

# GERMANIA *AirMatics*

## THE ALL-AIR AUTOMATIC TAKE-OFF

### ON DISPLAY AT THE PA. FARM SHOW JAN. 10-14

OUTSIDE BOOTH NOS. 107 THRU 112

STOP BY AND SEE WHAT WE ARE ALL ABOUT AND WHAT WE CAN DO FOR YOU

Since the development of automatic take-offs, there is no place on your dairy where you can increase labor efficiency as drastically as in your milking parlor. You can do it today — with the installation of GERMANIA "AirMatics".

One hundred and thirty dairymen installed GERMANIA "AirMatics" in recent months. Some of them nearly doubled their labor productivity. And all of them eliminated over-milking ONCE AND FOR ALL.

Cutting your cost of milking is a real possibility today. Automated equipment has changed milking in ways you never thought possible. Over-milking has been eliminated. Cows are milked consistently and always the same — Regardless of who is doing the milking. The milker is not taken off under vacuum anymore. GERMANIA "AirMatics" shut the vacuum off first — then take the milker off.

Whether you are thinking about automating your setup or if you just want to know what it is all about, read on. Then mail the coupon or call us collect at 608/849-5012.

Automating your milking parlor or flatbarn is a big step, but it's a progressive step that can dramatically increase your labor efficiency, improve your udder health and make milking quieter and easier, much less of a chore.

GERMANIA Automatic Take-Offs are the ultimate in automatic equipment. On the market less than two years, 130 dairymen have bought more than 3,000 units in 28 states. The incredible success of the GERMANIA "AirMatic" comes from one simple idea — ALL-AIR OPERATION AND CONTROLS.

#### ALL STAINLESS FLOW SENSOR

The flow sensor determines the end of milk flow. It has wide open flow passages and never plugs up because there is no orifice or restrictions in the milk flow. The flow sensitivity can be adjusted to as little as two ounces per minute or as much as one pound per minute. Good flow sensitivity is crucial to avoid under-milking of hard milkers.

#### THERE ARE FIVE "AIRMATIC" MODELS TO CHOOSE FROM

*Model A* was specifically designed for double-10 and longer herringbones, and for double-4 or longer side-openers. In these long barns, the operator is too far away from his cows most of the time to keep track of problems such as fall-off or no letdown. He needs the monitor of Model A which displays a red flag warning "Recheck Udder" if the milking machine comes off within the first three minutes after start of milk flow.

*Model B*, developed for shorter barns, is identical to Model A except that it has no monitor. In smaller milking parlors, the operator is close enough to all cows to keep track of problems that might occur and the monitor is not necessary.

On the *Model C*, the support arm is replaced by a retract chain. By correctly timing the retracting in relation to shutting off the vacuum, the milker is gently removed from the udder and does not fall to the floor. Model C is particularly useful in herringbone barns with very short cow distances and in milking parlors where cows are milked from between the rear legs.

*Model D* is an automated vacuum shutoff. As the cow milks out, the vacuum shuts off and the claw drops off the udder. A claw support arm or something comparable is needed to keep it from falling to the floor. Model D is intended for Surge side-opening barns using the Surge support arm; also for stanchion and flatbarns where the DeLaval back cord is routinely used.

*Model F*, designed for West Coast flatbarns, is identical to the Model B with the exception that the retract arm is universal and can milk cows from the left as well as the right. Hosing down cow platforms and washing cows directly in the stanchions creates no problem for the all-air controlled Model F.

#### INCREASE LABOR EFFICIENCY

One area where labor can be reduced is with the support chores. With the addition of power gates and a crowd gate, the milker can milk about 10-20% more cows per hour.

#### ASK ANY USER\*

Here is a response from Pennsylvania dairyman, George Stambaugh. "Shortly after the changeover to GERMANIA Automatics, production was up 1,000 pounds. Production is now up about 1,500 pounds over last fall."

George installed 10 Model B GERMANIA "AirMatics" at his dairy in December, 1975. He services the units himself and commented on how easily the units can be maintained. One point he made is that there are "no electrical gadgets to sort out." The "AirMatic" is the first major piece of automation without any kind of electronics.

\*Installation lists available on request.

#### Service You Can Do Yourself

Anyone with a minimum of mechanical understanding can service the simple air controls of the "AirMatics". Many times the units are maintained and serviced by on-farm personnel. All parts of the GERMANIA "AirMatic" are guaranteed for one year. The flow sensor is guaranteed against any kind of failure for as long as you own the equipment. In addition, GERMANIA provides three free maintenance checks the first year.

#### TRIAL DEMONSTRATION

Every barn is different — so is every herd. There are also differences in milking management and habits. Therefore, the best place to test "AirMatic" take-offs is in your own barn. Call us and we will install one or several "AirMatics" at your dairy. Try one model or different ones side by side. No cost, no obligation.

Call our East Coast Representative today for more information:

#### VAN HOCKER

Carlisle, PA 717-776-3494

or a GERMANIA dealer near you.

#### JAY HORST SERVICE COMPANY

Quentin, PA 717-274-1242

#### SURGE DAIRY FARM EQUIPMENT

Chambersberg, PA 717-264-6007

#### WALTER J. HARMSSEN

Easton, MD 301-822-3085

#### TRI-STATE FARM SERVICE

Leesburg, VA 703-777-3567

#### WILLIAM FRANZEN

Salem, NJ 609-935-2250

1. Send me more information on Model A  B  C  D  F

2. I would like to know who has AirMatics right now. Send a complete list of your present installations.....

Name \_\_\_\_\_

Address \_\_\_\_\_

3. Stop by my dairy next time you are in the area.....

City \_\_\_\_\_

4. I am ready to go. Ship \_\_\_\_\_ units, Model \_\_\_\_\_ as soon as possible, but not later than \_\_\_\_\_ (date).

State & Zip \_\_\_\_\_

5. I milk \_\_\_\_\_ cows in a: double \_\_\_\_\_ herringbone; side-opening parlor: \_\_\_\_\_ flat barn.

Phone Number \_\_\_\_\_

MAIL TO:  
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Chino, CA 91752

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