Serving the Maple Industry with Quality Maple Equipment for 123 consecutive years!

www.leader evaporator.com

Spring/Summer 2011

MAPLE EQUIPMENT CATALOG

Stone Ridge Maple Foundry Group

Smoking Hot Items
Dear Customers,

As the season kicks into high gear around the maple world we, here at Leader are proud to offer our service and support for the 123rd consecutive year. Many things have changed as all of you know, and for modern maple syrup producers the key is making more syrup with better tubing and vacuum technology, lower fuel and labor costs with new evaporator styles and reverse osmosis, and as always getting educated in the best practices for using the equipment and supplies we sell.

The increasing oil prices worldwide are affecting maple syrup producers. An emphasis on reverse osmosis technology, and higher concentrate levels are keeping costs down. We have expertise in minimizing fuel costs and offer unique products like the High Brix Expansion Kits for R/O’s. Our Steam Away is a vital piece of equipment for fuel efficiency and can often be a more cost effective way of reaching high concentrate levels over 15 percent. Contact us to help you improve your operation and maximize your fuel efficiency.

Even wood fired producers are feeling the crunch, and we are proud to offer our new VORTEX wood fired arch. After seeing the test units in the field and hearing the feedback from producers and dealers, I am truly amazed at the performance of these evaporators. Using the VORTEX arch, along with MAX Flue Pans and Steam Aways, has proven to be a huge benefit for fuel efficiency, without sacrificing performance, all while using smaller evaporators that open up precious space in the sugar house.

Vacuum technology is also a major area of research and product development that Leader Evaporator is focused on. In this catalog you will see new Vacuum Pumps that will consistently create 25-28+ inches Hg, and we are working on improving our offerings with rigorous testing of new products this season, including electric releasers designed to pump away from the high vacuum levels producers now seek.

I am also very excited about another year of production with the Check Valve Adapters. These amazing fittings are revolutionizing the way we tap, and can be a leading cause in producers increasing production. The producers I have talked to overall are very pleased with the results from last year and excited about this season.

We are proud to serve all types of maple syrup producers big and small, and I feel that we have the most efficient, and innovative evaporators on the market. We want to help you improve your maple operation, so please take the time to contact our sales staff, or a local dealer to see what Leader Evaporator can do for you!

Thank you for your business and good luck in 2011,
Need a Bigger Sugar House?
No syrup producer has ever said I think my sugar house is too big. Now with the open house weekends, and sugar houses that are open to the public space has become even more precious with the added distractions and need for additional barrels, R/O rooms, filter presses, etc. Working space is important, because if you are comfortable around the evaporator it is much easier to operate. Using a conventional reversible flow 3x10 evaporator as an example, a producer will need at least 180 square feet to operate the evaporator, and even that may be tight. With a 3x10 Cross-Flow Evaporator, additional space is needed to clean the spare pan, and room to remove and replace the existing syrup pan. This evaporator will require at least 130 square feet of space in the sugar house.

Solution! The Revolution has the exact same draw-off point all the time so that barrels, filtering, and working space can be established and never change. Crowds of people can flow around you without interfering in the necessary functions of running the evaporator. A 3x10 Revolution evaporator only requires about 100 square feet of space in the sugar house to operate the evaporator.

Make Lighter Syrup!
Flow reversal and down time cause sap within the evaporator to mix becoming more uniform and ruining the gradient created during peak boiling conditions. This mixing causes batches of syrup to become larger and darker, which will in turn make them more difficult to draw out of the evaporator without going beyond syrup.

Solution! The Revolution Evaporator drastically reduces this mixing that happens during flow reversal and eliminates mixing during down times for pan changes.
Take a 3x10 evaporator, for example, with a standard reversible flow evaporator over 40 gallons of sap within the pans has to reverse directions and mix in the process making two or three large batches of syrup before the gradient is fully established again in the pans. With the Revolution only about 10 gallons of that sap has to be reversed in the syrup pan, meanwhile the flue pan keeps boiling and maintains its established gradient. This will reduce the time before the first batch is drawn off after reversal and after one batch the gradient is re-established and the evaporator is at optimal performance for syrup quality.

Now compare to a cross-flow system where pans must be changed. The gradient in the evaporator is lost as soon as the fire goes out and instantly the mixing begins. For the next 15-30 minutes while the pan is being drained, changed, refilled and the arch restarted all of the liquid is mixing in the evaporator. This will cause the next 2-4 batches of syrup to be larger than normal and the result is that syrup will be darker.

Available in sizes from 2x6 - 6x18 in combinations with DROP, RAISED, MAX, or MAX COMBO FLUE PANS
Order Syrup Pans from 2x2 up to 6x8 with Conversion Kits for Existing Flue Pans
(some minor modifications may be needed on flue pan)

The Revolution Evaporator: “The Best Solution for any serious syrup producer.”

Cross-flow pans also finish syrup at the front of the evaporator where there is typically less heat. This is a problem because often times the second compartment, which is hotter, will want to finish syrup before the syrup compartment. This will cause bigger batches of darker syrup as well. With a Revolution evaporator the syrup compartments finish near the back of the pan where the heat is greater, allowing for more consistent, smaller batches of syrup.

Consistency is the number one key to making lighter syrup. The Revolution is by far the best evaporator for more consistent operation and the result is more consistent quality syrup.

Make it Easy, Keep it Simple, Save Syrup Pans!
Changing sides of the evaporator is a hassle that no sugar maker enjoys, and switching syrup pans in the middle of a boil can be messy and wastes precious time. The use of R/O technology and now increasingly higher concentrate levels make these processes even more daunting, and frequent. The result is producers not changing sides or pans as often as they should and the syrup pan ends up scorched, burnt, or warped from the nitre and sugar sand burning down to the bottom of the compartments. This will lead to a shorter syrup pan life.

Solution! With 4 Valves, all within one square foot, the flow of the syrup pan is reversed, and the draw-off valve location never changes. Never slow the boil down, and maintain the consistent gradient in the evaporator. Hassle-free changes so that the syrup pan gets reversed before the build up is bad enough to burn on. This will get even the largest syrup producers through an entire day with no down time.

The Revolution Evaporator is a reversible flow system that allows you to continually process sap at peak evaporation rates from beginning to the end of the day. The simple reverse flow reversal takes less than 2 minutes to execute, and is an effective way to limit nitre and sugar sand build up within the syrup pan so that the evaporator does not need to be shut down during any boiling day. Not only is this a huge time saver, less fuel will be used because once the evaporator is hot at the beginning of the day it stays hot, and the BTU loss from start up is once per boil, instead of several times per day.

Spend More Time in the Woods and Increase Your Production!
Every serious syrup producer is looking for ways to spend a little extra time in the woods and fix vacuum leaks so they can get more sap. One way to do that is by boiling higher concentrate to reduce fuel costs and save time. The side effect of that is that we increase the amount of syrup made per hour, and the syrup pan gets dirtier faster requiring more frequent changing of pans on a cross flow evaporator. In the most efficient set ups, it takes 15-30 minutes to completely execute the pan change and resume peak boiling. This process is bad enough to execute once a day, but in many cases this process may be needed as many as six to eight times per day. That could mean 30 minutes to 4 hours of the boiling time wasted, not getting any sap processed.

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The Patriot Evaporator Series

The Patriot Evaporator is a reverse flow system featuring two floats, one for the flue pan and one for the syrup pan. This allows the ultimate in liquid level control so that the flue pan can be run slightly shallower for performance and syrup quality, while the syrup pan can be run deeper for safety. All Patriot Evaporators have full seam welded partitions, and are constructed by the industry’s finest craftsmen entirely from 20 ga. stainless steel for unsurpassed durability.

When the syrup compartment begins to coat with nitré and sugar sand build up, two valves and a single plug, all on the outside of the evaporator, allow the flow within the evaporator to be reversed so that syrup can be drawn on the opposite side of the syrup pan. With a Patriot Evaporator there is no need for messy, time consuming pan changes during the boiling day.

The Patriot Evaporator is also easily expandable with features like the Steamaway, or with Reverse Osmosis. It comes in all sizes from 2x6 up to 6x16 and can be installed on any style of arch. The set of pans comes complete with all draw-off valves, float systems, syrup pan to flue pan connections, plugs, and ceramic pan gasket.

Available with the traditional 7½ inch raised flues, the MAX raised flue, or the MAX combo flue pans.

Dear Fred,

“Just a little thank you from Jon & I for all your help this season. We would like to express our appreciation for the prompt service & delivery (and all your other help). Have a wonderful summer.”

Remi & Jon Link

www.leaderevaporator.com

The New LEADER MAX Flue Pan

The ultimate flue pan for any maple producer was all new for 2007 after four years of development and testing. Nothing else compares to the efficiency in both boiling rate and fuel efficiency that is currently on the market.

Listed below are some of the features and all the advantages of the new Leader MAX Flue Pan. It is available to fit any style of syrup pan including Revolution. Due to the overwhelming difference in surface area, we feel that this pan is best suited for use with high efficiency arches, such as Inferno Wood-Fired Arches, Vortex, and newer style Oil-Fired Arches.

For customers with Steamaways a second condensation drain must be added for additional steam ventilation in order to eliminate the chance of steam pressure building from the extra steam being created by this amazing pan. For new Steamaway customers we highly recommend that they purchase an Enhanced model Steamaway with extra steam pipes to handle and utilize the extra steam created.

• 50% more surface area in the Flue Pan.
• New hybrid flue design features 5.5” Raised Flues and 6” Drop Flues within the pan for a total of 11.5” of flue depth (also available completely raised).
• Built exclusively out of 20 ga. bright annealed stainless steel for durability and a sleek shiny look.
• Fits most existing arches with minor modifications to bricking and drain pipe locations.
• 20-25% more fuel efficient than any other standard pan.
• INCREASES evaporation rates 45-50% over any standard flue pan.

The Leader MAX Advantages and Features

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The Leader MAX is in a league of its own, and if there are claims from competitors of comparable rates, just compare surface area, that is what will make the difference.
The Inferno
Wood-Fired Arch

The Inferno Wood-Fired Arch features Leader Evaporator’s forced draft system installed using the special dome-shaped forced air grates, and properly sized air blowers with speed controls. Combining the forced draft with the special air tight front allows the blowers to run at high levels to create more turbulence in the fire box. That turbulence will increase the BTU output of your wood, and increase your fuel efficiency. Some secondary air is also injected through the front of the arch. Smaller arches have air coming in through the door casing, while on the larger arches the air comes in through the door itself. It is very important with the additional heat these arches generate, that the arch be properly insulated during installation which includes fire bricking sides and front with properly rated bricks and refractory materials (not included with the arch). Available in all sizes from 2x6 up to 6x18.

High-Efficiency
Oil-Fired Arch

These specially designed arches come fully insulated with multiple layers of 2600 degree ceramic blanket. The combustion chambers have been uniquely designed to allow proper draft while maintaining an even boil throughout the syrup pan, and also maximizing the evaporation rate per gallon of oil consumed. We recommend Carlin Oil Burners which are sold separately. These arches come with the option of stainless steel or galvanized sides and the appropriate amount of smoke stack in sizes from 2x4 up to 6x18.

The Leader
Stainless Steel
Oil-Fired Arch

This arch features a unique wrapped side that is all stainless, easy to clean, and looks amazing. The stainless steel insulated burner cover completes the arch, while protecting and reducing the noise from the oil burners. To complete the arch order, your burner cover personalized with the name of your maple operation cut into a maple leaf that is displayed on each side of the burner cover.

The Leader Stainless Steel Oil-Fired Arch comes fully insulated with multiple layers of 2600 degree ceramic blanket. It has been uniquely engineered and tested to maximize the gallons of evaporation per gallon of oil used. The arch comes complete with stainless steel smoke stack and is available from 2x6 up to 6x18. Oil Burners sold separately.

Our Classic Wood-Fired Arch features heavy duty cast iron fronts designed with expansion joints for durability. Our unique “double V” grate design is the strongest and most warp resistant cast iron grate in the maple industry. Available with stainless steel sides or the traditional galvanized sides in all sizes from 2x4-6x18. All arches need to be insulated during installation with properly rated fire bricks and refractory materials (not included with the arch).

All smoke stack needs to be installed on EVERY STYLE wood-fired arch for proper draft and operation.

Get more out of your Wood-Fired Evaporator!

Time-Tested Durability!

Tested to get the most evaporation out of every gallon of oil!
The "American Drop Flue Evaporator"

The "American" set of pans is available in sizes ranging from the 2'x6' for a small producer, to the 6'x18' for the large producer.

The Leader Line of welded equipment features full-seam welding of the partitions.

Traditional to the United States this flue style set of pans is completely welded with stainless steel fittings, and stainless steel draw-off valves. Unlike many other welded pans, the Leader Line of welded equipment features full seam welding of the partitions which is essential for preventing back-mixing and dilution during boiling (these two things can cause a drop in the grade of the syrup). All this equipped with the automatic sap regulating system which allows the operator to reverse the flow of liquid quickly, easily, and without slowing down the boil of the evaporator.

The "Leader WSE" Welded Set of Pans

Available in both 2x4 and 2x6 models

The Leader WSE Welded Set of Pans is a economically produced evaporator to replace the soldered 2x6 King Jr., 2x6 PM and 2x4 VT. Special that were so popular for beginning sugar makers. This evaporator is Tig welded of 20 gauge bright annealed stainless steel just like our larger welded evaporators. The Leader WSE features solid stainless steel connections and clamps with teflon gaskets. The three-compartment syrup pan is rotated to change syrup compartments. Those pans come with a four-foot long flue pan for 2x6 models and a two-foot long on the 2x4 models.

(Draw-off side must be designated at the time of purchase.) At this time, the pans are only available in drop-flue models.

The "Leader WSE" is available in both 2x4 and 2x6 models.

2x4 "Leader WSE" Model

Complete with "new design" arch. (Deeper and wider fire box) 4,239.00

2x6 "Leader WSE" Model

Complete with "new design" arch. (Deeper and wider fire box) 4,539.00

Required Fire Bricks for 2x6 & 2x4 WSE

2x6 72 Full Bricks 4.5"x9"x2.5" 45 Half Bricks 4.5"x9"x1.25"

2x4 64 Full Bricks 4.5"x9"x2.5" 30 Half Bricks 4.5"x9"x1.25"

New ARCH DESIGN for 2 FT. WIDE EVAPORATORS

This new square sided arch comes equipped with a much deeper and wider fire box to increase firing capacity, and maximize airflow through a larger draft door. We have increased the casting thickness for more durability and gone to one firing door.

Other Boiling & Evaporator Accessories

3" & 5" Dial Thermometer

3" or 5" face with extra large numbers makes this thermometer exceptionally readable. Accurate, responsive bimetal element. 9" stem. Has 1/4" NPT fitting.

Stainless Steel Bracket for Digital Thermometer

Stainless Steel Probe Holder for Welded & Soldered Pan

Evaporator Parts

REGULAR BRIDGES & ARM

#59001 Regulator Bridge (King) .......................... 48.00

#59048 Regulator Arm (Leader-King) .................... 43.00

#59060 Regulator Bridge (Leader) ........................ 48.00

FLOATS

#59023 VI Float 10"x3.5" .............................. 78.00

#59025 New Style King Float 10.25"x5.25" ....... 78.00

#59027 Lighting for cold sap float, S/S ................. 78.00

#59028 Lighting for hot sap float, S/S .............. 78.00

#59017 43A Plug (Grimm) 8.5"x4" .................... 39.00

#59018 43A Plug (Grimm) 7.5"x3" .................... 39.00

#59019 3/8" Plug (Grimm) 2" ............................ 39.00

#59010 Front Pan Compartment Plugs, S/S ....... 48.00

#59012 Front Pan Reverse Plugs - S/S ............. 21.00

Z ARM

Z ARM

#59051 Lighting Short Regulator Arm for hot sap. Includes packaging .......................... 43.00

#59049 Lever Arm - Small .................................. 43.00

#59050 Lever Arm - Large .................................. 43.00

Complete Automatic Draw-Off System

• Automatic Draw-Off

• Syrup Temperature Alarm

• Oil Burner Shut Down (By Temp)

• Full Port Ball Valves (12 V DC)

• Low Level Alarm

#5194 Complete Automatic Draw-Off with Probe and S/S Solenoid Valve .................. 1,595.00

#5107 Draw-Off Probe only ................................ 170.00

#5100 S/S Solenoid Valve Complete for Automatic Draw-Off .................................. 325.00

#5129 S/S Solenoid Valve - Body Only .............. 193.00

Sap Defoamer

One or two drops of Atmos 300 prevents foam boil over. This product is kosher approved.

#5318 Qt. ...................................................... 16.50

#5315 4 oz. Squeeze Bottle .............................. 4.25

#5319 Defoamer Dipper .................................... 60.00

Z ARM

Z ARM

#59012 Front Pan Reverse Plugs - S/S ............. 21.00

#59012 Front Pan Reverse Plugs - S/S ............. 21.00
The Steam-Away

uses steam from the evaporator flue pan to evaporate sap in the STEAM-AWAY. Steam makes contact with the under side of the unit and then is routed into pipes inside the heat exchanger. Test results show sap temperatures as high as 200˚ F. inside the STEAM-AWAY with evaporation increased as much as 75%. All sap needed to feed the evaporator comes directly from the STEAM-AWAY unit, no raw sap is fed directly into flue pan.

Available in standard or the NEW ENHANCED Model for “MAX” FLUE PANS!

“PATENTED AND PROVEN”

The Steam Away Support Kit (Including 2 winches, 6 pulleys, 100’ cable, 12 clamps, 4 turnbuckles).

“...I had a 75% increase in production. I’m very happy and very impressed.”

– David Richter, Luck, WI

| SIZE & SIZING | ITEM # | STEAM STACK | MSRP
|-------------|--------|-------------|-------
| 30 x 5.5  | 100'  | 72316 | 1,320.00 |
| 30 x 6     | 125'  | 72317 | 1,497.00 |
| 30 x 7     | 175'  | 72318 | 2,193.00 |
| 30 x 8     | 225'  | 72319 | 2,794.00 |
| 30 x 9     | 275'  | 72320 | 3,299.00 |

The idea of preheating the Maple Sap prior to entry in the flue pan is not a new idea. Many methods of preheating have been tried over the years with a variance in the overall length of the hood. Aluminum hoods do not have drains.

All Steam Hoods come standard with two access doors on opposite sides, hinging toward the middle of the hood, and a thimble centered in the overall length of the hood. Aluminum hoods do not have drains. 

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### SMOKE STACKS

#### Base Stacks

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#### Stack Covers

Prolong the life of your evaporator and stack by keeping corrosive rain and moisture out with a quality stack cover. Simple lever system assures easy operation at ground level. Fits any standard stack. Specify size when ordering.

### Customized Roof Jacks for Steam & Smoke Stacks

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<td>13.00</td>
</tr>
<tr>
<td>#5510</td>
<td>Grimm Inside Flue Brush</td>
<td>16.50</td>
</tr>
<tr>
<td>#5506</td>
<td>Poly Scrub Brush (6”)</td>
<td>7.80</td>
</tr>
<tr>
<td>#5506</td>
<td>Poly Scrub Brush (8”)</td>
<td>7.80</td>
</tr>
<tr>
<td>#5506</td>
<td>Max Flue Pan Brush</td>
<td>37.00</td>
</tr>
</tbody>
</table>

#### Evaporator Cleaning Supplies

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>#6002</td>
<td>A. King &amp; Leader Inside Flue Brush</td>
<td>13.00</td>
</tr>
<tr>
<td>#6006</td>
<td>B. Grimm Inside Flue Brush</td>
<td>16.50</td>
</tr>
<tr>
<td>#6006</td>
<td>C. Poly Scrub Brush (6”)</td>
<td>9.75</td>
</tr>
<tr>
<td>#6006</td>
<td>D. Poly Scrub Brush (8”)</td>
<td>7.80</td>
</tr>
<tr>
<td>#6006</td>
<td>E. Max Flue Pan Brush</td>
<td>37.00</td>
</tr>
<tr>
<td>#6006</td>
<td>F. Grimm Flue Brush (1½”)</td>
<td>27.00</td>
</tr>
<tr>
<td>#6006</td>
<td>G. Grimm Flue Brush (1½”)</td>
<td>24.00</td>
</tr>
<tr>
<td>#6006</td>
<td>H. King &amp; Leader Flue Brush</td>
<td>23.75</td>
</tr>
</tbody>
</table>

#### Stack Thermometer

Accurately tell your stack temperature by installing this dial thermometer at eye level in the Base Stack. Stack temperature is vital to optimal performance.

### Top Hat

Steam stack top hat with screen available for 6” through 18” steam stack.

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>Description</th>
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<tbody>
<tr>
<td>#5506</td>
<td>6”</td>
<td>200.00</td>
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<tr>
<td>#5508</td>
<td>8”</td>
<td>312.00</td>
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<td>10”</td>
<td>238.00</td>
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<tr>
<td>#5512</td>
<td>12”</td>
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<tr>
<td>#5514</td>
<td>14”</td>
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<tr>
<td>#5516</td>
<td>16”</td>
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<tr>
<td>#5518</td>
<td>18”</td>
<td>408.00</td>
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<tr>
<td>#5522</td>
<td>22”</td>
<td>450.00</td>
</tr>
<tr>
<td>#5524</td>
<td>24”</td>
<td>465.00</td>
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</table>
Insulating Materials

Oil Nozzles

Pan & Rail Gaskets

Oil Burners

Oils and Cleaners

Pan Cleaners

A. Air-Tight Front

B. Grimm Woodsaver

C. Leader Forced Draft Units

Extra Blower & Duct for 4’, 5’, & 6’ models only.

Oil Burners

Feature in sizes 24” to 72”!
**Maple Books**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>#62003</td>
<td>Dishing Up Vermont</td>
<td>21.75</td>
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<tr>
<td>#62001</td>
<td>Maple Syrup Cookbook</td>
<td>12.95</td>
</tr>
<tr>
<td>#62005</td>
<td>Maple Coloring Book</td>
<td>1.00</td>
</tr>
<tr>
<td>#62004</td>
<td>Backyard Sugarin Book</td>
<td>11.25</td>
</tr>
<tr>
<td>#62006</td>
<td>Sugarhouse Log Book</td>
<td>22.00</td>
</tr>
<tr>
<td>#62007</td>
<td>Maple Sugarin in New Hampshire</td>
<td>19.99</td>
</tr>
<tr>
<td>#62008</td>
<td>Boiling 101</td>
<td>29.95</td>
</tr>
<tr>
<td>#62009</td>
<td>Maple Sugar: From Sap to Syrup</td>
<td>14.95</td>
</tr>
</tbody>
</table>

**Essentials for Backyard Sugar Makers**

- **Tapping**
  - #62011 North American Maple Producer’s Manual - Soft Cover: ea. 35.00
  - #62012 Vermont Maple Festival Cookbook: ea. 12.50
  - #62014 The Backyard Homestead: ea. 19.95

- **Filtering**
  - #62013 Cone type Prefilter: ea. 1.50
  - #62014 The Sweetest Drip DVD: ea. 30.00
  - #62018 Backyard Sugarin’ Book: ea. 11.25

**Boiling Down Sap**

**Leader Half Pint Evaporator**

**Star-up Kit Contents**

- #302333 Everything you need to get your unit ready to boil . . . . $430.10
- #320333 Half Pint Grates (only) . . . . 94.50
- #372433 Galvanized Elbow 6”, 24 Gauge . . . . 36.00
- #61064 Brass Ball Valve 1/4” . . . . 1.00
- #61010 Taylor Candy Thermometer . . . . . . 20.50

**Required Fire Bricks for Leader Half Pint**

- 42 Full Bricks 4.5”x9”x2.5”
- 62 Half Bricks 4.5”x9”x1.25”

**Ideal for the backyard Sugar Maker with 15 to 50 taps, this sturdy little unit has been redesigned and improved to make operation easier and more efficient.**

The evaporator pan is made of stainless steel and divided into three sections. A reservoir pan allows for manually feeding preheated sap into the evaporator pan while maintaining boil.

The redesigned arch is made of 18 gauge galvanized with cast iron door and steel legs. The new draft control and grate system allow for faster, hotter fires.

Please visit our website www.leaderevaporator.com for more information.
Syrup Testing & Handling Supplies

**Syrup Draw-off Pail**

- #6515 13 qt. S/S Pail with Handle ............ 149.00
- #6516 16 qt. S/S Pail with Handle ............ 159.00

**Bulk Syrup Storage Containers**

- **5 GAL. BLUE PLASTIC SYRUP CONTAINER**
  - #67427 5-Gallon Plastic Blue Syrup Container .......... 18.00
  - #67430 Replacement Cap for 5-Gallon Plastic .......... 1.80

- **40 GAL. HEAVY-DUTY S/S DRUMS**
  - #67439 40-Gal. Heavy Duty Plastic Syrup Container ........... 115.00

**Drum Over-Flow Control**

Never spill another drop of maple syrup. This device allows you to fill a drum without constantly checking drum level.

- #63801 .......................... 198.00

**Drum Pump**

- #63072 .......................... 31.50

**Air-Pressure Regulator**

For use with air-operated drum dispenser. Insures pressure does not go above 15 PSI. Universal air hose fittings.

- #63074 .......................... 115.00

**Air Operated Drum Dispenser**

Fast and simple way to empty syrup drums. Ideal for blending syrup. All S/S construction.

- #63073 .......................... 124.00

**Hydrometers**

- A. Extra long 12" Sap Hydrometer - Brix scale, 0'-10'. Brix calibrated at 38 F. Divided into 1/10' Brix increments. Ideal for buying sap. State inspected. .................. #61061 25.95
- B. Short style 9" long. Accuracy 25'-75'. Brix. Red lines at hot and cold test. State of Vermont approved. .. #61064 17.50
- C. Syrup Hydrometer for accuracy - Brix scale 50'-71'. Red lines at hot and cold test. State of Vermont approved. #61067 17.50
- D. Short style 7" Sap Hydrometer - Brix scale, 7" long 1'-6'. Brix calibrated at 38 F. .................. #61055 11.50

**Testing Cups**

Top quality hydrometer style testing cups.

- #59007 Short Hydrometer Cup 2" diameter .......................... 27.00
- #59006 Long Hydrometer Cup 2" diameter (not pictured) ........ 32.50
- #59000 Short Hydrometer Cup 1" diameter .............. 27.00

**Refractometers**

Measures high Brix syrups automatically temperature corrected to 20˚C. (Range 60˚ - 100˚F.) Immediate, direct Brix readings, 45˚ to 82˚. Accurate to ± .25˚ Brix. Only one or two drops of sample required. Easy-to-read scale; sharp contrast line. Calibrated to 1964 ICUMSA Tables. Sturdy construction... impact resistant, no fragile, breakable parts.

- #61076 Syrup - 45˚ to 82˚ .............. 195.00
- #61073 Sap - 0 to 36˚ .......... 195.00

**Syrup Grading Kits**

- Miso Digital Refractometer is a self-calibrating unit. Hand-held size allows for versatility.

**Maple Syrup Grading Kits**

- #62082 Syrup Grading Set .................. 28.50
- #62106 Square Sample Bottles ................. 67
- #62109 Extra Caps for Square Sample Bottles ....... 10
- #62103 Plastic Syrup Sample Cups (250 Pk.) .... 7.95

For your satisfaction and protection - add $2.50 per hydrometer for special packaging and insurance.

**NOTE:**

- Maple Syrup is a thick, sugary liquid that is produced by the sap of maple trees. It is commonly used in various dishes, such as pancakes, waffles, and beverages. Maple syrup can be graded using specific tools and methods to ensure its quality and purity. Grading kits are available to help with this process. Hydrometers and refractometers are useful tools for testing the sugar content of maple syrup. We offer a variety of products to assist with grading and handling syrups, including draw-off pails, bulk storage containers, and pumps, among others. For more information, please visit our website or contact us directly.
Gas-Fired Filter & Canning Units

12" x 20"

Here's a unit that filters as well as heats your syrup for canning in one easy operation. Sturdy steel stand with its own adjustable shelf for all can sizes; valves and burner plus our own stainless steel 1/2" x 20" pan, filter tray, lid and thermometer fitting. Cap.: 7 to bottom of rack.

#55001 (Dial Therm. & 1/2" Faucet not included - see pg. 45) .......................... 818.00
#55006 12 x 20 - Arch only ................................................................. 348.00
#55002 Pan - 12 x 20 w/Rack & Cover .............................................. 486.00
#55004 Rack .................................................. 72.00
#55005 Cover ............................................................. 61.00
#61019 Dial Thermometer 3 x 6 (0-250°) ........................................... 52.00
#55009 20 ft Gas Cylinder (while supplies last) ................................. 35.00

16" x 24"

Ideal for filtering and canning syrup. Pan capacity below filter approx. 15 gallons. Comes complete with stainless steel pan, filter rack, stand with adjustable legs and container tray - 40,000 B.T.U. L.P. burner, hose, regulator, and thermometer fitting.

#55021 (Dial Therm. & 1/2" Faucet not included - see pg. 45) ............. 892.00
#55026 16 x 24 - Arch only ................................................................. 381.00
#550022 Pan - 16 x 24 w/Rack & Cover .............................................. 511.00
#55025 Rack .................................................. 72.00
#55024 Cover ............................................................. 61.00
#61019 Dial Thermometer 3 x 6 (0-250°) ........................................... 52.00
#55009 20 ft Gas Cylinder (while supplies last) ................................. 35.00

16" x 24" Pictured

20# Gas Cylinder (while supplies last) .............................................. 35.00

36 x 36 Synthetic Filter ............................................................... 16.50
#64015 24 x 30 Synthetic Filter .......................................................... 13.50
#64022 8 Quart Synthetic Filter ........................................................... 15.50
#64025 8 Quart Synthetic Filter ........................................................... 15.50
#64028 8 Quartz Wool Cone Filter ...................................................... 23.50
#64030 8 Quartz Wool Cone Filter ...................................................... 30.00
#64004 36 x 36 Rayon Prefilters/Dozen ............................................... 25.50
#64001 24 x 30 Rayon Prefilters/Dozen ............................................... 20.50
#64007 36 x 60 Rayon Prefilters/Dozen ............................................... 41.00
#64013 Cone Type Prefilters/Dozen .................................................... 17.50

### Filter Press Tanks

Round bottom draw-off tank with open top and outlet on bottom. Mix in your filter aid and run directly to the Filter Press. Sloped to the outlet for easy draining.

#55170 Large - cap. 39 gallon - 34L x 16W x 23H ......................... 455.00
#55172 Small - cap. 13 gallon - 12L x 16W x 23H ......................... 435.00

### Maple Syrup Filter Presses

- Close to double the capacity of older models.
- All S/S frame and fittings.
- Can work as single or as a multiple bank press.
- Quick disconnect hose for simple bank changes.
- Pump and motor can be used for syrup drum pumping.

### Air Diaphragm Filter Press

Filters the cleanest and the clearest with the least amount of effort, in the shortest amount of time, for increased quality. This quick-action press, filters hot syrup right off the evaporator at the rate of 2 gallons per minute before the syrup has a chance to cool. This speedy process virtually eliminates reheating for the canning process.

The filter press eliminates the frustrating labor involved in felt filtering. Using papers (7" & 10" square) and Filter Aid, an electric motor operated gear pump pushes the hot syrup through the filter - then moves it to any height. Saves time changing and cleaning felt filters.

#6040 HD Filter Papers - 7" - 400 per pkg ................................ 62.95
#6043 HD Filter Papers - 10" - 400 per pkg ............................. 96.00
#6046 Filter Aid - 50 lb. bag ............................................................. 37.00
#55095 14-1/2 oz. Food Grade Grease ........................................... 14.00
#55081 NEW - 7" Filter Press Complete - Alum. ..................... 14,00 Call for Pricing
#55150 NEW - 10" Filter Press Complete - Alum. ............. 37.00 Call for Pricing
#55155 NEW - 10" Alum. Short Bank Filter Press. ............... 37.00 Call for Pricing
#66028 Filter Press Hose - 1" I/D PVC per ft .......................... 3.50
#55152 10" Filter Press Bank Complete .............................. 2,100.00 Call for Pricing
#55084 7" Filter Press Bank Complete .............................. 1,320.00 Call for Pricing
#55118 Air Diaphragm Filter Press Pump ......................... 1,320.00

Plate & Frame Filter Presses of aluminum construction with bronze gear pump - consists of seven frames & six plates - with 1/3 H.P. 115 V electric motor at 1725 R.P.M. Unit is V-belt driven and comes complete with drip pan and with fittings that allow you to use the unit as a syrup transfer pump.

### Sparkling Clean Syrup!

"We sell food grade Filter Aid only. You are advised NOT to use swimming pool grade for syrup even though it is much less expensive.

The FILTER PRESS is a "MUST" for sugar makers who pack in glass because other methods don't filter as clear.

### Air Diaphragm Filter Press

- Odorless & Odor-free
- Medium or large capacity
- Simple operation
- Quickly clears your syrup
- Low maintenance
- Low labor
- Quick return on investment
- Long life

### Bronze Gear Pump

#55075 10" ................................................................. 362.00
#63075 3/4" ................................................................. 465.00
#63081 1" ................................................................. 548.00

www.leaderevaporator.com
## Water Jacket Canning Tank

These units have a double tank with the outside tank being a water jacket with 220 volt heating elements to keep the syrup at 180°F for canning.

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>#55100</td>
<td>18 gal. capacity tank, 1/2&quot; syrup outlet</td>
<td>$1,125.00</td>
</tr>
<tr>
<td>#55105</td>
<td>Stainless Steel Stand for 18 gal. water jacket tank w/shelf</td>
<td>$471.00</td>
</tr>
<tr>
<td>#55075</td>
<td>40 gal. capacity with two 4500 watt heating elements, 2-1/2&quot; syrup outlets</td>
<td>$2,296.00</td>
</tr>
<tr>
<td>#55058</td>
<td>Stainless Steel Stand for 40 gal. water jacket tank w/shelf</td>
<td>$521.00</td>
</tr>
<tr>
<td>#55102</td>
<td>3,000 watt heating element with thermostat - (18 gal. only)</td>
<td>$375.00</td>
</tr>
<tr>
<td>#55103</td>
<td>5,000 watt heating element with thermostat - (18 gal. only)</td>
<td>$733.00</td>
</tr>
</tbody>
</table>

### Capabilities
- 18 & 40 Gal. Capacity
- Stainless Steel
- TiG Welded

## Kitchen Pans

Produce quality syrup on your kitchen stove with a kitchen pan.

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>#55003</td>
<td>Kitchen Pan w/Handles, 12&quot; x 20&quot; x 11&quot;, with 1/4&quot; dia. fitting.</td>
<td>$335.00</td>
</tr>
<tr>
<td>#55050</td>
<td>Kitchen Pan w/Handles, 21&quot; x 21&quot; x 81/2&quot;</td>
<td>$358.00</td>
</tr>
</tbody>
</table>

### FILL-STOP™ Dispenser Valve Control

Adjustable probe fills containers to desired level and shuts off automatically. Runs on 12-volt battery or converter. (Battery not included.)

<table>
<thead>
<tr>
<th>Model</th>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>#61112</td>
<td>One Valve Unit</td>
<td>$310.00</td>
</tr>
<tr>
<td>#61118</td>
<td>Replacement Probe</td>
<td>$25.00</td>
</tr>
<tr>
<td>#61117</td>
<td>Converter - AC/DC</td>
<td>$145.00</td>
</tr>
</tbody>
</table>

## Valves, Controls & Dispensers

- Three-Color Sucker Hill
- Oxygen Barrier Coated XL
- Caps
- Refrigerator, Freezer & Coffee Cans
- Evaporators
- Jugs, Cans & Containers
- Maple Products & Welcome Flag
- Signs

### Gas-Fired Finishing Evaporators

Here's the perfect little finishing rig for the small volume producer who wants to sell quality syrup...

- Consists of a sturdy iron two-burner gas stand with valves and regulator, stainless steel tiG-welded pan and threaded fitting in bottom. (16" x 34").
- Cap. 28 gals. New & Improved.
- Cap. 11 gals.
- Cap. 15 gals.
- Cap. 18 gals.
- Cap. 24 gals.
- Cap. 30 gals.
- Cap. 40 gals.
- 1/2 Pt.
- Pt.
- 100 ml
- 1/2 Gal.
- Qt.
- Gal.
- 3 oz.
- 8 oz.
- 100 ml
- 1/2 Gal.
- Pt.
- 1/2 Pt.

### Shipping Cartons for Jugs

- STEP 4
- PRICE EA.

### Maple Products & Welcome Flag

- Pure Maple Products Sold Here
- Welcome Flag
- Made in Vermont

### Signs

- Metal Signs
- Cardboard Sign
- Cardboard Flag

### Links

- www.leaderevaporator.com
- www.mapproducts.com
- www.mapleproducts.com

---

**NOTE:** All of our cans & jugs are correctly sized for hot pack maple syrup.
**Glass Bottles**

### A. GRADING STICKERS
Grade Stickers - Allstate & Vermont

- **VT. Fancy** #62061
- **VT. A Med.** #62067
- **VT. A Dark** #62070
- **US A Light** #62073
- **US A Med.** #62076
- **US A Dark** #62079
- **Grade B** #62079

### B. 3" CIRCLE PRESSURE SENSITIVE LABEL

- **Red & Gold** #67004

### C. 4 COLOR PRESSURE SENSITIVE LABEL
Specify 12 oz. or 8 oz. - 100 per roll

- **8 oz.** #67007
- **12 oz.** #67010

### D. HANG CARDS FOR BOTTLES

- **#67016**

### E. NECK LABEL
For use with 50 ml Maple Leaf or any other 40 ml or 50 ml straight necked nip bottle.

- **#67013**

### F. FOLDED HANG CARD
Folded Hang Card can be used for any size container. Simply fill in the volume.

- **#67015**

### G. GOLD CORD for Hang Card
Enhance the looks of your package.

- **#67033** (Pkg. 50) . . 6.25

### H. SEALING WAX

- **#67501** Green . . . . . . 18.50
- **#67509** Red . . . . . . 18.50
- **#67506** Copper . . . . . . 18.50
- **#67504** Gold . . . . . . 18.50
- **#67503** White . . . . . . 18.50
- **#67474** #67470 #67450

### I. SHRINK TOPS

- **#67474** Gold . . . . . . ea. .11
- **#67470** Gold Foil Tops . ea. .18
- **#67450** Gold Foil Tops for 18 mm cap . . . . . . ea. .18

### J. CLEARANCE

- **Add 2.50 per case for UPS Orders.**

- **Foil Tops not included. See page 24.**

---

### Glass Bottles

#### Handle Bottles

- **#67447** Handle 12 oz. 12 . . . . 15.55 1.40
- **#67444** Handle 8 oz. 12 . . . . 13.40 1.25

#### Marasca Bottles

- **#67485** Marasca 500 ml 12 . . . . 48.80 4.45
- **#07106** Marasca 250 ml 12 . . . . 43.70 3.85

#### Etched Marasca Bottles

- **#67548** Marasca-Tree 500 ml 12 . . . . 49.80 4.45
- **#67545** Marasca-Tree 250 ml 12 . . . . 43.70 3.85

#### Bordo Bottle

- **#67487** Bordo 300 ml 12 . . . . 38.00 3.50

#### Swing-Top Bottles

- **#67375** Swing Top 500 ml 12 . . . . 21.00 1.80
- **#67385** Swing Top 250 ml 28 . . . . 31.50 2.75

#### Swing-Top Bottles

- **#67200** Swing Top 1 liter 20 . . . . 81.00 4.40
- **#67275** Swing Top 500 ml 12 . . . . 41.00 3.70
- **#67250** Swing Top 250 ml 28 . . . . 81.00 3.15

#### Statue of Liberty Bottles

- **#67911** Statue of Liberty 375 ml 6 . . . . 32.95 5.95
- **#67915** Statue of Liberty 100 ml 12 . . . . 46.90 4.30

#### Nip Bottles

- **#67604** Maple Syrup Jug 50 ml . . . . 1.40
- **#67655** Chalet 50 ml . . . . 1.40
- **#67606** Bellatorio 50 ml . . . . 1.25
- **#60424** Gallone 40 ml . . . . 0.87
- **#60408** Basquaise 40 ml . . . . 1.72

**All prices include caps.**

---

**Maple Leaf Bottles**

#### LEADER Exclusive

- **#67464** Maple Leaf 750 ml 6 . . . . 26.50 4.80
- **#67461** Maple Leaf 500 ml 12 . . . . 44.50 4.05
- **#67476** Maple Leaf 250 ml 12 . . . . 20.50 3.15
- **#67465** Maple Leaf 100 ml 12 . . . . 21.85 1.96
- **#67475** Maple Leaf 50 ml 48 . . . . 54.15 1.23

#### Clearance

- **#67464 Maple Leaf 750 ml 6 . . . . 26.50 4.80
- **#67461 Maple Leaf 500 ml 12 . . . . 44.50 4.05
- **#67476 Maple Leaf 250 ml 12 . . . . 20.50 3.15
- **#67465 Maple Leaf 100 ml 12 . . . . 21.85 1.96
- **#67475 Maple Leaf 50 ml 48 . . . . 54.15 1.23

---

**Embossed Animal Basquaise Bottles**

- **#67467** Moose 250 ml 12 . . . . 29.10 2.65
- **#67468** Deer 250 ml 12 . . . . 29.10 2.65
- **#67466** Elk 250 ml 12 . . . . 18.95 1.60

**Full-Color Basquaise Bottles**

- **#67682** Skiing Santa 250 ml 12 . . . . 46.10 4.20
- **#67689** Skiing Cow 250 ml 12 . . . . 46.10 4.20

**Basquaise Bottle**

- **#67466** Basquaise 250 ml 12 . . . . 48.55 4.40
- **#67452** Basquaise 250 ml 12 . . . . 48.55 4.40
- **#67453** Basquaise 250 ml 12 . . . . 48.55 4.40

**Oval Maple Syrup Jug**

- **#67444** Oval-Jug 250 ml 12 . . . . 15.75 1.45

**Gallone Bottles**

- **#60587** Gallone 500 ml 12 . . . . 31.25 2.85
- **#60584** Gallone 250 ml 12 . . . . 24.95 2.30

**Discus Bottle**

- **#67450** Discus 250 ml 12 . . . . 28.50 2.55

**Chalet House Bottle**

- **#67423** Chalet House 250 ml 12 . . . . 31.50 2.85

**Vermont Bottle**

- **#67443** Vermont 250 ml 12 . . . . 12.30 1.05
Maple Cream Machine

Consumers can't get enough maple cream, so make sure you make enough. Grimm's sturdy reliable unit makes creaming simple and very profitable for any Sugar stainless steel. The turntable revolves on a gear reduction motor and is driven by a 1/4 H.P. motor.

Large 16 inch diameter pan and fully adjustable paddles are formed from quality stainless steel. The turntable revolves on a gear reduction motor and is driven by a 1/4 H.P. motor.

Maple Cream Tubs

These handsomely printed tubs are highly visible on any store shelf. The moisture resistant tubs have a snug fit lid with enough space to accommodate your label.

Sugar Shakers

Homemade Label

Taylor Candy Thermometer

Digital Thermometer

Use to make Maple Cream, Candy and other kitchen uses.

Sugar & Cream Jars

Maple Sugar Shakers

Homemade Label

White, 2 pc. Candy Box with window

Maple Sugar Molds

Fancy Candy Boxes

Sugar Boxes

Candy Papers

Sugar Jars & Accessories

Digital Thermometer

With our Maple Sugar Maker you can triple your profit on each gallon of syrup by converting it to maple candy. This efficient machine, powered by a gear reduction motor greatly reduces the labor-intensive job of maple candy making. The stainless steel worm efficiently reduces grain to bring out the finest quality maple texture. Grimm's stainless steel pan, sometimes called a pig, is double seam bed throughout for longer life. The pig's snout, a built-in funnel, is designed for a non-clog positive flow and is equipped with a spout and shut-off control. Makes 15 pounds per batch.

Boiling pan, worm, and trough are only fabricated from food grade stainless steel.

TRIPLE YOUR PROFITS!

Sipple Sugar Maker

Maple Candy & Cream Video

TRIPLE YOUR PROFITS!

www.leaderevaporator.com

www.leaderevaporator.com
Looking for a Better Way . . .
to fill glass bottles
and other small containers?

The

Vacuum Filler
is our newest and fastest way to fill small containers.

The Vacuum Filler fills nips in less than half the time, and all but eliminates the messy overfills, and time consuming clean-ups. Works with all glass bottles. Not recommended for plastic jugs. 110v.

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Exp. Date:

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The Maple News
106 Main Street
Greenwich, NY 12834

Tel.: (802) 868-5444
Fax: (802) 868-5445

www.leaderevaporator.com

GUIDELINE SHIPPING CHARGES

If your order is:

Under $25.00 $25.01 - $50.00 $50.01 - $75.00 $75.01 - $100.00 $100.01 - $150.00 $150.01 Up

Include this amount:

$14.90 $17.90 $19.90 $21.90 $23.90 $25.90

Add $4.00 per $50.00

TOTAL ENCLOSED

Mail Orders To:
LEADER EVAPORATOR CO., INC.
49 Jonnergin Drive
Swanton, VT 05488

Mail Orders To:
LEADER EVAPORATOR CO., INC.
49 Jonnergin Drive
Swanton, VT 05488

TERMS: We require payment with order. Checks, money orders, MasterCard and VISA are welcome. Returns are subject to a 10% restocking fee. Must report shortages within 10 days of receipt of order to receive credit.

SHIPPING: Items which cannot be shipped UPS will be shipped truck freight collect. Please call if there is a question as to a method of shipment. Shipping/handling charges include UPS shipments only. Failure to include shipping/handling charges will hold up your order. Please refer to chart above for shipping/handling charges for your order. Excessive freight due to weight or oversize will be billed at actual freight cost. Pricing and shipping subject to change without notice.

NEW Expanded HOURS
Monday-Friday 7:30-4:30
Open Saturdays starting the 1st Saturday in February thru the last Saturday in April 8:00-3:00

Payment with order or use your MasterCard or Visa Charge card.

Credit Card Number:

Exp. Date:

Signature

Credit Card N um ber:

Expiration Date:

Month & Year

Signature

Credit Card N um ber:

Expiration Date:

Month & Year

Signature

CREDIT CARD USE: Enter your credit card number, expiration date, and security code in the appropriate spaces.
Leader Evaporator has the Industry’s largest network of Distributors, Dealers and Agents stretching throughout the United States and into Canada. Our network has the knowledge you need to help you get your maple project underway. It doesn’t matter how big or small, we can help you with the quality products you need to get our start. Leader evaporator is here to get things done right with one of our local Distributors, Dealers or Agents today to start maximizing your production and let the entire Leader Evaporator Family go to work for you.

Bob’s Sugarhouse
239 Maple Road
Dover-Foxcroft, ME 04426
866-290-8280 (Toll Free)
902-254-2580
parrsboro, NS B0M 1S0
902-254-2580
rvmorris@ns.sympatico.ca

Rutland Retail Outlet
5 Jonquiere Drive, Swanton, VT 05488
800-956-2753
www.leaderevaporator.com

Visit our Rutland Retail Outlet!
Do not forget about our Rutland Retail Outlet in the old Grimm building. Bill and Tom are ready to service your needs with the entire Leader product line that you need. Open daily, ready to serve your needs.

Both of Leader evaporator’s Stores are open Monday-Friday, 7:30-4:30 pm with expanded hours for Sugaring Season on Saturdays from the first of February until the first Saturday of April, 8-6 pm.
Springtech Reverse Osmosis machines must have the same high standards of quality and customer satisfaction as our evaporators always have. These two qualities, along with the insight towards the future, has made Springtech and Leader Evaporator a great combination for quality.

Springtech Elite Series Innovations:
- High flow rinse and wash cycles complete in about an hour.
- Compact design on wheels.
- Patented dual function stainless steel impeller pump keeps motor high and dry and creates pressure and recirculation with one motor.
- Machines 1600 gph and larger feature the option of operating in series flow, or parallel flow for optimal concentrating and washing.
- Illustrated instructions for all operating cycles are on the machine.
- Wash tank, inline feed pump screen, and directional valves for changing cycles are all installed on the machine as standard equipment.

Springtech Micro Elite Series Features:
- Lower operating pressure keep membranes cleaner and easier to clean.
- Compact design saves space requirements in the sugar house.
- Designed for sugar houses with small evaporators 2x4 up to 3x8.

Springtech HERO Features:
- An inline reverse osmosis machine that does not require a concentrate tank. Simply plug the machine into the feed line to the evaporator and it will increase your processing rate by 35-40 gallons per hour.

**Includes 7.5 HP Pump and Motor, S/S Vessel, Membrane, and**

**Membrane Filmtec XLE 440, 8”x40”**

**1,360.00**

Use to inhibit bacteria growth during the off season.

**Use regularly throughout the season to keep membranes.**

**Glycol, Gallon**

**45.00**

**Use with PVD1 membranes.**

**Alignment Coupling, 4” & 8”**

**.80**

**O-Ring for Filter Housing Top**

**.80**

**Glycol, Gallon**

**Use to inhibit bacteria growth during the off season.**

**Use with PVD1 membranes.**

**Alignment Coupling, 4” & 8”**

**.80**

**Springtech Elite Expansion Kit 1000 GPH.**

**Includes 7.5 HP Pump and Motor, S/S Vessel, Membrane, and Plumbing.**

**Call for Pricing**

**Springtech High Brix Expansion Kits:**

- These special expansion systems are designed for 1600 gph machines and larger with the series/parallel flow system. This system features a special turbo high pressure pump to boost membrane performance for syrup producers seeking high concentrate sap above 10 percent. With this system the R/O performance will be increased to its original specifications, while producing the highly concentrated sap.
- For example a 2000 gph R/O Machine, if concentrating to 15 percent alone, the flow would be decreased to around 1200 gph due to the high operating pressure required. With the expansion kit installed, the machine would be restored to 2000 gph while producing the high concentrate sap. Available in three configurations listed below:

- **#70100HBE**
- **#70000HB**
- **#70000H**
### Spots & River Sap Buckets & Covers

- **Sap Buckets & Covers**
- **Sap Saks & Holders**
  - Over 20 years of proven performance.
  - Works with 5/16" or 7/16" spouts.
  - Uses disposable, affordable, heavy-duty bags.
- **#5617 Sap Sak Holder**
- **#5618 Sap Sak**

### Spouts & Driver

- **Spout, Bucket, & Tank Cleaning Supplies**
- **BUCKET BRUSH**
  - Large round brush that cleans and fits all buckets. Durable nylon bristles do not shed.
- **SIDE/END BRUSH**
  - 6.50 ea. per 100
- **BULK-TANK BRUSH**
  - 45.00 ea.
- **SPOT BRUSH**
  - 3.50 ea.

### Sap Buckets & Covers

<table>
<thead>
<tr>
<th>#</th>
<th>Description</th>
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<tbody>
<tr>
<td>#529</td>
<td>5/16&quot; Leader Hookless Spout (aluminum)</td>
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<td>7/16&quot; Soule Hookless (aluminum)</td>
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<td>#511</td>
<td>5/16&quot; Plastic Bucket Spout</td>
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<td>#525</td>
<td>Spout Brush</td>
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<td>#526</td>
<td>Bucket Covers (oval)</td>
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<tr>
<td>#527</td>
<td>Flat Covers (not pic)</td>
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<tr>
<td>#528C</td>
<td>Extra Hinge Wire</td>
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<td>#509</td>
<td>3 Gal. Plastic Sap Bucket</td>
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<td>#510</td>
<td>Plastic Bucket Cover</td>
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</tr>
<tr>
<td>#521</td>
<td>Poly Gathering Pail</td>
<td>$9.25</td>
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</tbody>
</table>

### Spout, Bucket, & Tank Cleaning Supplies

- **Poly Scrub Brush (8-1/2")**
  - 7.80 ea.
- **Bulk-Tank Brush**
  - 45.00 ea.
- **Bucket Brush**
  - 94.00 ea.
- **Sid/End Brush**
  - 6.50 ea.
- **Poly Scrub Brush (20")**
  - 9.15 ea.
- **Poly Scrub Brush (9-1/2")**
  - 7.80 ea.

### Storage Tanks

#### Stainless Steel Round Bottom Storage Tanks

- **ITEM #**
- **CAPACITY**
- **WIDTH**
- **DEPTH**
- **LENGTH**
- **PRICE**

| #570200 | 200 Gal. | 49" | 32" | 54" | $1,315.00 |
| #570300 | 300 Gal. | 49" | 32" | 78" | 1,370.00  |
| #570600 | 600 Gal. | 49" | 32" | 150"| 2,075.00  |
| #570750 | 750 Gal. | 49" | 38" | 150"| 2,155.00  |
| #570900 | 900 Gal. | 49" | 43" | 150"| 2,240.00  |
| #571200 | 1,200 Gal.| 49" | 51" | 159"| 2,780.00  |
| #571500 | 1,500 Gal.| 49" | 51" | 196"| 2,965.00  |
| #571850 | 1,850 Gal.| 49" | 51" | 244"| 3,550.00  |

### Polyethylene Storage Tanks

- **FILL**
- **OPENING LENGTH**
- **WIDTH**
- **HEIGHT**
- **DRAIN**

| #570100 | Stock Tank (open tap) - 100 gal. | 134.00 |
| #570150 | Stock Tank (open tap) - 150 gal. | 207.00 |
| #57025  | Free-Standing Leg Tank - 25 gal.  | 87.00  |
| #57035  | Free-Standing Leg Tank - 35 gal.  | 99.00  |
| #57065  | Free-Standing Leg Tank - 65 gal.  | 182.00 |
| #570125 | Free-Standing Leg Tank - 125 gal. | 310.00 |
| #570325 | Free-Standing Leg Tank - 325 gal. | 535.00 |
| #570535 | Free-Standing Leg Tank - 535 gal. | 738.00 |
| #57735  | Free-Standing Leg Tank - 735 gal.  | 112.00 |
| #5701300| Free-Standing Leg Tank - 1300 gal.| 1833.00|
| #57075  | Horizontal Tank - 75 gal.          | 172.00 |
| #570100V| Vertical Tank - 100 gal.           | 208.00 |
| #570150V| Vertical Tank - 150 gal.          | 208.00 |
| #570200 | Pick-Up Truck Tank - 200 gal.      | 292.00 |
| #57650  | Pick-Up Truck Tank - 450 gal.      | 499.00 |

### Lids

- **#57005** Poly Tank Lid, 5”
- **#57007** Poly Tank Lid, 7”
- **#57008** Poly Tank Lid, 8”
- **#57012** Poly Tank Lid, 12”
- **#57015** Poly Tank Lid, 15”
- **#57016** Poly Tank Lid, 16”

### Bulkhead Fittings

- **#57000** Poly Tank Bulkhead Fittings, 2”
- **#57001** Poly Tank Bulkhead Fittings, 1½”
- **#57002** Poly Tank Bulkhead Fittings, 1”
- **#57003** Bulkhead Fittings, ¾”

### Approximate measurements

<table>
<thead>
<tr>
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<td>48&quot;</td>
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<td>2&quot;</td>
</tr>
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</table>
Leader Max Flow Grip

- Designed primarily for use as a lateral line tubing from tree to tree with tremendous memory and elasticity. That means when a tree limb or snow knocks the tubing down it will spring back close to its original installation. More flexible than our 30P tubing it makes it better for installations that are put up and taken down each year. The locked-on grip this tubing provides will help eliminate fittings pulling apart from tension and stress over years of use.

Leader Max Flow Flex

- Designed as a drop-line tubing, this is our most flexible offering. This tubing has been tested and has shown a remarkable bond to tubing fittings that is nearly impossible to break by splitting or tension. The supple walls of this tubing allow it to sink behind each bark for the ultimate holding power which will eliminate costly leaks. The flexibility makes it great for drop line flexibility especially on colder days, yet it is strong enough and durable enough to be used as a lateral line tubing if desired.

Leader 30P Tubing - Simply the Best!

Leader’s 30P Tubing is made in Vermont polyethylene and meets the highest standards for quality maple tubing. Its maximized inside diameter, and the industry’s smoothest interior wall, make it ideal for new high-output tubing systems looking for maximum flow and optimal sap quality. The light blue color is going to ensure that you have maximum transfer from sun to sap. Sap running through a 30P tubing system will be 7-10 degrees cooler than other systems meaning cleaner storage tanks, cleaner evaporators, easier syrup to filter and the lightest, best quality syrup you can make. 30P is the best tubing for year-round installation because it will stay tight throughout the weather conditions. 30P mainline doesn’t expand and contract like black or gray plastic pipes so fittings do not pull apart creating costly repairs and leaks. 30P is extremely easy to work with and will save you time during installation. This is what one of the industry’s top tubing installers had to say about Leader’s 30P Tubing:

A Very Satisfied Leader Customer, Barry Moore
Kinsman, OH

We are consistently improving products, but when 30P comes up with customers, the answer is always, “Whatever you do, don’t change that tubing. It is already the best there is.” Best of all - Leader’s 30P tubing is made at our corporate headquarters in Swanton, VT, so we always work with what you need, when you need it, and it will be the quality product you have come to expect.

Leader 30P 5/16 Tubing

- Light Blue is the best color for sap quality because it will not draw as much sunlight. Light blue is highly visible year round making it easy to see when lines are down.
- Light Grey is designed for applications where customers do not want the tubing to be highly visible during the year.
- Light Green is designed for applications where customers do not want the tubing to be visible during the summer months, but the tubing will show up during the winter.

INCREASE PROFITS WITH VACUUM

Make twice as much syrup with the same number of taps. Interested? Well if you follow a few simple guidelines while installing your tubing system, and add a Flood System Oil Cooled Vacuum Pump to produce up to 25 inches of vacuum, YOU CAN! Consult a member of the LEADER sales staff with specific questions about your installation. Leader Evaporator consults and designs dozens of tubing systems each year. Our background as sugar makers can help you be more efficient, quicker, with less mistakes.

SEE WHY VACUUM IS THE BEST INVESTMENT IN MAPLE.

**Sizing is different for wet-dry line systems**

**TUBING GUIDELINES:**
- Strive for 5 taps per 5/16” lateral tubing line, never exceeding 10 taps per line
- Keep 5/16” lateral lines straight, tight and steep with 5% slope or more if possible
- Keep 5/16” lateral lines under 100 feet in length
- Mainlines should be less than 1,000 feet in length without a vacuum booster (also called vacuum manifold)
- Follow the contour of the hill with mainlines maintaining a minimum of 2% slope, and a maximum of 5% slope for less turbulence in the line
- Have the right equipment: 1 cm of vacuum per 100 taps, maintain a minimum of 20 inches of vacuum at the pump

**PROFITS with help from LEADER**

**How can any sugar maker in today’s competitive industry afford not to have VACUUM?**

**How to order Leader’s 30P Tubing**

- 1/2” Mainline is good for up to 50 taps.
- 3/4” Mainline is good for up to 250 taps
- 1” Mainline is good for up to 1,000 taps
- 1-1/4” Mainline is good for up to 2,000 taps

**Tables**

<table>
<thead>
<tr>
<th>Line Diameter</th>
<th>100’</th>
<th>300’</th>
<th>500’</th>
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<tr>
<td>1-1/2&quot;</td>
<td>100</td>
<td>60</td>
<td>120</td>
<td>140</td>
</tr>
</tbody>
</table>

**Vacuum Pricing**

- 100’ . . . . . . . . . . . . . . . . . 48.00/roll
- 500’ bags . . . . . . . 50.00/roll
- 500’ . . . . . . . . . . . . . . . . . 50.00/roll
- 1,000’ . . . . . . . . . . . . . . . . . 50.00/roll
- 1,500’ . . . . . . . . . . . . . . . . . 50.00/roll
- 2,000’ . . . . . . . . . . . . . . . . . 50.00/roll
- 2,500’ . . . . . . . . . . . . . . . . . 50.00/roll

**Vendor Information**

- **www.leaderevaporator.com**
- Swanton (802) 868-5444
- Rutland (802) 775-5411

After the 2005 season, Bradley Gillilan came to our woods in Ohio and spent a whole day out there with us answering questions, we got started. There were countless phone calls and a lot of time spent answering every question we had no matter how small. After just 3 days we had collected more sap from our woods than the entire 2005 season. We ended up getting over 20 gallons of sap per tap out of our woods in 2006 on a below average year for our buckets. I am truly amazed at the amount of time Brad spent answering our questions, and thankful for all of his help. I feel like more than just one of Leader’s customers, I feel like one of their friends.

A Very Satisfied Leader Customer, Barry Moore
Kinsman, OH

**Black Plastic Tubing**

Ideally used for vacuum lines and pump pipes where heat drawn from sunlight will have a very minimal impact on sap quality. All pipe is rated as 100 psi.

<table>
<thead>
<tr>
<th>Line Diameter</th>
<th>3/4” x 400’</th>
<th>1/2” x 400’</th>
<th>1” x 400’</th>
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<tr>
<td>3/4”</td>
<td>112.00</td>
<td>120.00</td>
<td>126.00</td>
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<tr>
<td>1/2”</td>
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<td>296.00</td>
<td>300.00</td>
</tr>
<tr>
<td>1”</td>
<td>126.00</td>
<td>130.00</td>
<td>134.00</td>
</tr>
</tbody>
</table>

**Thank you for using Leader’s 30P Tubing!**

Leader Evaporator introduces the NEW MAX FLOW Line of 5/16” Tubing

Built to complement our 30P Tubing for those producers looking for a more flexible option. The new Max Flow Line of tubing is extruded from virgin, food grade materials to the largest possible inside diameter, without sacrificing the gripping power and strength of the tubing. This tubing locks onto tubing fittings with an ultimate grip to stop tubing from pulling apart. The tubing is ultra clear, making it extremely easy to see sap flows, and help find leaks. Useable for any tubing application from seasonal to year round. Most importantly, these two new products have the largest inside diameter of any other similar tubing on the market to maximize sap flow, and limit the costly effects of line restriction.

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By introducing a check valve system at the tap hole, we can effectively eliminate the back flow of sap from the tubing system, and as a result, increase the sap production in two ways: 1. Sap that leaves the hole during short sap runs cannot be pulled back by the tree as it freezes. 2. We now know that bacteria closes the tap hole, and this system does not allow contaminated sap from the tubing system to be pulled back into the trees during the natural freezing and thawing cycles, each time a mechanical relaspe trips, leaks occur, or vacuum pumps are shut off.

During the 2009 maple season, 12,000 of the Check Valve Spout Adapters were tested at different maple sugaring operations. The common theme among all of the maple syrup producers, who tested the adapters for us was that early in the season they may have been getting a little bit more sap from the tubing systems with the Check Valve Adapter, but at the end of the season, the Leader Check Valve Adapter was severely outperforming any of their other plastic tubing systems. In most cases, maple producers reported that the maple sap tubing systems with the Leader Check Valve Adapter installed was the only system that was still running at the end of the season.

THE LEADER CHECK VALVE ADAPTER IS AMAZING NEW TECHNOLOGY that will allow all maple syrup producers to tap their maple trees earlier so not to miss the early sap runs, and know that the tap holes they have drilled in the maple trees are not going to dry out and stop running prematurely.

“And Now Even Better!!!”

After the 2010 season, Leader has made a few changes to the Check Valve Adapter to make them better than before. At the end of the season, we use the adapters by adding an impact modifier to the plastic the fittings are molded from to make the fitting much stronger, and give it a little extra strength for an even better seal with the Stubby Spout.

Leader’s line of tubing fittings is co-designed by some of the industry’s top syrup producers. All of our exclusive line of fittings feature the same design features because a stronger hold and better seal means less leaks and lots more sap.

The Square Block Base of the fitting increases the overall strength and durability of Leader fittings. The Third Taper is the base block increases fittinging strength and offers a third contact point for the tubing, which increases the holding power and seal of the fitting. The Straight Barrel between the first and second barb allows the tubing to collapse behind the first barb increasing the holding power and seal of the tubing. The Distance between the First and Second Barb is crucial to allowing tubing to collapse behind the first barb and create the ultra-strong hold needed for today’s modern tubing systems. The Inside Diameter has been maximized for increased flow without compromising fitting strength. The fitting is ultra smooth inside with full port openings to eliminate pooling areas and restrictions that cause freezing and bacteria growth.

Tubing Spout
- Leader 4776 $4.48
- Tree Saver 4779 $3.9

Sanitary Tree Saver Spout Extension
- The Sanitary Tree Saver Spout Extension is designed to be an inexpensive bacteria free three-way fitting to put in the tree for sugar makers looking for maximum production every year. This rugged 5/16” hteen hteen htes a female cup which will accept almost every 1/8” or 5/32” diameter spout on the market.

The Leader Line of Tubing Fittings
For the Best Results you have to use the BEST Fittings!

Leader Check Valve Adapter
The Leader Check Valve Adapter was invented by Dr. Timothy Perkins, Director of the University of Vermont’s Proctor Maple Research Center. Co-designed and co-tested with Leader Evaporator and the staff of the Proctor Maple Research Center, this spout system is going to extend the maple sugaring season and has shown in testing a substantial increase in maple sap production as a result.

During the natural course of the maple syrup season, within a maple sap tubing system that has vacuum installed to help increase sap production, there are a variety of circumstances where sap reverses flow within the tubing system and returns into the tap hole of the maple tree. Bacteria from the plastic tubing throughout the system is introduced to the tap hole, and some of the sap that has already been harvested gets re-absorbed into the maple tree.

Bacteria is the way a tree closes down the tap hole to end the maple season. If bacteria from the tubing system returns into the tap hole, this process is accelerated and consequently the tap hole will close prematurely. As the tap hole begins to close from this natural process, the sap runs will continually shrink regardless of the weather conditions. This is one of the reasons why new maple sap tubing systems almost always out-produce systems with previous years of use, and why the older the system gets, the tougher it is to reach the high production numbers that so many maple syrup makers are looking for.

Leader’s line of tubing fittings is co-designed by some of the industry’s top syrup producers. All of our exclusive line of fittings feature the same design features because a stronger hold and better seal means less leaks and lots more sap.

By introducing a check valve system at the tap hole, we can effectively eliminate the back flow of sap from the tubing system, and as a result, increase the sap production in two ways:
1. Sap that leaves the hole during short sap runs cannot be pulled back by the tree as it freezes.
2. We now know that bacteria closes the tap hole, and this system does not allow contaminated sap from the tubing system to be pulled back into the trees during the natural freezing and thawing cycles, each time a mechanical relaspe trips, leaks occur, or vacuum pumps are shut off.

During the 2009 maple season, 12,000 of the Check Valve Spout Adapters were tested at different maple sugaring operations. The common theme among all of the maple syrup producers, who tested the adapters for us was that early in the season they may have been getting a little bit more sap from the tubing systems with the Check Valve Adapter, but at the end of the season, the Leader Check Valve Adapter was severely outperforming any of their other plastic tubing systems. In most cases, maple producers reported that the maple sap tubing systems with the Leader Check Valve Adapter installed was the only system that was still running at the end of the season.

THE LEADER CHECK VALVE ADAPTER IS AMAZING NEW TECHNOLOGY that will allow all maple syrup producers to tap their maple trees earlier so not to miss the early sap runs, and know that the tap holes they have drilled in the maple trees are not going to dry out and stop running prematurely.

“And Now Even Better!!!”

After the 2010 season, Leader has made a few changes to the Check Valve Adapter to make them better than before. At the end of the season, we use the adapters by adding an impact modifier to the plastic the fittings are molded from to make the fitting much stronger, and give it a little extra strength for an even better seal with the Stubby Spout.

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The Square Block Base of the fitting increases the overall strength and durability of Leader fittings. The Third Taper is the base block increases fitting strength and offers a third contact point for the tubing, which increases the holding power and seal of the fitting. The Straight Barrel between the first and second barb allows the tubing to collapse behind the first barb increasing the holding power and seal of the tubing.

Tubing Spout
- Leader 4776 $4.48
- Tree Saver 4779 $3.9

Sanitary Tree Saver Spout Extension
- The Sanitary Tree Saver Spout Extension is designed to be an inexpensive bacteria free three-way fitting to put in the tree for sugar makers looking for maximum production every year. This rugged 5/16” hteen hteen htes a female cup which will accept almost every 1/8” or 5/32” diameter spout on the market.

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Plastic Reducing Coupling

<table>
<thead>
<tr>
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<th>Size</th>
<th>PR. EA.</th>
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<td>47709B</td>
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Main Line Elbow

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<tbody>
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<td>47705C</td>
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Plastic Tee

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Plastic Reducing Tee

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<td>47718</td>
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Main Line Tee

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Main Line Tee

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Main Line Elbow

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Main Line Base Tee

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Record Multi Fitting

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<tr>
<td>4785B</td>
<td>1&quot;</td>
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<tr>
<td>4786</td>
<td>1&quot; &amp; 11/2&quot;</td>
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<tr>
<td>4787</td>
<td>Replacement Gasket</td>
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End Cap

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<tr>
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<td>5/16&quot; Caps</td>
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<tr>
<td>4796B</td>
<td>1/8&quot; Caps</td>
<td>.45</td>
</tr>
<tr>
<td>4796C</td>
<td>1&quot; Caps</td>
<td>.85</td>
</tr>
</tbody>
</table>
This machine does the work of three men when setting up a
Designed to insert 5/16" fittings ........................................ 99.00

– ONE-HANDED TUBING FITTING ASSEMBLY TOOL

Parallel movement, built-in cutter with guard, spring-loaded tubing spreader, and auto-locking vice grips. For use with Leader 30sp/4 1/4" tubing. 250.00

– BORE FITTING ASSEMBLY TOOL

Designed to do all the jobs of fitting requiring a 3/4" hole. 45.00

– MAINLINE PUNCH

Adjustable size guide for any size mainline and interchangeable bits for 1/2" & 3/4" holes. Drill-style bits make a cleaner hole. 120.00

– WORK VEST / TOOL VEST

For installing "V" lateral lines. 97.00

– FLAGGING TAPE

Use Flapping Tape to map your sugabush prior to wire and mainline installation. This will help keep the mainlines evenly spaced for a more effective installation. 3.00 ea.

– LB – 16" QUICK CLAMPS

Heavy duty. (Use these on long spans or where needed.) Each. 1.29 ea.

– WB – 1" QUICK CLAMPS

Use 2 when extra holding is desired. Each. 25.00

– VANCE DELUXE DOUBLE TUBING TOOL

Parallel movement, built-in cutter with guard, spring-loaded tubing spreader, and auto-locking vice grips. For use with Leader 30sp/4 1/4" tubing. 250.00

Wire ties to hold main line tubing to aerial wires, galvanized, 1000/pk. 4.25

4768 - 7/16" pipe size 4" long ............ 10.95

4769 - 9/16" pipe size 5" long ............ 11.95

4770 - 1" pipe size 6" long ............ 14.00

4770A - 1 1/4" to 1 1/2" pipe size 8" long .... 15.00

4780 - 2" pipe size 10" long ............ 16.00

Hand tensioning device. Tension should be let off after seasonal. Vertical slats should be installed around trees that the wire passes to. When the slats deteriorate, replace them in a different location on the tree. Better yet, move them every couple of years. Each ............. 5.95

4730 - S/S TENSIONING DEVICE. The wire tensioning device has a stainless steel body and a galvanized cog. Squeal and allows tensioning with sawch tool wrench. Good for use with 1/2" and larger mainline. Each ............. 4.95

– WIRE TENSIONING HANDLE for part #27. It can also be used to release tension on the wire after the season. Each ............. 10.50

GRIPPLE for 9 or 12 gauge wire Simply insert wire through hole and the spring-clamps will do the rest. The perfect tool for mainline installations in a wet and dry system. (No tools required for installation.) 4725 - 9 Gauge .................. 3.40

4724 - 12.5 Gauge .................. 1.75

4726 - GRIPPLE TOOL KIT - Winch 9 or 12 gauge grippers and fasteners ............. 161.00

4719 - GRIPPLE TOOL only ............. 127.00

– TWISTER – Used to finish off loose wire ends –100/pk. 10.00

This spinning spooler has an adjustable brake to control over-spin when you stop pulling the wire. 4729 ............. 165.00

CARTRIDGE BOXES

– 2500/box. 47716 ............. 0.75

– 1000/box. 47717 ............. 0.70

– 500/box. 47718 ............. 0.60

84123 84200

84162 84200

84163 84200

84164 84200

84165 84200

84166 84200

84167 84200

84168 84200

84169 84200

84170 84200

84171 84200

84172 84200

84173 84200

84174 84200

84175 84200

84176 84200

84177 84200

84178 84200

84179 84200

84180 84200

84181 84200

84182 84200

84183 84200

84184 84200

84185 84200

84186 84200

84187 84200

84188 84200

84189 84200

84190 84200

84191 84200

84192 84200

84193 84200

84194 84200

84195 84200

84196 84200

84197 84200

84198 84200

84199 84200

84200 84200

84201 84200

84202 84200

84203 84200

84204 84200

84205 84200

84206 84200

LEADER APPAREL

SWEATERS

– ROODED SWEATERS

– BACK SIDE

– SWEATSHIRTS

– SWINGSHIRTS

– BAY

– TIE SHIRTS
### Vacuum Booster

Used to transfer vacuum on a long distance in your sump bush. Also made to increase vacuum performance in the system.

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>64114</td>
<td>Vac. Booster - Vertical 10x24&quot;</td>
<td>245.00</td>
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<tr>
<td>64116</td>
<td>Vac. Booster - Horizontal 10x30&quot;</td>
<td>310.00</td>
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<tr>
<td>64228</td>
<td>Vac. Booster - Horizontal 6x12&quot;</td>
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<td>64296</td>
<td>Vac. Booster - Horizontal 6x24&quot;</td>
<td>210.00</td>
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<tr>
<td>64382</td>
<td>Extra Holes drilled &amp; tapped in Vac. Releasers or Vac. Boosters ea.</td>
<td>28.00</td>
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### Build your own Booster/Manifold

- **PVC Cement**: 64073 - Size: Prt, Price: 24.50
- **Thread Tape**: 66016 - Size: 1/4" x 520' (roll), Price: 1.65
- **PVC Valves**:
  - 60129 - 1/4" IPS Full Port, Price: 5.50
  - 60130 - 1/2" IPS Full Port, Price: 8.00
  - 60131 - 1/4" IPS Full Port, Price: 10.25
  - 60132 - 1/2" IPS Full Port, Price: 13.50
  - 60133 - 3" IPS Full Port, Price: 22.75
- **PVC Nipples**:
  - 64339 - 3/4" IPS x NPT, Price: 4.10
  - 64334 - 1/2" IPS x NPT, Price: 6.25
  - 64338 - 1/2" IPS x MIP, Price: 6.25
  - 64332 - 1/2" IPS x NPT, Price: 8.85
- **Threaded Plugs**:
  - 4795A - 3/4" - no lead, Price: 2.45
  - 4795B - 1" - no lead, Price: 3.15
  - 4795C - 1/2" - no lead, Price: 4.15
  - 4796D - 1/4" - no lead, Price: 6.15

### Stainless Steel Fittings

#### S/S Tees

<table>
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<tr>
<th>Size</th>
<th>Style</th>
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<td>72122</td>
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<td>72123</td>
<td>1&quot;</td>
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<td>72124</td>
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<td>72125</td>
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#### S/S ST Elbows

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<tr>
<td>72128</td>
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#### S/S Reducing Bushings

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<td>72324</td>
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#### S/S Square Head Plugs

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<td>72426</td>
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#### Teflon Gaskets

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<tr>
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<td>56520</td>
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#### Brass Ball Valve

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<td>60104</td>
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<tr>
<td>60108</td>
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<tr>
<td>60127</td>
<td>2&quot;</td>
<td>180.00</td>
</tr>
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</table>
S/S Reinforced Clear Poly Tees

The Industry's Most Dependable Releasers!

Come see our operating Vacuum Systems with two Sap Lifting Systems in our SHOW ROOM!

Mechanical RELEASERS

<table>
<thead>
<tr>
<th>#</th>
<th>DESCRIPTION</th>
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<td>Vertical Single</td>
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<td>#64236</td>
<td>Vertical Double</td>
<td>2,500 taps</td>
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<tr>
<td>#64238</td>
<td>Horizontal Single</td>
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<tr>
<td>#64235</td>
<td>Horiz. Single Centrif.</td>
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<tr>
<td>#64237</td>
<td>Horiz. Double</td>
<td>12,000 taps</td>
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</table>

Bel GELY RELEASER

| #64088 | 21"x24"                  |       |
| #64085 | 21"x24"                  |       |
| #64087 | 21"x24"                  |       |

S/S & Plastic SAP PUMPS

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<td>#64101</td>
<td>1-1/2 h.p.</td>
<td>1,095.00</td>
</tr>
<tr>
<td>#64096</td>
<td>1 h.p.</td>
<td>719.00</td>
</tr>
<tr>
<td>#64108</td>
<td>1-1/2 h.p.</td>
<td>757.00</td>
</tr>
</tbody>
</table>

Fully Automatic BELLY RELEASER

- Starts and Stops Vacuum Pump with Sap Flow
- Tap Capacity to 10,000 taps, 1 h.p. pump required

Vacuum Pump Parts & Accessories

<table>
<thead>
<tr>
<th>#</th>
<th>DESCRIPTION</th>
<th>PR. EA.</th>
</tr>
</thead>
<tbody>
<tr>
<td>64357</td>
<td>1-1/2 HP 230V w/b wire</td>
<td>390.00</td>
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<tr>
<td>64345</td>
<td>1 HP 230V w/b wire</td>
<td>540.00</td>
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<tr>
<td>64365</td>
<td>1 HP 230V no wire</td>
<td>795.00</td>
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Swivel Adaptors

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<thead>
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<tbody>
<tr>
<td>64308</td>
<td>1 1/2&quot;</td>
<td>18.00</td>
</tr>
<tr>
<td>64432</td>
<td>2&quot;</td>
<td>28.00</td>
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Cylinders

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<tbody>
<tr>
<td>64213</td>
<td>For Single Vert.</td>
<td>230.00</td>
<td></td>
</tr>
<tr>
<td>64277</td>
<td>For Double Vert.</td>
<td>255.00</td>
<td></td>
</tr>
<tr>
<td>64203</td>
<td>For Single &amp; Double</td>
<td>272.00</td>
<td></td>
</tr>
<tr>
<td>64379</td>
<td>For Single &amp; Double</td>
<td>272.00</td>
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Flappers

<table>
<thead>
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<th>DESCRIPTION</th>
<th>PR. EA.</th>
</tr>
</thead>
<tbody>
<tr>
<td>64309</td>
<td>3&quot;</td>
<td>Bell Flapper for Single</td>
<td>66.00</td>
</tr>
<tr>
<td>64258</td>
<td></td>
<td>Belt Hinge Bell Flapper</td>
<td>40.00</td>
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<tr>
<td>64317</td>
<td></td>
<td>Belt Hinge Bell Flapper</td>
<td>16.50</td>
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Silicone Lubricant

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<tbody>
<tr>
<td>64436</td>
<td></td>
<td>Food grade. for Releaser</td>
<td>2.00</td>
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Brass Check Valves

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<th>PR. EA.</th>
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<tbody>
<tr>
<td>74542</td>
<td>1&quot;</td>
<td>200 PSI</td>
<td>23.40</td>
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<tr>
<td>74543</td>
<td>2&quot;</td>
<td></td>
<td>74.00</td>
</tr>
<tr>
<td>74545</td>
<td>3&quot;</td>
<td></td>
<td>52.75</td>
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PVC Reducing Bushings

<table>
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<th>DESCRIPTION</th>
<th>PR. EA.</th>
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<tbody>
<tr>
<td>64443</td>
<td>1&quot;-1/2&quot;</td>
<td>MPTXFXP</td>
<td>5.50</td>
</tr>
<tr>
<td>64473</td>
<td>1-1/4&quot; x 1&quot;</td>
<td>MXP</td>
<td>5.50</td>
</tr>
<tr>
<td>64478</td>
<td>1-1/4&quot; x 1&quot;</td>
<td>MXP</td>
<td>7.65</td>
</tr>
<tr>
<td>64477</td>
<td>1-1/2&quot; x 1-1/4&quot;</td>
<td>MXP</td>
<td>6.00</td>
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<tr>
<td>64480</td>
<td>2-1/4&quot; MPTXPP</td>
<td></td>
<td>9.75</td>
</tr>
<tr>
<td>64482</td>
<td>2&quot; x 1-1/4&quot;</td>
<td>MPTXPP</td>
<td>9.75</td>
</tr>
</tbody>
</table>

S/S Reinforced PVC Elbows

<table>
<thead>
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<th>SIZE</th>
<th>DESCRIPTION</th>
<th>PR. EA.</th>
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<tbody>
<tr>
<td>70021</td>
<td>1/2&quot;</td>
<td>90°, FIPT</td>
<td>8.65</td>
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<tr>
<td>70252</td>
<td>1/2&quot;</td>
<td>90°, FIPT</td>
<td>18.70</td>
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<tr>
<td>70253</td>
<td>1&quot;</td>
<td>90°, FIPT</td>
<td>25.10</td>
</tr>
<tr>
<td>70254</td>
<td>1-1/4&quot;</td>
<td>90°, FIPT</td>
<td>28.75</td>
</tr>
<tr>
<td>70256</td>
<td>1-1/2&quot;</td>
<td>90°, FIPT</td>
<td>22.50</td>
</tr>
<tr>
<td>70257</td>
<td>2&quot;</td>
<td>90°, FIPT</td>
<td>27.75</td>
</tr>
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</table>

Rubber Couplers

<table>
<thead>
<tr>
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<th>SIZE</th>
<th>DESCRIPTION</th>
<th>PR. EA.</th>
</tr>
</thead>
<tbody>
<tr>
<td>64420</td>
<td>1/2&quot;</td>
<td></td>
<td>2.00</td>
</tr>
<tr>
<td>64421</td>
<td>2&quot;</td>
<td></td>
<td>8.50</td>
</tr>
<tr>
<td>64422</td>
<td>2&quot; x 1/2&quot;</td>
<td></td>
<td>8.75</td>
</tr>
</tbody>
</table>

Vacuum Control/Gauge

<table>
<thead>
<tr>
<th>#</th>
<th>DESCRIPTION</th>
<th>PR. EA.</th>
</tr>
</thead>
<tbody>
<tr>
<td>64194</td>
<td>Vacuum Control</td>
<td>150.00</td>
</tr>
<tr>
<td>64195</td>
<td>Vacuum Gauge</td>
<td>23.25</td>
</tr>
</tbody>
</table>

Swanton (802) 868-5444 Rutland (802) 775-5411 www.leaderevaporator.com
Leader Evaporator conducted a series of tests on the commonly used styles of vacuum pump in the maple industry to see what pumps have the best performance for the demands of today’s maple syrup producers. What we found was that each style of pump has advantages and limitations that make them right for some producers and wrong for others. Below you will find a brief description of each style of pump that we currently carry and what we like about them.

**Oil cooled vs. Water cooled:**
This debate really comes down to location. The water or oil within the pump is a lubricant, coolant, and seals the working parts together so that the vacuum can be created. Water works well at low temperatures (under 60 degrees F.), but requires tanks, constant supply, and either a heated room, or anti-freeze. Oil can work well at much higher temperatures (up to 150 degrees F.), but requires filter changes, and draining of condensation water. Oil gives producers more flexibility to locate a pump, and does not require any type of heated space, but requires scheduled maintenance of oil and filter changes that are repetitive costs (usually annual). Water is more environmentally friendly, and as long as the supply of water is constant, lower maintenance.

**Liquid Ring Vacuum Pumps**
The Tut-Hill Oil Sealed Liquid Ring Vacuum Pump
These simple little pumps are compact and very effective in situations where producers want to maintain 28+ inches Hg. Perfect for small to mid-size producers, but may require adequate time in leak repairs. They do not generate High CFM levels as vacuum levels drop, so a single leak may have a larger impact on high vacuum levels. Dim. 17x36x26.

**The Two-Stage Kinney Water Cooled Vacuum Pump**
The highest vacuum levels of any pump we have tested, with the two-stage design this pump is capable of 28+ inches Hg. What is unique is that the pump still has reasonable CFM levels even at the extremely high vacuum levels. Not as forgiving as a flood system, but this pump will have the power to overcome some leaks in woods that are well maintained. These pumps do require more set-up with a tank for water, some plumbing to feed the pump with water, an exhaust system, constant water supply, and heated facility. These pumps will function best with 40-55 degree F water.

**Variable Speed Systems or “Variable Frequency Drive (VFD)”**
VFD’s are a very effective way of detecting vacuum leaks within a tubing system. With the use of a VFD, producers can oversize a vacuum pump to ensure high vacuum at all times, even when leaks are present and use the hertz meter on the VFD to determine the severity of the leaks in the woods. These systems will cut power consumption substantially and qualify for energy efficiency grants. All systems feature 3-phase motors, and a built in converter from 3-phase to single phase power within the VFD unit. Pricing for these systems is available upon request and can be added to most electric vacuum pumps, however it may not be economical to add to pumps under 5HP.

**Flood System Rotary Vane Vacuum Pumps**
Hydro vacs with Flood Systems
- Vacuum pump and a transfer water pump, both run by one gasoline engine.
- Designed for the remote locations, when pumping sap up to the sugar house is a necessity.
- Locates the Vacuum Pump where the taps are.
- Honda engines with electric start.

**Flood System with Oil Cooling Kit**
New Optional Feature
A new kit that can be ordered for the flood system is an oil cooler that allows the full size flood systems to keep oil temperatures lower, and have substantially more oil flow. This will allow the flood system to operate continuously at 27 inches Hg without overheating. This system is highly recommended for producers looking to maximize production capabilities, but may not be able to maintain the woods hourly or even daily. Order a new flood pump with the oil cooler kit, and the unit will come completely set up ready to supply power, fill with oil, and start running.

**Flood System Vacuum Pump with cooler**

<table>
<thead>
<tr>
<th>SKU NO.</th>
<th>DESCRIPTION</th>
<th>CFM</th>
<th>HP</th>
</tr>
</thead>
<tbody>
<tr>
<td>64207</td>
<td>1.5 HP Elec-Comp.</td>
<td>1,500</td>
<td>1.5</td>
</tr>
<tr>
<td>64210</td>
<td>3 HP Elec-Comp.</td>
<td>3,000</td>
<td>3</td>
</tr>
<tr>
<td>64211</td>
<td>5 HP Elec-Comp.</td>
<td>5,000</td>
<td>5</td>
</tr>
<tr>
<td>64214</td>
<td>7.5 HP Elec-Comp.</td>
<td>8,000</td>
<td>7.5</td>
</tr>
<tr>
<td>64310</td>
<td>10 HP Elec-Comp.</td>
<td>10,000</td>
<td>10</td>
</tr>
<tr>
<td>64315</td>
<td>15 HP Gas/Comp.</td>
<td>15,000</td>
<td>15</td>
</tr>
<tr>
<td>64320</td>
<td>10 HP Gas/Comp.</td>
<td>10,000</td>
<td>10</td>
</tr>
<tr>
<td>64420</td>
<td>20 HP Diesel-Comp.</td>
<td>20,000</td>
<td>20</td>
</tr>
<tr>
<td>64405</td>
<td>10 HP Comp. w/VFD</td>
<td>10,000</td>
<td>10</td>
</tr>
</tbody>
</table>

**Flood System Vacuum Pump with cooler and variable frequency drive.**

<table>
<thead>
<tr>
<th>SKU NO.</th>
<th>DESCRIPTION</th>
<th>CFM</th>
<th>HP</th>
</tr>
</thead>
<tbody>
<tr>
<td>64107</td>
<td>5 HP Comp. w/VFD</td>
<td>5,000</td>
<td>5</td>
</tr>
<tr>
<td>64000</td>
<td>7.5 HP Comp. w/VFD</td>
<td>8,000</td>
<td>7.5</td>
</tr>
<tr>
<td>64010</td>
<td>10 HP Comp. w/VFD</td>
<td>10,000</td>
<td>10</td>
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</tbody>
</table>

**Electric Vacuum Pump**

<table>
<thead>
<tr>
<th>SKU NO.</th>
<th>DESCRIPTION</th>
<th>CFM</th>
<th>HP</th>
</tr>
</thead>
<tbody>
<tr>
<td>64280</td>
<td>5.5 HP 20 CFM</td>
<td>2,000</td>
<td>5.5</td>
</tr>
<tr>
<td>64282</td>
<td>9 HP 30 CFM</td>
<td>3,000</td>
<td>9</td>
</tr>
<tr>
<td>64284</td>
<td>11 HP 30 CFM</td>
<td>5,000</td>
<td>11</td>
</tr>
<tr>
<td>64146</td>
<td>13 HP 60 CFM</td>
<td>8,000</td>
<td>13</td>
</tr>
<tr>
<td>64140</td>
<td>20 HP 105 CFM</td>
<td>10,000</td>
<td>20</td>
</tr>
<tr>
<td>64147</td>
<td>20 HP 105 CFM</td>
<td>10,000</td>
<td>20</td>
</tr>
</tbody>
</table>

**Gas/Diesel Vacuum Pump**

<table>
<thead>
<tr>
<th>SKU NO.</th>
<th>DESCRIPTION</th>
<th>CFM</th>
<th>HP</th>
</tr>
</thead>
<tbody>
<tr>
<td>64307</td>
<td>3/4 h.p. Electric</td>
<td>1,500</td>
<td>3/4</td>
</tr>
<tr>
<td>64375</td>
<td>5.5 h.p. Gas</td>
<td>5,000</td>
<td>5.5</td>
</tr>
</tbody>
</table>

**The Flood System Oil-Cooled Vacuum Pump**
Available in both Electric and Gas powered models, these pumps are ideally designed for producers who struggle to find time for leak repair. The rotary van pump increases CFM levels substantially as vacuum levels begin to drop. This means you maintain good vacuum even with some leaks. A standard Flood System is capable of running 22-24 inches Hg depending upon style. Some assembly required.
Thank You

to ALL our Customers for your continued business.

HOURS: Monday-Friday 7:30-4:30. Open Saturdays starting the first Saturday in February thru first Saturday in April 8:00-3:00.

LEADER EVAPORATOR CO., INC.

is deeply rooted in the United States of America, where our skilled craftsmen and staff of maple industry professionals have a goal of providing maple syrup producers with the highest quality equipment and products that will meet or exceed the demands of modern maple syrup producers, while keeping a consistent commitment to educating, and providing the best service to maple producers throughout the USA and Canada.

VISIT OUR WEBSITE 24/7

www.leaderevaporator.com