



WELCOMES YOU TO SUGARING WITH THE *SAPLING WARMING PAN*

The Vermont Evaporator Company's *Sapling Warming Pan* allows you to warm your sap up before it hits the boil, and control how fast the warm sap enters your pan with a spigot. Both features make your boil more efficient and more fun!

Assembling and Installing your *Sapling Warming Pan*

To assemble your *Sapling Warming Pan*, remove all parts from inside the box. You will have: one (1) warming pan with draw-off pipe, (1) spigot, and a smidge of pipe tape. T

Remove the protective stickers from the outside of your *Sapling Warming Pan*. If any residue remains, you can remove it with Goo Gone or the like with a **SOFT CLOTH ONLY** (never use abrasives on your stainless).

Starting one thread back from the exit, wrap your bit of pipe tape around the draw-off pipe to the right and wind around until completely used. Screw the spigot on over the pipe tape.

Now proceed to your *Sapling Evaporator*! Look underneath your *Sapling Warming Pan* and you will see that there is a bracket underneath the pan. This bracket will slide under the back lip of your *Sapling Evaporator Pan* for a secure fit.

Using your *Sapling Warming Pan*

Before using your *Sapling Warming Pan*, wash with a solution of 1 tablespoon of baking soda dissolved in three gallons of warm water, testing your spigot in the process. Rinse thoroughly.

When ready to boil, install your *Sapling Warming Pan*, close the spigot, and fill with sap (it will hold about 5 gallons) at the same time you fill your *Sapling Evaporator Pan*. Light your fire and proceed to sugar! When your boil is ready for more sap, open the spigot the desired amount, back-filling the *Sapling Warming Pan* as necessary.

Happy Sugaring!