

Maple Tools, Equipment, and Products Identification

Name: _____

School: _____

Place the number of the tool, from the list provided, next to the number that corresponds with the tool.

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____
9. _____
10. _____
11. _____
12. _____
13. _____
14. _____
15. _____
16. _____
17. _____
18. _____
19. _____
20. _____

- A. One Handed Tubing Tool
- B. Two Handed Tubing Tool
- C. Check Valve Spout
- D. Tapping Drill Bit
- E. Tapping Hammer
- F. 5/16 Tubing
- G. Mainline Tubing Tool
- H. 1" Mainline
- I. Lateral Line Tee
- J. Lateral Line Straight Connector
- K. Pressure Gauge
- L. Hose Clamp
- M. Sap Hydrometer
- N. Syrup Hydrometer
- O. Optical Refractometer
- P. Digital Refractometer
- Q. Maple Syrup Grading Kit
- R. Filter Press
- S. Filter Papers
- T. Evaporator
- U. Finishing Pan
- V. Reverse Osmosis Machine
- W. Maple Cream Machine
- X. Maple Candy Machine
- Y. Canner
- Z. Vacuum Pump

- AA. Drop Line
- BB. Sap Collection Bucket
- CC. Sugar Maple Leaf
- DD. Red Maple Leaf
- EE. Diatomaceous Earth
- FF. Syrup Jug
- GG. Maple Cream
- HH. Maple Candy
- II. Maple Lollipop
- JJ. Maple Cotton Candy
- KK. Sap Collection Bag
- LL. Automatic Draw-Off System
- MM. Precision Tapper
- NN. Spout Remover
- OO. Candy Thermometer
- PP. Candy Molds
- QQ. Flat Pan/Finishing Pan
- RR. Stainless Steel Storage Barrell