LEADER MAPLE CREAM MACHINE

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LEADER MAPLE CREAM MACHINE

INTRODUCTION

A cream machine is an easy and efficient method of turning maple syrup into maple cream. Maple cream (also called maple butter or maple spread) is a thickened preparation of maple syrup. It is a way of increasing the profit from your maple syrup.

EQUIPMENT DESCRIPTION

The cream machine consists are the following parts; base, pan, inner paddle, outer paddle, and paddle bar.

BASE

PAN

INNER PADDLE

OUTER PADDLE (Note projection on outside of paddle)

PADDLE BAR

LEADER MAPLE CREAM MACHINE

COMPLETE CREAM MACHINE

SETUP AND OPERATION SUPPLIES

Item Description	Leader Order #	Further Information
Candy Thermometer	61010	
Digital Thermometer	61005	
Wooden Spoon	64047	
Maple Cream Tubs	582106 582108	½ lb. 1 lb.
Plastic Cream Jars	582101 582101C 582102 582102C	½ lb. Case of ½ lb. - qty: 150 1 lb. Case of 1 lb. – qty: 125
Glass Cream Jars	582103 582103C 582104 582104C	½ lb. Case of ½ lb. – qty: 12 1 lb. Case of 1 lb. – qty: 12

Optional Equipment and Reference Materials

Item Description	Leader Order #	Further Information
Polder Digital Scale	61012	Aid in weighing material in container
Pan Only	582002	
North American Maple Syrup Producers Manual	62010 (Hard Cover) 62011 (Soft Cover)	
Making Maple Cream & Candy (DVD)	62017	

SETUP OF THE CREAM MACHINE

Note: The following steps describe how to setup the cream machine. For instructions on making the product, refer to the section titled PRODUCING MAPLE CREAM on page 9.

1. Place the cream machine on a stable surface.

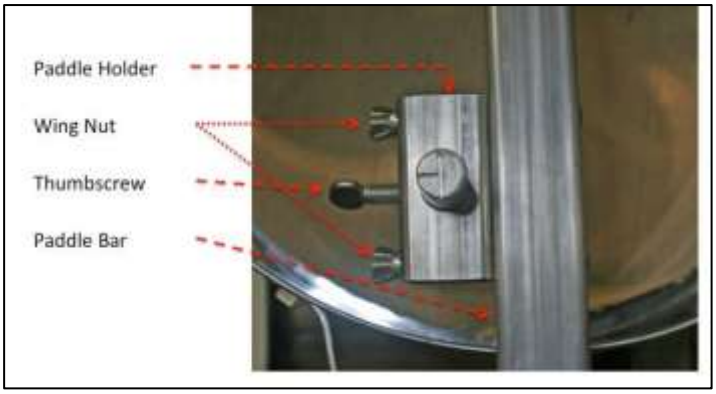
2. Place the pan on the cream machine. Align the pan with the tabs of the base. The cream machine turns clockwise

BASE PAN MOUNT

PAN MOUNT AND PAN TAB

3. The top of the paddle bar has two holes in each end. Insert the paddles into the paddle holders on the paddle bar. The top of the paddle rod should be on the same side as the top of the paddle bar

4. Position the paddles about ½" from the bottom of the paddle bar then tighten the thumbscrew to hold the paddles. Place the paddle bar on the base pins. Lock the paddle bar in place using the snap locks inserted into the outer holes on the top of the paddle bar.



5. Install the outer paddle (the one with the projection of the bottom). The outer paddle holder slot (in the paddle bar) is the one that opens furthest to the outside for the pan
   a. Suggested alignment marks are provided on the top of the paddle rods. Line the Paddle Bar Alignment Groove with the paddle bar. Line the Thumbscrew Alignment Groove with the thumbscrew and so it points to the thumbscrew.
   b. Loosen the wing nuts on the paddle holder and slide the paddle assembly so the projection on the bottom of the paddle will be approximately 1/16" from the edge of the pan. Tighten the wing nuts.
   c. The height of the paddle should be adjusted so that the bottom of the paddle is approximately 1/16" above the highest point of the bottom of the pan.

6. Install the inner paddle. The inner paddle holder slot (in the paddle bar) is the one not open to the edge of the pan.

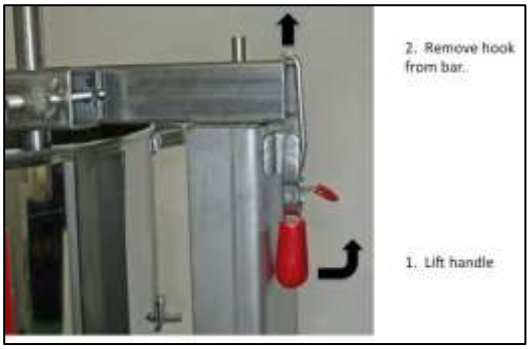
Completed Paddle Alignment

   a. The alignment marks for the paddle are used the same as for the outer paddle.
   b. Loosen the wing nuts on the paddle holder and slide it until the paddle projects beyond the center of the pan by approximately 1/8".
   c. The height of the paddle should be adjusted so that the bottom of the paddle is approximately 1/16" above the highest point of the bottom of the pan.

7. When all three positioning adjustments (side-to-side, height, angle) for each paddle have been made, tighten the thumbscrew and wing nuts on each paddle holder. Rotate the pan and motor manually to check for clearance of height and on the edge.
8. When you start the cream machine ensure the paddles are not scraping the actual surface or side of the pan. Adjust paddles as necessary.

PRODUCING MAPLE CREAM

The following is one method of preparing cream. With experience you will develop your own methods. However it is key the cream machine be setup properly.



1. Remove the assembled paddle bar and paddles from the base by lifting up on the fasteners to unhook them from the bar ends. Lift the paddle bar assembly straight up off the pins.
2. Remove the pan from the base and set aside.
3. Select the maple syrup to be processed. See the Invert Sugar Testing document to select and adjust the maple syrup.
4. Heat approximately 1-½ gallons of maple syrup to 18°F to 24°F above the boiling point of water. If the syrup starts to boil over, control it by adding a single drop of ATMOS 300 defoamer. To check the current boiling point of water, heat a pan of water to boiling and check the temperature.
5. Transfer the heated syrup to the cream machine pan. The syrup needs to be cooled as rapidly as possible. The cream machine pan can be immersed into a second pan or sink with ice water. Cool the syrup to 75°F or cooler.

   NOTE: In order to prevent crystals from forming, keep the syrup still.

6. Place the pan with the cooled syrup onto the cream machine base. Line the pan up with the holder. The motor turns clockwise so align the tabs on the pan to the left side of the tabs on the holder. This will prevent slipping and wear when the motor starts.
7. Turn on the cream machine and continue stirring until the liquid turns to a light brown color and loses its shine.

   NOTE: To quicken the process, add previously made cream to the **cooled** syrup just prior to stirring. Add approximately 1-½ teaspoons to the batch of 1-½ gallons.

   NOTE: If the cream is stirred for too long it may over thicken. To correct this, add approximately 4 ounces of water and break up with a spoon. Manually turn the machine in a clockwise direction for a minimum of two turns so as to prevent wear on the screws and motor shaft. Repeat Step 7.
8. Turn off the cream machine.
9. Remove the paddle bar assembly.
10. Immediately transfer the finished cream to containers and seal the containers. Store refrigerated.

11. The pan and paddles of the cream machine should be cleaned with hot water ONLY.

FEEDBACK

Please use the following e-mail address (feedback@leaderevaporator.com) to suggest improvements or enter comments on this document. Reference the document title in your note. You may also contact LEADER Customer Service.

NOTES

REPLACEMENT PARTS

Item Description	Leader Order #	Further Information
Pan Only	582002	
Cream Machine Paddle Holder Assembly	582003	
Cream Machine Paddle Only Inner Outer	582004	Specify outside or inside paddle when ordering