

Key features and components

Universal

- Fits all types of milking systems: swingover, doubled up and rotary parlours
- Stand alone - no direct interference with existing milking equipment
- No welding of brackets to clusters

Flexible

- Easily adjustable programme control to suit system requirements
- Fully adjustable dosing unit for disinfectant solution

Simple & Safe

- **Cluster Purge Plus:** Pre- and post-rinse with fresh water
- No cutting or inserts into liners that may change milking characteristics
- Adds no extra height or weight to the cluster
- Sanitises the long milk tube, the claw and the liners completely and thoroughly
- Compressed air shut-off valves that isolate the milk completely during the purge process, independent from vacuum fluctuation
- Safety valve stops the water supply if the compressed air supply fails
- Final air purge to remove all residues
- Frost purge to protect the system from freezing

Options

- Boost switch for an extra flush
- Milk sweep to bring milk residue into milk line prior to flushing; applicable to swingover parlours only
- Manifold station can be factory-fitted on a stainless steel bracket



Swingover parlour



Doubled up parlour

Economics, science and 'best practice'

A lot of cows leave the farm too early.
The reason: **Mastitis.**

The farmer has to take into account the more expensive herd replacement but also the milk sale losses, vet bills and the higher amount of work.

Experts calculate that the costs of one single mastitis add up to about €300. The losses start when the somatic cell count rises to more than 100,000 to 150,000. Up to this level an udder is recognised as healthy.

Examinations have shown that already with a cell count of 200,000 the milk yield of each cow is reduced by 400 litres. A big part of the mastitis infections are caused by contagious

pathogens like *Staphylococcus aureus* and *Streptococcus agalactiae*.

The problem is: The treatment of these germs becomes more and more difficult. That's why it's more and more essential to stop the cross contamination from one cow to the next.

The pathogens are mainly transferred during milking. With the hands of the operator or the cluster. That is to say: Milking with gloves and cluster disinfection after each cow!

"Of course, we eat with clean cutlery from a clean plate. Of course, we expect that the dairy factory works with clean equipment. Isn't it a matter of course that we milk each cow with a clean cluster?"



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Product information is subject to modification, please verify exact specification with Fabdec.

Cluster Purge *Plus*₊ Protects every cow every milking



KINGSTON[®]

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Milking parlour systems

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Cluster Purge *Plus*

Automatic Cluster Cleaning System

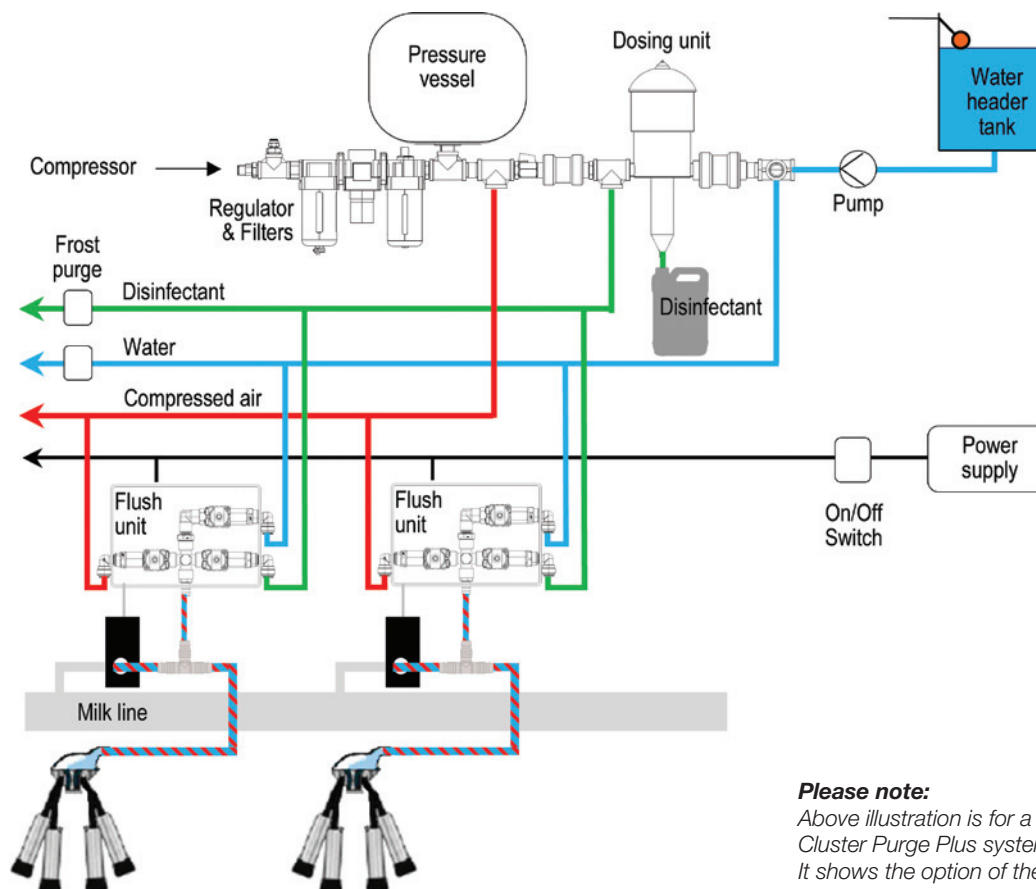
Milking systems can be a breeding ground for bacteria that cause udder health problems.

During milking the cluster is moved from cow to cow so if you have milked a cow with mastitis the cluster can spread this contagious bacteria. Up to 7 of the following cows can be affected during each milking, experts say.

Cluster Purge Plus breaks this chain. It disinfects every cluster thoroughly after every cow.



Installation Schematic



Please note:
Above illustration is for a Cluster Purge Plus system. It shows the option of the third line for fresh water.

How it works

Step 1 – After cluster removal and milk sweep the long milk tube is shut by the compressed air shut-off valve.

Step 2 Plus – Firstly, the long milk tube and the cluster are pre-rinsed with fresh water. The main rinse is done with disinfectant solution and the post-rinse with fresh water again. Each flush is followed by a shot of compressed air for an aggressive purge.

Step 2 Classic - Firstly, disinfectant and water are mixed and flushed through the long milk tube and the cluster. This is followed by a shot of compressed air to provide an aggressive purge. The process is repeated once or twice depending on the selection.

Step 3 – A final blast of compressed air removes any residual water from the cluster, ready for the next milking.

