

SUMMARY TABLE FOR EVAPORATORS

	Hobby Pro 18" x 32"	Hobby Pro 2x4 24" x 48"	Evapo Grill 24" x 48"	Hobby 18" x 48" (1 pan)	Hobby 18" x 48" (2 pans)	Hobby 18" x 60"
Number of taps	Up to 25	Up to 75	Up to 50	Up to 75	50 to 125	100 to 200
Evaporation (GPH)	About 5 GPH	About 16,6 GPH	About 7 GPH	About 9 GPH	About 12 GPH	About 15 GPH
Configuration	One to choose from: • Flat bottom pan • 3-way pan	One to choose from: • Flat bottom pan • 3-way pan • Deluxe pan	2' x 3' stainless steel pan	2-way flat pan	18" x 36" flue pan and 18" x 12" syrup pan	18" x 42" flue pan and 18" x 18" syrup pan
Brick needed?	YES 19 bricks 1,25"x 4,5"x 9"	YES 22 bricks 1,25"x 4,5"x 9"	NO	YES 55 bricks 1,25"x 4,5"x 9"	YES 55 bricks 1,25"x 4,5"x 9"	YES 60 bricks 1,25"x 4,5"x 9"
Ceramic wool required	Included	Included	No	Optional 10' square of 1" wool between wall and bricks	Optional 10' square of 1" wool between wall and bricks	Optional 10' square of 1" wool between wall and bricks

The number of taps is calculated using unconcentrated maple sap. Using a concentrator will significantly increase the number of taps. Sometimes, it's worth checking if a combination of an evaporator and a Nano RO is more advantageous than buying a larger, and therefore more expensive, evaporator. A Nano with 3 membranes removes 13 gallons per hour, so in the case of an 18" x 48" 2-pan evaporator, for every hour the concentrator operates, it's one less hour of boiling!!! Chimney not included with all models.

MEMORY AID FOR CDL VACUUM PRESSES

- Requires a vacuum source (either an industrial vacuum like a 5HP 'ShopVac' at minimum, or it can be connected to a tubing network under mechanical vacuum. If the vacuum source is a Guzzler pump, it's not ideal, as the vacuum will drop to zero very quickly when operating the press since these pumps don't offer much CFM).
- Doubles as a syrup tank.
- Very easy to use and clean.
- Filter powder can be used to improve the speed and efficiency of the press.
- 4 models available: 9" (up to 400 taps), 12" (400-800 taps), 15" (800-1800 taps), and 18" (1800-3600 taps).
- Comes with 3 washable filters and a pack of 12 disposable pre-filters.
- The filter powder should be mixed with hot syrup in the upper part of the press. The powder acts like a magnet for impurities and will stick to the pre-filter and filter. Using the powder does not alter the syrup's taste.



It is normal for the press to be slower at the beginning and end of the season. During this period, the syrup is often harder to filter. To assist with filtration, filter powder can be added, as it makes the filtration process a bit easier and faster.

