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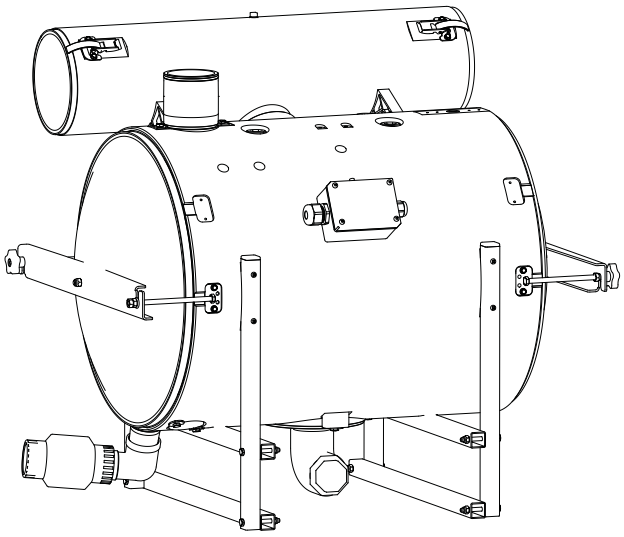
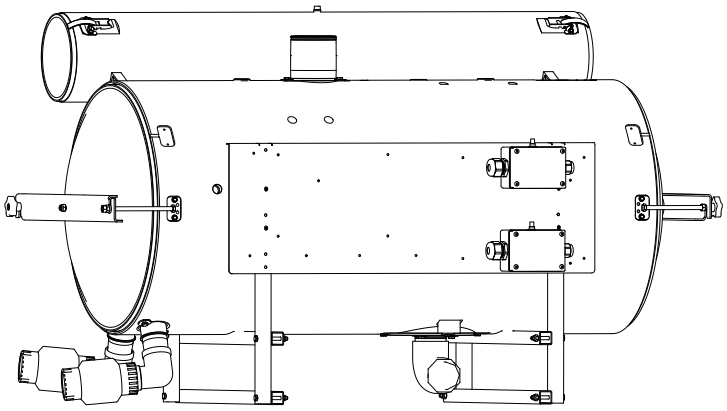
ELECTRIC EXTRACTORS





USER MANUAL

July **2025** | Version **01**

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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.

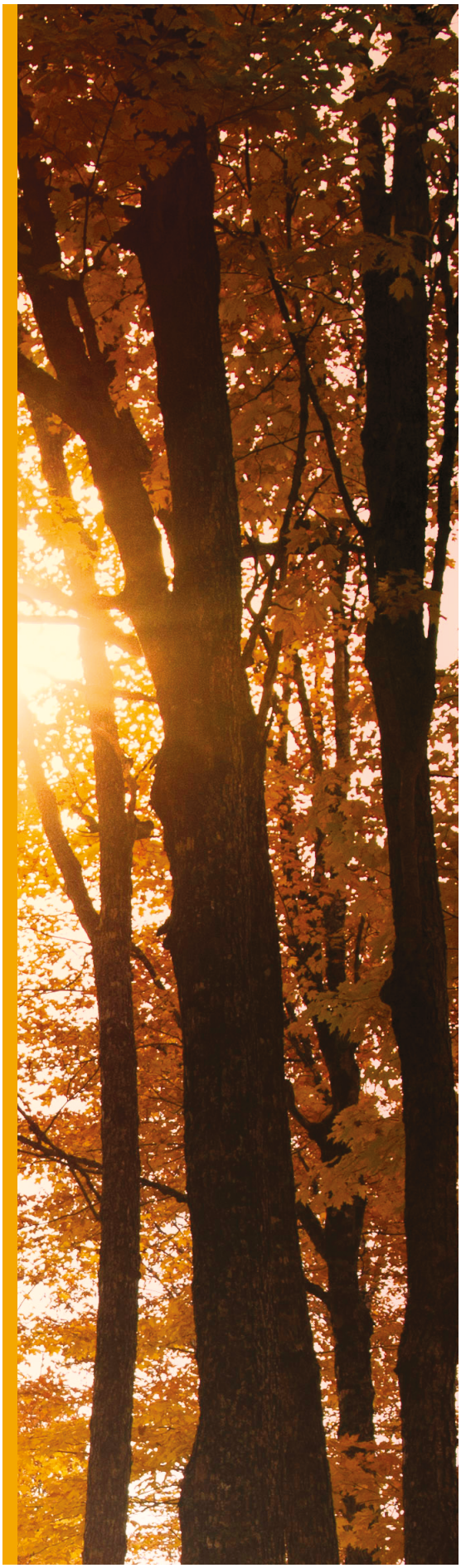
Honoured to serve your customers

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!



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www.elapierre.com

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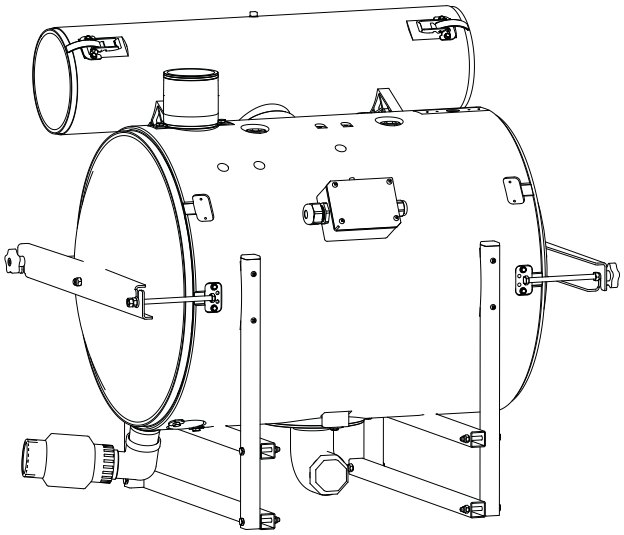
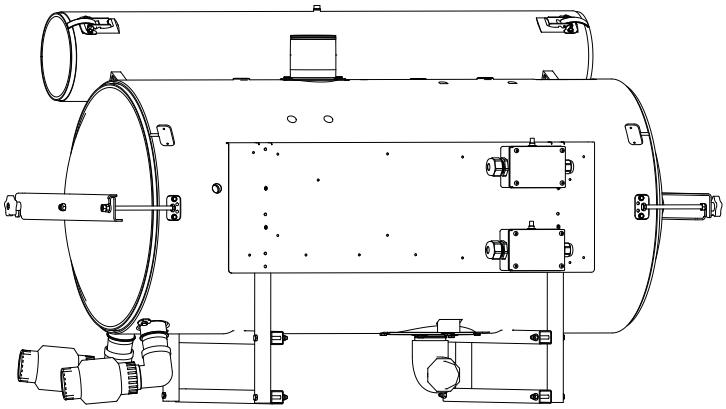
ELECTRIC EXTRACTORS

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



The models shown may differ from your model.



IMPORTANT INFORMATION ABOUT YOUR ELECTRIC EXTRACTOR

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.

ELECTRIC EXTRACTORS

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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Always turn off the power supply . . . 29
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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** affixed to your ELECTRIC EXTRACTOR as well as on **your invoice**. The **data plate** is located on the front of the tank.

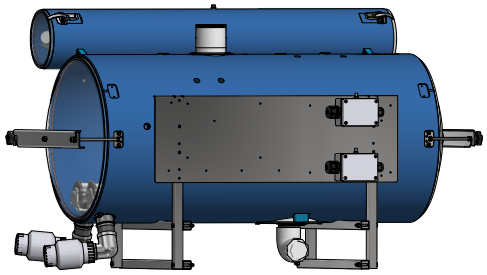
Information about your equipment	**Data plate** (affixed to your equipment)	**Invoice**
Model number	✓	✓
Serial number	✓	✓
Purchase date	–	✓
Invoice number	–	✓

SECTION 2 **ELECTRIC EXTRACTOR MODELS**

This user manual provides instructions related to the following three models:

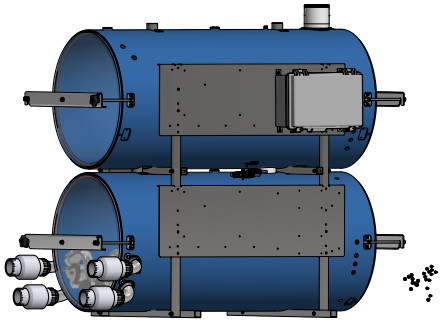
1) Electric with internal pump(s)

ILLUSTRATION 1 | Electric extractor with internal pump(s)



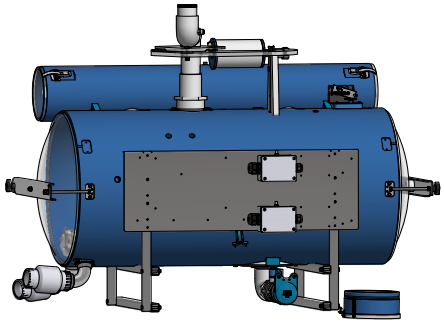
2) Stacked electric with internal pump(s)

ILLUSTRATION 2 | Stacked electric extractor with internal pump(s)



3) Hybrid electric and mechanical with internal pump(s)

ILLUSTRATION 3 | Hybrid electric and mechanical extractor with internal pump(s)



The mechanical component of the latter model is practical in the event of a power outage, since it ensures the continuation of the maple sap harvesting work.

SECTION 3 WHAT YOU NEED TO CHECK WHEN RECEIVING YOUR ELECTRIC EXTRACTOR

Here is a checklist to be completed when you receive your electric extractor.

3.1 ELECTRIC EXTRACTOR CONDITION

- Check the condition of the electric extractor as soon as it arrives.
- Although LAPIERRE EQUIPMENT applies rigorous quality control in the plant and before shipping, please note, photograph and advise your representative of any defects or imperfections that may be observed within 5 business days of receiving your equipment.

3.2 PURCHASE ORDER

- Have the purchase order on hand.
- Confirm by visual count that you have received all items such as the electric extractor, the user manual, the options that you selected and any other items indicated on the purchase order.
- Also ensure that all items are in good condition.

4.1 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.

4.2 WARNING: ELECTRICITY, LIQUIDS, OTHER

Electricity

- Before turning on the equipment, check the power supply specifications. You will find these specifications on the electric extractor data plate. 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 low 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 when it is live. Then turn off the power and repair the equipment before turning it back on and using it.
- 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 malfunctioning of this circuit may cause equipment operating conditions that are hazardous to its users.
- Always unplug the power cord from the equipment when it is not going to be 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 away from equipment components that are operating, or may unexpectedly start up.
- Never place heavy objects on your equipment as their weight could damage parts of your electric extractor.

4.3 REPAIRS AND MAINTENANCE

- Stop using the equipment immediately if a malfunction is detected.
- Only LAPIERRE EQUIPMENT authorized personnel may carry out 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.
- Always disconnect the power supply before performing any maintenance or repairs.
- It is recommended that equipment inspections and maintenance be carried out diligently to ensure optimal operational integrity. See *Section 9: Electric extractor maintenance and cleaning: pneumatics (lubrication) and electrical* 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.

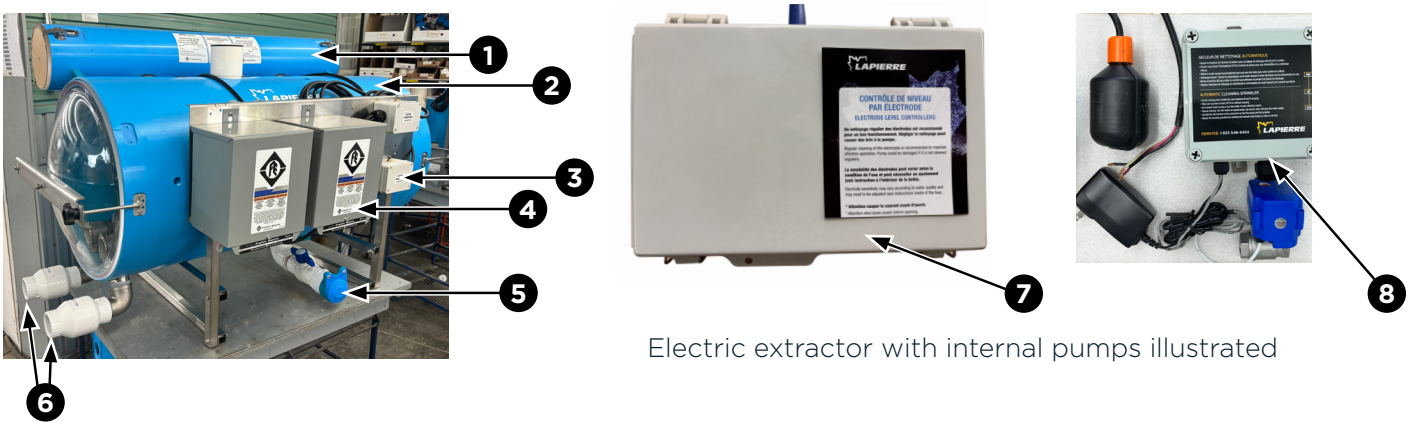
SECTION 5 WHAT YOU NEED TO PROVIDE BEFORE INSTALLING YOUR ELECTRIC EXTRACTOR

Before installing your electric extractor, it is recommended that your ELECTRICAL INSTALLATION and VACUUM PUMP be ready for use.

Please note that each pump in your electric extractor requires its own power outlet.

Your extractor can be installed either on the ground or on a basin. If you are installing it on a basin, you will need extractor brackets (not provided), which are available from your LAPIERRE EQUIPMENT distributor.

ILLUSTRATION 4 | Identification of the components of your electric extractor



Electric extractor with internal pumps illustrated

1. Supply manifold
2. Tank
3. Electric float control box
4. Pump starter box
5. Drainage outlet (option)
6. Pump outlets
7. Electrode control box (option)
   (Does not appear in main photo)
8. Box and float control set for automatic cleaning (option)
   (Does not appear in main photo)
   Available only if your extractor is equipped with sprinklers.

1. Supply manifold

The maple sap from the lines ENTERS through the manifold. The manifold includes an anti-frazil plate to prevent ice and slush from entering the tank.

2. Tank

The tank accumulates maple sap up to a predetermined height.

The tank includes:

- one or more pumps, depending on your configuration,
  - up to four pumps may be included in the tank, depending on the model,
- a device that determines, for each pump, their startup and shutdown according to the level of maple sap in the tank,
  - standard device: one electric float per pump,
  - optional device: one set of electrodes for the shutdown and startup of one or more pumps.

3. Electric float control box

The pump startup and shutdown system by an electric float is standard. This box includes its own inching test knob (JOG test button).

4. Pump starter box
One starter box is installed for each pump in the tank.

5. Drainage outlet (option)
The drainage OUTLET is available as an option. If no drainage outlet is installed on your electric extractor, the sap remains in the tank permanently until its next use.

6. Pump outlets
One OUTLET is installed for each pump. This outlet is directed to the maple sap basin(s), depending on your configuration.

7. Electrode control box (option)
Does not appear in *Illustration 4.*

ILLUSTRATION 5 | Electrode control box (option)

The device for starting and stopping the pump(s) by electrodes is available as an option. This box includes its own inching test knob (JOG test button).

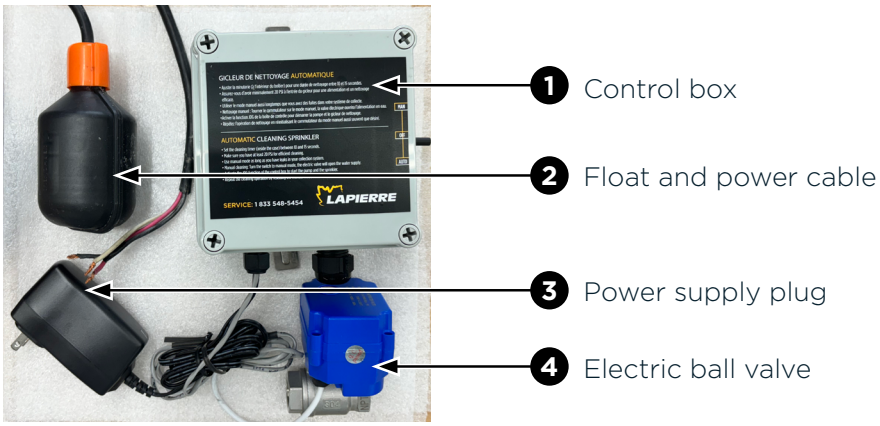
This device offers two electrodes at two different heights to avoid electrical overload.

8. Box and float control set for automatic cleaning (option)
Does not appear in *Illustration 4*.

If you opted for this option when purchasing your electric extractor, then the box is pre-installed at the factory and temporarily attached to the electric extractor during shipping. This box must be attached otherwise by the customer near the electric extractor during its installation.

Please note that sprinklers are required to use this set and are available as an option.

ILLUSTRATION 6 | Identification of the components of the control set for the automatic cleaning of the extractor



To ensure the proper functioning of your electric extractor, it must be **SAFELY INSTALLED ON A HORIZONTAL AND PERFECTLY STABLE SURFACE**. If it spills or tips over, it can cause severe injuries to its operator and any other persons located near the equipment. The weight of its contents can represent a real danger.

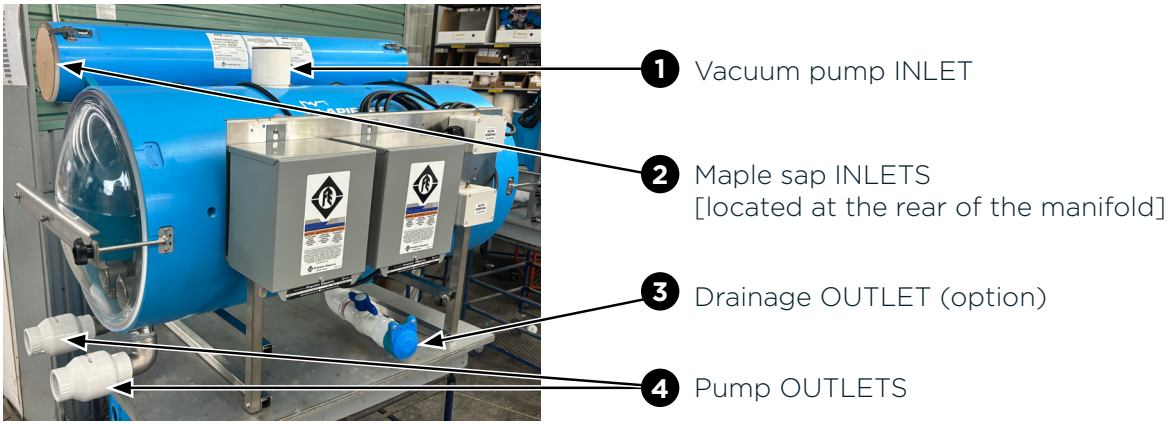
THE PUMP MUST NEVER BE EXPOSED TO FROST.

It is essential to install your ELECTRIC EXTRACTOR in a location **protected from frost**. Indeed, the equipment and more specifically the PUMP(S) CANNOT WITHSTAND FREEZING. Non-compliance with this instruction will obviously result in inconveniences and damage, following the freezing of the pumps and other components connected to them, during their next use.

Ask your Lapierre representative for assistance if you have any additional questions related to the installation of your new extractor.

7.1 CONNECTING THE TUBING

ILLUSTRATION 7 | Connecting the tubing: identification of inlets and outlets



WHAT YOU NEED TO PREPARE | To install the tubing of your electric extractor, you'll need:

INLET | Vacuum pump inlet (1)

- Tube cutter
- Tubing, elbow(s), and fitting(s) necessary for the installation and of the appropriate length
- PVC glue, if necessary
- Lapierre food-grade grease, if necessary

OUTLETS | Drainage (3) and pump (4) outlets

- Drainage (3)
  - Provide a container that can collect the residual drainage water from the tank.
- Pumps (4)
  - Fitting for the pump outlet.
    - o The dimension of the pump outlet is 1-1/2 in. (38 mm).
  - Tubing of the appropriate diameter and length.
    - o Ask your Lapierre representative for advice.

INLETS | Maple sap inlets (2)

The reception work for the inlets carrying the maple sap to the manifold of your electric extractor is carried out in the factory, prior to delivery, according to your specifications. However, on site, you must connect your tubing to the manifold fittings.

- Tube cutter
- Fittings of the appropriate diameter
- Collars
- Collar pliers or screwdriver

The operating methods remain the same for all three models: electric with internal pump(s), stacked electric with internal pump(s), and hybrid electric and mechanical with internal pump(s).

NEVER RUN THE PUMP DRY.

8.1 STARTING THE ELECTRIC AND HYBRID EXTRACTOR

8.1.1 ELECTRODE CONTROL BOX (OPTION)

ILLUSTRATION 8 | Electrode control box

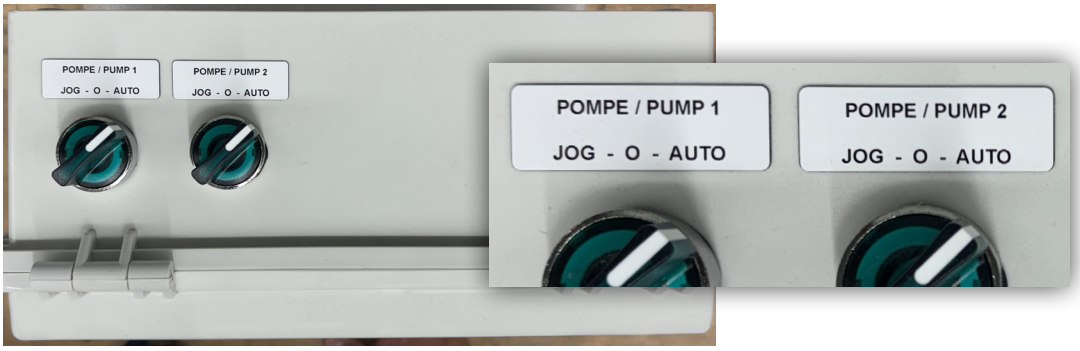
8.1.1.1 PUMP START AND STOP KNOB

The start and stop knobs for the pumps of your electric extractor are located on top of the electrode control box (*Illustration 9*). These knobs also allow access to the inching function (JOG test button) (*Section 8.1.1.6*).

Functions of each knob selection:

0 = STOPS the pump
AUTO = STARTS the pump in AUTOMATIC mode
JOG = Starts the INCHING of the pump, in MANUAL mode

ILLUSTRATION 9 | Stop, start, and inching knob



8.1.1.2 ADJUSTING THE ELECTRODE SENSITIVITY

The condition of the maple sap may affect the sensitivity of the electrodes.

Indeed, the ability of the electrodes to detect the presence of maple sap or not may vary depending on the condition of the sap, which in turn determines when the pump starts and stops. If an anomaly is detected, it is then simply necessary to manually adjust the sensitivity of the electrodes.

To do this, open the cover of the electrode control box and proceed as follows using knob No. 1.

ENSURE THAT NO LIQUID COMES INTO CONTACT WITH THE ELECTRONIC COMPONENTS IN THE ELECTRODE CONTROL BOX when you open its cover.

ILLUSTRATION 10 | Liquid level monitoring relay (Lovato): location of relay, knobs, and selectors

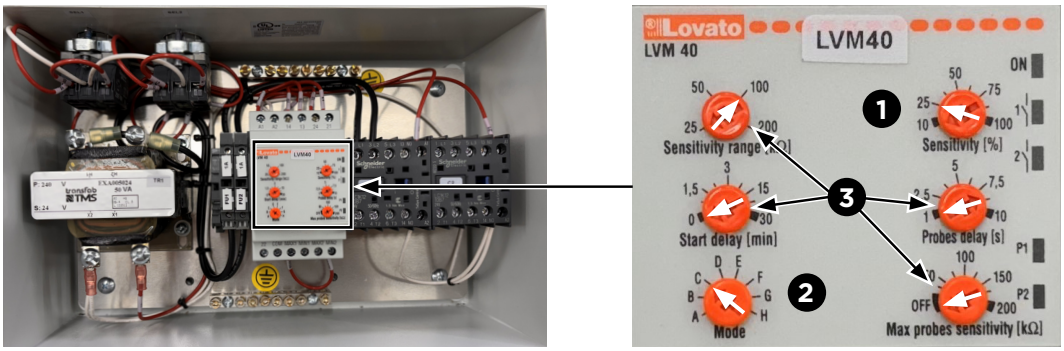


ILLUSTRATION 10 - KNOB NO. 1 | Rotary electrode sensitivity adjustment knob

The sensitivity of the electrode set to detect the presence of maple sap or not, and therefore to start or stop the pump, can be adjusted using rotary adjustment knob No. 1 [Sensitivity (%)].

This knob allows you to adjust the sensitivity of the **entire set** of electrodes. This set consists of three electrodes, including one to detect when the maple sap reaches the lower level in the tank and a second one to detect when it reaches the upper level.

Since the adjustment is made to the **entire set** of electrodes, **adjusting one of the following two anomalies automatically adjusts the second**.

- If the pump DOES NOT START when the maple sap level REACHES the upper electrode, then the sensitivity of the electrode must be INCREASED by slowly turning the knob to the RIGHT until the pump starts.
- If the pump DOES NOT STOP when the maple sap level falls BELOW the lower electrode, then the sensitivity of the electrode must be DECREASED by slowly turning the knob to the LEFT until the pump stops.

These notes are also available in the cover of your electrode control box.

8.1.1.3 SELECTING ONE OR MORE PUMPS PER ELECTRODE SET

ILLUSTRATION 10 - KNOB NO. 2 | Rotary selector to control one or more pumps per electrode set

The electrode set may allow a single pump or multiple pumps to be stopped or started simultaneously, depending on your configuration. Rotary selector No. 2 (MODE) will then be at “A” or “C,” as the case may be.

- If the set only controls one pump, the selector must be at “A.”
- If the set controls multiple pumps, the selector must be at “C,” as in our example.

These notes are also available in the cover of your electrode control box.

8.1.1.4 ADDITIONAL KNOBS

ILLUSTRATION 10 - KNOBS NO. 3 | The 4 additional knobs

All additional knobs must be at zero or minimum. Turn each of them completely to the left until it stops turning.

8.1.1.5 COMPLETE OR PARTIAL DRAINAGE MODE FOR THE MAPLE SAP FROM THE EXTRACTOR TANK

When the electric extractor is running and throughout the extraction operation, it is the pumps that manage the sap level contained in the tank by drainage method.

NOTE | Regardless of whether your extractor is operating in complete or partial drainage mode, the residual sap level in the tank will always be above the pumps by default. This feature prevents any air infiltration into the pumps and applies even when the extractor is stopped.

A SINGLE PUMP | If you only have a single pump, the extractor is set to complete tank drainage mode by default when it leaves the factory.

TWO PUMPS | If you have two or more pumps, you have the option of carrying out complete or partial tank drainages. By default, upon leaving the factory, the extractor is in complete tank drainage mode.

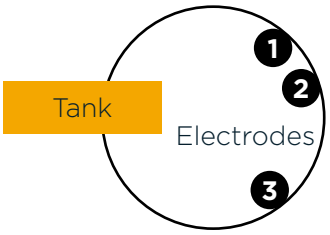
Here, the second pump is an effective safety measure to prevent the tank from flooding. Indeed, it ensures the drainage of the maple sap in the event of the breakage or overload of the first pump.

The principle remains the same if you have three pumps, since two of them then become one and are independent from the third, which operates alone. If you have four pumps, they do the same job and work in pairs.

Whether you opt for two, three, or four pumps, therefore, you will always have one or two pumps ready to take over as a safety measure. This prevents the tank from flooding.

Complete drainage mode, by default. In complete drainage mode, if the first pump is not supplying and the level is continuing to rise to the upper electrode (1), the second pump starts. The pumps stop simultaneously when the sap level reaches the lower electrode (3), once the drainage is complete. If the first pump is defective, the second pump takes over. The vast majority of users use this drainage mode.

NOTE | The tank has three electrodes: an upper electrode (1), a lower electrode (3), and a third central electrode located between the two (2), but closer to the upper electrode (1).



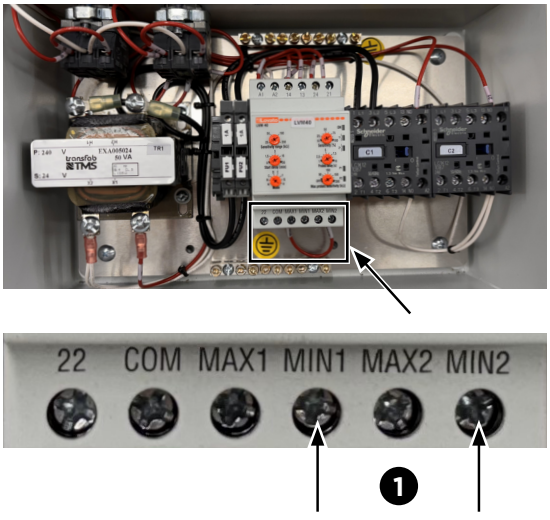
Partial drainage mode. In partial drainage mode, if the first pump is not supplying and the level is continuing to rise to the upper electrode (1), the second pump starts. However, this second pump stops when the sap level reaches the central electrode (2), hence its name "partial drainage." The first pump then continues to drain the sap until its level reaches the lower electrode (3). If the first pump is defective, the second pump takes over. This drainage mode can be used for energy saving reasons.

WHAT YOU NEED TO PREPARE | To establish a drainage mode for your electric extractor other than the default mode, you'll need the following:

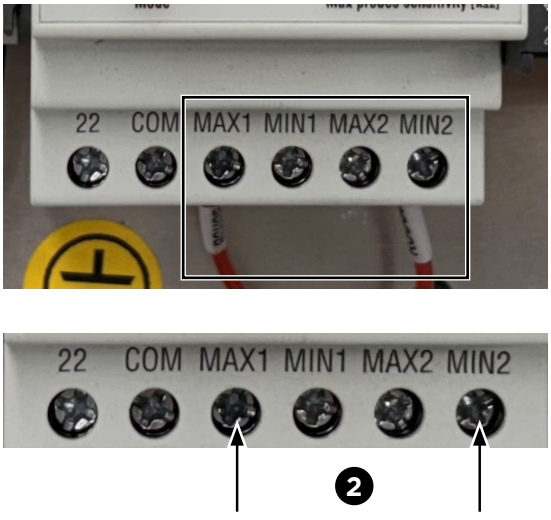
- A Phillips-head screwdriver.
  - TWO PUMPS – COMPLETE DRAINAGE MODE | Simply connect the MIN1 and MIN2 terminals (*Illustration 11 No. 1*) with a conductive wire (provided), as illustrated below. Default mode when leaving the factory.
  - TWO PUMPS – PARTIAL DRAINAGE MODE | Simply connect the MAX1 and MIN2 terminals (*Illustration 11 No. 2*) with a conductive wire (provided), as illustrated below.
    - o If your configuration has a third and fourth pump, these will perform complementary work to that of the first and second pump, since the pumps operate in pairs.

NOTE | When changing the terminal of the conductive wire, ensure that its stripped end is firmly gripped by the terminal screw. To do so, pull on the wire gently and without excess.

ILLUSTRATION 11 | Liquid level monitoring relay (Lovato): location of terminals



Two pumps | Complete drainage:
use the MIN1 and MIN2 terminals



Two pumps | Partial drainage:
use the MAX1 and MIN2 terminals

8.1.1.6 USING THE INCHING TEST KNOB (JOG TEST BUTTON)

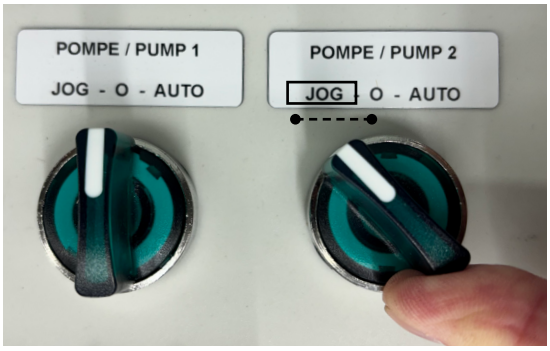
This knob is located on top of the electrode control box (*Illustrations 9* and *12*).

The inching test knob is useful for checking the operation and condition of the pump manually by inching.

To perform this check, simply turn and hold the knob in the JOG position as desired, then release it. If the knob is not held in place, it will return to its initial position ("0").

IMPORTANT | Release the knob quickly if the pump is running empty.

ILLUSTRATION 12 | Turn the knob to the JOG position, hold it there as desired, and release it



8.2 OPERATING THE ELECTRIC AND HYBRID EXTRACTOR

8.2.1 VERIFICATIONS: ELECTRIC EXTRACTOR

8.2.1.1 VERIFICATION OF THE OPERATION OF THE ELECTRIC FLOAT SWITCHES

This test is carried out without the presence of sap in the extractor tank.

- Remove the cover of the extractor tank to access the electric float.
- When manually lifting the electric float, the contact must be given and the pump must be primed, as if to empty the tank.
  - Immediately release the electric float to stop the pump, since it is then running on empty.

ILLUSTRATION 13 | Testing the operation of the electric float switches

8.2.1.2 VERIFICATION OF SAP DRAINAGE BY PUMPS

This test is performed with the presence of sap in the extractor tank. To do so, simply fill it to half-full.

- Using the inching test knob (JOG test button | *Section 8.1.1.6*), check that the pump is working and draining sap from the extractor tank.

8.2.1.3 VERIFICATION OF LIQUID LEAKS

This test is performed with the presence of sap in the extractor tank. To do so, simply fill it to half-full.

Here is the checklist to be completed regarding the liquid tightness of the extractor.
Verify:

- the two transparent extractor covers,
- the two manifold covers,
- all the openings made in the manifold and on the extractor in which the sap is immersed.

8.2.2 VERIFICATIONS: HYBRID EXTRACTOR

The hybrid extractor consists of two components: the electric component and the mechanical component.

Electric component

With respect to the electric component, the three verifications from the previous *Section 8.2.1* apply to the hybrid extractor: those of the electric float, the pumps, and liquid leaks.

Mechanical component

With respect to the mechanical component, follow the instructions below.

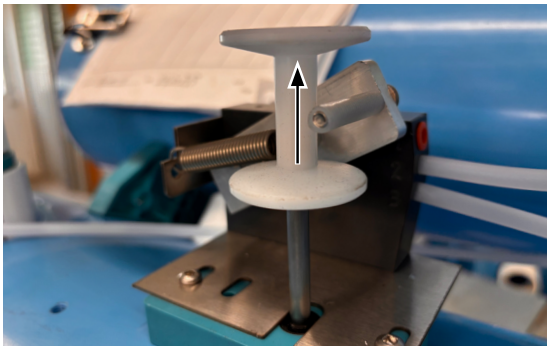
8.2.2.1 VERIFICATION OF THE PNEUMATIC VALVE AND CONTROL

This test is performed when the vacuum is in operation.

To do so, simply carefully lift the pneumatic control (*Illustration 14*) upward by hand so as to trigger the pneumatic valve mechanism.

If the mechanism does not initiate, then it is necessary to contact your Lapierre representative.

ILLUSTRATION 14 | Testing the operation of the pneumatic valve mechanism



8.2.3 OPERATING THE EXTRACTOR

Here are the steps to follow to operate your extractor.

1. Turn on the vacuum system.
2. Open the sap inlet valves on the supply manifold, if it is equipped with them.

   The electric floats or electrodes will then start and stop the pumps.
3. To complete the extraction operation, simply stop the vacuum system.
4. Drain the tank by manually opening the drainage valve. Do not forget to close the valve once the drainage is complete.

8.3 SHUTTING DOWN THE ELECTRIC AND HYBRID EXTRACTOR

8.3.1 ELECTRIC EXTRACTOR

Here are the steps to follow to shut down your electric extractor.

1. Desugar the extractor by thoroughly rinsing the pumps with filtrate or clean water while they are still installed in the extractor.
2. OPTION: Then, remove the pumps from the extractor and place them upright to ensure water flow and the complete drainage of the pump (*Illustration 15*).

   • Clean the pump grate as well.
3. Then, clean the interior and exterior of your extractor.

   • To do so, use soapy water and rinse thoroughly.

ILLUSTRATION 15 | Drainage of the uninstalled pump

8.3.2 HYBRID EXTRACTOR

Here are the steps to follow to shut down your hybrid extractor.

1. Start with steps 1 to 3 for the electric extractor above.
2. Then, carry out the maintenance and cleaning recommended in the following *Section 9*.

SECTION 9 **ELECTRIC EXTRACTOR MAINTENANCE AND CLEANING: PNEUMATICS (LUBRICATION) AND ELECTRICAL**

9.1 MAINTENANCE OF PNEUMATIC PARTS (LUBRICATION)

9.1.1 RECOMMENDED LUBRICANTS

Lapierre Equipment recommends two products to lubricate the pneumatic parts of your electric extractor.

1. Lapierre food-grade oil
2. Lapierre food-grade grease

These two lubricants are available from your LAPIERRE EQUIPMENT distributor.

NEVER USE motor oil, vegetable oil, food-grade white grease, or non-stick cooking spray to lubricate your electric extractor. It is recommended to **ONLY USE THE LUBRICANTS TESTED AND RECOMMENDED BY LAPIERRE EQUIPMENT.**

NEVER INTERCHANGE OIL AND GREASE TO LUBRICATE THE PARTS OF YOUR ELECTRIC EXTRACTOR. It is essential to respect the type of lubricant specified for each part in this user manual.

9.1.2 HYBRID MODEL: PNEUMATIC PARTS

9.1.2.1 FLOAT ROD

Frequency: weekly lubrication

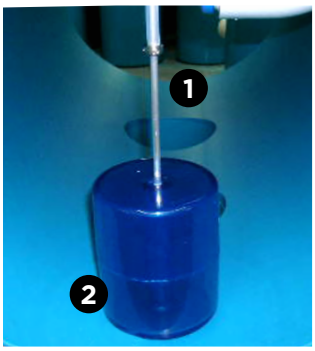
WHAT YOU NEED TO PREPARE | To lubricate the float rod, you'll need:

- a 7/16 key,
- pliers,
- steel wool or a scouring pad,
- Lapierre food-grade oil,
- a clean cloth.

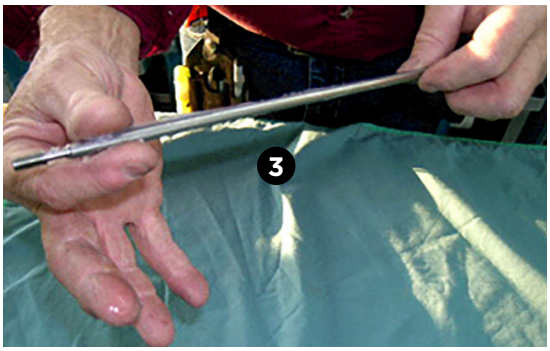
Proceed according to the following instructions to lubricate the float rod of your electric extractor:

1. Separate the rod (*Illustration 16 No. 1*) from its float (*Illustration 16 No. 2*) using the 7/16 key and the pliers, if necessary,
2. Remove any residual sugar and corrosion on the rod using steel wool or a scouring pad,
3. Rinse and wipe the rod with the cloth,
4. Apply a few drops of food-grade oil to the rod and spread it evenly over its entire surface with your fingers (*Illustration 16 No. 3*),
5. Gently wipe off any excess oil on the rod with the cloth (*Illustration 16 No. 4*).

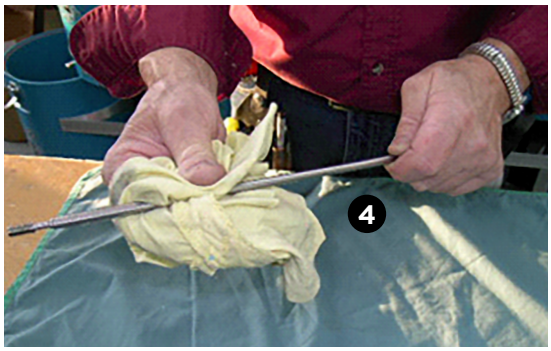
ILLUSTRATION 16 | Lubricating the float rod



Separate the rod from its float



Apply and spread out the oil



Wipe off the excess oil

9.1.2.2 PNEUMATIC CONTROL

Frequency: weekly lubrication.

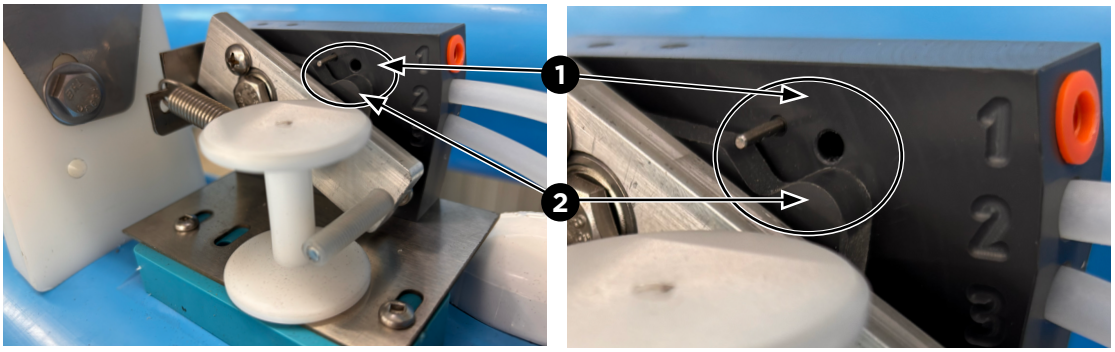
WHAT YOU NEED TO PREPARE | To lubricate the pneumatic control, you'll need:

• Lapierre food-grade oil.

Proceed according to the following instructions to lubricate the pneumatic control of your electric extractor:

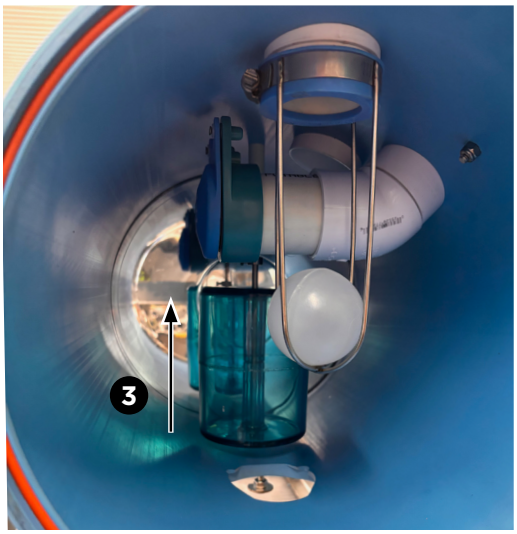
1. Gently apply a few drops of food-grade oil:
   - **ON part No. 1,** but above and throughout the rounded portion of part No. 2,
   - so that the food-grade oil flows downward **BETWEEN parts Nos. 1 and 2**.

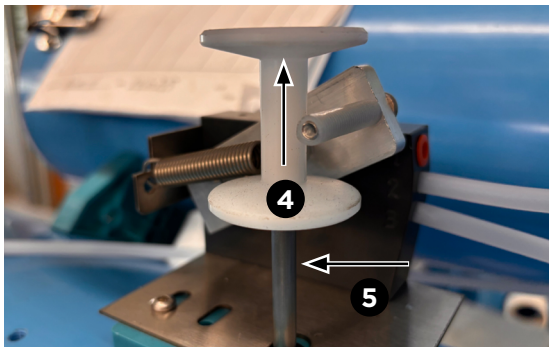
ILLUSTRATION 17 | Lubricating the pneumatic control, 1 of 2



2. From the inside of the tank of your electric extractor, carefully operate the float (*Illustration 18 No. 3*) upward by hand so as to lift its pneumatic control (*Illustration 18 No. 4*) located at the top of the tank and to expose its rod (*Illustration 18 No. 5*).
3. Apply a few drops of food-grade oil to the entire surface of the exposed rod of the pneumatic control (*Illustration 18 No. 5*).
4. Carefully operate the float (*Illustration 18 No. 3*) up and down a few times by hand to evenly lubricate the entire surface of the pneumatic control rod (*Illustration 18 No. 5*).

ILLUSTRATION 18 | Lubricating the pneumatic control, 2 of 2





9.1.2.3 LAPIERRE PNEUMATIC CYLINDER

Frequency: lubrication at the start, halfway through, and at the end of the season.

This suggested frequency is the minimum; a higher lubrication frequency is recommended.

WHAT YOU NEED TO PREPARE | To lubricate the Lapierre pneumatic cylinder, you'll need:

- pliers,
- Lapierre food-grade grease.

Proceed according to the following instructions to lubricate the Lapierre pneumatic cylinder of your electric extractor:

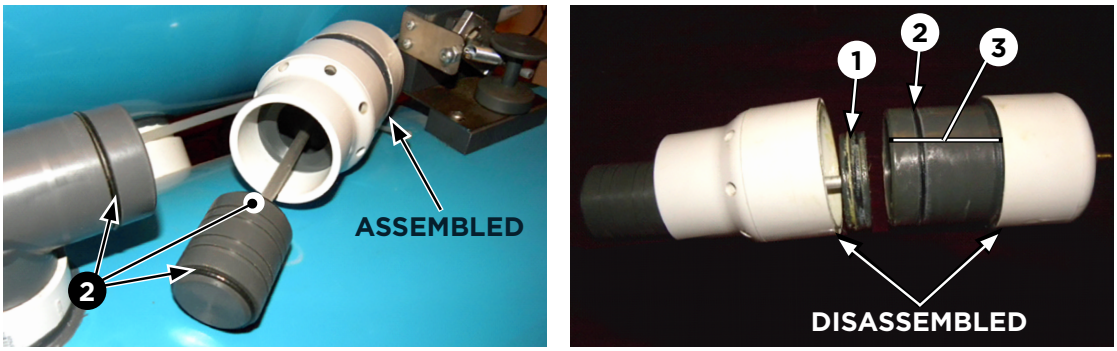
1. Open the Lapierre pneumatic cylinder and remove the piston.

2. Apply a thin, even layer of food-grade grease to:

   - the U-cup (*Illustration 19 No. 1*),
   - the four O-rings (*Illustration 19 No. 2*),
   - the entire inner surface of the pneumatic cylinder (*Illustration 19 No. 3*).

The absence or lack of lubricant on the seals will necessarily lead to the premature drying of the material, in turn causing a loss of sealing and vacuum. It is therefore highly recommended to **LUBRICATE THE SET OF SEALS IN YOUR LAPIERRE PNEUMATIC CYLINDER AT LEAST AT THE SUGGESTED FREQUENCY.**

ILLUSTRATION 19 | Lubricating the Lapierre pneumatic cylinder



9.1.2.4 BERNARD GUILLOTINE MECHANISM

Frequency: lubrication at the start, halfway through, and at the end of the season.

This suggested frequency is the minimum; a higher lubrication frequency is recommended.

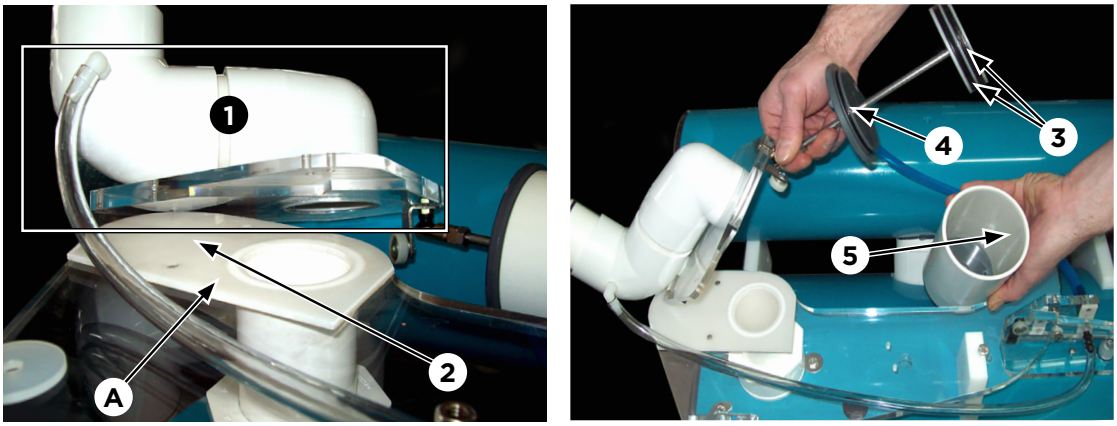
WHAT YOU NEED TO PREPARE | To lubricate the Bernard guillotine mechanism, you'll need:

- a 7/16 key,
- Lapierre food-grade grease.

1. Disassemble the guillotine (*Illustration 20 No. 1*) as illustrated below using the 7/16 key.
   NOTE | Since the guillotine is disassembled, check the integrity of the nylon plate located on its bottom surface (A). Replace it if necessary. *Refer to Section 10.1, Solution No. 2*.
2. Apply a thin, even layer of food-grade grease to:
   - the bottom surface of the guillotine (nylon plate) (*Illustration 20 No. 2*),
   - the two U-cups (*Illustration 20 No. 3*) of the piston,
   - the O-ring (*Illustration 20 No. 4*) of the cover,
   - the inside of the cylinder (*Illustration 20 No. 5*).
3. Then, reassemble the Bernard guillotine mechanism.

The absence or lack of lubricant on the seals will necessarily lead to the premature drying of the material, in turn causing a loss of sealing and vacuum. It is therefore highly recommended to **LUBRICATE THE SET OF SEALS IN YOUR BERNARD GUILLOTINE MECHANISM AT LEAST AT THE SUGGESTED FREQUENCY.**

ILLUSTRATION 20 | Lubricating the Bernard guillotine mechanism



9.2 ELECTRODE MAINTENANCE (in the absence of sprinklers)

NOTE | It is only necessary to clean the electrodes if your extractor is not equipped with sprinklers (option).

After each use of your electric extractor, it is necessary to clean the electrodes to remove the sugar that accumulates there. This maintenance helps ensure the operational integrity of the electrodes in addition to preventing the pumps from breaking.

WHAT YOU NEED TO PREPARE | To clean the electrodes in your electric extractor, you'll need:

• a damp cloth.

Carefully remove any sugar residue on the electrodes using the damp cloth.

10.1 ISSUE | MY ELECTRIC EXTRACTOR HAS A VACUUM LOSS

Solution No. 1
Replace the U-cups and O-rings
It is possible that the vacuum loss is caused by the normal breakdown of the U-cups and O-rings.

You then simply need to replace the set of seals according to your equipment. Grease each seal with Lapierre food-grade grease during installation. Refer, as the case may be, to *Section 9.1.2.3: Lapierre pneumatic cylinder* or *Section 9.1.2.4: Bernard guillotine mechanism*.

TIP | It is recommended to always have a spare set of U-cups and O-rings on hand, as well as the recommended lubricants: Lapierre food-grade oil and food-grade grease.

Solution No. 2
Replace the nylon plate (Bernard)
NYLON PLATE (*Illustration 21 No. 1*) | It is also possible that the vacuum loss is caused by the normal breakdown of the nylon plate in the Bernard guillotine mechanism.

ADHESIVE TAPE UNDER THE NYLON PLATE | It can also come from the normal drying of the double-sided adhesive tape that allows the plate to adhere to the acrylic bottom surface of the guillotine (*Illustration 21 No. 2*).

You then simply need to replace the nylon plate with a new one. The adhesive tape under the plate is pre-installed at the factory.

WHAT YOU NEED TO PREPARE | To replace the nylon plate with a new one, you'll need:

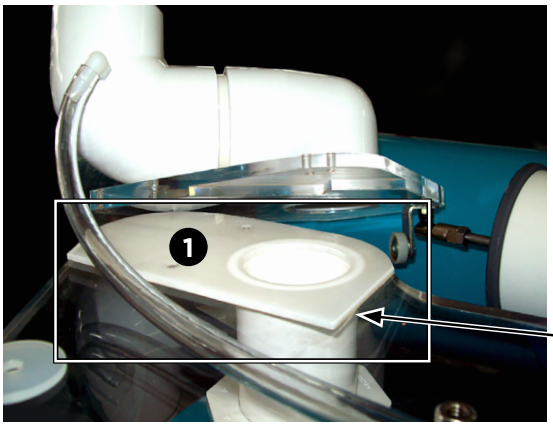
- a nylon plate,
- a degreaser/cleaner (not provided/70% isopropyl alcohol),
- one or two clean cloths.

The degreaser is available from your LAPIERRE EQUIPMENT distributor.

To do so, simply:
- remove the nylon plate that is in place (*Illustration 21 No. 1*),
- clean the acrylic bottom surface of the guillotine (*Illustration 21 No. 2*) using a degreaser/cleaner (not provided) and a clean cloth,
  - to ensure the perfect adhesion of the double-sided adhesive tape on the new plate, **it is important to thoroughly clean and wipe the bottom surface so that it is perfectly clean, free of any residue, and completely dry**. Otherwise, a vacuum loss will occur again prematurely.

    NOTE | For example, even the grease deposit left by fingerprints on the bottom surface can affect the adhesive property of the double-sided adhesive tape (pre-installed at the factory under the nylon plate). In addition, if you choose to use an alcohol other than the one recommended, ensure that it is food-grade.
- stick the new nylon plate so that it perfectly matches the central circle and the edge of the bottom surface of the guillotine.

ILLUSTRATION 21 | Replacing the nylon plate (Bernard)



10.2 ISSUE | MY ELECTRIC EXTRACTOR PUMP WON'T START

Solution

With ELECTRODES: check the fuse

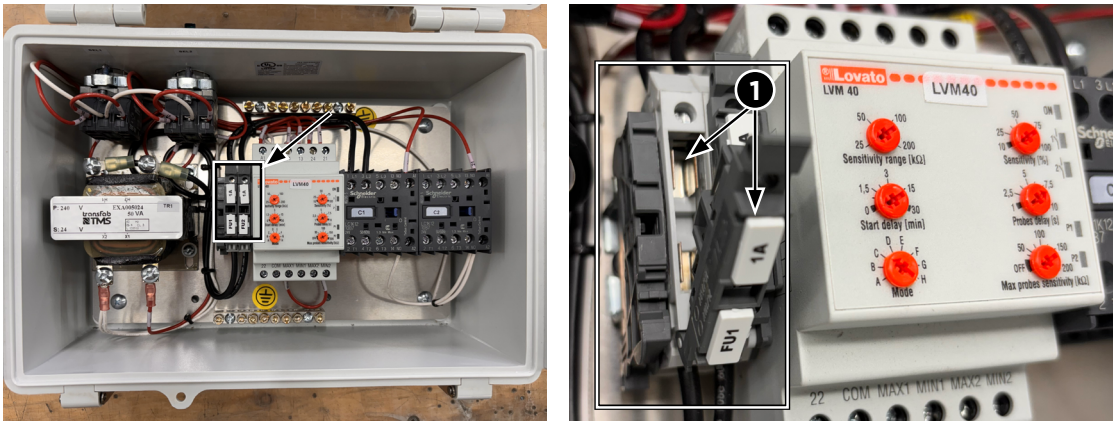
If your electric extractor pump does not start, it is possible that its fuse has blown.

To check the fuse, first open the cover of the electrode control box (*Illustrations 5 and 4 No. 7*) located on your extractor. Then, open the cover of the fuse compartment (*Illustration 22, No. 1*). Two compartments are available, one for each pump. Check the fuse(s). Then, simply replace the blown fuse.

The fuses used are 1-amp.

ALWAYS TURN OFF THE POWER SUPPLY before opening the cover of the electrode control box.

ILLUSTRATION 22 | Location of the fuse in the electrode control box



With ELECTRIC FLOAT: checklist

If your electric extractor pump does not start, here is the checklist to be completed in your search for solutions.

1. Check for the presence of voltage.
   - POWER OUTLET | Use a multimeter (not provided) to ensure that there is voltage present in the power outlet.
   - PUMP STARTER BOX | Using the multimeter, check for the presence of voltage in the pump starter box (*Illustration 4 No. 4*).
2. Check the operation of the inching test knob (JOG test button) (*Section 8.1.1.6*).
   - The pump voltage goes through this button, so carry out a trial test of the button.
   - The pump should prime when you press the button.
3. Check the operation of the electric float switches.

   This test is performed without the presence of sap in the extractor tank.
   - Remove the cover of the extractor tank to access the electric float.
   - When manually lifting the electric float, the contact must be given and the pump must be primed, as if to empty the tank.
   - Immediately release the electric float to stop the pump, since it is then running on empty.

If the problem cannot be resolved or if the cause remains unknown, contact your Lapierre representative.

10.3 ISSUE | THE PUMP HAS A LOSS OF EFFICIENCY DUE TO A LACK OF FLOW OR PRESSURE

Solution No. 1

The lack of flow is caused by the obstruction of the pump grate

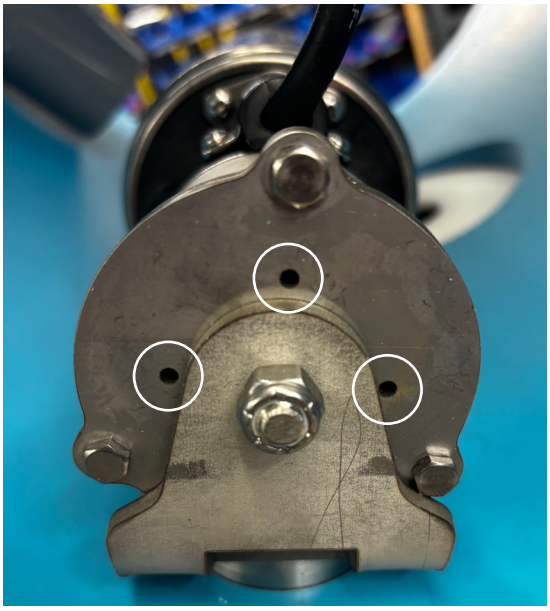
In this case, it is necessary to clean the pump grate.

Solution No. 2

The lack of flow is caused by a pump sealing problem

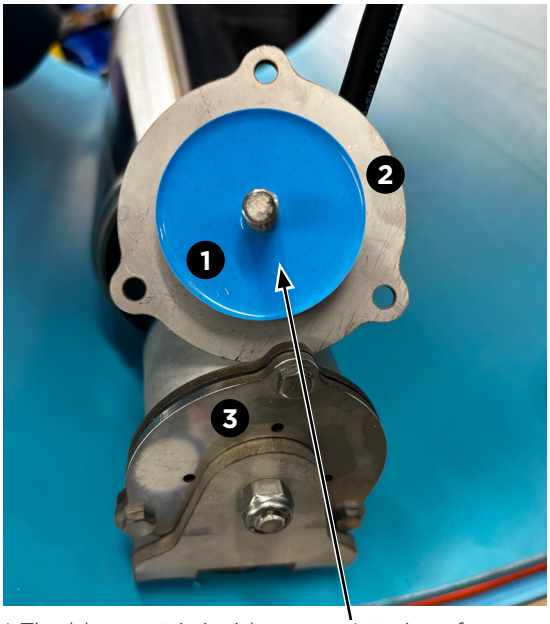
It is possible that debris is trapped between the blue seat and the inner wall of the pump. You can find an explanation below as well as a solution related to this problem.

ILLUSTRATION 23 | Venting air from the pump



When the pump starts operating, it first vents the air inside it through the three small holes indicated in the image opposite (*Illustration 23*).

ILLUSTRATION 24 | Pressing the blue seat against the inner wall of the pump



* The blue seat is inside the pump.

Interior of the pump end

Then, once the air is completely vented, the sap then presses the blue seat (*Illustration 24 No. 1*)* against the inner wall (*Illustration 24 No. 2*) of the end of the pump (*Illustration 24 No. 3*), thereby sealing it.

If, despite this, air bubbles or a trickle of water are still escaping through one or more of the three holes identified in Illustration 23, this is an indication that the blue seat is not resting tightly against the inner wall.

In this case, it is likely that debris is trapped between the blue seat and the inner wall (*Illustration 25*), thereby causing an air or liquid leak.

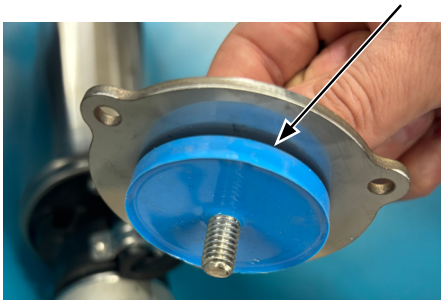


ILLUSTRATION 25 | Debris between the blue seat and the inner wall of the pump

In this case, it is necessary to disassemble the end of the pump (*Illustration 24, No. 3*) to remove the debris. Then, reassemble the pump.

WHAT YOU NEED TO PREPARE | To disassemble and reassemble the end of the pump, you'll need:

- a 5/16-in socket driver,
- or a small wrench.

Solution No. 3
The lack of pressure is caused by a vacuum less than or equal to -28 in Hg (inches of mercury)
You will find this measurement on your dial or pressure gauge if your extractor is equipped with them.

Then, simply adjust the vacuum to a pressure equal to or greater than -27 in Hg. Indeed, this pressure measurement is recommended for optimal pump efficiency.

10.4 ISSUE | THE PUMP IS STOPPED

Solution No. 1
No power supply at the source
Check whether there is any electrical voltage at the power source using a voltmeter.

Solution No. 2
The pump motor amperage is higher than recommended
When the pump amperage is higher than that recommended on its data plate, it is normal for the motor to overheat and stop due to its thermal protection system.

If the pump motor is abnormally stopped, check the recommended amperage on the pump motor data plate. Then, when it starts up again after cooling, check the pump amperage using an ammeter (not provided).

If the pump amperage is higher than the recommended amperage, the motor will inevitably stop, indicating that an electrical component is faulty. Contact your Lapierre representative.

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 replaced parts and their respective workshop labor, 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:
  - maple sap harvest losses,
  - syrup quality;
- production losses, in terms of quantity or quality, related to the provisions covered by this warranty.

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

LAPIERRE naturally innovative	PARTS	LABOUR		
		In workshop	**On-site support** (diagnostic, repair)	**Remote support**
R. O. Concentrators	2 years	2 years	2 years	2 years
Datacer	2 years	2 years	1 year	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 *Wearing parts*: 1 year*	2 years *Wearing parts*: 1 year*	2 years *Wearing parts*: 1 year* *Burners adjustment: 1 year*	2 years
Extractors	2 years *Pump: 1 year*	2 years *Pump: 1 year*	2 years *Pump: 1 year*	2 years
Vacuum pumps **	2 years	2 years	2 years	2 years
Tanks (basins)	Structure: 2 years Leaks: 5 years	N/A	2 years *Structure only*	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 *Unless otherwise stated*	1 year *Unless otherwise stated*	N/A	N/A
Listed chimneys	20 years *Prorated*	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 *Prorated*	N/A	N/A	N/A
Tubing***	10 to 15 years *Prorated*	N/A	N/A	N/A
Out-of-warranty repairs	1 year *Unless otherwise stated*	1 year *Unless otherwise stated*	N/A	N/A

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.

*** Collection tubing and fittings have their own warranty. See point No. 5.

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: July 2025 (V08)

SECTION 12 **PARTS AND CONSUMABLES**

Parts for your electric extractor 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.

HEAD OFFICE and MAIN PLANT
Lapierre Equipment Inc.
99 Rue de l'Escale
Saint-Ludger (QC)
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SERVICE CENTER and PRODUCTION PLANT
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Lapierre USA Swanton
102 Airport Access Road
Swanton, VT
05488

Telephone 802 868-2328
Fax 802 868-9281
info.usa@elapierre.com

www.elapierre.com

To order Lapierre FOOD-GRADE LUBRICANTS
Order Lapierre food-grade oil and grease directly from your LAPIERRE EQUIPMENT distributor.

To order your U-CUP AND O-RING sets as well as your NYLON PLATES
Order these parts directly from your LAPIERRE EQUIPMENT distributor.

To order your sets and plates, you will need:

- **the model number and serial number of your extractor**, which you can easily find on the data plate affixed to your EXTRACTOR as well as on your invoice. The data plate is located on the front of the tank.

To order food-grade 70% ISOPROPYL ALCOHOL
Order food-grade 70% isopropyl alcohol directly from your LAPIERRE EQUIPMENT distributor. This product is ready to use and meets the requirements of the Canadian Food Inspection Agency.

APPENDIX A **PNEUMATICS: PARTS LUBRICATION SCHEDULE**

NEVER INTERCHANGE OIL AND GREASE TO LUBRICATE THE PARTS OF YOUR ELECTRIC EXTRACTOR. It is essential to respect the type of lubricant specified for each part in this user manual.

FREQUENCY	PART	LUBRICANT	REFERENCE
START of season ●	Pneumatic **cylindre**[1]	**GREASE**	*Section 9.1.2.3*
START of season ●	Bernard **guillotine**[1]	**GREASE**	*Section 9.1.2.4*
WEEKLY ● ● ● ● ● ● ●	Float **rod**	**OIL**	*Section 9.1.2.1*
WEEKLY ● ● ● ● ● ● ●	Pneumatic **control**	**OIL**	*Section 9.1.2.2*
HALFWAY through season ●	Pneumatic **cylindre**[1]	**GREASE**	*Section 9.1.2.3*
HALFWAY through season ●	Bernard **guillotine**[1]	**GREASE**	*Section 9.1.2.4*
END of season ●	Pneumatic **cylindre**[1]	**GREASE**	*Section 9.1.2.3*
END of season ●	Bernard **guillotine**[1]	**GREASE**	*Section 9.1.2.4*

[1] This suggested frequency is the minimum; a higher lubrication frequency is recommended.

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We sincerely appreciate your trust.

Thank you!

MADE IN CANADA

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

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