



2020 CATALOG







A Commitment **Worth Noting**

The seasons follow one another but are not the same. Indeed, 2019 was a year, all in all, impossible to predict and fortunately very generous. In this particular context, it was a pleasure to have worked with you, to have put our shoulders to the wheel and above all to have respected our commitments.

Developing innovation and providing product quality assurance is, more often than not, a matter of boldness, astuteness and a good dose of passion. Above all, it is a commitment to deliver high-performance, high-quality maple syrup equipment. A pledge to offer you the pleasure and satisfaction of producing, on the local and international scenes, a truly fine syrup and its derivatives, which is a source of pride for all of us.

Your success, which is not without hard work and sacrifice, nevertheless requires meticulous preparation of your sugar bush, your equipment as well as a high level of compliance with production standards. To help you achieve this, we are applying all of our expertise and resources to make this demanding time a memorable and profitable event for all.

No matter how ambitious your maple syrup expectations are, we want to offer you a unique opportunity that will make your experience a very positive one. In this way, we would like to highlight our commitment to all master maple syrup producers and those who are about to become masters, with a new logo. Soon a new corporate image will cover the maple syrup landscape. A sleeker and more fluid logo to express our desire to share expertise and make the mastery of know-how a reality.

Over the next year, we invite you to explore our new universe, consult our various communication platforms, exchange through the various available means as well as through our network of experts, in order to profit from the best advice and to be well served by professional equipment adapted to your reality. We wish you an equally remarkable season ahead, enriched by a shared passion and unconditional commitment.

Anick, Chantal, Carl & Donald Lapierre



GATHERING SYSTEM

- Tubing..... 6
- Fittings..... 8
- Accessories and miscellaneous 16

DATACER

- Monitoring system..... 30

EXTRACTORS

- Extractors and accessories 33
- Transfer tanks / Manifolds..... 47
- Water pumps 48

VACUUM PUMPS

- Pumps: Busch, Sihi51
- Accessories60

WATER STORAGE

- Stainless tanks..... 62
- Accessories 68

CONCENTRATION

- Reverse osmosis..... 69
- Accessories 76

EVAPORATION

- Evaporators..... 84
- Accessories 97

TRANSFORMATION

- Filtration and conditioning.....114
- Packaging 117
- Accessories and miscellaneous124

DEALERS

- Canada's dealers126

ARTICLES

- Three-level tapping28-29
- Sap treatment analysis64-65
- Evaporator design82-83
- Master maple syruo producer112-113



WELL THOUGHT-OUT SOLUTIONS FOR YOUR COLLECTION SYSTEM!

MAPLEFLEX is a flexible solution inspired by a selection of products designed to optimize the management of your sap gathering system and facilitate installation, tapping and maintenance operations.

INSPIRED NEW PRODUCTS!

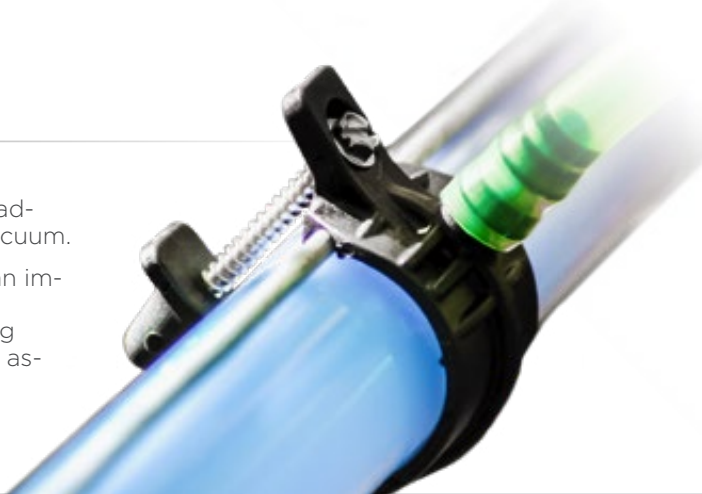
FLEXClip™ PATENT PENDING

SEE PAGE 15

OPTIMAL VACUUM, QUICK & EASY INSTALLATION

With utmost efficiency and exemplary design, the **FLEXClip** self adjusts and perfectly matches the main-line for optimal grip and vacuum.

The gasket, made of self-adhering food grade material, ensures an impeccable maintenance of the assembly. The inner surface of the **FLEXClip** has molded-in diamond-tipped anchors. These retaining points penetrate the surface of the pipe, consolidating the whole assembly to the main-line.



MAX15

SEE PAGE 7

TUBING WITH EXCEPTIONAL PROPERTIES

The brand new 5/16 semi-rigid is made from the best food grade resins to ensure excellent waterproofing, mnemonic elasticity (shape memory) and maximum transparency. The **MAX15** is the result of proven expertise as a user and extruder of maple syrup tubing.

The orientation, altitude and topography of your maple sugar bush will certainly have an influence on the performance of your collection system. The choice of a specific colour will also affect freezing and thawing cycles. Whether for a new installation, a new area or tubing replacement, the **MAX15** is the choice of maple syrup producers.



HYBRID SPOUT FLEXIBLE NYLON, MEDIUM GREY

EXCELLENT BEHAVIOR IN FREEZE-THAW CYCLES

MAPLEFLEX offers a new hybrid sap spout, the best combination. Rethought and redesigned, it is the result of a successful collaboration between Lapierre and maple syrup experts. Made of flexible resin, the hybrid spout retains its original shape memory, which ensures optimal seal. The ideal compromise between thawing and freshness!



SEE PAGE 8



GET THE BEST
GATHERING SYSTEM
AVAILABLE TODAY

Your gathering system is the backbone of your sugaring operation's profitability. We offer several categories of 5/16" and 3/16" tubing. Ask your representative today.

Lapierre Equipment is more than just a distributor. We manufacture our MapleFlex® 5/16" tubing and mainlines in our proprietary extrusion plant, **using only the best raw materials and the best U.V. protection** available. We produce and deliver with the highest quality standards in the business.

NEW

MAPLEFLEX® HIGH DENSITY MAINLINE

MapleFlex introduces you to a brand new high density (HD) mainline produced with the same features and production standards. Lighter and more affordable, the MapleFlex HD mainline provides the same vacuum resistance for the same diameter while being thinner.

HDPE food grade, more affordable, UV protection, aerial and underground installation, 10 year warranty.

MAPLEFLEX® HD MAINLINE (125 PSI)

MapleFlex HD 3/4", black, 500 feet TU007-120500H1	
MapleFlex HD 3/4", black, 1000 feet TU007-121000H1	
MapleFlex HD 3/4", black, 2500 feet TU007-122500H1	
MapleFlex HD 1", noir, 500 feet TU007-160500H1	
MapleFlex HD 1", black, 1500 feet TU007-161500H1	
MapleFlex HD 1 1/4", black, 500 feet TU007-200500H1	
MapleFlex HD 1 1/4", black, 1000 feet TU007-201000H1	
MapleFlex HD 1 1/2", black, 500 feet TU007-240500H1	

SEMI-RIGID 3/16" MAPLEFLEX® TUBING (500')

MapleFlex® ULTRA15, 15 years warranty, light blue
TU386-000000XX (500')
TU386-000800XX (800')

MapleFlex® ULTRA15, 15 years warranty, vision green
TU386-010000XX (500')
TU386-010800XX (800')

MapleFlex® SUPER10, 10 years warranty, light blue
TU389-000000XX (500')
TU389-000800XX (800')

MapleFlex® SUPER10, 10 years warranty, vision green
TU389-010000XX (500')
TU389-010800XX (800')

Tools and accessories for 3/16" tubing are also available.

Recommendation:
ULTRA15 is more rubbery, flexible and recommended for drop lines. MAX10 is more semi-rigid and recommended for lateral lines.



SEMI-RIGID 5/16" MAPLEFLEX® TUBING (500')

MapleFlex® ULTRA15, 15 years warranty, light blue
TU086-000000XX

MapleFlex® ULTRA15, 15 years warranty, vision green
TU086-010000XX

MapleFlex® ULTRA15, 15 years warranty, smoked
TU086-040000XX

MapleFlex® MAX15, 15 years warranty, light blue
TU084-000000XX

MapleFlex® MAX15, 15 years warranty, vision green
TU084-010000XX

MapleFlex® MAX15, 15 years warranty, smoked
TU084-040000XX

MapleFlex® MAX10, 10 years warranty, light blue
TU085-000000XX

MapleFlex® MAX10, 10 years warranty, vision green
TU085-010000XX

MapleFlex® MAX10, 10 years warranty, smoked,
TU085-040000XX

MapleFlex® SUPER10, 10 years warranty, light blue
TU089-000000XX

MapleFlex® SUPER10, 10 years warranty, vision green
TU089-010000XX

MapleFlex® SUPER10, 10 years warranty, smoked
TU089-040000XX

RIGID 5/16" MAPLEFLEX® TUBING (500')

MapleFlex® RIGID10, 10 years warranty, light blue
TU092-000000XX

MapleFlex® RIGID10, 10 years warranty, vision green
TU092-010000XX

Our MAPLEFLEX® mainlines are made to work at the highest vacuum levels. Above 28 in/Hg. high vacuum allows for higher sap yields.

Pre-cut or assembled drop lines

Standard lengths of 30", 36" and 40" with tubing, spout and tee of your choice.

For any other lengths, a minimum quantity will be required.

BLUE, GREEN OR SMOKED MAPLEFLEX® MAINLINE (100 PSI)

3/4" 300', 500', 2500'

TU002-12**H1 (BLUE)**

TU014-12**H1 (GREEN)**

1" 500', 1000', 2000'

TU002-16**H1 (BLUE)**

TU014-16**H1 (GREEN)**

TU013-16**H1 (SMOKED)**

1-1/4" 500', 1200'

TU002-20**H1 (BLUE)**

TU014-20**H1 (GREEN)**

TU013-20**H1 (SMOKED)**

1-1/2" 500', 1200'

TU002-24**H1 (BLUE)**

TU014-24**H1 (GREEN)**

TU013-24**H1 (SMOKED)**

2" 200', 500'

TU002-32**H1 (BLUE)**

TU014-32**H1 (GREEN)**

BLACK MAPLEFLEX® MAINLINE (100 PSI)

1/2" 100', 400'

TU001-08**H1**

3/4" 300', 500', 2500'

TU001-12**H1**

1" 500', 1000', 2000'

TU001-16**H1**

1-1/4" 500', 1200'

TU001-20**H1**

1-1/2" 500', 1200'

TU001-24**H1**

2" 200', 500'

TU001-32**H1**

To order mainline by specific length, replace ** by feet number.**

For 200', 300' and 500', add a 0 before the length
ex: TU007-12****H1 = TU007-120500H1
For 1000', 1200', 2000' and 2500' just replace the *
ex: TU007-12****H1 = TU007-122500H1

Spout

**IMPROVED
MODEL**



NEW DESIGN
ENLARGED HEAD DESIGN
MAKES TAPPING EASIER



ELBOW STYLE SPOUT (2 BARBS)

Tap diameter	Tubing diameter	Material	Color	Wall	ZML	Code	Box 1000
1/4"	5/16"	Nylon	Black	Std	✓	TU272-105504N4B	
1/4"	5/16"	Nylon	Dark blue	Std	✓	TU272-105504N5B	
1/4"	5/16"	Soft nylon	Black	Std	✓	TU272-105504Y4B	
5/16"	5/16"	Nylon	Black	Std	✓	TU272-106005N4B	
5/16"	5/16"	Nylon	Dark blue	Std	✓	TU272-106005N5B	
5/16"	5/16"	Nylon	White	Std	✓	TU272-106005N1B	
5/16"	5/16"	Soft nylon	White	Std	✓	TU262-106505Y1B	
5/16"	5/16"	Soft nylon	Black	Std	✓	TU262-106505Y4B	



**NEW
COLOR**

Tap diameter	Tubing diameter	Material	Color	Wall	ZML	Code	Box 1000
1/4"	5/16"	Soft nylon	Grey	Std	✓	TU272-105504Y8B	
5/16"	5/16"	Soft nylon	Grey	Std	✓	TU262-106505Y8B	

Elbow style spout (1 barb)	Tap diameter	Tubing diameter	Material	Color	Wall	ZML	Code	Box 1000
Seasonal	1/4"	3/16"	Poly.	Clear	Std	√	TU269-105604J9B	
	1/4"	3/16"	Nylon	Black	Std	√	TU269-105604N4B	
	5/16"	3/16"	Nylon	Black	Thin	√	TU269-106105N4B	
Seasonal	5/16"	3/16"	Poly.	Clear	Thin	√	TU269-106105J9B	
Seasonal	5/16"	5/16"	Poly.	Clear	Thin	√	TU259-106505J9B	



SEASONAL SPOUT	TAP DIAMETER	TUBING DIAMETER	MATERIAL	COLOR	WALL	ZML	CODE	BOX 1000
For stubby spout holder	1/4"	5/16"	Poly.	Clear	Std	√	TU250-208004J9B	
For stubby spout holder	5/16"	5/16"	Poly.	Clear	Std	√	TU250-209005J9B	



Standard seasonal spout



Long seasonal spout

STRAIGHT SPOUT	TAP DIAMETER	TUBING DIAMETER	MATERIAL	COLOR	WALL	ZML	CODE	BOX 1000
Standard seasonal spout with retaining ring	1/4"	5/16"	Poly.	Clear	Std	√	TU047-108034J9B	
Long seasonal spout with retaining ring	1/4"	5/16"	Poly.	Clear	Std	√	TU047-108044J9B	
Standard seasonal spout with retaining ring	5/16"	5/16"	Poly.	Clear	Std	√	TU047-109035J9B	
Long seasonal spout with retaining ring	5/16"	5/16"	Poly.	Clear	Std	√	TU047-109045J9B	

SAP GATHERING | FITTINGS

HAPELEX® EQUIPEMENTS

**BEST
SELLER**



Short joint spout



LTS-USA spout

Designed by sugarmakers.
A minimal angle to strongly seal the tap hole.

ELBOW SPOUT SHORT JOINT	TAP DIAMETER	TUBING DIAMETER	MATERIAL	COLOR	WALL	ZML	CODE	BOX 1000
Elbow, short joint	5/16"	5/16"	Polycarbonate	Clear	Thin	✓	TU261-106505J9B	
1,157O LTS-USA°	5/16"	5/16"	Polycarbonate	Clear	Std	✓	TU290-106805J9B	
1,157O LTS-USA°	5/16"	3/16"	Polycarbonate	Clear	Std	✓	TU290-106905J9B	
LTS-USA 1,157O°	5/16"	5/16"	Polycarbonate	Clear	Std	✓	TU300-106705J9B	
LTS-USA 1,157O°	5/16"	5/16"	Polycarbonate	Clear	Thin	✓	TU301-106705J9B	



Retaining hooks

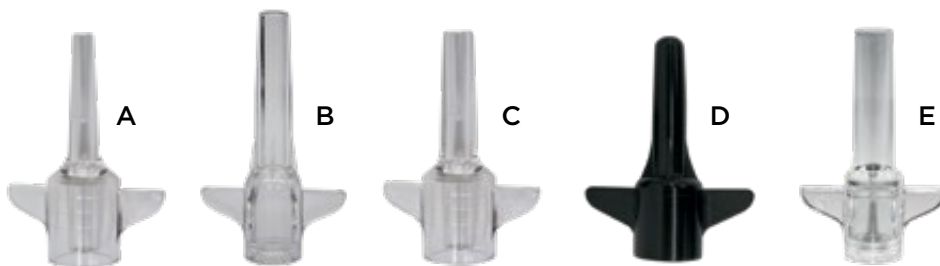
DESCRIPTION	TAP DIAMETER	TUBING DIAMETER	MATERIAL	COLOR	WALL	ZML	CODE	BOX 1000
Y spout 130°	1/4"	5/16"	Polycarbonate	Clear	Std	✓	TU285-103004J9B	
Y spout 130°	1/4"	5/16"	Nylon	Light blue	Std	✓	TU285-103004N7B	
Y spout 130°	5/16"	5/16"	Polycarbonate	Clear	Std	✓	TU285-104005J9B	
Y spout 130°	5/16"	5/16"	Nylon	Light blue	Std	✓	TU285-104005N7B	



1ST GENERATION SPOUT	TAP DIAMETER	TUBING DIAMETER	MATERIAL	COLOR	WALL	CODE	BOX 1000
Seasonal elbow style spout	1/4"	5/16"	Polycarbonate	Clear	Std	TU048-000004J9B	
Seasonal elbow style spout	5/16"	5/16"	Polycarbonate	Clear	Std	TU048-000005J9B	



ORIGINAL SPOUT	TAP DIAMETER	TUBING DIAMETER	MATERIAL	COLOR	WALL	CODE	BOX 1000
A - Elbow style spout	5/16"	5/16"	Nylon	Black	Std	TU051-000005J4B	
B - Elbow style spout with rib	5/16"	5/16"	Nylon	Black	Std	TU050-000005J4B	
C - Short spout	7/16"	5/16"	Nylon	Black	Std	TU055-000007J4B	



DESCRIPTION	TAP DIAMETER	ADAPTOR DIAMETER	MATERIAL	COLOR	WALL	CODE	BOX 1000
A - Spout adaptor	1/4"	7/16"	Polycarbonate	Clear	Std	TU054-000416J9B	
B - Spout adaptor	1/4"	5/16" and 19/64"	Polycarbonate	Clear	Std	TU056-000416J9B	
C - Spout adaptor	5/16"	7/16"	Polycarbonate	Clear	Std	TU054-000516J9B	
C - Spout adaptor	5/16"	7/16"	Polycarbonate	Clear	Thin	TU254-000516J9B	
D - Spout adaptor	5/16"	7/16"	Nylon	Black	Std	TU054-000516J4B	
E - Spout adaptor	5/16"	5/16" and 19/64"	Polycarbonate	Clear	Thin	TU256-000516J9B	



Stericap

STERICAP AND HOOK

TU298-146005L7B	Blue	1000/BOX
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Stericap, is a reusable 5 ml. isopropyl alcohol tight sealed container. No mould parting line at the spout tip or tubing connection to completely eliminate micro-leaks, will help reaching maximum vacuum levels and higher yields.



STARS

Star 3 way TU020-000003J4

Star 4 way TU020-000004J4

Star 6 way TU020-000006J4

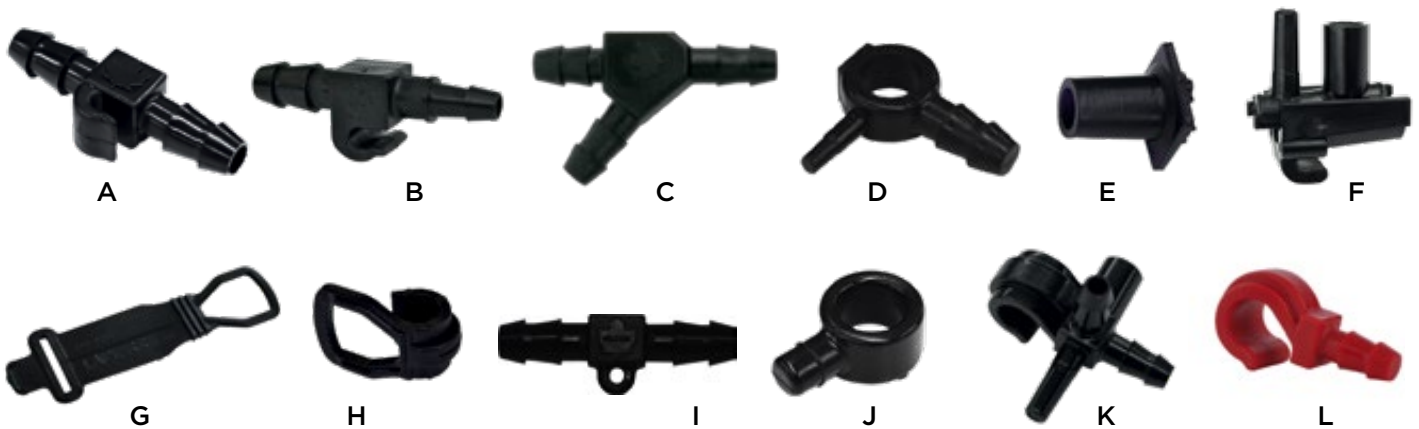


TAXI FITTING (1 BARB)	TUBING DIAMETER	MATERIAL	COLOR	ZML	CODE	BAG 100
T-TAXI	3/16"	Nylon	Black	✓	TU900-126503N4	
T-TAXI for 3/16" drop line	5/16"	Nylon	Black	✓	TU902-126305N4	
End of line hook TAXI	3/16"	Nylon	Black	✓	TU930-176503N4	

TAXI FITTING (2 BARBS)	TUBING DIAMETER	MATERIAL	COLOR	CODE	BAG 100
End of line hook TAXI	5/16"	Nylon	Black	TU732-176005N4	

TAXI FITTING (ACCESSORIES)	MATERIAL	COLOR	CODE	BAG 100
TAXI stericap holder	Nylon	Black	TU690-046000N4	
Stericap for TAXI fitting	Soft	Green	TU698-146005L6	
Stericap for TAXI fitting	Soft	Light blue	TU698-146005L7	
Long cap TAXI	Nylon	Black	TU715-045000N4	
Universal pin TAXI, 4 st.	Nylon	Black	TU720-047004N4	

Fitting and adaptor



ORIGINAL FITTING (2 BARBS)	TUBING DIAMETER	MATERIAL	COLOR	ZML	CODE	BAG 100
A - Connector with hook	3/16"	Nylon	Black	-	TU034-000003J4	
A - Connector with hook	3/16"	Nylon	Black	√	TU134-020003J4	
A - Connector with hook	5/16"	Nylon	Black	-	TU034-000000J4	
A - Connector with hook	5/16"	Nylon	Black	√	TU134-000002J4	
B - Reducer hook connector	3/16" and 5/16"	Nylon	Black	-	TU234-000305N4	
B - Reducer hook connector	3/16" and 5/16"	Nylon	Black	√	TU334-020305N4	
C - Y	5/16"	Nylon	Black	-	TU026-000000J4	
D - End of line eyelet	5/16"	Nylon	Black	-	TU027-000000J4	
E - Rubber plug	5/16"	Nylon	Blue	-	TU028-000000XX	
F - Slide fitting	5/16"	Nylon	Black	-	TU030-000000J4	
F - Slide fitting	3/16"	Nylon	Black	-	TU067-150103N4	
G - End of line tie for slide fitting	5/16"	Nylon	Black	-	TU031-000000J4	
H - End of line hook for slide fitting	5/16"	Nylon	Black	-	TU032-000000J4	
I - Connector	5/16"	Nylon	Black	-	TU033-000000J4	
I - Connector	5/16"	Nylon	Black	√	TU133-000002N4	
J - Eyelet drop-line plug (seasonal spout)	5/16"	Nylon	Black	-	TU114-000000J4	
K - End of line drop-line hook	3/16"	Nylon	Black	-	TU131-317002N4	
K - End of line drop-line hook	5/16"	Nylon	Black	√	TU330-000002N4	
K - End of line drop-line hook (1 st.)	5/16"	Nylon	Black	√	TU331-010205N4	
L - End of line drop-line hook	5/16"	Nylon	Red	√	TU132-142500J03	

Tee-plug



ORIGINAL TEE-PLUG (2 BARBS)	TUBING DIAMETER	MATERIAL	COLOR	ZML	CODE	BAG 100
A - Universal tee-plug 2 stages	5/16"	Nylon	Black	-	TU040-000002J4	
B - Universal tee-plug 3 stages	5/16"	Nylon	Black	-	TU040-000003J4	
Universal tee-plug 3 stages	5/16"	Nylon	Black	✓	TU240-020003J4	
Universal tee-plug 3 stages	3/16"	Nylon	Black	-	TU040-030200N4	
C - Red tee-plug, 3 stages (left side plug)	5/16"	Nylon	Red	-	TU042-000003J3	
D - Tee-plug with cap-plug and drop-line plug	5/16"	Nylon	Black	-	TU045-000504J4	
E - Tee-plug with elongated cap	3/16"	Nylon	Black	✓	TU341-326002N4	
E - Tee-plug with elongated cap	5/16"	Nylon	Black	✓	TU241-927002J4	
E - Tee-plug with elongated cap	5/16"	Nylon	Black	-	TU341-940002J4	
Tee-plug with elongated cap and hook	3/16"	Nylon	Black	✓	TU342-327002N4	
F - Tee-plug with cap-plug	5/16"	Nylon	Black	✓	TU241-000002J4	

Fixed head and swivel head fittings black nylon



A - B



C



D

DESCRIPTION	DIAMETER	DRILL BIT SIZE	ZML	CODE	BAG 25
A - Saddle manifold with fixed head (fits on: 3/4", 1", 1-1/4", 1-1/2", 2")	3/16"	3/8"	-	TU122-060301J4	
A - Saddle manifold with fixed head (fits on: 3/4", 1", 1-1/4", 1-1/2", 2")	3/16"	31/64"	-	TU122-310301J4	
A - Saddle manifold with fixed head (fits on: 3/4", 1", 1-1/4", 1-1/2", 2")	5/16"	3/8"	✓	TU322-060201J4	
A - Saddle manifold with fixed head (fits on: 3/4", 1", 1-1/4", 1-1/2", 2")	5/16"	31/64"	✓	TU322-310201J4	
B - Saddle manifold with swivel head (fits on: 3/4", 1", 1-1/4", 1-1/2", 2")	5/16"	31/64" w/o clips	-	TU021-000001J4	
C - Super saddle manifold with fixed head (fits on: 3/4", 1", 1-1/4")	5/16"	3/8" with clips	-	TU119-000001J4	
C - Super saddle manifold with fixed head (fits on: 3/4", 1", 1-1/4")	5/16"	31/64" with clips	-	TU119-310001J4	
D - Saddle manifold with tie-wrap (fits on: 3/4", 1", 1-1/4")	5/16"	31/64"	✓	TU323-310201J4	
Adjustable clips (50 bag)				TU037-000000J4	
Tie-wrap (50 bag)				TU036-000000J4	



FLEXClip™

PATENT PENDING

With utmost efficiency and exemplary design, the **FLEXClip** self adjusts and perfectly matches the main-line for optimal grip and vacuum.

The gasket, made of self-adhering food grade material, ensures an impeccable maintenance of the assembly. The inner surface of the **FLEXClip** has molded-in diamond-tipped anchors. These retaining points penetrate the surface of the pipe, consolidating the whole assembly to the main-line.

An innovative product, with unique design and features, making it the easiest and quickest fitting to install.

Developed in conjunction with ZML technology (ZERO MICRO LEAK)

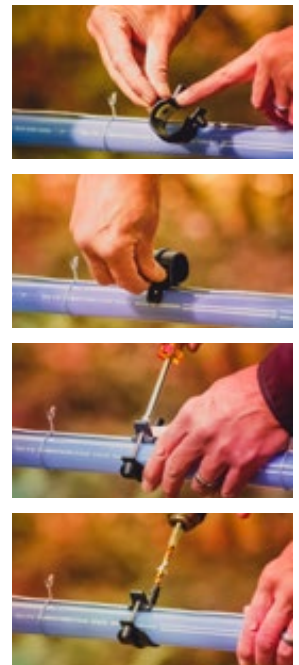


NEW

QUICK AND EASY INSTALLATION PROCEDURE

Equipped with a wire hook, the FlexClip is guided by the support wire to perfectly position itself on the main-line.

- Insert the anchor on the wire, then move sideways by 1/4 of a turn, the FLEXClip aligns perfectly to position itself on the main-line and place the inlet of the fitting at an ideal angle.
- The pre-installed gasket sits and self-aligns on the pipe.
- A pre-molded seat allows the insertion of a stainless steel screw (hexagonal head 1/4”).
- A built-in receptacle acts as a nut but also as a depth guide and screw tip protector.
- With a 7/32 drill bit, drill the main-line through the inlet of the FLEXClip.
- Slide the lateral line (5/16) on the inlet of the FLEXClip.
- After a few seconds, you are done, continue with the next one!



FLEXClip 3/4”, 1 1/4” et 1 1/2” AVAILABLE IN SPRING 2020

FLEXCLIP MANIFOLD - NYLON BLACK ZML 5/16”	CODE	BAG 25
Flexclip 3/4”	TU326-073212N4	
Flexclip 1”	TU326-073216N4	
Flexclip 1-1/4”	TU326-073220N4	
Flexclip 1-1/2”	TU326-073224N4	

DRILL BIT FOR FLEXCLIP	CODE
Drill bit 7/32”	TU437-000732XX



A - 2 gallons bucket
(lid not included)

B - 3 gallons bucket
(lid not included)



C



D

TRADITIONAL SAP GATHERING

A - 2 gallons green bucket DV091-000002VE	3,95 \$
B - 3 gallons green bucket DV091-000003VE	5,95 \$
Lid for 2 gallons green bucket DV091-010002VE	2,80 \$
Lid for 3 gallons green bucket DV091-010003VE	3,10 \$
C - 5/16" clear blue plastic bucket spout TU059-000005J7	0,74 \$

D - MAINLINE TENSION GRIPS

1/2" TU490-000008XX	13,75 \$
3/4" TU490-000012XX	18,50 \$
1" TU490-000016XX	20,00 \$
1-1/4" TU490-000020XX	35,00 \$
1-1/2" TU490-000024XX	39,95 \$
2" TU490-000032XX	64,95 \$



PLASTIC PROTECTOR FOR WOODEN POST

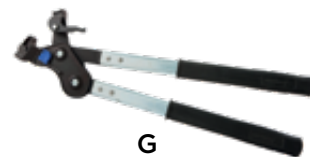
TU600-002000N4	0,89 \$
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E



F



G



H



I

Self-fusing silicone to repair air and water leakage, without any tools needed.



SELF-FUSING SILICONE TAPE

Self-fusing silicone tape blue (roll / 1" x 10') DV840-016003BU	8,75 \$
Self-fusing silicone tape yellow (roll / 1" x 10') DV840-016003JA	8,75 \$
Self-fusing silicone tape red (roll / 1" x 10') DV840-016003RG	8,75 \$
Self-fusing silicone tape blue (roll / 1,5" x 32') DV840-024010BU	39,35 \$
Self-fusing silicone tape yellow (roll / 1,5" x 32') DV840-024010JA	39,35 \$
Self-fusing silicone tape red (roll / 1,5" x 32') DV840-024010RG	39,35 \$

ACCESSORIES

E - Splices (2) TU061-000000XX	3,54 \$
F - Gripple TU060-000000XX	3,95 \$
F - Gripple (medium) TU060-000002XX	2,95 \$
G - Gripple tension tool TU433-000000XX	173,20 \$
H - Manual twister TU450-000000XX	10,90 \$
I - Automatic twister TU435-000000XX	26,65 \$



WIRE TIES 1000/BUNDLE (16 GA)

5" (3/4" tubing)	
TU073-100005G1	16,30 \$
6" (1" tubing)	
TU073-100006G1	18,60 \$
7" (1-1/4" tubing)	
TU073-100007G1	21,50 \$
8" (1-1/2" tubing)	
TU073-100008G1	22,90 \$
10" (2" tubing)	
TU073-100010G1	28,85 \$
12"	
TU073-100012G1	32,40 \$
14" (3" tubing)	
TU073-100014G1	35,95 \$

WIRE TIES 2500/BUNDLE (18 GA) AWT

5" (3/4" tubing)	
TU074-250005G1	26,25 \$
6" (1" tubing)	
TU074-250006G1	28,95 \$
7" (1-1/4" tubing)	
TU074-250007G1	32,20 \$
8" (1-1/2" tubing)	
TU074-250008G1	35,50 \$
10" (2" tubing)	
TU074-250010G1	42,10 \$
12"	
TU074-250012G1	50,20 \$
14" (3" tubing)	
TU074-250014G1	55,85 \$
15"	
TU074-250015G1	67,60 \$
16"	
TU074-250016G1	71,40 \$

WIRE TIES 2500/BUNDLE (18 GA)

5" (3/4" tubing)	
TU070-000005G1	29,20 \$
6" (1" tubing)	
TU070-000006G1	30,85 \$
7" (1-1/4" tubing)	
TU070-000007G1	32,95 \$
8" (1-1/2" tubing)	
TU070-000008G1	35,85 \$
10" (2" tubing)	
TU070-000010G1	42,50 \$
12"	
TU070-000012G1	45,85 \$
14" (3" tubing)	
TU070-000014G1	49,60 \$
15"	
TU070-000015G1	52,95 \$
16"	
TU070-000016G1	54,20 \$

WIRE TIES 1000/BUNDLE (18 GA)

5" (3/4" tubing)	
TU074-100005G1	10,50 \$
6" (1" tubing)	
TU074-100006G1	11,60 \$
7" (1-1/4" tubing)	
TU074-100007G1	13,20 \$
8" (1-1/2" tubing)	
TU074-100008G1	14,20 \$
10" (2" tubing)	
TU074-100010G1	17,35 \$
12"	
TU074-100012G1	20,10 \$
14" (3" tubing)	
TU074-100014G1	22,35 \$



GALVANIZED WIRE (50 LB)

#9 high carbon	
TU075-000009G2	83,20 \$
#9	
TU075-000009G1	76,40 \$
#12	
TU075-000012G1	80,95 \$
#14	
TU075-000014G1	80,95 \$

Galvanized wire 50 lb: #9 high carbon and #9 = between 950 and 1000 feet.

GALVANIZED WIRE (100 LB)

#9 high carbon	
TU075-010009G2	165,00 \$

HIGH TENSILE WIRE 12,5 GA

210 PSI (coil/2000')	
ETBRO012HD	122,80 \$
210 PSI (coil/4000')	
ETBRO012H	230,60 \$



Wire tightner ratchet



Wire tightner ratchet handle

WIRE TIGHTNER RATCHET

SS ratchet	
ETMRAT01	5,80 \$
Wire tightner ratchet handle	
ETMRAT02	14,90 \$
Aluminium ratchet	
ETMRAT04	2,65 \$



LINEVIPER INSTALLATION MULTI-TOOLS

5/16" tu412-000005xx	162.50 \$
3/16" TU412-000003XX	162.50 \$

NEW



A - Pruner "Garant"



B - 8" pruner



E - Hand level 5"



F - Hand level 8" to 9" CST Berger



C - Anvil pruner "Garant"



D - Mainline cutter 2"



H - Adirpro Hand Level



Pneumatic drop line tool



I - Installation apron



G - Telemeter Laser Nikon



J - Marking spray paint

LAPIERRE PNEUMATIC DROP LINE TOOL (5/16" TUBING)

Need a 3 HP compressor minimum (not included)

TU526-000001XX 535,05 \$

3/16" tubing clamping block (steel) TU526-011875XX 85,20 \$

PRUNER

A - Pruner "Garant" TU448-000000XX 21,05 \$

B - 8" pruner TU448-000002VE 9,65 \$

C - Anvil pruner "Garant" TU448-000001XX 17,50 \$

MAINLINE CUTTER 2"

D - Mainline cutter TU452-000032XX 29,55 \$

MAINLINE LEVEL

E - Hand level Abney Sokkia 5" with percent & degree TU451-000001XX 171,70 \$

F - Hand level 8" to 9" CST Berger TU451-017630XX 185,90 \$

G - Telemeter Laser Nikon TU351-000001XX 620,45 \$

H - Hand level 5,25" to 5,75" Adirpro TU451-073002XX 76,80 \$

LAPIERRE APRONS

I - Orange Lapierre installation apron (10 pockets) TU478-000001LA 175,00 \$

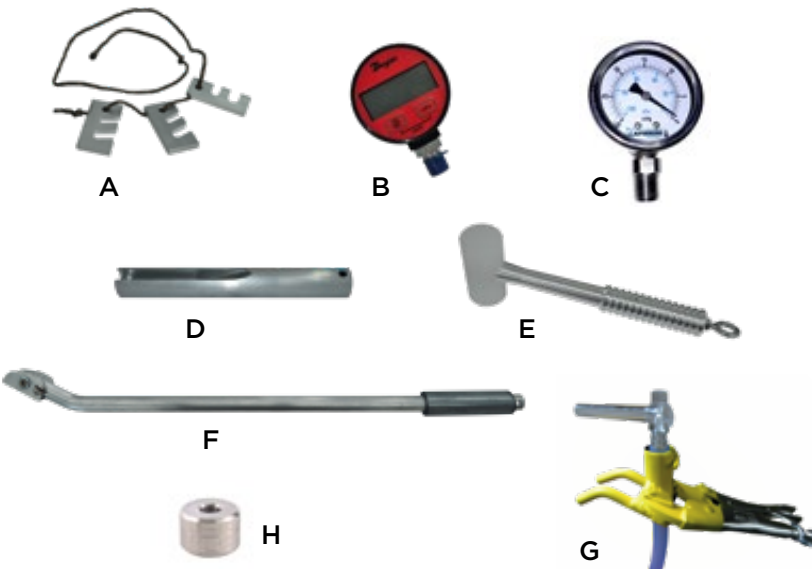
MARKING SPRAY PAINT

J - DV547-000002XX (blue) 8,10 \$

J - DV547-000011XX (orange) 8,10 \$



Many snowshoes models are available. Ask your Lapierre representative for details.



MISCELLANEOUS TOOLS

A - 3/16" and 5/16" tension hooks TU115-000305XX	17,50 \$
B - Manometer digital dwyer -30-0 2 1/2", 1/4" bottom connect DV205-403040DI	168,30 \$
C - Vacuum gauge -30-0 KPA 2" SS, connexion 1/4" DV205-403032S6L	28,75 \$
Vacuum gauge -30-0 KPA 2" Brass, 1/4" DV205-403032SPL	7,50 \$
Vacuum gauge -30-0 KPA 2-1/2" SS connexion 1/4" DV205-403040S6L	29,00 \$
Vacuum gauge -30-0 KPA 2-1/2" Brass, 1/4" DV205-403040SPL	7,85 \$
Vacuum gauge -30-0 KPA 4" SS connexion 1/4" DV205-403064S6L	49,90 \$
Vacuum gauge -30-0 KPA 4" Brass, 1/4" DV205-403064SPL	21,00 \$
D - 7-3/4" driver for seasonal spout* TU420-070001A1	30,10 \$
E - Tapping hammer* TU440-000000XX	25,00 \$
F - Spout remover 5/16" (24") for seasonal spout* TU443-240005LA	32,00 \$
F - Spout remover 5/16" (36") for seasonal spout* TU443-360005LA	33,00 \$
G - Elbow shape seasonal spouts installation pliers* TU540-000000XX	56,00 \$
H - Stopper for drill bit 19/64" TU465-000019XX	10,70 \$
H - Stopper for drill bit 5/16" TU465-000005XX	10,70 \$

CLEANING

Complete cleaning kit for tubing TU416-000008LX	91,05 \$
Tap hole spayer 1 litre TU417-011024XX	6,50 \$

TUBING INSTALLATION TOOL

Chamberland TU427-000000XX	185,00 \$
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LAPIERRE DRILL BITS FOR FROZEN AND NON-FROZEN WOOD

1/4" TU437-000004XX	15,95 \$
5/16" TU437-000005XX	15,95 \$
7/16" TU437-000007XX	20,95 \$
19/64" TU437-000019XX	15,95 \$

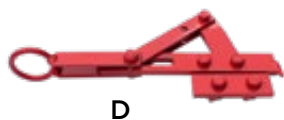
BOLDUC DRILL BITS FOR FROZEN AND NON-FROZEN WOOD

1/4" TU437-000004BX	25,20 \$
5/16" TU437-000005BX	25,20 \$
7/16" TU437-000007BX	30,40 \$
19/64" TU437-000019BX	25,20 \$

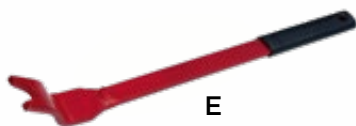
*LAPIERRE EQUIPMENT EXCLUSIVE TOOLS.



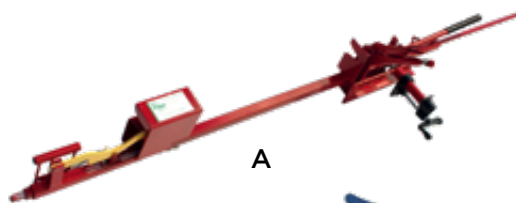
PRUNO
OUTILS ACÉRIQUES D'ORIGINE
GENUINE MAPLE SUGARING TOOLS



D



E



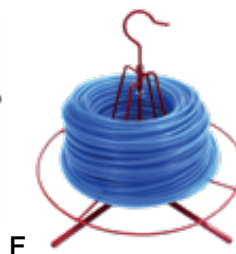
A



B



C



F



G



H

A - PRUNO RAPIDO-DROP WITH TUBING CUTTER

Rapido-drop, auto tubing cutter
3/16", 24" to 40"
TU525-7170001XX 724,25 \$

Rapido-drop, auto tubing cutter
5/16", 24" to 40"
TU525-717000XX 724,25 \$

Rapido-drop, auto tubing cutter
3/16", 28" to 48"
TU525-7170031XX 811,60 \$

Rapido-drop, auto tubing cutter
5/16", 28" to 48"
TU525-717003XX 811,60 \$

B - PRUNO SPOUT REDUCER EXTRACTOR

7/16"
TU444-000000XX 66,55 \$

5/16"
TU444-000005XX 66,55 \$

C - PRUNO HOLE PUNCH

5/16" (Yellow)
TU425-000005XX 103,20 \$

3/8" (Black)
TU425-000006XX 103,20 \$

7/16" (Blue)
TU425-000007XX 105,25 \$

15/32" (Green)
TU425-000015XX 105,25 \$

31/64" (Red)
TU425-000031XX 105,25 \$

D - PRUNO WIRE PULLER

Wire tension grip 9"
TU436-071576XX 74,20 \$

Wire tension grip 11"
TU436-071571XX 82,10 \$

E - PRUNO SPOUT REMOVER

Spout remover light 15" for 5/16" & 7/16"
TU443-190507PL 19,70 \$

Pruno universal spout remover (15")
TU443-190507XX 19,70 \$

F - PRUNO SPOOLERS

Pruno tubing reel without base
TU446-000000XX 94,25 \$

Pruno base for tubing reel
TU447-000001XX 17,45 \$

Vertical reel to be suspended
TU453-000000XX 137,50 \$

Pruno horizontal wire spooler
TU575-000000XX 181,20 \$

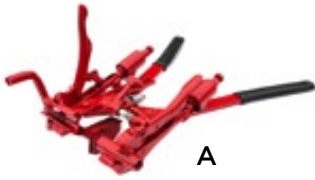
PRUNO MISCELLANEOUS TOOLS

G - Pruno threaded cone 1/4"
TU456-000005XX 20,90 \$

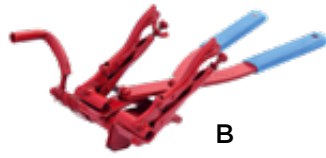
Holder for right-hand drill
TU478-071936XX 46,65 \$

H - Set hook holder line level for mainline 3/4" to 3"
TU551-071902XX 59,95 \$

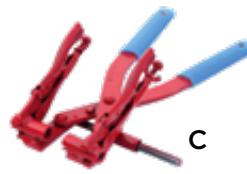
Spring for compact insert tool
TU439-000000XX 10,75 \$



A



B



C



D



E



F



G



H



I



J

PRUNO TUBING INSTALLATION TOOL

A - 5/16" Pruno tubing installation auto-tension TU428-000000XX	309,85 \$
B - Pruno light installation tool with 3/16" jaw and cutter TU528-711081XX	222,20 \$
C - Pruno light installation tool with 3/16" jaw TU528-711091XX	174,70 \$
Plier - tubing installation "pruno" red with cutter w/o flaring tool TU428-071106XX	285,55 \$
Pruno installation plier, automatic calibratable pressure for 5/16" tubing. (without cutter or flaring device) TU528-071112XX	209,75 \$
Plier - installation Pruno light econo with out cutter and flaring tool TU528-071109XX	174,70 \$

PRUNO REPAIR TOOL

D - Pruno insertion tool with lateral cutter TU429-000000XX	114,85 \$
E - Pruno tubing installation tool lateral cutter and flaring tool TU430-000000XX	127,15 \$
F - Pruno tubing cutter 5 functions TU432-000000XX	128,45 \$
G - Pruno compact insert tool with vise-grip and cutter TU539-071065XX	118,05 \$
H - Pruno compact insert tool with vise-grip without cutter TU539-071060XX	86,25 \$
Pruno insertion plier with lateral cutter for angle spouts (30° to 115°) TU429-071067XX	141,05 \$
Pruno insertion plier with 3/16" jaws, without cutter or flaring device TU429-710506XX	83,35 \$
Plier - flow-stopper, long nose and automatic tensioning TU411-071919XX	69,00 \$
Plier - flow-stopper, adjustment srew TU411-071921XX	39,50 \$

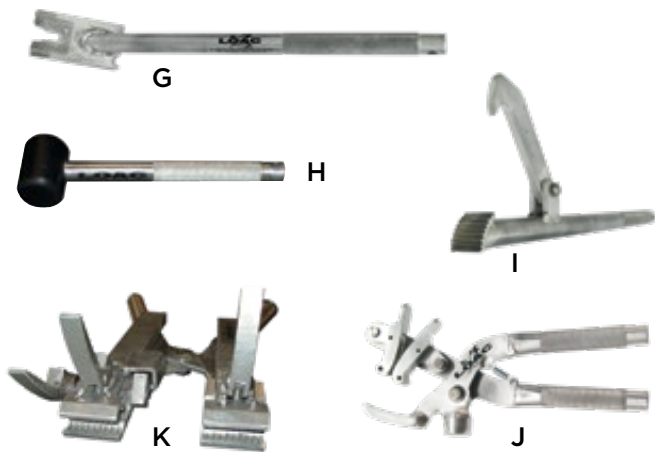
I - PRUNO MAINLINE INSTALLATION TOOLS

Pruno mainline installation tool 3/4" and 1" TU445-001216XX	237,80 \$
Pruno mainline installation tool 1" and 1-1/4" TU445-001620XX	237,80 \$
Pruno mainline installation tool 1-1/4" and 1-1/2" TU445-002024XX	245,40 \$
Pruno mainline installation tool 1-1/2" and 2" TU445-002432XX	292,00 \$
Pruno mainline installation tool 3/4" to 1-1/2" (kit) TU445-001224XX	342,10 \$

J - MAINLINE WIRING HOOK FOR ALIGN MAINLINE

0 to 1-1/4" stainless steel TU555-071927XX	30,00 \$
0 to 1-1/4" aluminium TU555-071926XX	26,00 \$
0 to 2" stainless steel TU555-071928XX	33,00 \$
0 to 2" aluminium TU555-071925XX	29,00 \$

Several other PRUNO tools are available in store, please consult your distributor.



Plastic and aluminium quick couplers



LOAC TOOLS

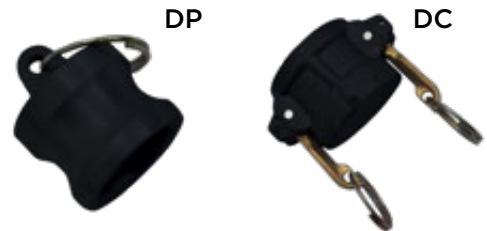
G - Universal spout remover 15"	TU443-150507NX	35,00 \$
G - Universal spout remover 22,5"	TU443-220507NX	39,00 \$
G - Universal spout remover 30"	TU443-300507NX	43,00 \$
G - Universal spout remover 40"	TU443-400507NX	47,00 \$
Spout remover 25"/40" for 5/16" and 7/16"	TU443-254057NX	66,00 \$
H - Tapping hammer, double sided	TU440-000005XX	30,00 \$
Tapping spout remover 12-2	TU440-120210XX	39,00 \$
I - Side tie adjuster 20"	TU492-000020A1	87,00 \$
I - Side tie adjuster 30"	TU492-000030A1	102,00 \$
J - Multifunctions plier	TU530-000000XX	220,00 \$
Ultra light 3/16" installation plier	TU423-600003A1	315,00 \$
K - Ultra light 5/16" installation plier	TU423-600005A1	325,00 \$

PLASTIC QUICK COUPLING

A - 1/2"	RA780-000008M1	2,35 \$
A - 3/4"	RA780-000012M1	2,45 \$
A - 1"	RA780-000016M1	2,55 \$
A - 1-1/4"	RA780-000020M1	2,65 \$
A - 1-1/2"	RA780-000024M1	2,75 \$
A - 2"	RA780-000032M1	2,85 \$
B - 1/2"	RA781-000008M1	4,95 \$
B - 3/4"	RA781-000012M1	5,45 \$
B - 1"	RA781-000016M1	6,75 \$
B - 1-1/4"	RA781-000020M1	8,85 \$
B - 1-1/2"	RA781-000024M1	8,95 \$
B - 2"	RA781-000032M1	10,15 \$
C - 1/2"	RA782-000008M1	4,95 \$
C - 3/4"	RA782-000012M1	5,15 \$
C - 1"	RA782-000016M1	6,15 \$
C - 1-1/4"	RA782-000020M1	8,45 \$

AVAILABLE JANUARY 2020
Stainless steel quick coupling,
replace the end of the code (M1) by S2.

ALUMINIUM QUICK COUPLING
Replace the end of plastic quick coupling
code (M1) by A1.



PLASTIC QUICK COUPLING		
C - 1-1/2"	RA782-000024M1	8,55 \$
C - 2"	RA782-000032M1	10,65 \$
D - 1/2"	RA783-000008M1	4,95 \$
D - 3/4"	RA783-000012M1	5,45 \$
D - 1"	RA783-000016M1	6,75 \$
D - 1-1/4"	RA783-000020M1	8,65 \$
D - 1-1/2"	RA783-000024M1	8,95 \$
D - 2"	RA783-000032M1	10,65 \$
E - 1/2"	RA784-000008M1	1,85 \$
E - 3/4"	RA784-000012M1	1,95 \$
E - 1"	RA784-000016M1	2,05 \$
E - 1-1/4"	RA784-000020M1	2,45 \$
E - 1-1/2"	RA784-000024M1	2,65 \$
E - 2"	RA784-000032M1	3,15 \$
F - 1/2"	RA785-000008M1	1,95 \$
F - 3/4"	RA785-000012M1	2,05 \$

PLASTIC QUICK COUPLING		
F - 1"	RA785-000016M1	2,25 \$
F - 1-1/4"	RA785-000020M1	2,75 \$
F - 1-1/2"	RA785-000024M1	3,15 \$
F - 2"	RA785-000032M1	3,65 \$
DP - 1/2"	RA786-000008M1	0,75 \$
DP - 3/4"	RA786-000012M1	1,35 \$
DP - 1"	RA786-000016M1	1,55 \$
DP - 1-1/4"	RA786-000020M1	1,75 \$
DP - 1-1/2"	RA786-000024M1	1,95 \$
DP - 2"	RA786-000032M1	2,55 \$
DC - 1/2"	RA787-000008M1	4,75 \$
DC - 3/4"	RA787-000012M1	4,85 \$
DC - 1"	RA787-000016M1	5,95 \$
DC - 1-1/4"	RA787-000020M1	7,75 \$
DC - 1-1/2"	RA787-000024M1	8,75 \$
DC - 2"	RA787-000032M1	9,25 \$



GALVANIZED AND STAINLESS CLAMPS

3/4"	DV217-000012XX	0,85 \$
3/4" SS	DV217-000012S2	1,10 \$
1"	DV217-000016XX	0,85 \$
1" SS	DV217-000016S2	1,10 \$
1-1/4"	DV217-000020XX	0,80 \$
1-1/4" SS	DV217-000020S2	1,20 \$
1-1/2"	DV217-000024XX	0,90 \$
1-1/2" SS	DV217-000024S2	1,45 \$
2"	DV217-000032XX	1,10 \$
2" SS	DV217-000032S2	1,45 \$



STANDARD MAXI CLAMP

1"	DV255-003235XX	1,70 \$
1-1/4"	DV255-004043XX	3,05 \$
1-1/2"	DV255-004851XX	3,70 \$
2"	DV255-006063XX	4,00 \$



STAINLESS STEEL MAXI CLAMP

1"	DV255-003235S2	4,50 \$
1-1/4"	DV255-004043S2	4,70 \$
1-1/2"	DV255-004851S2	6,20 \$
2"	DV255-006063S2	6,45 \$



PVC40 THREADED BALL VALVES

1/2"	VA002-000808P2	5,00 \$
3/4"	VA002-001212P2	5,60 \$
1"	VA002-001616P2	6,75 \$
1-1/4"	VA002-002020P2	9,10 \$
1-1/2"	VA002-002424P2	12,35 \$
2"	VA002-003232P2	15,30 \$
2-1/2"	VA002-004040P2	27,05 \$
3"	VA002-004848P2	64,70 \$

PVC40 SLIP BALL VALVES

1/2"	VA003-000808P2	3,15 \$
3/4"	VA003-001212P2	3,40 \$
1"	VA003-001616P2	5,60 \$
1-1/4"	VA003-002020P2	7,25 \$
1-1/2"	VA003-002424P2	10,40 \$
2"	VA003-003232P2	15,20 \$
2-1/2"	VA003-004040P2	27,05 \$
3"	VA003-004848P2	64,50 \$



STAINLESS STEEL BALL VALVE

1/4"	VA001-000404S2	15,10 \$
1/2"	VA001-000808S2	15,10 \$
3/4"	VA001-001212S2	21,30 \$
1"	VA001-001616S2	28,10 \$
1-1/4"	VA001-002020S2	40,90 \$
1-1/2"	VA001-002424S2	50,05 \$
2"	VA001-003232S2	75,35 \$

Grey PVC and white PVC40



PVC40 GUILLOTINE VALVE

1"	VA006-001616P2	19,55 \$
1-1/2"	VA006-002424P2	19,60 \$
2"	VA006-003232P2	31,85 \$
3"	VA006-004848P2	45,75 \$



SS MAINLINE COUPLINGS KIT

Couplings kit SS 3/4"	TU105-001212S2	63,50 \$
Couplings kit SS 1"	TU105-001616S2	63,90 \$
Couplings kit SS 1-1/4"	TU105-002020S2	64,50 \$
Couplings kit SS 1-1/2"	TU105-002424S2	69,70 \$
Couplings kit SS 2"	TU105-003232S2	74,40 \$



PVC40 LINE SPRING LOADED CHECK VALVE

1/2"	VA007-000808P2	7,95 \$
3/4"	VA007-001212P2	8,65 \$
1"	VA007-001616P2	12,65 \$
1-1/4"	VA007-002020P2	15,80 \$
1-1/2"	VA007-002424P2	17,20 \$
2"	VA007-003232P2	20,90 \$



Grey PVC and White PVC40

Many more models available. Please contact your Lapierre representative for more details.



THE MOST COMPLETE
LINE OF STAINLESS FITTINGS
ON THE MARKET



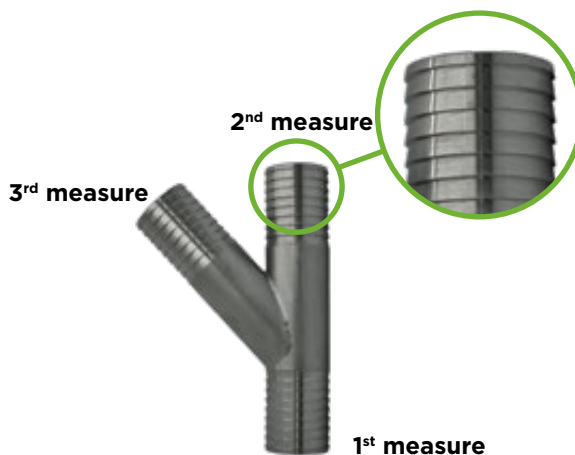
NEW

BALL VALVE (INS X INS)

3/4"	VA051-001212S2
1"	VA051-001616S2

ADAPTOR (MPT X INS)

1/2"	TU100-000808S2	16,20 \$
3/4"	TU100-001212S2	17,75 \$
1"	TU100-001616S2	19,70 \$
1-1/4"	TU100-002020S2	21,10 \$
1-1/2"	TU100-002424S2	21,00 \$
2"	TU100-003232S2	25,20 \$
1" x 3/4"	TU100-001612S2	20,40 \$
1-1/4" x 1"	TU100-002016S2	20,60 \$
1-1/2" x 1-1/4"	TU100-002420S2	22,10 \$
2" x 1-1/2"	TU100-003224S2	29,30 \$

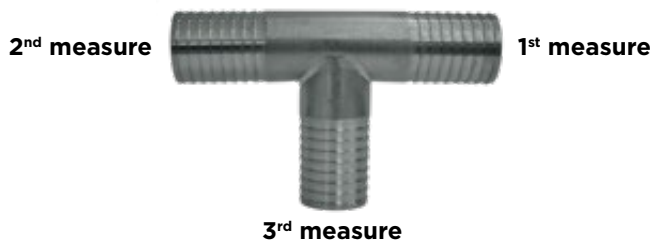


Y

3/4"	TU102-121212S2	23,00 \$
1" x 3/4" x 3/4"	TU102-161212S2	37,50 \$
1" x 1" x 3/4"	TU102-161612S2	25,20 \$
1"	TU102-161616S2	28,70 \$
1-1/4" x 1" x 1"	TU102-201616S2	38,25 \$
1-1/4" x 1-1/4" x 3/4"	TU102-202012S2	30,50 \$
1-1/4" x 1-1/4" x 1"	TU102-202016S2	30,50 \$
1-1/4"	TU102-202020S2	32,10 \$
1-1/2" x 1" x 1"	TU102-241616S2	45,05 \$
1-1/2" x 1-1/4" x 1-1/4"	TU102-242020S2	40,80 \$
1-1/2" x 1-1/2" x 1"	TU102-242416S2	30,05 \$
1-1/2" x 1-1/2" x 1-1/4"	TU102-242420S2	31,45 \$
1-1/2"	TU102-242424S2	31,80 \$
2" x 2" x 1-1/4"	TU102-323220S2	36,30 \$
2" x 2" x 1-1/2"	TU102-323224S2	36,70 \$
2"	TU102-323232S2	41,90 \$
3"	TU102-484848S2	115,75 \$

Other sizes available

Please contact your Lapierre representative for more details.



TEE

3/4"	TU103-121212S2	22,65 \$
1" x 1" x 3/4"	TU103-161612S2	22,90 \$
1"	TU103-161616S2	23,15 \$
1-1/4" x 1-1/4" x 3/4"	TU103-202012S2	24,05 \$
1-1/4" x 1-1/4" x 1"	TU103-202016S2	24,30 \$
1-1/4"	TU103-202020S2	24,85 \$
1-1/2" x 1-1/2" x 1"	TU103-242416S2	25,30 \$
1-1/2" x 1-1/2" x 1-1/4"	TU103-242420S2	24,35 \$
1-1/2"	TU103-242424S2	27,70 \$
2" x 2" x 1-1/2"	TU103-323224S2	28,25 \$
2"	TU103-323232S2	31,45 \$



SS END-PLUG WITH HOOK

3/4"	TU820-000012SS	13,60 \$
1"	TU820-000016SS	11,05 \$
1-1/4"	TU820-000020SS	13,10 \$
1-1/2"	TU820-000024SS	16,90 \$
2"	TU820-000032SS	23,00 \$



ADAPTOR WITH HOLE (DIAL NOT INCLUDED)

Adaptor 1" MPT x INS, side hole 1/4" FPT	TU157-161604S2	26,05 \$
Adaptor 1-1/4" x 1" MPT x INS, side hole 1/4" FPT	TU157-201604S2	28,90 \$
Adaptor 1-1/4" MPT x INS, side hole 1/4" FPT	TU157-202004S2	26,75 \$



COUPLING

1/2"	TU101-000808S2	5,00 \$
3/4"	TU101-001212S2	5,30 \$
1"	TU101-001616S2	5,65 \$
1-1/4"	TU101-002020S2	5,70 \$
1-1/2"	TU101-002424S2	5,80 \$
2"	TU101-003232S2	12,50 \$
1" x 3/4"	TU101-001612S2	13,25 \$
1-1/4" x 1"	TU101-002016S2	15,20 \$
1-1/2" x 1-1/4"	TU101-002420S2	15,25 \$
2" x 1-1/2"	TU101-003224S2	23,70 \$

Other sizes available

Please contact your Lapierre representative for more details.

Three-level tapping

FOR OPTIMAL AND SUSTAINED PERFORMANCE OVER TIME

Those who saw the video capsule put online on Érable & Chalumeaux on March 1, 2019 understand how surprised I was to see that a maple syrup producer had applied a tapping model that I had developed 20 years earlier. The surprise was even greater when we studied maples and found that the model worked! This method would allow them to always cut into healthy wood in perpetuity, and therefore have higher yields from generation to generation.

<https://www.erable-chalumeaux.ca/len-taillage-a-3-niveaux-pour-un-rendement-soutenu-leuphorie-de-la-preuve/>

If we go back to the source, I had developed this tapping model fol-

lowing projects in which we studied the inside of the tapping area and found that the accumulation of dead wood in the tapping area was faster than new wood produced by the tree.

Image 1: A cut showing a 20-year-old tapped tree that has almost no living wood left.

One of the reasons for the rapid accumulation of dead wood is that when 2 taps are brought closer together (less than 2 inches wide and less than 16 inches high) the cuts of the 2 taps tend to weld and form an injury that can be 4 times greater.

Image 2: Fusion of 2 taps made at 8-year intervals.

So I reflexively thought that 20 cm (8 inches) in diameter for a maple tree was too small to make a first tap. By modelling the tapping on maples with an average growth of 1.2 mm radial per year in an area of +/- 40 cm (16 inches), I quickly noticed that starting the tapping at 25 cm (10 inches) in diameter instead of 20 cm (8 inches) only gave us 3 more years (15 years) before having to put a new tap within 5 cm (2 inches) of an old tap, compared to 12 years if we start to tap a tree at 20 cm in diameter (Image 3). It was therefore clear to me that starting to tap maples at 25 cm in diameter was not a significant conservation measure.



Image 1



Image 2

By refining the model (Image 4) I understood that the only way to succeed in the long run to save maple trees with average growth combined with 5 cm (2 inches) deep tap is to systematically cut three rows of height (vertically) spaced 40 cm (16 inches) hole by hole, and to separate the 5 cm (2 inches) wide taps (horizontally). By doing so, the 42 years required to circle the tree will have allowed the maple to grow enough to produce new wood 5 cm thick: this method allows the maple producer to tap against the old first tap in 100% healthy wood. It should be noted that this method allows only one tapping per tree per year.

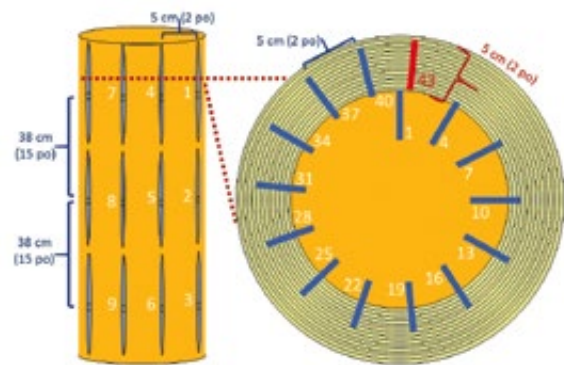


Image 4

Image 3: Model showing that starting to tap maple trees at 25 cm in diameter, instead of 20 cm in diameter, does not significantly improve conservation if the taps are placed on a single level.

Today, we can assume that the new sap spout diameter standard is 1/4 inch. This sap spout now allows us to vertically distance the taps by 38 cm (15 inches hole to hole).

It is very motivating to see that it is possible to leave a significant maple syrup potential to future generations by using my method!

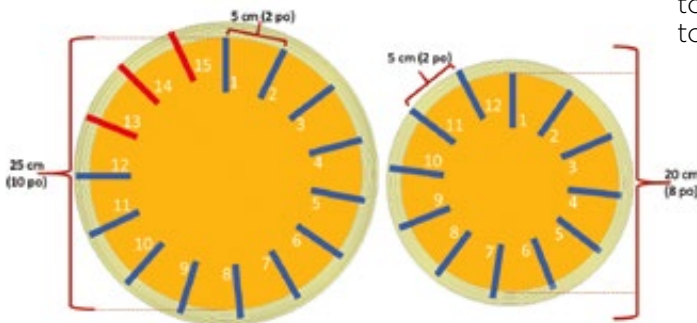


Image 3

Thanks to Stéphane Guay
d'Érable & Chalumeaux



**Érable &
Chalumeaux**



DATACER
sugarbush automation



ALWAYS ON THE LOOKOUT THE MOST POWERFUL MONITORING SYSTEM

A CLEAR VISION OF **MAPLE SUGARING 4.0**

The DATACER team is dedicated to the development of maple sugaring information technologies.

Our mission is to communicate data on your sugar bush's main performance indicators locally or remotely, and in real time. DATACER enables optimal management of your workforce and priorities through access to essential sugar bush information.

DETECTION AND **QUICK REACTION TIME**

The DATACER system detects productivity losses in real time and allows you to respond quickly and precisely where needed.

- Save time and energy.
- Reduce the impact of seasonal stress.
- Ensure a better quality of life.
- No guessing; target the leak and fix it.
- No more overflowing sap tanks.
- Get a quick return on your investment.



DATA CER Base



Vacuum transmitter (3 main lines)

Long-range transmitters can cover up to **5 KM** of distance*

DATA CER MONITORING SYSTEM

DATA CER BASE Includes: antenna, cable, screen, keyboard, mouse, wireless router and battery backup (UPS) SM100-020002KT	
DATA CER BASE, WITHOUT ANTENNA (Option antenna "C" only) SM100-020002NX	
VACUUM TRANSMITTER (1 MAIN LINE), D batteries included SM100-010001XX	
VACUUM TRANSMITTER (2 MAIN LINES), D batteries included SM100-020001XX	
VACUUM TRANSMITTER (3 MAIN LINE), D batteries included SM100-030001XX	
SIGNAL REPEATER, 3 D batteries included SM100-000006XX	

* Depending on the topography of the terrain, the density of the vegetation and the height of the transmitters.

COMBINED MULTI-FUNCTION TRANSMITTER

OPTION ANTENNA

TRANSMITTER PLV TRANSMITTER (1 PRESSURE IN PSI, 1 TANK LEVEL BY SONAR, 1 VACUUM) WITHOUT ANTENNA SM100-000011PLV	A, B, C
TRANSMITTER PLL (1 PRESSURE IN PSI, 2 TANK LEVEL BY SONAR) WITHOUT ANTENNA SM100-000011PLL	A, B, C
TRANSMITTER PV (1 PRESSURE IN PSI, 1 VACUUM) WITHOUT ANTENNA SM100-000011PV	A, B, C
TRANSMITTER PPV (2 PRESSURE IN PSI, 1 VACUUM) WITHOUT ANTENNA SM100-000011PPV	A, B, C
TRANSMITTER LV (1 TANK LEVEL BY SONAR, 1 VACUUM) WITHOUT ANTENNA Tank Level-Vacuum SM100-000011LV	A, B, C
TRANSMITTER LLV (2 TANK LEVEL BY SONAR, 1 VACUUM) WITHOUT ANTENNA SM100-000011LLV	A, B, C

OPTION - EXTERNAL ANTENNA

OPTION "A" (standard) Adaptor with whip antenna SM300-000905KT	
OPTION "B" Omnidirectional antenna & cable 30' SM300-030906KT	
OPTION "C" Omnidirectional antenna & cable 50' SM300-050906KT	

BATTERY

BATTERY (3) D12 PROCELL FOR TRANSMITTER including 1 silica gel moisture 10 gr DV955-000012KT
--

CONTROL YOUR PUMP-STATION

- Automatic start/stop of vacuum pump by temperatures
- Drive (VFD) speed control
- Start/stop sap pump
- Indoor and outdoor temperature monitoring
- Motorized valve for drainage or vacuum control
- Pressure monitoring for R.O. feed or sap transfer pump
- Tank level and vacuum sensor



DATA CER STATION

DATACER station, W/O antenna
SM100-000012XX

DATA CER STATION (AVAILABLE OPTIONS)

Ultrasound sensor for one SS tank
SM300-100112KT

Option BELIMO electric valve 1"
SM312-020016SX

Pressure sensor 0-150 PSI (kit)
SM312-025100KT

Water pump control by electrode, 5hp max, 240V for one pump (electrode 60")
SM412-018060KT

Water pump control by electrode, 5hp max, 240V for one pump (electrode 96")
SM512-018060KT

Relay for starting vacuum pump by magnetic
SM312-101002KT



TRANSMITTER FOR TANK LEVELS

OPTION ANTENNA

TRANSMITTER, 1 TANK LEVEL BY SONAR,
 WITHOUT ANTENNA **SM100-010010NX**

A, B, C

TRANSMITTER, 3 TANK LEVELS BY SONAR,
 WITHOUT ANTENNA **SM100-030010NX**

A, B, C

TRANSMITTER, 2 TANK LEVELS BY SONAR,
 WITHOUT ANTENNA **SM100-020010NX**

A, B, C

TRANSMITTER LP (1 TANK LEVEL BY PRESSURE)
 WITHOUT ANTENNA **SM100-000013L**

A, B, C

ACCESSORES

CODE

Cable n-male to n-female 400 series assembly 30'

CA4N030

Cable n-male to n-male 400 series assembly 50'

CA3N050

Connector adapter Jack-Jack N 50 OHM

SM300-172123XX

Directional antenna 12 DBI 900 MHZ

SM100-000008XX



The most complete line of sap extractors to perfectly suit all needs.

BERNARD AND LAPIERRE TWO NAMES ONE FAMILY

The launch of the first Lapierre maple sap extractors triggered the company manufacturing capabilities in the late 70's. Donald Lapierre designed and built the first reliable mechanical extractor on the market. Proud of our complete range of extractors, we emphasize on quality and simplicity of operation. In 2005 we acquired the sugarbush equipment manufacturer Gilles Bernard Maple Equipment to offer another interesting alternative to our customers. We kept the technical principles that made them famous but added key Lapierre Equipment manufacturing features.

SPECIFICATIONS

- Stainless steel frames, clips and fasteners;
- Standardized parts that fit on all our extractors;
- Easier than ever to take apart for cleaning and lubricating;
- All parts are CNC machined in house for a perfect fit every time;
- Manifold inlet sizes and position can be customized upon request (ask your dealer).



NEW LATCHES FOR OPTIMAL SEALING

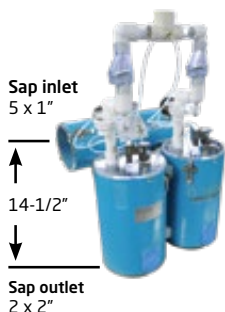
Standard on 12 and 20 inches horizontal extractors



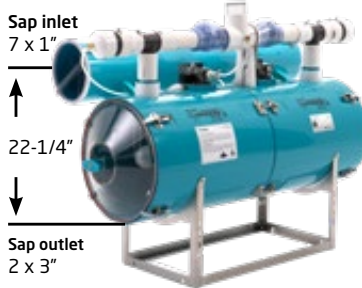
LAPIERRE 12" X 36" HTC V

TWIN CONTINUOUS VACUUM EXTRACTOR (VTCV AND HTC V)

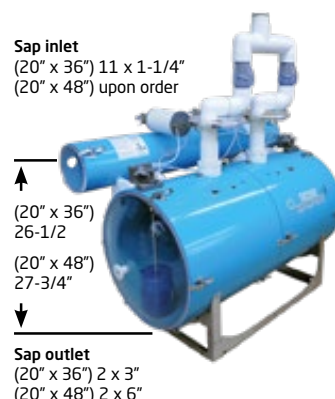
These extractors provide two bellies operating independently as a single extractor. If one stops operating, the other belly will still operate thus retaining 50% of its capacity. To enjoy this benefit, install a model that offers twice the collection capacity you need.



8" X 8" X 14" VTCV EXTRACTOR



12" X 36" HTC V EXTRACTOR



20" X 36" HTC V EXTRACTOR

DIMENSION	TYPE	VALVE SYSTEM	O'RING KIT	DESCRIPTION	CODE
8" X 8" X 14"	VTCV	BERNARD	D	Vacuum feed 1-1/2" and 6" manifold, maximum of 1500 taps	223-M6-JVC
12" X 36"	HTCV	LAPIERRE	B	Vacuum feed 2" and 6" manifold, maximum of 3700 taps	EX021-361236XX
12" X 36"	HTCV	BERNARD	F	Vacuum feed 2" and 6" manifold, maximum of 3700 taps	218-JVC
20" X 36"	HTCV	BERNARD	G	Vacuum feed 2" and 6" manifold, maximum of 12 000 taps	220-2-JVC
20" X 36"	HTCV	BERNARD	I	Vacuum feed 3" and 6" manifold, maximum of 15 000 taps	220-3-JVC
20" X 48"	HTCV	BERNARD	I	Vacuum feed 3" and 8" manifold, maximum of 20 000 taps	222-JVC



Illustrated model:
EX125-022036NX

ELECTRIC EXTRACTOR WITH INTERNAL PUMP

Available with one or two pumps* (internal independent) this extractor is the ultimate in continuous vacuum because it never releases its vacuum.



LAPIERRE 12\"/>



20\"/>

DIMENSION	PUMP	DESCRIPTION	CODE
20" X 24"	1 PUMP TYPE A OR B	1 control, vacuum feed 3", 6" x 27" manifold (Option electrode 2)	EX025-012024NX
20" X 36"	1 PUMP TYPE A OR B	1 control, vacuum feed 3", 6" x 42" manifold (Option electrode 2)	EX025-012036NX
20" X 36"	1-2 PUMPS TYPE A OR B	2 controls, vacuum feed 3", 6" x 42" manifold (Option electrode 4)	EX025-022036NX
12" X 24"	N/A	1 control, vacuum 2", 6" X 12" manifold Only with external pump (Option electrode 1)	EX010-001224NX
12" X 36"	1 PUMP TYPE A, B OR C	Vacuum feed 2" with 6" x 12" manifold (Option electrode 1) Built-in internal pump kit	EX010-001236NX
20" X 24"	1 PUMP TYPE C	1 control, vacuum feed 3", 6" x 27" manifold (Option electrode 2)	EX125-012024NX
20" X 36"	1 PUMPS TYPE C, D, E OR F	1 control, vacuum feed 3", 6" x 42" manifold (Option electrode 2)	EX125-012036NX
20" X 36"	1-2 PUMPS TYPE C, D, E OR F	2 controls, vacuum feed 3", 6" x 42" manifold (Option electrode 4)	EX125-022036NX
20" X 41"	1 PUMP TYPE C, D, E, F OR G	1 control, vacuum feed 3", 6" x 42" manifold (Option electrode 2)	EX125-012041NX
20" X 41"	1-2 PUMPS TYPE C, D, E, F OR G	2 controls, vacuum feed 3", 6" x 42" manifold (Option electrode 4)	EX125-022041NX

Pumps, draining kit and electrodes pump control not included, see page 36.



NEW

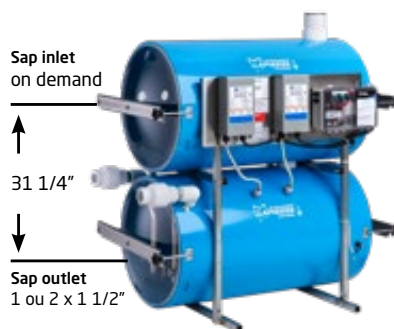
ELECTRIC EXTRACTOR WITH INTERNAL PUMP

Available with one or two pumps* (internal independent) this extractor is the ultimate in continuous vacuum because it never releases its vacuum..

LAPIERRE 20" X 36" DHS



LAPIERRE 12" X 36" DHS



LAPIERRE 20" X 36" DHS

DIMENSION	PUMP	DESCRIPTION	CODE
12" X 36"	1 PUMP C, D, E OR F	Electrodes control, vacuum feed 2", double 12" x 36" tanks	EX127-011236XX
12" X 36"	1-2 PUMPS C, D, E OR F	Electrodes control, vacuum feed 2", double 12" x 36" tanks	EX127-021236XX
20" X 36"	1 PUMP C, D, E OR F	Electrodes control, vacuum feed 3", double stacked 20" x 36" tanks	EX129-012036XX
20" X 36"	1-2 PUMPS C, D, E OR F	Electrodes control, vacuum feed 3", double stacked 20" x 36" tanks	EX129-022036XX
SINGLE TANK WITHOUT MANIFOLD			
20" X 36"	1 PUMP C, D, E OR F	1 control, vacuum feed 3", single 20" x 36" tank (Option electrode 2)	EX141-012036XX EX325-013260KN
20" X 36"	1-2 PUMPS C, D, E OR F	2 controls, vacuum feed 3", single 20" x 36" tank (Option electrode 4)	EX141-022036XX EX325-023260KN

Sap inlet holes on demand.

Electrodes pump control not included on EX141-012036XX and EX141-022036XX, see page 36.
Pump not included, see page 41. Draining kit not available for the models above.



NEW 2019

Standard with electrodes pump control

HYBRID EXTRACTOR WITH INTERNAL WATER PUMP

This extractor, is designed to be installed on a storage tank just like a mechanical extractor, is the best of both worlds; this system is made to operate with one or two internal water pumps*. If any failure happens with the pumps, the pneumatic valve will take over and the system will operate just like a mechanical extractor. This extractor will never let you down!

BERNARD 20" X 24" HYBRID

Sap inlet
(20" x 24") 7 x 1-1/4"
(20" x 36") 7 x 1-1/4"

26-1/2"



20" X 24" HYBRID EXTRACTOR

DIMENSION	PUMP	O'RING KIT	VALVE SYSTEM	DESCRIPTION	CODE
20" X 24"	1 PUMP A OR B	G	BERNARD	Vacuum feed 2", manifold 6" x 27"	215-2-H
20" X 24"	1 PUMP A OR B	J	BERNARD	Vacuum feed 3", manifold 6" x 27"	215-3-H
20" X 36"	1 PUMP A OR B	J	BERNARD	Vacuum feed 3", manifold 6" x 42"	EX026-012036BE
20" X 36"	1-2 PUMP A OR B	J	BERNARD	Vacuum feed 3", manifold 6" x 42"	EX026-022036BE
20" X 24"	1 PUMP C	G	BERNARD	Vacuum feed 2", manifold 6" x 27"	EX126-012024BE
20" X 36"	1 PUMP C, D, E OU F	J	BERNARD	Vacuum feed 3", manifold 6" x 42"	EX126-012036BE
20" X 36"	1-2 PUMP C, D, E OU F	J	BERNARD	Vacuum feed 3", manifold 6" x 42"	EX126-022036BE

*Pump not included, see page 36.



(A-B)

Submersible Goulds pump (SUMP PUMP)



(C-D-E-F)

Submersible pump (DEEP WELL)



DRAINING KIT ON SINGLE ELECTRIC HORIZ. EXTRACTOR 20" X 24" & 20" X 36" FOR SUBMERSIBLE PUMP

EX225-323204RT

78,65 \$

TYPE	SUBMERSIBLE GOULDS PUMP (DRAIN) (240 VOLTS)		
A	3/4 HP	GOULDS	PM145-001201XX
B	1 HP	GOULDS	PM145-001601XX

TYPE	SUBMERSIBLE PUMP (DEEP WELL) FOR EXTRACTEUR		
C	1/2 HP	STARITE 20 GPM	PM152-082005XX
D	1 HP	GOULDS 25 GPM	PM142-162507NX
E	2 HP	GOULDS 25 GPM	PM142-322511XX
F	2 HP	GOULDS 45 GPM	PM142-324507XX
H	2 HP	FRANKLIN 60 GPM	PM162-326006XX

***1 psi = 2.3 feet of elevation. (Do not forget to calculate the friction of the tube when calculating your pumps)**



TYPE	ELECTRODES PUMP CONTROL OPTION FOR ELECTRIC EXTRACTOR ON NEW EXTRACTOR PURCHASE ONLY	
1	Electrodes pump control, 2HP max, 240V. for 1 pump on 12" and 20" DHS extractor and 12"x 36" vertical	EX325-013260KT
2	Electrodes pump control, 2HP max, 240V. for 1 pump on 20" electric horizontal extractor	EX325-013260KN
3	Electrodes pump control, 2HP max, 240V. for 2 pumps on 12" and 20" DHS extractor	EX325-023260KT
4	Electrodes pump control, 2HP max, 240V. for 2 pumps on 20" electric horizontal extractor	EX325-023260KN

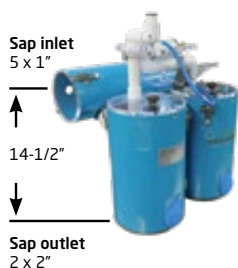
ELECTRODES PUMP CONTROL OPTION FOR ELECTRIC EXTRACTOR EXTRACTOR MODIFICATION (LABOR NOT INCLUDED)	
Electrodes pump control, 2HP max, 240V. for 1 pump on 12" and 20" DHS extractor and 12"x 36" vertical	EX225-013260KT
Electrodes pump control, 2HP max, 240V. for 1 pump on 20" electric horizontal extractor	EX225-013260KN
Electrodes pump control, 2HP max, 240V. for 2 pumps on 12" and 20" DHS extractor	EX225-023260KT
Electrodes pump control, 2HP max, 240V. for 2 pumps on 20" electric horizontal extractor	EX225-023260KN



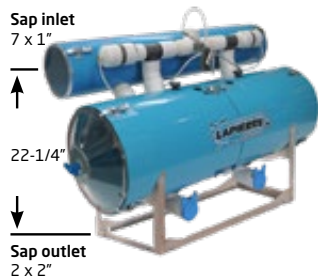
BERNARD 20" X 36" DH

DOUBLE MECHANICAL EXTRACTOR (DV AND DH)

In these double extractors each tank operates in turn. While one is emptied of its sap, the other begins its filling cycle and vice versa. This process offers a higher collection capacity than a single extractor but less capacity compared to a twin continuous vacuum.



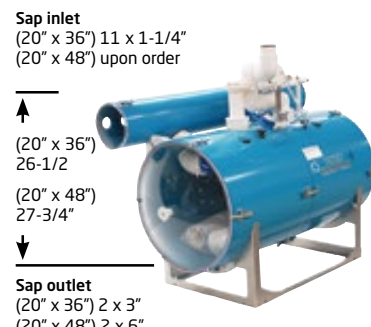
8" X 8" X 14" DV EXTRACTOR



12" X 36" DH EXTRACTOR



12" X 12" X 18" DV EXTRACTOR



20" X 36" DH EXTRACTOR (2")

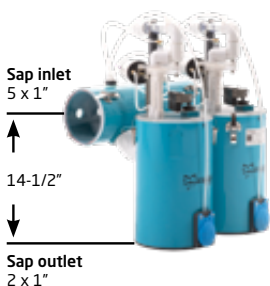
DIMENSION	TYPE	VALVE SYSTEM	O'RING KIT	DESCRIPTION	CODE
8" X 8" X 14"	DV	BERNARD	D	Vacuum feed 1" and 6" manifold, maximum of 1000 taps	223-M6
12" X 36"	DH	LAPIERRE	2 X B	Vacuum feed 1-1/2" and 6" manifold, maximum of 2500 taps	EX012-361236XX
12" X 36"	DH	BERNARD	E	Vacuum feed 1-1/2" and 6" manifold, maximum of 2500 taps	218
12" X 12" X 18"	DV	LAPIERRE	2 X B	Vacuum feed 1-1/2" and 6" manifold, maximum of 3000 taps	EX005-121806XX
12" X 12" X 18"	DV	BERNARD	E	Vacuum feed 1-1/2" and 6" manifold, maximum of 3000 taps	213
20" X 36"	DH	BERNARD	H	Vacuum feed 2" and 6" manifold, maximum of 8000 taps	220
20" X 36"	DH	BERNARD	J	Vacuum feed 3" and 6" manifold, maximum of 12000 taps	220-3
20" X 48"	DH	BERNARD	K	Vacuum feed 3" and 8" manifold, maximum of 20000 taps	222



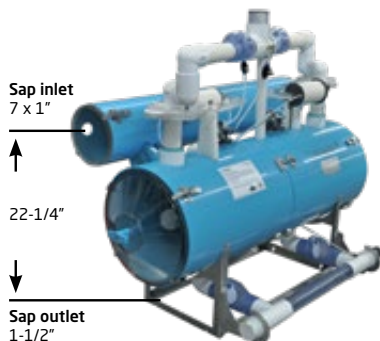
BERNARD 12" X 36" TCV-HRS

TWIN CONTINUOUS VACUUM REVERSE SLOPE EXTRACTOR (TCV-HRS and TCV-VRS)

These new types of reverse slope extractors now operate on the principle of twin continuous vacuum. It features 2 independent bellies operating like a single extractor while remaining a reverse slope. The necessary air leak for the proper operation of a reverse slope is now reduced and controlled. A reverse slope extractor TCV-HRS allows to raise the sap up to 20 ft @ 25 in/Hg or to 15 ft @ 20 in/Hg. The sap outlet and the vacuum feed of the reverse slope must be hooked to the manifold of the receiving extractor at the hilltop.



8" X 8" X 14" TVC-VRS EXTRACTOR



12" X 36" TVC-HRS EXTRACTOR

DIMENSION	TYPE	VALVE SYSTEM	O'RING KIT	DESCRIPTION	CODE
8" X 8" X 14"	TCV-VRS	BERNARD	2 X D	Vacuum feed 2 x 1" and 6" manifold	217-M6-JVC-PI
12" X 36"	TCV-HRS	BERNARD	2 X E	Vacuum feed 1-1/2" and 6" manifold	218-JVC-PI
20" X 36"	TCV-HRS	BERNARD	2 X G	Vacuum feed 2" and 6" manifold	220-2-JVC-PI
20" X 36"	TCV-HRS	BERNARD	2 X I	Vacuum feed 3" and 6" manifold	220-3-JVC-PI



BERNARD 20" X 24" SH

SINGLE MECHANICAL EXTRACTOR (SV AND SH)

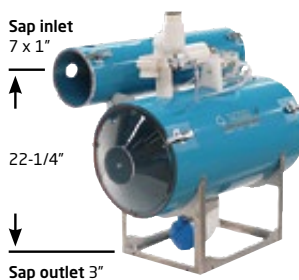
The simplicity of operation of these single mechanical extractors makes them economic and reliable. When the sap level pushes the float up, the vacuum is cut from the belly and the sap is released.



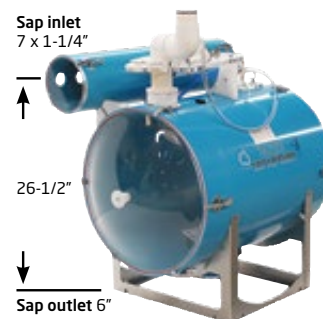
8" X 14" SV EXTRACTOR



12" X 18" SV EXTRACTOR



12" X 24" SH EXTRACTOR



20" X 24" SH 3" EXTRACTOR

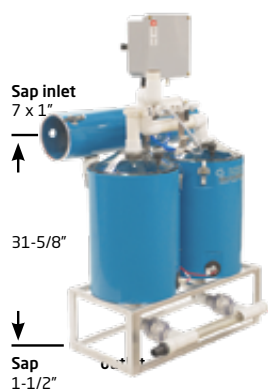
DIMENSION	TYPE	VALVE SYSTEM	O'RING KIT	DESCRIPTION	CODE
8" X 14"	SV	BERNARD	D	Vacuum feed 1" and 6" manifold, maximum of 500 taps	217-M6
12" X 18"	SV	LAPIERRE	B	Vacuum feed 1-1/2" and 6" manifold, maximum of 1200 taps	EX004-121806XX
12" X 18"	SV	BERNARD	F	Vacuum feed 1-1/2" and 6" manifold, maximum of 1200 taps	216
12" X 24"	SH	LAPIERRE	B	Vacuum feed 1-1/2" and 6" manifold, maximum of 1500 taps	EX001-271224XX
12" X 24"	SH	BERNARD	F	Vacuum feed 1-1/2" and 6" manifold, maximum of 1500 taps	210
20" X 24"	SH	BERNARD	G	Vacuum feed 2" and 6" manifold, maximum of 5000 taps	215
20" X 24"	SH	BERNARD	I	Vacuum feed 3" and 6" manifold, maximum of 8000 taps	215-3



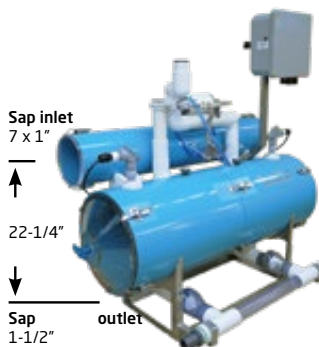
BERNARD 20" X 36" HME

MECHANICAL-ELECTRIC EXTRACTOR (VME and HME)

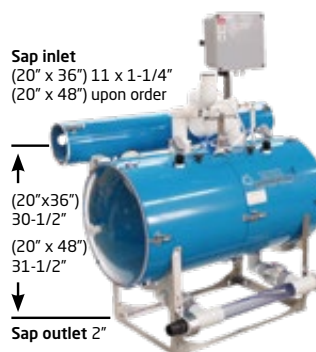
These extractors, operated with an external water pump for sap extraction, with the particularity that the water pump never runs under vacuum. This feature prevents the pump for being unprimed because the mechanical valve system transfers vacuum to the second belly. The water pump starts only when the first belly is full of sap, the vacuum has been transferred and sap reaches the float switch at the bottom of the second belly now under vacuum.



12" X 12" X 18" VME EXTRACTOR



12" X 36" HME EXTRACTOR



20" X 36" HME EXTRACTOR

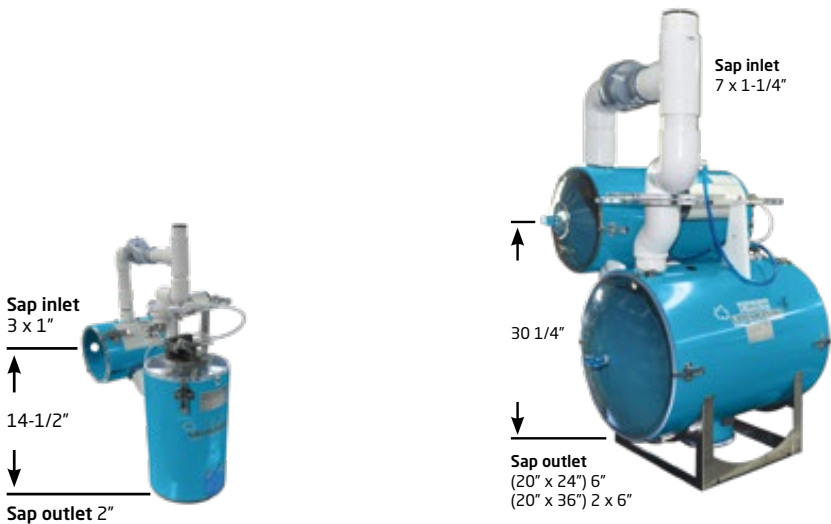


AUTOMATIC STARTER

DIMENSION	TYPE	VALVE SYSTEM	O'RING KIT	DESCRIPTION	CODE
12" X 12" X 18"	VME	BERNARD	F	Vacuum feed 1-1/2" and 6" manifold	213-ME
12" X 36"	HME	BERNARD	E	Vacuum feed 1-1/2" and 6" manifold	218-ME
20" X 36"	HME	BERNARD	H	Vacuum feed 2" and 6" manifold	220-2-ME
20" X 36"	HME	BERNARD	J	Vacuum feed 3" and 6" manifold	220-3-ME
AUTOMATIC STARTER OPTION				Upon purchase of a mechanical-electric extractor	EX222-010460XX
AUTOMATIC STARTER OPTION				For mechanical-electric extractor modification	EX222-010360XX

CONTINUOUS VACUUM EXTRACTOR (VCV AND HCV)

Continuous vacuum extractors work like single extractor, with the difference that it continues to feed the manifold in vacuum while releasing the sap, thus offering a better performance.



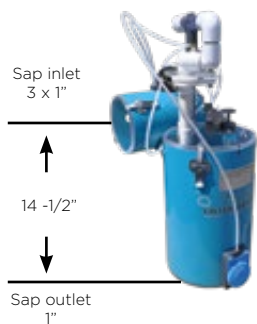
8" X 14" VCV EXTRACTOR

20" X 24" HCV EXTRACTOR 2"

DIMENSION	TYPE	VALVE SYSTEM	O'RING KIT	DESCRIPTION	CODE
8" X 14"	VCV	BERNARD	D	Vacuum feed 1" and 6" manifold, maximum of 500 taps	217-M6-VC
20" X 24"	HCV	BERNARD	G	Vacuum feed 2" and 12" manifold, maximum of 6000 taps	215-2-VC
20" X 24"	HCV	BERNARD	J	Vacuum feed 3" and 12" manifold, maximum of 10000 taps	215-3-VC

EXTRACTOR VALVE O'RING KIT

O'RING KIT	CODE	DESCRIPTION	
A	DV201-162069XX	O'RING KIT & U-CUP VALVE SYSTEM LAPIERRE 1 X 1/4"	10,55 \$
B	DV201-243269NX	O'RING KIT & U-CUP VALVE SYSTEM LAPIERRE 1 1/2 X 2"	9,80 \$
C	DV201-486469NX	O'RING KIT & U-CUP VALVE SYSTEM LAPIERRE 3 X 4"	30,80 \$
D	DV201-317000XX	O'RING KIT & U-CUP VALVE SYSTEM BERNARD 1"	12,00 \$
E	DV201-320000XX	O'RING KIT & U-CUP VALVE SYSTEM BERNARD 1 1/2"	13,00 \$
F	DV201-321000XX	O'RING KIT & U-CUP VALVE SYSTEM BERNARD 1 1/2"	12,00 \$
G	DV201-324000XX	O'RING KIT & U-CUP VALVE SYSTEM BERNARD 2"	14,00 \$
H	DV201-325000XX	O'RING KIT & U-CUP VALVE SYSTEM BERNARD 2"	15,00 \$
I	DV201-326000XX	O'RING KIT & U-CUP VALVE SYSTEM BERNARD 3"	30,00 \$
J	DV201-327000XX	O'RING KIT & U-CUP VALVE SYSTEM BERNARD 3"	32,00 \$
K	DV201-328000XX	O'RING KIT & U-CUP VALVE SYSTEM BERNARD 3"	34,00 \$



Unique vacuum and sap outlet 1",
6" manifold
217-M6-PI

SINGLE BERNARD REVERSE SLOPE

This single reverse slope is used to push sap up toward an extractor or a transfer tank at a maximum height of 15 ft @ 20 in/Hg or 20 ft @ 25 in/Hg. It will drain itself automatically when there is no more vacuum fed to it. Unlike a conventional reverse slope extractor, it only needs one pipe for the vacuum and sap outlet.

B - SAP LADDER AIR INJECTOR

Injects air in the system to move the sap up the ladder.

512	311,00 \$
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SELF CLEANING SPRINKLER OPTION

20" sap extractor self cleaning sprinkler.

Self cleaning sprinkler (on new extractor)
EX071-000020XX

Automatic self cleaning sprinkler with float and timer (on new extractor)
EX171-000020XX



Retrofit on existing extractors is possible.
See your local Lapierre Dealer.



A - Sap lift



B - Sap ladder air injector



C - Sap recovery device



D - Sap tank reverse slope



E - Sap tank reverse slope
Illustration:
with draining valve

C - SAP RECOVERY DEVICE

This accessory is used to recover the sap in the bottom of a drainage tank to avoid sap loss. The ball floats allowing the sap to be siphoned by the vacuum coming from the extractor. Once the tank is emptied the ball comes down and blocks the inlet. (connected under the manifold vacuum gage).

EX107-000000XX	63,00 \$
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D - SAP TANK REVERSE SLOPE

(Fits on Lapierre storage tanks only)

Used to siphon sap from a tank to a sap extractor at a maximum height of 15 ft @ 20 in/Hg and 20 ft @ 25 in/Hg automatically drains the line back to the tank when there's no more vacuum.

BA509-000024XX	53,00 \$
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BA509-000032XX	55,00 \$
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E - SAP TANK REVERSE SLOPE

Used to siphon sap from a tank to a sap extractor at a maximum height of 15 ft @ 20 in/Hg and 20 ft @ 25 in/Hg. Includes automatic vacuum draining valve.

Automatic vacuum 520	458,00 \$
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Without draining valve 520-S	367,75 \$
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A - Lubricants



B - Check valve for SAP extractor
2 O-rings #139 not included



C - Check valve



D - FDA flapper



E - O-rings for extractors



F - Traps and parts



G - Floats



H - Springs and hinges

A - RECOMMENDED LUBRICANTS FOR EXTRACTOR MAINTENANCE

Lapierre food grade oil 30 ml DV492-000030XX	4,95 \$
Food grade (silicone grease 6 g) DV490-000001XX	1,95 \$
Food grade (silicone grease 150 g) DV490-000150XX	33,95 \$

B - REPLACEMENT CHECK VALVE FOR SAP EXTRACTOR

1-1/2" VA026-022424P4	50,70 \$
O'ring #139 DV201-000139XX	0,80 \$
3" Lapierre swing check valve VA025-004848LA	149,70 \$

C - REPLACEMENT CHECK VALVE

1" VA026-001616P4	33,60 \$
1-1/2" VA026-002424P4	40,65 \$
2" VA026-003232P4	58,60 \$
3" VA026-004848P4	104,80 \$

D - FDA FLAPPER

2" Trap alone EX204-000021U3	24,00 \$
3" Trap alone EX200-000054U3	30,00 \$
Trap FDA 2" Lapierre, Kit EX204-000021U3KT	29,75 \$
Trap FDA 3" Lapierre, Kit EX200-000054U3KT	41,50 \$

E - REPLACEMENT O'RINGS FOR EXTRACTORS

6" orange silicone DV201-139006U2	6,00 \$
8" orange silicone DV201-139008U2	7,30 \$
12" orange silicone DV201-187012U2	14,35 \$
20" orange silicone DV201-187020U2	15,20 \$

F - REPLACEMENT TRAPS AND PARTS

6" Replacement trap - Complete EX200-000001XX	98,35 \$
6" Evacuation trap cover only EX200-000045XX	34,20 \$

G - REPLACEMENT FLOATS

4" Translucent fixed float EX205-000030XX	36,70 \$
4" Translucent sliding float EX207-000027NX	39,20 \$
7-1/2" Translucent float without rod guide EX315-000030XX	56,70 \$
7-1/2" Translucent float, 1/8", rod guide (for Bernard reverse slope #520) EX315-020030NX	69,00 \$
7-1/2" Translucent float, 1/4", rod guide (for extractor) EX315-040030NX	69,00 \$
7-1/2" Translucent float, 5/8", rod guide (for electric control with float #432) EX315-100030NX	69,15 \$

H - REPLACEMENT SPRINGS AND HINGES

336-B	12,00 \$
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A - Aluminium extractor support rack with platform



Stainless steel clip and hook



B - Vacuum draining valve



C - Extractor latches



F - Stainless manifold strainer

A - ALUMINUM EXTRACTOR SUPPORT RACK

3' x 1 to 12" (adjustable) EX040-000003XX	105,00 \$
4' x 1 to 12" (adjustable) EX040-000004XX	112,00 \$
5' x 1 to 12" (adjustable) EX040-000005XX	127,00 \$
6' x 1 to 12" (adjustable) EX040-000006XX	156,00 \$
7-1/2' x 1 to 12" (adjustable) EX040-000007XX	176,00 \$
3' x 1 to 12" (adjustable) with base plate EX041-000003XX	151,00 \$
4' x 1 to 12" (adjustable) with base plate EX041-000004XX	158,00 \$
5' x 1 to 12" (adjustable) with base plate EX041-000005XX	173,00 \$
6' x 1 to 12" (adjustable) with base plate EX041-000006XX	208,00 \$
7-1/2' x 1 to 12" (adjustable) with base plate EX041-000007XX	228,00 \$
Base plate only EX041-011428A2	53,00 \$

B - VACUUM DRAINING VALVE

Vacuum draining valve PM060-000001XX	179,00 \$
Vacuum draining valve, magnetic contact PM060-000006XX	225,00 \$
Vacuum draining valve, electric control PM060-000007XX	248,00 \$

C - EXTRACTOR LATCHES

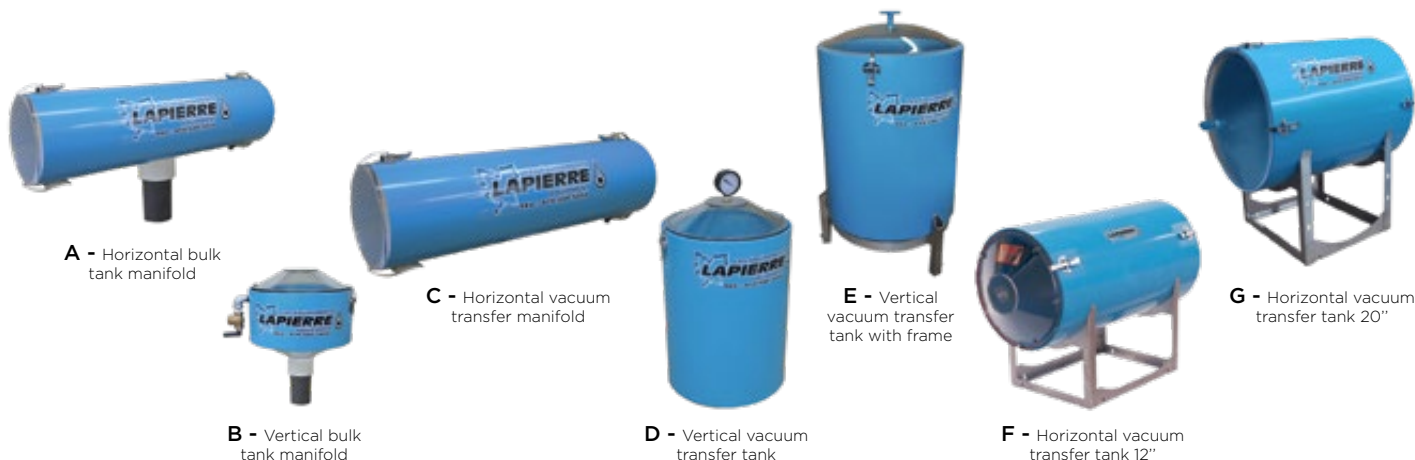
Extractor latches kit for 12" cover for horizontal extractor EX213-000026S4 (only)	63,90 \$
EX213-000026KT (set of 2) Qty. 2	127,80 \$
Extractor latches kit for 19" cover for horizontal extractor EX207-000041S4 (only)	76,00 \$
EX207-000041KT (set of 2) Qty. 2	152,00 \$

STAINLESS STEEL CLIP AND HOOK

D - Stainless steel clip (with screw) DV220-000001KT	11,35 \$
E - Stainless steel hook for clip (with screw) DV220-000002KT	3,90 \$

F - STAINLESS MANIFOLD STRAINER

5-3/4" x 8-1/2" for manifold 6" x 9" EX260-092136S2	10,00 \$
5-3/4" x 11-1/2" for manifold 6" x 12" EX260-092184S2	13,00 \$
5-3/4" x 18" for manifold 6" x 18-1/2" EX260-092288S2	17,00 \$
5-3/4" x 26-1/2" for manifold 6" x 27" EX260-092424S2	24,00 \$
5-3/4" x 35-1/2" for manifold 6" x 36" EX260-092568S2	30,00 \$
5-3/4" x 41-1/2" for manifold 6" x 42" EX260-092664S2	34,00 \$
7-1/2" x 41-3/4" for manifold 8" x 42" EX260-120668S2	44,00 \$
7-1/2" x 51-3/4" for manifold 8" x 52" EX260-120828S2	53,00 \$
10" x 25-3/4" for manifold 12" x 24" EX260-160412S2	40,00 \$
10" x 37-3/4" for manifold 12" x 36" EX260-160604S2	57,00 \$
11" x 37-3/4" for manifold 12" x 36" EX260-184604S2	57,00 \$



A - Horizontal bulk tank manifold

B - Vertical bulk tank manifold

C - Horizontal vacuum transfer manifold

D - Vertical vacuum transfer tank

E - Vertical vacuum transfer tank with frame

F - Horizontal vacuum transfer tank 12"

G - Horizontal vacuum transfer tank 20"

A - HORIZONTAL BULK TANK MANIFOLD

Manifold 6" x 27" EX100-000627XX	289,00 \$
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B - VERTICAL BULK TANK MANIFOLD

EX101-001206XX	273,00 \$
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C - HORIZONTAL VACUUM TRANSFER MANIFOLD

Manifold 6" x 12" RT010-000612XX	221,00 \$
Manifold 6" x 18" RT010-000618XX	242,00 \$
Manifold 6" x 27" RT010-000627XX	255,00 \$
Manifold 6" x 36" RT010-000636XX	316,00 \$
Manifold 6" x 42" RT010-000642XX	341,00 \$
Manifold 6" x 48" RT010-000648XX	361,00 \$

D - VERTICAL VACUUM TRANSFER TANK

12" x 18" RT003-001218XX	289,00 \$
12" x 24" RT003-001224XX	325,00 \$
12" x 36" RT003-001236XX	336,00 \$

E - VERTICAL VACUUM TRANSFER TANK WITH FRAME

20" x 24" vertical booster tank with frame RT008-002024XX	836,00 \$
20" x 36" vertical booster tank with frame RT008-002036XX	946,00 \$

F - HORIZONTAL VACUUM TRANSFER TANK

12" x 18" horizontal booster tank without frame RT001-001218XX	273,00 \$
12" x 18" horizontal booster tank with frame RT002-001218XX	352,00 \$
12" x 24" horizontal booster tank without frame RT001-001224XX	320,00 \$
12" x 24" horizontal booster tank with frame RT002-001224XX	399,00 \$
12" x 36" horizontal booster tank without frame RT001-001236XX	378,00 \$
12" x 36" horizontal booster tank with frame RT002-001236XX	457,00 \$

G - HORIZONTAL VACUUM TRANSFER TANK

20" x 24" horizontal booster tank without frame RT001-002024XX	773,00 \$
SS frame for 20" x 24" EX207-202409S5	150,00 \$
20" x 36" horizontal booster tank without frame RT001-002036XX	915,00 \$
SS frame for 20" x 36" EX207-203609S5	169,00 \$



PRESSURE RELIEF ADAPTOR KIT	
PM010-000000SS	259,75 \$

LAPIERRE HIGH PRESSURE TRANSFER PUMP				
1/2 HP	7 Turbines	5 gal @ 100 PSI / 0 gal @ 130 PSI	PM012-080705XX	895,00 \$
3/4 HP	11 Turbines	5 gal @ 135 PSI / 0 gal @ 185 PSI	PM012-121105XX	1000,00 \$
1 HP	14 Turbines	5 gal @ 200 PSI / 0 gal @ 255 PSI	PM012-161405XX	1122,00 \$
1-1/2 HP	17 Turbines	5 gal @ 230 PSI / 0 gal @ 300 PSI	PM012-241705XX	1379,00 \$
1/2 HP	4 Turbines	10 gal @ 60 PSI / 0 gal @ 90 PSI	PM012-080410XX	848,00 \$
3/4 HP	7 Turbines	10 gal @ 80 PSI / 0 gal @ 130 PSI	PM012-120710XX	916,00 \$
1 HP	9 Turbines	10 gal @ 110 PSI / 0 gal @ 170 PSI	PM012-160910XX	1032,00 \$
1-1/2 HP	14 Turbines	10 gal @ 150 PSI / 0 gal @ 250 PSI	PM012-241410XX	1300,00 \$
2 HP	18 Turbines	10 gal @ 180 PSI / 0 gal @ 325 PSI	PM012-321810XX	1569,00 \$
3/4 HP	6 Turbines	15 gal @ 70 PSI / 0 gal @ 130 PSI	PM012-120615XX	911,00 \$
1 HP	8 Turbines	15 gal @ 100 PSI / 0 gal @ 150 PSI	PM012-160815XX	1022,00 \$
1-1/2 HP	10 Turbines	15 gal @ 100 PSI / 0 gal @ 190 PSI	PM012-241015XX	1232,00 \$
2 HP	14 Turbines	15 gal @ 150 PSI / 0 gal @ 260 PSI	PM012-321415XX	1500,00 \$
3 HP	17 Turbines	15 gal @ 180 PSI / 0 gal @ 325 PSI	PM012-481715XX	1400,00 \$
3/4 HP	6 Turbines	20 gal @ 65 PSI / 0 gal @ 100 PSI	PM012-120620XX	916,00 \$
1 HP	7 Turbines	20 gal @ 75 PSI / 0 gal @ 115 PSI	PM012-160720XX	1000,00 \$
1-1/2 HP	8 Turbines	20 gal @ 90 PSI / 0 gal @ 130 PSI	PM012-240820XX	1190,00 \$
2 HP	11 Turbines	20 gal @ 120 PSI / 0 gal @ 175 PSI	PM012-321120XX	1448,00 \$
3 HP	14 Turbines	20 gal @ 175 PSI / 0 gal @ 235 PSI	PM012-481420XX	1348,00 \$
5 HP	20 Turbines	20 gal @ 285 PSI / 0 gal @ 430 PSI	PM012-802020XX	1995,00 \$
3/4 HP	4 Turbines	25 gal @ 45 PSI / 0 gal @ 65 PSI	PM012-120425XX	874,00 \$
1 HP	5 Turbines	25 gal @ 55 PSI / 0 gal @ 85 PSI	PM012-160525XX	958,00 \$
1-1/2 HP	8 Turbines	25 gal @ 70 PSI / 0 gal @ 112 PSI	PM012-240825XX	1190,00 \$
2 H	10 Turbines	25 gal @ 105 PSI / 0 gal @ 160 PSI	PM012-321025XX	1422,00 \$
3 HP	12 Turbines	25 gal @ 140 PSI / 0 gal @ 200 PSI	PM012-481225XX	1388,00 \$
5 HP	21 Turbines	25 gal @ 240 PSI / 0 gal @ 340 PSI	PM012-802125XX	2000,00 \$

GOULDS PUMPS

All the listed pumps are 120/240 Volts single phase
 Also available: 208/230/460/575 Volts three phase.



GOULDS PUMP			
1/2 HP	1 ST	20 gal @ 20 PSI / 0 gal @ 28 PSI	PM020-000008XX
3/4 HP	1 ST	35 gal @ 20 PSI / 0 gal @ 35 PSI	PM020-000012XX
1 HP	1 ST	40 gal @ 25 PSI / 0 gal @ 45 PSI	PM020-000016XX
1-1/2 HP	1 ST	40 gal @ 35 PSI / 0 gal @ 52 PSI	PM020-000024XX
2 HP	1 ST	40 gal @ 40 PSI / 0 gal @ 62 PSI	PM020-000032XX
3 HP	1 ST	45 gal @ 50 PSI / 0 gal @ 70 PSI	PM020-000048XX
3/4 HP	2 ST	40 gal @ 10 PSI / 0 gal @ 15 PSI	PM022-000012XX
1 HP	2 ST	70 gal @ 15 PSI / 0 gal @ 20 PSI	PM022-000016XX
1-1/2 HP	2 ST	85 gal @ 20 PSI / 0 gal @ 30 PSI	PM022-000024XX
2 HP	2 ST	90 gal @ 25 PSI / 0 gal @ 35 PSI	PM022-000032XX
3 HP	2 ST	100 gal @ 30 PSI / 0 gal @ 45 PSI	PM022-000048XX
5 HP	2 ST	105 gal @ 45 PSI / 0 gal @ 60 PSI	PM022-000080XX
1 HP	3 ST	70 gal @ 10 PSI / 0 gal @ 15 PSI	PM023-000016XX
1-1/2 HP	3 ST	90 gal @ 15 PSI / 0 gal @ 22 PSI	PM023-000024XX
2 HP	3 ST	100 gal @ 20 PSI / 0 gal @ 27 PSI	PM023-000032XX
3 HP	3 ST	110 gal @ 30 PSI / 0 gal @ 36 PSI	PM023-000048XX

GOULDS PUMP LB SERIES		
1/2 HP	20 gal @ 25 LBS / 5 gal @ 45 LBS / 0 gal @ 55 LBS	PM019-000008XX
1 HP	20 gal @ 40 LBS / 5 gal @ 75 LBS / 0 gal @ 80 LBS	PM019-000016XX



Banjo filter 3/4"	PM061-001212XX	35,70 \$
Banjo filter 1"	PM061-001616XX	79,90 \$
Banjo filter 1-1/4"	PM061-002020XX	41,00 \$
Banjo filter 1-1/2"	PM061-002424XX	84,90 \$
Banjo filter 2"	PM061-003232XX	84,90 \$



VACUUM POWERED SAP PISTON PUMP

Unique to Lapierre Equipment, these pumps allow sap to be pumped a great distance without electricity. Proven reliability since 1996.

8" Replacement U-cup not included (for all sizes)
DV200-000875XX

SINGLE ACTION WITH SINGLE VACUUM CYLINDER

300 USG/Hr @ 66'/elevation or 30 psi @ 20 in/Hg
PM015-000101XX 895,00 \$

DV200-001001KT Replacement seal kit 26,40 \$

SINGLE ACTION WITH DUAL VACUUM CYLINDER

225 USG/Hr @ 132'/elevation or 60 psi @ 20 in/Hg
PM015-000102XX 1079,00 \$

DV200-002001KT Replacement seal kit 31,70 \$

DUAL ACTION WITH SINGLE VACUUM CYLINDER

450 USG/Hr @ 66'/elevation or 30 psi @ 20 in/Hg
PM015-000201XX 1079,00 \$

DV200-001002KT Replacement seal kit 34,40 \$

DUAL ACTION WITH DUAL VACUUM CYLINDER

340 USG/Hr @ 132'/elevation or 60 psi @ 20 in/Hg
PM015-000202XX 1237,00 \$

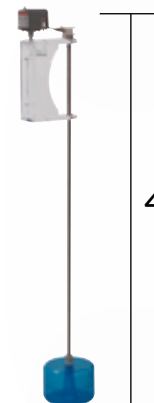
DV200-002002KT Replacement seal kit 39,70 \$



A - Pump connect kit with SS spring valve



B - Tank electric control



C - Bernard electric tank control

A - 1" PUMP CONNECT KIT WITH SS SPRING VALVE

PM405-010016XX 67,30 \$

B - TANK ELECTRIC CONTROL

24"
BA401-000024XX 208,20 \$

36"
BA401-000036XX 211,50 \$

48"
BA401-000048XX 215,00 \$

54"
BA401-000054XX 217,95 \$

60"
BA401-000060XX 219,50 \$

C - BERNARD ELECTRIC TANK CONTROL COMPLETE WITH FLOAT

432__48" 252,00 \$

432-60__60" 254,45 \$

432-72 __72" 260,45 \$

ELECTRODE CONTROL STARTER FOR WATER PUMP ON SS TANK

BA395-000060XX

Comparative Table of Technologies Available on the Maple Sugaring Market

	ADVANTAGES	RISKS/DISADVANTAGES
Oil-lubricated rotary vane vacuum pumps	<ul style="list-style-type: none"> › Vacuum level of 29.9" Hg › Wide range of flow rates › Constant flow rate from the atmospheric pressure to the end vacuum › Simple design › Quiet operation 	<ul style="list-style-type: none"> › Risk of oil contamination by sap › Risk of oil expulsion between 0-20" Hg <p>Maintenance:</p> <ul style="list-style-type: none"> - Frequent oil and filter changes - Wear of vanes if maintenance is faulty
Dry claw vacuum pumps	<ul style="list-style-type: none"> › Vacuum level of 28.4" Hg › Constant flow rate from the atmospheric pressure to the end vacuum › Constant flow rate over time (no wear parts) › Simple design › Quiet operation › Proven technology in maple syrup production <p>Maintenance:</p> <ul style="list-style-type: none"> - Almost non-existent - No fluid in the compression chamber 	<ul style="list-style-type: none"> › More limited vacuum level on models over 130 CFM (27" or 25.5" Hg)
Dry-running rotary vane vacuum pumps	<ul style="list-style-type: none"> › Simple design › Quiet operation 	<ul style="list-style-type: none"> › Vacuum level limited to 25.5" Hg › Low capacity vs power output (less CFM for the same HP) › Capacity loss of up to 30% because of vane wear › Risk of clogging with the mixture of maple sap vapors, sugar and carbon powder <p>Maintenance:</p> <ul style="list-style-type: none"> - Frequent and expensive vane changes
Liquid ring vacuum pumps	<ul style="list-style-type: none"> › Vacuum level of 28.9" Hg (double stage) › Wide range of flow rates › Quiet operation › Tolerant to maple sap <p>Maintenance:</p> <ul style="list-style-type: none"> - Almost non-existent 	<ul style="list-style-type: none"> › Low capacity vs power output (less CFM for the same HP) › Variable performance based on water temperature › Water consumption › Complex oil recirculation system
Lubricated screw vacuum pumps	<ul style="list-style-type: none"> › Vacuum level of 29.9" Hg › Wide range of flow rates › Quiet operation 	<ul style="list-style-type: none"> › Variable performance › Actual consumption higher than the motor power rating › Complex design with multiple components at greater risk of failure › Electronic system often required for operation › Risk of oil contamination from maple sap <p>Maintenance:</p> <ul style="list-style-type: none"> - Frequent oil changes and part replacement - Complex and expensive on-site maintenance

THE VACUUM PUMP EVERY SUGARMAKER TALKS ABOUT, BUILT FOR HIGH VACUUM!



VACUUM SOLUTIONS



- Rotary claws dry pump;
- No friction;
- Air cooled, no water or oil;
- Pollution free clean operation;
- Simple construction yet robust;
- Minimal maintenance;
- Can operate via VFD;
- Very low electrical consumption;
- Very low noise operation.



PROGRESSIVE START VARIABLE SPEED DRIVE

- Can be hooked-up to any existing auto start and stop system;
- No need for external magnetic starter;
- Manual RPM adjustment;
- Progressive start to eliminate high power peaks;
- Convert single phase power to 3 phase;
- Electrical hook-up should be handled by a certified electrician.

**Base on casters for our
Busch R5 pumps now available.**

BASE ON CASTERS (BUSCH VACUUM PUMP)

Base for 0040 PM420-00400D1	351,85 \$
Base for 1102, 1142, 1144 PM420-110200D1	357,85 \$
Base for 1252, 1322 PM420-125200D1	359,45 \$

BASE ON CASTERS (BUSCH R5 MODEL)

Base for R0025, R0040 PM430-025040D1	369,75 \$
Base for R0063, RA100 PM430-063100D1	380,15 \$
Base for R0165, R0205, R0255 R0305 PM430-165305D1	383,60 \$



FILTER IN WASHABLE FABRIC

SPARE AIR FILTER CARTRIDGE (BUSCH VACUUM PUMP)

MM1144, MV0040B, RA0025 and RA0040 pump PM325-532002XX	31,75 \$
MM1142, MM1102, RA0063 and RA0100 pump PM325-532003XX	63,55 \$
MM1252, MM1322, RA0165, RA0205, RA0255 and RA0305 pump PM325-532004XX	79,45 \$
RC0021 pump PM325-532005XX	22,70 \$



GEAR BOX OIL, 1 LITER (BUSCH MINK VACUUM PUMPS)

PM327-164883XX	31,35 \$
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HOOKS LUBRICANT, 500 ML (BUSCH MINK VACUUM PUMP)

PM428-034500ML	14,45 \$
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BUSCH VACUUM PUMPS ARE AVAILABLE IN 3 DIRECT DRIVE CONFIGURATIONS:

Single phase motors with fixed speed. Three phase 230/460 or 575 volts, can use a variable frequency drive for energy consumption reduction up to 50%, and lower amp requirements to start the pump.



MINK BUSCH PUMP MV0040B

14CFM with 1.5HP motor with variable speed 1.24KW, 1PH, 220V Intake filter assembly and adaptor included PM120-004001XX	
--	--

PUMP MM1144BV

29 CFM @ 15" (MAX. : 28,5 IN/HG)

Single phase motor	220 Volts / 3 HP	PM120-114403XX
3 phase motor	230 / 460 Volts / 3 HP	PM121-114402XX
3 phase motor	575 Volts / 3 HP	PM121-114402AX
Progressive start control	1 PH 220 V to 3 PH 230 / 460 V	PM421-114402XX
Connection kit for progressive start	Miscellaneous parts	EL421-114400XX

PUMP MM1102BV

40 CFM @ 15" (MAX. : 28,5 IN/HG)

Single phase motor	220 Volts / 5 HP	PM120-110205XX
3 phase motor	230 / 460 Volts / 5 HP	PM121-110203XX
3 phase motor	575 Volts / 5 HP	PM121-110203AX
Progressive start control	1 PH 220 V à 3 PH 230 / 460 V	PM421-110205XX
Connection kit for progressive start	Miscellaneous parts	EL421-114200XX



Includes exhaust flap, lubrication valve, intake filter. Electrical hook-up should be handled by a certified electrician. The connection kit for progressive start includes everything needed to connect the vacuum pump to the controller. Cable 8'.

PUMP MM1142BV		52 CFM @ 15" (MAX. : 28,5 IN/HG)
Single phase motor	220 Volts / 7,5 HP	PM120-114207XX
3 phase motor	230 / 460 Volts / 7,5 HP	PM121-114204XX
3 phase motor	575 Volts / 7,5 HP	PM121-114204AX
Progressive start control	1 PH 220 V to 3 PH 230 / 460 V	PM421-114204XX
Progressive start control	575 Volts / 7,5 HP	PM421-114204AX
Connection kit for progressive start	Miscellaneous parts	EL421-114200XX

PUMP MM1252AV		83 CFM @ 15" (MAX. : 27 IN/HG)
Single phase motor	220 Volts / 10 HP	PM120-125210XX
3 phase motor	230 / 460 Volts / 7,5 HP	PM121-125205XX
3 phase motor	575 Volts / 7,5 HP	PM121-125205AX
Progressive start control	1 PH 220 V to 3 PH 230 / 460 V	PM421-125205XX
Progressive start control	575 Volts / 7,5 HP	PM421-125205AX
Connection kit for progressive start	Miscellaneous parts	EL421-125200XX

PUMP MM1322AV		100 CFM @ 15" (MAX. : 25,5 IN/HG)
Single phase motor	220 Volts / 12,5 HP	PM120-132212XX
3 phase motor	230 / 460 Volts / 10 HP	PM121-132206XX
3 phase motor	575 Volts / 10 HP	PM121-132206AX
Progressive start control	1 PH 220 V to 3 PH 230 / 460 V	PM421-132206XX
Progressive start control	575 Volts / 10 HP	PM421-132206AX
Connection kit for progressive start	Miscellaneous parts	EL421-132200XX

BUSCH R5

Since 1963, Busch Vacuum Technics has been manufacturing the most efficient and robust vacuum pumps in the industry. Being the first to manufacture and optimize oil-lubricated rotary vane pumps as we know them today, Busch R 5 vane pumps are still today considered the industry benchmark because of their robustness and high operational reliability. More than 3 million of R 5 vacuum pumps are now used worldwide for a variety of demanding industrial applications. Their high efficiency at low vacuum, their energy efficiency and the efficiency of the the exhaust box filtration system invented by Dr. Ing. Karl Busch make this pump a powerful and reliable equipment for maple producers who want to operate at low vacuum. Initially developed for the food industry, the Busch R 5 pumps has a high tolerance to water vapor, an optimal low energy consumption and air flow over the entire vacuum range.



Includes with BUSCH R5 Vacuum pump: exhaust flap, intake filter. Electrical hook-up should be handled by a certified electrician. The connection kit for progressive start includes everything needed to connect the vacuum pump to the controller. Cable 8'.

PUMP R0021 (OIL 2L)		6 CFM @ 15" (MAX.: 29,3 IN/HG)
Single phase motor	110/220V / 1,2 HP	PM130-002101XX
PUMP R0025 (OIL 2L)		9 CFM @ 15" (MAX.: 29,9 IN/HG)
Single phase motor	110/220V / 1,5 HP	PM130-002501XX
3 phase motor	230 / 460 Volts / 1,5 HP	PM131-002501XX
3 phase motor	600 Volts / 1,5 HP	PM131-002501AX
Progressive start control	220V 1PH to 230/460V 3PH	PM421-002501XX
Progressive start control	600V 3PH to 600V 3PH	PM421-006303AX
Connection kit for progressive start	Miscellaneous parts	EL421-114200XX
PUMP R0040 (OIL 2L)		14 CFM @ 15" (MAX.: 29,9 IN/HG)
Single phase motor	110/220V / 2 HP	PM130-004002XX
3 phase motor	230 / 460 Volts / 2 HP	PM131-004002XX
3 phase motor	600 Volts / 2 HP	PM131-004002AX
Progressive start control	220V 1PH à 230/460V 3PH	PM421-006303XX
Progressive start control	600V 3PH à 600V 3PH	PM421-006303AX
Connection kit for progressive start	Miscellaneous parts	EL421-114200XX
PUMP R0063 (OIL 3L)		23 CFM @ 15" (MAX.: 29,9 IN/HG)
Single phase motor	220 Volts / 3 HP	PM130-006303XX
3 phase motor	230 / 460 Volts / 3 HP	PM131-006303XX
3 phase motor	600 Volts / 3 HP	PM131-006303AX
Progressive start control	220V 1PH à 230/460V 3PH	PM421-006303XX
Progressive start control	600V 3PH à 600V 3PH	PM421-006303AX
Connection kit for progressive start	Miscellaneous parts	EL421-114200XX

PUMP R0100 (OIL 3L)		36 CFM @ 15" (MAX.: 29,9 IN/HG)
Single phase motor	220 Volts / 5 HP	PM130-010005XX
3 phase motor	230 / 460 Volts / 5 HP	PM131-010005XX
3 phase motor	600 Volts / 5 HP	PM131-010005AX
Progressive start control	220V 1PH to 230/460V 3PH	PM421-010005XX
Progressive start control	600V 3PH to 600V 3PH	PM421-010005AX
Connection kit for progressive start	Miscellaneous parts	EL421-114200XX

PUMP R0165 (OIL 7L)		58 CFM @ 15" (MAX.: 29,9 IN/HG)
Single phase motor	220V / 7,5 HP	PM130-016507XX
3 phase motor	230 / 460 Volts / 7,5 HP	PM131-016507XX
3 phase motor	600 Volts / 7,5 HP	PM131-016507AX
Progressive start control	220V 1PH to 230/460V 3PH	PM421-016507XX
Progressive start control	600V 3PH to 600V 3PH	PM421-016507AX
Connection kit for progressive start	Miscellaneous parts	EL421-125200XX

PUMP R0205 (OIL 7L)		65 CFM @ 15" (MAX.: 29,9 IN/HG)
Single phase motor	220V / 7,5 HP	PM130-020507XX
3 phase motor	230 / 460 Volts / 7,5 HP	PM131-020507XX
3 phase motor	600 Volts / 7,5 HP	PM131-020507AX
Progressive start control	220V 1PH to 230/460V 3PH	PM421-020507XX
Progressive start control	600V 3PH to 600V 3PH	PM421-020507AX
Connection kit for progressive start	Miscellaneous parts	EL421-125200XX

PUMP R0255 (OIL 7L)		85 CFM @ 15" (MAX.: 29,9 IN/HG)
Single phase motor	220V / 10 HP	PM130-025510XX
3 phase motor	230 / 460 Volts / 10 HP	PM131-025510XX
3 phase motor	600 Volts / 10 HP	PM131-025510AX
Progressive start control	220V 1PH to 230/460V 3PH	PM421-025510XX
Progressive start control	600V 3PH to 600V 3PH	PM421-025510AX
Connection kit for progressive start	Miscellaneous parts	EL421-132200XX

PUMP R0305 (OIL 7L)		98 CFM @ 15" (MAX.: 29,9 IN/HG)
3 phase motor	230 / 460 Volts / 10 HP	PM131-030510XX
Progressive start control	230V 1PH to 230/460V 3PH	PM421-030510XX
Connection kit for progressive start	Miscellaneous parts	EL421-132200XX

PUMP R0400, 20HP **153 CFM @ 15" (MAX.: 29,9 IN/HG)**
SEE YOUR SALES REPRESENTATIVE FOR DETAILS

PUMP R0630, 25HP **228 CFM @ 15" (MAX.: 29,9 IN/HG)**
SEE YOUR SALES REPRESENTATIVE FOR DETAILS

Service parts

OIL LUBRICANT R5 PUMP

Oil R-530S (1 L)	PM328-000001SX	9,40 \$
Oil R-530 (20 L)	PM328-000020XX	175,00 \$
Oil R-580 (1 L) for model 0021 only	PM328-580001XX	36,40 \$

OIL FILTER FOR R5 PUMP

Model 0160, 0165, 0205, 0250, 0255 & 0305	PM329-531001XX	44,60 \$
Model 0025, 0040, 0063 & 0100	PM329-531002XX	17,10 \$

EXHAUST FILTER KIT FOR THE R5 PUMP

Model 0021	PM329-993120XX	83,35 \$
Model 0025, 0040	PM329-993134XX	149,65 \$
Model 0063	PM329-993194XX	195,75 \$
Model 0100	PM329-993902XX	177,75\$
Model 0165, 0205 & 0255	PM329-993908XX	508,40 \$

Did You Know That:

1 Nature may abhor a vacuum, but maple producers don't

The job of a vacuum pump is to reduce the amount of air in a tubing network. Removing the air reduces the pressure. What we measure in " Hg is the pressure difference between the ambient air and the interior of the network. Nature works hard to fill the void by pushing air from a high pressure to a low pressure. It is this pressure difference, applied through the tree, that increases sap production.

2 Best vacuum, best sap production

According to a study by the University of Vermont*, a better vacuum can save up to 5% more maple sap per additional " Hg without any negative effect on sap chemistry, sugar content or the tree's health.

3 Vacuum level matters, especially at the tree!

Measure the vacuum level difference between the end of your lines and your releaser when sap runs. For every extra " Hg between the two, another 5% of production is lost.

4 Small leaks become very large under vacuum

The better the vacuum, the more space is taken up by air. Leaks of 1 CFM at 15" Hg become 3 CFM at 25" Hg, 5 CFM at 27" Hg and 15 CFM at 29" Hg. This means leaks become 3, 5 or 15 times bigger under vacuum, which involves just as many more steps in the woods to repair them.

5 The optimal vacuum level for maple syrup production is between 25" and 27" Hg

A vacuum pump that reaches 29" Hg is easy to find. A network that can maintain 29" Hg during production and throughout the season is much more difficult and expensive to achieve, even unrealistic in most cases. As a result, a 25-27" Hg vacuum is the best option for maximizing your maple sap production at reasonable network costs.

6 At high altitudes, there is less air to remove

If we are at altitude, the barometric pressure is lower. The pressure reserve is also lower, so we can create a smaller pressure difference with a vacuum. Regardless of the vacuum pump, we inevitably lose about 1" Hg per 1,000 feet of altitude.

7 The largest pump in the world will never replace leak checking

With an oversized pump, it is possible to reach a good vacuum level without having to repair leaks in the network. However, this is strongly discouraged. Leaving too many leaks could freeze and block the tubing lines.



**LIQUID RING
VACUUM PUMP**

LAPIERRE EQUIPMENT
QUALITY ASSEMBLY

Single stage

Single stage
up to 25.5 in/Hg



3404

Sihi pump, SS turbine, 20 CFM @ 15 in/Hg with 3HP motor, frame, coupling and shield **PM106-003404S6**

3408

Sihi pump, SS turbine, 38 CFM @ 15 in/Hg with 5HP motor, frame, coupling and shield **PM106-003408S6**

OPTIONS (3404 AND 3408)

Connection fittings **PM108-003404XX** 280,00 \$

Muffler 1-1/2" **PM465-000305XX** 335,50 \$

40412

Sihi pump, SS turbine, 62 CFM @ 15 in/Hg with 7,5HP motor, frame, coupling and shield **PM106-040412S6**

Connection fittings **PM108-040412XX** 315,00 \$

Muffler 2" **PM465-000007XX** 35,00 \$

40517

Sihi pump, SS turbine, 82 CFM @ 15 in/Hg with 10HP motor, frame, coupling and shield **PM106-040517S6**

Connection fittings **PM108-040517XX** 395,00 \$

Muffler 1-1/2" **PM465-000010XX** 69,70 \$



**SIHI pump available with
progressive start variable speed drive.**

Close coupled single stage

Close-coupled single stage up to 27.5 in/Hg



LEMR 15 3/4HP			LEMR 20 1HP		
3,5 CFM @ 15 in/Hg	PM110-000015S6		6,75 CFM @ 15 in/Hg	PM110-000020S6	
Connection fittings	PM108-000015XX	193,25 \$	Connection fittings	PM108-000020XX	197,05 \$

Double stage

Double stage up to 28.5 in/Hg



3704		
Sihi pump, SS turbine, 18 CFM @ 15 in/Hg with 5HP motor, frame, coupling and shield		PM106-003704S6
3708		
Sihi pump, SS turbine, 35 CFM @ 15 in/Hg with 7.5HP motor, frame, coupling and shield		PM106-003708S6
OPTIONS (3704 AND 3708)		
Connection fittings	PM108-003404XX	280,00 \$
Muffler 1-1/2"	PM465-000305XX	33,50 \$
45312		
Sihi pump, SS turbine, 46 CFM @ 15 in/Hg with 7,5HP motor, frame, coupling and shield		PM106-045312S6
Connection fittings	PM108-040412XX	315,00 \$
Muffler 2"	PM465-000007XX	35,00 \$
45317		
Sihi pump, SS turbine, 54 CFM @ 15 in/Hg with 10HP motor, frame, coupling and shield		PM106-045317S6
Connection fittings	PM108-045317XX	315,00 \$
Muffler 2"	PM465-000007XX	35,00 \$

**SERVICE LIQUID TANK
(FOR LIQUID RING VACUUM PUMP)**

18" x 36" x 34"
66 gal (79 USG)
(comes with
overflow pipe)

BA001-180334S3

580,00 \$



**GUZZLER ELECTRIC SINGLE
DIAPHRAGM PUMP GE-0401N**

3/4 - 1 1/4", 115 V, 22Hg, up to 400 taps

PM007-040116NX

Service kit (diaphragm & flapper valves)

PM407-000017XX

SUPPORT FOR SIHI VACUUM PUMP (WALL MOUNTING)

Set of 2 (16" x 16")

PM025-321616XX

99,15 \$



**GUZZLER ELECTRIC DOUBLE
DIAPHRAGM PUMP G2-0501N**

1 1/4", 115 V, 22Hg, up to 800 taps

PM008-050116NX

Service kit (diaphragm & flapper valves)

PM408-000017FX



Vacuum regulator 1-1/2"



Vacuum regulator 2"

VACUUM REGULATOR

Vacuum regulator 1-1/2"

PM400-000001XX

(Fits on 1-1/2" male and 2" female)

73,40 \$

High flow vacuum regulator

PM400-000002XX

102,00 \$



E



F - Bernard automatic start and stop

BERNARD AUTOMATIC START

E - Auto start for 1 vacuum pump with collection tank (requires clear check valve)

518-B

912,00 \$

Auto start for 2 vacuum pumps with collection tank

518-B-2V

1096,00 \$

F - Bernard automatic start and stop for vacuum pump on electric sap extractor

518-RE-1P1V

520,00 \$



C - Bernard humidity trap D - CFM tester

C - BERNARD HUMIDITY TRAP

Built-in lateral water sight level and drain (electric switch included) 507-D	581,00 \$
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D - CFM TESTER

PM199-000001KT	235,00 \$
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VACUUM OIL

68 high performance 18.9 L (5 USG) DV461-006818XX	
100 flood 18,9 L (4,99 USG) DV461-010018XX	



MAGNETIC STARTER (240 VOLTS, 1PH, AUTO/OFF/ON)

3 HP PM380-000003XX	483,35 \$
5 HP PM380-000005XX	525,00 \$
7,5 HP PM380-000007XX	600,00 \$
10 HP PM380-000010XX	650,00 \$



G - Horizontal humidity trap H - Vertical humidity trap I - Control temperature connexion

G - HORIZONTAL HUMIDITY TRAP

12" x 27" TH001-001227XX	554,00 \$
12" x 36" TH001-001236XX	592,00 \$

H - VERTICAL HUMIDITY TRAP

2" ball TH002-000002NX	402,00 \$
3" ball TH002-000003NX	407,00 \$

I - CONTROL TEMPERATURE CONNEXION FOR DRIVE AND MAGNETIC STARTER (120 VOLTS)

EL521-419001XX	143,60 \$
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A B - Vacuum breaker valve

A - VERTICAL ELECTRIC HUMIDITY TRAP

14 X 25 1/2" with 3" inlet and outlet, 3" flap included TH003-031425XX	803,00 \$
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B - 3/4" VACUUM BREAKER VALVE

TH060-120001XX	153,70 \$
With options (valve, elbow and nipple) TH060-120001KT	156,05 \$

A COMPLETE RANGE OF SS STORAGE TANKS

- Made with first grade materials;
- Structural metal chosen according to tank size to satisfy the most demanding sugarmakers;
- Side reinforcement bars made to strenghten the sides when tank is full to the top (4 feet and bigger);
- All aluminum frames on 3' x 4' and smaller storage tanks;
- Full steel structure on 4' x 6' tanks and up.



18" WIDE	IMP G.	USG	LITERS	BRIGHT ANNEALED 304-BA
18" x 4' x 26-1/4"	63	76	288	BA001-180426S3
18" x 4' x 34"	88	105	397	BA001-180434S3

2' WIDE	IMP G.	USG	LITERS	BRIGHT ANNEALED 304-BA
2' x 4' x 29"	98	117	443	BA001-020429S3
2' x 4' x 41"	148	177	670	BA001-020441S3

3' WIDE	IMP G.	USG	LITERS	BRIGHT ANNEALED 304-BA
3' x 4' x 36-3/4"	193	231	874	BA001-030436S3
3' x 8' x 24"	217	260	984	BA001-030824S3
3' x 8' x 37-1/2"	385	462	1749	BA001-030837S3
3' x 8' x 49-1/2"	535	642	2430	BA001-030849S3
3' x 12' x 37-1/2"	578	693	2623	BA001-031237S3
3' x 12' x 49-1/2"	802	963	3645	BA001-031249S3

NO SPACER NEEDED TO CONNECT TO DRAIN FITTINGS

Our special design gives you clearance.

STANDARD TANK DRAIN OUTLETS:

Up to 8 feet long: 1-1/2"

More than 8 feet long: 2"

MPT STAINLESS STEEL OUTLET OPTION ON TANK

Overflow od drain welded in the tank. See page 64.

Option 3" outlet instead of 2" on tank 5', 6' and 7-1/2' wide.

Contact your Lapiere representative for more information.

*Important : the tank will be 2" higher if outlet of 3",



4' WIDE	IMP. G	USG	LITERS	BRIGHT ANNEALED 304-BA
4' x 4' x 33-1/4"	216	259	980	BA001-040433S3
4' x 4' x 45-1/4"	316	379	1435	BA001-040445S3
4' x 8' x 33-1/4"	432	519	1964	BA001-040833S3
4' x 8' x 45-1/4"	632	758	2869	BA001-040845S3
4' x 8' x 52-3/4"	757	908	3437	BA001-040852S3
4' x 12' x 33-1/4"	648	778	2945	BA001-041233S3
4' x 12' x 45-1/4"	948	1137	4304	BA001-041245S3
4' x 12' x 52-3/4"	1135	1362	5156	BA001-041252S3
4' x 16' x 33-1/4"	864	1037	3925	BA001-041633S3
4' x 16' x 45-1/4"	1264	1516	5739	BA001-041645S3
4' x 16' x 52-3/4"	1513	1816	6874	BA001-041652S3
4' x 20' x 45-1/4"	1580	1896	7177	BA001-042045S3
4' x 20' x 52-3/4"	1892	2270	8593	BA001-042052S3



SAP TREATMENT ANALYSIS

TO ELIMINATE BUD TASTE IN MAPLE SYRUP

Syrup with a bud taste (buddy flavoured syrup) is difficult to market under current sales conditions. This lack of popularity is also reflected in the price offered for this type of syrup in the marketing agreement: \$1.80/lb if it is pasteurized and \$1.25/lb if it is not. The latter option was tested for the 2019 harvest following favourable market responses observed during the release of a special sales statement issued by the Producteurs et producteurs acéricoles du Québec (PPAQ). Despite this market development work, some maple syrup producers and maple syrup advisors are working to modify their end-of-season maple syrup in order to improve its organoleptic properties and avoid bud syrup production. While these efforts are admirable, it appears that they create more problems than they solve. The practices described below have led maple syrup buyers to be wary of certain categories of defects. It is in this context that the Centre ACER was called upon to study certain prevention techniques used in the field or found in the scientific literature of the food and maple syrup industry.

What causes the buddy flavour?

Before working to eliminate a problem, it is generally necessary to understand its cause in order to effectively address it. Thus, work analyzing the physicochemical properties of sap leading to the production of a bud-flavoured maple syrup has been carried out by the Centre ACER as well as by Laval University. This work has identified a strong correlation between the presence of amino acids and buddy flavour and has linked these amino acids to the removal of maple dormancy.

It should be noted that any approach to prevent the development of buddy flavour should have a significant effect on amino acids given the link between these compounds in sap and this particular flavour in maple syrup.

How to identify buddy syrup?

In order to be able to describe buddy syrup in a quantitative way, it appeared necessary to identify a chemical marker of buddy flavour. This chemical marker alone does not explain the buddy flavour, but its presence in maple syrup allows it to be classified as a bud in an

almost systematic way. The molecule identified as a chemical marker of buddy flavour by researchers at the Centre ACER is dimethyl disulphide, also known as DMDS. Therefore, the more abundant the DMDS is in a maple syrup, the more pronounced the buddy flavour.

What is the “treatment” of sap or sap concentrate?

The treatment of sap or sap concentrate consists of any procedure applied to the sap that deviates from standard production practices (harvesting, concentration and evaporation in a relatively short time). In this case, these practices are performed to prevent the development or mask the taste of buds in maple syrup. The field practices we studied generally involve an aeration or mixing mechanism to increase the oxygen content of the sap in order to promote the development of microorganisms in it or to oxidize certain components. This practice may also be aimed at developing inverted sugars in sap or sap concentrate. It is important to note here that these practices were developed when information on the relationship between amino acids was not yet known; rather, they were intended to address a perceived link in the field between bud syrup production and the conditions typical of high-performance maple groves:

- waterproof and high vacuum operated harvesting system;
- very clean collection and processing system;
- quick processing of sap into maple syrup.

In practice, the sap treatments developed in the field generally involve recirculation of the sap or sap concentrate by means of a pump. This recirculation can be done through perforated pipes, degassing columns from the fishing industry or fountains. The use of the air injector in sap tanks has also been reported, but this practice seems to us to be the most problematic given the issue related to the quality of the air used to supply these devices.

Research projects

In order to study the effect of sap and sap concentrate treatments on the properties of

maple syrup resulting from the application of these techniques, three projects have been set up:

Laboratory study: This study analyzed several types of treatments, including various aeration and recirculation patterns with or without interaction with microorganisms. All this was done under highly controlled laboratory conditions, on sap that reliably produced a low buddy syrup. Various levels of dissolved oxygen and inverted sugar were obtained during these processes. All treatments were repeated twice to validate their reliability and physico-chemical and sensory analyses of the maple syrups produced made it possible to properly characterize the situation.

Case study: This study found the effects of a treatment on sap concentrates at different °Brix as applied by a maple syrup producer. Various high flow recirculation times in the concentrate tank were applied by the producer. To confirm the effectiveness of the treatment, a sample of maple syrup was produced in a small cauldron before the treatment was applied; it was then possible to confirm its effectiveness by comparing the syrup produced following aeration with the non-aerated control. Maple syrups were subjected to physico-chemical and sensory analyses and a 6-month stability study.

Exploratory study: This study, conducted in partnership with a maple syrup consultant, resulted in the harvesting of several mid-season and late season maple syrups. These have been produced with different techniques to prevent the development of the buddy flavour, including aeration and modulation of the evaporator parameters to increase the residence time in the evaporator. The maple syrups were harvested by the consultant and then analyzed by the Centre ACER in the context of a stability study. Thus, physicochemical and sensory analyses were carried out upon receipt, following pasteurization (to allow stable storage at room temperature and to measure the effect of this production step) and after 6 months of storage.

What can be concluded from the effect of aeration/fermentation techniques for sap or sap concentrate on the quality of maple syrup

The projects presented above studied the effects of sap aeration or sap concentrate on the production of maple syrup with low intensity buddy flavours and relatively low DMDS

levels. The treatments studied sometimes had a downward effect on the amino acid and DMDS content in syrups, but did not eliminate them completely. Also, these treatments could occasionally, but not repeatedly, modify the flavour rating of the syrup compared to the control (most often from $\sqrt{R5}$ to $\sqrt{R4}$ when there were changes). This lack of repeatability makes it possible to affirm that the treatments used in the field are poorly configured and poorly controlled.

Furthermore, the syrups studied presented a new problem: the reappearance of the buddy flavour after a relatively short storage period (6 months). In summary, some of the syrups produced using the aeration techniques studied had a non-bud flavour rating (OK, $\sqrt{}$, $\sqrt{R1}$ or $\sqrt{R4}$) at the outlet of the evaporator while they tasted buddy after a few months of storage. Although it is impossible to quantify this instability reliably to date, the exploratory study nevertheless makes it possible to affirm that this problem is very real and not negligible. In fact, 3% of the 96 syrups received in this study tasted buddy when they were received. This proportion increased to 13% after pasteurization and 6 months of storage. Other occurrences of a return of the buddy flavour following the sale of the syrup have been reported; this change in taste during storage has already led to a product recall.

Given the limited effect of sap treatments on amino acids (presumed precursors of bud taste), the lack of repeatability of treatments reflecting poorly defined treatment parameters and the instability of the flavour produced using these techniques, it is impossible for the Centre ACER to recommend this approach at this time. However, research is continuing to better understand buddy syrup and the factors leading to its production in an effort to find a solution to this problem.

Author: Martin Pelletier, Ing. f. (Forest Engineer) in collaboration with Fadi Ali, Eng., Ph. D., Luc Lagacé, Ph. D. and Nathalie Martin, Chemist, Ph. D.

- Superior quality construction;
- Heavy duty structure;
- Extra structure to minimize support points.



CUSTOMIZABLE NAME ON THE FRONT PLATE

5' WIDE	IMP. G	USG	LITERS	BRIGHT ANNEALED 304-BA
5' x 8' x 29-1/4"	438	525	1987	BA001-050829S3
5' x 8' x 41-1/4"	687	824	3119	BA001-050841S3
5' x 8' x 50-1/2"	879	1055	3994	BA001-050850S3
5' x 8' x 64-1/4"	1165	1398	5292	BA001-050864S3
5' x 12' x 29-1/4"	656	788	2983	BA001-051229S3
5' x 12' x 41-1/4"	1031	1237	4683	BA001-051241S3
5' x 12' x 50-1/2"	1319	1583	5992	BA001-051250S3
5' x 12' x 64-1/4"	1748	2098	7942	BA001-051264S3
5' x 16' x 29-1/4"	875	1050	3975	BA001-051629S3
5' x 16' x 41-1/4"	1374	1649	6242	BA001-051641S3
5' x 16' x 50-1/2"	1759	2111	7991	BA001-051650S3
5' x 16' x 64-1/4"	2331	2797	10588	BA001-051664S3
5' x 16' x 84"	3152	3783	14320	BA001-051684S3
5' x 20' x 29-1/4"	1094	1313	4970	BA001-052029S3
5' x 20' x 41-1/4"	1718	2061	7802	BA001-052041S3
5' x 20' x 50-1/2"	2198	2638	9986	BA001-052050S3
5' x 20' x 64-1/4"	2913	3496	13234	BA001-052064S3
5' x 20' x 84"	3940	4728	17897	BA001-052084S3
5' x 24' x 84"	4728	5674	21478	BA001-052484S3

6' WIDE	IMP. G	USG	LITERS	BRIGHT ANNEALED 304-BA
6' x 8' x 49-1/2"	1009	1211	4584	BA001-060849S3
6' x 8' x 73-1/2"	1608	1930	7306	BA001-060873S3
6' x 12' x 49-1/2"	1514	1816	6874	BA001-061249S3
6' x 12' x 61-1/2"	1963	2355	8915	BA001-061261S3
6' x 12' x 73-1/2"	2412	2984	11296	BA001-061273S3
6' x 16' x 49-1/2"	2018	2422	9168	BA001-061649S3
6' x 16' x 61-1/2"	2617	3141	11890	BA001-061661S3
6' x 16' x 73-1/2"	3216	3859	14608	BA001-061673S3
6' x 16' x 84"	3750	4499	17031	BA001-061684S3
6' x 20' x 49-1/2"	2523	3027	11458	BA001-062049S3
6' x 20' x 61-1/2"	3271	3926	14862	BA001-062061S3
6' x 20' x 73-1/2"	4020	4824	18261	BA001-062073S3
6' x 20' x 84"	4687	5624	21289	BA001-062084S3
6' x 24' x 49-1/2"	3027	3633	13753	BA001-062449S3
6' x 24' x 61-1/2"	3926	4711	17833	BA001-062461S3
6' x 24' x 73-1/2"	4824	5789	21914	BA001-062473S3
6' x 24' x 84"	5624	6749	25548	BA001-062484S3

IMP. G	USG	LITERS	BRIGHT ANNEALED 304-BA
1760	2113	7999	BA001-070866S3
2322	2786	10546	BA001-070884S3
2641	3169	11996	BA001-071266S3
3483	4179	15819	BA001-071284S3
3521	4225	15993	BA001-071666S3
4644	5573	21096	BA001-071684S3
4401	5281	19991	BA001-072066S3
5805	6966	26369	BA001-072084S3
5281	6338	23992	BA001-072466S3
6966	8359	31642	BA001-072484S3

To order overflow pipes by specific sizes, please follow this procedure

- 1-1/2" PVC Drain overflow pipe (BA404-01**24XX)
- 2" PVC Drain overflow pipe (BA404-01**32XX)
- 3" PVC Drain overflow pipe (BA404-00**48XX)

From the generic code, replace the 2 stars by the length of the pipe.
 Example: PVC Drain overflow pipe 1-1/2" x 11" long: BA404-011124XX.

Our machined drain outlets will precisely fit with our tank overflow pipes.



FILTERING BAG

Round disk (hole 1-1/2")	
DV436-000024M1	33,90 \$
Round disk (hole 2")	
DV436-000032M1	33,90 \$
Round disk (hole 3")	
DV436-000048M1	42,45 \$
10" Filtering bag (cordless)	
DV435-000010XX	5,85 \$
16" Filtering bag (cordless)	
DV435-000016XX	7,40 \$
20" Filtering bag (cordless)	
DV435-000020XX	8,85 \$
30" Filtering bag (cordless)	
DV435-000030XX	12,35 \$

WHITE RESIN AMERLOCK 2 PAINT ALIMENTARY GRADE (CATALYST INCLUDED)

DV465-000006XX	299,90 \$
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Quantity: 1 gal. of paint and 1 gal. of catalyst.

HORIZONTAL LEG TANK

20" x 29" 29 imp. gal (35 USG)	
BA008-000035H1	155,40 \$
23" x 43" 54 imp. gal (65 USG)	
BA008-000065H1	287,70 \$

Other sizes available on demand only.
 Transport fees can be applied.

STORAGE TANK LADDER

16" x 42" Ladder	
BA412-016042A1	172,00 \$
16" x 53" Ladder	
BA412-016053A1	184,00 \$
16" x 66" Ladder	
BA412-016066A1	206,00 \$

PERSONALIZED PANEL FOR STAINLESS STEEL TANK

1 side	
BA001-000001XX	100,00 \$
2 sides	
BA001-000002XX	127,00 \$

SUPPORT FOR TANK FOOTBOARD

BA399-170001XX	44,95 \$
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COMPLETE DRAIN

1-1/2", SS, MPT	
BA606-000024S2	104,65 \$
2", SS, MPT	
BA606-000032S2	111,35 \$
3", SS, MPT	
BA606-000048S2	171,55 \$

OVERFLOW SS OR DRAIN WELDED ON SS TANK

1-1/4"	
BA850-000020S2	28,00 \$
1-1/2"	
BA850-000024S2	28,00 \$
2"	
BA850-000032S2	30,00 \$
3"	
BA850-000048S2	39,00 \$

Can be positioned as per customer's need.





WITH ITS EXPANDABLE DESIGN, OUR UPDATED RANGE OF R.O.'S WILL CONTINUALLY GIVE YOU MORE!

UPGRADE TO A HIGHER STANDARD IN NO TIME

Nowadays, R.O.'s are essential pieces of equipment for maple syrup producers in a world-class economy. By removing more than 50% to 95% of the water contained in the sap, the use of an R.O. results in substantial savings in the fuel used for evaporation.

The scalable construction of Lapierre R.O.'s mounted on a stainless steel frame allows components such as pumps and housings to be upgraded to optimize the performance of your equipment to achieve the desired throughput.

Lapierre's high efficiency recirculation design allows your R.O. to operate at a high Brix level throughout the day, without washing or rinsing the membranes (under recommended conditions).

By optimizing the capacity of our high-pressure pumps and choosing the right motors, we are proud to offer you the most energy-efficient range of high-performance R.O.'s on the market.

No other brand of R.O. has such a high resale value on the market.

UNMATCHED RELIABILITY AND SIMPLICITY

- Choice of 5 HP high pressure pumps of 10 or 20 GPM according to your needs
- Increased performance through an easy addition of membranes, high pressure pump, booster pump, etc.
- Wheeled system for effortless movement

INCLUDED WITH PURCHASE

- Stainless steel wash tank
- ESPA4 membrane and storage canister
- 20" pre-filter and pre-filter protector
- Lubricant for sealing joints
- Connection pipe
- Membrane cap and adaptor
- Membrane soap

THE R.O. SPECIALIST

We are experts at customizing your R.O. to your specific needs.

Our proven expertise in maple syrup production enables us to optimize the performance of equipment from other manufacturers.

THE LOWEST ENERGY CONSUMPTION ON THE MARKET STANDARD: 230 V / 1 PHASE

AVAILABLE: 600 V / 3 PHASE / 208 / 230 3 PHASE

FOR EXAMPLE:

**3000 SERIES 5 HP
2 MEMBRANES: 42 AMPS**

**5000 SERIES
12 MEMBRANES: 131 AMPS**



5000 SERIES



**NOW WITH STAINLESS
WATER FILTERS AND
PLUMBING**

AN R.O. THAT KEEPS ITS PROMISES

The 5000 Series has proven itself to be the industry's highest performing equipment. A single pass for a concentration of 20 Brix or more makes it the system with the lowest power consumption rate in the industry. The 5000 Series is also built on a stainless steel frame and has a scalable design that can accommodate up to 12 membrane systems (6 single and 6 double for a total of 18 membranes) as well as all the pumps in a complementary configuration. High performance for days on end!

STANDARD CONFIGURATIONS

	15 HP / 9 MEMBRANES	15 HP / 12 MEMBRANES	20 HP / 15 MEMBRANES	25 HP / 18 MEMBRANES
Feed pump	Goulds 5HP 2St	Goulds 5HP 2St	Goulds 5HP 2St	Grundfos 7,5 HP+variable
High pressure pump	3x5HP 20 GPM	3x5HP 20 GPM	4x5HP 20 GPM	5x5HP 20 GPM
Simple box 3/4 HP	3	4	5	6
Double box 1 1/2 HP	3	4	5	6
Wash tank	3'x3'	3'x3'	3'x4'	3'x4'
Wash pump	Goulds 2HP 2st	Goulds 3HP 2st	Goulds 3HP 2st	Goulds 3HP 2st
Fabric concentration filter	3	4	4	4
Concentration filter with cartridges	1	2	2	2
Washing filter with cartridges	1	1	1	1

AVAILABLE OPTIONS

- Stainless steel rack for flowmeter 10GPM (9, 12, 15 or 18 kit)
- Element, thermostat and water level control on wash tank
- Automation system
- Booster pump

**NEW
MODEL****10000 SERIES**

10k model shown

OUR INDUSTRIAL GRADE R.O.**TOUGHER FOR BETTER PERFORMANCE!**

Lapierre is proud to present the very first industrial grade R.O. developed with ingenuity and optimized for large-scale maple syrup operations. Unparalleled in durability and operating flexibility, the 10K Series, mounted on a solid frame and made entirely of stainless steel, has been designed to meet the most demanding maple syrup producers' performance requirements.

Powerful and compact, the horizontal configuration of the 10000 Series, as well as its all-stainless steel filter unit installed above the wash tank, greatly improves maintenance operations. For maximum efficiency, the 10000 Series allows up to 12 double membrane systems, for a total of 24 membranes. That's serious performance!

CONFIGURATIONS

- Up to 24 membranes in 12 double housings with 1.5 HP recirculation
- 1 Grundfos 7.5 HP feed pump with variable speed drive
- 2 Grundfos 20 HP high-pressure pumps with variable speed drive
- 1 Grundfos 10 HP booster pump with variable speed drive
- 1-3 HP booster pump with variable speed drive
- 5 stainless steel sap filters with 6 cartridges for concentration
- 1 stainless steel sap filter with 6 cartridges for washing

AVAILABLE OPTIONS

- Stainless steel 10 gal flowmeter bracket
- Element, thermostat and water level control on wash tank
- Automation system



NEW

5k and 10k automated systems

Lapierre R.O.'s have been continually evolving for more than 30 years. With the most complete product family in the industry, we can meet the needs of the smallest producers all the way up to industrial maple syrup operations.

We are proud to introduce our brand new Lapierre R.O. automation system, designed to improve and simplify maple syrup production. You can control it remotely from anywhere on the planet! This provides optimal performance and simplifies its operation while providing live production statistics via the dashboard.

If necessary, this equipment can be operated in both automatic and manual modes.

- Access to the machine at all times via the Internet
- Concentrate and filtrate flows, continuous Brix level, operating pressures, maple and concentrate water reservoir levels, operating mode
- Remote control of operations: concentration, washing, rinsing, desugaring, Brix levels, start/stop, etc.
- Alarms classified by importance and transmitted by email in real time
- 12-inch easy to use and user-friendly touch screen
- Automatic purging to facilitate feed pump start-up
- Automatic washing with metering pump for soap injection
- Automatic quick action valves
- Integrated WiFi and VPN routers
- Toggles from automatic to manual mode at the touch of a button, allowing instrument operation and reading (pressures, flow rates and temperature) without using the controller.



2000 SERIES

The 2000 Series is the R.O. of choice for producers operating a sugar bush with more than 1000 taps. Built with a stainless steel frame, it can be mounted with a high pressure pump of 3 HP-5 GPM or 5 HP-10 GPM. It is also pre-wired to connect two membranes.

2000 Series STANDARD CONFIGURATIONS

MODEL	TURBO HP PUMP	FEED PUMP	MEMBRANE + SS BOX 4"	MEMBRANE + SS BOX 8"	TANK	PREFILTER
Turbo 3 HP	1 x 3 HP (5 GPM)	1/2 HP Goulds	1	-	R32	1
Turbo 3 HP	1 x 3 HP (5 GPM)	1/2 HP Goulds	2	-	R32	1
Turbo 5 HP	1 x 5 HP (10 GPM)	1 HP Goulds	-	1	R32	1
Turbo 5 HP	1 x 5 HP (10 GPM)	1 HP Goulds	-	2	R32	2

Options for 2000 Series 3 HP and 5 HP

- 2 5-way quick-connect valves for concentrate and filtrate
- Concentrate and filtrate valve panel
- Optional stainless steel feed pump cover and high pressure pump cover
- All stainless steel feed manifold
- Filmtec Membrane (MARK E8, 8 in. and NF90-4040, 4 in.)
- Continuous Brix reader
- AUTOBRIX valve including continuous Brix reader
- Rectangular 29 gal stainless steel wash tank with filtration installed on the tank
- Element, thermostat and water level control on wash tank

Options for 2000 Series 5 HP only

- SS Polished Stainless Steel Housing (only for 8" housing)
- Filtrate sampler for SS housing
- Flowmeter panel for filtrate with samplers
- Addition of pre-filters for concentration and washing
- Sap filter with fabric or 6 cartridges

Many possible configurations when purchasing an R.O. with a 5 HP turbo pump.



3000 SERIES

A little gem for producers with more than 3000 taps who are looking for performance and a concentration of 18 Brix or more. This is an R.O. mounted on a stainless steel frame with 5 hp-20 gal high pressure pumps and a scalable configuration allowing operation of up to 8 stainless steel housings. It is also pre-wired to connect two membranes. Raw power!

3000 Series STANDARD CONFIGURATIONS

MODEL	TURBO HP PUMP	FEED PUMP	MEMBRANE + SS BOX 4"	MEMBRANE + SS BOX 8"	TANK	PREFILTER
Turbo 5 HP	1 x 5 HP (20 GPM)	2 HP Goulds	-	2	C43	2
Turbo 10 HP	2 x 5 HP (20 GPM)	5 HP Goulds	-	4	C43	4
Turbo 15 HP	3 x 5 HP (20 GPM)	5 HP Goulds	-	6	C84	6

Options for the 3000 Series only

- 2 5-way quick-connect valves for concentrate and filtrate
- Concentrate and filtrate valve panel
- Optional stainless steel feed pump cover and high pressure pump cover
- Stainless steel supply manifold
- Filmtec Membrane (MARK E8, 8 in.)
- Continuous Brix reader or AUTOBRIX valve including continuous Brix reader
- Various sizes of rectangular stainless steel wash tank with filtration installed on the tank
- Element and thermostat on wash tank
- Magnetic box and water level control on wash tank
- Up to 8 recirculations
- Horizontal support for SS housings
- SS housing in polished stainless steel
- Filtrate sampler for ss housing
- Booster pump
- Flowmeter panel for filtrate with samplers
- Filtrate flowmeter 20 additional gallons
- Addition of pre-filters for concentration and washing
- Sap filter with fabric or 6 cartridges
- 35 gallon flowmeter

Many possible configurations when purchasing an R.O. with a 5 HP turbo pump.

HYPERBRIX™ R.O. Technology will save you time and energy



The R.O. is the piece of equipment that has contributed the most to maintain maple syrup production costs at their lowest level.

HYPERBRIX® R.O. Technology will save you time and energy.

You have not seen everything yet in R.O. sap concentration technology!

Lapierre's HYPERBRIX®, process can reduce the volume of water to be evaporated by 95%.

- 2 Brix sap to 35 Brix concentrate in one single pass;
- Sap concentration has been, for the past 30 years, the largest contributor to sugar making profitability;
- Lapierre Equipment has developed a complete range of HYPERBRIX® concentration machines;
- Each HYPERBRIX® R.O. is paired with a HYPERBRIX® evaporator especially adapted for the task of cooking syrup from 35 Brix concentrate, with an emphasis on flavour development;
- The process developed by Lapierre retains all the elements present in the sap, resulting in uncompromising maple syrup;
- HYPERBRIX® technology is the solution for achieving the lowest maple syrup production cost.

1000 SERIES - JUNIOR

The Lapierre Junior R.O., an entry-level model mounted on a stainless steel frame, is the ideal solution for sugar bushes with 1,000 taps or less. With its robust and compact design, it reduces evaporation time and fuel by half.

MODEL	TURBO HP PUMP	FEED PUMP	MEMBRANE + SS BOX 4"	TANK	PREFILTER	VALVE PANEL
Junior 100	1 x 2 HP	1/2 HP Goulds	1	Integrated	1	Optional
Junior 200	1 x 2 HP	1/2 HP Goulds	2	Integrated	1	Optional



2 TO 24 FLOW METER PANELS

Available with or without sampling valve. Ask your agent about the various possible configurations.



VALVE PANEL



5-WAY VALVE

3/4" with o'ring outlets CN235-000012RX	656,00 \$
1" with o'ring outlets CN235-000016RX	689,00 \$
1-1/4" with o'ring outlets CN235-000020RX	797,00 \$
Engraved mounting plate - Concentrated CN236-000001S5	120,85 \$
Engraved mounting plate - Filtrate CN236-000002S5	120,85 \$
Mounting plate - rear CN236-000003S4	23,50 \$
Non-engraved mounting plate folded back CN236-010003S4	26,50 \$



VALVE PANEL (CONCENTRATE)

1/2" CN120-080812XX	177,95 \$
3/4" CN120-121212XX	170,90 \$

VALVE PANEL (FILTRATE)

1" CN120-161612XX	184,55 \$
1-1/4" CN120-202012XX	181,05 \$
1-1/2" CN120-242412XX	196,85 \$

PREFILTRATION

Pre-filtration is essential for the proper operation of an R.O. We have a wide selection of practical and high-performance cloth or cartridge filters.

Be sure that your existing R.O. has a pre-filtration system appropriate to its capacity. Talk to your Lapierre representative about it.



BLUE HOUSING AND PRE-FILTER

Blue housing 2" x 20", 10 to 12 gal. capacity CN206-002003XX	91,75 \$
Purtrex 20" 5 micron pre-filter (1) DV402-052001NX	4,95 \$
Purtrex 20" 5 micron pre-filter (20) DV402-052001NXB	88,95 \$
Pre-filter protector (5) DV401-000005XX	17,50 \$
Pre-filter protector (10) DV401-000010XX	32,95 \$
Tubular pre-filter protector (6) DV401-000006XX	24,90 \$
Plastic key for blue housing CN206-150295XX	6,80 \$

LATERAL SUPPORT FOR 2 PRE-FILTERS

CN423-071202S2	69,95 \$
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COMPLETE MODIFICATION KIT TO TRANSFORM A STD SAP FILTER INTO A 6-CARTRIDGE SAP FILTER

- Cartridges not included; - Suitable for Lapierre sap filters from the year 2000 and up; - For older filters, confirm compatibility. FE202-240614XX	417,00 \$
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MAINTENANCE PRODUCTS

Membrane soap TFC 1.13 kg CN400-000000XX	16,95 \$
Membrane soap TFC 11 kg CN400-000011XX	135,00 \$
Lubri-teck (glycerine) 1 litre DV424-000001XX	15,50 \$
Lubri-teck (glycerine) 4 litres DV424-000004XX	39,95 \$
SMBS preservative 1.5 kg CN405-000001XX	21,40 \$
Propylene glycol 4 litres DV427-000004XX	44,40 \$
Ph 10-12 test paper strip DV243-000000XX	15,40 \$
Ph 1-10 test paper strip DV243-000112XX	24,70 \$

24" LAPIERRE SAP FILTER WITH 6 PRE-FILTERS
 40 gal capacity (pre-filtered water) 20 gal capacity
 (non-pre-filtered water) / max. 75 PSI

Complete sap filter 1" inlet FE002-240616XX	790,00 \$
Complete sap filter 1-1/4" inlet FE002-240620XX	790,00 \$
Complete sap filter 1-1/2" inlet FE002-240624XX	790,00 \$

Uses the same pre-filters as the blue housing.

24" LAPIERRE CLOTH SAP FILTER 15 GAL / MAX. CAPACITY 75 PSI

2 filter cloths included Complete sap filter 1" inlet FE001-000016XX	522,00 \$
Complete sap filter 1-1/4" inlet FE001-000020XX	522,00 \$
Complete sap filter 1-1/2" inlet FE001-000024XX	522,00 \$
5 micron filter cloth (1) DV400-002401XX	15,95 \$
1 micron filter cloth (1) DV400-012401XX	16,95 \$

Lapierre sap filter also available with stainless housing



FILTRATE SAMPLER

3/4" MPT x 3/4" MPT for Lapierre housing CN410-000001XX	31,90 \$
1/2" FPT x 1/2" MPT for Seprotech housing CN410-000002XX	30,00 \$

Several models can accommodate the housings of other brands.



STAINLESS STEEL WASH TANK

12" x 24" x 36", 29 USG	CN006-122436S3	640,00 \$
Sap filter rack (24" tank)	CN427-000002A1	135,55 \$
Blue housing rack (24" tank)	CN426-000002A1	73,65 \$
12" x 30" x 36", 36 USG	CN006-123036S3	655,00 \$
Sap filter rack (30" tank)	CN427-000003A1	143,75 \$
Blue housing rack (30" tank)	CN426-000003A1	76,25 \$
12" x 36" x 36", 43 USG	CN006-123636S3	675,00 \$
Sap filter rack (36" tank)	CN427-000004A1	205,40 \$
Blue housing rack (36" tank)	CN426-000004A1	78,85 \$
24" x 36" x 36", 84 USG	CN006-243636S3	745,00 \$
Sap filter rack (36" tank)	CN427-000004A1	205,40 \$
Blue housing rack 70 gal (36" tank)	CN426-000005A1	150,00 \$
24" x 48" x 36", 108 USG	CN006-244836S3	795,00 \$
18" x 48" x 36", 84 USG	CN006-184836S3	770,55 \$
Sap filter rack (48" tank)	CN427-000006A1	216,50 \$
Blue housing rack (48" tank)	CN426-000006A1	84,75 \$

WASH TANK OPTIONS

3000 W element CN415-003000S4	63,15 \$
3000 W element and thermostat with stainless steel well CN005-000001XX	259,95 \$
Safety system for heating element (magnetic box and water level control) CN005-000002S4	489,60 \$
Blue box for washing CN005-000003S4	305,30 \$
SS well for temperature control EL830-010001SS	78,00 \$

2500 OR 3500 OPTION

More compact with lateral housings

More compact and requiring less space, our 2500/3500 version is available with the 2000 and 3000 Series R.O.'s. The lateral arrangement of the stainless steel housings on the support allows quick and easy handling of the membranes at the beginning and end of the season.

*Not available on the 3 HP model



Lateral housing supports available for up to 10 units



PRESSURE GAUGES GLYCERINE 2,5"

0-100 lb SS, connexion 1/4"	
DV206-010040S6L	31,10 \$
0-100 lb Brass lead free, 1/4"	
DV206-010040SPL	15,40 \$
0-400 lb connexion, SS 1/4" "	
DV206-040040S6L	29,90 \$
0-600 lb SS, connexion 1/4"	
DV206-060040S6L	29,90 \$
0-600 lb Brass lead free, 1/4"	
DV206-060040SPL	15,55 \$
0-30 lbs Brass lead free, 1/4"	
DV206-003040SPL	15,40 \$
0-1000 lbs Brass lead free, 1/4"	
DV206-100040SPL	15,40 \$

PRESSURE GAUGES DRY 4"

0-1000 lb SS, connexion 1/4"	
DV264-100072S6L	140,70 \$
0-1000 lb Brass lead free, 1/4"	
DV206-100040S6L	29,90 \$



R.O. BOOSTER PUMP

The booster pump will significantly increase your R.O.'s performance. This pump is installed on the R.O. circuit and is intended to increase operating pressure, total flow rate and Brix level. It is recommended for use on R.O.'s with 3 or more housings. Ask your representative to choose the right model for your machine.

Various capacities are available depending on the quantity of housings: from 2 HP 20 GPM to 5 HP 45 GPM. Sold with variable speed control for optimal pressure adjustment. Please contact your Lapi-erre representative for more information.

REVERSE OSMOSIS MEMBRANE

4 INCH MEMBRANE

Filmtec NF90-4040, 4" x 40"

CN009-000440XX

ESPA4-4040, 4" X 40"

CN034-000440XX

STORAGE TANK

4" x 40"

CN002-000440XX

115,55 \$

8" x 40"

CN002-000840NX

332,30 \$

8 INCH MEMBRANE (MAX. 800PSI)

HYDRAPRO 102, 8" X 40"

CN033-000840XX

HB2535, 8" X 40"

CN027-000840XX

8 INCH MEMBRANE (MAX. 600PSI)

ESPA4, 8" X 40"

CN034-000840XX



MEMBRANE CLEANING SERVICE

For more than 20 years, Lapierre Equipment has specialized in post-sugar season servicing of your membranes.

Our cleaning service is available to all customers using membranes, regardless of the make and model of their R.O. We pick up and deliver your membrane.

All products used for washing and storage are approved for use by organic sugar bushes. Since we are always looking to improve our customer service, tests are performed on all membranes sent to us for cleaning:

- **A sugar test before cleaning**
- **A performance test before and after cleaning**

These tests are provided completely free of charge when you send your membrane for cleaning. In addition, we are available for membrane repairs:

- **Damaged fibreglass**
- **Broken or loose plastic washer**

MEMBRANE CLEANING SERVICE

4" or 8" performance and sugar test

CN401-000000XX

85,00 \$

4" performance and sugar test + cleaning

CN401-000401XX

105,00 \$

8" performance and sugar test + cleaning

CN401-000801XX

180,00 \$



AUTOBRIX VALVE CONTROLLER

The AUTOBRIX valve controller ensures that you get a constant value from the Brix level to your R.O.'s output. Combined with a precise Brix reader, the controller will modulate the opening of the concentrate valve using a highly efficient algorithm. The constant level of the Brix being targeted optimizes the performance of the evaporator and reduces its consumption and evaporation time. No need for an operator to stand in front of the R.O. constantly to monitor and adjust the opening of the concentrate valve.

- Can be installed on all Lapierre R.O. models as well as all other manufacturers' models;
- Stable and accurate Brix level at the R.O. outlet;
- The AUTOBRIX valve controller can accept data from most Brix drives continuously.

AUTOBRIX VALVE WITH BRIX READER ATAGO O-33.5

For 2000 and 3000 Series R.O.'s, 1/2" compression valve

CN175-033008CX

For 5000 Series R.O.'s, 1/2" FPT valve

CN175-033008FX



BRIX READER O-33.5

AUTOBRIX VALVE WITH BRIX READER ATAGO O-80

For the 2000 Series Hyperbrix R.O., 1/4" MPT valve

CN175-080004MX

For 3000 Series Hyperbrix R.O., 1/2" compression valve

CN175-080008CX

For 5000 Series Hyperbrix R.O., 1/2" FPT valve

CN175-080008FX



BRIX READER O-80

BRIX READER ON SUPPORT

ATAGO O-33.5 BRIX READER

DV175-000033KT

LAPIERRE O-45 BRIX READER

CN075-000045KT

ATAGO O-80 BRIX READER

DV176-000080KT

AUTOBRIX VALVE WITH BRIX READER LAPIERRE O-45

For the 2000 Series Hyperbrix R.O., 1/4" MPT valve

CN175-045004MX

For 3000 Series Hyperbrix R.O., 1/2" compression valve

CN175-045008CX

For 5000 Series Hyperbrix R.O., 1/2" FPT valve

CN175-080008FX

EVAPORATOR DESIGN

THOROUGHNESS AND PERFORMANCE

Several innovations in recent years have greatly improved the quality of evaporator operations, such as AUTOBRIX valve controllers - pre-heaters - reverse flow systems - modulating draw-off - complete pan washing systems - automatic defoamer dosing systems - to name just a few.

That being said, the design of an evaporator may seem, at first glance, very simple, but Les Équipements Lapierre, Lapierre Waterloo Small Division takes this work very seriously. Our engineers and designers, accompanied by a team of experienced specialists, strive to manufacture high-performance evaporators according to the highest standards in the industry while meeting the needs of maple syrup producers.

The analysis of operating conditions involves a wide range of questions aimed at finding answers to design a suitable evaporator such as:

- Operating conditions.
- Operator type: hobbyist, commercial or industrial.
- Boiling capacity.
- Type of fuel (wood, biomass, fuel oil, gas, electricity).
- Brix rate at entry.
- etc.

Thoroughness is essential to ensure the best possible evaporator operating condi-

tions. Based on the answers to these questions, the design is undertaken and carried out taking into account four (4) main design parameters (in alphabetical order):

Environment:

Emission: Fuel oil, gas, wood, biomass all require appropriate and different combustion chambers to ensure clean and efficient combustion. Wood evaporators with fans must be equipped with afterburner air injection to remove pollutants such as volatile organic compounds and smoke.

Efficiency: Using as little fuel as possible, in addition to ensuring complete combustion, the pans must have enough surface area to allow the maximum amount of heat to evaporate. However, at the same time, the size of the evaporator must be kept to a minimum.

- There is a limit to the amount of heat that passes through. If exceeded, there will be a deposit of sugar sand that is difficult to remove.
- The performance of the pans depends on the combustion chamber, which in turn depends on the type of fuel.
- The size of the flue pan compared to the syrup pan also depends on the sugar concentration (Brix). The relative length of the pans requires a specific length of combustion chamber.



Ergonomics:

It is important that the operator's safety remains the primary concern. Ergonomics combined with ease of operation is essential in the design:

- Good visibility of the pans.
- Accessible and easy to use combustion control.
- Easily accessible and easy to use syrup flow control.
- Reversible pans.
- For wood evaporators, easy to reload.
- The user must have a direct view of all the controls and indicators.

Manufacturing quality:

Of course, achieving high performance requires great attention to the choice of materials used and must also be produced using state-of-the-art tools to ensure high manufacturing quality:

- Top of the line components
- Computer assisted design
- Meticulous manufacturing
- Precise assembly
- Reliability

Quality syrup:

Special attention is paid to the distribution of heat under the pans. The transfer of heat from sap to syrup must be the same for the entire surface area of the syrup pan(s).

- The pan volume is determined in such a way as to ensure a minimum sugar residence time of 60 minutes to prevent the occurrence of dark syrup.

- For wood evaporators, time between reloading to minimize flow stoppage events during reloading.

This thorough thought process results in a positive operating experience because a simple change can result in a meticulous execution that balances all operating parameters. This attention to detail enables Lapiere Equipment to consistently offer you products of the highest calibre that ensure smooth production and high quality syrup.

Luc Brière, Eng.

Lapiere Waterloo Small Division



EVAPORATORS CONFIGURED FOR 50/50 MORE SYRUP AND MORE FLAVOUR!

OPTIMAL CONFIGURATION FOR A 15 to 30 BRIX CONCENTRATION

Impressively easy to use, the 50/50 configuration evaporators have flat pans of equivalent length to the surface of the flue or tube pans. The optimum configuration to enhance flavour development while saving fuel.

The 50/50 configuration evaporators, combined with a Lapierre R.O., enable a concentrate to evaporate from 15 to 30 Brix, thus allowing a greater amount of syrup to be produced per hour. The ideal choice for medium and large sugar bushes.

The 50/50 configuration is available on our Turbo 3 and Volcano 2000 Series oil evaporators as well as on the Force 5 Series wood evaporators. Several sizes are available. Ask your maple syrup advisor for more information.

Results of tests carried out with producers in spring 2017

- Equipment: Turbo 3 (6' X 16')
- Concentrated: between 24 and 25 Brix
- Average oil consumption of 0.16 gallons per 1 gallon of syrup
- Average production of 120 to 140 imperial gallons of syrup per hour





F5 TURBO

The Force 5 TURBO is the fusion between the best combustion controlled wood arch and the Lapierre-Waterloo-Small designed fire tube double pass Turbo pan. A combination that makes evaporating with wood even more efficient and economical!

OFFERED FROM

- 2-1/2' x 8' to 6' x 18'

SUPER HEAVY DUTY CONSTRUCTION		
Syrup pan	Ends	20 ga
	Sides	22 ga
Flue pan	Walls	18 ga
	Flues	22 ga
Hood	Ends	20 ga
	Sides	22 ga



Super heavy duty arch frame structure.



THE WOOD COMBUSTION REFERENCE IS GETTING BETTER ALL THE TIME

- The Force 5 has a unique heat exchanger system;
- No smoke, soot or creosote;
- No sparks or embers out of the stack;
- Wood is the least expensive combustibile available;
- Excellent insulation (no heat loss on the sides);
- Heat is spreaded uniformly to eliminate hot spots;
- No hot spots means less niter build up;
- Complete control of evaporation intensity.

ELECTRICAL SYSTEM ENTIRELY CERTIFIED!

Eliminate safety authorities
issues and insurance concerns.



Wood reloading sequence is particularly long
with Force 5 combustion controlled arch (will
vary according to producer reality).



Optionnal Door Model

OFFERED FROM

- 2-1/2' x 8' to 6' x 18'

Ask your Lapierre representative to help you determine the right equipment size for your needs.

Standard Features

- Door is covered with stainless steel on the outside and insulated with high temperature ceramic wool on the inside;
- Clean out doors front and rear;
- Control cabinet can be positioned on either side of the arch;
- Metallic ducts are used for wiring for total protection;
- Factory installed high temperature brick and insulation.

The Force 5 is ready to use!



Force 5 reaches very high arch temperatures while maintaining low exhaust values, demonstrating how efficiently it uses energy.

SUPER HEAVY DUTY CONSTRUCTION

Syrup pan	Ends	20 ga
	Sides	22 ga
Flue pan	Walls	18 ga
	Flues	22 ga
Hood	Ends	20 ga
	Sides	22 ga

Super heavy duty arch frame structure.

Force 5 height has recently been reduced by 3 inches helping to have a better view in the syrup pans. The height of the combustion chamber stays the same.

Force 5 users are pleased with how the heat distribution and its intensity under the pans enhances maple flavor.



HYPERBRIX® version available

The Force 5 is also able of handling 35 Brix concentrate for fuel economy at its best and make syrup with genuine maple flavor.

FUSION X²

WOOD FIRED EVAPORATOR

IGNITE THE POWER OF NATURE



FUSION X²

A BEAST WITH A GREAT DESIGN

A new high-performance grind based on an ingenious design using the proven technologies of our range of wood-fired Hurricane evaporators. A perfect blend of power and performance for a greater volume of quality syrup.

The FUSION X2 offers above all an improved design, such as the walls of the combustion chamber for more efficient thermal performance. A variable speed air injection and diffusion system provides high operating stability as well as constant uniformity in thermal transfer.

- Available from 2-1/2' x 8' to 6' x 16'
- Available in 50/50 configuration

THE FUSION OF INNOVATION COMBINING PERFORMANCE AND NATURE

BENEFITS

- Very high evaporation performance
- Thermal efficiency and fuel economy
- Ease of operation in the range of 1300 to 1900°F
- More eco-friendly due to its high-performance combustion chamber
- Large combustion chamber capacity, over 300 lbs. of dry wood

SPECIFICATIONS

- Variable speed fan control
- Temperature sensor set and digital display
- Loading door: stainless steel exterior cladding and high temperature ceramic wool insulation
- Factory-installed fire brick and refractory cement furnace
- Preheated air supply for fuel savings



OPTIFLAM combustion controller option for easier operation, performance and increased savings.

OUR CLASSIC OIL EVAPORATOR: THE VOLCANO 2000



The Volcano 2000 is one of a kind, it is a machine made with the highest quality standards.

All controls and instruments are easily accessible in the front panel.

The low profile of the furnace allows you to see what is happening inside your syrup pans.

Available with Riello variable intensity or Carlin burners.

OFFERED FROM

- 2-1/2' x 8' to 6' x 16'

SPECIFICATIONS

- Exterior is completely 304 stainless steel;
- Control switch (high+low), fire on 701 and 801 burners;
- Oil pressure gauge;
- Key type ignition for start up, with security lock;
- In-operation hour meter;
- Port hole allows you to see the flame;
- Junction box allows for a quick and easy hook up of the burners;
- Insulated burner cover to reduce noise;
- Electric plug for thermoregulator and other uses.
- Propane and natural gaz also available



VOLCANO 2000 **HYPER °BRIX** EVAPORATION

The HYPERBRIX® Volcano 2000 is configured to be efficient and economical boiling 35 Brix concentrate. Maple syrup taste is also prioritized by a design that features greater flat pan surface.



The Lapierre-Waterloo-Small HYPERBRIX® VOLCANO 2000 evaporators are available with the complete range of variable intensity RIELLO burners. Riello Burners all feature variable flame intensity to allow you to adjust your boiling to all concentrate types.

RIELLO Features

- High energy efficiency;
- Unique flame pattern;
- Heat can vary from 20 % to 100 %;
- Environment oriented european technology;
- The most economical burner on the market;
- Propane and natural gaz also available

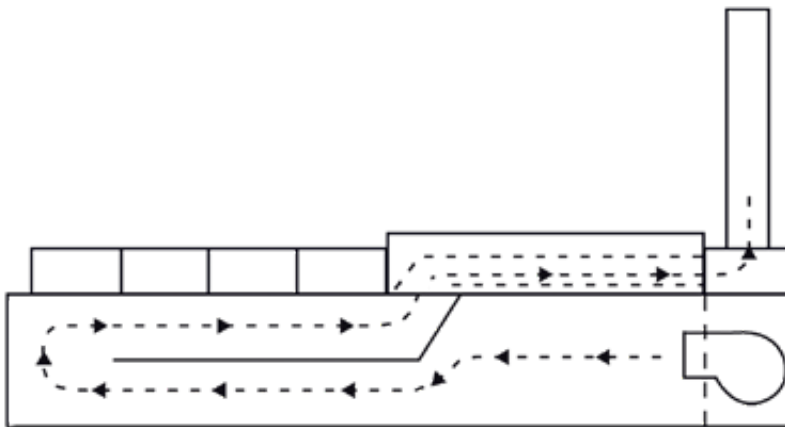


Impressive oil economy is achieved when a Piggy-Back Turbo steam pan is used in conjunction with the Turbo 3.

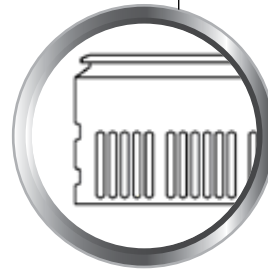
USES LESS THAN 1/3RD GALLON OF OIL TO MAKE ONE GALLON OF SYRUP (AT 18° BRIX)

A superior evaporation capacity with less fuel, featuring:

- Double pass for much greater heat transfer under the tube pan;
- Fire tubes are 30% bigger for extreme heat absorption by the pans;
- Slow gas flow for better heat transfer resulting in superior evaporation rate;
- 4 finishing pans design for high concentration and flavour enhancement;
- Fully adjustable boiling intensity;
- Silent operation.



9" fire tubes
for optimal
performance
and greater
heat transfer



SUPER HEAVY DUTY PAN CONSTRUCTION

Syrup pan	Ends	20 ga
	Sides	22 ga
Tube pan	Walls	18 ga
	Tubes	22 ga
Hood	Ends	20 ga
	Sides	22 ga

Optional RIELLO burners

The TURBO 3rd Generation evaporators are available with the variable intensity RIELLO burners. RIELLO Burners all feature variable flame intensity to allow you to adjust your boiling to all concentrate types.



RIELLO Features

- High energy efficiency;
- Unique flame pattern;
- Heat can vary from 20 % to 100 %;
- Environment oriented european technology;
- The most economical burner on the market;
- Propane and natural gaz also available

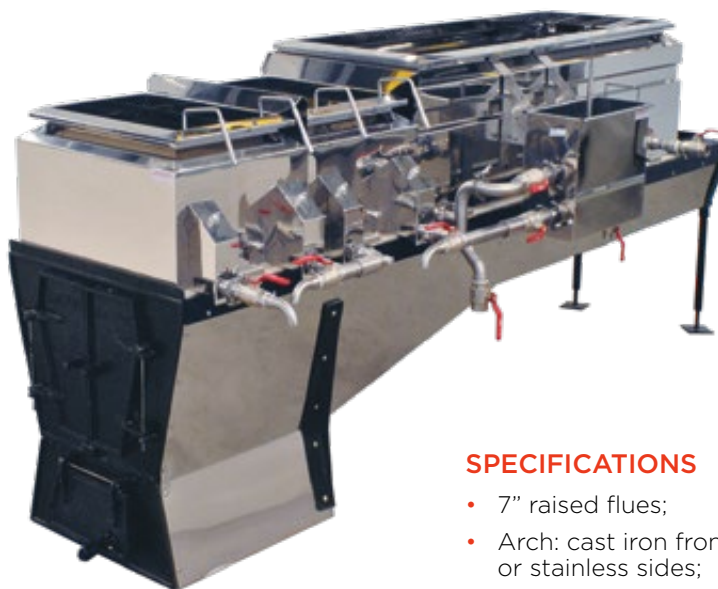
Storm

AVAILABLE SIZES

- 3' x 10'
- 3' x 12'
- 3-1/2' x 14'
- 4' x 12' / 4' x 14'

AVAILABLE OPTIONS

- Cross flow or reverse flow;
- Pre-heater hood assembly;
- Pan covers;
- Forced air, insulated front.



Our top-of-the-line evaporator with optimal productivity equipped with sophisticated plumbing, including a settling pipe at the flue pan outlet in order to collect sugar sand (niter) which will keep the front pan(s) cleaner for a longer period of time. On this model the sap feed on the back flue pan is on one side, and the syrup draw-off on the front pan(s) is on the other side. But if needed you can order as an option the sap inlet and syrup draw-off to be on the same side at a reasonable price.

SPECIFICATIONS

- 7" raised flues;
- Arch: cast iron front, galvanized steel or stainless sides;
- 20 g. walls, 22 g. flues #304 stainless;
- Smoke stack included (2 x length of the evaporator);
- Cold and hot float boxes;
- Stainless heavy duty interconnections;
- Draw off ball valve included;
- Fire bricks not included.

Mini-Pro

AVAILABLE SIZES

- 19" x 48" (30 to 50 taps)

AVAILABLE OPTION

- Forced air arch.



Picture shows 19" x 48"

Our smallest evaporator equipped with a 5" deep raised flue pan for more efficiency. Introduced on the market in 2011 following a request from one of our U.S.A. dealers, The Maple Guys from New Hampshire. You can theoretically finish your maple syrup directly on this evaporator, but since most people using such an evaporator are mainly beginners in the industry it is recommended to use a heated finishing unit to make a syrup at the proper density.

SPECIFICATIONS

- 5" raised flues;
- 22 g. #304 stainless;
- Flat bottom pan, 3 compartments;
- Smoke stack included (2 x length of the evaporator);
- Arch: cast iron front, galvanized steel;
- 3/4" draw off ball valve included;
- Grates and base stack included;
- Fire bricks not included.

Junior

AVAILABLE SIZES

- 18" x 60" (50 to 150 taps)
- 24" x 72" (100 to 300 taps)

AVAILABLE OPTIONS

- Pan covers;
- *Propane or natural gas Riello burner.



Picture shows 24" x 72"

SPECIFICATIONS

- 5" raised flues;
- Arch: cast iron front, galvanized steel or stainless sides;
- 22 g. #304 stainless;
- Smoke stack included (2 x length of the evaporator);
- Grates and base stack included;
- Cold and hot float boxes;
- Stainless heavy duty interconnections;
- Draw off ball valve included;
- Fire bricks not included.

An evaporator a little bit more efficient than the Mini-Pro. Equipped with a 5" deep raised flue pan. An affordable hobby and a safe investment which will not depreciate very much throughout the years. The ideal equipment for having hours of fun with your family or friends.

The Classic

AVAILABLE SIZES

- 2' x 6'
- 2' x 8'
- 2' x 10'

AVAILABLE OPTION

- Pan covers.



Picture shows 2' x 6'

SPECIFICATIONS

- 7" raised flues;
- Arch: cast iron front, galvanized steel or stainless sides;
- 20 g. walls, 22 g. flues #304 stainless;
- Smoke stack included (2 x length of the evaporator);
- Cold and hot float boxes;
- Stainless heavy duty interconnections;
- Draw off ball valve included;
- Fire bricks not included.

A high efficiency evaporator with a 7" deep raised flue pan but assembled with basic plumbing connections (similar to the Junior model). There is only one pan in the front with two partitions (three compartments) going width wise and return connection boxes on opposite corners. This model will give you the same boiling rate per hour compare to our Storm model but for less money.

These hobby evaporators with a flat bottom pan are designed for those who want to have fun while making maple syrup for their own use. Less efficient compared to a larger evaporator, we recommend using a finisher.

The Barrel

AVAILABLE SIZES

- 24" x 36" (20 to 50 taps)

SPECIFICATIONS

- 22 g. #304 stainless flat bottom pan, 3 compartments;
- Arch: 16 gauge steel;
- Includes 90 deg 6" elbow for chimney;
- #304 stainless pre-heater pan, 9" x 22";
- 3/4" draw off ball valve included;
- Fire bricks not included.



Propane Evaporator



AVAILABLE SIZES

- 16" x 48" (10 to 30 taps)

SPECIFICATIONS

- Gas stove with three 65 000 BTU burners;
- 16" x 32" flue pan (4" flues) with float box;
- 16" x 16" syrup pan with float box;
- Propane tank not included (For outside use only).

Propane Finisher



AVAILABLE SIZES

- 16" x 48"

SPECIFICATIONS

- 3- 16" X 16" Propane stoves of 65,000 BTU each maximum;
- 1-Stainless steel finishing pan with flat bottom 16" X 48" X 14" High, no partition;
- 3/4" ball valve with elbow included;
- NO float box;
- Propane tanks not included. (For outside use only)

The Backyarder

AVAILABLE SIZES

- 19" x 36"

SPECIFICATIONS

- 22 g. #304 stainless flat bottom pan, 3 compartments;
- Arch: cast iron front, galvanized steel;
- 3/4" draw off ball valve included;
- Grates and base stack included;
- For better results, it is recommended to finish the syrup in a propane heated pan;
- Optional pre-heater pan;
- Fire bricks not included.



Pan washer with sprinklers

Flue pan

- Wash your flue pan with permeate only (no chemicals required);
- Always feed with fresh permeate, no re-circulation;
- Only 2000 gallons needed for a large size evaporator;
- All new Lapierre-Waterloo-Small hoods are built ready for flue pan washer with knock-outs.

OPTIONS	
Auto-Stop by pressure EL049-281102XX	50,45 \$
Stainless steel sprinkler only with aluminium adaptor EV250-000000XX	86,00 \$
Filter only 1-1/2" EV250-000002XX	124,00 \$
Filter only 2" EV250-320002XX	216,90 \$

Recessed covers with sprinklers

(Lapierre syrup pan)

Available from 2 to 9 sprinklers for syrup pans 18" x 36" up to 72" x 72"

For pans other than Lapierre, you must provide internal dimensions and contact us for details

PAN WASHERS FOR RECESSED COVERS WITH SPRINKLERS

Complete pan washer 24" reservoir
EV051-000024XX

Complete pan washer 48" reservoir
EV052-000048XX

Complete pan washer 72" reservoir
EV053-000072XX

All tanks include 1 Goulds pump and 1 filter:
For 24" and 48" tanks = 1/2HP pump;
For 72" tank = 1HP pump.
Cover not included.



RECESSED COVER WITH SPRINKLERS (LAPIERRE PAN)

Cover 2 sprinklers for pan 30" x 18"
EV050-023018XX

Cover 2 sprinklers for pan 36" x 18"
EV050-023618XX

Cover 2 sprinklers for pan 36" x 20"
EV050-023620XX

Cover 2 sprinklers for pan 36" x 24"
EV050-023624XX

Cover 2 sprinklers for pan 42" x 18"
EV050-024218XX

Cover 2 sprinklers for pan 42" x 20"
EV050-024220XX

Cover 2 sprinklers for pan 42" x 24"
EV050-024224XX

Cover 2 sprinklers for pan 48" x 20"
EV050-024820XX

Cover 2 sprinklers for pan 48" x 24"
EV050-024824XX

Cover 3 sprinklers for pan 60" x 18"
EV050-036018XX

Cover 3 sprinklers for pan 60" x 24"
EV050-036024XX

Cover 3 sprinklers for pan 72" x 24"
EV050-037224XX

Cover 4 sprinklers for pan 48" x 48"
EV050-044848XX

Cover 6 sprinklers for pan 48" x 72"
EV050-064872XX

Cover 6 sprinklers for pan 60" x 48"
EV050-066048XX

Cover 6 sprinklers for pan 72" x 48"
EV050-067248XX

Cover 9 sprinklers for pan 60" x 60"
EV050-096060XX

Cover 9 sprinklers for pan 72" x 72"
EV050-097272XX

TURBO STEAM-PAN: Piggy Back

EFFECTIVE AND ECONOMICAL TECHNOLOGY

AVAILABLE SIZES

- 3' x 9'
- 3' x 10'
- 3-1/2' x 9'
- 3-1/2' x 10'
- 4' x 9'
- 4' x 10'
- 5' x 9'
- 5' x 10'
- 6' x 10'



The use of the steam produced in the evaporation process in an excellent way to reduce your energy costs by up to 40%.

More than 30 years ago, the Piggy Back was introduced to help maple producers save time, energy and space. Lapierre Equipment is proud to present to you the latest innovation with focus on improved efficiency and ease of cleaning. The TURBO tube pan design allows even greater energy transfer for enhanced performance. The TURBO steam pan can increase your evaporator performance by up to 40%.

If you are looking for ultimate performance and economy in evaporation you should be looking at our Piggy Back steam pan. At 20 Brix it only consumes 0.19 gallon of oil per gallon of syrup with our TURBO fire tube evaporator.

**Available for all Lapierre-Waterloo-Small evaporators models
(more than 3')**

Please contact your representative for more details.

REVERSE FLOW KIT

Allows you to draw syrup all day without changing your cross flow pans.

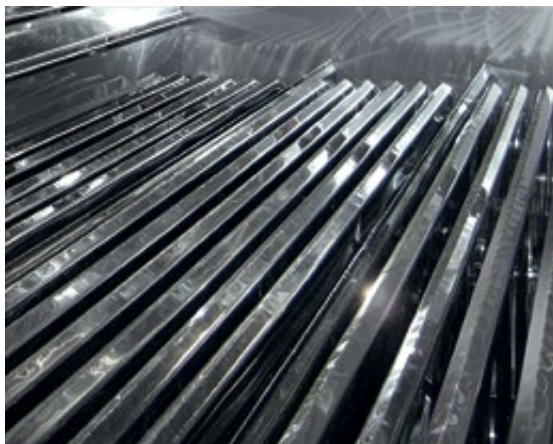
Fits wood or oil evaporators. Includes: ball valves and fittings to connect "HOT" float box to rear and front inlets. You will be ready to draw syrup in less than 5 minutes (requires 3 to 4 syrup pan configuration). Optional: all stainless steel ball valves.

CENTRAL DRAW-OFF KIT

Allows you to draw syrup without moving the syrup tank when using the draw-off inversion kit.

2" SIGHT LEVEL

This sight level makes reading much easier and accurate than ever before. Available for syrup and flue pans.



7" AND 9" HIGH DIAMOND POINT FLUES

Made with 304BA (Bright annealed) SS and available on Storm (2 1/2' +), Hurricane Force 5 and Xtreme Fire, Volcano and Volcano 2000, the new diamond point flues will make your flue pan easier to clean.



DIRECT ACTION FLOAT BOXES

Direct action float boxes for accurate and fast sap transfer and precise pan level control.



6 COMPARTMENT SYRUP PAN WITH BUILT IN REVERSE FLOW KIT AND CENTRAL DRAW-OFF KIT

This pan reduces the cost of the overall evaporator by replacing 3 to 4 syrup pans, by saving on stainless and insulation.

The central draw-off allows you to draw syrup without moving the syrup tank when using the draw-off inversion kit.

SAFETY,
it's a family affair!

**NOW OFFERING
HIGH QUALITY
CHIMNEY
SOLUTIONS**

**DID YOU KNOW THAT
A FAULTY CHIMNEY INSTALLATION
MAY CAUSE A FIRE?**

Your single wall chimney must;

- Provide 24 inches clearance to a combustible wall.
- Provide 18 inches clearances to any combustible material.
- Must be 10ft above any building in a 25ft radius.

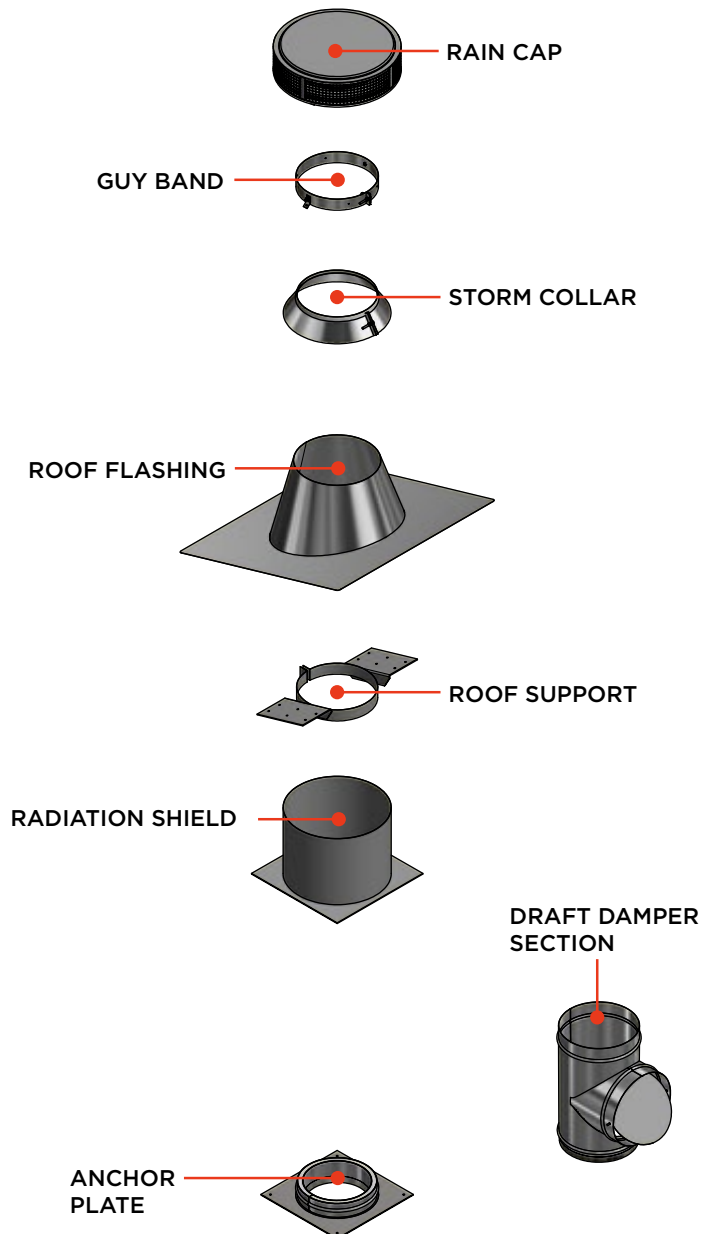
**LAPIERRE EQUIPMENTS IS NOW OFFERING
A DOUBLE WALL INSULATED LISTED CHIMNEY**

- UL103HT listed chimney.
- Specifically designed for the Maple Industry.
- Needs only 2 inches clearance to any combustible material.
- Must be 3ft above any obstacle in a 10ft radius (therefore permitting shorter run, saving cost).
- Allow the use of a smaller diameter chimney for the same evaporator, (saving cost).
- RECOGNIZED BY YOUR INSURANCE COMPANY.



CHIMNEY PIPE			
PREFAB			
CODE	DIAMETRE	HEIGHT	
CH008-061200LW	6"	12"	
CH008-061800LW	6"	18"	
CH008-062400LW	6"	24"	
CH008-064800LW	6"	48"	
CH008-081200LW	8"	12"	
CH008-081800LW	8"	18"	
CH008-082400LW	8"	24"	
CH008-084800LW	8"	48"	
CH008-101200LW	10"	12"	
CH008-101800LW	10"	18"	
CH008-102400LW	10"	24"	
CH008-104800LW	10"	48"	
CH008-121200LW	12"	12"	
CH008-121800LW	12"	18"	
CH008-122400LW	12"	24"	
CH008-124800LW	12"	48"	
CH008-141200LW	14"	12"	
CH008-141800LW	14"	18"	
CH008-142400LW	14"	24"	
CH008-144800LW	14"	48"	
CH008-161200LW	16"	12"	
CH008-161800LW	16"	18"	
CH008-162400LW	16"	24"	
CH008-164800LW	16"	48"	
CH008-181200LW	18"	12"	
CH008-181800LW	18"	18"	
CH008-182400LW	18"	24"	
CH008-184800LW	18"	48"	
CH008-201200LW	20"	12"	
CH008-201800LW	20"	18"	
CH008-202400LW	20"	24"	
CH008-204800LW	20"	48"	
CH008-221200LW	22"	12"	
CH008-221800LW	22"	18"	
CH008-222400LW	22"	24"	
CH008-224800LW	22"	48"	
CH008-241200LW	24"	12"	
CH008-241800LW	24"	18"	
CH008-242400LW	24"	24"	
CH008-244800LW	24"	48"	

PARTS BELOW ARE INCLUDED WITH THE PURCHASE OF AN EVAPORATOR*
Chimney sold separately



An extensive line of products is available. For information, contact your Lapierre dealer.

*Optional on wood fired evaporator without fan.

MAPLE SYRUP AUTO CONTROL

- Made by Lapierre;
- High precision;
- Fast reaction and reliable;
- Removable actuator and control box;
- Programmable to adapt to evaporator size;
- Easy to wash;
- Manual or auto mode;
- Probe included;
- Heavy duty SS clamp and gasket required.



**LAPIERRE
EXCLUSIVE**

SEE PAGE 106



DISPENSER AUTO FOR LIQUID DE-FOAMER

DV168-000000XX

Replacement pump
PM568-240104XX



Low sap alarms Ystec
(2 probes)

LAPIERRE MODULATING DRAW-OFF

Ferrule 1-1/2" outlet DV122-240001XX	1635,00 \$
Ferrule 1-1/2" outlet (2 probes) DV122-240002XX	1890,00 \$
Elbow, 90°, 1-1/2" (optional) EV707-902424S2	32,65 \$
Ferrule 2" outlet DV122-000001XX	1653,00 \$
Ferrule 2" outlet (2 probes) DV122-000002XX	1920,00 \$
Elbow, 90°, 2" (optional) EV707-903232S2	39,30 \$

WATER LEVEL SENSOR YSTEC WITH AUDIBLE ALARM (1 PROBE)

EADETEC4 250,00 \$



YSTEC LOW SAP LEVEL DETECTOR WITH BURNER SHUT-OFF (120 VOLTS)

Control unit EADETEC3	235,00 \$
Complete kit NV005-000001ST	735,00 \$

LOW SAP ALARMS YSTEC WITH BURNER (2 PROBES)

EADETEC3-2 367,00 \$

SS ROPE OPERATED STACK COVER

Available for smoke stack and steam stack in all sizes. Price upon request.



PEAK STYLE COVER

For steam stack in all sizes. Price upon request.





A



B



C



D - Barometer



E - Digital Grader



F - Lovibond comparator



J - Dial thermometer



G

H

I

THERMOMETER

A - 8-1/4" digital thermometer EITB0012	35,95 \$
B - 12" SS back thermometer EITDT158	16,60 \$
C - 18" thermometer EITBC018	91,35 \$
Replacement stem for 18" thermometer EITRC018	54,05 \$

D - 5" BAROMETER

DV010-001353XX	249,00 \$
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E - MAPLE SYRUP DIGITAL GRADER HI759

DV024-000759XX	75,00 \$
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**F - LOVIBOND COMPARATOR
(NEW GRADING SYSTEM)**

DV034-433240XX	397,95 \$
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CENTER ACER

G - Maple syrup off-flavor detection kit DV039-000000XX	49,95 \$
H - Calibration solution 66.0 brix (for refractometer) DV137-000660XX	20,80 \$
I - Grading kit 4 bottles DV028-000000XX	35,30 \$

J - DIAL THERMOMETER

3" dial 1/4" thread, 6" stem 0-50 deg. F EITC0306	56,70 \$
3" dial 1/4" thread, 9" stem 0-50 deg. F EITC0309	68,35 \$
3" dial 1/4" thread, 12" stem 0-50 deg. F EITC0312	85,30 \$
5" dial 1/4" thread, 9" stem 0-50 deg. F EITC0509	76,70 \$
3" dial 1/2" thread, 9" stem 0-250 deg. F EITC0325	56,70 \$
3" dial 1/2" thread, 9" stem 50-300 deg. F EITC0330	70,60 \$
3" dial 1/2" thread, 18" stem 50-300 deg. F EITC0318	70,00 \$
5" dial 1/2" thread, 12" stem 50-300 deg. F EITC0512	108,35 \$



OPTIFLAM^{MD}

combustion controller



COMBUSTION CONTROL SYSTEM

ASSISTED PERFORMANCE

OPTIFLAM AUTOMATED
COMBUSTION CONTROLLER

FF200-000001XX

FOR OPTIMAL EFFICIENCY & MINIMAL WOOD CONSUMPTION

OPTIFLAM is an automated system for supporting the thermodynamic properties of the evaporator combustion chamber to optimize heat using a minimum amount of fuel.

- Measures various operating conditions to determine the best evaporator operating conditions.
- Adjusts fan speed continuously to maintain the temperature set by the operator.

BENEFITS

- The OPTIFLAM provides automated operation of your evaporator in order to maintain optimal and constant heat without any need for assistance on your part.
- The operator's only involvement is putting wood into the combustion chamber when indicated on the display.
- This minimizes flow interruptions and improves syrup quality.
- Allows control over the amount of fuel used.

**INTEGRATES WITH LAPIERRE FORCED AIR - WOOD FIRED EVAPORATOR
ON EXISTING OR BRAND NEW DEVICES**

TOUCH SCREEN DISPLAY

OPTIFLAM is equipped with an easy-to-use 7.5 inch (19.5 cm) touch screen to access the various functions of the combustion manager.

Combustion statistics on the evaporator combustion settings are compiled and displayed on the screen:

- The operating time.
- The average temperature maintained.
- The time between reloads.
- The time required to recharge.
- Temperature set by the operator.

3 OPERATING MODES

AUTOMATIC MODE

OPTIFLAM takes care of the evaporator. Adjusts fan speeds, gives wood recharge warning, monitors combustion and stops fan operation at the end of production.

MANUAL MODE

The operator controls the fan speed directly, as with a standard Hurricane, but from the control screen.

MECHANICAL MODE

The operator controls the fan speed directly, as with a standard Hurricane, using rheostats, but from the control box.

LAPIERRE
EXCLUSIVE



ATAGO MASTER H SERIES 60-70 BRIX (SYRUP)

DV012-006070XX 512,25 \$

Developed especially
for maple syrup

- 60 to 70 Brix scale easier than ever to read;
- No need to cool down syrup before testing;
- Built-in protection against dust and water.



A - Atago digital 0-85 Brix
DV013-000085XX 802,70 \$

B - Misco digital 0-85 Brix
DV022-000085XX 625,00 \$

REFRACTOMETER

LED backlit 0-32 Brix (sap and high concentrate)
DV014-000032XX 66,15 \$

LED backlit 45-82 Brix (syrup)
DV014-004582XX 66,15 \$



Hydrometer and hydrotherm

Conductivimeter

Hydrometer cup

HYDROMETER AND HYDROTHERM

Hydrometer 0-35 Brix (sap)
DV020-000035XX 10,95 \$

Hydrometer 45-75 Brix (syrup)
DV020-004575XX 20,55 \$

Robi density for hydrotherm (1 liter)
DV426-000001XX 11,65 \$

Hydrometer 0-15 Brix (sap)
DV020-000015XX 19,05 \$

Hydrometer 50-70 Brix (syrup)
DV020-005070XX 17,30 \$

Hydrotherm red column
DV023-000000XX 23,65 \$

Conductivimeter Hanna HI98308
(5 programmable scale)
DV021-098308XX 91,10 \$

HYDROMETER AND HYDROTHERM CUP

Hydrometer cup 1 1/2" x 14"
WITH BASE
DV025-002414ST 43,00 \$

Hydrotherme cup 2" x 12"
WITHOUT BASE
DV025-003212ST 45,00 \$

Hydrotherme CUP 2" x 14"
WITHOUT BASE
DV025-003214ST 47,00 \$



SS butterfly valve

SS butterfly valve



Ceramic blanket



SS Ferrule clamp

SS BUTTERFLY VALVE (BLACK HANDLE)

1-1/2"	VA020-002424S2	80,00 \$
2"	VA020-003232S2	90,00 \$

SS BUTTERFLY VALVE (BLUE HANDLE)

1-1/2"	VA021-002424S2	80,00 \$
2"	VA021-003232S2	90,00 \$

SS FERRULE CLAMP WITH SCREW

1-1/2"	DV256-000024S2	7,00 \$
2"	DV256-000032S2	9,50 \$
3"	DV256-000048S2	13,60 \$
4"	DV256-000064S2	16,75 \$

CERAMIC BLANKET

12" x 24"	DV475-162408XX	6,75 \$ / linear foot
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HIGH DENSITY ARCH BOARD

24" x 48" x 1/2"	EBISOL24	70,40 \$
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ARCH TO PAN GASKET

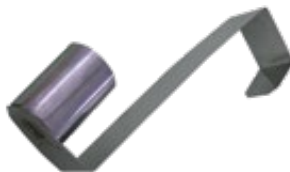
1-1/2" x 3/8"	EBTPR121	2,05 \$ /ft
2" x 3/8"	EBTPR122	2,50 \$ /ft

FIRE BRICK AND REFRACTORY CEMENT

1-1/4" Brick	DV477-010904XX	2,70 \$
2-1/4" Brick	DV477-020904XX	2,80 \$
Refractory cement (15 lb)	DV476-000016XX	45,30 \$
Refractory cement (25 kg)	DV476-000025XX	102,05 \$



Sanitary tri-clamp replacement clear gasket



Defoamer cup



Defoamer



FILTER

#8 filtration cone EVBO008W	9,85 \$
#8 filtration cone seamless EVBF008W	13,95 \$
#8 poly. prefilter, 12/pack EVPAT008	11,65 \$
Filtration material 36" x 36" EVCO3636	13,25 \$
Polyester paper 36" x 36", 12/pack EVPA3636	27,40 \$

SANITARY TRI-CLAMP REPLACEMENT CLEAR GASKET

1" EAG40MP-S10	1,00 \$
1-1/2" EAG40MP-S15	1,15 \$
2" EAG40MP-S20	1,65 \$
3" EAG40MP-S30	1,85 \$

DEFOAMER CUP (WATERLOO)

1" with 4" folded support EVAMGO01	17,00 \$
1" with 10" unfolded support EVAMGO10	20,00 \$
2" with 10" unfolded support EVAMGO20	25,00 \$



Sunflower oil



DEFOAMER CUP (LAPIERRE)

Defoamer cup 1" DV045-000001S2	17,00 \$
Defoamer cup 1-1/2" DV045-000002S2	20,00 \$

DEFOAMER

Kasher defoamer (200 g) DV406-000200LA	5,95 \$
Liquid defoamer LWS (8 oz) EVAN108W	4,95 \$
Liquid defoamer LWS (32 oz) EVAM032W	19,95 \$
Liquid defoamer LWS (128 oz) EVAM128W	59,95 \$

SUNFLOWER OIL

Deodorized organic sunflower oil (1 liter) DV508-000001XX	14,95 \$
Organic sunflower oil SOLEIL D'OR (3 liters) DV507-000003XX	55,10 \$

BIO SUNFLOWER OIL, ODORLESS, CERTIFIED KOSHER & ECOCERT

1 liter DV509-000001XX	15,95 \$
4 liters DV509-000004XX	58,95 \$



SCOOP

Small scoop DV040-042003ST	66,00 \$
Large scoop DV040-062001ST	68,00 \$
Small perforated scoop DV041-042004ST	70,00 \$
Large perforated scoop DV041-062002ST	72,00 \$



DIPPER

Round dipper (1 quart) EADPR030	66,00 \$
Round dipper (2 quarts) EADPR031	68,00 \$
Flat side dipper (1 quart) EADPD040	84,00 \$
Round dipper with holes for taffy (2 quarts) EADPRT31	80,00 \$
Flat nose dipper (2 quarts) EADPD060	69,35 \$



Aluminium step

ALUMINUM STEP

22" x 15" x 12" DV545-221512XX	94,00 \$
48" x 15" x 12" DV545-481512XX	161,00 \$



MIXING PADDLE STAINLESS

6" x 48" DV052-8067633XX	66,35 \$
6" x 60" DV052-8067634XX	69,90 \$



SYRUP PITCHER

Syrup pitcher 1.5 L with spout ECSPS1500	83,15 \$
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Cover optional.

ROUND SYRUP FILTER TANK WITH TOP LID

5 gal with single filter holder (9" dia. x 22" height) ESA0922WA	311,00 \$
15 gal (14" dia. x 27" height) ESA1427ZA	343,00 \$
15 gal with single filter rack (14" dia. x 27" height) ESA1427WA	458,00 \$
24 gal (18" dia. x 27" height) ESA1827ZA	448,00 \$
24 gal with triple filter rack (18" dia. x 27" height) ESA1827WA	574,00 \$
40 gal (23" dia. x 27" height) ESA2327ZA	600,00 \$
40 gal with triple filter rack (23" dia. x 27" height) ESA2327WA	800,00 \$
Base on casters for 15-24-40 gal EM315-010000ST	136,00 \$

DUAL SQUARE TANKS ON CASTERS WITH VALVE

18" x 18" x 32"	2 x 27 imp. gal	2 x 32 USG	21" x 39" x 32" (Overall)	EM160-181832S3	1243,00 \$
18" x 24" x 32"	2 x 35 imp. gal	2 x 42 USG	21" x 51" x 32" (Overall)	EM160-182432S3	1290,00 \$
18" x 36" x 32"	2 x 53 imp. gal	2 x 63 USG	21" x 75" x 32" (Overall)	EM160-183632S3	1375,00 \$
24" x 24" x 32"	2 x 50 imp. gal	2 x 60 USG	27" x 51" x 32" (Overall)	EM160-242432S3	1300,00 \$
24" x 36" x 32"	2 x 75 imp. gal	2 x 90 USG	27" x 75" x 32" (Overall)	EM160-243632S3	1390,00 \$

TRIPLE SQUARE TANKS ON CASTERS WITH VALVE

18" x 18" x 32"	3 x 27 imp. gal	3 x 32 USG	21" x 57" x 32" (Overall)	EM161-181832S3	1675,00 \$
18" x 24" x 32"	3 x 35 imp. gal	3 x 42 USG	21" x 75" x 32" (Overall)	EM161-182432S3	1755,00 \$
24" x 24" x 32"	3 x 50 imp. gal	3 x 60 USG	27" x 75" x 32" (Overall)	EM161-242432S3	1845,00 \$



SYRUP TANK WITH CONE FILTERS

Rectangular syrup tank (24 gallons) with cover and support for three cone filters (#8 cone filters not included)
EM174-122436S3

670,00 \$

OPTIONS FOR SQUARE TANKS ON CASTERS

SS outlet option 1" x 1" x 1-1/4" (MPT x MPT x FPT) EM360-161620S2	167,15 \$
SS outlet option 1" x 1" x 1" x 1-1/4" (MPT x MPT x MPT x FPT) for triple tanks on casters EM361-161620S2	217,40 \$
SS cover with handle (18" x 18") EM359-001818S3	101,25 \$ each
SS cover with handle (18" x 24") EM359-001824S3	106,35 \$ each
SS cover with handle (18" x 36") EM359-001836S3	117,20 \$ each
SS cover with handle (24" x 24") EM359-002424S3	112,70 \$ each
SS cover with handle (24" x 30") EM359-002430S3	110,55 \$ each
SS cover with handle (24" x 36") EM359-002436S3	125,00 \$ each



Stainless steel outlet optional.

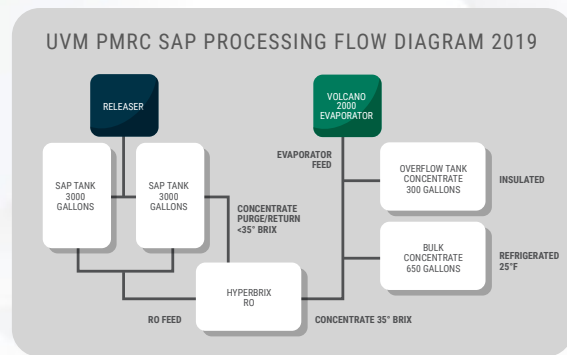
DUAL SQUARE TANKS ON CASTERS WITH VALVE AND SKIRT

18" x 18" x 32"	2 x 27 imp. gal	2 x 32 USG	21" x 39" x 32" (Overall)	EM170-181832S3	1575,00 \$
18" x 24" x 32"	2 x 35 imp. gal	2 x 38 USG	21" x 51" x 32" (Overall)	EM170-182432S3	1655,00 \$
18" x 36" x 32"	2 x 53 imp. gal	2 x 63 USG	21" x 75" x 32" (Overall)	EM170-183632S3	1745,00 \$
24" x 24" x 32"	2 x 50 imp. gal	2 x 60 USG	27" x 51" x 32" (Overall)	EM170-242432S3	1670,00 \$
24" x 36" x 32"	2 x 75 imp. gal	2 x 90 USG	27" x 75" x 32" (Overall)	EM170-243632S3	1765,00 \$

Master Maple Syrup Producer

PERFORMANCE MODEL

UNIVERSITY OF VERMONT PMRC (PROCTOR MAPLE RESEARCH CENTER)
IN PARTNERSHIP WITH LAPIERRE - RESULTS: SEASON 201



Although Lapierre is a pioneer in the development of HyperBrix® technology in the maple syrup industry, the 2019 season results from the University of Vermont - PROCTOR MAPLE RESEARCH CENTER - demonstrate an example of the evolution of high Brix process techniques that has led to the creation of an modern performance model.

RESULTS OF THE UVM PROCESS MODEL WITH HYPERBRIX (SEASON 2019):

- Number of taps: 5,154
- Quantity of sap collected: 140,244 (USD) @ 2.14 Brix
- Level of concentration: 35° Brix
- Number of concentration cycles: 20
- Total number of gallons of concentrate: 7,365 (USG)
- Total number of boilings: 2018 11 evaporations - Approx. Once a week every for 5 weeks.
- Average of 4 concentrations/boiling
- A total of 37 hours of boiling for an average of 7.4 hours per boil
- A total of 3,347 USG of syrup produced for an average of 670 USG per boil

- 7.2 lb. yield at tap
- Reduction in fuel consumption at 35brix, 50% less than at 25° Brix
- Significant reduction in sugar niter
- Total production time (boiling and washing): 49.5 hours
- Time savings: 96.5 hours vs 2017 at 25 Brix

Refrigerated tanks allow the concentrate to be stored at 35 Brix for several days at temperatures below 0°C (32°F). This allows greater flexibility in planning syrup production and above all no loss in product quality.

ADVANTAGES:

- Reduces time, operating and labour costs
- Allows more time to spend with family or in the woods

LAPIERRE HYPERBRIX, a high-performance technology

Courtesy of:

Dr Tim Perkins, Dr Abby van den Berg, Wade Bosley, Brendan Haynes, Mark Isselhardt UVM Proctor Maple Research Center, Underhill, VT

A QUIET EVOLUTION - HYPERBRIX TECHNOLOGY

Back in 2015, Lapierre launched HyperBrix technology that could reach a concentration of 35 Brix. Was the market ready? At that time, the majority of producers concentrated at an average of 15 Brix. To be honest, the pace was high and for a technology to be truly effective, you have to change the way you do things and adjust the way you work. Like everything else, a race horse develops its full potential only in a favourable environment.

The partnership with the University of Vermont Research Institute (Proctor Maple Research Center) has enabled us in recent years to optimize processes, improve membrane combinations and train employees so that the HyperBrix model can take shape and benefit everyone.

HYPERBRIX R.O.



- Stainless steel structure
- 4 regular membranes
- 2 HyperBrix membranes
- Washing tank

VOLCANO 2000 EVAPORATOR - 4' X 12' CONFIGURATION 25-75



- 4' flue pans, 8' flat-bottom syrup pan (8 partitions)
- Riello burner with variable output
- Pre-heater - Reverse flow system
- Modulating draw-off, Complete pan washing system
- Automatic Defoamer, Front/Backpan washer, drawoff tanks

The addition of tanks, one refrigerated and the other, only insulated for transfer, allows the concentrate to be stored at temperatures below 0c (32°F) for several days without risk of contamination. This process model allows for effective operational management. Better managing priorities is mainly about planning, in a weekly grid, the time allocated to boiling and packing operations. This saves a lot of time and energy.

Although UVM studies have shown that the syrup retains the same delicious flavour characteristic of maple, the configuration of the 75/25 evaporators allows for perfect boiling. As a result, given the significantly reduced boiling time, the build-up of sugar niter in the pans is also significantly reduced. The time required to clean work areas and equipment has also dropped significantly, by a maximum of 12 hours.

95% OF THE WATER REMOVED WITHOUT EVAPORATION

Today, an R.O. is an essential piece of equipment for maple syrup producers. By removing more than 50% to 95% of the water contained in the sap, the use of an R.O. results in major savings in the time and fuel required for evaporation.

The maple syrup industry has benefited greatly from this innovation without having to evaporate this gigantic amount of sap. To maintain and even improve the characteristic flavours of the maple, the evaporator design has been perfectly adjusted. Oil evaporators require 4 litres of oil to produce 1 litre of maple syrup - if you only boil raw maple sap versus only 1.5 litres in HYPER-BRIX. - The maple syrup industry has therefore made a significant contribution to reducing its ecological footprint in recent decades. High concentration helps to protect nature's most precious gift to us.

Filter press

7" AND 10" SQUARE FILTER PRESS

7" filter press, 3 hollow and 2 plates (expandable to 5 hollow) with N4000L lead free pumping unit
SR005-030207SP

7" filter press, 8 hollow and 7 plates (expandable to 10 hollow) with N4000L lead free pumping unit
SR005-080707SP

7" filter press, 10 hollow and 9 plates with N4000L lead free pumping unit
SR005-100907SP

Extra hollow and plates 7"
SR011-000007XX

10" filter press, 3 hollow and 2 plates (expandable to 5 hollow) with N4000L lead free pumping unit
SR005-030210SP

10" filter press 7 hollow and 6 plates (expandable to 10 hollow) (support shafts must be replaced) with N4000L lead free pumping unit
SR005-070610SP

10" filter press 10 hollow and 9 plates with N4000L lead free pumping unit
SR005-100910SP

Extra hollow and plates 10"
SR011-000010XX

7" and 10" stainless steel standard swivel frame with robust wheels (not included with the purchase of a press)
SR405-000002XX

INCLUDED ACCESSORIES (PRESS 7" & 10")

Upon purchase of a complete filter press with pumping unit:

- 10 lb of filter aid
- 1 box of filter paper
- Hoses, connections and pan
- 3/4" ball valve for the pan

Upon purchase of a complete filter press w/o pumping unit:

- Hoses, connections and pan
- 3/4" ball valve for the pan

15" SQUARE FILTER PRESS

15" filter press, 6 hollows, 5 plates w/o pumping unit
SR010-060515XX

15" filter press, 8 hollows, 7 plates w/o pumping unit
SR010-080715XX

15" filter press, 11 hollows, 10 plates w/o pumping unit
SR010-111015XX

15" filter press, 13 hollows, 12 plates w/o pumping unit
SR010-131215XX

15" additional, hollows and plates
SR011-000015XX

PUMPING UNIT OPTION FOR 15" SQUARE FILTER PRESS

1/2" Yamada diaphragm pumping unit
SR003-150008NX 1558,00 \$

1/2" Yamada diaphragm pumping unit
SR003-150016NX 1965,00 \$

1/2" Yamada diaphragm pumping unit
SR003-150851XNA 3495,00 \$

SHELF & VALVE OPTION FOR 15" FILTER PRESS

shelf option for Yamada & Y51 pumping unit
SR405-150237TX 49,95 \$

3 way valve option with ss JIC 3/4" adaptor
SR405-151212KJ 142,30 \$

3 way valve option with 1/2" quick coupling
SR405-151208KR 126,20 \$





Diatomaceous earth



Filter paper



Filter cloth



Restriction plate



Pompcos S-275



Versamatic diaphragm syrup pump

ACCESSORIES

12" Washable filter cloth 1 micron (pkg/2) DV400-011202XX	19,95 \$
12" Washable filter cloth 5 microns (pkg/2) DV400-001202XX	19,95 \$
O'ring #253, 5-3/8" DV201-000253XX	1,05 \$
Dicalite Diatomaceous earth (filter aid) 10 lb DV403-010010XX	14,95 \$
Dicalite Diatomaceous earth (filter aid) 50 lb DV403-010050XX	29,95 \$
White filter papers 7" (box/400) DV404-000007XX	54,95 \$
White filter papers 10" (box/400) DV404-000010XX	94,95 \$
White filter papers 15" (box/250) DV404-000015XX	245,00 \$
6' translucent tubing assembled with SS hook and fitting 1/2" SR200-000027XX	55,00 \$
6' translucent tubing assembled without SS hook and fitting 1/2" SR200-000027AX	44,00 \$

POMPCO S-275 ALL STAINLESS HEAD

Syrup filter pumping unit (includes pressure and bypass hoses) SR003-000275XX	1913,00 \$
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DIAPHRAGM PUMPING UNIT

Yamada diaphragm syrup pump 1/2" SR003-000008NX	1490,00 \$
Yamada diaphragm syrup pump 1" SR003-000016NX	2086,00 \$

Each pumping unit includes pressure and bypass hoses.

REPLACEMENT DIAPHRAGM PUMP

Yamada diaph. syrup pump 1/2", 4 gal/min @ 50 PSI, 7 SCFM PM006-000008A1	955,00 \$
Yamada diaph. syrup pump 1", 25 gal/min @ 50 PSI, 25 SCFM PM006-000016A1	1355,00 \$
1/4" regulator filter for diaphragm syrup pump PM204-534221XX	85,95 \$

KIT OF REPAIR

Kit of repair #15 diaphragm pump PM206-080015KTMH	299,00 \$
Kit of repair #25 diaphragm pump PM206-160025KTMH	399,00 \$

3 PISTONS PUMPING UNIT

1/2 HP Baldor motor with Y51 pump (with aluminium suction and piston chamber) SR003-080751XNA	3113,00 \$
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RESTRICTION PLATE FOR SQUARE FILTER PRESS

SS 10" plate SR405-101832S4	47,50 \$
SS 15" Plate SR405-151632S4	70,50 \$



DOUBLE HOLLOW PLATES

Removing solid plates and adding double hollow plates increases filtration capacity. Double hollow plates are available on 7" and 10" syrup presses.

NEW

Sirofilter

SIROFILTER

12" Sirofilter complete
w/o pumping unit
SR002-000012XX

24" Sirofilter complete
w/o pumping unit
SR002-000024XX

**LAPIERRE
EXCLUSIVE**



INCLUDED ACCESSORIES

Upon purchase of a complete sirofilter with pumping unit:

- 10 lb of filter aid;
- Hoses, connections and pan;
- 3 washable filter cloths.

Upon purchase of a complete sirofilter w/o pumping unit:

- Hoses, connections and pan;
- 3 washable filter cloths.



GEAR PUMPING UNIT

3/8" (sirofilter) NL3000LR 1/3 HP (with relief valve)
(includes pressure and bypass hoses)

SR003-003000SP

1/2" (filter press) NL4000L 1/3 HP

SR003-004000SP

REPLACEMENT MOTOR

1/3HP Motor

SR300-000023XX

REPLACEMENT PUMPS (OBERDORFER)

Model NL3000LR, 3/8" inlet
(with pressure relief valve)

PM103-130004XX

Model NL4000LR, 1/2" inlet
(with pressure relief valve)

PM103-140004XX

Model NL4000L, 1/2" inlet

PM103-040004XX

Model NL4000L, 1" inlet (for 1/2hp maple cream maker)

EM300-080004SP

Model NL9000L, 1" inlet (for 2hp maple cream maker)

PM103-090004XX

For quality purpose, all our Oberdorfer pumps are modified by Lapierre to ensure optimal sealing of the shaft seal.



Pneumatic bottler system



LAPIERRE PNEUMATIC BOTTLER SYSTEM

Lapiere pneumatic bottler system with manual control (bottling valve and tablet not included) EM100-160102KT	2264,00 \$
Lapiere pneumatic bottler system with digital control (bottling valve and tablet not included) EM100-160102CN	3153,00 \$
Option bottling valve 10mm EM306-062410KT	737,00 \$
Option bottling valve 15mm EM306-062410KT	739,00 \$
Lapiere pneumatic single bottler system with manual control and bottle guide (bottling valve not included) EM306-020506CMS	1466.00 \$

OPTIONS

Option SS shelf (18") EM306-161804KT	196,00 \$
Bottling valve 10mm EM245-062410XX	445,00 \$
O'ring and U-cup kit for bottling valve 10mm DV201-100245XX	8,10 \$
Bottling valve 15mm EM245-062415XX	462,10 \$
O'ring and U-cup kit for bottling valve 15mm DV201-150245XX	7,85 \$

Example: To order a pneumatic bottler system with 4 bottling valves, you should use the code of the bottler system and 4 times the code of the option bottling valve.

Syrup water jacketed tanks

SYRUP WATER JACKETED TANKS

10 gal (12 USG) 20" x 16" 1 x 3000 W 2 syrup outlets EM140-000010ST	1885,00 \$
Stand SCEBS2016A	510,00 \$
24 gal (29 USG) 32" x 20" 2 x 3000 W 4 Syrup outlets SCEB3220A	2739,00 \$
Stand SCEBS3220A	676,00 \$
34 gal (41 USG) 34" x 24" 2 x 3000 W 4 Syrup outlets SCEB3424A	2845,00 \$
Stand SCEBS3424A	731,00 \$
50 gal (60 USG) 38" x 28" 2 x 3000 W 4 Syrup outlets SCEB3828A	3132,00 \$
Stand SCEBS3828A	752,00 \$



HEATING ELEMENT (240 VOLTS)

3000 W element with temp. control EM340-013000XX	388,00 \$
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GAS BURNER AND BOTTLING PAN

Complete kit: stand, burner, 16" x 16" stainless pan, outlet, filter rack, 3/4" draw off valve thermometer fitting 1/2", top lid and adjustable shelf.

GAS BURNER AND BOTTLING PAN	
Complete kit PE090-161600ST	679,00 \$
Stainless bottling pan stand with adjustable shelf FF016-161600ST	287,20 \$
Gas burner with hose and regulator ECRG016W	73,95 \$
Mini steam pan (optional) PP025-171701ST	224,00 \$

SYRUP PANS (COVER AND OUTLET NOT INCLUDED)	
16" x 16" x 14" (10" = 9.2 gal/11 USG) PP009-161605ST	233,00 \$
16" x 16" (3/4" outlet, nipple, ball valve, elbow, 1/2" dial fitting and plug included) PP009-161607ST	339,00 \$

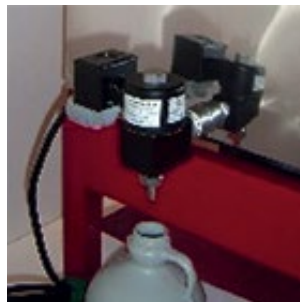
8" or 10" = pan water level



Cover not included



Mini steam pan



HANDS-FREE BOTTLING SYSTEM	
SCSSV104E	516,25 \$

SYRUP PAN OPTIONS	
Pan cover 16" x 16" PP027-161600ST	76,00 \$
Syrup outlet 3/4" with valve and elbow (installed) CS001-060006ST	48,00 \$
Filter rack for 16" x 16" pan PP027-161602S2	122,00 \$



CANS AND LABELS

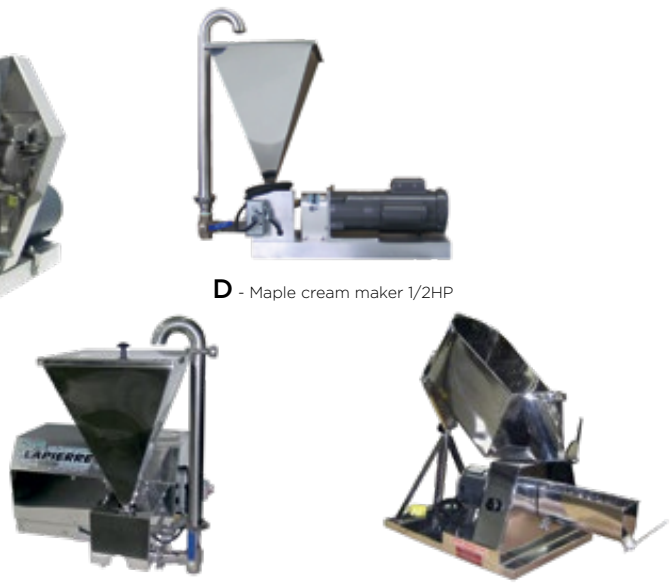
Cans 540ml Canada (200/box) EM003-000540CA	
8 cans carton without handle (25/pkg) EXBC0854	
24 cans carton without handle (25/pkg) EXBC2454	
Label #1 Extra-Light (1000/rl) EM401-000101XX	
Label #1 Light (1000/rl) EM401-000102XX	
Label #1 medium (1000/rl) EM401-000103XX	
Label #2 amber (1000/rl) EM401-000201XX	

MAPLE JELLY POWDER

Genugel 200g EM399-000200GR	27,10 \$
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CAN SEALER

A - IVESWAY auto-manual can sealer ECMAY700	299,00 \$
B - MASTER auto-manual can sealer ECMAM200	999,00 \$
C - Automatic Lapierre can sealer (120 volts) EM100-000001XX	1785,00 \$



D - Maple cream maker 1/2HP **E** - Maple cream maker 2HP **F** - Maple candy machine

MAPLE CREAM MAKER

Available in 2 sizes, a professional 2HP model with a 9000 series pump and a semi-professional 1/2HP model using a 4000 series pump. Both features a stainless square funnel with cover.

D - MAPLE CREAM MAKER 1/2HP

The 1/2HP model operates on regular 120 volts and will make the same quality of maple cream than the big model but the whole process will take between 12 and 15 minutes. Perfect for the producer making just a few hundred containers per season.
EM100-000004SP

E - MAPLE CREAM MAKER 2HP

The 2HP model operates on 240 volts single phase which allows the sugar maker to turn a perfect maple cream batch in 5 minutes. It is recommended for the producer that makes hundreds of containers per season.
EM100-000003SP

F - MAPLE CANDY MACHINE

A motor driven auger mixes the maple sugar with perfect consistency and feeds the candy mold (120 volts).
PP024-000001ST



QUEBEC

4 L	EM022-004024QC	24/BOX	89,85 \$
2 L	EM022-002032QC	32/BOX	79,50 \$
1 L	EM022-001096QC	96/BOX	191,40 \$
500 ml	EM022-500100QC	100/BOX	174,80 \$
250 ml	EM022-250100QC	100/BOX	137,65 \$
100 ml	EM022-100100QC	100/BOX	126,25 \$

CANADA

4 L	EM022-004024CA	24/BOX	89,85 \$
2 L	EM022-002032CA	32/BOX	79,50 \$
1 L	EM022-001096CA	96/BOX	191,40 \$
500 ml	EM022-500100CA	100/BOX	174,80 \$
250 ml	EM022-250100CA	100/BOX	137,65 \$
100 ml	EM022-100100CA	100/BOX	126,25 \$



SINCE 1980, SUGARHILL® HAS BEEN THE PLASTIC CONTAINER OF CHOICE FOR PURE MAPLE SYRUP CONTAINERS

- Full range of metric and standard sizes;
- Generic labels for Provinces and States;
- Tamper-evident caps with oxygen barrier foil liner;
- Distinctive trademarked traditional shape;
- Made from food-safe FDA approved recyclable resins;
- Colorful private label screen-printing available;
- Proprietary available XL Coating to maintain grade stability.



BOTTLES (CLOSURES NOT INCLUDED)

A - Barrel, 50 ml (closure 18 mm) EM045-080050XX	17,85 \$ BOX/12
A - Barrel, 100 ml (closure 24 mm) EM045-080100XX	20,35 \$ BOX/12
A - Barrel, 200 ml (closure 28 mm) EM045-080200XX	24,40 \$ BOX/12
B - Silhouette 50 ml (closure 18 mm) EM045-092450XX	44,20 \$ BOX/24
B - Silhouette 100 ml (closure 24 mm) EM045-090100XX	24,95 \$ BOX/12
C - Erable 250 ml (closure 28 mm) EM045-020250XX	29,70 \$ BOX/12
D - Horizon 250 ml (closure 28 mm) EM045-040250XX	37,35 \$ BOX/12
E - Maple 375 ml (closure 28-400 mm) EM045-030375XX	37,55 \$ BOX/12
F - Tarquina erable 100 ml (closure 28-400 mm) EM045-010100XX	29,70 \$ BOX/12
F - Tarquina erable 250 ml (closure 28-400 mm) EM045-010250XX	34,35 \$ BOX/12
G - Chiara 1 L (closure 33-400 mm) EM045-061000XX	14,80 \$ BOX/6

Bottles sold by the case only.
Volume discount available.
Closures sold by the bag only.

CLOSURES

Gold tamper-evident plastic closure 18 mm EM046-000018GDS	1,90 \$ BAG/12
Gold tamper-evident plastic closure 24 mm EM046-000024GDS	2,20 \$ BAG/12
Gold tamper-evident plastic closure 28 mm EM046-000028GDS	2,30 \$ BAG/12
Black tamper-evident plastic closure 28 mm EM049-000028NRS	1,25 \$ BAG/12
Gold plastic closure 28-400 mm EM047-028400GDS	4,20 \$ BAG/12
Gold plastic closure 33-400 mm EM087-033400GDS	1,20 \$ BAG/12
Universal black substitution closure EM021-000315NRS	1,20 \$ BAG/6
White substitution closure "Mignon" EM021-040001BXS	3,65 \$ BAG/12



NUCAN BOTTLE (DOZEN)

H - NuCan bottle, barrel style 500ml amber EM090-010500XX	23,40 \$ BOX/12
I - NuCan bottle, barrel style, 500ml light EM090-020500XX	23,40 \$ BOX/12
Black NuCan closure EM091-000000NR	1,85 \$ BAG/12
Gold NuCan closure EM091-000000GD	1,85 \$ BAG/12

Many available styles. Pricing is the same as the barrel.



MAPLE CREAM TUBS

J - 250g (taffy/cream) EM016-250001XXB	220,00 \$ BOX/500
J - 500g (taffy/cream) EM016-500001XXB	256,50 \$ BOX/500

BOTTLES (CLOSURES NOT INCLUDED)

A - Basquaise, 40 ml (closure "Mignon") EM030-040024XX	16,80 \$ BOX/24
A - Basquaise, 100 ml (closure 24 mm) EM030-100012XX	14,00 \$ BOX/12
A - Basquaise, 250 ml (closure 28 mm) EXBV0250B	20,60 \$ BOX/12
B - Sugarhouse, 50 ml (closure 18 mm) EXBVCAB2	42,00 \$ BOX/24
B - Sugarhouse, 250 ml (closure 28 mm) EXBVCAB1	26,20 \$ BOX/12
C - Maple leaf, 50 ml (closure 18 mm) EM035-050048XX	57,60 \$ BOX/48
C - Maple leaf, 100 ml (closure 24 mm) EM035-100012XX	28,00 \$ BOX/12
C - Maple leaf, 250 ml (closure 24 mm) EM035-250012XX	32,50 \$ BOX/12
C - Maple leaf, 500 ml (closure 28 mm) EM035-500012XX	52,15 \$ BOX/12

BOTTLES (CLOSURES NOT INCLUDED)

D - Maple Flask, 250 ml (closure 28 mm) EM040-020250XX	30,00 \$ BOX/12
E - Snow flake, 250 ml (closure 28 mm) EM040-010250XX	29,85 \$ BOX/12
F - Kent, 250 ml (closure 28 mm) EM048-010250XX	9,60 \$ BOX/12
F - Kent, 375 ml (closure 28 mm) EM048-010375XX	11,75 \$ BOX/12
F - Kent, 500 ml (closure 28 mm) EM048-010500XX	13,85 \$ BOX/12
G - New Spirit, 1 L (universal closure) EM043-100006XX	10,15 \$ BOX/6
H - Medaillon, 50 ml (closure 18 mm) EM042-050048XX	38,40 \$ BOX/48
H - Medaillon, 100 ml (closure 24 mm) EM042-100012XX	14,15 \$ BOX/12
H - Medaillon, 250 ml (closure 24 mm) EM042-250012XX	15,50 \$ BOX/12
I - Polo, 250 ml (closure 28 mm) EM040-030250XX	19,60 \$ BOX/12

Bottle pictures are for reference only.
See closures on page 121.

Bottles sold by the case only.
Volume discount available.



Stainless steel pail



Drum transfer tool (alone)



Blue plastic jug



Metal drum heater belt



STAINLESS STEEL DRUM FILLER TANK

51 gal (62 USG) 2' x 3' x 20" outlet 1" MPT EM157-020320S4	432,00 \$
Aluminum base EM357-263840A1	151,00 \$
Stainless steel lid EM357-010203S4	152,30 \$

ACCESSORIES

Stainless steel pail 4 liters DV093-000004S3	25,00 \$
Stainless steel pail 9 liters DV093-000009S3	35,00 \$
Stainless steel pail 16 liters DV093-000016S3	40,00 \$
Drum transfer tool (only) 3/4" BR010-000012XX	163,80 \$
Drum transfer tool 3/4" kit BR010-000012KT	182,60 \$

DISCOUNT WITH THE PURCHASE OF 50 STAINLESS STEEL DRUMS OR MORE



Drum (1 hem)



Drum (2 hems)



Drum truck

STAINLESS STEEL INOVAWELDED DRUMS

22 imp. gal. (26 USG) drum 301-2B with 2 hems (29,75" high x 17,50" dia. ins.) BR001-002922S9	240,00 \$
34 imp. gal. (40 USG) drum 301-2B with 2 hems (29,75" high x 20,75" dia. ins.) BR001-002934S9	250,70 \$
34 imp. gal. (40 USG) drum 301-2B with 1 hem (29,75" high x 20,75" dia. ins.) BR001-002934S9BX	250,70 \$
34 imp. gal. (40 USG) drum 304-2B with 2 hems (29,75" high x 20,75" dia. ins.) BR001-002934S4	257,35 \$
45 imp. gal. (54 USG) drum 301-2B with 2 hems (35,00" high x 22,60" dia. ins.) BR001-003545S9	312,00 \$
3/4" standard cap BR408-010012J1	1,40 \$
2" standard cap BR408-010032J1	2,70 \$
2" gasket BR431-000032XX	1,00 \$
Drum truck BR005-000000XX	357,55 \$
Drum tagging (maximum 14 characters) BR004-000014XX	2,00 \$

Cap 2" and 3/4" included on the cover (can be on the periphery of the cover instead of the center).

4" high heater belt, 120 volts, 1200 watts, with easy adjustable thermostat control. The temperature can be adjusted between 50°F and 425°F (10°C and 218°C).

HEAVY DUTY METAL DRUM HEATER BELT

34 and 40 gal. drum BR301-003440XX	295,00 \$
45 and 55 gal. drum BR301-004555XX	315,00 \$



PLASTICA ACCESSORIES

Adaptor for drum BR400-000000J1	17,00 \$
2" standard cap large thread BR405-000032J1	3,50 \$
2" standard cap, large thread for 3/4" valve BR407-120032J1	3,50 \$
*PF 2" standard cap, small thread for 3/4" valve BR407-120132J1	5,00 \$
Key for drum BR420-000000XX	23,50 \$
Sample extraction tool BR428-000000XX	8,50 \$

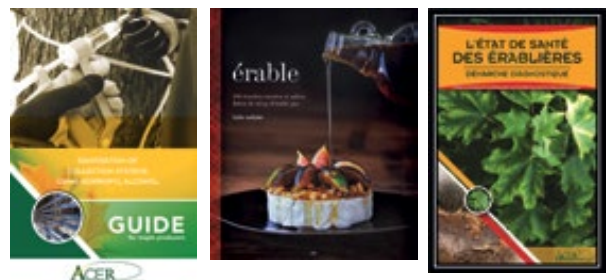
PLASTICA MAPLE SYRUP DRUM

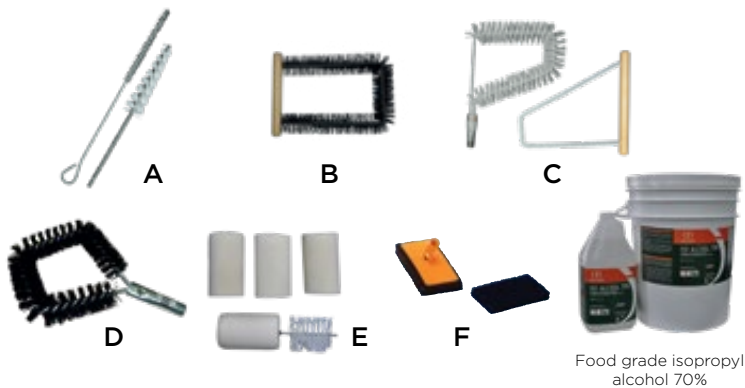
6 gal (7 USG) plastic drum, 1 cap BR001-000006J1	70,00 \$
16 gal (19 USG) plastic drum, 1 cap BR001-000016J1	80,00 \$
35 gal (42 USG) plastic drum, Evolution model, 1 cap* BR001-000035J2	105,00 \$
35 gal (42 USG) plastic drum, Evolution model, 2 caps* BR001-000235J2	108,00 \$

*Sampling cap and extension tube included.

BOOKS

États de santé des érablières (french only) Carine Annecou, Rock Ouimet et Jean-David Moore ECGUIDESE	31,70 \$
Registre de production du sirop d'érable (french only) Center Acer DV900-000001FX	20,80 \$
Sanitisation of collection systems using isopropyl alcohol - Center Acer DV900-000002AX	10,20 \$
The Sugarmaker's companion Michael Farrell PA990-000003XX	37,00 \$
Érable: 100 recettes sucrées et salées (french only) PA991-000001XX	21,95 \$





Sani-Marc's 70% isopropyl alcohol (IPA) is ready to use, it is approved by the CFIA (Canadian Food Inspection Agency) to be used for the sanitization of sap tubing systems. Follow the recommended method published by Center Acer. Make sure the product is accepted by the CFIA.

CLEANING ACCESSORIES

20" hand brush for evaporator DV072-000020XX	11,65 \$
A - 5/16" spout brush DV073-000005XX	3,80 \$
A - 7/16" spout brush DV073-000007XX	2,65 \$
B - Flue brush DV074-000732XX	31,95 \$
C - White nylon flue brush 7" x 2" DV075-000732XX	19,10 \$
C - White nylon flue brush 7" x 1/2" DV075-000708XX	20,80 \$
Brush for flue pan, interior 9" x 1/2" white nylon DV075-000908XX	23,05 \$
Brush for flue pan, exterior 9" x 2" white nylon DV075-000932XX	23,05 \$
D - Tube pan brush DV076-000001XX	47,25 \$
E - 1" mainline brush DV080-000016XX	10,95 \$
E - 1-1/4" mainline brush DV080-000020XX	14,25 \$
E - 1-1/2" mainline brush DV080-000024XX	14,95 \$
E - 2" mainline brush DV080-000032XX	13,80 \$
F- Base only for 9" blue removable cotton cloth DV085-000009XX	18,25 \$
F- 9" blue removable scrubbing pad DV088-000009XX	5,70 \$

**ALCOOL ISO-PROPYLIQUE 70 %
NON CERTIFIÉE ALIMENTAIRE**

4 L (1 gal) DV416-700004XX	
20 L (5 gal) DV416-700020XX	
205 L (45 gal) DV416-700205XX	

**FOOD GRADE ISOPROPYL ALCOHOL
70% (CANADA only)**

4 L (1 gal) DV416-000004XX	36,65 \$
20 L (5 gal) DV416-000020XX	84,85 \$
205 L (45 gal) DV416-000205XX	677,10 \$

CHLORINE

20 l DV421-000020XX	22,95 \$
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PAN AND TUBING CLEANERS

Super Clean 85 % 1 gal DV430-000004XX	31,50 \$
Super Clean 85 % 5 gal DV430-000020XX	137,20 \$
Pan-O-Net 1 gal DV431-000004XX	40,45 \$
Top Net 1 gal DV432-000004XX	41,50 \$
Top Net 5 gal DV432-000020XX	219,80 \$
Myster pan, 85%, 4L DV630-850004XX	28,05 \$
Myster pan, 85%, 20L DV630-850020XX	128,80 \$

POWDER PAN CLEANER

Stainless steel pan cleaner 10 lb (LWS) DV493-000010XX	27,75 \$
Sulphamic acid powder pan cleaner 50 lb DV419-000025XX	97,30 \$

QUÉBEC CHAUDIÈRE / APPALACHES

Camil Gosselin

138, route 204
Ste-Justine, QC G0R 1Y0
Tel.: 418 383-3167
Cell.: 418 625-0046
ca.gosselin@sogetel.net

Centre de Rénovation du Cap

A/S André Nichol
64, rue du Manoir Ouest
Cap-St-Ignace, QC G0R 1H0
Tel.: 418 246-3456
Cell.: 418 241-3257
andrenichol12@gmail.com

François Gagnon

25, rue de l'Érablière
Ste-Claire, QC G0R 2V0
Cell.: 418 883-5601
francois.gagnon@elapierre.com

Marcel Morissette (Point de vente)

171, route Bégin,
Ste-Claire, QC
418 888-3388

Les Entreprises KéPasc

Keven Poulin/Kathy Pruneau
Pascal Pruneau/Jessy Roy
440, 6e avenue Nord
Saint-Georges G5Z 0R6
Tel.: 418 228-6118
Cell.: 418 313-3073 (Kathy)
Cell.: 418 225-3129 (Keven)
Cell.: 418 225-7951 (Pascal)
kathy.pruneau@kepasc.com

R.D. Langlois

Réjean Langlois
1039, rue Principale
Tourville, QC G0R 4M0
Tel.: 418 359-3064
deschenes-d@hotmail.com

Mathieu Lachance

99, rue de l'Escale
St-Ludger, QC G0M 1W0
Cell.: 418 226-5047
mathieu.lachance@elapierre.com

Quincaillerie Champagne (Point de vente)

Marika Demers
417, 9e rang
St-Honoré, QC G0M 1V0
Tel.: (418) 485-6459

ST-ULBADE ET ENVIRONS

Quincaillerie BMR Pierre Naud Inc.

Félix Lemay
464, rue St-Paul
St-Ubalde, QC G0A 4L0
Tel.: 418 277-2225
nancyhamelin@globetrotter.net

RIVE-NORD, ILE D'ORLÉANS ET SAGUENAY-LAC-ST-JEAN

François Montambault

334, chemin du Roy
Deschambault, QC
G0A 1S0
Tel.: 418 285-9485
mfmontambault@globetrotter.net

RIVE-NORD

Installation Picaouette Inc.

Régis Caouette
8121, route Arthur-Sauvé
Mirabel, QC J7N 2R6
Tel.: 450 258-3888
Fax: 450 258-1185
Cell.: 514 703-1688 (Régis)
Cell.: 514 208-0255 (Catherine)
picaouetteinc@hotmail.com

Georges Paradis

785, rue de Villieu
Terrebonne, QC J6X 117
Tel.: 450 471-0299
Cell.: 514 242-7878
georgesparadis@bell.net

ESTRIE / CENTRE-DU-QUÉBEC

Équip. d'Érablière Verville Inc.

Pierre et Stéphane Verville
466, avenue Pie-X
St-Christophe-d'Arthabaska,
QC G6R 0M9
Tel.: 819 357-4322
Cell.: 819 352-2998 (Pierre)
Cell.: 819 352-1595 (Stéphane)
info@eeverville.com

Équip. d'Érablière Gaétan Charland

Gaétan Charland
1295, rang St-Antoine Est
Fortierville, QC G0S 1J0
Tel.: 819 287-4362
gaetancharland@hotmail.com

Pierre Bouchard

201, rue Western
Waterloo, QC JOE 2N0
Tel.: 450 539-3663
Cell.: 450 204-0731
pierre.bouchard@elapierre.com

Charles Lachance

99, rue de l'Escale
St-Ludger, QC G0M 1W0
Tel.: 819 548-5454
Cell.: 418 225-6595
charles.lachance@elapierre.com

OUEST DU QUÉBEC

Acer-Pro

Francis Provost
209, Notre-Dame
St-Chrysostome, QC
Tel.: 514-705-4585
acer-pro@hotmail.com

BAS-SAINT-LAURENT / CÔTE SUD

Forêtmax

Succursale Squatec
Denis Ouellet et Yoann Belisle
139A, rue St-Joseph
Squatec, QC GOL 4H0
Tel.: 418 855-1049
amenagementforetmax@bellnet.ca
foretmaxyoann@bellnet.ca

Forêtmax

Succursale Pohénégamook
Julien Chouinard
1415, route 289 (Principale)
Pohénégamook GOL 1J0
Tel.: 418 859-3030
julien.foretmax@gmail.com

ABITIBI-TÉMISCAMINGUE

Danny Girard

156, rue Lafort
Témiscaming, QC J0Z 3R0
Tel.: 819 627-7028
Cell.: 819 627-6041
dannygirard81@hotmail.com

NEW BRUNSWICK

Rocky Mountain Maple

David Briggs
2979, Main Street
Hillsborough, NB E4H 2X9
Tel.: 506 382-3380
Cell.: 506 866-5946
dsbriggs@nbnet.nb.ca

Lapierre St-Quentin

Maxime Lord
165, route 260
St-Quentin, NB E8A 2L5
Tel.: 506 235-2793
Cell.: 506 760-0088
Fax: 506 235-2792
maxime.lord@elapierre.com

NOVA SCOTIA

Kevin McCormick Sales and Service

Kevin McCormick
789 Rodney Road
Springhill, NS B0M 1X0
Cell.: 902 694-0145 (Kevin)
Cell.: 902 694-5943 (Brad)
kevinmccormick@seasidehighspeed.com

ONTARIO

Springdale Farm Maple Equipment and Supplies

Stephen, Don et Marion Dodds
1790 Galbraith Road RR2
Clayton, ON KOA 1P0
Tel.: 613 256-4045
Cell.: 613 250-0493
info@springdalemaple.ca
www.springdalemaple.ca

Weber Sugarbush Supplies Inc. Waterloo Wellington and Southwestern Ontario

Harvey Weber
2844 Lobsinger Line
Heidelberg, ON NOB 2M0
Tel.: 519 699-4769

Squirrel Creek Farm Ltd Central Ontario

Steven, Dave and Carolyn
Brackenridge
275 Brackenridge Drive
RR2 Millbrook, ON LOA 1G0
Tel.: 705 932-2868
Cell.: 705 957-9925 (Dave)
dave@squirrelcreek.ca
Cell.: 705 872-7629 (Steven)
steven@squirrelcreek.ca
maple@squirrelcreek.ca
www.squirrelcreek.ca

Reist Farm Supplies Inc. Waterloo Wellington and Southwestern Ontario

Edgar Reist
6681 Line 86 RR2
Elmira, ON N3B 2Z2
Tel.: 519 669-1422

Garland Sugar Shack

Ivan and Jocelyne Garland
5930 Garlandside Road
Vars, ON K4B 1S9
Tel.: 613 835-3362
Cell.: 613 327-3050
garlandsugarshack@gmail.com

Burghardt Koch Algonquin North

141 Lavigne Road
Corbeil, ON POH 1K0
Tel.: 705 493-2674
burghardtkoch@gmail.com

Sweetwater Maple Syrup Supplies and Sugarbush Simcoe et Muskoka

Josh and Sherri Campbell
1447 Peterson Road
Bracebridge, ON P1L 1X1
Tel.: 705 646-1081
Cell.: 705 205-1050
sales@sweetwatermaple.ca
www.sweetwatermaple.ca

Maple Ridge Farm Manitoulin and North Shore / St. Joseph Island

Brian Bainborough
11 Mountbatten Road
Barrie, ON L4M 1T4
Tel.: 705 726-8973 (Barrie)
Tel.: 705 282-8758
(Manitoulin Island)
Cell.: 705 229-9345
brian.bainborough@sympatico.ca

NOTES



NOTES



LES ÉQUIPEMENTS LAPIERRE INC.

(head office)
99, rue de l'Escale
Saint-Ludger, Beauce, QC
G0M 1W0
Phone: 819 548-5454
Fax: 819 548-5460
info@elapierre.com

MANUFACTURING/SERVICE

DISTRIBUTION CENTER

LAPIERRE-WATERLOO-SMALL

201, rue Western
Waterloo, QC
J0E 2N0
Phone: 450 539-3663
Fax: 450 539-2660
info.lws@elapierre.com

MANUFACTURING/SERVICE

DISTRIBUTION CENTER

LAPIERRE USA SWANTON

102 Airport Access Road
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