

Cluster Purge *Plus*₊

Protects every cow every milking



KINGSTON[®]

Milking parlour systems



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, thus allowing contagious bacteria to be spread among the herd.

Cluster Purge Plus breaks this chain and disinfects every cluster safely after every cow.



Swingover parlour



Doubled up parlour



Pre-installed manifold (optional)

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

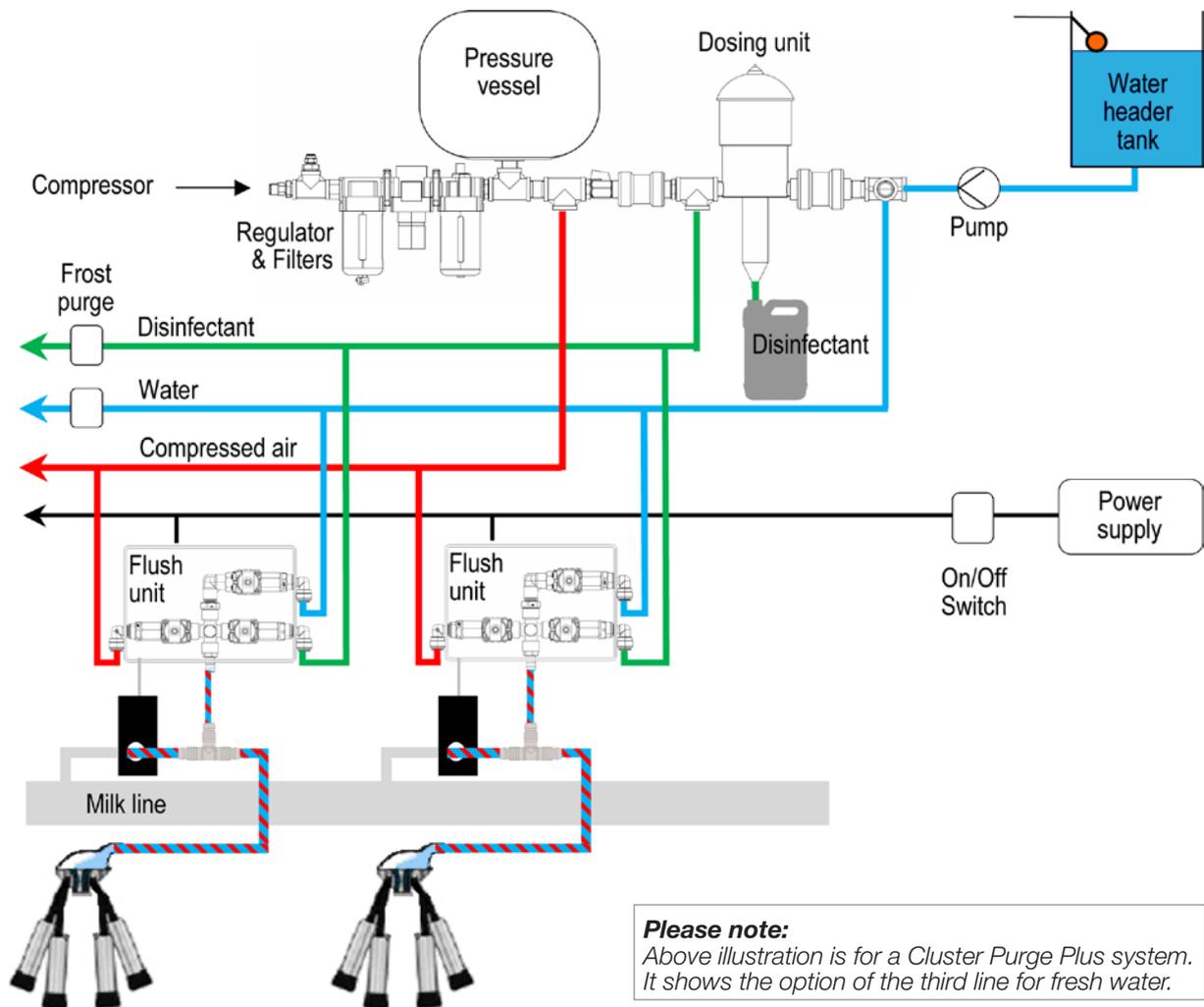
Simple & Safe

- **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

Installation Schematic



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.

Milking Starts

Cluster removal

Milk sweep

Shut-off valve shuts long milk tube

Powerful flushes

Air purge removes water

Cluster ready for next cow

Milking continues...

Economics, science and 'best practice'

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

Farmers must consider not only the expense of herd replacement but also the milk sale losses, vet bills and the higher workload.

Experts calculate that the costs of one single mastitis add up to about £250/€300. The losses start when the somatic cell count rises to more than 100,000 to 150,000 depending on the lactation stage. Up to this level an udder is recognised as healthy.

Examinations have shown that with a cell count of 200,000 the milk yield of each cow is already reduced by 400 litres.

A large number 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 essential to stop the cross contamination from one cow to the next.

The pathogens are mainly transferred during milking by the hands of the operator or the cluster. So the best remedy is: Milk with gloves and disinfect each cluster 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?”



www.clusterpurge.com

Fabdec Ltd, Grange Road, Ellesmere, Shropshire, SY12 9DG
Tel: +44 (0) 1691 627200 Fax: +44 (0) 1691 627222 Email: sales@fabdec.com

Fabdec GmbH, Gerhardstrasse 5, 45892 Gelsenkirchen, Germany
Tel: +49 (0) 209 700 900 Fax: +49 (0) 209 70090-20 Email: germany@fabdec.com

Fabdec LLC, Oktyabrskaya naberezhnaya 12/2, 193091 Saint Petersburg, Russia
Tel: +7 812 715 01 02 Fax: +7 812 715 01 02 Email: russia@fabdec.com

