33)*

A simple combination for accurate syrup density testing. The Murphy Compensation Cup compensates for syrup temperature, while the Gold Series Hydrometer features clearly marked BRIX numbers for quick, easy-to-read measurements.

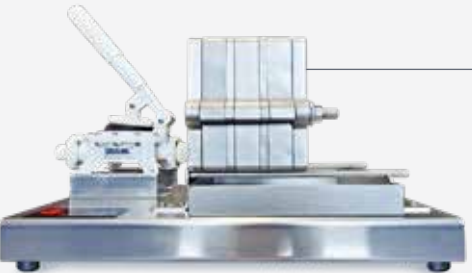
ACCURATE • EASY-TO-READ • QUICK-TO-CHECK



Dauntless Evaporator with Divided Pan *(page 24 and 26)*

A versatile evaporator designed to keep up as your operation grows. The divided pan establishes a sap gradient that allows for small, periodic draw-off of syrup, while the Dauntless delivers efficient, dependable performance.

VERSATILE • EFFICIENT • ROOM TO GROW



Stainless Steel Filter Press *(page 37)*

The industry's first stainless steel filter press, designed for producers who want the ultimate in food-grade filtration. Stainless steel construction provides a durable, easy-to-clean system built for years of use.

INDUSTRY-FIRST • FOOD-GRADE • FAST



Float Boxes *(page 29)*

Spend less time watching your sap level. Float Boxes automatically regulate incoming sap, helping maintain a consistent level in your evaporator.

AUTOMATED • CONSISTENT LEVEL • LESS MONITORING

Complete Steam Bottler *(page 39)*

Filter, finish and bottle your syrup with one integrated system. Gentle, even heating helps maintain a consistent temperature while reducing hot spots that can promote sugar sand.

FILTER • FINISH • BOTTLE





It all starts with a tap



Photo Credit: Casey O'Keefe
Casey and his family tap black walnut trees every season, enjoying the Butterscotch flavor of black walnut syrup.

Tap & Collect

Store & Concentrate

Boil

Filter

Bottle & Enjoy

Know Your Trees

Maple syrup production starts with knowing what you are tapping. Sugar maple is the standard across most operations, but other maple species and select non-maple trees can also produce sap under the right conditions. Each one behaves differently.

Side by Side Comparison

 MAPLE	 BLACK WALNUT
	
Minimum tree diameter for tapping	
10"	10-12"
Average sap sugar content	
2%	1.5%
Sap to syrup ratio	
40:1 gallon of sap → gallon of syrup	58:1 gallon of sap → gallon of syrup
Season and flow behavior	
Predictable seasonal window with freeze/thaw dependency.	Season is shorter and less predictable.
Flavor profile	
Classic sweetness. Ranges from light early-season syrup to rich, caramelized late-season syrup.	Darker, more complex Butterscotch flavor. Often described as stronger and more savory than maple.



At farmers' markets, people are always intrigued to learn that *you can make syrup from trees other than maple.*

Casey O'Keefe
Smoky Lake Customer

Beginner Tapping Kit

PRICE: \$52.00 SKU: SL-BTAPK

Everything needed to start your first setup with confidence.



- a. 5/16" Stainless Steel Spouts
- b. Wind-Resistant Bag Holders
- c. Sap Collection Bags
- d. Step-by-Step Beginner's Booklet

Beginner Guide

Use the QR code to download our Beginner's Booklet.





Photo Credit: DE Bliese



CODE FOUND

Producer Story | Scott Thimm Four Generations of Maple Tradition

I began as a teenager 40 years ago, making maple syrup with my grandfather. Every spring break, I would spend a week with him learning how to make syrup, tapping trees, collecting sap and boiling on two flat pans. Grandpa tapped close to 200 trees with a chainsaw/drill bit combo. Sap was collected with a Ford 8N tractor and cream cans. Boiling on the two flat pans, I'm guessing he was averaging 3-5 gallons per hour, a far cry from the 23-26 I get now with my drop flue Corsair. Filtering was accomplished with cheesecloth.

Grandpa passed, and life happened; it wasn't until several years ago that my friend Joe Belany invited me to help him. Joe ultimately got me set up with my current equipment. I know Grandpa is looking down from heaven in awe of the current setup. I currently tap 100 trees, the same trees Grandpa used 40 years ago. My father, granddaughters and other family members help me carry on the tradition Grandpa started.

Pictured: Scott's father and granddaughter collecting sap today (top), Scott's grandfather tapping trees with a converted chainsaw tapper (middle), and Scott and his grandfather boiling syrup in the mid-1980s (bottom).



Sap Collection System

Lifetime Spouts

SKU: SL-SSLIFE



A **stainless steel spout** designed for 5/16" tapping systems.

- › Reduces sap backflow for cleaner collection
- › "UP" indicator ensures correct installation
- › Wedge shape reduces risk of bark splitting during installation

Qty 5 **\$25.00**
Qty 25 **\$63.00**
Qty 100 **\$248.00**

Collection Bags

SKU: UP-BLUEPOLY5MIL



Durable, **food-grade sap collection bags** designed for reliable use in changing weather conditions throughout the maple season.

- › 5-gallon capacity for standard collection setups
- › UV-protected material for seasonal outdoor exposure
- › Tinted blue design improves visibility in the woods

Qty 25 **\$28.00**
Qty 250 **\$135.00**

Wind-Resistant Bag Holder

SKU: SL-WRHOLDV2



Galvanized steel bag holders designed to keep sap collection bags secure and elevated during the maple season.

- › Reinforced steel handle design for long-term durability
- › Keyhole mounting system locks securely onto spouts
- › Easy removal without disturbing tree setup

Qty 25 **\$146.00**

Bucket Hooks

SKU: SL-HOOK-25



Simple hooks for hanging buckets on standard spouts.

- › Fits standard tapping systems
- › Quick install and removal

Qty 25 **\$26.00**





Building Your **First Tubing System**

A tubing system is built to move sap from the tree to a collection point with less handling and more consistency. Most first-time systems are smaller than people expect, and that is exactly where they should start.

Good tubing systems are not complicated. They are planned well and checked throughout the season.

Step 1: Plan your layout

Start by looking at your trees as a group, not individually. **Tubing systems work best when trees are clustered**, close enough to connect without long runs or sharp drops.

Think about:

- ▶ Where sap will naturally flow downhill
- ▶ How far you can realistically run tubing
- ▶ How you will access the system during the season

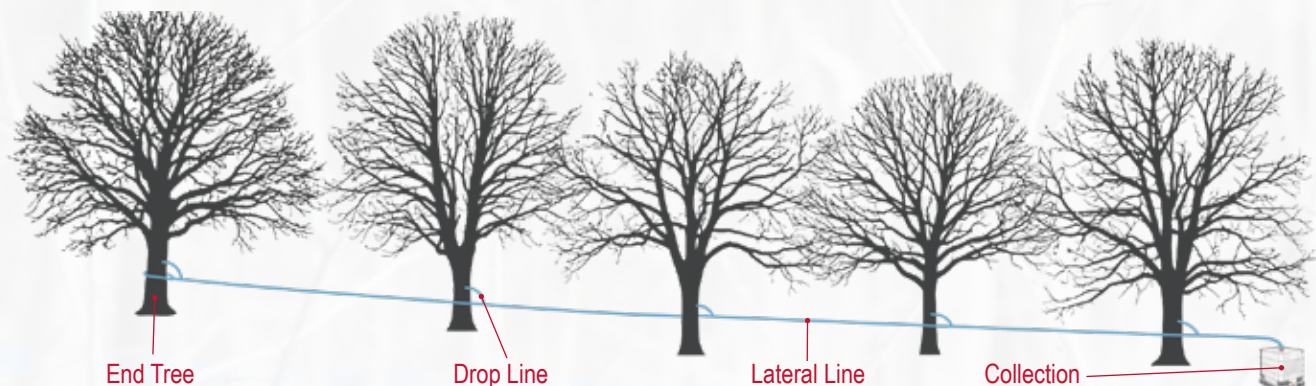


Photo Credit: SugarBean's Maple Syrup

Step 2: Choose your main components

A basic tubing system is built from several core parts:

- ▶ **Spouts** (installed in each tree)
- ▶ **Drop lines** (connect trees to lateral lines)
- ▶ **Lateral lines** (connect groups of trees)
- ▶ **Fittings and supports** (keep lines stable and connected)

Step 3: Install from the trees outward

Begin at the end tree and work toward your collection point (See illustration to the left).

Install spouts first, then attach your drop lines to each spout. Finally, connect your drop lines to your lateral lines.

Beginner Tubing Kit (5/16" System)

PRICE: \$60.00

SKU: SL-TUBINGKIT516

Starter tubing kit designed to connect up to **five trees** into a simple lateral line system for small-scale sap collection.

Included in kit:



- a. 5/16" Tubing
- b. 5/16" Spouts
- c. 5/16" T-Connectors
- d. 5/16" Wire Unions
- e. End Line Loop



Online Resource

Scan the QR code to watch a step-by-step tubing installation video.



TIP

Keep tubing tight enough to move sap efficiently, but not so tight that it stresses fittings or trees.





Photo Credit: Amanda Killer

Tools for Tubing Installation

Authorized Distributor



The right tools make tubing installation easier, faster and more consistent. Smoky Lake carries the tools maple producers use to install and maintain their tubing systems season after season.



Double Hand Tool

SKU: PR-DBLHAND



Specialized tool used to connect tubing to fittings such as wire unions and T-connectors.

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.



Hybrid Spout Remover

SKU: PR-718401



Lightweight tool for clean spout removal at the end of the season.

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.



5/16" Drill Bit Holder

SKU: PR-35A12719107



Helps maintain consistent tap hole depth during installation.

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.

Tubing Components

Authorized Distributor



Tubing



Tubing

3/16" | SKU: DSD-454844
5/16" | SKU: DSD-454875

100-ft roll
500-ft roll

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.

Spouts



Forever Tubing Spouts

SKU: SL-SS4EVER-25

Qty 25

\$48.00

Additional plastic spout options are available on [SmokyLakeMaple.com](https://smokylakemaple.com)

Saddles



Straight Tubing Saddles

5/16" to 3/4" | SKU: DSD-20B02075PK10
5/16" to 1" | SKU: DSD-20B02100PK10

Qty 10

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.



90° Tubing Saddles

5/16" to 3/4" | SKU: DSD-20B01075PK10
5/16" to 1" | SKU: DSD-20B01100PK10

Qty 10

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.



Cap Saddles

3/4" | SKU: DSD-20B04075PK10
1" | SKU: DSD-20B04100PK10

Qty 10

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.

Tubing Fittings



T-Connectors

3/16" | SKU: DSD-FTT316K
5/16" | SKU: DSD-20A1313313

Qty 25
Qty 100
Qty 1000

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.



Wire Unions

3/16" | SKU: DSD-FTUK316
5/16" | SKU: DSD-FTUK

Qty 25
Qty 100

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.

End Line Components



End Line Slider

SKU: DSD-20A05188313K-10

Qty 10

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.



End Line Fitting

SKU: DSD-FTEL316K

Qty 25
Qty 100

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.



End Line Loop

SKU: PL-302728-25

Qty 25

See [SmokyLakeMaple.com](https://smokylakemaple.com) for the most current price.



Great Syrup Starts With Good Sap Handling



Freeze early-season sap in clean food-grade pails. When warmer weather arrives, it's an easy way to keep fresh sap cool without diluting it.



38°F
or colder

Keep Sap Cool

Sap quality can change quickly once it leaves the tree, especially during warmer weather. Cooler temperatures slow natural bacterial growth.



Process Sap as Soon as Possible

Fresh sap produces the best syrup. Boil sap the same day whenever possible. If stored properly at cold temperatures, sap can often be held for several days.



Fresh sap



Spoiled sap

Signs your sap quality is declining:

- ☹️ Cloudy appearance
- ☹️ Sour or fermented smell
- ☹️ Ropey or slimy texture
- ☹️ Unusual color change



Store Sap Properly

Clean storage is one of the easiest ways to protect syrup quality. Store your sap in:

- › Food-grade tanks or containers
- › Covered storage to keep out dirt, rain and debris
- › Equipment that is washed regularly



AVOID STRONG-SMELLING CONTAINERS

Never store sap in containers that have held strong-smelling foods, such as peppers, pickles or heavily seasoned products. Odors can transfer to the sap and affect the flavor of your syrup.

Tanks & Storage



Round-Bottom Bulk Tank with Stand

SKU: SL-SAPTNK-BUNDLE

A stainless steel sap storage solution designed for easy handling and dependable performance in the sugarhouse.

- › Positive drain design helps remove sap completely
- › Easy-to-clean round-bottom construction
- › Compact footprint saves valuable sugarhouse space
- › Includes 1" Drain Valve Accessory Kit

375-gallon **\$1,295.00**

OPTIONAL
ADD-ON

Double Handle 4' x 4' Lid

View details on [SmokyLakeMaple.com](https://www.SmokyLakeMaple.com)

Auto Refill Head Tank

SKU: SL-AUTHDTK



A reliable way to maintain a consistent sap supply to your evaporator while monitoring levels at a glance.

20-gallon **\$1,210.00**

50-gallon **\$1,540.00**

- › Automatic refill keeps sap flowing
- › Sight glass allows quick level checks
- › Controlled sap levels maintain proper float box head pressure
- › Compact design saves valuable space
- › Simple design makes cleaning easy

Sap Tote

SKU: SL-TOTE275



AVAILABLE IN STORE ONLY

275-gallon **\$175.00**

A practical option for producers needing additional sap storage capacity.

- › Large-volume storage solution
- › Helps organize sap collection during peak runs
- › Easy to move and position around the sugarhouse



What Does Reverse Osmosis Do?

Fresh maple sap is mostly water. A traditional evaporator removes that water through heat until the sugar concentration reaches syrup.

A reverse osmosis system removes a portion of the water before boiling, increasing the sugar concentration of the sap before it reaches the evaporator.



Shorten Boil Times

When sap enters the evaporator at a higher sugar concentration, less water needs to be removed through boiling.



Reduce Fuel Use

Every gallon of water removed through boiling requires energy. Removing some of that water before the evaporator can reduce the amount of fuel needed to finish the syrup.



Expand Your Production

A reverse osmosis system can help your existing setup handle more sap. Instead of replacing equipment every time your operation grows, RO gives you another way to increase efficiency and make better use of the equipment you already have.

The example below shows the potential time savings when using a 2 x 4 Corsair Raised Flue with a MemPro 100H

200 gallons of raw sap takes at least **5 hours** to produce **5 gallons** of syrup



50 gallons of concentrate takes just over **1 hour** to produce **5 gallons** of syrup



Online Resource

Scan the QR code to watch a MemPro 350H in action!

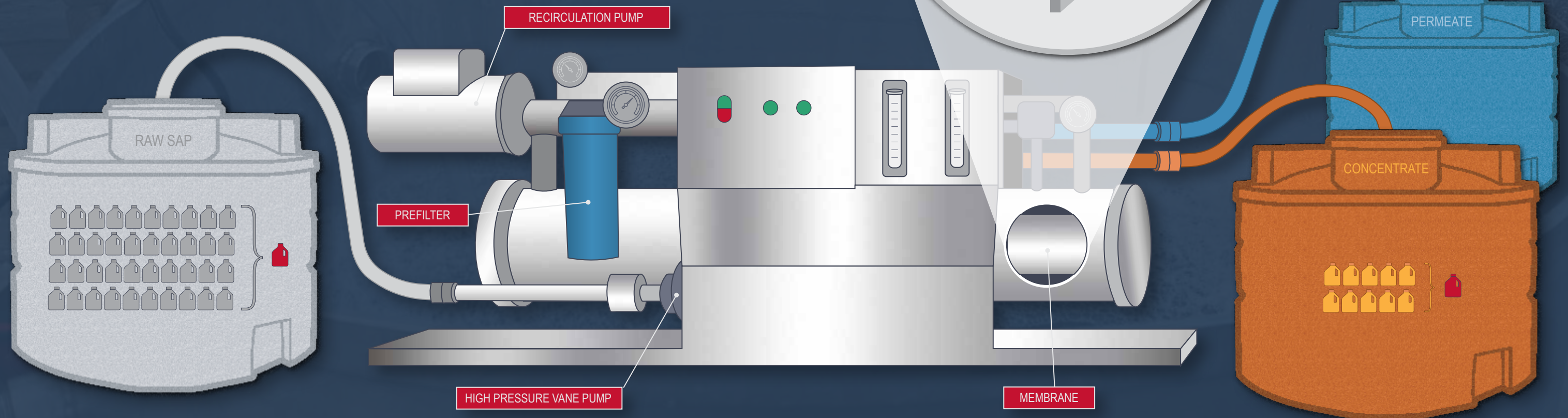


Diagram based off of MemPro 350H

Which Reverse Osmosis System Is Right for You?

Every maple operation is different.

The right reverse osmosis system depends on the amount of sap you collect, your production goals and how much you want your operation to grow.

 **MEMPROTEC**
Authorized Distributor



**MiniPro 100
w/ Flowmeter Panel**



MemPro 100H



MemPro 200H



MemPro 350H



MemPro 600SS

Best Fit	Small to medium operations just getting started with RO	Medium operations looking to grow	Medium to large expanding operations	Established producers with large operations	High-volume producers with large operations
Volume of Concentrated Sap (after one pass)	75%	25%	25%	25%	20%
Membrane Quantity	ONE 4"	ONE 4"	TWO 4"	ONE 8"	ONE 8"
Prefilter, 5 microns	ONE 10"	ONE 10"	ONE 10"	ONE 10"	ONE 20"
Pressure Pump	½ hp	½ hp	¾ hp	1-½ hp	5 hp
Recirculation Pump	N/A	½ hp	½ hp	1-½ hp	1.5 hp
Amp (Voltage)	14 (120V)	14 (120V)	18 (120V)	15 (240V)	34 (240V)
Operating Pressure	180 PSI	225 PSI	225 PSI	225 PSI	400 PSI
Dimensions (LxWxH)	50" x 16" x 21"	50" x 16" x 21"	50" x 16" x 21"	64" x 22" x 23"	19" x 25" x 64"

 MEMPROTEC Chemical Kit (Designed for use with MemProtec RO Systems)

Keeping your reverse osmosis system clean is an important part of maintaining performance season after season. This kit includes the supplies needed for routine reverse osmosis system care.

SKU: MPT-CHEMKIT
See [SmokyLakeMaple.com](https://www.SmokyLakeMaple.com) for the most current price.



Bio-Clean RO Cleaner (4L)



Bio-Protec PG (4L)



Bio-Acid (2kg)



Bio-Preserve (16 oz)



20 replacement filters



Producer Story | Zac Koenig Starting Small, Growing Steady

CODE FOUND

I started with 10 taps and a kettle over a campfire for my first boil. By the next weekend, I had moved into the doorway of a machine shed and built a cinder block enclosure. The next year, I built a 2x4 continuous-flow evaporator and

jumped up to 70-ish taps. I used that setup for a few years, then I finally pulled the trigger on a Smoky Lake 2x6 high-flow pan set. It was the best decision I ever made. Each year, I made improvements for either expansion or efficiency.



Ready to Rip!



Tap & Collect

Store & Concentrate

Boil

Filter

Bottle & Enjoy

Choosing an Evaporator

Use your answers from this page to compare evaporators and pan sets on pages 24 - 27.

Start With Your Production Goals

Current number of taps: _____

Future tapping goals: _____

Syrup production goal: _____

Do you use Reverse Osmosis (RO)? ☐ Yes ☐ No

RO can significantly reduce the amount of water your evaporator needs to remove, which may allow you to get by with a smaller evaporator, even with a larger number of taps.

Choose Your Heat Source

☐ **Wood-Fired:** A traditional choice for those who enjoy the experience of a wood-fired sugarcane.

Great for producers who:

- ▶ Have access to quality firewood
- ▶ Enjoy hands-on boiling
- ▶ Want the traditional maple experience

☐ **Gas-Fired:** A convenient option for those looking for consistent heat and easier operation.

Great for producers who:

- ▶ Want simple startup and shutdown
- ▶ Prefer consistent heat control
- ▶ Want less fuel management

Consider Your Boiling Routine

▶ How much time do you have to boil? _____

The less time you have to boil, the higher your required evaporation rate (GPH) will be.

▶ Do you prefer shorter boil sessions? ☐ Yes ☐ Don't care

Choose Your Boiling Priorities

☐ Simplicity

Producers looking for a straightforward setup may prefer a **flat or divided pan**.

☐ Maximum Production

Producers focused on the highest output may benefit from a **raised flue or drop flue pan** with higher evaporation rates.

☐ More Control

Producers looking for greater control over the boiling process may benefit from a **raised flue or drop flue pan**.

☐ Flexibility

Producers looking for a versatile setup with more opportunities to grow may benefit from an **all-in-one hybrid pan**.

REAL-WORLD EXAMPLE

If you have:

50 taps

Dauntless Divided

2 days to boil (8 hrs/day)

16 HRS
OF BOILING TIME
(2 days x 8 hrs)

10 GPH
EVAPORATION RATE
(Dauntless Divided)

~160 GAL
OF SAP

Need to process more sap in those 16 hours? Choose a higher-GPH evaporator and/or upgraded pan design.

Meet the Corsair™

The Jackknife of Evaporators



THE MOST
ADAPTABLE
EVAPORATOR!

Built around the way you make syrup **today** and the way you want to make syrup **tomorrow**.

Choose Your Pan Style

The Corsair is compatible with ANY Smoky Lake pan style.
(See pages 26 - 27)



Choose Your Pan Configuration

For High Output Pan Sets
(See page 27)

- ▶ Standard Configuration
- OR
- ▶ Same-Side-Reverse System

Choose Your Draft

- ▶ Natural Draft
(Built-in draft door controls air supply)
- ▶ Forced-Draft Ready (See page 28)

Choose Your Add-Ons

- (See pages 28 - 31)
- ▶ Auto Draw-Off Systems (See page 31)
- ▶ Evaporator Hoods
- ▶ Feed Pans & Float Boxes
- ▶ Sight Glasses

CORSAIR



Base Stack & Stack Pipe
Designed with a rectangular hub so heat is drawn across the full width of your pan.





Find Your Fit

Every Smoky Lake evaporator is customized to fit your style. Choose from different pan types, sizes, configurations and evaporator accessories to build the setup that works for you today and can grow with you in the future.

View starting prices and build your evaporator at [SmokyLakeMaple.com](https://www.SmokyLakeMaple.com).



StarCat™

A straightforward, high-efficiency evaporator that's easy to operate and ideal for backyard hobby maple syrup producers.



Dauntless™

A high-efficiency hobby evaporator built on an expandable platform, allowing production capacity to grow with the operation's tap count.



Corsair™

A versatile evaporator that gives producers the flexibility to customize their setup with multiple pan styles and configurations.



Silverplate™

A high-capacity evaporator designed for producers looking for large-scale boiling capacity and maximum efficiency.



Liberator™

A high-capacity evaporator built for producers who need large-scale evaporation capacity and flexibility in their fuel choice.

Pan Size	16" x 30"	20" x 48"	Min 2' x 4' Max 30" x 12'	Min 2' x 6' Max 3' x 12'	Min 2' x 4' Max 3' x 12'
Pan Options	Flat Divided	Flat Divided All-In-One Hybrid	Flat Divided Hybrid Drop Flue Raised Flue	Raised Flue	Raised Flue
Tap Rating	3 - 30 taps	Flat or Divided Pan 10 - 55 taps All-In-One Hybrid 30 - 95 taps	Varies by size and options	Varies by size and options	Varies by size and options
Evaporation Rate	5 - 8+ GPH	Flat or Divided Pan 9 - 11+ GPH All-In-One Hybrid 15 - 20+ GPH	Up to 200+ GPH Varies by size and pan style	Up to 250+ GPH Varies by size and pan style	Up to 200+ GPH Varies by size and pan style
Fuel	Wood	Wood	Wood	Wood	Propane, Natural Gas or Oil



FREE BRICK KIT

WITH IN-STORE PICKUP

\$135 VALUE

When you pick up your **StarCat** or **Dauntless** at our showroom, your evaporator comes with a complete brick kit.

Our insulated firebricks help retain heat inside the firebox and cool down faster after boiling.



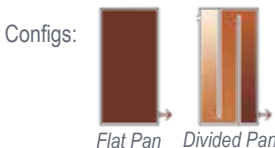
The Right Pan

Flat & Divided Pans

Flat Pan | SKU: SL-FLAT **Starting at \$390.00**



Divided Pan | SKU: SL-DIV **Starting at \$620.00**



PAN SIZES (W x L)

	Volume of 2" Depth	Evaporation Rating	Average Taps
16" x 30" (StarCat Arch)	4 gal.	3 - 5+ GPH	1 - 20
2' x 2'	5 gal.	4 - 6+ GPH	1 - 25
2' x 3'	7.5 gal.	6 - 9+ GPH	5 - 50
20" x 48" (Dauntless Arch)	8.3 gal.	9 - 11+ GPH	10 - 75
2' x 4'	10 gal.	9 - 12+ GPH	10 - 75
2' x 5'	12.5 gal.	10 - 15+ GPH	15 - 100
2' x 6'	15 gal.	12 - 18+ GPH	20 - 125

What Makes A Divided Pan Different?

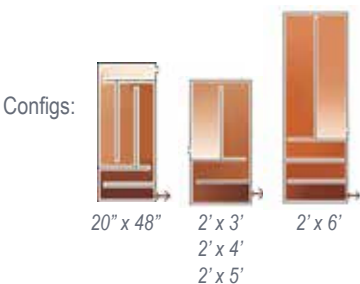
Unlike a flat pan, a divided pan guides sap through channels to create a natural sap gradient, allowing syrup to be drawn off in small, periodic amounts.



Hybrid Pans

All-In-One Hybrid | SKU: SL-HYB2048-CUSTOMIZER
Hybrid Hobby Pro Pan | SKU: SL-HYBPRODRN

Starting at \$2,300.00



PAN SIZES (W x L)

	Volume of 2" Depth	Evaporation Rating	Average Taps
2' x 3' (Pan Only)	9.8 gal.	12 - 18+ GPH	30 - 80
20" x 48" (All-In-One Dauntless)	10 gal.	15 - 20+ GPH	30 - 95
2' x 4' (Corsair Arch)	13.9 gal.	18 - 24+ GPH	50 - 160
2' x 5' (Corsair Arch)	17.5 gal.	22 - 30+ GPH	75 - 200
2' x 6' (Corsair Arch)	21 gal.	28 - 40+ GPH	100 - 300

Advantages Of A Hybrid Pan

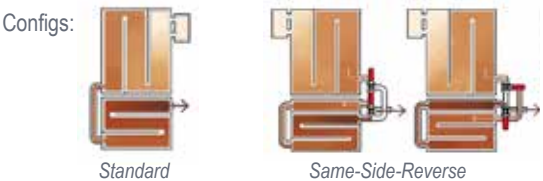
A hybrid pan combines a flue pan and a front syrup pan into a single unit, providing the functionality of both in one convenient, easy-to-use setup.

Makes the Difference

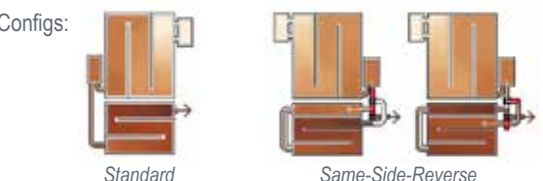
High Output Pans

Available in both Standard & SSR Configurations

Drop Flue Pan Set | SKU: SL-HODROP **Starting at \$4,100.00**



Raised Flue Pan Set | SKU: SL-HORF **Starting at \$4,550.00**



Specs for both drop flue and raised flue pan sets.
Additional sizes available on [SmokyLakeMaple.com](https://www.SmokyLakeMaple.com)

PAN SIZES (W x L)

	Evaporation Rating	Average Taps
2' x 4'	25 - 55+ GPH	75 - 250
2' x 6'	40 - 70+ GPH	200 - 500
2' x 8'	55 - 95+ GPH	325 - 750
30" x 8'	80 - 115+ GPH	400 - 1200

The Difference Between Drop Flue and Raised Flue Pan Sets

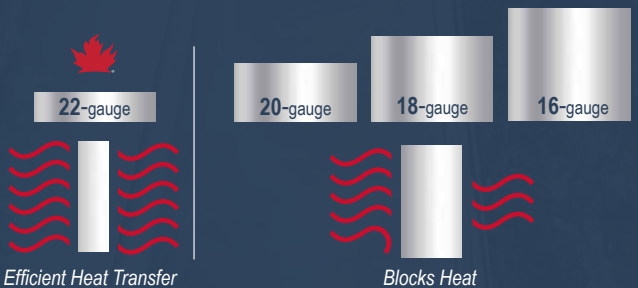
Drop Flue Pan Sets offer a more traditional and straightforward setup. Raised Flue Pan Sets provide additional head pressure to help maintain consistent sap flow and faster recovery after syrup is drawn off. Raised Flue Pan Sets can be easier to move while cleaning your pan or maintaining your arch.

Why We Build With 22-Gauge Stainless Steel

Stainless steel is incredibly durable, but it isn't an efficient heat conductor. For sap evaporation, **the goal is to transfer heat into the sap, not store it in the metal.** Our 22-gauge stainless steel provides great heat transfer without sacrificing durability.

Built Strong Where It Matters

While thicker stainless steel may appear more durable, pan strength depends on more than material thickness. We reinforce our pans with precision TIG welds, full-length handles and hemmed edges to create a durable pan designed for years of use.





EVAPORATION SYSTEMS

Boil Smarter

Purpose-built upgrades for a more efficient, consistent boil.

Make your evaporator work smarter with accessories designed to improve efficiency, simplify operation and protect your investment.

Forced-Draft Systems

Forced-draft systems boost airflow through the firebox, maximizing combustion efficiency and improving evaporator performance.

- ✓ Higher evaporation rates
- ✓ Maximizing combustion efficiency
- ✓ Ability to burn less-than-ideal firewood
- ✓ Faster startup and shutdown

Kit for the Corsair

SKU: SL-FDKCORS



Starting at \$525.00

Kit for the Dauntless

SKU: SL-DNTFDKIT



Starting at \$355.00

Steam Management Systems



Fitted Evaporator Hoods

Protect your building and keep steam where it belongs with our fitted steam hoods. All hoods include a condensate gutter and two flip-up inspection doors.

Available for multiple evaporator sizes and configurations.

Starting at \$1,435.00



Backflip™ Preheater

Utilize hot steam to preheat sap, increasing evaporator performance by up to 20%.

SKU: SL-SSPRE-CUSTOMIZE

Starting at \$2,350.00

Sap Flow & Boil Control



Float Boxes

Automatically maintain a consistent sap level in your evaporator, continuously feeding sap as needed so you can spend less time monitoring your pan.

Available in multiple configurations

Starting at \$505.00

Benefits:

- ✓ Automatic sap feeding
- ✓ Less manual monitoring
- ✓ Helps maintain a consistent pan level



Feed Pans

Maintain consistent sap levels **manually**, ensuring a ready supply of sap to your evaporator pan.

16-inches \$225.00

20-inches \$275.00

24-inches \$275.00



Sight Glasses

Monitor sap levels and flow without interrupting your boil.

Available for draw-off systems and float boxes

Starting at \$175.00



Splash Guards

Keep splashing contained with an easy-to-install splash guard that allows steam to roll away without obstructing its escape.

Available in multiple sizes.

Starting at \$125.00



Pan Plugs with Handles

X-SM | SM | LG

\$44.00



CODE FOUND

Producer Story | Stacks Sugar Shack

A Dream 50 Years in the Making

Back in first grade (1976), we had a field trip to a sugar house, and I was mesmerized. Throughout the years, when discussing retirement plans with coworkers, I'd always say, "I'm going to make maple syrup," in response to their dreams of retiring to FL or AZ. In 2019, I bought a bucket and a spout, tapped the maple in my backyard, and boiled it on a turkey

fryer. The sugarhouse came a couple of years later as my 50th birthday gift to myself. We grew each year, reaching **56** taps this year. Every first Saturday in May, we have 50 or so people over for breakfast, or Stackfest as we call it. Still a few years to go before retirement, but the 6-year-old kid in me is cheering me on.





EVAPORATION SYSTEMS

Photo Credit: Ashley Weekley

Ready to automate your boil?



Managing Finished Syrup

Gas-Fired Finisher/Evaporator
An efficient evaporator that provides reliable heat control and is commonly used as a finisher for those looking for a straightforward boiling setup.

- Pan Size** Min 16" x 30" | Max 2' x 4'
- Pan Options** Flat | Divided
- Fuel** Propane or Natural Gas

SKU: SL-JBEVAP | **Starting at \$1,411.25**

GET IT FASTER! Pick it up in our showroom

In-Store Lead Time

Shipping Lead Time

208 N 12th Street, Hilbert, WI 54129



Pictured: 16" x 30" Gas-Fired Finisher/Evaporator with 12" Depth Flat Pan

Skip the Guesswork with Auto Draw-Off

Consistency is a challenge during the final stages of boiling.

Auto draw-off systems help take some of the pressure off by monitoring syrup temperatures and helping you achieve a consistent finish without constantly adjusting your draw-off by hand.



Online Resource
Shop our Auto Draw-Off Systems and Accessories.



Choose Your System	Simplicity	Great Lakes Guardian™
Starting Price	\$599.00	\$975.00
Best For	Producers looking for simple, reliable automatic draw-off control.	Producers wanting additional monitoring and advanced control features.
Customizable Settings	✓ Draw-Off Setting ✓ Alarm Setting	✓ Draw-Off Setting ✓ Alarm Setting ✓ Stack Temperature Range
Manual Controls	✓ Power On/Off ✓ Valve Open/Close	✓ Power On/Off ✓ Valve Open/Close ✓ Alarm Mute/Unmute
Included Probes	✓ Syrup Temperature Probe	✓ Syrup Temperature Probe ✓ Stack Temperature Probe
Real-Time Monitoring	✓ Current Syrup Temperature ✓ Draw-Off Temperature Setting	✓ Current Syrup Temperature ✓ Draw-Off Temperature Setting ✓ Status Indicator Lights
Status Indicators	—	✓ Add Fuel ✓ Stack Temp High Limit ✓ Alarm On ✓ Valve Open ✓ Power On

UNDER-DENSE

Too much water remains in the syrup.

- ▶ Shorter shelf life
- ▶ Greater risk of mold

OVER-DENSE

Too much water has been removed.

- ▶ Risk of crystallization
- ▶ May become too thick

JUST RIGHT

The right balance of sugar and water.

- ▶ Quality & consistency
- ▶ Ready for bottling



Test It. Measure It. Get It Right.

Accurate density is the key to great syrup.

Getting your syrup density right ensures quality, consistency and a longer shelf life. Too little density can lead to spoilage. Too much can lead to crystallization. The right tools make it easy to know when your syrup is just right.



The Smoky Lake GOLD SERIES Hydrometer

SKU: SL-GOLD

Marks every BRIX number for greater clarity, making it easier to read.

- ▶ BRIX (45-75°) & Baumé (25-40°) scales
- ▶ Built-in accuracy safeguard
- ▶ Food-grade ballast
- ▶ Hand-blown glass

\$40.00



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

Murphy Compensation Cup & Float

PATENTED
Smoky Lake Original

The easiest way to test syrup density.

The Murphy Compensation Cup & Float handle temperature compensation for you.

With the Murphy Cup, float your hydrometer in a syrup sample and compare it to the temperature-compensating dial to see exactly where your hydrometer should be floating. The Murphy Float provides the same technology directly in a large vessel of syrup, no sample required.

\$155.00 ea.



Murphy Cup
SKU: SL-MURPHY

Murphy Float
SKU: SL-MURPHYFLT

Great for large batches at 7" or more of syrup depth



Photo Credit: Amanda Killer

Additional Tools for Accurate Testing



Sap Hydrometers

- ▶ 0-12 BRIX scale
- ▶ Hand-blown glass
- ▶ Multiple lengths

Starting at \$24.00



Hydrometer Holders

- ▶ Secures your hydrometer to your pan
- ▶ Pleat & Hook attachment options

\$65.00



Hydrometer Test Cup

- ▶ Available in 7" and 12"
- ▶ Sturdy base
- ▶ Lifetime warranty against leaks

Starting at \$32.00



Boiling & Bottling Thermometers

- ▶ Multiple dial sizes
- ▶ Multiple stem lengths
- ▶ Easy-to-read numbers

Starting at \$52.00



Finish Strong

Photo Credit: Shaun Vass

Tap & Collect

Store & Concentrate

Boil

Filter

Bottle & Enjoy

Understanding Syrup Filtration

Great syrup doesn't happen by accident.

You've already put in the work. You tapped the trees, collected the sap, and boiled it down batch after batch. Now comes one of the most important, and often most frustrating, steps: **filtration**.

Filtrating maple syrup takes time, patience and plenty of hard work. Even when you do everything right, filters clog. Syrup slows to a trickle. You clean, refill and filter again. Sometimes, it feels like the process will never end.



We get it.

Making great syrup takes patience. There are no shortcuts around that. But the equipment you use can make the process easier. That's why we've put the same thought and care into our filtration equipment as we have into everything else we build.



What is Sugar Sand?

As maple sap is concentrated and boiled, naturally occurring minerals and other compounds become less soluble. These tiny particles collect to form what maple producers commonly call **niter or sugar sand**.

Sugar sand is a natural part of the process and is **not harmful**. But if it remains in finished syrup, it can contribute to an off-taste and gritty texture.

From Sap to Syrup



SAP

Naturally occurring minerals are present in maple sap.



BOILING

As water evaporates and the sap becomes more concentrated, minerals become less soluble.



SUGAR SAND

The minerals form tiny particles that can remain suspended in the syrup.



FILTRATION

A good filter removes these particles, leaving cleaner, clearer syrup.



CLEAR SYRUP

The result is bright, clear syrup that looks as good as it tastes.



CODE FOUND

Producer Story | Jean M Leonard Hooked From the Start

I was invited to an old-fashioned open-fire maple syrup party... I was hooked from that moment on! Before that day, I had never tasted or experienced the making of maple syrup. I had no clue that what Log Cabin was selling in the store wasn't "real"

maple syrup! Today, I produce a small (25-35 gal) batch in our little sugar shack on my little 2x3 Smoky Lake pan. I went from cooking outside on a turkey fryer to having a sugar shack in **3** years (4 seasons)—I'm totally hooked!





FILTERING

Which Filtration Method is Right for You?

Every producer has a different way of making syrup.

The right filtration system should fit the way you work.

GET IT FASTER! Pick it up in our showroom

In-Store Pickup Lead Time

Shipping Lead Time

208 N 12th Street, Hilbert, WI 54129



Online Resource
Scan the QR code to learn more about different filtering methods.



Cone Filtration



Flat Filtration



Filter Press

Best For	Beginners	Growing operations	Medium to large producers
Production Volume	Small batches	Moderate batches	High-volume production
Initial Investment	\$	\$\$	\$\$\$
Speed			
Clarity	Good	Better	Best
Syrup Waste	Moderate <i>Some syrup will be soaked up by the cone filters.</i>	Moderate <i>Some syrup will be soaked up by the flat filters.</i>	Very little <i>Any remaining syrup is minimal and easily recovered.</i>
Expandability	Limited	Moderate	Excellent

Stainless Steel Filter Presses



FOOD-GRADE



BUILT TO GROW



MADE FOR EASIER FILTRATION

Modular Design

Upgrade components instead of replacing the press. Start with a hand pump. Upgrade later.

Expandable Capacity

Add screen & window plates as your operation grows.

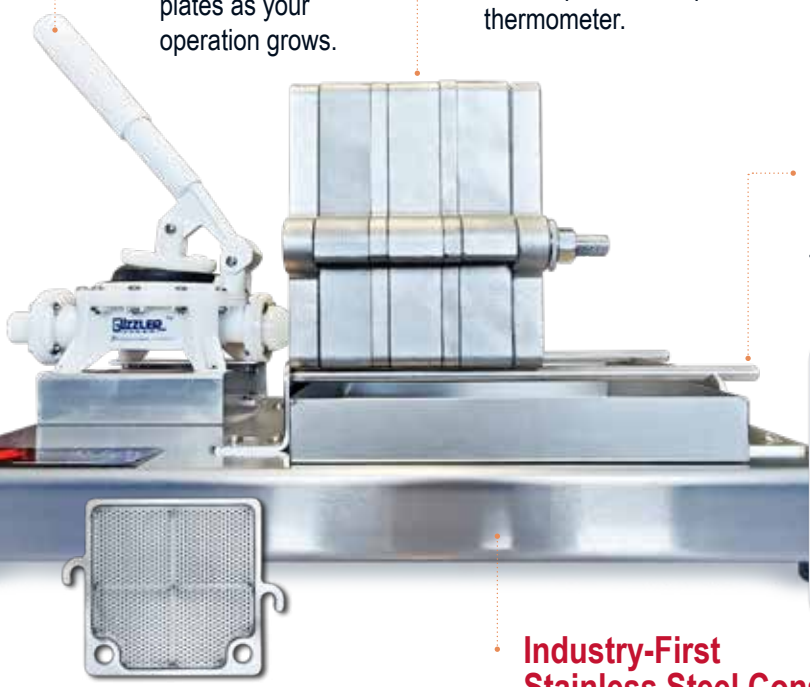
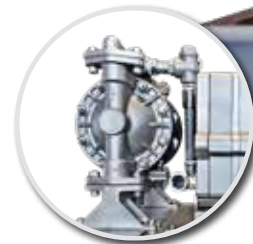
Thermometer-Ready

Built-in port for an optional thermometer.



Easy Paper Loading

Bars prevent paper from falling through, so you don't have to tilt the press.



Screen Plate with offset hanger system prevents misassembly.

Industry-First Stainless Steel Construction

Easy-to-clean. Corrosion-resistant.

Stainless Steel Filter Presses



Stainless Steel Filter Press, Hand Pump

A straightforward, dependable filtration system with the option to upgrade to an air pump later.

6-filter **\$1,520.00**
10-filter **\$1,895.00**



Stainless Steel Filter Press, Air Pump

An air diaphragm pump gives you precise control over both flow and pressure, making it easy to adjust your filtration as conditions change.

6-filter **\$2,740.00**
10-filter **\$3,080.00**
12-filter **\$3,280.00**
16-filter **\$3,825.00**
20-filter **\$4,250.00**



Gravity Filtration

FILTERING



Cone Filter Tank SKU: SL-CONETNK-CUSTOMIZE

A stainless steel tank designed to hold cone filters and prefilters securely. **Starting at \$355.00**

- ▶ Easy-to-clean stainless steel construction
- ▶ Works with optional steam tray (shown on the right)
- ▶ Total capacity = 8.4 gallons
- ▶ Capacity with cone filter = 4 - 5 gallons
- ▶ Standard inclusions:
 - ✓ 1/4" NPT angle thermometer port (thermometer sold separately)
 - ✓ Drain port
 - ✓ Bag mounts
 - ✓ 1/2" NPT ball valve



Optional Steam Tray

Orlon Cone Filters and Prefilters



Washable & Reusable

Orlon Cone Filter | SL-ORCONE8 | Qty 1 **\$20.00**
 Cone Prefilters | SKU: SL-CNFT8-12 | Qty 12 **\$25.00**

Add a Prefilter for Easier Filtration
 Prefilters capture larger particles before they reach the main Orlon filter, helping prevent clogging and keeping filtration flowing smoothly.

Nest the prefilters inside the Orlon filter and hang over a kitchen pot, or pair them with the Smoky Lake Cone Filter Tank for a convenient, dedicated setup.

Filter-Finisher-Bottler Pan SKU: SL-FBB



The Filter-Finisher-Bottler Pan can be purchased on its own for producers who primarily want to filter syrup before moving on to their existing bottling setup. **Starting at \$600.00**

Complete Steam Bottler SKU: SL-GSBS and SL-ESBS

A complete system for efficiently filtering, finishing and bottling maple syrup with gentle, even heat.

- Two sizes available:
- ▶ 12 x 12 (6.5-gallon capacity) **Starting at \$940.80**
 - ▶ 16 x 16 (13-gallon capacity) **Starting at \$1,027.20**

Shown on the right: **12x12 Electric Steam Bottler**

- A. Stainless Steel Cover
- B. Filter Tray
- C. Filter-Finisher-Bottler Pan
- D. Tomlinson Valve
- E. Extension Fitting (Optional Add-On)
- F. 0 - 250°F Thermometer
- G. Steam Tray with Refill Tube (Gas or Electric Models Available)
- H. Electric Heating Element (Gas model comes with a propane burner)



Sight Glass for Bottlers SKU: SL-STGLSBTLR



This Sight Glass lets you monitor the syrup level in your Bottler without removing the lid, helping prevent overfilling, especially when filtering and bottling at the same time.

Compatible with our Steam Bottler & Water-Jacketed Bottler

\$120.00

Vacuum Filter Applicator System SKU: SL-VACKIT



Convert the 16 x 16 Smoky Lake Steam Bottler from gravity filtration to vacuum filtration for faster, more efficient filtering.

Starting at \$445.00



Find additional add-ons and pre-cut flat filter sets on [SmokyLakeMaple.com](https://www.SmokyLakeMaple.com).



The Sweetest Part

Photo Credit: Bear Mountain Farm LLC



Producer Story | Thor Anderson A Sweet Retirement Hobby

Retired to the north woods of Wisconsin 2 years ago. I had never made maple syrup before. Some friends at church invited me to participate in their process that year, and I got the bug. One of the guys told me to get my evaporator through

Smoky Lake Maple Products. That's how I met Jimmy and got lined up with an evaporator, filter press, bottles, and help with the labels. I've met a lot of nice people along the way, and it has turned into a wonderful hobby/ side gig during my retirement years.



Built for Better Bottling

Once your syrup is properly finished and filtered, an organized bottling station helps you work faster, maintain consistency and keep the process clean.

The goal: Keep syrup hot, keep your supplies within reach and keep bottles moving from one step to the next.

Photo Credit: Mary Dieltz Sanderson



Ideal Bottling Range
180 - 190°F



A thermostatically controlled bottler can help maintain your chosen temperature without constant monitoring.

Water-Jacketed Bottler

SKU: SL-BOTTLER



Brings syrup to bottling temperature without creating hot spots that can promote sugar sand.

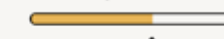
6.5 Gallon	\$1,890.00
16 Gallon	\$2,145.00

GET IT FASTER! Pick it up in our showroom

In-Store Pickup Lead Time



Shipping Lead Time



208 N 12th Street, Hilbert, WI 54129

Tap & Collect

Store & Concentrate

Boil

Filter

Bottle & Enjoy

Looking for an all-in-one solution? Our **Complete Steam Bottler** combines filtration, finishing and bottling in one efficient system. See page 39 for details.

Keep Your Equipment In Top Shape

Protect Your Arch



Flue Scrapers
Heavy-duty scrapers are designed to fit the flue channels of specific pan styles and help remove built-up soot and debris.
Available for: Hybrid, Drop Flue and Raised Flue pans

Online Resource
Watch our Flue Scraper in action!

\$142.00



High-Temperature Arch Paint, Black
The satin black finish matches Smoky Lake arches and withstands temperatures up to 1,200°F.

\$22.00

Replacement Parts



Pre-Cut Insulation & Hardware (StarCat)
SKU: SL-STARINS

\$84.00



Pre-Cut Insulation & Hardware (Dauntless)
SKU: SL-DNTINS

\$133.00



Pre-Cut Insulation & Hardware (Corsair Door)
SKU: SL-CRSDRINSKIT

\$67.00



Replacement Glass Tubes
SKU: SL-PEG
Available in a variety of sizes

Starting at \$57.00



Stiffened Gaskets
SL-STFGSK
30 in | 2 ft | 3 ft | 4 ft

Starting at \$42.00



Rail Gaskets
Braided Rope | Insulated | Rail Gasket with Adhesive

Starting at \$34.00



Foam Float Box Gaskets, 2-Pack
SKU: SL-FMGKT-2

\$26.00

Find additional gaskets, seals and replacement parts on [SmokyLakeMaple.com](https://www.SmokyLakeMaple.com).

Rooted In Community

At Smoky Lake, we believe being part of the maple community means more than building great equipment. It means sharing what we know, lending a hand and supporting the people and places that make our communities stronger.

A SWEET WIN FOR

LIVONIA

FROM NEW YORK STATE



Congratulations to the
Livonia Climate Connections Club on taking **1st place**

in the Middle School Division of the 2026
Schoolyard Sugaring Maple Syrup Contest!

Their winning project is a great example of what happens when students learn about their local environment and get hands-on with maple sugaring.

We're proud to celebrate your hard work!

Photo Credit: Brian Sheldon,
Earth & Environmental Science Teacher



Keeping Our Roads Clean

Hwy 114, Wisconsin



Our team spends several days every summer rolling up our sleeves to keep our stretch of road clean.

Passing the Maple Tradition On

Maple education with Jimmy, our Maple Specialist



Maple sugaring is something we're passionate about, and sharing that with the next generation is one of the best parts.

new!



Carhartt Fleece-Lined Shirt-Jac

SKU: SL-CARSHACK

- ▶  Rugged Flex® stretch technology
- ▶ 98% cotton / 2% spandex stretch canvas
- ▶ Soft printed fleece lining
- ▶ Metallic Carhartt logo snaps throughout
- ▶ Two chest pockets with snap closures
- ▶ Two large lower handwarmer pockets
- ▶ Two-snap adjustable cuffs

Starting at \$125.00



Find more Smoky Lake apparel on SmokyLakeMaple.com.

 **Ray Zamora**
Cane syrup in Tully North queensland
Australia with smoky lake products.

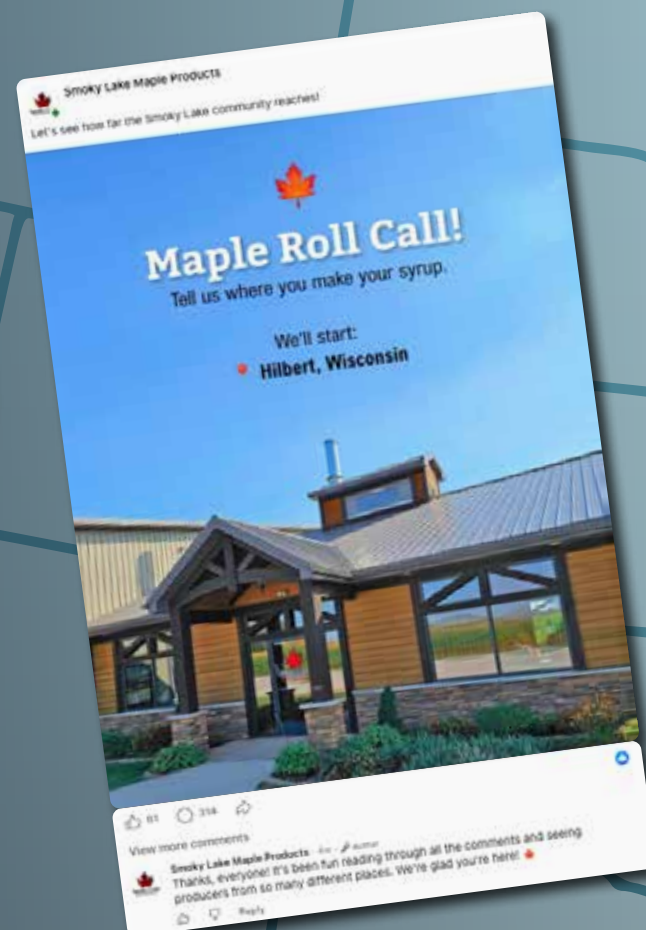
Stay Connected Between Seasons

Join our social media community
for maple tips, how-to videos,
and shop updates.

We love talking with you!



@SmokyLakeMaple



Sabine Kleine
I follow from Germany 🇩🇪



Joey Lethbridge
Batchawana Bay , Canada 🇨🇦
started with one of your
evaporators !



Hannah Poljacik
Hebron, NY 🇺🇸



Jon Gray
Boscawen, New Hampshire.



Andrew Hale
Johnstown, Ohio. Just ordered a Corsair
with a 2 x 5 hybrid pan. Cant wait!



208 N 12th Street
Hilbert, WI 54129
(920) 202-4500

Why Smoky Lake?



HANDCRAFTED IN WISCONSIN

Built by experienced artisans who know maple.



EXPERT SUPPORT

Our Maple Specialists make their own syrup every season.



FREE SHIPPING

On qualifying orders in the continental USA.



LIMITED LIFETIME WARRANTY

Our TIG welds are built to last and backed by us.