



WELCOMES YOU TO SUGARING WITH YOUR NEW *Sapling Pan Thermometer*

The *Sapling Pan Thermometer* you have just received is perfect for measuring the temperature of the sap at the pour-off point of your *Sapling Evaporator Pan*. Syrup boils at just over 7 degrees Fahrenheit more than water, or approximately 219 degrees Fahrenheit. But, because water boils at different temperatures depending on elevation and barometric pressure, it's important to calibrate your *Sapling Pan Thermometer* for accuracy so you know whether you have syrup (or, more typically, how close you are to having syrup) when you draw off from your pan.

Before each use, be sure to calibrate the *Sapling Pan Thermometer* per the instructions on the head of the thermometer. Install by removing the stainless-steel plug from the thermometer port on your pan and screwing the *Sapling Pan Thermometer* into the port. You may choose to seal the connection with Teflon tape ("pipe tape") or not.

On this thermometer, 0 represents the boiling point of water. So, you will know you have achieved syrup when the pointer reaches the number 7 on your dial!

To clean your *Sapling Pan Thermometer* use hot water only and do not submerge. Avoid detergents and abrasives for best results.