

BOU-MATIC PRINCIPLES OF GOOD MILKING!

To balance your milking profits, first balance your milking system.

Balance. All of the Bou-Matic Principles of good milking are keyed to this concept. That is, precise balance of three very important points: **proper Vacuum, proper Inflation and proper Pulsation.**

Reduced to basics, the Bou-Matic VIP balance concept requires the proper combination of: (1) A smooth, rapid air flow, governed by system-sized pumps and large diameter milking lines; (2) safe, moderate vacuum levels, with vacuum stability (minimum fluctuation at the teat end) and

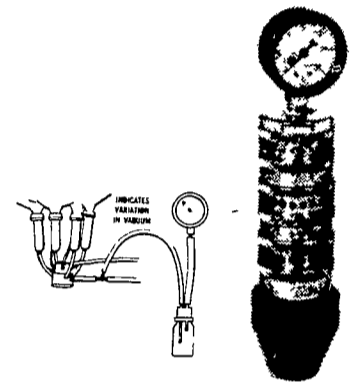
adequate reserve capacity, (3) low-level pipelines which permit the moderate vacuum level needed and minimize fluctuations which can be created by lifting milk to overhead lines; (4) inflations matched to the vacuum level for proper massage without pinching or damaging the teat end; and, (5) dampened pulsation, alternating front to rear, using split ratios to balance the milk-out rate and minimize overmilking of the front quarters; and to balance the milk load of the system.

Applying The BOU-MATIC Principles For PROPER VACUUM:

The goals: to design, install and operate your milking system so as to eliminate as many adverse effects on the cow as possible. Because high vacuum levels and fluctuating vacuum at the teat end are primary sources of irritation, Bou-Matic greatly reduces or eliminates them. Results: more milk from healthier udders

The means: low-level pipelines where possible, to allow use of moderate vacuum levels. large capacity vacuum

suppliers for fast removal of air to maintain vacuum stability . . . the large-bowl visi-claw that separates milk from vacuum and provides a vacuum reserve close to the udder, helping stabilize vacuum at the teat . . . and more. Because milking involves a dynamic system, proper inflations and pulsation also affect proper vacuum. All of which adds even more significance to the need for a balanced system

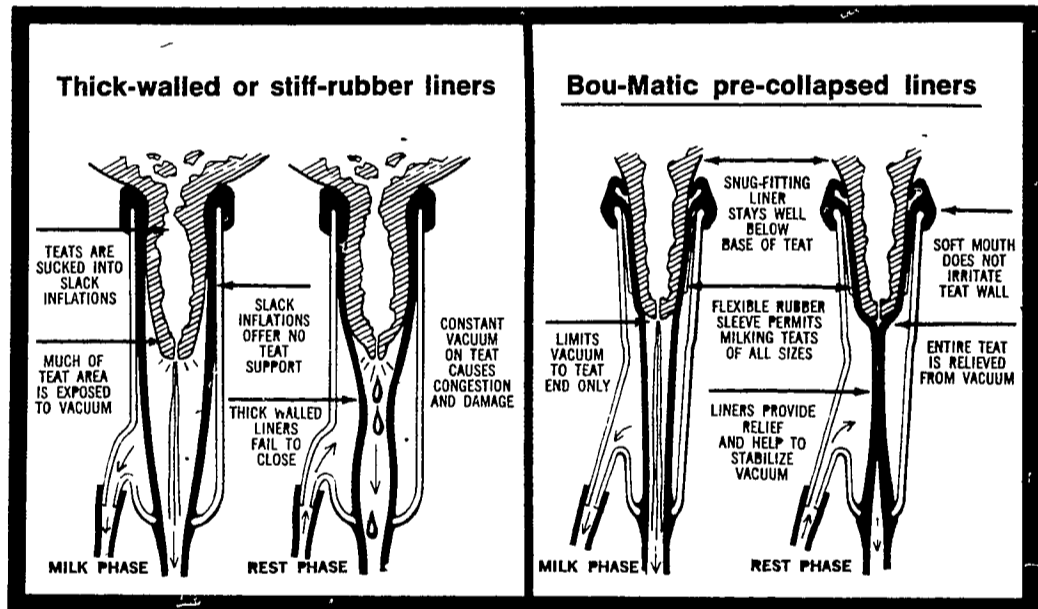


Applying The BOU-MATIC Principles For PROPER INFLATIONS:

Bou-Matic inflations complement the balanced performance of the rest of the milking system. So they help reduce udder irritation and increase milk production.

They do so by design. Liners are scientifically formulated to assure positive closure for proper teat massage and blood circulation.

These features, and others, assure you that Bou-Matic inflations won't limit the capability of any other area in the milking system



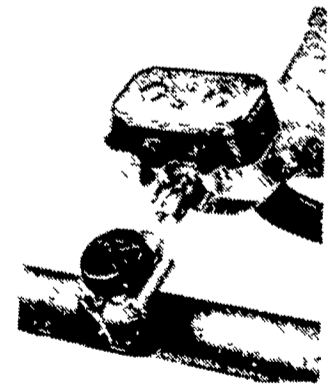
Applying The BOU-MATIC Principles For PROPER PULSATION:

The normal udder produces about 40 percent of the milk in the front quarters, 60 percent in the rear. Bou-Matic controls the pulsation to achieve a balanced milkout.

Alternating pulsation balances out the compression created in closing the liners, and back-washing against the teats is eliminated. In addition, it helps stabilize vacuum at the teat end; inflations are

gently opened and closed, and cows are milked faster

Bou-Matic pulsator provides trouble-free operation: only two moving parts which float friction-free to eliminate wear; electric coils sealed-in to prevent short-outs; in-place washing; no oiling or adjusting.



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