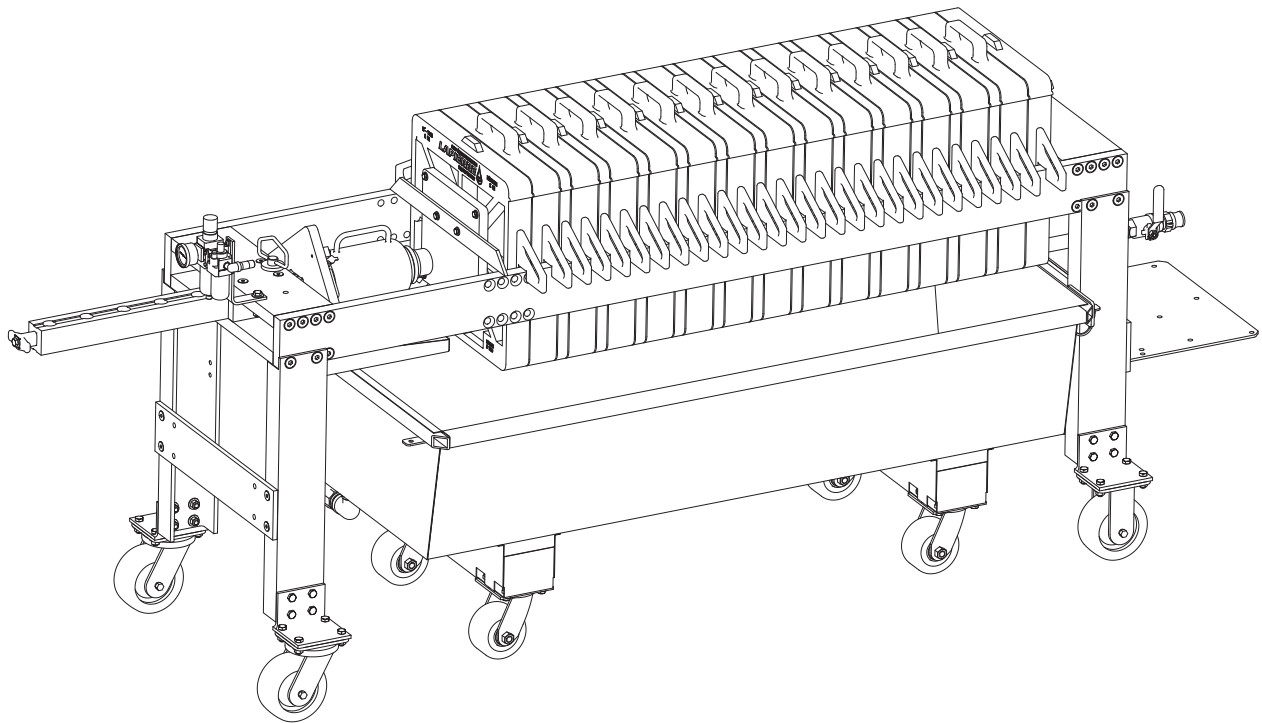




SYRUP PRESS



USER MANUAL
December 2021

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Naturally innovative

A leader in equipment and products for the maple syrup industry, LAPIERRE EQUIPMENT distinguishes itself by its ability to innovate and develop high-performance solutions. This is what enables it to make significant changes in production techniques and processes in order to increase crop yield of high quality syrup.

LAPIERRE EQUIPMENT has a wealth of experience accumulated over three generations of maple syrup producers. These are also people driven by passion and a deep desire to help the industry evolve with the utmost respect for nature.

Honoured to serve your customers

LAPIERRE EQUIPMENT is honoured to actively assist maple syrup producers during the sugar season.

Today you have made a wise choice for at least two good reasons: the superior quality of our products and the exceptional quality of all our expert advisers in the region.

We sincerely appreciate your trust. And we will be happy to serve you again in your future equipment purchases, regardless of the size of your sugar bush.

Thank you!

Lapierre Equipment Inc.

99 Rue de l'Escale, Saint-Ludger (QC) Canada G0M 1W0

819 548.5454 | 1 833 548.5454 | info@elapierre.com

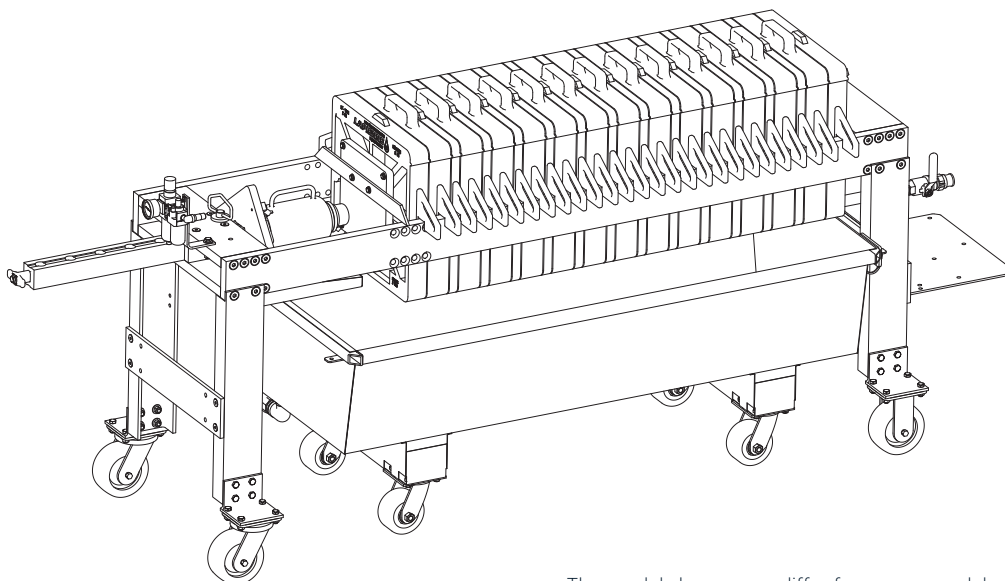
www.elapierre.com





SYRUP PRESS

Please note the information required below when dealing with customer service professionals. You can easily find this information on the **data plate** on your syrup press as well as on **your invoice**. You can also refer to *Section 1* of this manual for additional information.



The model shown may differ from your model.



IMPORTANT INFORMATION ABOUT YOUR SYRUP PRESS

Customer Service: 819 548.5454 | 1 833 548.5454 | info@elapierre.com

Model number: _____

Serial number: _____

Purchase date: _____

Invoice number: _____

We will be pleased to answer any of your questions, please do not hesitate to contact us.

SYRUP PRESS



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SECTION 1 WHERE TO FIND INFORMATION ABOUT YOUR EQUIPMENT

When you contact our customer service professionals, it is important to have certain information about your equipment on hand as you will be asked for it.

You can easily find this information on the **data plate** on your syrup press as well as on **your invoice**.

Information about the equipment	Data plate (affixed to your equipment)	Invoice
Model number	✓	✓
Serial number	✓	✓
Purchase date	-	✓
Invoice number	-	✓

MODELS

7, 10 or 15 inch press	-	✓
------------------------	---	---

OPTIONS

Configurations	-	✓
Restraining plate	-	✓
Tilt stand	-	✓



INSURANCE: BEFORE INSTALLING YOUR EQUIPMENT

It is recommended that you contact your insurance company in order to confirm the compliance of your installation with its own requirements as these may differ from one insurance company to another.

2.1 INSTRUCTIONS

- It is important to read, understand and follow the instructions and warnings contained in this user manual.
- This manual must be stored in a known place and accessible at all times by staff.
- All product operators must be familiar with the contents of this manual.
- Certain instructions may not apply to your equipment, depending on your model.

2.2 WARNING

Electricity

- Before switching on the pump, check the power supply specifications. You will find them on the data sheet attached to the motor. Also check the specifications of the electrical circuit you intend to use. Then make sure that the two components are compatible.
- Never connect the electrical cords to overloaded electrical circuits.
- Never use extension cords that are longer than necessary or of a smaller gauge.
- Make sure that the electrical cords are in good working order, that they are not pinched or stripped, and that they are not altered in any way that could affect their safe use.
- Never touch a stripped wire or a wire that has been pulled out of its electrical outlet when it is live. The pump should then be switched off and repaired before it is switched on again and used.
- The user must check the grounding circuit. Some equipment must be used or connected to other equipment that is also equipped with a grounding circuit. Disabling or a malfunctioning of this circuit may cause equipment operating conditions that are hazardous to its users.
- Always switch off the power supply to the pump when it is not used for a long period of time.

Liquids

- Never expose the equipment to rain or excessive condensation.
- Never bring liquids into contact with the electronic components.
- Unless otherwise specified, never submerge the electrical components of this equipment.

Other

- Always keep hair, hands and jewellery out of reach of equipment components that are or could unexpectedly turn on.
- Never place heavy objects on your equipment, as their weight could damage certain parts of your syrup press.

2.3 REPAIRS AND MAINTENANCE

- Stop using the equipment immediately if a malfunction is detected.
- Only a person authorized by LAPIERRE EQUIPMENT may perform repairs on this equipment.
- Unauthorized modifications or repairs may result in hazardous operating conditions. These conditions may also cause varying degrees of injury to users.
- If you are using an electric pump, always switch off the power supply before carrying out any maintenance or repairs.
- It is recommended that equipment inspections and maintenance be carried out diligently to ensure optimal operation. See *Section 5: Cleaning the equipment* for more information.
- Never disassemble the electrical components of this equipment.



PROTECT CHILDREN

- Never allow children to use this equipment.
- Never leave children unattended in proximity to this equipment, whether it is switched on or not.

SECTION 3 EQUIPMENT INSTALLATION; PART DESCRIPTIONS AND CODES

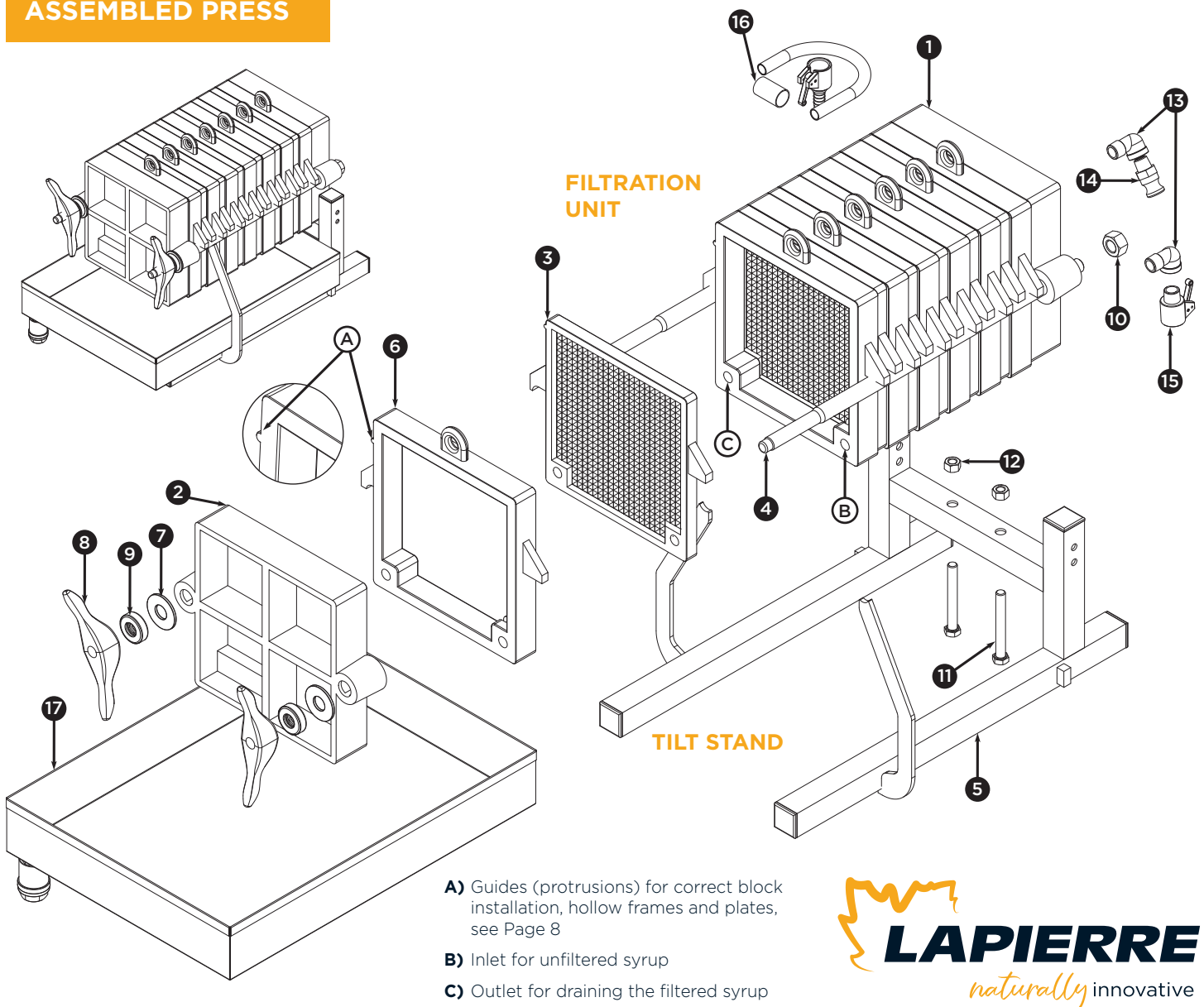
To reduce the risk of fire, electric shock or injury, it is important to follow these instructions when installing your equipment.

- The installation of the power supply must be done by a properly qualified contractor. The work must be carried out in accordance with the local regulations in effect.
- If you have to work in existing walls and ceilings, be careful not to damage electrical conduits or other utilities that may be present.
- Your syrup press must be installed on a horizontal and perfectly stable surface. This surface must also be free of clutter in the event that relocation is necessary.

3.1 7 OR 10 INCH SQUARE SYRUP PRESS

ILLUSTRATION 1 | Typical installation, 7 or 10 inch square syrup press

ASSEMBLED PRESS



SECTION 3 Equipment installation; part descriptions and codes (continued)

PART DESCRIPTIONS AND CODES

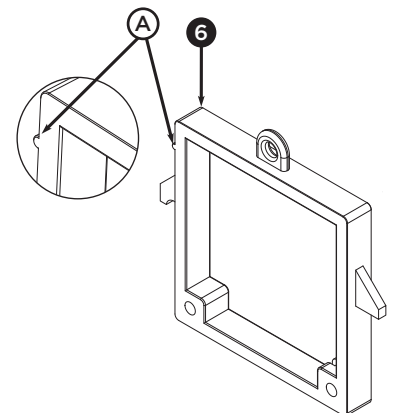
Equipment shown above:	10 inch square syrup press
Configuration shown:	7 hollow frames / 6 plates
Model number shown:	SR010-070610XX
Note:	Without pump unit

No	Qty	Part description	Dimensions	Part code
1	1	10 in. rear block, inlet and outlet, for square press	13-7/16 in.	SR405-100005XX
2	1	Front block 10 in., closed, for square press	13-7/16 in.	SR405-100009XX
3	6	10 in. plate for square press	12-3/4 in.	SR405-100008XX
4	2	Shaft, for standard square press, 7 or 10 in.	23-7/8 in.	SR405-000007XX
5	1	10 in. tilt stand with reinforcing bar for square press	N/A	SR405-100001XX
6	7	10 in. hollow frame, for square press	13-1/8 in.	SR405-100007XX
7	2	Flat washer, zinc, inside dimension 13/16 in., for 3/4 in. bolt	N/A	BU200-000013K1
8	2	Handle, for square press	N/A	SR405-000011XX
9	2	Ball bearing 4459-00 brgs, for press and water filter	N/A	DV234-445900XX
10	2	Hexagonal nut, zinc, 3/4 in.-10	N/A	BU207-001210K1
11	2	Bolt, hexagonal, zinc, 1/2 in.-13 x 4 in. grade 2	N/A	BU202-081364K1
12	2	Hexagonal nut, zinc, 1/2 in.-13	N/A	BU207-000813K1
13	2	Elbow, stainless steel, 90 degrees, 1/2 in. mpt x fpt	N/A	RA754-000808S6
14	1	Quick coupling, aluminium, 1/2 in., part F	N/A	RA785-000008A1
15	1	Quick connector, aluminium, 1/2 in., part B	N/A	RA781-000008A1
16	1	Clear pipe, 9/16 x 15/16 in., assembled, 6 ft.	N/A	SR200-000027XX
17	1	7 or 10 in. pan, for standard square press; including valve, stainless steel, 3/4 in.	N/A	SR015-001007SS

Guides for correct installation of blocks, hollow frames and plates

This protrusion (A) is found on one side of the blocks, hollow frames and plates and forms a line along the press when the installation of these components is complete, as shown in illustration 2.

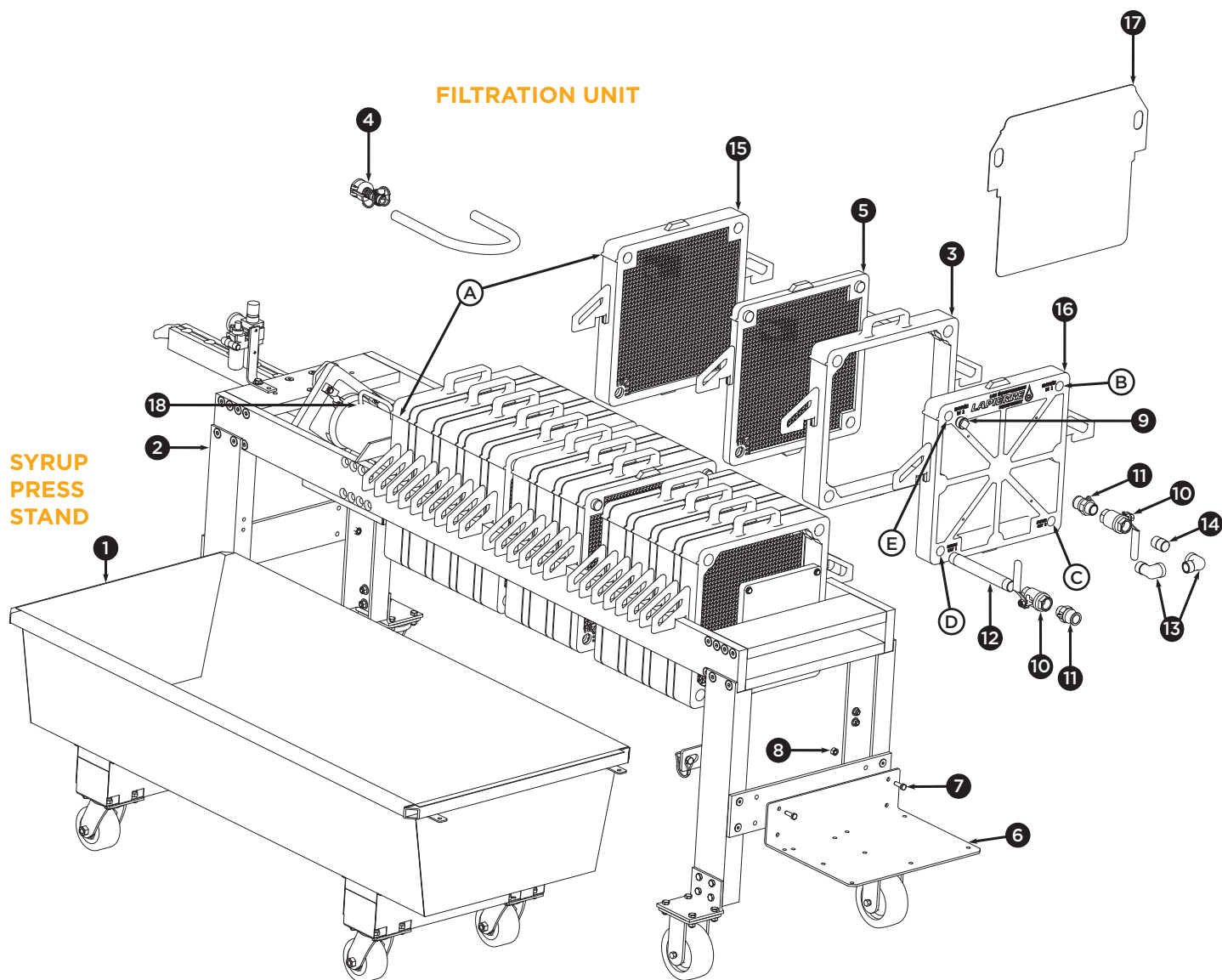
When facing the press handles (Illustration 1 No. 8), the protrusions should be on the left side of the press.



3.2 15 INCH SQUARE SYRUP PRESS

ILLUSTRATION 2 | Typical installation, 15 inch square syrup press

ASSEMBLED PRESS



A) Guides (protrusions) for correct block installation, hollow frames and plates, see Page 10

B) Inlet No. 1 for unfiltered syrup

C) Drain for residual syrup recovery at the end of the operation (see *Section 4.9*)

D) Outlet for draining the filtered syrup

E) Inlet No. 2 not used



SECTION 3 Equipment installation; part descriptions and codes (continued)

PART DESCRIPTIONS AND CODES

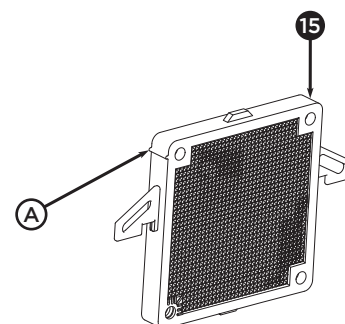
Equipment shown above:	15 inch square syrup press
Configuration shown:	13 hollow frames / 12 plates
Model number shown:	SR010-131215XX
Note:	Without pump unit

No	Qty	Part description	Part code
1	1	15 in. pan for square press	SR015-010015S3
2	1	Long stand, for square press	SR405-150002NX
3	13	15 in. hollow frame, for square press	SR405-150007XX
4	1	3/4 in. aluminum quick connect; hook; 3/4 in. clear tubing, assembled, 8 ft. (tubing not shown)	SR405-081212XX
5	12	15 in. square press plate with sleeves	SR405-150008XX
6	1	Universal shelf	SR405-150237A7
7	2	Bolt, hexagonal, stainless steel, 5/16 in.-18 x 1 in.	BU202-051816S6
8	2	Hex nut, stainless steel, 3/8 in.-16	BU207-000616S6
9	1	Plug, stainless steel, 3/4 in. mpt	RA721-000012S6
10	2	Ball valve, stainless steel, 3/4 in. 1000	VA001-001212S2
11	2	Quick coupling, aluminium, 3/4 in. part F	RA785-000012A1
12	1	Nipple, stainless steel, 3/4 x 8 in.	RA778-001208S6
13	2	Elbow, stainless steel, 90 degrees, 3/4 in. mpt x fpt	RA754-001212S6
14	1	Nipple, stainless steel, 3/4 in. x cl	RA778-001200S6
15	1	Front block 15 in., closed, for square press	SR405-150009XX
16	1	15 in. rear block, inlet and outlet, for square press	SR405-150005XX
17	1	OPTIONAL stainless steel restraining plate, 15 in. for press	SR405-151632S4
18	1	Pneumatic jack, complete set of jack and accessories, for 15 in. square press	SR405-1506326XX
18	1	Pneumatic jack only, for 15 in. square press	SR605-910128XX

Guides for correct installation of blocks, hollow frames and plates

This protrusion (A) is found on one side of the blocks, hollow frames and plates and forms a line along the press when the installation of these components is complete, as shown in Illustration 2.

When facing the universal shelf (Illustration 2 No. 6), the protrusion should be on the left side of the press.

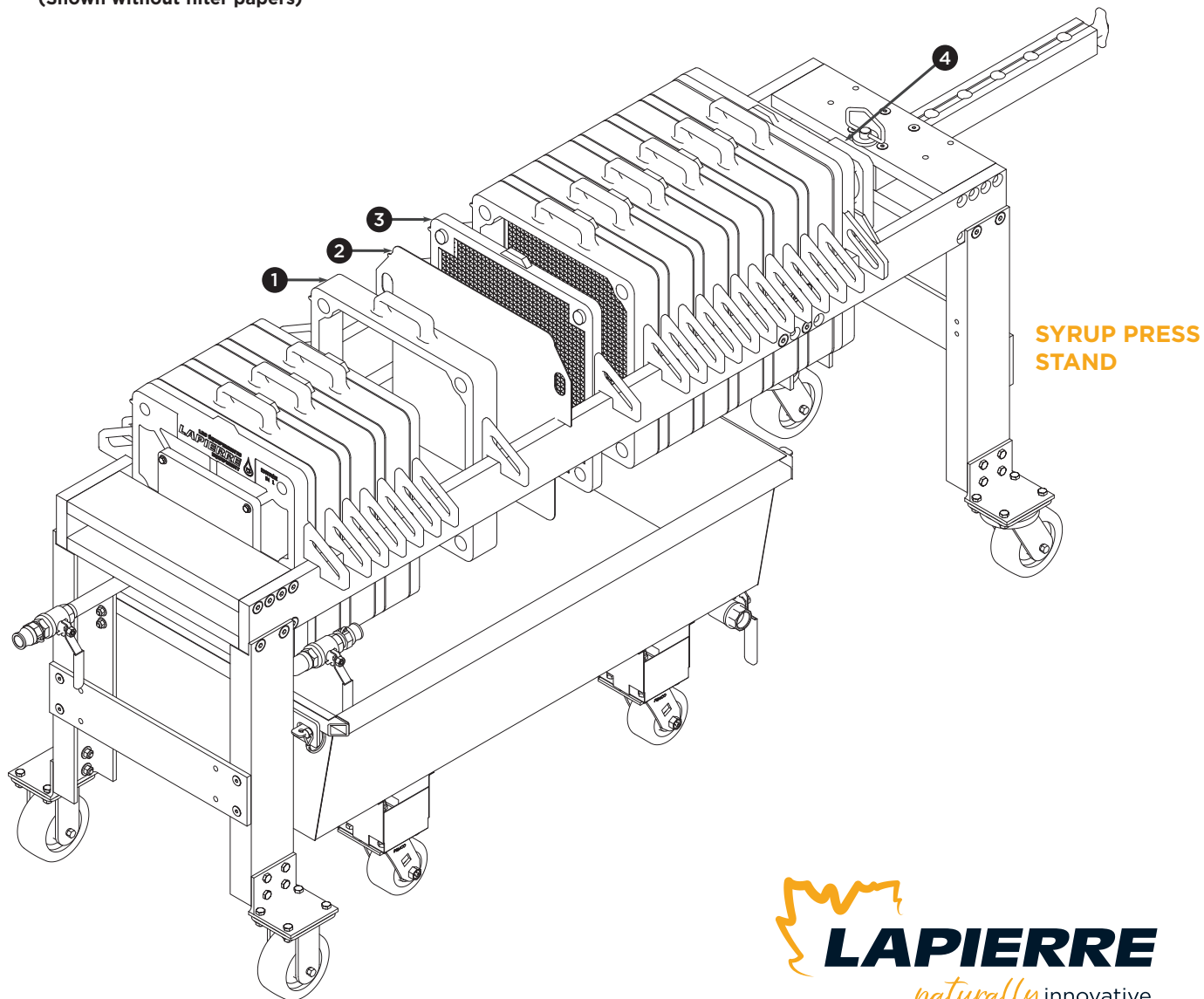


3.3 INSTALLING A 15 INCH SQUARE SYRUP PRESS RESTRAINING PLATE

ILLUSTRATION 3 | Typical installation, restraining plate for 15 inch square syrup press

ASSEMBLED PRESS

(Shown without filter papers)



IMPORTANT FOLLOW THE COMPONENT SET-UP SEQUENCE

① HOLLOW FRAME | ② RESTRAINING PLATE | ③ PLATE WITH SLEEVES | → ④ JACK

With respect to the hollow frame ①, the restraining plate ② must be on the same side as the jack ④

SECTION 3 **Equipment installation; part descriptions and codes (continued)**

1. Syrup press hollow frame	3. Plate with sleeves
2. Restraining plate	4. Pneumatic jack

PART DESCRIPTIONS AND CODE

Equipment shown above:	15 inch square syrup press
Configuration shown:	10 hollow frames / 9 plates
Model number shown:	SR010-100915XX

No	Qty	Part description	Part code
2	1	15 in. stainless steel restraining plate for square press	SR405-151632S4

Note that the RESTRAINING PLATE is available as an OPTION.

This plate allows you to use only part of your syrup press when filtering maple syrup.

It is helpful to use this restraining plate when **the amount of syrup to filter is small or in anticipation of a short filtration day**.

The advantages of using the restraining plate include:

- Saving on the amount of filter paper and filter powder used,
- Reducing equipment cleaning time as fewer plates and hollow frames are used,
- Reducing syrup los.


You can find the installation procedure for this restraining plate here.

1. Select a plate with sleeves from the syrup press (Illustration 3 No. 3).
 - The selected plate should ideally be located in the middle section of the press.
2. Place this plate slightly away from the hollow frame (Illustration 3 No. 1) which is located on the side opposite the jack (Illustration 3 No. 4).
 - Space it so that the restraining plate can be inserted freely.
3. Insert the restraining plate (Illustration 3 No. 2) between the plate with sleeves and the selected hollow frame. Also insert the filter papers as described in *Section 4.4 FILTER PAPERS, HOLLOW FRAMES, PLATES AND CONNECTORS*.
4. Close the syrup press with the pneumatic jack (Illustration 3 No. 4), applying moderate pressure to the press components.

Notes on the plate with sleeves ADJACENT to the restraining plate

The sleeves are factory fitted tight when fitted to the plates. Although they appear fixed in their opening, they will move slightly under the pressure of the jack when the press is closed. Despite this slight forced movement in their opening, you will be able to continue to use this plate with sleeves on your next workday, whether you use the restraining plate or not.

In addition, when using your restraining plate in the future, it is recommended that you use this same - slightly displaced - plate with sleeves as an immediate neighbouring component to your restraining plate.



RESTRAINING PLATE: COMPONENT SET UP SEQUENCE

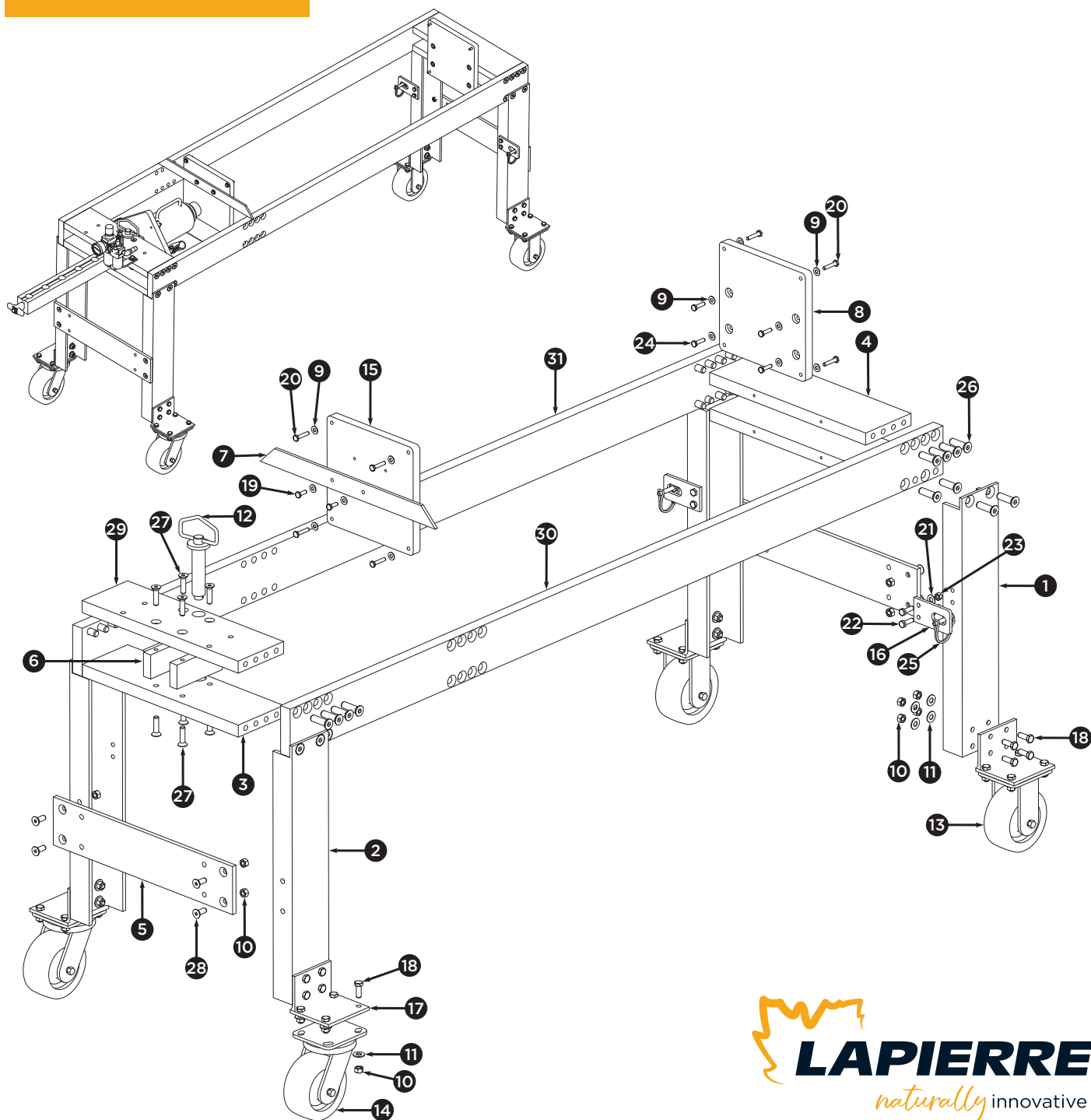
- It is important to follow the component SET UP SEQUENCE taking into account the position of the hollow frame (1) and the jack (4) on the syrup press.
- The restraining plate (2) must be on the same side of the hollow frame (1) as the jack (4).

HOLLOW FRAME **1** | RESTRAINING PLATE **2** | PLATE WITH SLEEVES **3** | → JACK **4**
(Illustration 3)

3.4 LONG STAND FOR 15 INCH SQUARE SYRUP PRESS

ILLUSTRATION 4 | Typical installation, long stand for 15 inch square syrup press

ASSEMBLED STAND



SECTION 3 Equipment installation; part descriptions and codes (continued)

PART DESCRIPTIONS AND CODES

Equipment shown above:

Long stand for 15 inch square syrup press

Model number shown:

SR405-150002NX

No	Qty	Part description	Dimensions	Part code
1	2	Vertical side panel, aluminium	21-1/2 in.	SR405-150224A1
2	2	Vertical side panel, aluminium	21-1/2 in.	SR405-150203A1
3	1	Holding plate, aluminium, bottom	16-5/16 in.	SR405-150208A1
4	1	Holding plate, aluminium, top	16-5/16 in.	SR405-150221A1
5	2	Horizontal panel, aluminium, front	17-5/16 in.	SR405-150207A1
6	2	Plate, aluminium, screw guide for chassis	2 x 5 in.	SR405-150113A1
7	1	Plate, aluminium, anti-rotation for jack	18-5/16 in.	SR405-150218A1
8	1	Plate, aluminium, for rear block	9 x 9 in.	SR405-150222A1
9	19	Flat washer, stainless steel, inside dimension 5/16 in., for 1/4 in. bolt	N/A	BU200-000005S6
10	41	Hex nut, stainless steel, 3/8 in.-16	N/A	BU207-000616S6
11	35	Flat washer, stainless steel, inside dimension 7/16 in., for 3/8 in. bolt	N/A	BU200-000007S6
12	1	Hitch, zinc, yellow	1 x 4-3/4 in.	BU265-001673K3
13	2	Fixed wheel, phenolic resin and stainless steel, red, 30 series	5 in.	DV535-030080R4
14	2	Swivel wheel, phenolic resin and stainless steel, red, with lock, 30 series	5 in.	DV538-030080R4
15	1	Aluminium plate for front block	9 x 9 in.	SR405-150217A1
16	2	Horizontal centering device for pan	3-3/4 in.	SR405-043260A1
17	4	Wheel support, aluminium, for press	4-1/2 in.	SR405-150209A1
18	33	Bolt, hexagonal, stainless steel, 3/8 in.-16 x 1 in.	N/A	BU202-061616S6
19	2	Bolt, hexagonal, stainless steel, 1/4 in.-20 x 1 in.	N/A	BU202-042012S6
20	11	Bolt, hexagonal, stainless steel, 1/4 in.-20 x 1-1/4 in.	N/A	BU202-042020S6
21	4	Flat washer, stainless steel, 3/8 in. inside dimension, for 5/16 in. bolt	N/A	BU200-000006S6
22	4	Bolt, hexagonal, stainless steel, 5/16 in.-18 x 1 in.	N/A	BU202-051816S6

SECTION 3 Equipment installation; part descriptions and codes (continued)

No	Qty	Part description	Dimensions	Part code
23	4	Hex nut, stainless steel, 5/16 in.-18	N/A	BU207-000518S6
24	4	Bolt, hexagonal, stainless steel, 1/4 in.-20 x 1 in.	N/A	BU202-042016S6
25	2	Ring pin, zinc, 5/16 x 1-3/4 in.	N/A	BU241-000528K1
26	32	Stainless steel hexagon socket countersunk screw, 1/2 in-13 x 1-3/4 in.	N/A	BU232-081328S2
27	8	Stainless steel hexagon socket countersunk screw, 3/8 in.-16 x 1-1/2 in.	N/A	BU232-061624S2
28	8	Stainless steel hexagon socket countersunk screw, 3/8 in.-16 x 1	N/A	BU232-061616S2
29	1	Holding plate, aluminium, top	16-5/16 in.	SR405-150204A1
30	1	Horizontal side panel, aluminium, right	71-7/8 in.	SR405-150201A1D
31	1	Horizontal side panel, aluminium, left	71-7/8 in.	SR405-150201A1G

SECTION 4 START-UP AND OPERATION PROCEDURES



When in operation, **A SYRUP PRESS IS EXTREMELY HOT** : approximately 230 °F (110 °C). The piping used must be rated for this temperature and withstand pressures up to 200 psi (14.06 kgf/cm²). Contact with a hose or its rupture could cause very severe burns to the operator and any other persons in the vicinity of the equipment. Be very careful with children, family members, guests and pets.



MOVE THE EQUIPMENT WHILE IT IS RUNNING ONLY IF NECESSARY, first switch off the pump, disconnect the power cord and check that the floor is level, perfectly stable, and unobstructed throughout the intended journey.



Hot syrup can cause severe burns. Always wear **SAFETY GOGGLES** and **HEAT RESISTANT GLOVES AND CLOTHING** when working with this equipment.

4.1 FEED VALVE

Check that the feed valve of the syrup water jacketed tank is open and that there is a sufficient supply of syrup.

4.2 DIAPHRAGM PUMP

If you are using a diaphragm pump, do the following.

- Air duct: For each use, insert a drop of oil into the air duct before filtering.
- Repeat after cleaning and before storing the equipment for a long period of time. This will help ensure the equipment will function optimally the next time it is used.

4.3 GEAR PUMP

If you are using a gear pump, do the following.

- Clean the pump with warm or hot water each time it is used.
- Lubrication is also recommended during the same maintenance operation.

4.4 FILTER PAPERS, HOLLOW FRAMES, PLATES AND CONNECTORS

- Insert one or two filter papers between each of the press components, i.e., blocks, hollow frames and plates.
 - You must also insert one or two filter papers on the restraining plate, if you are using one.
- Check that all blocks, hollow frames and plates are installed as specified on Pages 8 and 10 under GUIDES FOR THE CORRECT INSTALLATION OF BLOCKS, HOLLOW FRAMES AND PLATES. Also check that the filter paper holes are aligned with the holes in the blocks, hollow frames and plates of the press.

SECTION 4 Start-up and operation procedures (continued)

- Ensure that the seals in the quick connectors (Illustrations 1 No. 15, 2 Nos. 4 and 11) are flexible and free from cracks. Then firmly attach the connecting pipes.



PRESSURE OVER 80 PSI (5.63 kgf/cm²) **ON THE FILTER PAPER** could cause it to rupture. The leakage of high temperature syrup could in turn cause burns of varying degrees to the user or any other person in the vicinity of the equipment.

4.5 SYRUP WATER JACKETED TANK

If you are using a syrup water jacketed tank, make sure the water level covers the heating element(s) before turning them on.

4.6 SYRUP TEMPERATURE

- You can start filtering when the syrup has reached a temperature of 185 °F (85 °C).
- If the syrup temperature drops below 180 °F (82 °C), turn the pump off or into recirculation mode. Wait until the temperature reaches 185 °F (85 °C) again before restarting the maple syrup filtration operation.

4.7 FILTER POWDER

Adding Dicalite or Celite type filter powder can help increase the speed and quality of filtration.

Add the powder directly into the syrup and stir to distribute the powder evenly.

It is recommended that you return the first 3 gallons of syrup (15 litres) to your container to bring the filter papers to optimum performance with the powder being filtered.

When this is complete, turn the pump off and move the outlet hose from the press to the syrup container. Then turn the pump on again and proceed with the filtration.

Quantity to use

The amount of powder to use can vary depending on several characteristics of your sugar bush. These include slope, soil type, geographic orientation, size, tree variety composition, percentage of sugar maples and the current period of the season. For example, early season is a concern for filtration in terms of sediment quantity, while late season is a concern for overall sap quality. The amount of powder to use will naturally be influenced by these variables.

It is important to determine the correct amount of powder to use for optimum efficiency. The larger the size of the press, the more plates there will be, and the more powder you need to use. That said, trial and error is still the most effective technique for determining the amount of powder to use for your sugar bush. However, as a point of clarification, consider that the amount of powder in the filters is considered satisfactory when it covers the full surface of the press filters.

4.8 SYRUP LEAKAGE

If syrup leaks between the hollow frames and plates during filtration, first turn off the pump. Then apply additional, but not excessive, pressure to the press components using the pressure adjustment handles on the 7 in. or 10 in. presses (Illustration 1 No. 8) located at the end of the press, or the jack (Illustration 2 No. 18) on the 15 in. presses, also located at the end of the press. Restart the filter operation and repeat the sequence as necessary until the flow has stopped.

4.9 RECOVERY DRAIN

This drain is used to collect residual syrup in the syrup press after the workday (see Illustration 2-C).

SECTION 5 **CLEANING THE EQUIPMENT**

- After use, immediately use hot water in recirculation mode to clean the filter unit, pump and piping.
- Then dismantle the filter unit and wash all blocks, hollow frames and plates in hot water.
- Dismantle and wash the pump according to the manufacturer's instructions and dry it completely. Never run any type of pump dry, as the liquid is used as a lubricant.
- If you are using a diaphragm pump, insert a drop of oil into the air duct before temporary or annual storage of the equipment.
- Lubricate the gaskets with food grade grease to prevent drying out and cracking.
- The stainless steel components of your equipment must be cleaned with a product specifically designed for this purpose. **Never use flammable liquids.** Commonly used products such as bicarbonate of soda (Arm & Hammer), acetic acid (vinegar) or window cleaners are suitable for restoring the shine of stainless steel. The use of a soft, dry cloth is also recommended.
- Never use abrasive products or products containing chlorine or muriatic acid (also known as hydrochloric acid) to clean the syrup press components. The use of wire brushes and steel wool should also be avoided.



During prolonged storage, even the slightest **CLEANING PRODUCT RESIDUE ON ALL COMPONENTS** will obviously lead to inconvenience and damage at the beginning of the next season. Rinse each cleaned component thoroughly.

6.1 QUESTION | PARTICLES IN THE SYRUP?

The syrup has a lot of particles and is not clear when it comes off the press.

Solutions

- Not enough powder is being used. Add small amounts of powder in stages while continuing the filtration process until the syrup is clear.
- A filter paper is defective. Switch off the press and replace the defective filter paper.
- The filter unit consisting of blocks, hollow frames, plates and filter papers has not been installed correctly. Turn off the pump, disassemble and reassemble the unit, making sure to do each installation step correctly.

6.2 QUESTION | HIGH PRESSURE + LOW OR NO FLOW?

The pump provides high pressure, but the press output remains low or zero.

Solution

Filter papers are at the end of their useful life or clogged, replace them.

6.3 QUESTION | NEW FILTER PAPERS + LOW FLOW RATE?

The filter papers have been replaced and the output is still low.

Solution

Clean or replace the Banjo pre-filter if you are using one.

6.4 QUESTION | STILL NO FLOW?

You have replaced the filter papers and cleaned or replaced the Banjo prefilter. However, you still have little or no output.

Solution

It is likely that your pump is defective or at the end of its useful life. In this case, the pump needs to be repaired or replaced.

SECTION 7 EQUIPMENT SPECIFICATIONS

SYRUP PRESS			
MODEL	Plate thickness	Approximate filter capacity (taps)	Model number
7 inch (17.78 cm) press 3 hollow frames, 2 plates Expandable to 5 frames	1 in. (2,54 cm)	0 to 5,000	SR010-030207XX
7 inch (17.78 cm) press 8 hollow frames, 7 plates Expandable to 10 frames	1 in. (2,54 cm)	0 to 5,000	SR010-080707XX
7 inch (17.78 cm) press 10 hollow frames, 9 plates	1 in. (2,54 cm)	0 to 5,000	SR010-100907XX
10 inch (25.4 cm) press 3 hollow frames, 2 plates Expandable to 5 frames	1,5 in. (3,81 cm)	5,000 to 10,000	SR010-030210XX
10 inch (25.4 cm) press 7 hollow frames, 6 plates Expandable to 10 frames	1,5 in. (3,81 cm)	5,000 to 10,000	SR010-070610XX
10 inch (25.4 cm) press 10 hollow frames, 9 plates	1,5 in. (3,81 cm)	5,000 to 10,000	SR010-100910XX
15 inch (38.10 cm) press 6 hollow frames, 5 plates	2,25 in. (5,72 cm)	10,000 and more	SR010-060515XX
15 inch (38.10 cm) press 10 hollow frames, 9 plates	2,25 in. (5,72 cm)	10,000 and more	SR010-100915XX
15 inch (38.10 cm) press 11 hollow frames, 10 plates	2,25 in. (5,72 cm)	10,000 and more	SR010-111015XX
15 inch (38.10 cm) press 13 hollow frames, 12 plates	2,25 in. (5,72 cm)	10,000 and more	SR010-131215XX

The specifications are subject to change without notice.



WARRANTY CERTIFICATE

1. Two-year warranty
2. Warranty certificate exclusions
 - 2.1 Observed conditions
 - 2.2 Costs and losses
3. Disclaimer of liability
4. Making your warranty claim



KEEP YOUR PURCHASE INVOICE

It is very important to keep the original invoice for the purchase of your equipment or a legible copy of it. Otherwise, LAPIERRE EQUIPMENT INC. will not accept your warranty claim.

The term MANUFACTURER is used for LAPIERRE EQUIPMENT in order to lighten the text.

1. TWO-YEAR WARRANTY

The MANUFACTURER warrants that any new product is free from manufacturing, material and workmanship defects. The warranty is valid for a period of two years from the date of purchase of the product. It applies when the product meets normal conditions of installation, use and maintenance.

PRODUCT DEFECT. The appearance of a defect before the expiry date of the warranty must be reported immediately to the MANUFACTURER. The MANUFACTURER will then repair or replace the defective parts with equivalent new parts.

DEFECTIVE PARTS. Replaced defective parts become the property of the MANUFACTURER. They are recovered during the after-sales service process.

AESTHETICS. The aesthetic appearance of the products - parts and equipment - is covered by a warranty covering 7 days from the date of delivery.

2. WARRANTY CERTIFICATE EXCLUSIONS

2.1 OBSERVED CONDITIONS

This warranty becomes null and void where one or more of the following conditions are observed.

2.1.1 An altered, modified or removed serial number

2.1.2 Product damaged by:

2.1.2.1 User

- Use deemed abusive or negligent.
- Accident caused by the user.

2.1.2.2 Failure to comply with user manual instructions

- Failure by the user to follow the instructions in the user manual: safety instructions, installation of the equipment, start-up and operating procedures, maintenance and cleaning of the equipment, as well as any other installation recommendations provided by the MANUFACTURER.

2.1.2.3 Installation, modification, repair

- Installation in a place not suitable for normal use.
- Unauthorized repair or modification - not approved by your service centre - performed by the customer.
- A repair or modification carried out by a third party not authorized by the MANUFACTURER.

2.1.2.4 Parts

- The use of parts other than original MANUFACTURER parts.
- Use of parts obtained through a service centre, technician or distributor not authorized by the MANUFACTURER.
- Use of parts that cause deterioration or damage to the product.

2.1.2.5 Electricity

- A variation, electrical overload or excessive voltage.
- Poor power supply quality or electrical connections.

2.1.2.6 Cleaning products

- The use of cleaning products or acids that are not recommended, or used without following the recommendations of their respective manufacturers.

2.1.2.7 Non-controllable events

- Events that are beyond the MANUFACTURER's control such as mechanical shock; water damage or flooding; fire or burning; storm, earthquake or other natural or man-made disasters.

2.2 COSTS AND LOSSES

This warranty does not cover the following costs or losses.

2.2.1 Costs for:

- Making the product accessible during a service call,
- The trip of the authorized technician during a service call,

SECTION 8 Our warranty (Warranty certificate) (continued)

- Service calls for reasons other than those provided for in the warranty. The warranty applies when a defect or malfunction or a defect in manufacture, material or workmanship appears,
- Service calls associated with product start-up at the beginning of the season, and shutdown at the end of the season or post-season. However, costs may be covered if specified in the purchase contract,
- Service calls received when the warranty expires, i.e., two years from the date of purchase of the product,
- Replacement of parts due to normal wear and tear such as seals, insulation joints and gaskets,
- Annual equipment tune-ups.

2.2.2 For losses of:

- Income caused by the quality of the syrup,
- Production related to the provisions covered by this warranty.

3. DISCLAIMER OF LIABILITY

The MANUFACTURER shall not be liable for incidental or consequential damages or implied property damage.

The MANUFACTURER shall not be liable for any direct or consequential loss of time, production or profits, inconvenience, cost of equipment acquisition or parts replacement or storage due to a warranty claim.

4. MAKING YOUR WARRANTY CLAIM

The following is the procedure for making a warranty claim.

- Contact your representative or distributor, our service centre or our head office to submit your warranty claim and plan the necessary after-sales service operation.
- IMPORTANT | For any claim, **the customer must submit a copy of their invoice**. Otherwise, the MANUFACTURER will not accept your claim.
- The MANUFACTURER will then proceed with an inspection of your equipment and confirm whether your warranty claim is accepted. If so, the MANUFACTURER will carry out an after-sales service operation in accordance with the provisions specified in Section 1. TWO-YEAR WARRANTY.
- The functioning equipment will then be returned to the customer in a *condition comparable* to that in which it was received. This *comparable condition* will have been previously determined by the MANUFACTURER and/or one of its representatives or distributors.
- This warranty after-sales service operation **does not extend the warranty period** of the equipment. The end date of the warranty remains the same, i.e., two years from the date of purchase of the product.

Warranty certificate: August 2021 (V02c)

SECTION 9 PARTS AND CONSUMABLES

Parts for your syrup press or any other equipment manufactured at LAPIERRE EQUIPMENT are available at our main plant in Saint Ludger, Québec, Canada and at our service centres in Waterloo, Québec, Canada and Swanton, Vermont, USA. However, do not hesitate to contact us to locate the distributor nearest you.

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We sincerely appreciate your trust.

Thank you!



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