



OWNER'S MANUAL

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66882X-MAN-EN

CDL MAPLE CREAM MACHINE



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Introduction

Thank you for choosing the maple cream machine from CDL Sugaring Equipment.

We are proud to offer you high-quality products designed to meet the demanding needs of the maple sugaring industry. This user manual has been created to help you get the most out of your equipment by providing clear and detailed instructions for installation, use, maintenance, and troubleshooting.

At CDL, we are committed to continuous innovation and improvement to provide you with the most effective and reliable solutions. We encourage you to read this manual carefully and keep it for future reference. If you have any questions or concerns, please do not hesitate to contact our technical support team, who will be happy to assist you.

Thank you for trusting CDL for your maple sugaring equipment needs.

Safety Instructions

Safety is a top priority when installing and using your equipment. This section provides essential information to ensure safe operation.

Please read all safety instructions carefully before beginning any operation. The following pictograms are used throughout this manual to draw your attention to specific hazards and necessary precautions. Understanding and following these instructions will help prevent accidents and ensure a safe working environment.

General Hazard



This symbol indicates a potential risk of serious injury or property damage. Always remain vigilant and use the equipment in accordance with safety instructions.

Electrical Hazard



This symbol indicates a risk of electric shock that may result in serious injury or death. Before performing any intervention, ensure that the power supply is disconnected and follow electrical safety instructions.

Crushing Hazard



This symbol indicates a potential crushing hazard that may result in serious injury. Never insert objects, hands, or fingers into the funnel. Ensure the machine is installed on a flat, stable surface and positioned away from the edge. When handling the equipment, use two people to avoid injury.

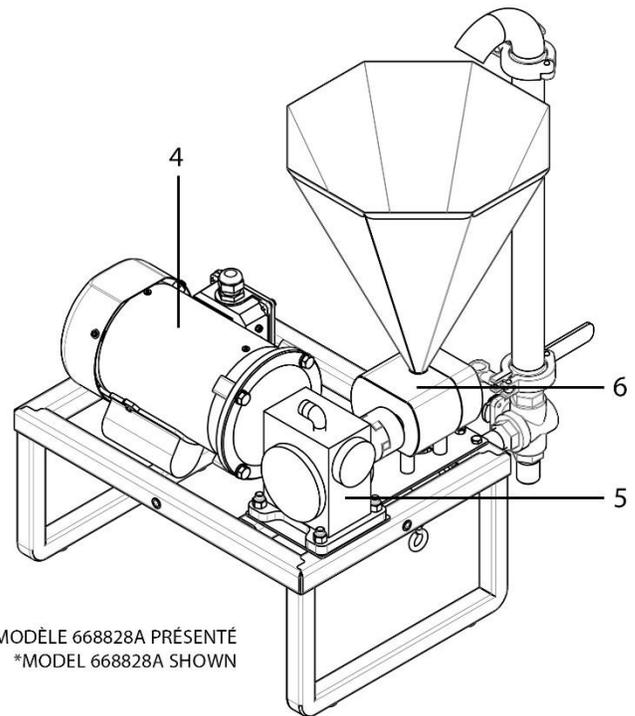
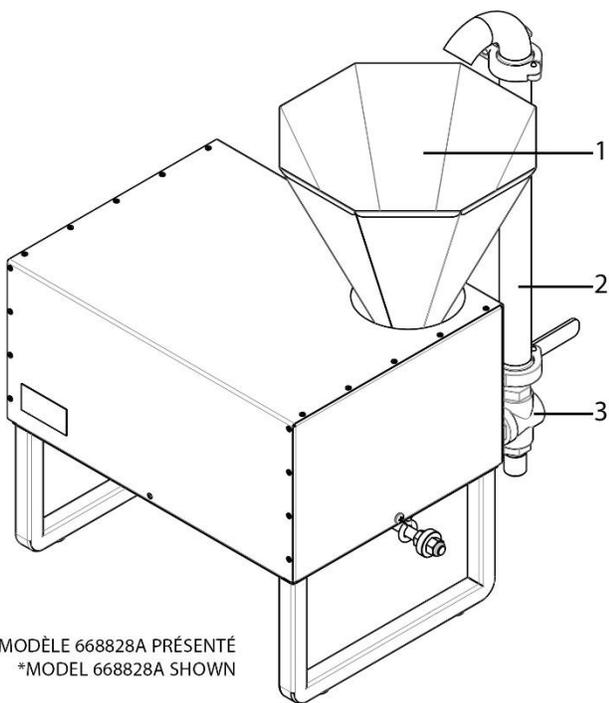
Burn Hazard



This symbol indicates a potential burn hazard that may result in serious injury. Handling hot maple syrup can cause severe burns. Always wear heat-resistant gloves and handle containers with care.

Product Description

Model	Stock Codes	Capacity	Voltage	Amperage	Motor	Weight
8 L	668828S 668828A	7 L 1.5 gal	120 V	11 AMP	¾ HP	~80 lb
16 L	668827S 668827A	15 L 3 gal	240 V	8 AMP	2 HP	~124 lb



Main Components	
1	Funnel
2	Tube
3	3 Way Valve
4	Electric Motor
5	Gearbox
6	Pump

Installation

1. Install the maple cream machine on a **flat, stable, and level surface**.
2. Connect the machine to an appropriate electrical outlet:
 - 110 V for 8-liter models
 - 220 V for 16-liter models
3. Initial Cleaning

Before first use, **a complete cleaning of the maple cream machine is mandatory** to remove any manufacturing residues (oil, grease, polishing compounds, or machining debris).

Procedure

- a. Prepare a solution of hot soapy water and add 250 ml (1/4 cup) of vinegar or glacial acetic acid per gallon (4 L).
- b. Pour the solution into the funnel.
- c. Start the machine and allow it to run for at least 5 minutes.
- d. Drain the contents completely and wipe the funnel.
- e. Rinse with clean hot water, then drain.
- f. Wipe off excess water and allow the machine to dry completely.

Important



This procedure must be **completed before the first production**.
CDL assumes no responsibility for product contamination resulting from failure to follow this procedure.

4. The maple cream machine is now ready for use.

Operation

How to make maple cream with the CDL maple cream machine

Preparation

1. Before starting, ensure the **machine is clean and dry**.
2. Use a **saucepan large enough** so that the sides are at least **twice as high as the syrup level**.
3. Prepare a **cooling bath**:
 - Use a pan with a surface area **at least three times larger than the saucepan**.
 - The water level must be **at least equal to the syrup level** in the saucepan.
 - Install a **spacer at the bottom of the pan** to allow water to circulate underneath the saucepan.
 - Maintain a **constant cold temperature**:
 - Keep cold water flowing continuously in the pan.
 - If running water is not available, add snow or ice **every 30 minutes**.
 - **Never place the saucepan directly in snow or ice**, as they act as insulators and prevent effective cooling.

Cooking the Syrup

4. **Calibrate the cooking thermometer**:
 - Bring water to a boil.
 - Adjust the thermometer to **0°F**, corresponding to **212°F (100°C)**.
 - The use of a **second thermometer** is recommended for verification.
5. **Pour the syrup into the saucepan**:
 - Up to **7 liters (±1.5 US gallons)** for **8 L models**.
 - Up to **15 liters (±3.5 US gallons)** for **16 L models**.
6. Ideally, cook the syrup on a **propane burner** to facilitate cleaning in the event of overflow.
7. Open the gas supply fully.

8. Add:

- 1 tablespoon of kosher defoamer per 7 to 8 liters of syrup.
9. Apply a **thin layer of fat** to the inner wall of the saucepan, approximately **1 in (25 mm)** above the syrup level.
 10. Place the thermometer in the syrup and allow the temperature to increase gradually.
 11. When the temperature reaches **2°F above the boiling point of water**, reduce the heat by half.
 12. The syrup will begin to boil at approximately **5°F above the boiling point of water**.

Warning:

When boiling begins, foam may rise rapidly and cause overflow. Reducing the heat at this stage is essential.

13. If the foam rises, add:

- **1 teaspoon of defoamer**, or
 - **1/4 teaspoon of fat.**
14. Once the foam stabilizes and the bubbles break rapidly, return the heat to maximum (approximately **10°F above the boiling point of water**).
 15. The syrup is ready at **22°F above the boiling point of water**.



Always wear **waterproof, heat-resistant gloves** when handling the saucepan.

Important:

- Never exceed **22°F above the boiling point of water**.
 - It is recommended to stop cooking at **21.5°F above the boiling point of water**, as the temperature will continue to rise after the saucepan is removed from the burner.
 - Overcooking will cause the syrup to become too hard and **unsuitable for mixing**.
16. As soon as the target temperature is reached, immediately place the saucepan into the cooling pan.
 17. Lightly spray cold water on the surface of the syrup to prevent sugar crystal formation.
 18. Ensure that cold water flows continuously in the cooling pan.
 19. Allow the syrup to cool for a **minimum of 6 hours**, ideally **12 hours**.
 20. Remove the saucepan and allow the syrup to rest for an additional **4 hours at room temperature**.

Mixing the Maple Cream

21. Fill the cooling pan (or another suitable container) with **hot water**.
22. Immerse the saucepan containing the syrup in the hot water for **approximately 1 minute** to facilitate pouring.
23. Pour the syrup into the **funnel** of the maple cream **machine**, taking care **not to overfill**.
24. Start the machine.
25. During mixing, use a spatula to **continuously scrape the syrup from the funnel walls toward the center** in order to ensure an even mixture.
26. Allow the machine to operate for **approximately 10 minutes** without interruption. **Never stop the machine while it is not empty**, as the maple cream may solidify.
27. The maple cream is ready when:
 - The lines on the surface become **lighter and more widely spaced**.
 - The surface becomes **matte (not glossy)**.
28. Open the valve and fill the containers **while the machine is running**.
29. Scrape any remaining maple cream from the funnel walls toward the center to avoid waste.
30. If multiple batches have been prepared, they may be processed **one after another without intermediate cleaning**.
31. Once mixing is complete, stop the machine, remove the tube, and empty it into a container.
32. Reinstall the tube, fill the funnel with **hot (non-boiling) water**, start the machine, and allow it to run until all residue is dissolved.
33. Drain, rinse with hot water, and **wipe the machine completely dry**.

Maintenance and Cleaning

The primary maintenance of the maple cream machine is to **keep it clean**.

After each maple cream production:

1. Pour **hot (non-boiling) water** into the **funnel**.
2. Start the machine and allow the water to circulate until **all maple cream residue is dissolved**.
3. Open the valve to **completely drain the water**.
4. Rinse with **clean hot water** to prevent surfaces from remaining sticky.
5. Thoroughly wipe the funnel and all accessible surfaces.
6. Cover the funnel with a **clean cloth** to prevent dust or foreign objects from entering the pump.

Gearbox Maintenance

Routine Maintenance

- **Disconnect the power supply** before any intervention.
- Check the **oil level once per month**.
- The oil level must be **centered in the sight glass** when the machine is stopped.
- Use **mineral oil ISO VG320 only**.
- **Never mix different types of oil**.
- Ensure the **breather vent** is clean and unobstructed.

Oil Change

- After the **first 100 hours of operation**:
 - Drain the oil.
 - Clean the gearbox.
 - Refill with **ISO VG320 mineral oil**.
- Thereafter:
 - Change the oil **every 6 months or every 2,500 hours**, whichever occurs first.
- Before changing oil types:
 - Fully drain and thoroughly clean the gearbox.

Storage

It is recommended to store the maple cream machine in a **dry location** when not in use.



Troubleshooting

This troubleshooting section is designed to help you quickly identify and resolve issues that may occur with the equipment.

If problems persist, your dealer or our customer service department is available to provide additional assistance.

Problems and solutions

Observed Issue	Possible Cause	Recommended Solution
The machine motor does not run	Switch off or circuit breaker tripped	Check the switch and the circuit breaker.
The motor runs, but there is no movement in the machine	Gearbox gears or universal joint defective	Replace the universal joint or the gearbox, as applicable.
The motor runs, but there is very little movement in the machine	Pump gears worn	Replace the complete pump assembly.
Water leaks from the pump during cleaning	Normal operation without lubricant	No action required.
Maple cream leaks from the pump	Defective pump mechanical seal	Replace the pump mechanical seal.
The machine runs, but the syrup does not turn into maple cream	Syrup not cooked sufficiently	Drain the machine, add water to the syrup, and boil again to the proper temperature. Check or replace the thermometer.
	Invert sugar content too high (dark syrup or late-season syrup)	Check the invert sugar level. The maximum acceptable value is 2.0 . Above this level, producing maple cream is not possible.
	Syrup not cooled long enough	Allow the syrup to cool longer before mixing.
	Ambient humidity too high	Produce maple cream in a controlled environment, ideally air-conditioned.

The syrup has solidified in the machine	Syrup overcooked	Stop the machine, add a small amount of liquid syrup, and mix manually until the mixture is fluid enough to be pumped, then complete the process.
	Solidification occurred too quickly	Apply the procedure above. If necessary, drain the machine, add hot water, and boil again to the proper temperature.

Warranty

Your maple cream machine is covered by a 2-year limited warranty (two consecutive sugaring seasons). For a period of two years from the original date of purchase, CDL Sugaring Equipment Inc. will repair or replace parts of this equipment that are defective in material or workmanship, if installed, used and maintained according to the instructions provided in the user manual.

Exclusions

This warranty does not cover:

1. Products with the original serial numbers removed, altered or that are not easily readable.
2. Equipment that changed owners or that is outside of North America.
3. If damage is caused because the cream machine has been kept in a place where the temperature is lower than the freezing point.
4. If the CDL maintenance procedure is not respected.
5. If the pump has started dry (without liquid inside)
6. Production losses due to any problem with the machine.
7. The loss of income caused by cream or maple syrup quality.
8. Service calls that are not related to a malfunction, a manufacturing defect or a defect in material, or for products that are not used in accordance with the instructions provided.
9. Service calls to check the installation of your cream machine or to obtain instructions regarding the use of your cream machine.
10. Service calls after 2 years.
11. Damages caused by: repairs made by unauthorized technicians; The use of parts other than the original CDL parts or the use of parts that have not been obtained through an authorized technician; Or external causes such as abuse, misuse, accidents, fires or natural disasters.
12. Consumer products such as antifoam.
13. If the machine has been modified or damaged by abuse, neglect, alterations made by the customer or electrical problems.
14. Damage caused by the use of products not intended for use in a cream machine or by misuse of cleaning agents.

The electric motors are covered only on approval from the CDL service department. Every electric and electronic component that gets its power from a generator is not covered by the CDL warranty.

Disclaimer of warranties; limitation of remedies

The only recourse for the customer under this limited warranty is the repair or replacement of the product as described above. Claims based on warranties, including warranties of merchantability or adaptation to a particular use, are limited to the shortest period permitted by law, which cannot be less than two years. CDL Sugaring Equipment Inc. will not be held liable for incidental or consequential damages or material damage. Some states do not allow limitations or exemption for incidental or consequential damages or restriction of guarantees. In this case, this limitation or exclusion may not apply. This written warranty gives you specific legal rights. According to the state or province, it is possible that you have other rights.

If you need service

Keep your receipt, delivery slip, or any other appropriate payment record to establish the warranty period in case you ever need to call for repair. If a repair is performed, it is in your best interest to obtain and keep all receipts. The service you are entitled to under this warranty must be obtained by contacting CDL at one of the addresses or phone numbers below.

The service for your maple cream machine will be done by CDL in Canada. The characteristics described or illustrated and specifications may be changed without notice.

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