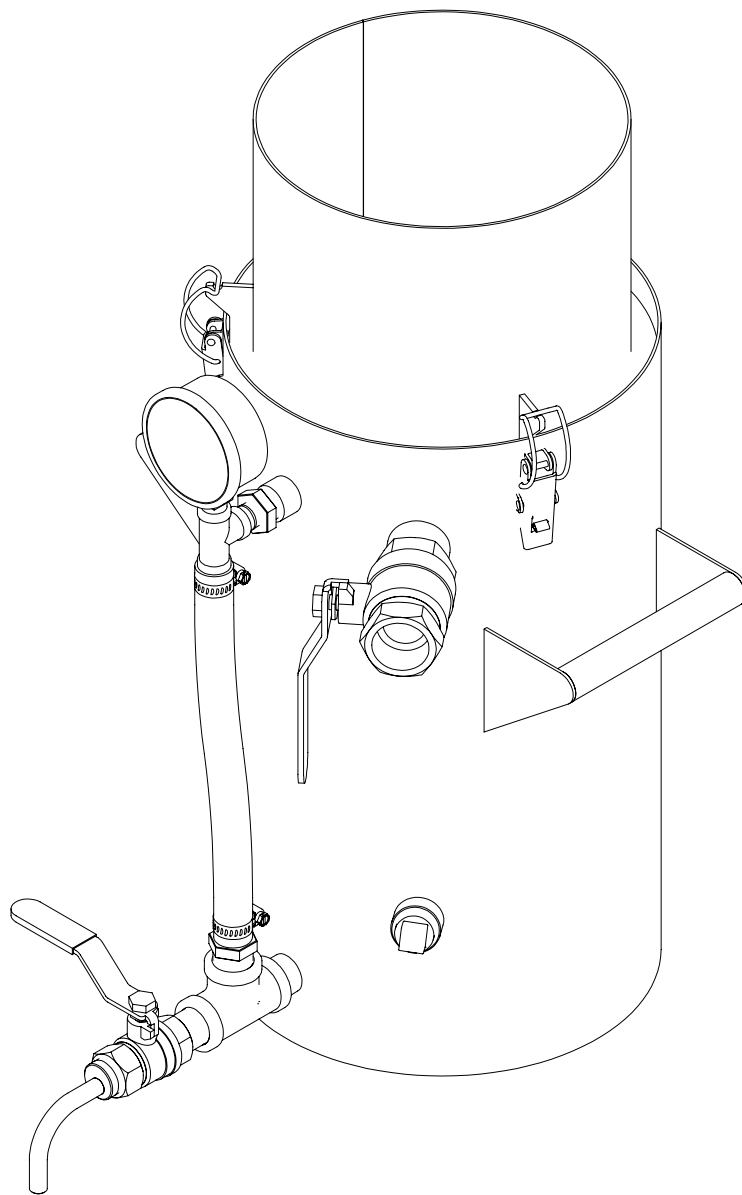




VACUUM FILTER



USER MANUAL
March 2025 | Version 02

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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

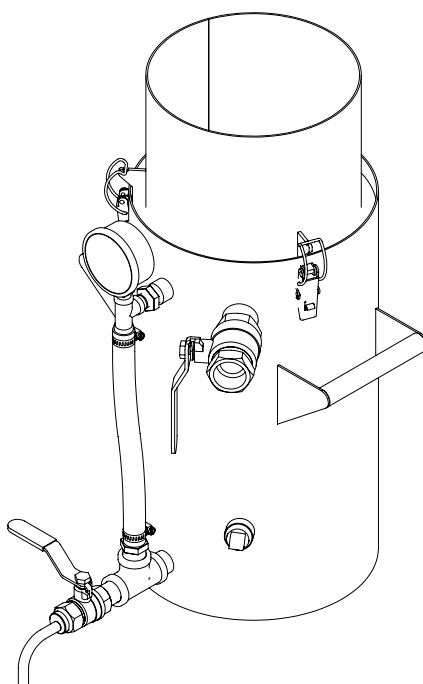
www.elapierre.com





VACUUM FILTER

Please note the information required below when dealing with customer service professionals. You can easily find this information on **your invoice**.



The model shown may differ from your model.



IMPORTANT INFORMATION ABOUT YOUR VACUUM FILTER

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

Model number (product code): _____

Purchase date: _____

Invoice number: _____

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

VACUUM FILTER



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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Important information about your vacuum filter1

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Safety goggles, and heat-resistant gloves and clothing. 10

Protect children 10

The pressure on the vacuum manometer must never fall below -15 in. Hg 10

The fibres of the reusable filter are fragile, damaged fibres make the filter unusable. 11

Never use soap, bleach, laundry detergent, or acidic or chlorinated solutions. 11

Never dry your reusable filter in the dryer (clothing dryer). 11

Cleaning product residue on all components12

Keep your purchase invoice.15

1.1 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.

1.2 WARNING

- Never place heavy objects on your equipment as their weight could damage parts of your vacuum filter.

2.1 CONDITION OF YOUR VACUUM FILTER - 5 BUSINESS DAYS

- Check the condition of your vacuum filter as soon as it arrives.
- Although LAPIERRE EQUIPMENT applies rigorous quality control at the plant and before shipment, please note, photograph, and inform your representative of any defects or imperfections that may be observed within **5 business days of receiving** your equipment.

2.2 PURCHASE ORDER

- Have the purchase order on hand.
- Depending on your vacuum filter order and what is included, ensure through a visual count that you have received all the items, such as the ready-to-assemble kit (tank and components) for your 9, 12, 15, or 18 in. (22.86, 30.48, 38.10, or 45.72 cm) vacuum filter, as well as the filter and the 12 pre-filters depending on the size of your model.

SECTION 3 SIZES AND CAPACITIES OF VACUUM FILTER MODELS

Four vacuum filter models, distinguished by their size and capacity, are available to you.

Vacuum filter size (in./cm)	Capacity (U.S. gallons/litres)
9 in. / 22.86 cm	3.6 gal / 13.63 L
12 in. / 30.48 cm	9 gal / 34.07 L
15 in. / 38.10 cm	14 gal / 53 L
18 in. / 45.72 cm	19 gal / 71.92 L

SECTION 4 IDENTIFICATION OF VACUUM FILTER COMPONENTS

1. Crown

The crown is used to secure and retain the two filters (2 and 3) on the filter support (4). It also acts as a reception basin for the syrup during its filtration.

2. Pre-filter

3. Filter

It is important to distinguish between the filter and the pre-filter (2). The filter is thicker than the pre-filter. The filter is reusable, whereas the pre-filter is not.

4. Filter support

5. Flat gasket

6. Mounting clip (3 units)

7. Carrying handle (2 units)

8. Gauge

9. Thermometer (optional | not illustrated)

10. Vacuum manometer

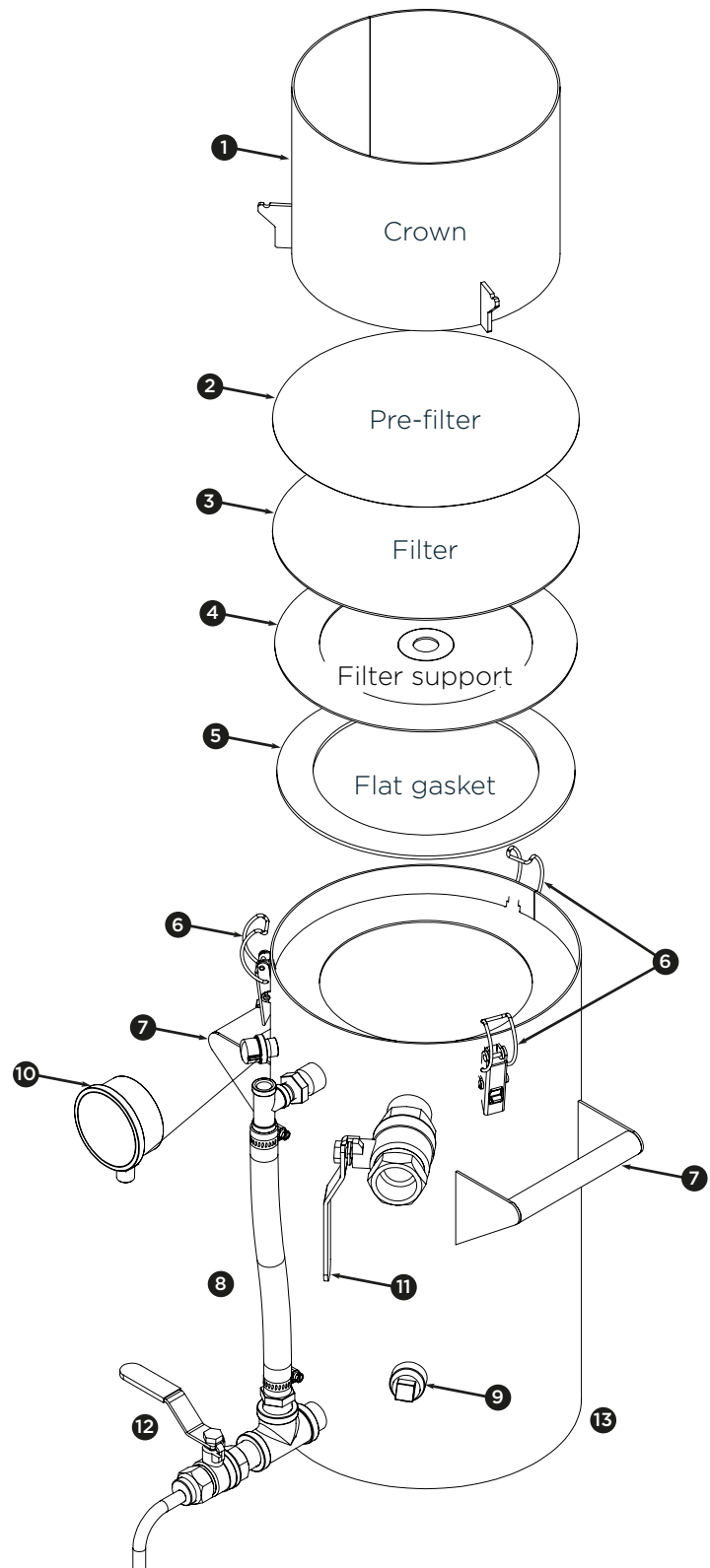
11. Vacuum control valve

12. Syrup outlet valve

13. Tank

Lid (optional | not illustrated)

ILLUSTRATION 1 | Exploded view of vacuum filter



SECTION 5 **READY-TO-ASSEMBLE: VACUUM FILTER ASSEMBLY**

Your vacuum filter is shipped to you in a ready-to-assemble kit.

Carry out the assembly of your vacuum filter according to *Illustration 1* in the previous *Section 4*.

NOTE | Use sealing tape for each of the plumbing fittings.

SECTION 6 VACUUM FILTER INSTALLATION



Your vacuum filter must be **SAFELY INSTALLED ON A HORIZONTAL AND PERFECTLY STABLE SURFACE**. If it tips or tilts, it may cause severe injury or burns to the operator and others in the vicinity of the equipment. The heat of its contents presents a real danger.



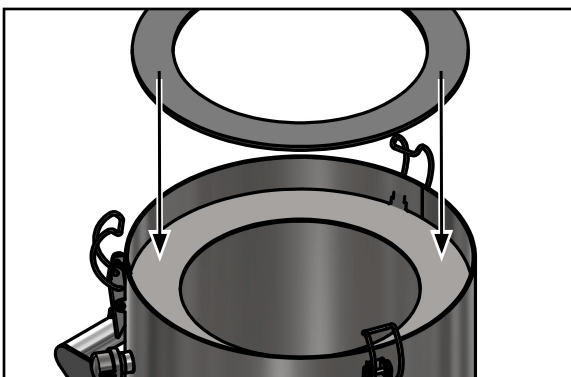
CLEANING BEFORE THE FIRST USE OF THE VACUUM FILTER. It is essential to properly clean the tank and all components of the vacuum filter, except for the filter and pre-filter.

To clean the tank and the components of your vacuum filter before its first use, use 4 litres of hot, soapy water to which 250 mL (8 ounces or 1 cup) of vinegar have been added. Clean and dry using clean, soft cloths.

Here is the list of steps to follow to install the vacuum filter.

1. Close the syrup outlet valve (*Illustration 1 No. 12*).
The valve is open when its handle follows the same axis as its plumbing.
It is therefore closed in our example.
2. Close the vacuum control valve (*Illustration 1 No. 11*).
The valve is open when its handle follows the same axis as its plumbing.
It is therefore closed in our example.
3. Place the flat gasket (*Illustration 1 No. 5*) in the upper part of the tank (*Illustration 1 No. 13*) as illustrated in the following *Illustration 2*.
4. Place the filter support (*Illustration 1 No. 4*) on the flat gasket (*Illustration 1 No. 5*).
5. Place the filter (*Illustration 1 No. 3*) [thicker] on the filter support (*Illustration 1 No. 4*).
6. Place the pre-filter (*Illustration 1 No. 2*) [thinner] on the filter (*Illustration 1 No. 3*).
7. Place the crown (*Illustration 1 No. 1*) on the pre-filter (*Illustration 1 No. 2*).
8. Centre the crown (*Illustration 1 No. 1*) in the upper part of the tank (*Illustration 1 No. 13*) and secure it using the three mounting clips (*Illustration 1 No. 6*).
9. Connect the tube (not provided) from the vacuum system to the outlet of the vacuum control valve (*Illustration 1 No. 11*).

ILLUSTRATION 2 | Flat gasket in the upper part of the tank



Flat gasket
(*Illustration 1 No. 5*)

Upper part of the tank
(*Illustration 1 No. 13*)

SECTION 7 VACUUM FILTER STARTUP AND OPERATION METHODS

Here is the list of steps to follow to start up and operate the vacuum filter.



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

To be practical, it would be beneficial to place your vacuum filter so that its crown (*Illustration 1 No. 1*) is located directly below the syrup outlet valve of your evaporator.

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

7.1 PREPARATION

1. Allow the syrup to flow slowly into the crown (*Illustration 1 No. 1*) so that it generously soaks the entire surface of the pre-filter (*Illustration 1 No. 2*). Then close the syrup valve.
2. Slowly open the vacuum control valve (*Illustration 1 No. 11*). The syrup is then sucked by vacuum effect through the filters (*Illustration 1 Nos. 2 and 3*) into the tank (*Illustration 1 No. 13*).
3. Close the vacuum control valve once there is only a little syrup left on the pre-filter.



THE PRESSURE ON THE VACUUM MANOMETER (*Illustration 1 No. 10*) **MUST NEVER FALL BELOW -15 in. Hg** (inches of mercury). In this case, immediately regularize the pressure using the vacuum control valve (*Illustration 1 No. 11*).

7.2 FILTRATION

4. Then, proceed with the filtration operation by supplying the vacuum filter crown with syrup from your evaporator.

IMPORTANT | Continuously monitor the amount of syrup in the crown to avoid any shortage or overflow.

5. Open the vacuum control valve.
6. Regularly check the syrup level in the tank using the gauge (*Illustration 1 No. 8*).
7. Once the tank is almost full, pay special attention to closing the syrup outlet valve on the evaporator and the vacuum control valve on the vacuum filter on time.
8. Bottle the syrup from the tank using the syrup outlet valve (*Illustration 1 No. 12*).

NOTE | The cap should be screwed on while the syrup is at least 85 °C (185 °F) **in the container**.

9. Repeat points 4 to 8 at your convenience.

SECTION 8 FILTER CLEANING, REPLACEMENT, AND STORAGE

8.1 CLEANING THE REUSABLE FILTER

The reusable filter (*Illustration 1 No. 3*) must be cleaned immediately after use. Simply wash it by hand under the hot water tap or in hot water, removing any residue which may have accumulated there.

Rinse thoroughly.

Then, allow it to dry completely in the open air.



THE FIBRES OF THE REUSABLE FILTER ARE FRAGILE. Avoid twisting, bending, or compressing the filter during handling, cleaning, and storage. Do not use tools to dislodge residue. **DAMAGED FIBRES MAKE THE FILTER UNUSABLE.**



NEVER USE SOAP, BLEACH, LAUNDRY DETERGENT, OR ACIDIC OR CHLORINATED SOLUTIONS when cleaning your reusable filter.



NEVER DRY YOUR REUSABLE FILTER IN THE DRYER (CLOTHING DRYER).

8.2 REPLACING THE REUSABLE FILTER

The filter (thicker) (*Illustration 1 No. 3*) is reusable, whereas the pre-filter (thinner) (*Illustration 1 No. 2*) is not.

Replace your reusable filter when it shows signs of deterioration, degradation, thinning, or wear. When in doubt about the filtration quality of your reusable filter, it is best to replace it with a new one.

8.3 FILTER STORAGE

Store new filters and pre-filters in their original bag in a dry location.

Reusable filters that have been used must be clean, perfectly dry, and stored flat in clean, airtight, resealable bags that are large enough to close completely. Do not add any product to your resealable bag.

SECTION 9 VACUUM FILTER CLEANING

- Refer to *Section 8.1* for the cleaning of the reusable filter (*Illustration 1 No. 3*).
- Clean the tank and all components of your vacuum filter properly.
- Use 4 litres of hot soapy water to which 250 mL (8 ounces or 1 cup) of vinegar have been added.
- Clean and dry using soft, clean cloths.
- The stainless steel components of your vacuum filter must be cleaned with a product specially designed for this purpose. **Do not use flammable liquids.**
- Never use abrasive products or products containing chlorine or muriatic acid (also called hydrochloric acid) to clean the components of your vacuum filter.
- 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.

SECTION 10 CODES FOR PARTS, FILTERS, AND SOLUTIONS

Please find below the codes for certain parts, the filters, and the Dicalite diatomaceous earth required to use your vacuum filter. These codes are useful when ordering from our main factory and our various service centres.

Part description	Part code
Filter and pre-filter by diameter	
Reusable filter, 9 in., packet of 1 (<i>Illustration 1 No. 3</i>)	DV704-050009XX
Reusable filter, 12 in., packet of 1 (<i>Illustration 1 No. 3</i>)	DV704-050012XX
Reusable filter, 15 in., packet of 1 (<i>Illustration 1 No. 3</i>)	DV704-050015XX
Reusable filter, 18 in., packet of 1 (<i>Illustration 1 No. 3</i>)	DV704-050018XX
Pre-filter, non-reusable, 9 in., packet of 12 (<i>Illustration 1 No. 2</i>)	DV705-000009XX
Pre-filter, non-reusable, 12 in., packet of 12 (<i>Illustration 1 No. 2</i>)	DV705-000012XX
Pre-filter, non-reusable, 15 in., packet of 12 (<i>Illustration 1 No. 2</i>)	DV705-000015XX
Pre-filter, non-reusable, 18 in., packet of 12 (<i>Illustration 1 No. 2</i>)	DV705-000018XX
Filter powder	
Dicalite diatomaceous earth, filter powder, 10 lb	DV403-010010XX
Dicalite diatomaceous earth, filter powder, 50 lb	DV403-010050XX
Thermometer (optional)	
Thermometer	EITC0336
Lid (optional for temporary or annual storage)	
Lid, 9 in. vacuum filter	SR017-091000XX
Lid, 12 in. vacuum filter	SR017-121000XX
Lid, 15 in. vacuum filter	SR017-151000XX
Lid, 18 in. vacuum filter	SR017-181000XX

11.1 QUESTION | THE FILTERS ARE NOT LETTING SYRUP PASS THROUGH

There are several reasons why this problem may occur.

Solutions

- If the filter is clogged, then it should be cleaned or replaced.
- If the pre-filter is clogged, then it should be replaced.
- Poor syrup quality may require the use of filter powder.
- Insufficient vacuum strength may require the use of a more powerful vacuum system.

11.2 QUESTION | ABSENCE OF VACUUM

The absence of vacuum could be explained by a loss in the sealing of the vacuum filter.

Solutions

- Has the flat gasket (*Illustration 1 No. 5*) been properly installed?
If not, carry out its installation.
- Is there any loss of sealing at the fittings found on the entire vacuum filter?
If so, make the necessary corrections to compensate for the absence of vacuum.



GENERAL WARRANTY (WARRANTY CERTIFICATE)

1. Two-year limited warranty
2. One-year limited warranty
3. Three-month limited warranty
4. Original manufacturer's warranty
5. Other warranty
6. Warranty transferability
7. Eligibility for warranty repairs and modifications
8. Exclusions to the warranty certificate
 - 8.1 Observed conditions
 - 8.2 Expenses and losses
 - 8.3 Evaporators
 - 8.4 Extractors and transfert tanks
9. Products without warranties

10. WARRANTY SUMMARY TABLE

11. Disclaimer
12. Submitting 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 to simplify the text.

1. TWO-YEAR LIMITED WARRANTY

The MANUFACTURER warrants that *all new products that it manufactures* are free of defects in manufacturing, materials, and workmanship. The warranty is valid for the end user for a period of two years, on parts and workshop labour, from the date of invoice of the product.

Furthermore, the warranty on parts and labour carried out on site, at the customer's location, is valid for a period of up to two years, depending on the product.

The warranty only 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 to the MANUFACTURER immediately. The latter then repairs or replaces the defective parts with new equivalent parts.

DEFECTIVE PARTS | The defective parts replaced become the property of the MANUFACTURER. They are recovered during the after-sales service operation.

AESTHETICS | The aesthetic appearance of the products — parts and equipment — is covered by a 5-day warranty from the date of invoice.

Refer to *Section 10 — WARRANTY SUMMARY TABLE* for more information about the warranties.

2. ONE-YEAR LIMITED WARRANTY

NEW PRODUCTS AND EQUIPMENT | This warranty applies to certain products from our suppliers, certain wearing parts of our evaporators, extractor pumps, and certain labour services performed either by the MANUFACTURER or one of our suppliers.

The MANUFACTURER warrants that all new products are free of defects in manufacturing, materials, and workmanship. The warranty is valid for the end user for a period of one year, on parts and labour, from the date of invoice of the product. It only applies when the product meets normal conditions of installation, use, and maintenance.

The provisions of *Section 1 — PRODUCT DEFECTS*, *DEFECTIVE PARTS*, and *AESTHETICS* also apply.

USED PRODUCTS AND EQUIPMENT | This warranty applies to used products, unless otherwise stated.

The MANUFACTURER warrants that all used products are free of defects in manufacturing and materials. The warranty is valid for the end user for a period of one year, on parts and workshop labour, from the date of invoice of the product. It only applies when the product meets normal conditions of installation, use, and maintenance.

The provisions of *Section 1 — PRODUCT DEFECTS* and *DEFECTIVE PARTS* apply. *The AESTHETICS* provision does not apply.

OUT-OF-WARRANTY REPAIRS | This warranty also applies to out-of-warranty repairs, unless otherwise stated.

The MANUFACTURER warrants all out-of-warranty repairs for a period of one year, on parts and workshop labour, from the date of invoice of the repair. It only applies when the product meets normal conditions of installation, use, and maintenance.

The provisions of *Section 1 — PRODUCT DEFECTS* and *DEFECTIVE PARTS* apply. *The AESTHETICS* provision does not apply.

Refer to *Section 10 — WARRANTY SUMMARY TABLE* for more information about the warranties.

3. THREE-MONTH LIMITED WARRANTY

Hardware and accessories from suppliers.

4. ORIGINAL MANUFACTURER'S WARRANTY

Tools and instruments from suppliers.

5. OTHER WARRANTY

Collection tubing and fittings have their own warranty — warranty certificate. Refer to the document: *WARRANTY CERTIFICATE — Collection tubing and fittings*.

6. WARRANTY TRANSFERABILITY

This warranty is transferable and applicable upon presentation of the original purchase invoice or a legible copy of it.

7. ELIGIBILITY FOR WARRANTY REPAIRS AND MODIFICATIONS

To be eligible for the warranty, any warranty repair or modification must **MANDATORILY BE APPROVED BEFOREHAND** by the **MANUFACTURER**, whether it is carried out by one of **ITS AUTHORIZED DISTRIBUTORS** or by other third parties.

8. EXCLUSIONS TO THE WARRANTY CERTIFICATE

8.1 OBSERVED CONDITIONS

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

8.1.1 An altered, modified, or removed serial number

8.1.2 A product damaged by:

8.1.2.1 The user

- Usage deemed abusive or negligent.
- An accident caused by the user.

8.1.2.2 Negligence in following the instructions in the user manual

- Negligence on the part of the user to follow the instructions in the user manual: safety instructions, equipment installation, start-up and operating procedures, equipment maintenance and cleaning, and all other recommendations provided by the **MANUFACTURER**.

8.1.2.3 The installation, modification, or repair of the equipment

- Installation in a location unsuitable for normal use.
- A modification or repair not authorized by the **MANUFACTURER**.

8.1.2.4 A non-compliant equipment part

- The use of equipment parts other than the original parts from the **MANUFACTURER**.
- The use of equipment parts obtained through a service centre, technician, or distributor not authorized by the **MANUFACTURER**.
- The use of equipment parts likely to alter or damage the equipment.

8.1.2.5 An electrical problem

- A variation, an electrical surge, or excessive voltage.
- Poor quality of the power supply or electrical connection.

8.1.2.6 A problem with the cleaning products

- The use of cleaning products or acids likely to alter or damage the equipment, or used without following the recommendations of their respective manufacturer.

8.1.2.7 Inappropriate storage of corrosive products

- Corrosive products such as chlorine, for example, must not be stored in the same room as your equipment.

8.1.2.8 An event beyond control

- Events which are beyond the control of the MANUFACTURER, such as a mechanical shock (impact, collision, vibrations), water damage or a flood, a fire, lightning, a storm, an earthquake, or any other natural or human disaster.

8.2 EXPENSES AND LOSSES

This warranty does not cover the following expenses or losses.

8.2.1 Expenses for:

- transporting the equipment to the repair site and bringing it back to the customer,
- making the product accessible during a service call,
- service calls for reasons other than those provided for in the warranty. The warranty applies when a flaw, malfunction, or defect in manufacturing, materials, or workmanship appears,
- service calls associated with product start-up at the beginning of the season and product shutdown at the end of the season or after the season. However, these expenses may be covered if they are specified in the purchase contract,
- service calls received upon expiry of the warranty,
- annual equipment tune-ups.

8.2.2 Losses:

- revenue losses caused by:
 - o maple sap harvest losses,
 - o syrup quality;
- production losses, in terms of quantity or quality, related to the provisions covered by this warranty.

SECTION 12 General warranty (Warranty certificate) (continued)

8.3 EVAPORATORS

Please find below three conditions of exclusions to the warranty certificate specific to evaporators.

8.3.1 Use of inappropriate wood, agents, and fuels

This warranty becomes null and void if a defect appears caused by the use:

- of wood that is painted or treated, or which contains chemicals or adhesive substances (glue),
- of any agent added to the evaporators,
- of any material, substance or fuel other than natural wood, for wood-fired evaporators,
- of any fuel other than No. 2 fuel oil, for oil-fired evaporators.

8.3.2 Interior aesthetics of the pans

The interior aesthetic appearance of the pans is not covered by the warranty.

8.3.3 Ceramic glass of Vision® evaporator

The ceramic glass of Vision® evaporator is not covered by the warranty.

8.4 EXTRACTORS AND TRANSFER TANKS

The complete seal of an extractor or a transfert tank is not covered by this warranty.


9. PRODUCTS WITHOUT WARRANTIES

The MANUFACTURER does not offer any warranty on the following products:

- batteries installed on the equipment,
- pH sensors,
- electronic parts such as repair components purchased individually,
- products marked “Liquidation/Final sale” on the invoice — no returns, no warranty.

10. WARRANTY SUMMARY TABLE

The following *Warranty Summary Table* illustrates whether or not a warranty applies to a product or service, as well as its duration, if applicable.

WARRANTY SUMMARY TABLE				
	PARTS	LABOUR		
		In workshop	On-site support (diagnostic, repair)	Remote support
R. O. Concentrators	2 years	2 years	1 year	2 years
Datacer	2 years	2 years	No	2 years
Finishing and processing equipment, including maple cream makers, bottling systems, candy machines, water jacketed bottling tanks, etc.	2 years	2 years	1 year	N/A
Evaporators including parts and pan washers	2 years <i>Wearing parts*: 1 year</i>	2 years <i>Wearing parts*: 1 year</i>	2 years <i>Wearing parts*: 1 year</i> <i>Burners adjustment: 1 year</i>	2 years
Extractors	2 years <i>Pump: 1 year</i>	2 years <i>Pump: 1 year</i>	1 year	2 years
Vacuum pumps **	2 years	2 years	1 year	2 years
Tanks (basins)	2 years <i>Structure only</i>	N/A	2 years <i>Structure only</i>	N/A
Transport tanks	1 year	N/A	1 year	N/A
Silos	1 year	N/A	1 year	N/A
Used products and equipment	1 year <i>Unless otherwise indicated</i>	1 year <i>Unless otherwise indicated</i>	N/A	N/A
Listed chimneys	20 years <i>Prorated</i>	N/A	N/A	N/A
Tools and instruments	From the original manufacturer	N/A	N/A	N/A
Hardware and accessories from suppliers	3 months	N/A	N/A	N/A
Fittings and accessories for tubing	1 to 5 years <i>Prorated</i>	N/A	N/A	N/A
Tubing	10 to 15 years <i>Prorated</i>	N/A	N/A	N/A
Out-of-warranty repairs	1 year	1 year	N/A	N/A

SECTION 12 General warranty (Warranty certificate) (continued)

SEALS | All seals, regardless of the equipment, are wearing parts that come with a one-year warranty.

BATTERIES, pH SENSORS, ELECTRONIC PARTS | There is **no warranty** on batteries, pH sensors, and electronic parts such as repair components purchased individually.

SUBMERSIBLE SENSORS | The **2-year** warranty applicable to submersible sensors **is voided** when they freeze or are damaged by poor handling or negligent maintenance.

- * Wearing parts gradually deteriorate as the equipment is used. Those found on evaporators are as follows: seals and refractory materials such as bricks and concrete.
- ** The warranty is that of the original manufacturer. This warranty is null and void if water is present in the pump.

11. DISCLAIMER

The MANUFACTURER may not be held liable for incidental or indirect damage, nor for implied material damage.

In the event of a warranty claim, the MANUFACTURER bears no responsibility for:

- the direct or consequential loss of time, production, or profits,
- inconveniences,
- the costs of acquiring equipment, replacing parts, or storage.

12. SUBMITTING YOUR WARRANTY CLAIM

Here is the procedure to submit your warranty claim.

- Contact your representative or distributor, our service centre, or our head office to submit your warranty claim and schedule the after-sales service operation, if necessary.
- **IMPORTANT** | For any claim, you must submit your original purchase invoice or a legible copy of it. Otherwise, the MANUFACTURER will not accept your claim.
- If applicable, the MANUFACTURER will inspect your equipment and confirm whether your warranty claim is accepted.

If **so**, the MANUFACTURER will carry out an after-sales service operation according to the provisions specified in *sections 1. TWO-YEAR LIMITED WARRANTY* or *2. ONE-YEAR LIMITED WARRANTY*.

If **not**, you will be offered a cost estimate. This may include the travel expenses of a technician and their mileage, the working time of the technician at the hourly rate in effect, a daily allowance for meals, and other expenses, if applicable.

- If applicable, the functional equipment is then returned to the customer in a condition comparable to that in which it was found when it was received. This *comparable condition* was determined beforehand by the MANUFACTURER and/or one of its representatives or distributors.
- This after-sales service operation under warranty does not extend the duration of the warranty on the equipment. The end date of the warranty remains the same.

Warranty certificate: December 2024 (V06)

SECTION 13 PARTS AVAILABILITY

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

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