

# ISOLATED SYRUP CALIBRATION TANK

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# Perfect maple syrup calibration at a controlled temperature by CDL

The new CDL isolated syrup calibration tank has a stainless steel isolated tank and an integrated mixer.

Easy to use, thanks to a built-in washing system, a recirculation pump and a base on wheels. Simplifies and improves calibration of the syrup before filling barrels.



24-volt power supply.  
Requires a circulation pump.

## Real-time Brix reading

Available as an option (668421)



Homogenize syrup before filling barrels with the real-time brix reader (included) that can read between 5°C and 100°C (41°F and 212°F) and up to 80 Brix with full precision due to automatic temperature compensation for accurate reading.

### ADVANTAGES

- Controlled temperature;
- Real-time brix reading;
- Perfect maple syrup calibration;
- Simplifies operation.

250 GAL.	4' x 4' x 3'	6793443
350 GAL.	4' x 4' x 4.5'	67934445
Isolated calibration tank starter control case		6793001