Thank you for purchasing the **CDL Vacuum filter press**.

This document will assist you in the proper use of this product. It will provide you with all the necessary information you need.

**IMPORTANT NOTICE**
Prepare a solution of hot soapy water and add the equivalent of one cup of vinegar (250 ml) or 15 ml (1/2 oz) of acetic acid per gallon (4L) of solution produced. Hand clean each component (stainless steel pipe, fittings, and valves) that may be in contact with maple water or maple syrup. Rinse and dry with a soft, clean cloth. This removes any residual traces of manufacturing oil, polishing paste and / or packing debris.

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PRODUCT DETAILS

PREFILTER
12” = FAU18037
15” = 668167
18” = 668168

LATCH CLAMP

MANOMETER VACUUM
WITH VACUUM DISCHARGE VALVE

FILTER
12” = FAU18038
15” = FAU18017
18” = FAU18018

FILTRATION GRID

SEALING RUBBER

HANDLE

VACUUM CONTROL VALVE

SYRUP FILTER TANK

SYRUP LEVEL

DRAW-OFF VALVE

RETAINING RING
PRODUCT FEATURES

- Syrup level
- Draw-off valve
- Vacuum manometer with vacuum discharge valve
- Vacuum control valve
- Handle
- Retaining ring
- Filtration grid
- Vacuum relief valve
- Latch clamp

CAPACITIES AND SIZES

<table>
<thead>
<tr>
<th>Size (in)</th>
<th>Capacity (Gal US)</th>
<th>Overall Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>12”</td>
<td>9</td>
<td>Height 28.375”</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Width 18”</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Length 23”</td>
</tr>
<tr>
<td>15”</td>
<td>14</td>
<td>Height 28.375”</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Width 21.25”</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Length 26”</td>
</tr>
<tr>
<td>18”</td>
<td>19</td>
<td>Height 28.375”</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Width 24.5”</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Length 29.125”</td>
</tr>
</tbody>
</table>
INSTALLATION

*Make sure you have thoroughly cleaned the product before using it. Clean filtration grid and tank. Use warm water with dish soap to remove any residue or grease.

1. Close draw-off valve and vacuum inlet valve;
2. Put filtration grid (side of the welds looking down the tank);
3. Put reusable filter (thicker) on grid and a Prefilter (thinner) above;
4. Put stainless steel retaining ring on top and clip the three locking pliers to keep everything in place;
5. Use necessary fittings to connect vacuum to valve.
   A vacuum cleaner(Shop-Vac) with a good suction capacity can also be used to create the vacuum in the tank.

USE

1. Install vacuum filter press underneath the evaporator draw-off valve;
2. When beginning to draw syrup, allow the liquid to cover the entire filter surface. Then, gradually begin to open vacuum control valve.
3. Close vacuum control valve before the syrup has completely passed through the filters. **Leaving a small amount of syrup on the filters will allow to filter a larger quantity of maple syrup before cleaning filters or replace them.

Note: Depending on quality of syrup and time of the year, it may be necessary to add a certain amount of filtering powder to help filter.
SAFETY

When using or handling this product, it is important to wear rubber gloves to prevent burns from the hot maple syrup.

MAINTENANCE

Filters can be reused if cleaning is done after use. Pour hot water over the surface of the filters to dislodge the particles. Once cleaned, leave the filters hanging to dry.

***Be careful not to twist the fabric so as not to break the fibers. A crumpled filter will no longer be effective for filtration.

WARRANTY

Vacuum filter press has 1 year warranty on parts and repair in CDL workshop. This warranty includes breakage and manufacturing defects. The product must be used under normal conditions to be covered by warranty.
# TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Problems</th>
<th>Causes</th>
<th>Solutions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maple syrup no longer passes through the filters</td>
<td>Filters are clogged</td>
<td>Change filters or replace them</td>
</tr>
<tr>
<td></td>
<td>Vacuum is not high enough</td>
<td>Use a more powerful vacuum source</td>
</tr>
<tr>
<td></td>
<td>Poor quality of maple syrup</td>
<td>Add filtering powder</td>
</tr>
<tr>
<td></td>
<td>Filters did not stay wet during use</td>
<td>Leave a small amount of syrup on the filter while use</td>
</tr>
<tr>
<td>There is no vacuum in the tank</td>
<td>There is a loss of tightness in the tanks</td>
<td>Check the seal</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Check for leaks and screwed fittings</td>
</tr>
</tbody>
</table>