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BOTTLING MACHINE COMPONENTS

- level adjustment screw
- air inlet valve
- start-up box
- filling station
- capping station
- sensors
- side guides
- pump
1-TUTORIAL VIDEO

IMPORTANT: To get the full details regarding the bottling machine setting procedure, it is highly recommended to watch the tutorial video. Please follow the link below.

https://www.youtube.com/watch?v=G7O_SZtKaf0

2-FILLING NOZZLE ASSEMBLY

The filling nozzle has a ½” tip. A 3/8” tip is also available for smaller bottles. To facilitate nozzle assembly, you can use coconut oil. This will also limit sugar crystallization.

- Assemble the nozzle parts as pictured;
- Insert the U-ring (flat side upwards) into the overflow cavity;
- Depending on the desired filling level, add more or less “gap rings” to the overflow, then put the rubber pad in place;
- You must have at least one gap ring between the overflow and the rubber pad. Ensure the rubber pad is straight, well seated;
- Put the spring under the syrup inlet;
- Add the spacer under the spring;
- Insert the O-rings at the end of the fill nozzle starting by the smallest one. To do this compress the spring;
- After each bottling session, disassemble the fill nozzle and wash all its parts in boiling water;
- Nozzle assembly must be done only before its use.
NOTE: For steps 3, 4 and 5, close the air inlet valve above the bottling machine shelf. Open the valve for all subsequent operations.

3-SHELF ADJUSTMENT

Air inlet valve closed

- Adjust the shelf by pushing it completely back;
- Install the already assembled nozzle;
- Raise the shelf with the level adjustment screw. Insert a bottle under the nozzle;
- Lower the shelf until the nozzles rubber pad touches the bottle neck;
• Make 12 additional level adjustment screw turns to ensure good sealing when filling bottles.

4-CAPPING STATION ADJUSTMENT

Air inlet valve closed

• Place and center a bottle under the capping station. Lift the bottle manually;
• Adjust the shelf depth so that the bottle is pressed firmly on the sensor, then tighten the shelf;
• Adjust the bottle side guides.
5-FILLING STATION ADJUSTMENT

Air inlet valve closed

- Firmly press a bottle against the sensor under the filling nozzle;
- Center the filling nozzle with the bottle neck;
- If needed, adjust the filling nozzle position. There is a slot allowing nozzle repositioning.
- Adjust the bottle side guides.

IMPORTANT NOTE:

Bottles shall always be positioned in the same direction. For example, if there is a design on one side, always position it to the right. Otherwise, you will constantly have to readjust the filling nozzle.

Always position the bottles lengthwise to allow maximum spacing between the backsplash of the bottling machine and the bottle neck.

When adjusting the side guides, consider leaving some space between the guide and the bottle. Sensors on the backsplash have a “spring effect”. When a step is over under one of the two station, the sensor will automatically advance the bottle.

Always take the time to properly make the bottling machine adjustments.
Open the air inlet valve, keep it open for the next steps.

6-TIGHTENING STRENGTH ADJUSTMENT

• Press the red button on the start-up box;
• Adjust the tightening strength, position the selector between 5 and 6;
• Put a bottle under the capping station to test the tightening strength;

• Readjust as needed.

7-PUMP ASSEMBLY

Pump assembly must be done only before its use.

• Put the pumping tubes in boiling water about a minute. This will help soften them and will increase pump efficiency; **
• After each bottling session, disassemble the pump, nozzle, tubing and clean all parts;
• Reassemble the pump only at the next use;
• All pump parts are identified to facilitate its assembly;
• The two parts of the pump must join, tighten it properly;

** It is recommended to boil the pumping tubes to facilitate and accelerate pump performance by bringing its internal temperature closer to that of the syrup bottling temperature. This will also help to avoid syrup crystallization.
Starting by the pump inlet:

- Insert the check valves, use the Allen key to properly position them;
- Insert the stops. Pay attention, the stops are identified as “inlet” and “outlet”. If they are reversed, the pump will not pump;
- Tighten slightly the stops;

Repeat the same steps for the pump outlet.
• Insert the pump assembly in the pump housing. Replace housing cover;
• Tighten the cover enough but do no overtighten;
• The two parts of the pump must join to ensure it is well sealed.
8-TUBING ASSEMBLY

Make the tubing connections as described below. Always use the provided PVC tubes. These tubes have the right characteristics and weight for the bottling machine. Using other tubing will result in the equipment malfunctioning.

- Connect the syrup inlet nozzle with the pump outlet;
- The overflow nozzle should return to the syrup tank;
- The pump inlet must be connected to the outlet of the syrup tank (to supply the equipment with maple syrup);
- Ensure no hose is folded. Add support to critical locations (as shown on the picture below). ALWAYS put a support spring on the pump inlet tubing;
- Always use the provided PVC tubes;
- Use zip ties to fix all tubes to the equipment. NEVER USE adjustable clamps as this will cause leaks;

The syrup tank must be LOWER than the filling nozzle to avoid splashing when the nozzle rises.
9-PUMP LOADING

To load the pump, tubes and nozzle:

- Press momentarily the white button on the start-up box;
- Press carefully the sensor under the filling nozzle to manually operate the pump;
- Hold the sensor until all tubes are full of syrup, empty of air and all the parts of the system are heated by the syrup for a compliant bottling temperature.
10- FILLING TIME

- Start the timer by pressing the white button on the start-up box;
- Place the bottle under the filling nozzle to start the filling process;
- When the filling time is put in memory, the white button will flash;
- When the bottle is full and the foam is completely evacuated by the nozzle overflow, press again the white button to keep filling time in memory;
- To change the filling time, repeat the previous steps.

11- END OF THE DAY CLEANING

Purging the system:

- Remove the inlet tube from the syrup tank and raise it;
- Leave the overflow tube in the syrup tank to retrieve the remaining syrup in the system;
- Press the white button;
- Press the sensor under the filling nozzle to manually operate the pump;
- When the system is empty, circulate hot water to dissolve a maximum amount of sugar and residues;
- After each bottling session, disassemble the pump, nozzle, tubing put in the sink and clean all parts;

Pump disassembly
Filling nozzle disassembly

NOTE: If the liquid temperature exceeds 200°F, the pumping tubes inside the pump will deform and lose efficiency. This will cause a level drop in the bottle while filling.

To remedy it:

a) Purge the system and remove the pump cover;
b) Remove the pumping tubes and put them in boiling water for a minute. They will return to their original round shape;
c) Reassemble the pump and reload the system.