

Combine the best features  
from all units  
and you get the  
“ULTIMATE” instrument:

**LARGE DISPLAY,  
FULL FEATURE,  
BAROMETRIC COMPENSATED  
CONTINUOUS FLOW  
Auto Draw-Off System**  
**MODEL # : LBPDR-TP3-1”V9P**

**TEMP. PROBE:**



**TP3**

**DRAW OFF VALVES:**



**1”V3**



**1”V2**



**1”V9**

# AUTO CONTROLS and ACCESSORIES



call for your CD catalog



dual side switch



ss kit



shut down contactor



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**BOB CROOKS**

# MAPLE SYRUP

## DRAW-OFFS

**CHOOSE A  
DRAW-OFF  
FOR  
YOUR**

# MAPLE SYRUP PRODUCTION NEEDS

The industry's  
most complete choice  
of Automatic Draw-Off  
control systems

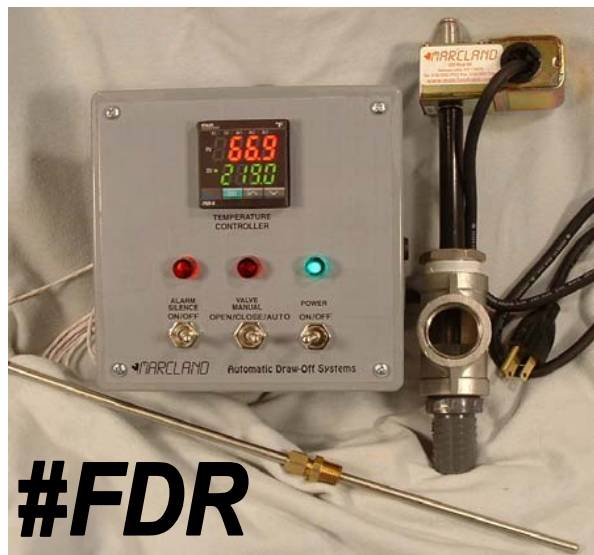


Select  
the auto draw-off  
that best suits  
your  
production needs



#UDR

The Utility Draw-off system is a simple complete unit, with a control box, stainless steel temperature probe and valve. It is easy to install and operate. This is the lowest cost dual display draw-off. (Expandable to dual side applications.)



#FDR

The Full Feature Draw-off system includes a high temperature alarm with alarm light, alarm buzzer and 120v alarm output. It is a complete unit with control box, stainless steel temperature probe and valve. This system is expandable to dual side operation and other features such as burner shut down, blower shut off and cold sap addition.



#LDR

The Large Display Draw-off system is a full feature draw-off system, with an easy to read super large display

#BDR



The Barometric Compensated unit is a fully automatic "hands off" Draw-off system that indicates true syrup draw-off temperature. The true syrup Draw-off temperature automatically changes with barometric pressure changes.

#PDR



The Proportional Draw-off system is a continuous syrup flow control unit, complete with a high temperature alarm. The modulating stainless steel ball valve positions itself to allow just the correct syrup flow to maintain accurate draw-off temperature.