**COMPRESSED AIR BARREL TRANSFER PUMP**

To operate the pump, you will need an air compressor. This barrel transfer pump comes with a pressure regulating valve. Pressure value set in the factory is 10psi. You should never exceed 15psi pressure. A pressure higher than this value might be dangerous for the operator and/or the barrel. Syrup flow can’t be sped up by increasing the pressure, barrels are not designed to take a higher pressure.

The compressed air transfer pump is designed to allow an easy and simple transfer of syrup from a barrel, steel or stainless steel, of 25, 32, 34 or 45 gallons, to another container. All components in contact with maple syrup are food grade. To reach the bottom of some barrels you will have to adjust the flexible pipe at the end of your stainless steel suction rod.

Remove cap of the barrel which you want to transfer the syrup from. Hand-tighten the pump in the barrel opening. Screw in as tight as possible, considering that you must have a minimum of 5 turns.

**NOTE:** It is highly recommended to use food-grade anti-seize to avoid stripping the threads. Align threads carefully to avoid cross threading barrel or pump.

Connect the desired length of clear reinforced pipe on the 1” stainless steel pipe adapter, position its end into the container/barrel you want to fill.

Attach well the pipe to the container to ensure it will not fall or move when full of syrup and in filling.

**IMPORTANT:** Syrup should be hot or at room temperature, otherwise it will not flow (too dense). Trying to pump cold syrup will increase pressure in the barrel, barrel will expand, too much pressure in the container can cause damage and personal injury.
Two threaded valves are on the pump. Before connecting air supply, make sure both valves are closed. Connect the air supply in the air inlet valve.

Pump air supply should be 10psi, you should not exceed 15psi. Open partially the air inlet valve. After a few seconds, when the barrel is under pressure, syrup will start to flow in the clear pipe.

ATTENTION: Never plug air supply on the air discharge valve “OUT”. Major risk of injury, breakage, damage.

If after a few seconds syrup does not flow, immediately turn off the air supply (close the air inlet valve) and open the air discharge valve to release all pressure inside the barrel. When the barrel is back to atmospheric pressure, check that air supply is suitable and/or that pipes allowing flow of syrup are not clogged.

Pressure in barrel is controlled by the air inlet valve “IN”. If you notice the barrel expanding on the top, immediately close the air inlet valve and open the air discharge valve. However, it is normal to observe a slight deformation of the barrel because it is put under pressure.

IMPORTANT: It is important to watch the syrup flow continuously. When the container is in filling mode and reaches a level about 5% under the wanted level, close immediately the air inlet valve “IN” and open the air discharge valve “OUT”.

WARNING: Until the barrel is back to atmospheric pressure, syrup will continue flowing, for a few seconds. It is essential to be very attentive and careful at the beginning. With time, the operator will gain experience and be able to know exactly when to close the air inlet valve.