

Fire and performance for artisanal and small business exploitation





# VISION

# EXCEPTIONAL VISION

# This line of evaporators offers you exceptional vision:

- Of the inside of the furnace for an unprecedented feel in your "Sugar Shack"
- With its classic, sleek design and state-of-theart technology
- Owing to its newly-engineered combustion chamber

Our VISION line is designed for artisanal or small maple syrup facilities or those without electricity. It offers producers high performance, high efficiency and amazing ease of operation.

### OUR NEW COMBUSTION CHAMBER IS THE CORE OF OUR PERFORMANCE

#### Large area capacity:

• Reduces the number of refills per hour

#### Airtightness achieve by:

- An insulation seal between the furnace and the pans
- An optional seal between each pan

#### Airtightness for:

- Faster start-up
- Better burn rate control
- Less cold air ingress for increase performance
- Performance equal to or better than current models of the same capacity
- Less fuel

# VISION 18 EVAPORATORS WITH INNOVATIVE BOIL-OFF PANS:

- Perfect for beginners and intermediates
- Remarquable boiling distribution
- One single control level or float rather than two

## Energy efficient to:

- Significantly reduce heat loss and energy consumption
- Optimize the amount of energy used for syrup productio

# PRACTICAL FEATURES FOR AN INFORMED DECISION:

- Installation on any surface
- Adjustable foot level
- "Comfortable" working height, even for small models
- Single door giving access to the hearth and ashtray
- Stainless steel cladding in an ultra-chic design
- Easy to clean
- Optional 3-speed wood saver
- Cooled hearth's door handle

# Choice of lines:

The VISION line offers you several possibilities regarding the equipment included with your evaporator. From the basic model to the top of the line, each of them has what it takes to produce high quality maple syrup.



Two-year limited warranty on parts and labour.



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