

WOOD EVAPORATORS

BOILING REQUIRES HARD WORK AND ENERGY, OUR EVAPORATORS NEED LESS OF IT!

Working with CDL quality equipment at this crucial step of maple sugaring brings many advantages!

CDL CLASSIC EVAPORATOR ONE PAN MODEL IDEAL FOR 50 TO 100 TAPS

69FBATK1 \$1270.00

INCLUDES:

- 2' x 4' evaporator arch
- 2' x 4' boiling pan
- 3/4" draw-off ball valve
- 8' of 7" galvanized stack

Not included: cement, bricks and dial thermometer

- Can be used outdoors
- Evaporation of 10 GPH
(can make 1 gal. of syrup every 4 hours)

**CHOOSE CDL QUALITY FOR
BOILING YOUR MAPLE SYRUP!**

- Overall dimension 26" x 65" x 31" high
- Weight: 257 lb without bricks;
778 lb with bricks;



HOBBY EVAPORATORS

The CDL Hobby Evaporator is designed for recreational producers who want to enjoy springtime, while boiling small quantities of maple sap to produce a few gallons of maple syrup per season.

18" X 48"
evaporator with
2-way flat pan
1 to 75 taps
6700102WD

18" x 60"
5" flue pan
100 to 200 taps
67001

18" X 48"
Evaporator with
18" x 36" flue pan and
18" x 12" syrup pan
50 to 125 taps
6700102WP

18" X 60" INCLUDES:

- 18" x 42" flue pan
- 18" x 18" syrup pan
- Float box with rear control level.
- Complete smoke stack.

18" X 48" INCLUDES:

- Stainless steel furnace with steel grids.
- Stainless steel stack.
- 18" x 48" 304 stainless steel argo welded pan
- Stainless steel draw-off valve.

AVAILABLE OPTION:

- Pre-heating pan (code 67112WPARE).

**SYRUP DRAW-OFF NOW
FULLY REVERSIBLE!**



One pan model



One flue pan and one syrup pan model

Prices are available upon request.
Product appearance may vary.