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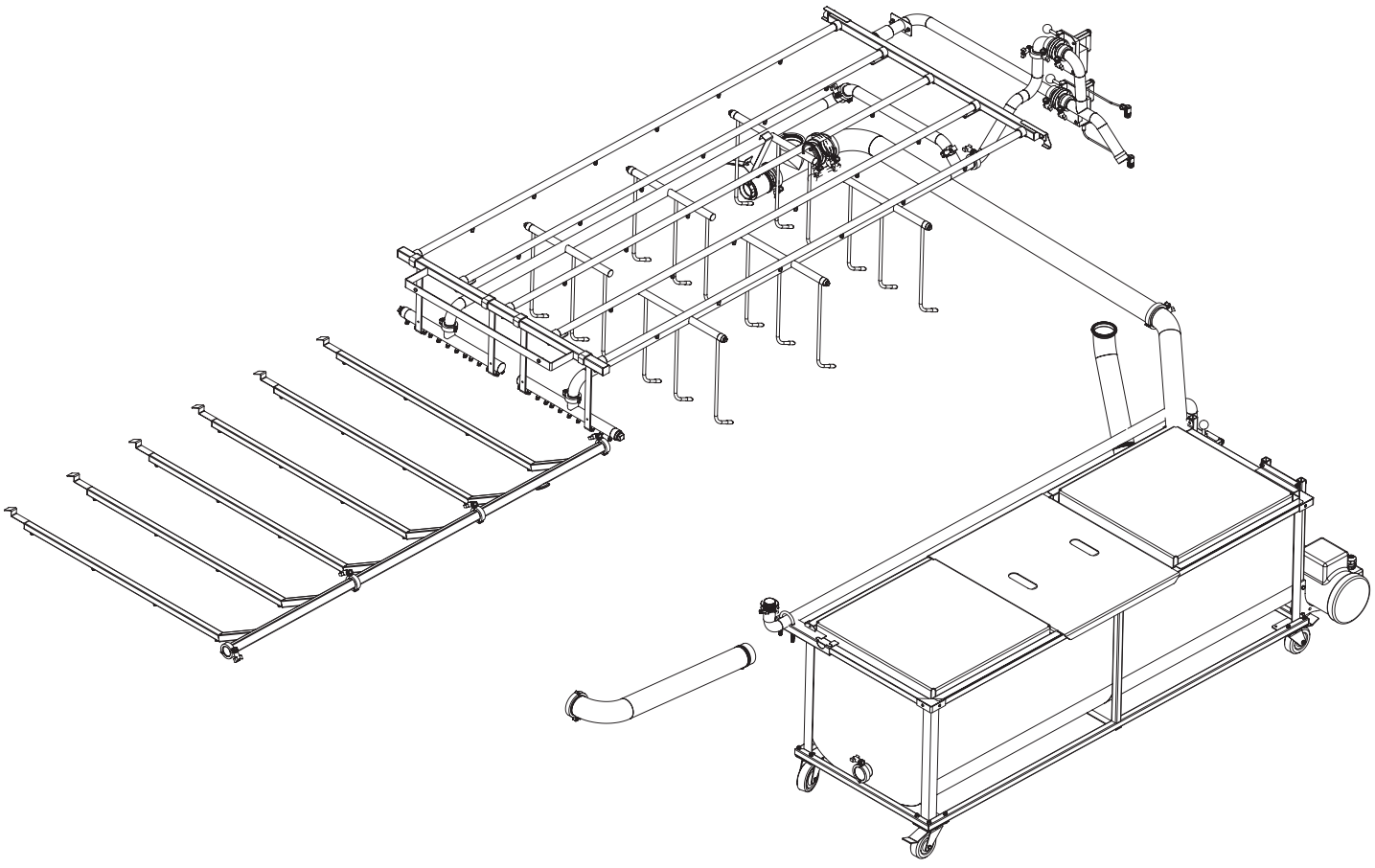
HIGH-PRESSURE PAN WASHER



USER MANUAL

APRIL **2023**

LAPIERRE

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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.

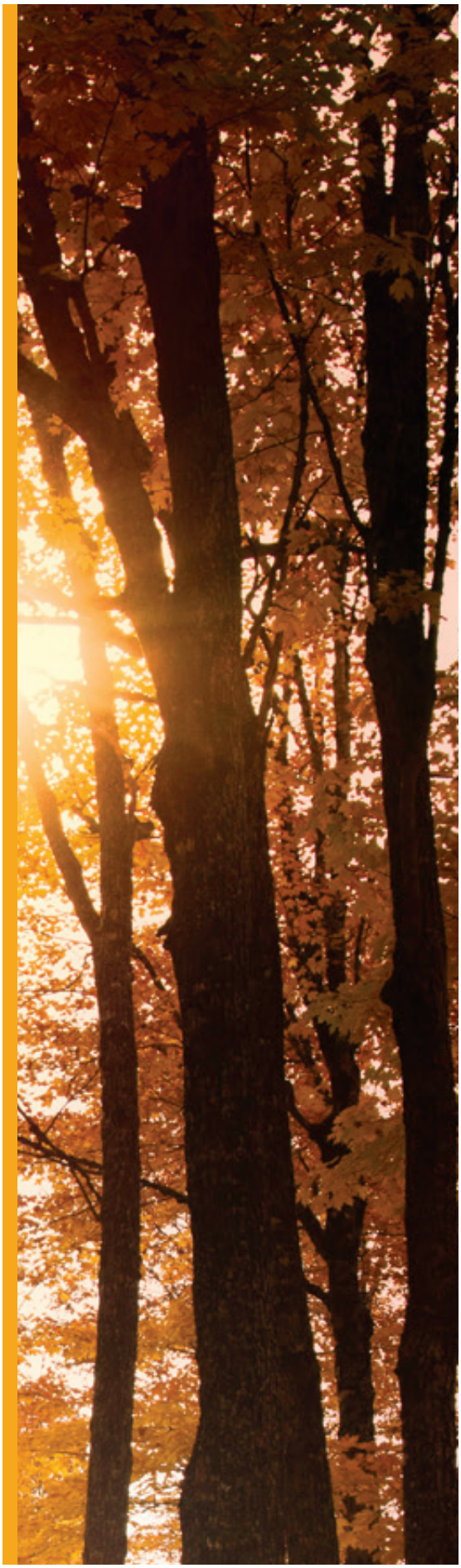
Honoured to serve your customers

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.

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www.elapierre.com

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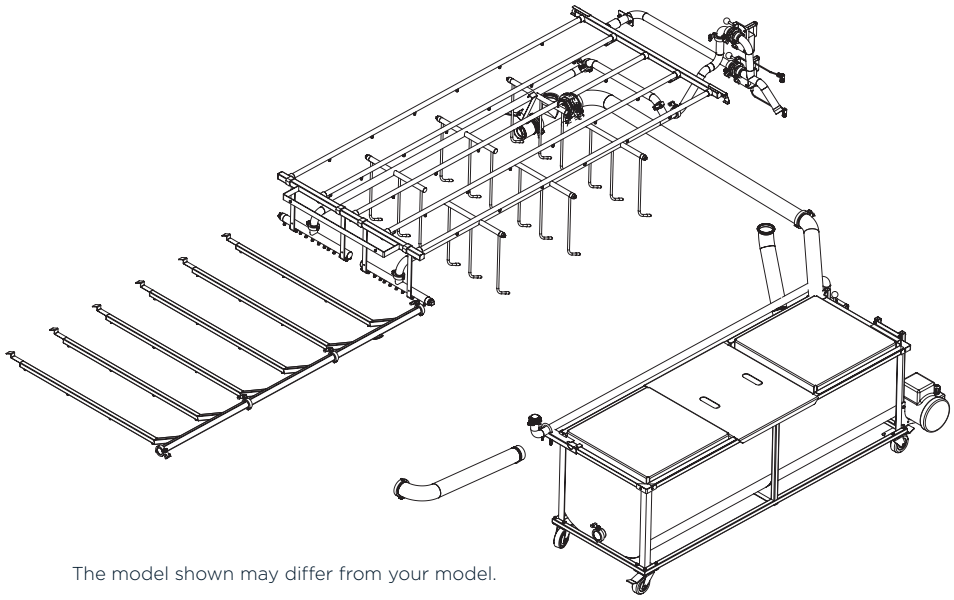
HIGH-PRESSURE PAN WASHER

Please note the information required below when dealing with customer service professionals. You can easily find this information on your HIGH-PRESSURE PAN WASHER 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 HIGH-PRESSURE PAN WASHER

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.

HIGH-PRESSURE PAN WASHER

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LATEST VERSION OF THIS USER'S MANUAL: Please refer to our website for the latest version of this user's manual.

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MAINTENANCE LEGEND

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 your high-pressure pan washer **invoice**.

Information about the equipment	**Invoice**
Model number	✓
Serial number	✓
Purchase date	✓
Invoice number	✓

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.

BUTTERFLY VALVE CONNECTION SEQUENCE

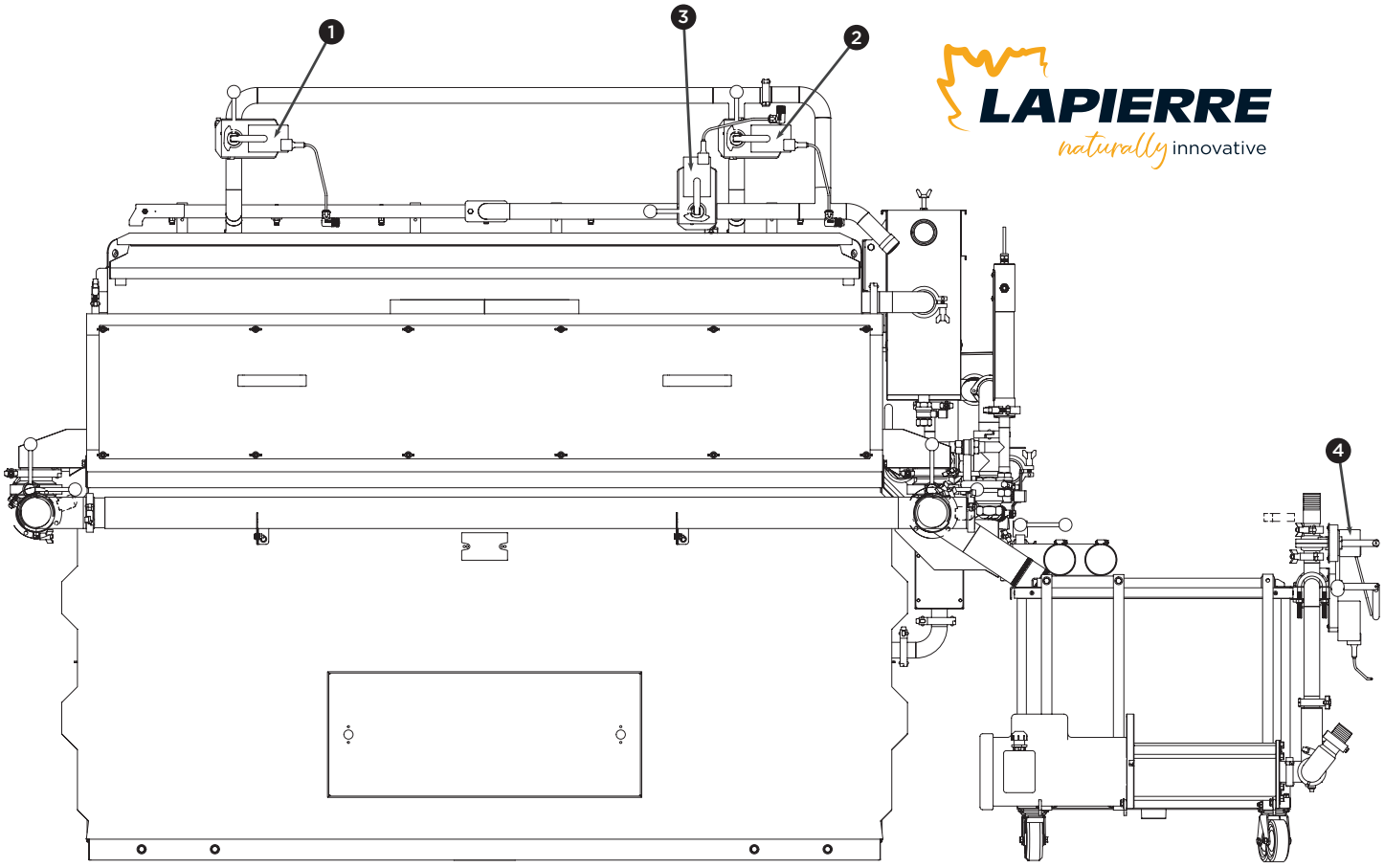
Below is a typical installation of an evaporator and a pan washer.

During commissioning or re-commissioning, please follow the valve connection sequence below to bring and facilitate water flow to the wash tank.

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.

ILLUSTRATION 1 | Valve Number Identification

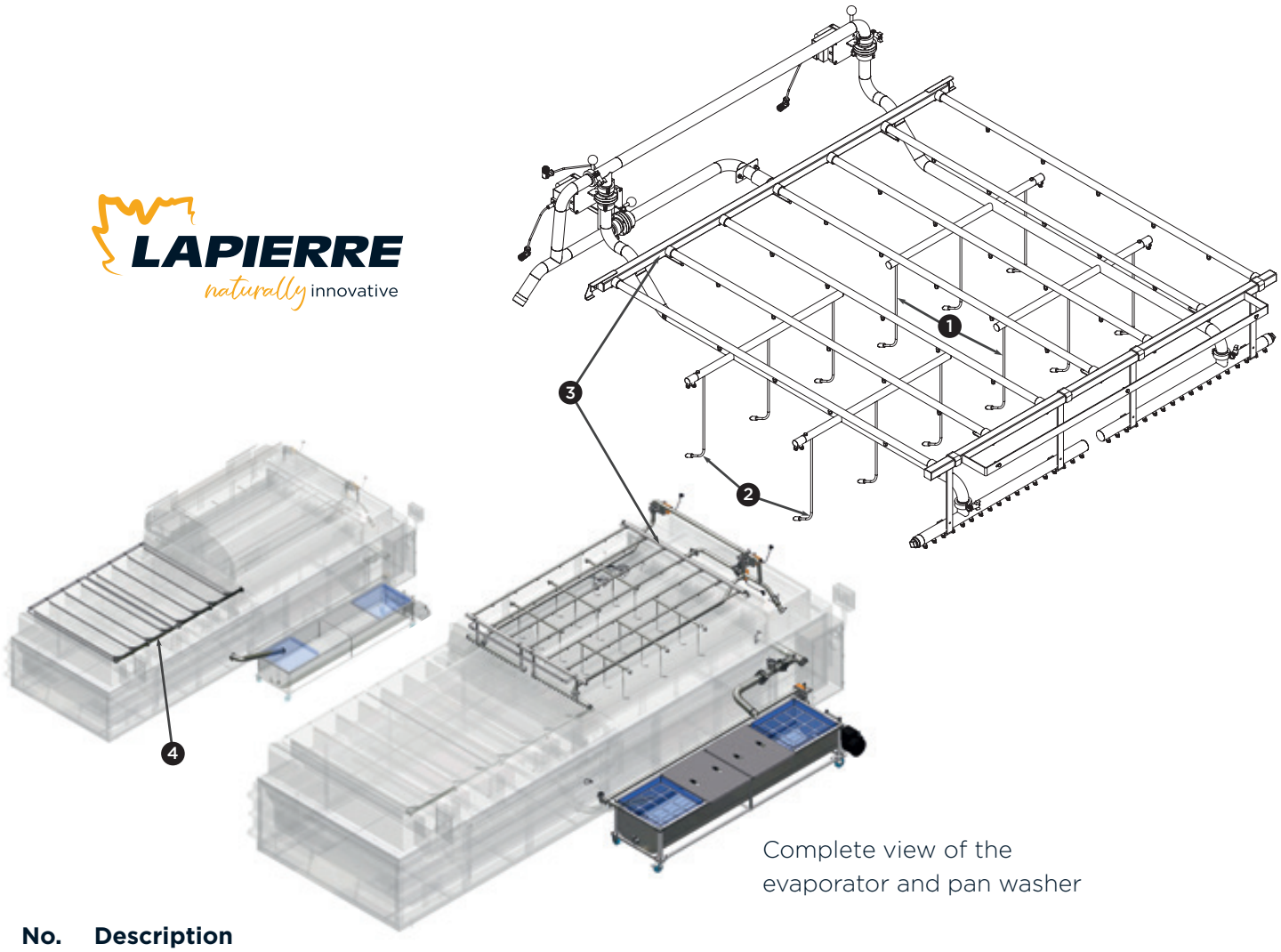


Rear view of the evaporator and pan washer

VALVE CONNECTION SEQUENCE

It is important to **connect the valves in the order** found above in Illustration 1. Start by connecting valve number 1, followed by 2 and 3, and ending with valve number 4.

ILLUSTRATION 2 | Location of the Washing Units by Valve Number



Complete view of the evaporator and pan washer

No.	Description
1-2	LOWER WASHING UNITS for valves Nos. 1 and 2 - Valves Nos. 1 and 2 are on the left or right side, depending on the choice made by the installer.
3	UPPER WASHING UNIT for valve No. 3
4	WASHING UNIT for valve No. 4

- VALVES Nos. 1 (*Illustrations 1 and 2, No. 1*) and 2 (*Illustrations 1 and 2, No. 2*)

  Activate the lower washing units located on both sides of the pan in the rear section of the evaporator. Each of the two valves operates the left or right side separately, depending on the choice made during installation.

- VALVE No. 3 (*Illustrations 1 and 2, No. 3*)

  Activates the upper washing units located in the top portion of the pan in the rear section of the evaporator.

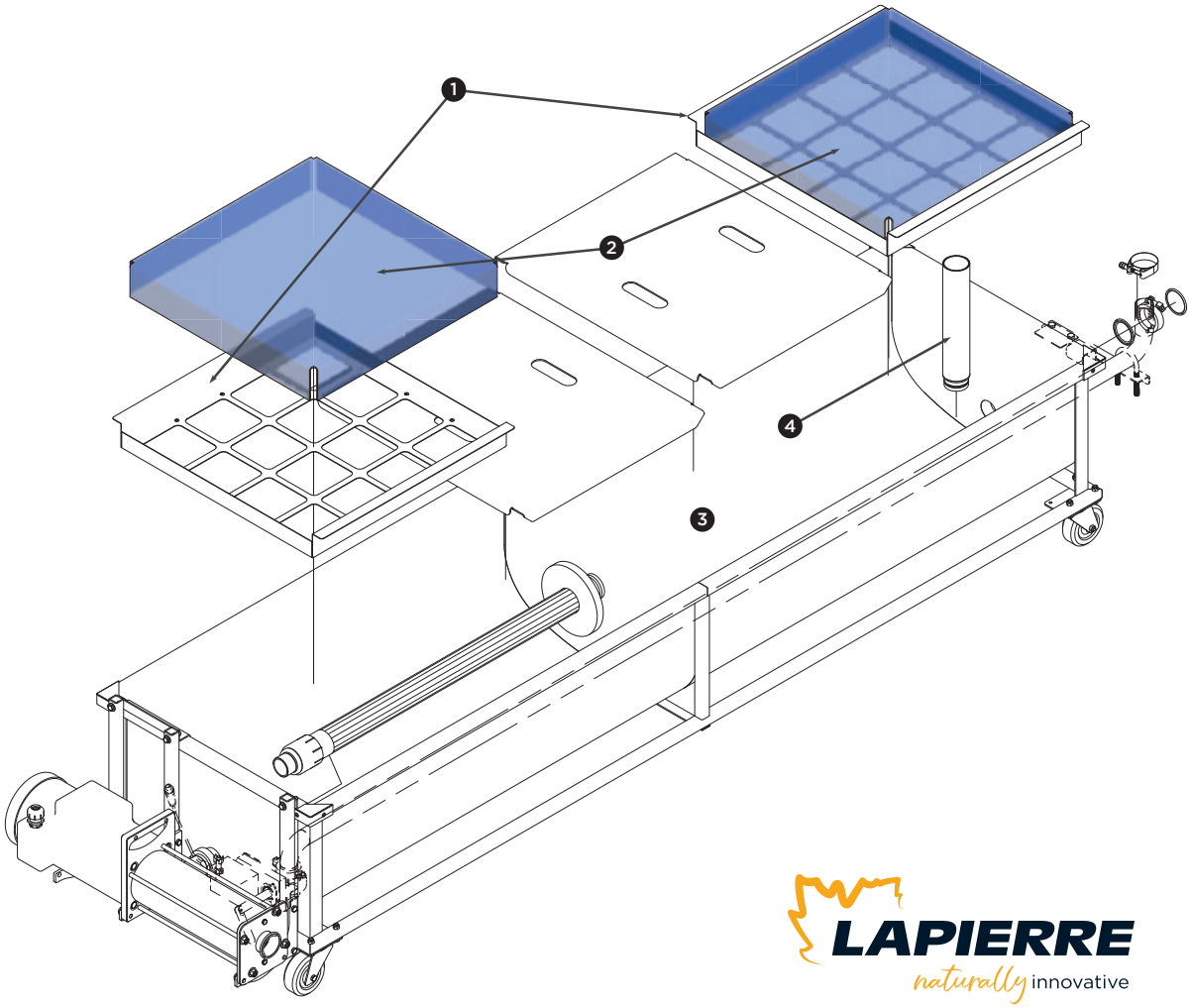
- VALVE No. 4 (*Illustrations 1 and 2, No. 4*)

  Activates the washing unit located in the front section of the finishing pan(s).

NEVER MOVE THE EQUIPMENT WHILE IT IS IN OPERATION. If necessary, and only if necessary, first turn off the pump, then disconnect the electrical cord and check that the floor is level, perfectly stable, and unobstructed throughout the planned move.

3.1 CLEANING YOUR EVAPORATOR PANS IN AUTOMATIC MODE

ILLUSTRATION 3 | High-Pressure Pan Washer



No.	Description of the part
1	Tank screens
2	Lexan tank screen covers
3	Wash tank
4	Overflow

Proceed as follows to clean your evaporator pans with the pan washer in the automatic operation mode.

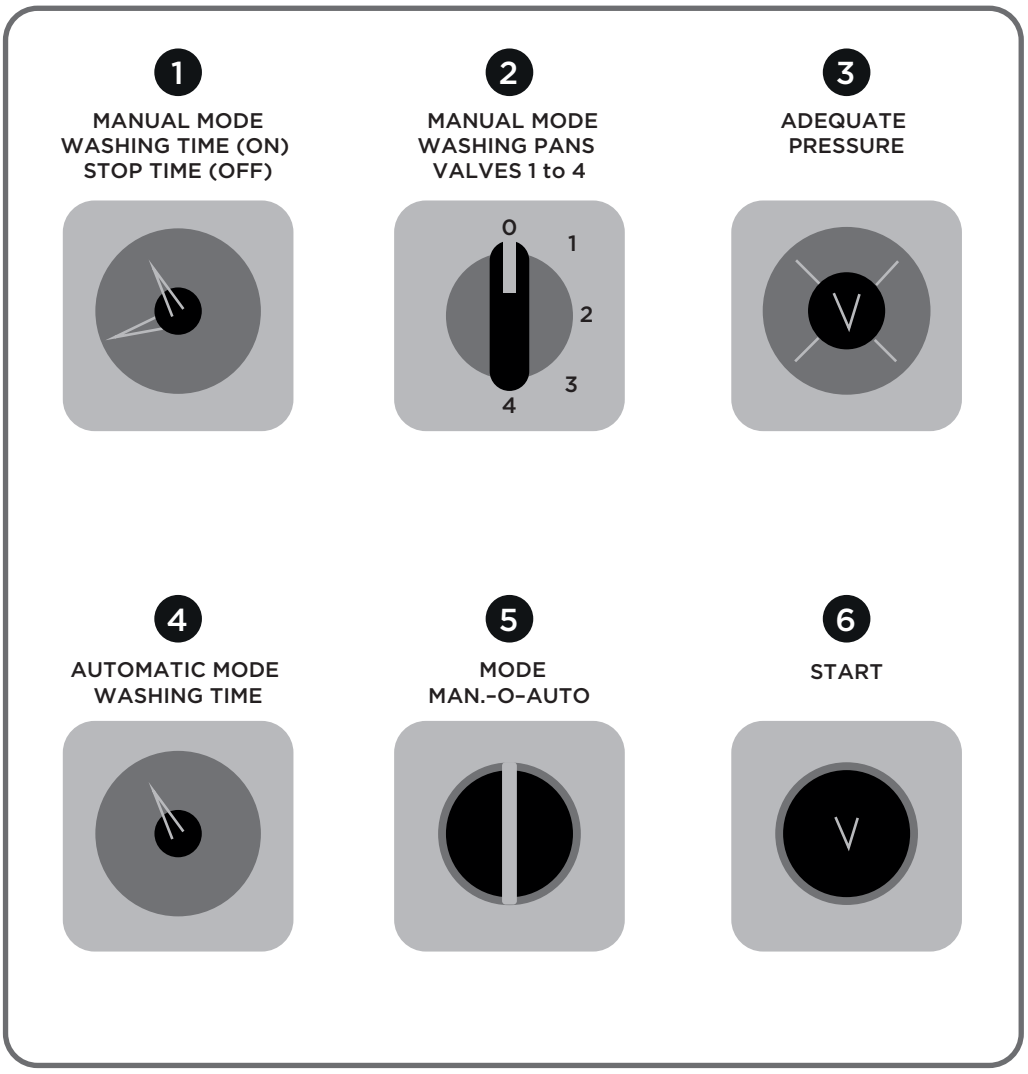
1. Carefully cover the pan washer tank screens (*Illustration 3, No. 1*) using the Lexan tank screen covers (*Illustration 3, No. 2*). This will prevent splashing from the pan washer and sugar rocks from entering the pan washer wash tank (*Illustration 3, No. 3*).
2. Drain the remaining syrup from the evaporator pans.
3. Fill the pan washer wash tank with filtrate to the overflow (*Illustration 3, No. 4*). The filtrate can be hot, if desired. However, the temperature should not exceed 75 °C (167 °F).

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

NEVER RUN THE PUMP DRY.

4. Manually tilt the evaporator pan(s) toward the drain if possible. This allows for a much more efficient cleaning of the walls because the cleaning water from the nozzles is projected directly onto the walls, not into the water.
5. Run the high-pressure pan washer in automatic mode for 15 minutes.
   - To do this, set the MODE selector switch (*Illustration 4, No. 5*) to AUTO, then press the START push button (*Illustration 4, No. 6*).
     - IMPORTANT | Never press the START push button for too long. The pump will turn on by itself after only a few seconds.
   - The cleaning valves are programmed to operate in a sequence of 30 seconds each in turn.
   - It is possible to modify the programming. To do so, consult *Section 5: Changing the Washing Times and/or Sequences in Automatic Mode.*
6. Note that the pump is secured with a pressure switch set to 15 psi that causes the pump to shut down if there is a lack of water or air in the system. If this is the case, the green ADEQUATE PRESSURE (*Illustration 4, No. 3*) pilot light will go out.
7. When the operation is complete, drain the wash tank of the high-pressure pan washer. The water in the wash tank can be recovered by transferring it to the sap water tank.

ILLUSTRATION 4 | High-Pressure Pan Washer Control Panel



No.	Description of the part
1	MANUAL MODE (TIME): Adjustment selector for washing (On) and stop time (Off).
2	MANUAL MODE (PANS): Selects the pan to be cleaned (number 1, 2, 3, or 4).
3	ADEQUATE PRESSURE: BRIGHT green light displays once adequate system pressure has been reached.
4	AUTOMATIC MODE (TIME): Washing time selector.
5	MODE: Selector switch for manual, off (O = off), or automatic modes.
6	START: In automatic mode, push the button to start the equipment when the pan washer is powered on.

3.2 LONG CLEANING OF THE HIGH-PRESSURE PAN WASHER WASH TANK

Follow the steps below to perform a long cleaning of the pan washer wash tank.

1. Fill the wash tank with filtrate.
2. It is recommended that the wash tank be supplied with filtrate at a low flow rate throughout this long cleaning cycle. The excess will drain out of the overflow tank (*Illustration 3, No. 4*), which you have connected to your sanitary system.
3. Use the automatic mode timer (*Illustration 4, No. 4*) to set the desired duration of the long wash cycle.
   - The duration can be determined by several factors. While the amount of residue is one factor, another could be the time of the season, as the number of sugar rocks or other deposits fluctuates over the course of the sugar season. That said, trial and error is still a proven technique for evaluating the wash cycle time throughout the season.
4. Never press the START push button (*Illustration 4, No. 6*) for too long. The pump will turn on by itself after only a few seconds.
5. At the end of the cycle, drain the filtrate from the wash tank and thoroughly clean each of the pan washer tank screens (*Illustration 3, No. 1*) before restarting your equipment.

NEVER MOVE THE EQUIPMENT WHILE IT IS IN OPERATION. If necessary, and only if necessary, first turn off the pump, then disconnect the electrical cord and check that the floor is level, perfectly stable, and unobstructed throughout the planned move.

CLEANING YOUR EVAPORATOR PANS IN MANUAL MODE

Proceed as follows to clean your evaporator pans with the pan washer in the manual operation mode.

1. Carefully cover the pan washer tank screens (*Illustration 3, No. 1*) using the Lexan tank screen covers (*Illustration 3, No. 2*). This will prevent splashing from the pan washer and sugar rocks from entering the pan washer wash tank (*Illustration 3, No. 3*).
2. Drain the remaining syrup from the evaporator pans.
3. Fill the pan washer wash tank with filtrate to the overflow (*Illustration 3, No. 4)*. The filtrate can be hot, if desired. However, the temperature should not exceed 75 °C (167 °F).

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

NEVER RUN THE PUMP DRY.

4. Manually tilt the evaporator pan(s) toward the drain if possible. This allows for a much more efficient cleaning of the walls because the cleaning water from the nozzles is then projected directly onto the walls, not into the water.
5. Set the selector switch (*Illustration 4, No. 2*) to the desired pan/valve number (1, 2, 3, or 4).
6. Adjust the washing (On) and stop times (Off) (*Illustration 4, No. 1*) for manual operation.
   - Washing time (On).

     The setting of the washing time must take into account the time required to drain the cleaning water from the pans. It is recommended to choose a time that allows the water coming out of the nozzles to be ultimately sprayed onto the walls of the pan, not into the water.
   - Stop (or drain) time (Off).

     The stop time is the time it takes for the cleaning water to completely drain from the evaporator pan.
7. Set the MODE selector switch (*Illustration 4, No. 5*) to manual operation mode.
   - The pump will start and turn on only once the minimum pressure has been reached. At this point, the ADEQUATE PRESSURE (*Illustration 4, No. 3*) pilot light will illuminate.
   - The pump runs for the washing time (On) specified in the previous step and stops for the stop (Off) time also specified in the previous step.
   - To stop the cleaning cycle, turn the MODE selector switch (*Illustration 4, No. 5*) to the vertical position, or «0».

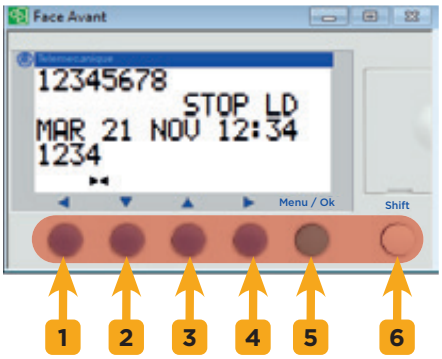
Below are the procedures for changing the washing times and/or the number of sequences (pans) in automatic mode.

Two procedures are available: one for models acquired in 2022 and earlier, and one for models acquired in 2023 and later.

5.1 2022 AND EARLIER MODELS

Figure 1 shows the opening screen for this procedure. Note the numbering of the buttons in numerical order from left to right, and from 1 to 6.

FIGURE 1



No. 1	◀
No. 2	▼
No. 3	▲
No. 4	▶
No. 5	Menu / Ok
No. 6	Shift

5.1.1 Accessing the Modifiable Operations

Here are the details of the commands to be performed to access the list of operations with times and sequences (pans) that can be modified.

1. Use **buttons 2 (▼) and 3 (▲)** to move from one screen to another (*Figure 2*).
   - 1.1 **Button 2 (▼)** takes you to the next page.
   - 1.2 **Button 3 (▲)** takes you to the previous page.
   - 1.3 Then, switch between **buttons 2 (▼) and 3 (▲)** to view the 3 pages shown in *Figure 3*.
2. From these screens, you can adjust the times and sequences (pans) of each of the operations.

FIGURE 2

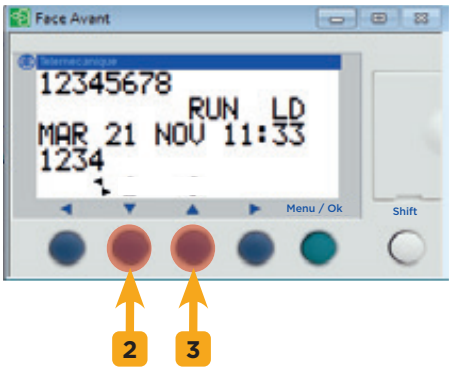
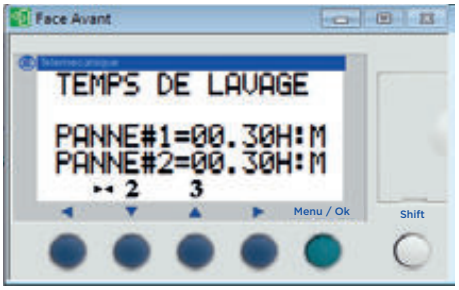
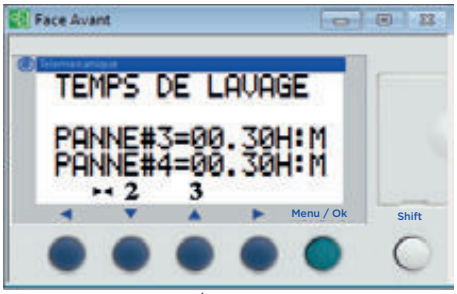


FIGURE 3

Quantity of pans in washing / 4



Washing time / Pans # 1 and 2



Washing time / Pans # 3 and 4

5.1.2 Adjusting the Operating Times

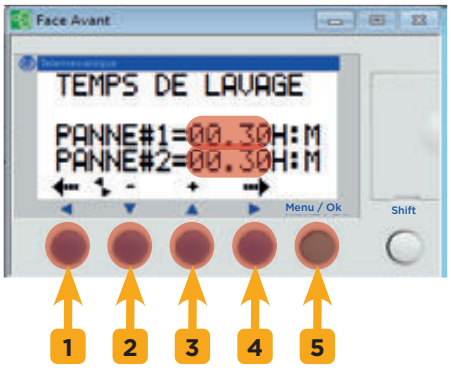
3. From the 3 screens offered, select the screen where you want to make changes.
4. Press and hold **button 6 (SHIFT)** until the word «**PARAM**» appears (*Figure 4*).

FIGURE 4

5. Press and hold **button 6 (SHIFT)** again, then simultaneously press **button 4 (▶)** under the word "**PARAM**" (*Figure 4*).
   5.1 The word "**PARAM**" then changes to "**PROG**" (*Figure 5*).
   5.2 Then, release the buttons to access the next screen.
6. The flashing values can then be changed, using **button 2 (▼)** to decrease the value and **button 3 (▲)** to increase the value (*Figure 6*).
7. To access the 2 modifiable values in the window, use **buttons 1 (◀) and 4 (▶)** (*Figure 6*).
8. Confirm your changes by pressing **button 5 (Menu/OK)** (*Figure 6*).
   8.1 You will then return to *Figure 3*.

FIGURE 5

FIGURE 6



5.2 2023 AND LATER MODELS

Figure 7 shows the opening screen of this procedure.

FIGURE 7

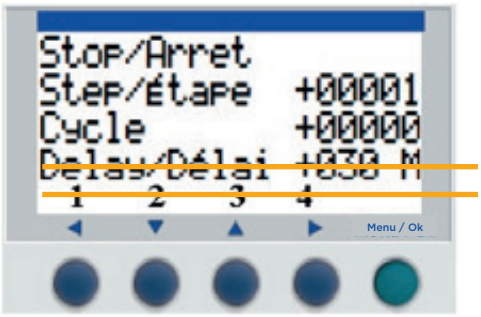


Figure 7 above shows us this information:

STOP: The pan washer is stopped; the word RUN appears when the pan washer is running.
STEP: +0000**1** indicates that the pan washer is at sequence (pan, valve) V1.
CYCLE: +00000 indicates that no cycle has been performed.
• +00002 would indicate, for example, that two complete cycles have been performed.
Delay: Disregard this information.
1 2 3 4: Disregard this information.

5.2.1 Accessing the Modifiable Operations

Here are the details of the commands to be performed to access the list of operations with times and sequences (pans, valves) that can be modified.

1. Press the **(◀) and (▶)** buttons simultaneously (*Figure 7*) to access the configuration screen (*Figure 8*).
2. In this configuration screen (*Figure 8*), use the **(◀) and (▶)** buttons to navigate between each of the 6 available parameters.
   2.1 Press button **(◀)** to access the previous parameter.
   2.2 Press button **(▶)** to access the next parameter.
   The selected parameter will flash.

   Then, use the **(▼) and (▲)** buttons to go to the configuration of the parameter selected in the previous step.
   2.3 Press button **(▼)** to decrease the parameter value.
   2.4 Press button **(▲)** to increase the parameter value.
   Setting a sequence to «0» (+0000) (pan, valve - V1 to V5 in *Figure 8*) tells the program not to clean this pan.

Figure 8 below shows us this information:

DELAY: Disregard this information.

V1 (Sequence, pan, or valve No. 1): +030**S** indicates that the operator has programmed the opening of valve No. 1 for a duration of 30 seconds.

V2 (Sequence, pan, or valve No. 2): +030**S** indicates that the operator has programmed the opening of valve No. 2 for a duration of 30 seconds.

V3 (Sequence, pan, or valve No. 3): +020**S** indicates that the operator has programmed the opening of valve No. 3 for a duration of 20 seconds.

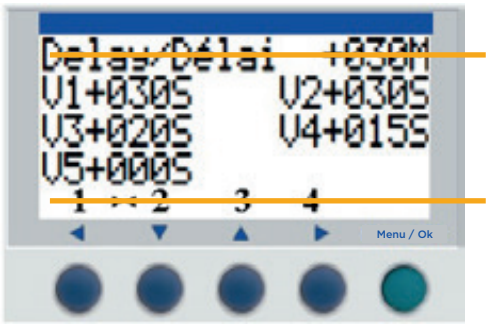
V4 (Sequence, pan, or valve No. 4): +015**S** indicates that the operator has programmed the opening of valve No. 4 for a duration of 15 seconds.

V5 (Sequence, pan, or valve No. 5): +000**S** indicates that the operator has programmed the opening of the valve No. 5 for a duration of 0 seconds. Consequently, this pan will not be cleaned.

1 2 3 4: Disregard this information.

: Disregard this information.

FIGURE 8



3. Once you have completed all your sequences, press the **(◀) and (▶)** buttons simultaneously (*Figure 8*) to save your settings and return to the opening screen (*Figure 7*).

ILLUSTRATION 5 | Pan Washer, Parts

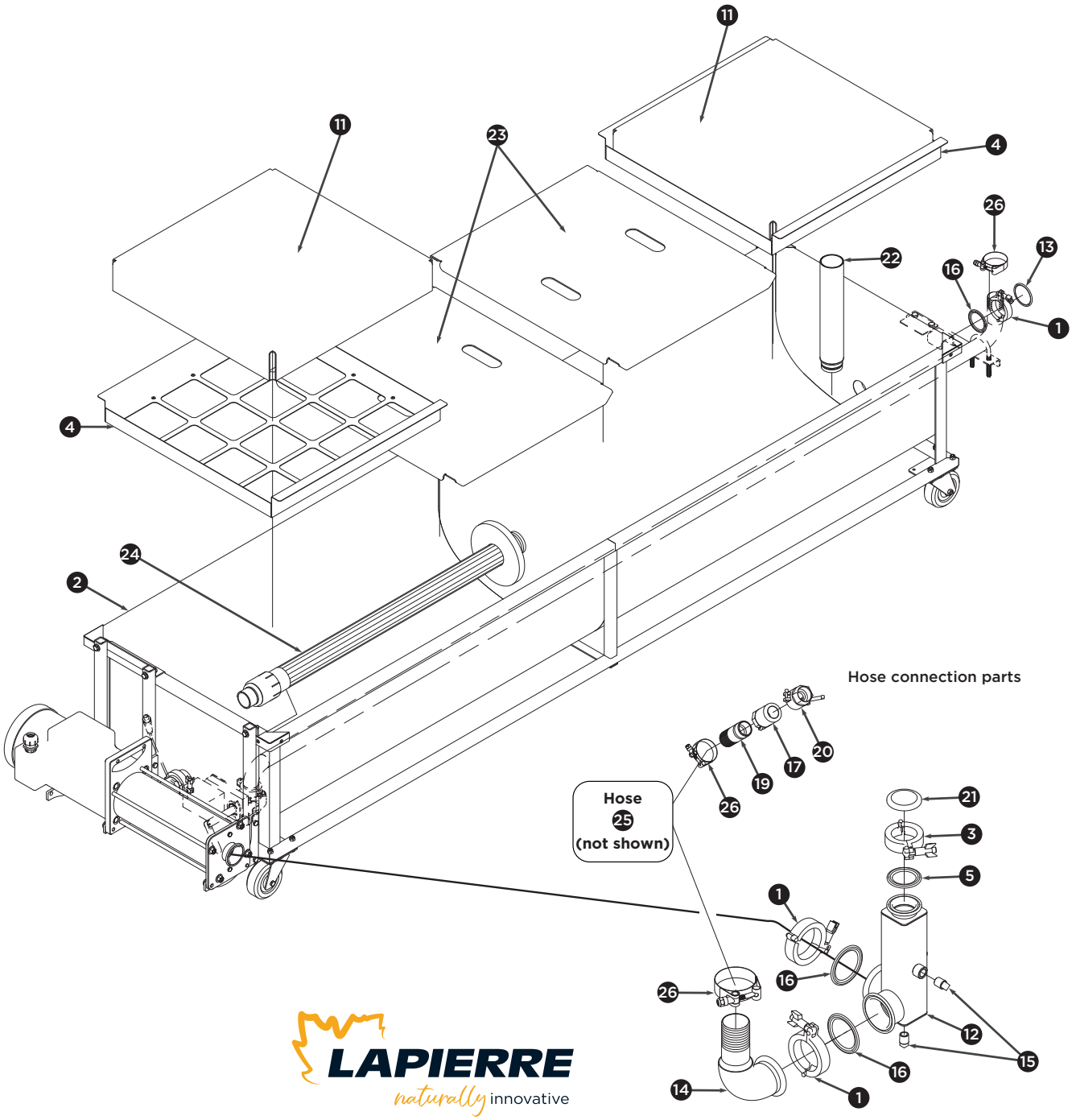
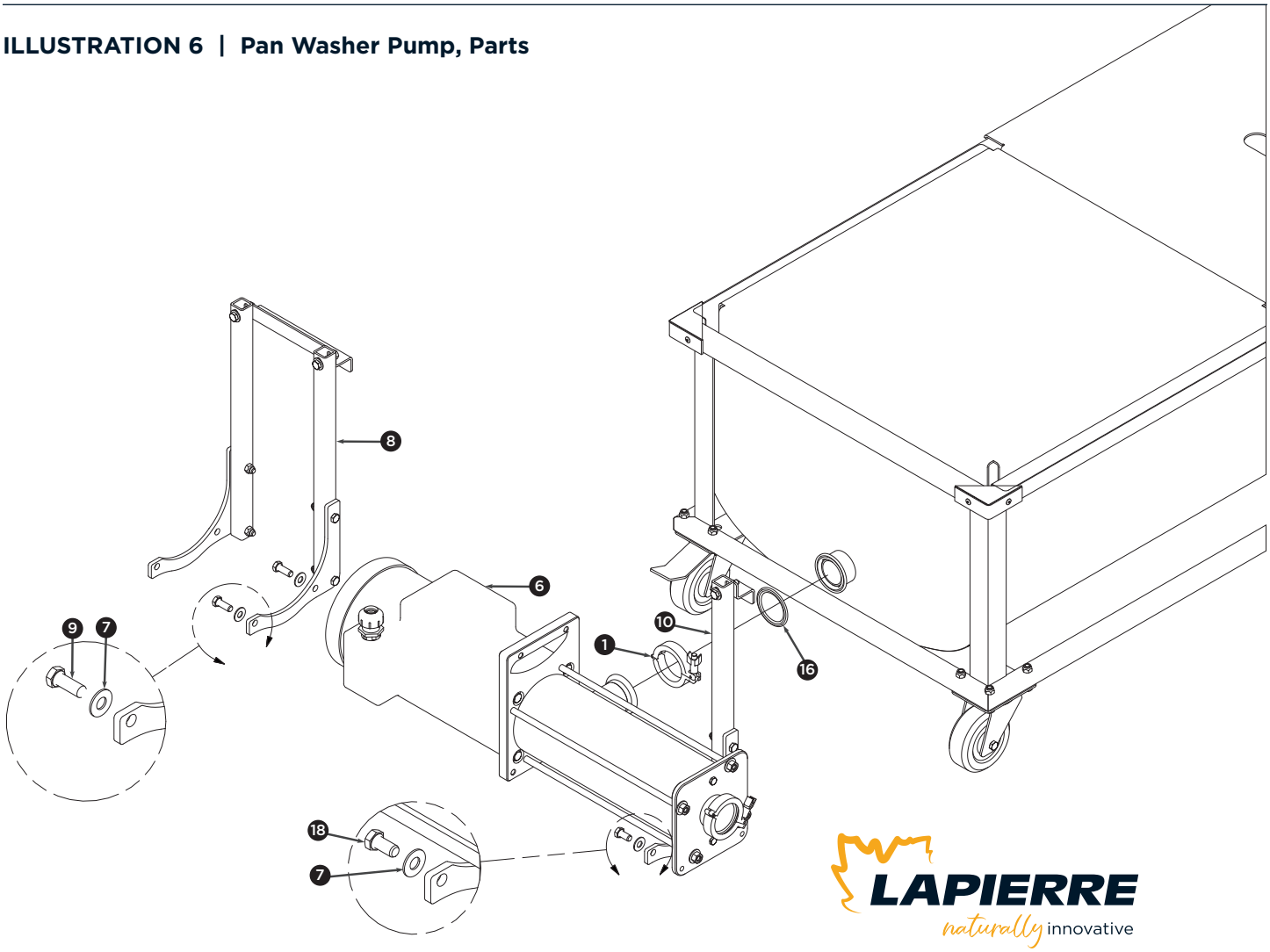


ILLUSTRATION 6 | Pan Washer Pump, Parts



PART DESCRIPTIONS AND CODES

Equipment shown above (Ill No. 5): High-pressure pan washer with stainless steel tank
61 cm W x 2.44 m L x 50.8 cm D (24 in. W x 96 in. L x 20 in. D)

Model number shown: **EV**180-249620**KT**

No.-Ill*	Qty.	Part description	Dimensions	Part code
1 - 5/6	4	Screw clamps, stainless steel, 2 in.	N/A	**DV**256-000032**S**2
2 - 5	1	Tank, stainless steel	24 x 96 x 20 in.	**EV**180-249620**S**3
3 - 5	1	Screw clamp, stainless steel, 1-1/2 in.	N/A	**DV**256-000024**S**2
4 - 5	2	Screens, stainless steel	24 x 24 in.	**EV**380-002424**SS**
5 - 5	1	Gasket, silicone, 1-1/2 in.	N/A	**EAG**40**MP**-**S**15
6 - 6	1	Turbo pump, 5 hp, 75 gal.	N/A	**PM**262-050075**HX**

No.-Ill*	Qty.	Part description	Dimensions	Part code
7 - 6	4	Flat washers, stainless steel, interior dimension 7/16 in., for 3/8 in. bolt	N/A	**BU**200-000007**S**6
8 - 6	1	Main pump support, aluminum, to be suspended from the top	N/A	**EV**380-000006**XX**
9 - 6	2	Hexagonal bolts, stainless steel, 3/8-16 x 1 in.	N/A	**BU**202-061616**S**6
10 - 6	1	Secondary pump support, aluminum, to be suspended from the top	N/A	**EV**380-000007**XX**
11 - 5	2	Lexan screen covers	24 x 24 in.	**EV**380-242411**J**9
12 - 5	1	Square manifold	N/A	**EV**380-000010**SS**
13 - 5	1	Ferrule cap, stainless steel, 2 in.	N/A	**EV**726-000032**S**2
14 - 5	1	Elbow, stainless steel, 90 degrees, 2 x 1-1/2 in. ferrule X inserted	N/A	**EV**704-903224**S**2
15 - 5	2	Plugs, stainless steel, 1/4 in. male thread MNPT	N/A	**RA**721-000004**S**6
16 - 5/6	4	Gaskets, silicone, 2 in.	N/A	**EAG**40**MP**-**S**20
17 - 5	1	Quick coupling, aluminum, 3/4 in., Part A (for hose No. 25 below)	N/A	**RA**780-000020**S**6
18 - 6	2	Hexagonal bolts, stainless steel, 3/8-16 x 3/4 in.	N/A	**BU**202-061612**S**6
19 - 5	1	Adapter, stainless steel, 1-1/4 x 1-1/2 in. male thread MNPT X inserted (for hose No. 25 below)	N/A	**TU**100-002024**S**2
20 - 5	1	Quick coupling, stainless steel, 1-1/4 in., Part D (for hose No. 25 below)	N/A	**RA**783-000020**S**6
21 - 5	1	Ferrule cap, stainless steel, 1-1/2 in.	N/A	**EV**726-000024**S**2
22 - 5	1	Overflow pipe, 2 x 13 in., with O-ring No. 225, 1 groove	N/A	**BA**404-011332**XX**
23 - 5	2	Central tank covers	N/A	**EV**380-240012**XX**
24 - 5	1	Strainer, OPTIONAL, stainless steel, 2 in.	N/A	**EV**380-423047**KT**
25	1	Hose, for potable water, 1-3/4 x 1-1/2 in. O. D x I. D 100 PSI, red [NOT SHOWN]	N/A	**TY**165-028024**Q**4
26 - 5	3	Maxi clamps, stainless steel, 52-55	N/A	**DV**255-005255**S**2

* **No. -Ill : No.** = identification number on the technical drawing;
Ill (**for Illustration**) = illustration Nos. 4 or 5.

SECTION 7 **EQUIPMENT CLEANING AND PUMP DRAINAGE**

- The stainless steel components of your equipment must be cleaned with a product specifically designed for this purpose. **Do not 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.
- Never use abrasive products, products containing chlorine or muriatic acid (also called hydrochloric acid) to clean the components of your high-pressure pan.
- The use of wire brushes and steel wool should also be avoided.
- It is recommended to drain the tank pump at the end of the season. To do so, unscrew the pump drain plug located under the square manifold (*Illustration 5 No. 12*), manually tilt the pan washer to facilitate drainage of excess water that would otherwise not drain, and then screw the plug back in when drainage is complete.

During prolonged storage, even the slightest **CLEANING PRODUCT RESIDUE ON ALL COMPONENTS** may lead to damage of the equipment. Rinse each cleaned component thoroughly.

WARRANTY CERTIFICATE

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 our 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,

- 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 2022 (V03)

SECTION 9 **PARTS AND CONSUMABLES**

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

HEAD OFFICE and MAIN PLANT
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LAPIERRE
naturally innovative

We sincerely appreciate your trust.

Thank you!

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

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