



## WELCOMES YOU TO THE *SAPLING STACK ASSEMBLY*

Your *Sapling Stack Assembly* includes:

- 1 *Sapling Stack Flange*;
- 1 *Sapling Stack Elbow*; and
- 2 *Sapling Stove Pipes*.

### **A Reminder about Maintaining your *Sapling***

Your *Sapling* will have a long life. Just how long (And how beautiful a life it is) will depend on how you care for it.

#### During Sugaring Season

Clean out some, but not all, of the ashes when the unit has cooled after each boil.

#### After the Season is Over

Your pan will likely have some deposits/scaling. To clean, use as much of the baking soda-water solution described above as you need to so that the coating to be removed is covered with water. Simmer the solution for a minimum of one hour and ideally until you see the deposits dissolve. Let the fire die out and leave the pan overnight. Brush off the loose scale and rinse the pan. If deposits remain, you may want to repeat the process. Store your pan in an indoor location (a garage, shed or barn is fine).

The best practice is to clean out the ash and oil the inside of your barrel with vegetable or olive oil when not in use for extended periods of time, and, unless your *Sapling* can be stored in a garage or barn, you should cover it when not in use. Consider purchasing the *Sapling Grill Cover* for this purpose. If water gets in your barrel, be sure to dump it out, dry it out, and apply another layer of oil to discourage rust.

Expansion and contraction caused by heating, cooling and exposure to the elements may eventually cause some cracking, flaking, or thinning in the paint on your *Sapling*. If you notice this, after the barrel has cooled, sand the area with 100 grit sandpaper and repaint with *Sapling Flat Black Paint*, or the equivalent.

Consider purchasing the *Sapling Care Kit*, which includes everything you need for maintaining the *Sapling*!