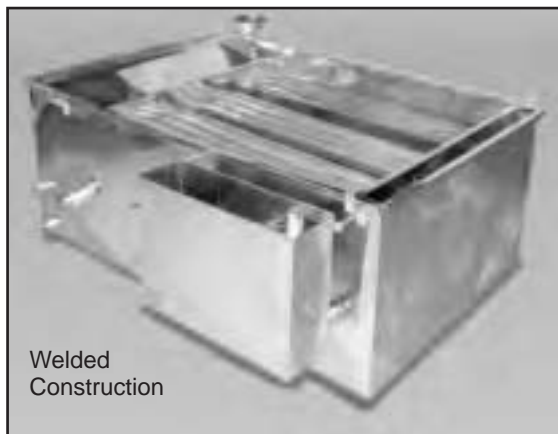


Steam Aways and Preheaters

STEAM-AWAY UNIT



Welded Construction

The steam-away is an evaporator add-on that will greatly increase your boiling capacity with no increase in labor or fuel. This unit is custom-made to sit on top of your existing flue pan. Waste steam from your flue pan is then used to both pre-heat and evaporate water from the sap before it enters your evaporator. Not only does this greatly increase your efficiency, but excess steam from both the flue pan and steam-away is condensed and collected to give you an excellent, constant hot water source. The steam-away works like this: steam from your flue pan rises, makes contact with the underside of the steam-away and is routed into pipes inside the steam-away heat exchanger. Raw sap is fed directly into the steam-away and surrounds the heated steam pipes. At the same time, air is induced into the sap using a blower to create turbulence, which increases the surface area of the sap molecules so that evaporation can take place. The "sweetened" sap from the steam-away is then fed into your evaporator for further evaporation and finishing. Test results show sap temperatures inside the steam-away unit as high as 200° F with evaporation increases as much as 75%.

Evaporator Size	Flue Pan Size	Average Evaporator Rate (GPH)	Steam-Away Size	Average Steam-Away Evaporation Rate (GPH)	Total Evaporation Rate (GPH)	Steam-Away Price
2' x 6'	2' x 3'	25	2' x 3'	17	42	\$4,065.00
2' x 6'	2' x 4'	30	2' x 4'	20	50	4,340.00
2' x 8'	2' x 5'	40	2' x 5'	27	67	4,520.00
30" x 8'	30" x 4'	42	30" x 4'	28	70	5,130.00
30" x 8'	30" x 5'	50	30" x 5'	32	82	5,306.00
30" x 8'	30" x 5.5'	55	30" x 5.5'	35	90	5,410.00
30" x 10'	30" x 6'	58	30" x 6'	37	95	5,510.00
3' x 8'	3' x 5'	60	3' x 5'	40	100	6,930.00
3' x 10'	3' x 6'	78	3' x 6'	50	128	7,155.00
3' x 12'	3' x 7'	95	3' x 7'	60	155	7,449.00
3' x 12'	3' x 8'	102	3' x 8'	70	172	7,770.00
40" x 10'	40" x 6'	100	40" x 6'	65	165	8,190.00
40" x 12'	40" x 7'	115	40" x 7'	70	185	8,510.00
40" x 12'	40" x 8'	130	40" x 8'	80	210	8,845.00
4' x 10'	4' x 6'	120	4' x 6'	70	190	9,540.00
4' x 12'	4' x 7'	135	4' x 7'	90	225	9,785.00
4' x 14'	4' x 8'	145	4' x 8'	95	240	10,030.00
4' x 14'	4' x 9'	160	4' x 9'	105	265	10,275.00
4' x 14'	4' x 10'	175	4' x 10'	115	290	10,520.00
5' x 14'	5' x 8'	225	5' x 8'	145	370	11,075.00
5' x 14'	5' x 9'	265	5' x 9'	170	435	11,375.00
5' x 16'	5' x 10'	310	5' x 10'	200	510	11,685.00
6' x 14'	6' x 8'	320	6' x 8'	205	525	12,910.00
6' x 14'	6' x 9'	360	6' x 9'	235	595	13,320.00
6' x 16'	6' x 10'	410	6' x 10'	265	675	13,740.00



PARRALLEL FLOW PREHEATERS

Experiments in Canada and at the Aiken Maple Research Station in Vermont indicate that a steam preheater for incoming sap can increase the capacity of your evaporator by 15% to 18%. Parallel flow copper preheater assemblies come complete with brackets, adjusting rods and condensate trays. For best performance and efficiency, the assembly should be used with a tight fitting steam hood with damper control. Call or write for prices on preheaters sized to fit your evaporator.



Small Scale Evaporators

SMALL EVAPORATORS FROM GBM, LLC, "THE AFFORDABLE LINE"

Lil' Shaver Evaporator

Soldered \$984.00
Tig Welded 1050.00

This small evaporator has a fire box and 20" x 36" stainless steel flat pan for the small producer. "Sugaring off legs" let you pull the syrup pan off the fire when it's done. For 20-35 taps.

The Outdoorsman Evaporator

Soldered \$1,349.00
Tig Welded 1491.00

Just like the Lil' Shaver, but with more surface area for increased evaporation. Includes sugaring off legs. We recommend this size for 40 to 80 taps. Fire box and pan size: 24" x 48"

The Outdoorsman II Evaporator

Soldered \$1,608.00
Tig Welded 1787.00

The bigger cousin to the Outdoorsman, this 24" x 72" evaporator can handle up to 100 taps.

Float Box Assembly

\$315.00

This assembly unit can be added to any of the GBM line of evaporators to maintain a constant fluid level throughout the boiling process.



LEADER "HALF PINT"



(1/2" Draw off valves not included. See page 10)

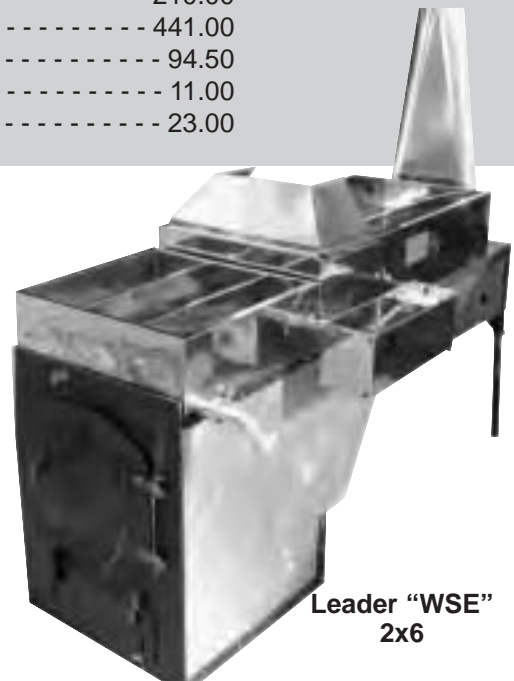
Ideal for the backyard sugarmaker with 15 to 50 taps, this 24" x 33" evaporator pan is welded of stainless steel and is divided into three sections. A reservoir pan allows you to manually feed preheated sap into the evaporator pan while maintaining boil. The fire box is made from 18 gauge black iron with cast iron door and steel legs and must be bricked using 42 standard full and 62 split fire bricks (not included, see page 7). A draft control door and grate allow for faster, hotter fires. A steel collar is attached to the back of the arch to accommodate a standard 6" smoke stack (not included). This unit can be shipped UPS and comes with easy to follow instructions. No special tools are required and assembly and bricking can be completed in several hours.

Complete Unit - - - - -	\$1099.00
Pan only (24" x 33") - - - - -	510.00
Reservoir Pan Only - - - - -	210.00
Fire Box only (with grate) - - - - -	441.00
Grate only - - - - -	94.50
6" Galvanized elbow - - - - -	11.00
6" Stack (3' section) - - - - -	23.00

LEADER "WSE" EVAPORATOR

The Leader "WSE" is a great entry level evaporator, economically priced for beginning sugarmakers. The WSE is tig-welded of 20 gauge bright annealed stainless steel, with solid stainless steel-connections, clamps and valves. Available in two sizes: the 2'x4' is designed for 50 to 100 taps and the larger 2' x 6' can handle from 100 to 200 taps. Both have a 2 ft. x 2 ft. 3-compartment syrup pan which is rotated to reverse sap flow. The drop flue pan features the Leader automatic sap regulating system—2 ft. long for the 2'x4' and 4 ft. long on the 2'x6' model. A great start-up evaporator!

2' x 4' WSE Evaporator	
with arch - - - - -	\$3,805.00
2' x 6' WSE Evaporator	
with arch - - - - -	\$4,239.00



Leader "WSE"
2x6



Evaporators

LEADER WELDED EVAPORATORS

We are proud to offer you a complete line of equipment manufactured by the Leader Evaporator Company, the only major manufacturer of sugaring equipment in the U.S. Their plant, located in Swanton, Vermont, houses the latest state-of-the-art equipment run by skilled craftsmen. All evaporators manufactured at Leader feature tig-welded stainless steel pans completely equipped with stainless steel fittings and valves. Their line of welded equipment features full seam welding of the partitions, essential for preventing back-mixing and dilution during boiling. Leader flue pans also have the deepest flues, creating the greatest amount of heating surface in the industry. On all of their evaporators, sap intake is controlled by an automatic sap regulating system which allows the operator to reverse the flow of liquid quickly and easily without slowing the boil in the evaporator. Leader evaporators are available in sizes to meet the needs of every sized producer, from 24" x 6' for the hobbyist to the largest at 72" x 18'. Their complete line is available in either the drop-flue or raised-flue style. Whether you prefer a traditional operation, or one that incorporates the latest technologies, Leader evaporator has a line of equipment to fill your needs.

American Drop Flue Evaporator

The American Evaporator is a welded drop flue evaporator with two pans. The front pan, or syrup pan, sits over the fire box. The back pan, or flue pan, sits at the back of the evaporator. The flue pan has deep flues that drop down into the evaporator arch so the heat from the fire passes directly through them. These flue pans offer the greatest heating surface for a given pan size and are extremely durably constructed. The drop flue pan is extremely easy to reverse; just two plugs need to be moved to complete the reversal process.

Patriot Raised Flue Evaporator

Also a two pan evaporator, the Patriot Evaporator is designed with raised flues—these flues sit above the arch rail and the fire's heat "rises" into the flues as it moves back the pan and up the stack. The flues are among the deepest raised flues on the market today, offering the most heating surface available in this style pan. These pans use the Leader automatic sap regulation system to feed sap to the evaporator. A second regulator and float is used to drop the hot sap into the lower front syrup pan syrup box. During sap flow reversal, the hot sap float is transferred to the opposite side of the pan.

"INFERNO" Air-Tight Arch

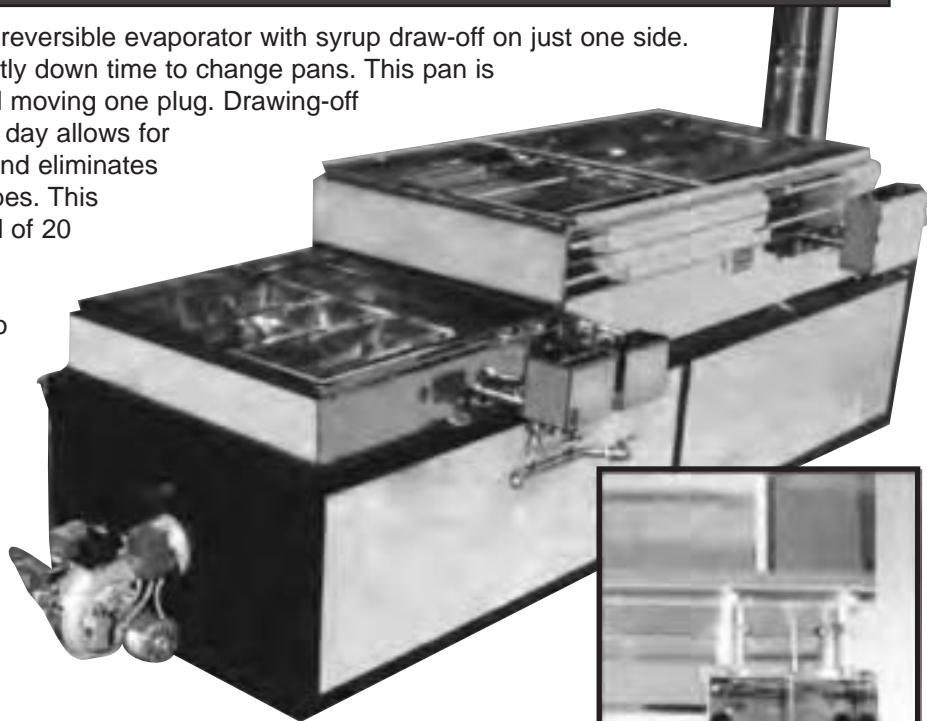
The inferno arch incorporates the fully-insulated front with a forced draft system. It features an air-chambered front with air injectors that create firebox turbulence to insure complete combustion. The square front gives you more firing space and additional grate space inside the firebox. The inferno arch is equipped with the specialized forced-draft grates and complete galvanized stack (twice the length of the arch). With the increased combustion of the inferno arch, you'll find less need to clean your flues, but a door at the back of the arch can be removed for flue brushing, when necessary. Like our traditional wood-fired arch, the sides and belly of the inferno arch must be lined with fire brick (or fire brick / insulation combination). Add efficiency to your existing wood-fired arch with **Leader's Insulated Arch Front**. This front is made to order to replace your existing casting. The heavy duty plate steel front is fully insulated and features a positive door latching system which stops all air leakage. The insulated doors are particularly beneficial for use with forced air. (see pg. 6)



Evaporators

The "Revolution" Evaporator

The "revolution" evaporator is a completely reversible evaporator with syrup draw-off on just one side. No more hassle switching sides and no costly down time to change pans. This pan is easily reversed by changing two valves and moving one plug. Drawing-off from the same side of the evaporator every day allows for optimum use of space in your sugarhouse and eliminates duplication of costly thermometers and probes. This evaporator is state-of-the-art and tig welded of 20 gauge bright annealed stainless steel for durability and a sleek, shiny look. The pan connections are all stainless steel fittings—no hose connections. Available in drop, raised or new "Max" flue designs.



The NEW "MAX" Flue Pan

Leader's newest evaporator, introduced just this past season, features the deepest flues and most surface area in the industry placing the Leader "MAX" in a league of its own. The 11½" hybrid flue design (half raised flue, half drop flue) offers 50% more surface area, increasing evaporation rates 45-50% over standard flue pans. The increased surface area of these pans allows you to increase your boiling capacity while lowering your energy usage—a win-win for you! Due to the overwhelming difference in surface area, we recommend this pan for use with high efficiency arches, such as the Inferno Wood-Fired Arch and High-Efficiency Oil-Fired Arch.

The Max flue pan will fit any style of syrup pan, including the American, Patriot or Revolution styles, and can be fitted to most existing arches with minor modifications to the bricking and drain pipe locations. Built exclusively of 20 gauge Bright Annealed Stainless Steel, these pans are durable and sleek. Experience the Leader advantage—take advantage of the greatest surface area in the industry.

Stainless Steel Oil-Fired Arch

The newly designed Leader Stainless Steel Oil-Fired Arch is a sleek, streamlined arch for good looks and easy cleaning. Includes full stainless steel arch sides, stack and insulated burner cover, which is also available personalized with your name. Available for drop, raised or MAX flue pans, the arch is fully insulated with multiple layers of 2600° ceramic blanket for the greatest efficiency.

