

Read These Instructions Carefully

THE Melotte Separator is the simplest machine of its kind made. It does not need an expert to set it up, nor a man to teach you how to operate it. You can take care of it yourself — all parts are open, easy of access and the working intention of each part is easily understood, without any experience. Unlike other separators — you can set the Melotte up yourself — you can get the best results — **yourself**. The wonderful simplicity of the Melotte makes it possible for any-one to handle it at the highest efficiency.


Read these instructions carefully and you need never have any difficulty with the Melotte separator.

Set the separator perfectly level — firm and solid — make yourself positive about the perfect balance of the bowl — the first day — the Melotte never needs rebalancing after that. Its own motion, the principle and theory of the machine provide perfect balance for the bowl — easy frictionless running — the highest efficiency of separation.

Read the instructions carefully.

Read This!

This Separator is guaranteed to skim to less than 1/100 of 1^o/o. It is also guaranteed to turn easier than any other separator. If the separator has been thrown out of adjustment in shipping, notify us at once. We will replace it with a new one or advise you how to readjust it. Remember you are entitled to the full thirty days' free trial after the machine is operating satisfactorily.

 Do not return the Separator without first writing to us for shipping instructions and shipping tags which will show the proper destination and place of delivery.

H. B. BABSON, U. S. Mgr.



Shows the Discs and center piece correctly placed in bottom half of bowl.

up, as shown in the illustration, in order to get perfect results.

GUIDE CORD SPRINGS

On the new style machines, such as we are shipping you, we have made an improve-

ment in the adjustment of the Guide Cords.

These springs differ in strength, one being considerably stronger and heavier than the other, but they are purposely made this way, as Mr. Melotte has found that very much better results are thus obtained.

THE DRIP CUP No. 102 is used on the bottom of the bowl when separator is not in use, for cleanliness — another sanitary feature of the World's Best Separator — the Melotte.

SPANNER PIN. The small steel rod is the spanner used to tighten or remove the bowl hook.

BOWL HOOK BEARING. Six balls is the required number for bowl hook bearing, although room for more, they could not be used on account of causing friction.

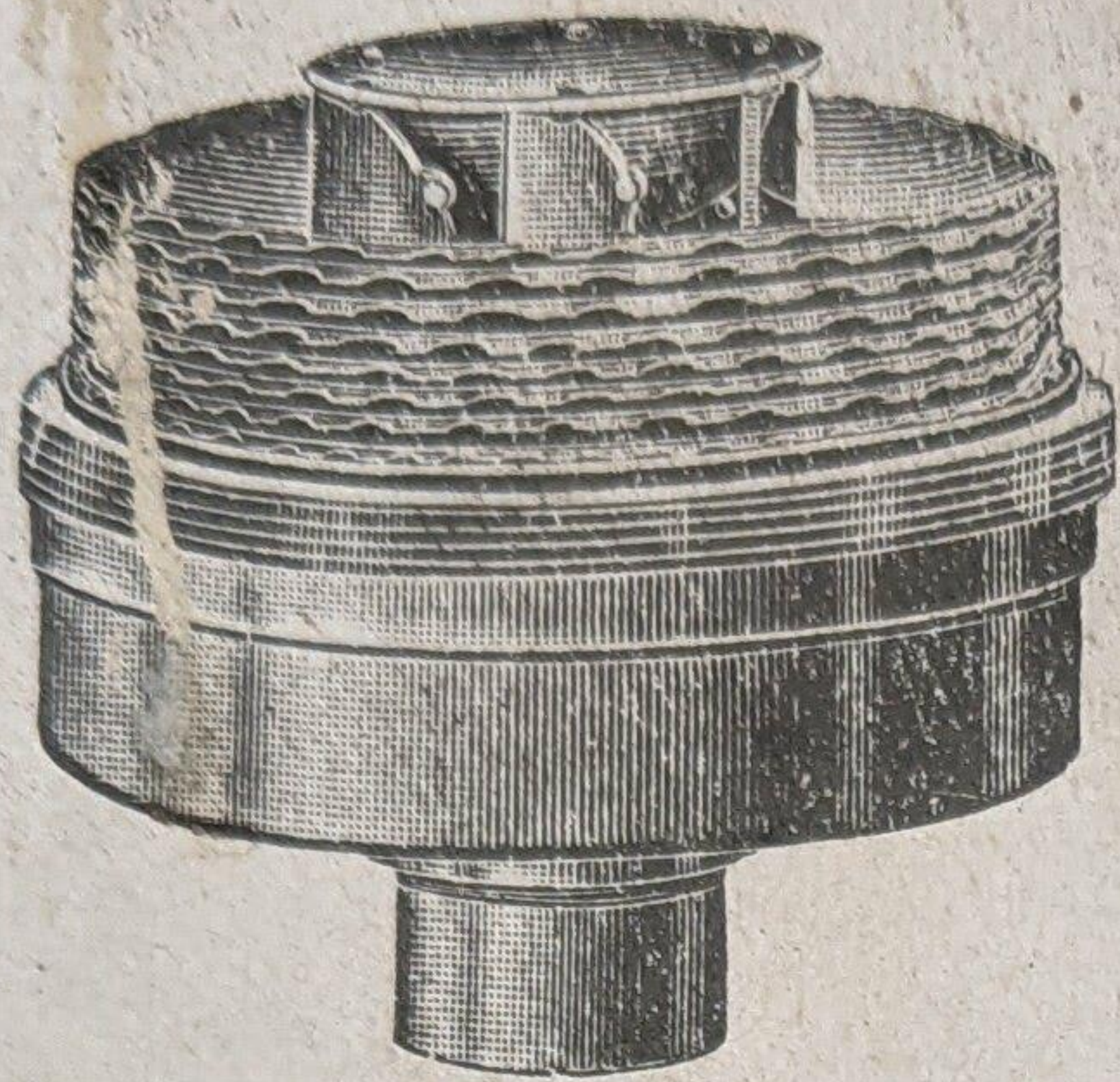
HENRY B. BABSON

20. Drip Cup (this is placed on the bottom part of bowl after separation, in order to catch the drops).

Melotte Separator, Henry B. Babson, U. S. Manager

IMPORTANT

READ THIS EXPLANATION



Shows the Discs and center piece correctly placed in bottom half of bowl.

Notice illustration. Melotte discs *must* be put in broad side up and *not* broad side down as is usually the case with other separators.

Melotte discs are numbered and can be put in, in any order, but must always be placed broad side up, as shown in the illustration, in order to get perfect results.

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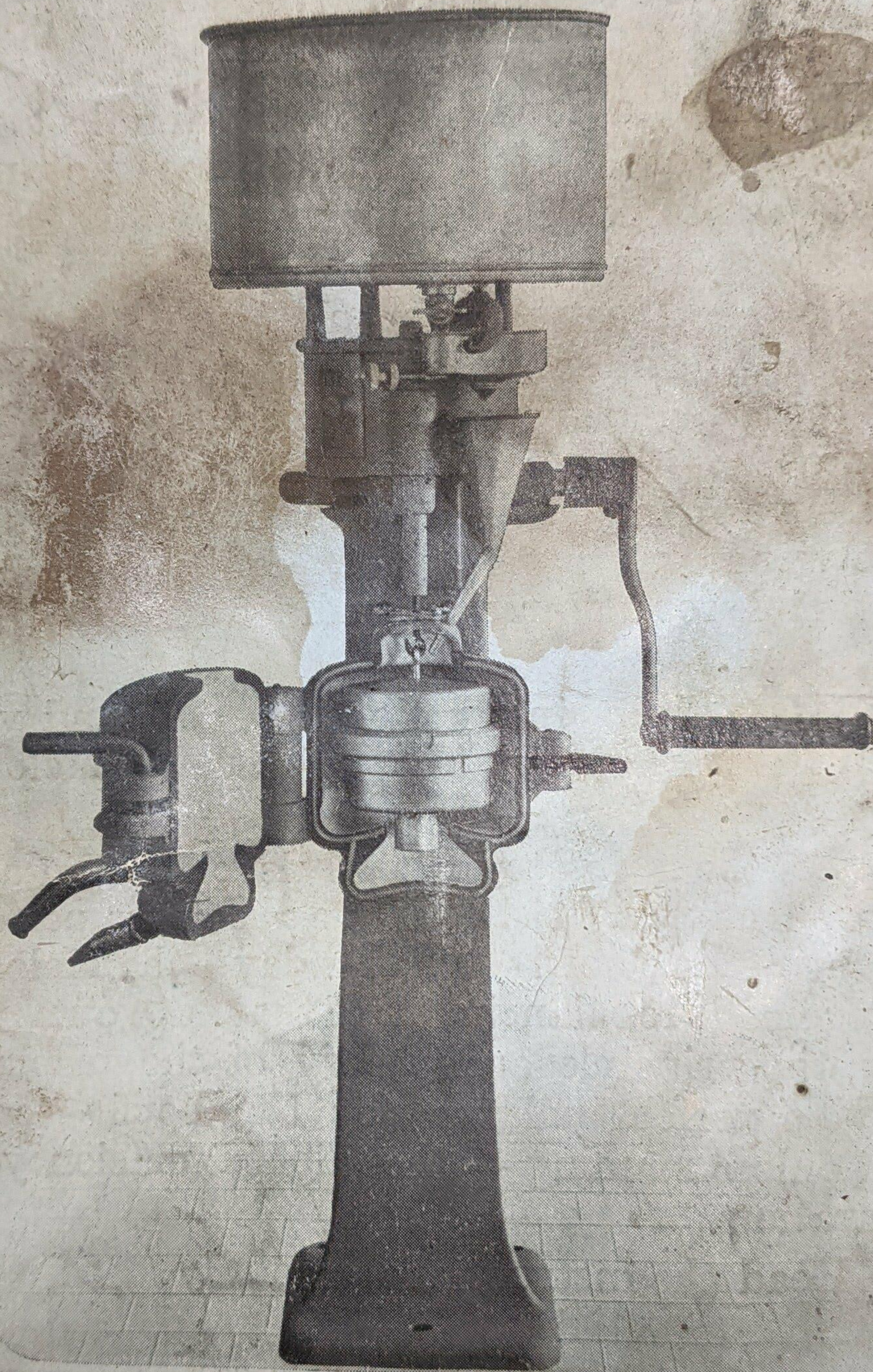
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Melotte Separator, Henry B. Babson, U. S. Manager

OPERATING INSTRUCTIONS
for
Melotte Cream Separator

625 lbs. capacity ; 740 lbs. capacity ; 900 lbs. capacity ; 1.135 lbs capacity

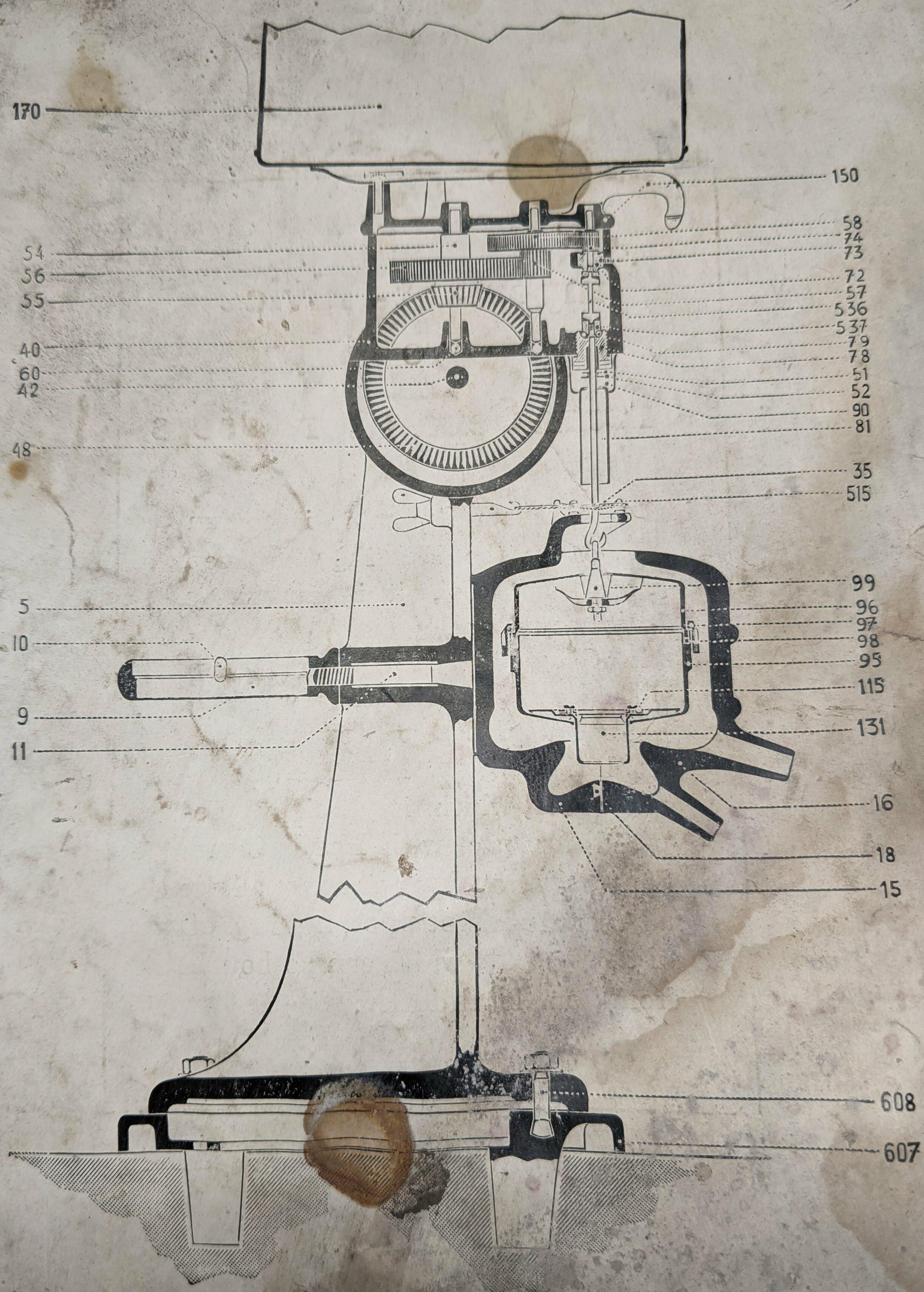


COMPLETE STOCK OF ALL REPAIRS kept on hand at our Chicago office. Repairs sent out same day order received by parcel post or express. No disappointments. Three or four days' service from the time you mail letters until mail carrier delivers you the needed part in all nearby states.

Terms on all parts, cash with order or C. O. D. on arrival

Henry B. BABSON, Manager, U. S. A., CHICAGO

THE "MELOTTE" CREAM SEPARATOR



The "Melotte,, Cream Separator

The following parts are included with each machine.
If you find anything missing, please report it at once.

1. Special Oil Feeder, No. 209.
2. Tin of Special Oil.
3. One Bowl Wrench, No. 203, to screw up and unscrew the bowl.
4. Piece of Cord, No. 35, for guiding the suspended spindle.
5. One Spare Rubber Ring, No. 98, for the Bowl.
6. Extra Bowl Hook Connection, No. 536.
7. Separator Handle, No. 210.
8. Inlet Regulator, No. 180.
9. Inlet Funnel, No. 188.
10. Separating Bowl, No. 93.
11. Three Fixing Bolts.
12. Three Coach Screws.
13. Tubes, Nos. 200 and 201, for separated milk and cream outlets.
14. Plumb Bob.
15. Milk Receiver, No. 170.
16. Brush for cleaning bowl and plates.
17. One Wire Brush for cleaning outlet tubes.
18. Screwdriver.
19. Spanner Pin for tightening suspended spindle.
20. Drip Cup (this is placed on the bottom part of bowl after separation, in order to catch the drops).

Melotte Separator, Henry B. Babson, U. S. Manager

THE "MELOTTE", CREAM SEPARATOR

1. Unpacking the Separator

All Melotte separators are carefully tested at the Melotte factory at Remicourt, Belgium, are then thoroughly oiled and greased and strongly packed in cases to insure them reaching the consumer in perfect condition.

In unpacking a separator you will use the screw driver to remove the top and after top is removed you can easily tell how to proceed, but simply be careful that you do not damage any of the tinware, scar the paint or do other injury to the separator.

2. The Separator must be on a Solid Foundation and must be level

After you have removed all the parts from the case, the next thing is to determine just where you want to place the separator and you should make this decision having in mind that you must give the separator a good solid foundation. The Melotte Separator is self-balancing if set on a level foundation and if set perfectly solid. This requirement means a foundation that will not vibrate or one that will not settle or sag out of its normal position. Such a foundation can easily be made out of either wood or cement, but preferably out of cement. If you make it out of cement you will have a permanent foundation, one that can never rot out and one that will never cause your separator to get out of a perfectly level position.

The cost of a good substantial cement base is so small, is so easily made and the results are so satisfactory that we especially recommend it.

3. Setting up Separator

When you have prepared a foundation, the next thing is to set the separator on this foundation, level it up and then bolt it securely to your foundation. To level up a separator, you will find that a plumb-bob comes with the

THE "MELOTTE", CREAM SEPARATOR

separator and that there is a line attached to it. If you will open the small door on the side of the gear case you will find a small hole in the casting about an inch from hinge of the door. You will thread the cord from the plumb-bob through this small hole from the bottom and tie a knot on string so that cord cannot slip out and so that it will support the plumb-bob an eighth inch or so above the pin that is in the base of the machine. You will then put washers or wedges under the corner of the machine as required, so that when it is screwed down tight the plumb-bob is directly over the pin.

Now, if these instructions are followed machine will be perfectly level and your bowl will run without vibration.

4. Supplementary Instructions for Levelling the "Melotte", Cream Separator

When the machine is level, the plumb-bob hangs directly over the pin, and **the spindle with bowl attached should hang exactly in the center of the cords, i. e.,** cords should not have more pressure on one side than the other.

If, after the machine has been levelled according to the plumb-bob mark, there should be any vibration of the bowl, then the following test may be applied :

Hang the bowl on spindle, give the machine two or three turns slowly, then slacken the cords first one and then the other by pressure on the springs at the back of frame B. Watch the spindle and bowl very closely and see if it moves to one side or the other when the cords are slack. If so, unscrew the machine at the base and ignore the plumb-bob, put a thin wedge of wood under the corner toward which the spindle leans. Then screw the machine down and repeat the test until the cords can be slackened and tightened again without moving the bowl or spindle perceptibly. In other words, simply use the spindle and bowl as a plumb-bob and make the spindle hang right in the center of the cords with the least pos-

THE "MELOTTE", CREAM SEPARATOR

sible pressure on the cords. After you have done this you can mark the point directly under the plumb-bob and use this mark instead of pin in releveing separator at any time.

5. To put parts together

Place the funnel, No. 188, in such a position that the tube is put through the small hole in the cord guide frame No. 30. The two holes in the rim of the funnel fit over corresponding studs on the gear case. The end of the funnel should point close over the space between the bowl eyelet and the inside edge of the bowl, so as to throw the milk clear into the bowl. Otherwise not only will the unseparated or whole milk be thrown into the bowl casing, but imperfect separation will take place in the bowl itself. Place the Inlet Regulator No. 180 on its bracket. The milk receiver should be placed on top of the machine so that the two studs or pins on the bottom fit into the two holes in the top of gear case. Place the handle on its shaft giving it a smart push with the hand, in order to drive it into its proper position, where it is held by a small spring stud.

To hang the Bowl

Hang the bowl on the hook of the spindle No. 81. In doing this hold the bowl level with the eyelet and horizontally slip the eyelet over the hook of the spindle. **Then and not till then**, the bowl should be let down and resting on the hook. This will avoid any side strain on the eyelet.

6. To take the bowl apart

Place it in the ring No. 9 which is fixed at the back of the frame so that the little stud on this ring fits the notch in the bowl. Then place the spanner No. 203 large side downward over the bowl so that the stud in same takes the notch in the screwed ring No. 97 of the bowl and turn to the left to unscrew, standing directly back of separator facing it. As soon as the ring is free unscrew with the hands.

THE "MELOTTE", CREAM SEPARATOR

7. The Bowl

The top half of the bowl has a hole in the center for the admission of the whole milk, which is received in the Distributing Cup, and from thence distributed in the bowl. The bottom half of the bowl is fitted with a movable plate with cylindrical tube No. 107. The cream passes down this tube. The cream Regulators No. 115, for the use of which see section 10, are fixed to the movable plate. Part 107 can be removed from bowl by reversing bottom half on Nos. 4, 6 and 7, but on No. 11 this plate must be given a quarter turn to release it before it can be removed.

To insure perfect separation

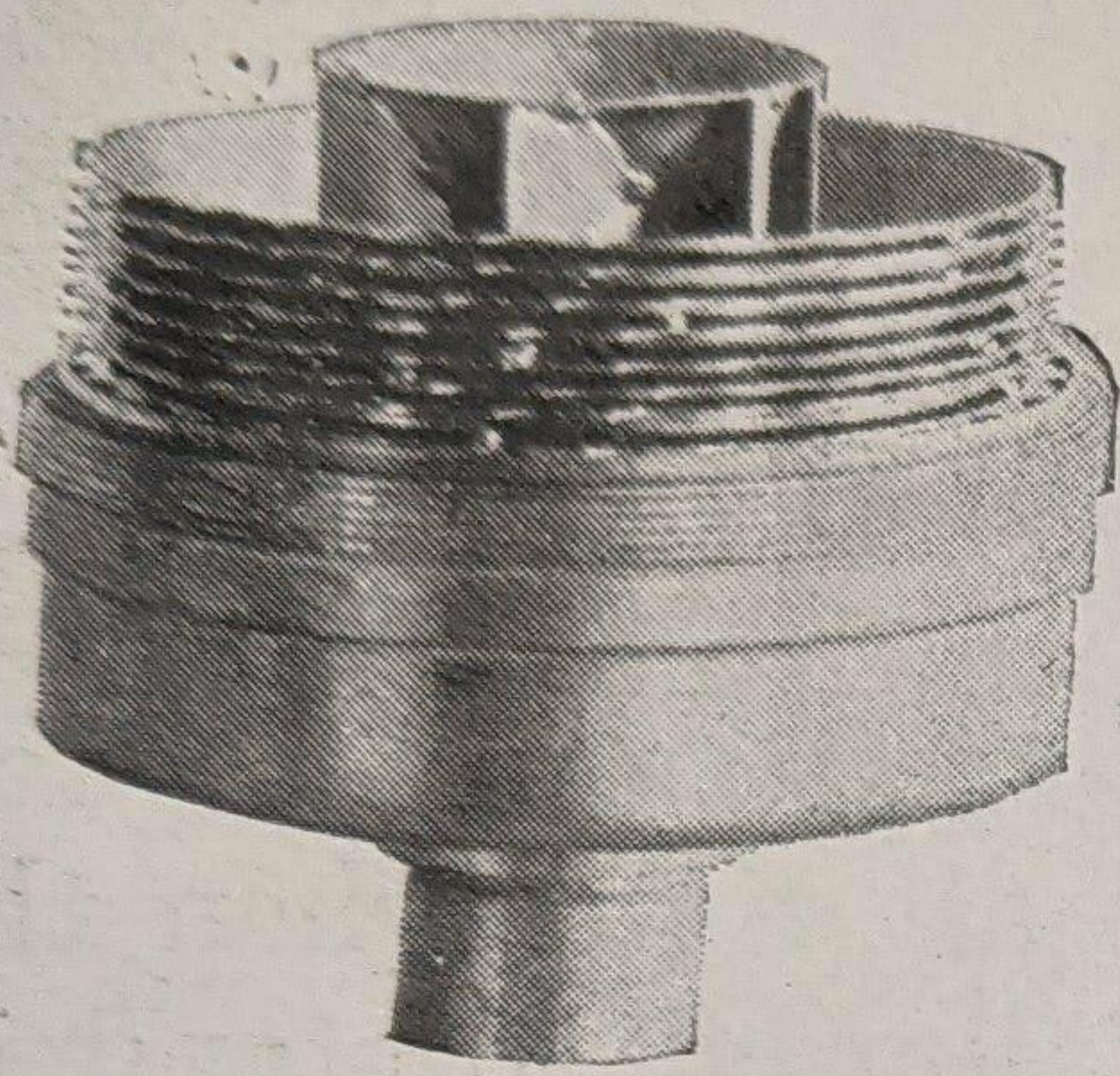
The bowl rubber must be kept clean and in good order, so that the bowl joint shall be air tight when the bowl is closed. If the rubber ring is allowed to stand in too hot water, it will become rotten and the joint will leak. The effect of this will be imperfect separation, and the machine will be harder to turn. If the bowl is not properly closed, milk will begin to issue from the milk spout soon after the milk tap is turned on. In that case the machine should be stopped and the bowl should be examined and tightened up with the wrench. If the bowl should continue to leak you must locate the trouble and put in a new rubber if necessary. The carrying out of these instructions is absolutely essential to the satisfactory working of the machine. If the bowl runs steadily, but does not skim clean, when operated in accordance with these instructions, it is probably because the bowl joint leaks. This may be easily tested by turning the machine up to speed with the bowl casing open and pouring two cups of water through the funnel; if there is any leaking the moisture will be felt against the hand when held near the bowl point. To stop the leakage a new Rubber Ring must be put in as directed in section 15.

Instructions for the Bowl

The bowl is put together as follows :

1. Place the false bottom in the bottom half of the bowl.

2. Put four or five of the conical plates in the bottom half of bowl one at a time, **the large end being upwards.** Then put in the rest of the plates altogether. **These conical plates are neither grooved nor numbered and can be put in the bowl in any order.**



Shows the conical plates and centre piece correctly placed in bottom half of bowl.

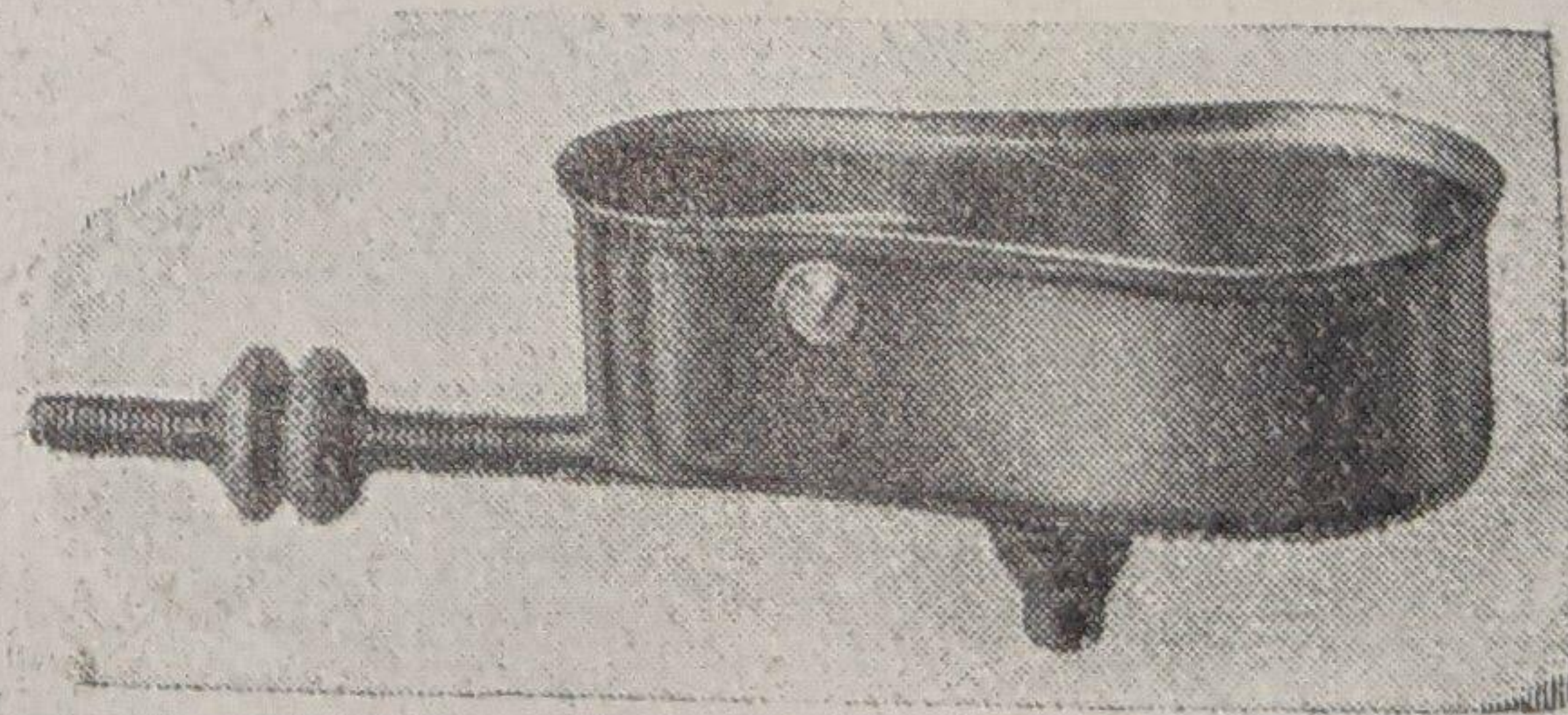
3. Put the centerpiece through the center of the plates, so that the distributor comes at the top and the short tube at the other end, enters the hole in the false bottom. This centerpiece should be placed as upright as possible.

4. Put on the ring joining the two halves, and screw at first with the right hand and afterwards with the spanner. Hold the top half of bowl in position with the left hand whilst screwing.

Cleaning. — Every part is readily accessible for cleaning. Every part should be washed and wiped with a dry cloth every time after use in order to keep machine perfectly sanitary.

8. The Inlet Regulator

This part No. 180 automatically regulates the inflow of milk through the separator, permitting the machine to receive the quantity which it is to separate according to its marked capacity. After the funnel has been put in place, the regulator should be hung on its supports, so that the small end with the counter weights attached is on the left side as you stand



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facing the machine. When the supply can is in place, the faucet will rest in the small end of the regulator nearest to the counter weights.

The flow of milk to the separator can be increased by moving the counter weights out toward the end of the screw on which they work, which will permit the regulator to carry a greater quantity of milk before it will automatically shut off. To decrease the flow of milk, simply move the counter weights in closer to the regulator. As it will take less milk in order to automatically work the regulator in this position, the inflow will be considerably decreased.

After operating the separator a few times, you will know in just what position to have the counter weights in order to get the proper flow.

9. How Separation is effected

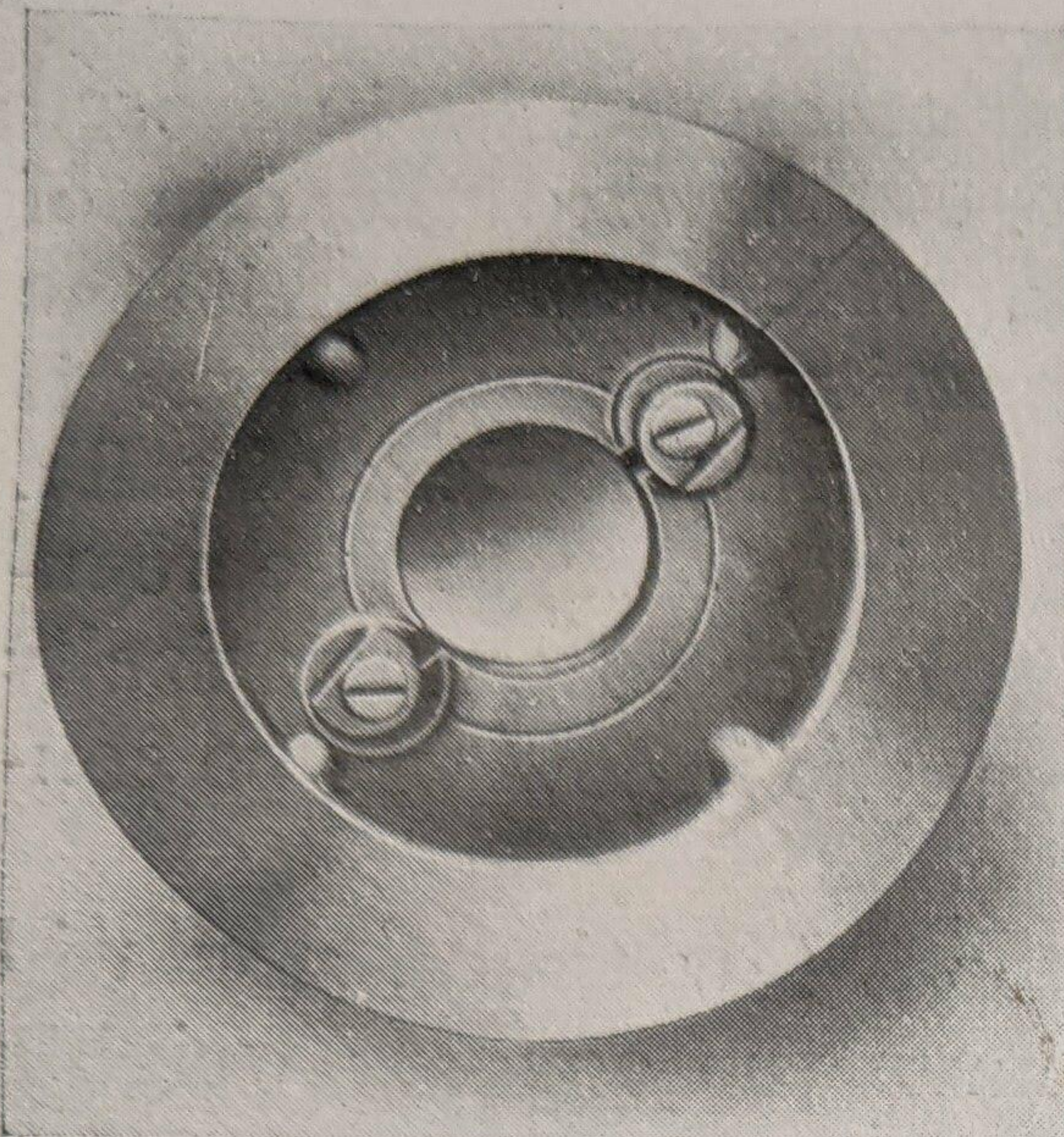
It has been seen how the whole milk passes from the milk receiver No. 170 through the Inlet Regulator and the Funnel No. 188 into the distributing cup. This breaks up the column of milk and throws it across the plates. The rapid revolution to which the whole contents of the bowl are subjected causes the heavier constituents of the milk to separate themselves from the lighter constituents and fly towards the edge of the bowl, and by their presence there to keep the lighter constituents, i. e., the cream, away from the edge.

The pressure of separated milk increasing as it does with the continued inflow forces the cream nearer and nearer the center of the bowl until the edge of the revolving wall of cream extends beyond the slot in the edge of the movable plate No. 107, when the cream runs down through the slot into the cylindrical tube to the cream chamber in the enamelled bowl casing.

The separated milk hugs the side of the bowl and escapes under the movable plate No. 107, and down the outside of the cylindrical tube into the upper chamber of the bowl casing.

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10. To regulate the quantity of Cream



On the upper side of the False Bottom No. 107 (as illustrated) there are two screw attachments to regulate the thickness of the cream by increasing or decreasing the slots.

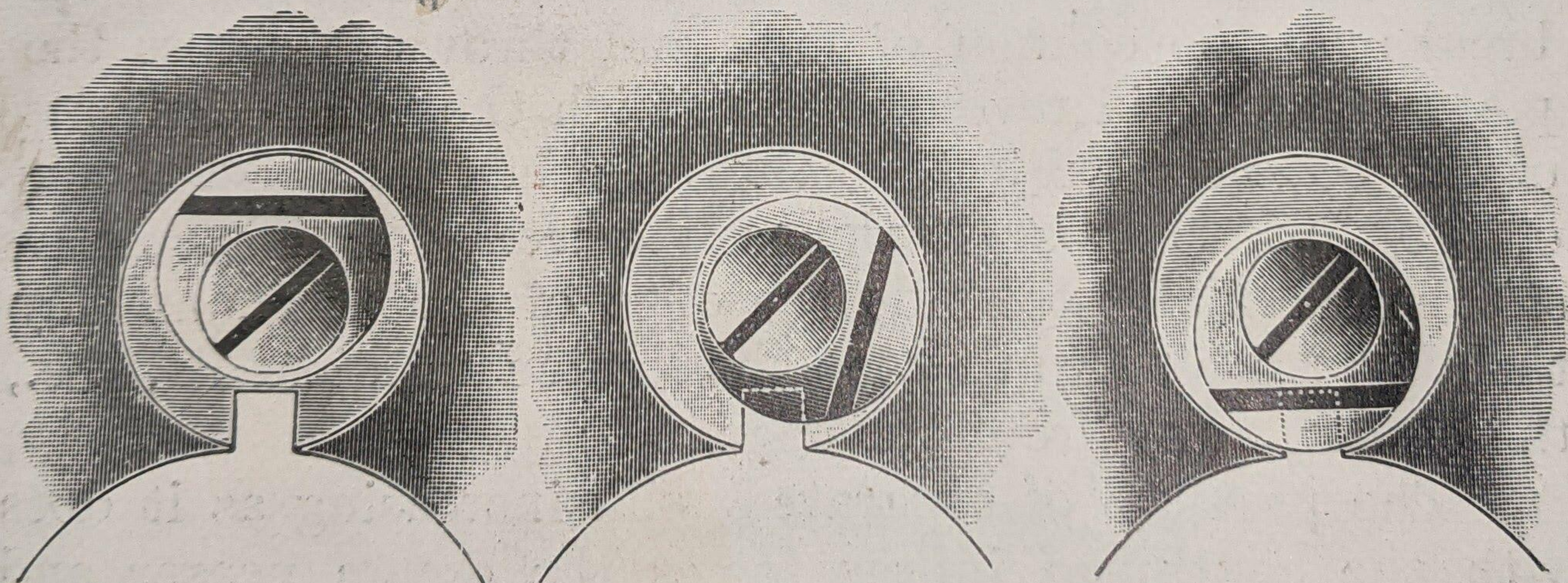
When sent out, the regulators are set for a medium thickness of cream.

In this position with milk of average quality, there will pass about 12 gals. of cream to every 100 gals. of whole milk.

To obtain less or thicker cream, loosen the screws, and adjust the movable discs so that the size of the slots is decreased. To obtain more or thinner cream, adjust the discs so that the size of the slots is increased.

The movable discs should be adjusted simultaneously and to the same extent.

After the adjustment tighten the screws up firmly



Wide open

Half open

Closed up

11. To oil the Separator

Before starting the machine take off the milk receiver and put two or three drops of oil in each of the three lubricators on the top cover plate No. 150, in the 2 oil holes on the crank shaft and just a drop on the cords at their point of contact with the bowl spindle. This should be done daily. The waste oil runs into a hollow

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chamber at the top of the frame No. 5, and should be run off every two or three months by removing the screw No. 7, which is provided for this purpose. This lower chamber should be kept half full of oil at all times.

The three-cornered chamber inside the gear case No. 40 should be half-filled with oil. This quantity will last for about 6 months. At the end of this period remove the screw No. 8, which is under this oil cup, allow the waste oil to run out, and put fresh oil in the cup.

Bevel gear 48 throws the oil out of the lower chamber to all parts of the gearing and a sufficient quantity is thrown into the bowl hook bearing, surplus of which drains back through oil drain No. 90.

It is most important to keep the Separator properly lubricated with oil specially prepared for high speeds.

12. To close the Enamelled Bowl Casing

See that the rubber band properly fits the groove all round. If it does not some of the milk will leak into the cream chamber and some of the cream to the floor. Then close the casing and turn the handle towards the frame No. 5. Turn the ratchet which is on the fixed half of the casing into the movable half, and draw the handle tightly towards you.

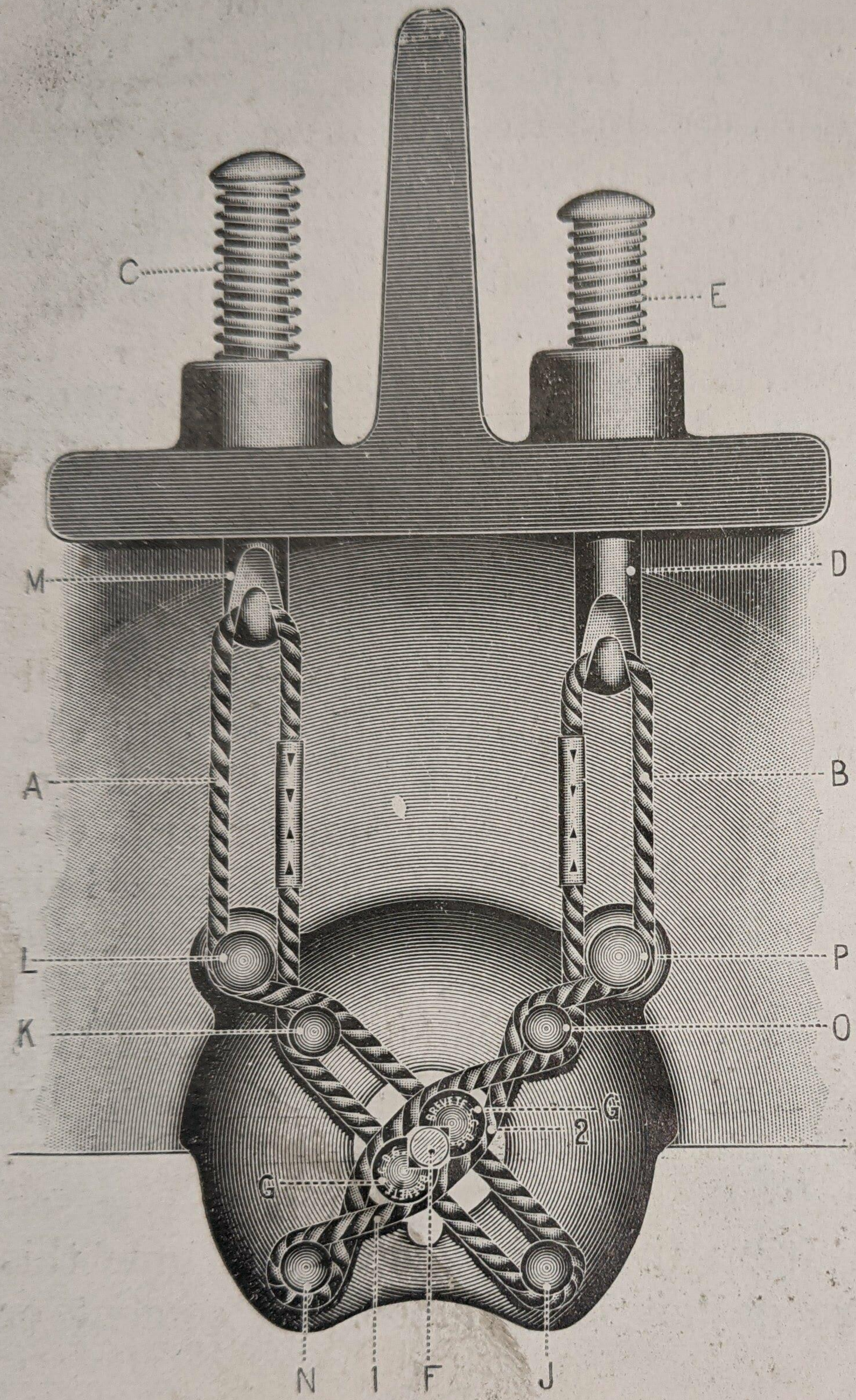
Bowl chamber gasket No. 18 will last at least two years. A new one can be quickly and easily put in by merely stretching out a small portion, making it smaller, allowing it to slip into the groove. When it is released it contracts, holding itself firmly in place. Continue this operation until entire gasket is in place. No cement or glue is used.

13. The Cords and Fibre Blocks

The fibre blocks or bushings between the guide cords not only protect the cords, but by steadying the bowl hook make the bowl operate more smoothly and with less vibration. Any slight vibration of the bowl that you may notice at the beginning will entirely disappear with one turn of the crank.

The Separator comes to you with the fibre blocks or bushings in their proper position and it is not necessary to take them out. If through accident they should become misplaced, you can replace them without trouble, if you will be guided by the following instructions :

First place the two cords A and B around the bowl hook, and to do this they must pass through the hole in the cord guide frame either together or separately so as to enclose the bowl hook F.



The two cords being now ready, first adjust the cord A on the left—which has to pass underneath the cord B on the right—by first of all attaching it to the pin J, and afterwards passing it around the pin K and placing it on the hook M of the spring cord-tightener, after having made it pass around

the pin L, as shown on the diagram.

A loop has then to be made with the cord B, which has to be slipped on the pin N. A second loop made in the opposite direction to the first one, passes round the pin O, and the cord is attached to the hook D after having enclosed the pin P, as shown on the diagram.

It will be noticed : (1) that the pins N and O for carrying the upper cord B are higher than the pins J and K

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for carrying the under cord A ; (2) that the cord 1 which is the upper cord in the groove of the pin N becomes the under cord 2 in the groove of the pin O.

The upper cord B being placed in the above manner the two wood fibre blocks G must be introduced between its threads in such a way as to hold the bowl hook F with their respective notches, as is clearly shown on the diagram.

The untwisted undercord A is taken to C, the stronger of the two spiral metal springs, and the looped upper cord B is taken to E the weaker spring. The wood fibre blocks "G,, must be greased every week with a drop of oil.

14. To operate the Separator

The new milk is strained and put in the milk receiver as it comes from the cow. This is the best time for skimming. If it is necessary to warm the milk, raise the temperature slowly in the usual way to 90 degrees.

In cold weather it may be advisable to warm the bowl and plates before commencing separation. This is best done by running through a few pints of warm water.

The machine should be perfectly level and solid. If the bowl vibrates when these instructions are carried out, refer to sections 2, 3, 4, 11 and 17 for the cause and proper remedy.

Attach the tubes No. 200 and 201 to the cream and separated milk outlets. Set the cans and have in readiness a gallon can for the purposes referred to in the next paragraph. Then take hold of the handle and slowly **without jerking**, set the machine in motion. The speed indicated on the handle (60 revs. per minute or 45 if operating No. 11) should be attained in less than a minute, and with a little practice, watch in hand, this will come quite naturally. Having attained full speed let in the milk. Keep up to full speed while separating.

The speed at which the machine is operated is an important factor in the results obtained. Now, the speed of the Melotte is 60 revolutions per minute, except No. 11. If you operate it at a speed of 50 you will greatly reduce the efficiency of separation. Your cream loss

THE „ MELOTTE „ CREAM SEPARATOR

will be four times as great as when the machine is run at 60. Therefore, be sure to maintain the rated speed of the separator and get the best results.

It will readily be understood from what has been said that when the supply of milk is exhausted, the cream being no longer subject to the resistance of the separated milk, flies from the center towards the edge of the bowl and cannot, therefore, get to the cream outlet. To overcome this difficulty it is necessary before the milk receiver is quite empty to pour into it about a gallon of separated milk. This keeps the cream nearer the center of the bowl and permits its escape down the cream slot. If when all the cream is out there is still sufficient skimmed milk to extend over the edge of the cream slot, this skimmed milk will find its way through the cream outlet. To prevent this going into the can with the cream keep an eye on this outlet and as soon as all the cream is out substitute the reserve can in place of the cream can. A gallon or so of warm water should then be poured into the receiving can, the machine still being turned to speed as indicated on the handle. This will greatly lessen the work of cleaning. Keep an even flow through the bowl all during the flushing, **without a break.** That is, turn skim milk in reservoir while there is yet a little whole milk left, also turn water in while there is still a little skim milk left. Have machine at full speed. (See Section 15.)

The machines have a brake attachment, which shortens the time taken in running down. The handle of this brake is on the gear casing, behind the inlet regulator. When this handle is pointing up the brake is off. To put the brake on, lower the handle so it points down.

CAUTION — The turning handle must not be taken off until the machine has quite stopped running. This is important as a safeguard against possible accidents.

15 Cleaning and Maintenance of Bowl

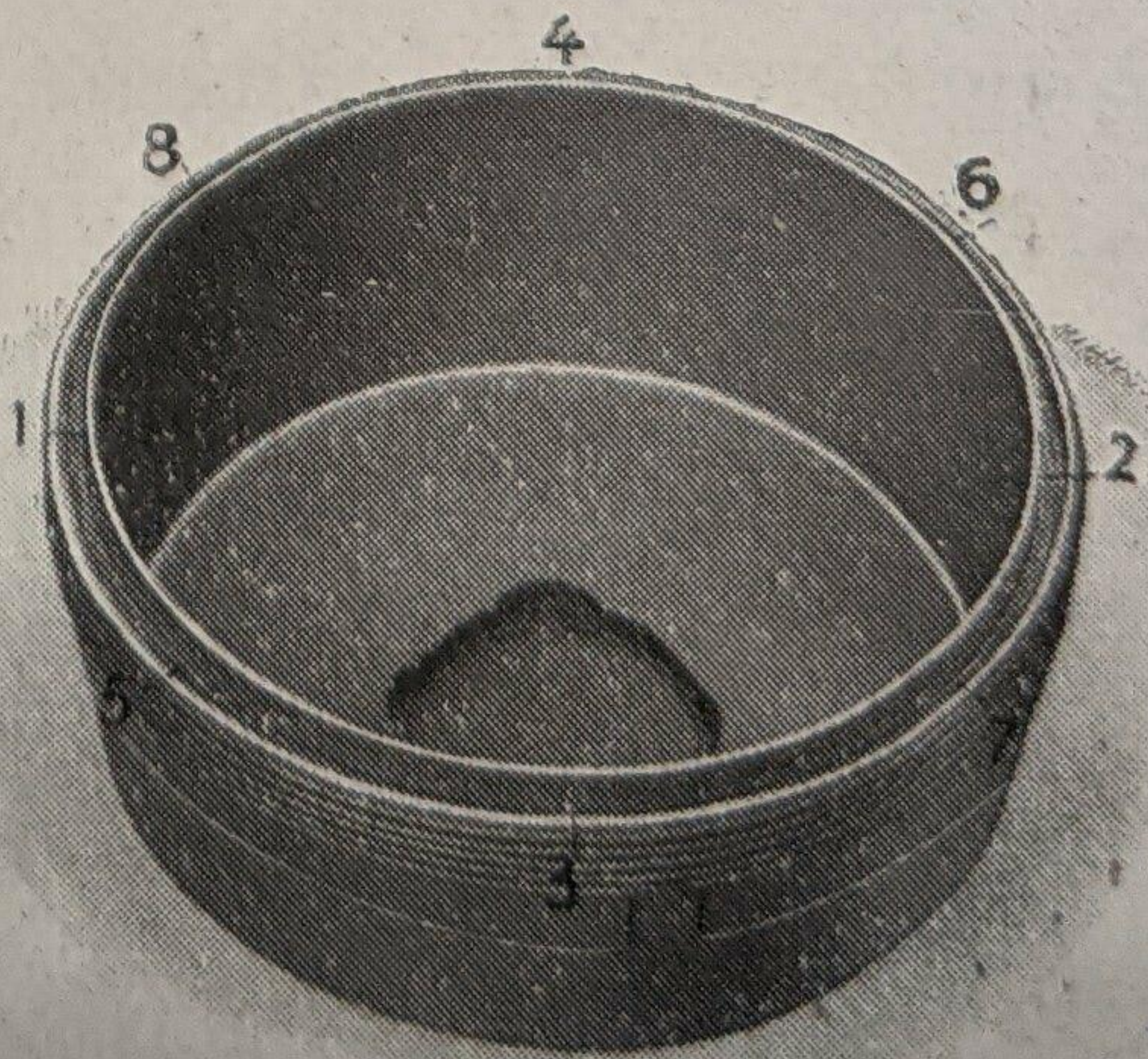
The bowl should be flushed first with separated milk and then with water, as explained in Section 14. Paragraph 6. This done, apply the brake and when the ma-

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chine has stopped running allow it to drain. Then put Drip Cup 102 on bottom of bowl. The Melotte has a **self-draining bowl**; then detach the bowl, separate the parts, take out the plate at the bottom of the bowl and milk distributor at the top and wash each of these parts as well as the plates with luke-warm water. If they are then left for a few seconds in boiling water, they will afterwards dry very quickly and without wiping. If boiling water is not at hand, they should be carefully wiped and put in a dry place. The enamelled bowl casing should be wiped around with a wet cloth. The movable plate No. 107 must not be put on the stove to dry.

In cold weather special care should be taken to drain out and dry the receiving tin, leaving the tap open, and placing it in a warm place. Otherwise, frost is liable to damage the tap.

RENEW THE RUBBER RING IN BOWL WHEN NECESSARY. This ring should be replaced with a new one when it gets hard or is worn, or when it does not make an airtight joint. If the ring is not in good condition the bowl will leak, and an imperfect separation follow. The length of time a ring will last depends upon the treatment it receives. It should never be stood in too hot water, and it should be wiped round with a dry cloth after each separation and again just before the bowl is put together for a new lot of milk. Before inserting a new ring, the old one should be taken out and the groove well scraped with a knife or other tool. The correct way of putting in a new ring is to lay it evenly on the groove, and then press it in at four points of equal distances from each other and afterwards at four other points between the first four. The ring must never be cut. The diagram shows the proper method of inserting a new ring. This ring should be inserted in the groove of bottom half of bowl with the rounded part at the top, i. e., upwards.



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16. The Spring or Bowl Hook Connection

The spring No. 536 which transmits the motion to the Bowl Hook, 81, is made purposely light as a safety precaution to prevent damage to any other part of the machine in case of accident it would break, thus avoiding any breakage of the gearing, etc. To replace No. 536, detach the bowl, remove the oil cup No. 90, which is fixed under the gear case, unscrew the spindle by means of a key, or spanner pin—replace the spring No. 536 with a new one, taking care not to screw in the spindle until the ends of the spring are properly set in their seatings, after tightening the screw see that the end of the suspended spindle swings freely around its proper center—the cords meantime, of course, being loose. If it should not swing it is because the spindle is screwed in too far, and in that case a thicker pasteboard washer should be put in. Bowl Hook connection 536 should have just a little up and down play.

17. Possible difficulties and how to overcome them.

1. **Vibration of the Bowl.**— See sections 2, 3, 4; sec. 11, para. 3; sec. 14, para. 3. Be sure the machine is level, the bowl on perfect center, and it will not vibrate. Start machine slowly to avoid a jerky motion at the start and vibration will not occur.

2. **The Handle Turns Hard.**— See sec. 2, sec. 7, sec. 15, para. 3. Oil the machine properly, the gearing, the crank-shaft. Have machine level, the bowl perfectly centered; friction is overcome and you will not experience any hard turning. See that brake is entirely off.

3. **Not Enough Cream.**— See sec. 5, sec. 7, sec. 10, sec. 15, para. 3. Be sure whole milk is thrown into bowl from the funnel, that rubber joint of bowl is clean and airtight, and that cream screws are set for desired amount of cream.

THE "MELOTTE", CREAM SEPARATOR

4. **Too Thin Cream.** — See sec. 10. Set cream screws for desired thickness and be sure to keep machine up to proper speed marked on the crank handle.

5. **Cream Clogs.** — When separator is running at full speed, open the tap and allow milk to run in. Maintain proper speed during separation. Separate milk at proper temperature. Best results are obtained when separating at natural temperature — about 90 degrees.

6. **Wearing Out of Cords.** — The cords will wear for a long time if the bowl be perfectly centered. See section 4.

7. **Other Difficulties.** — If you meet with any other difficulty look through this book carefully. If you do not find the remedy, write us explaining the trouble. If you have occasion to write, do not fail to mention the size and number of your machine and to tell us in what way it fails to give satisfaction. When this is done we can often suggest the proper remedy immediately, and so save vexatious delays and losses.

18. To obtain Clean Skimming

The cardinal points which must be looked to, in order to obtain a proper separation are the following :

1. The separator must be properly set up — level and firm, on a solid foundation.

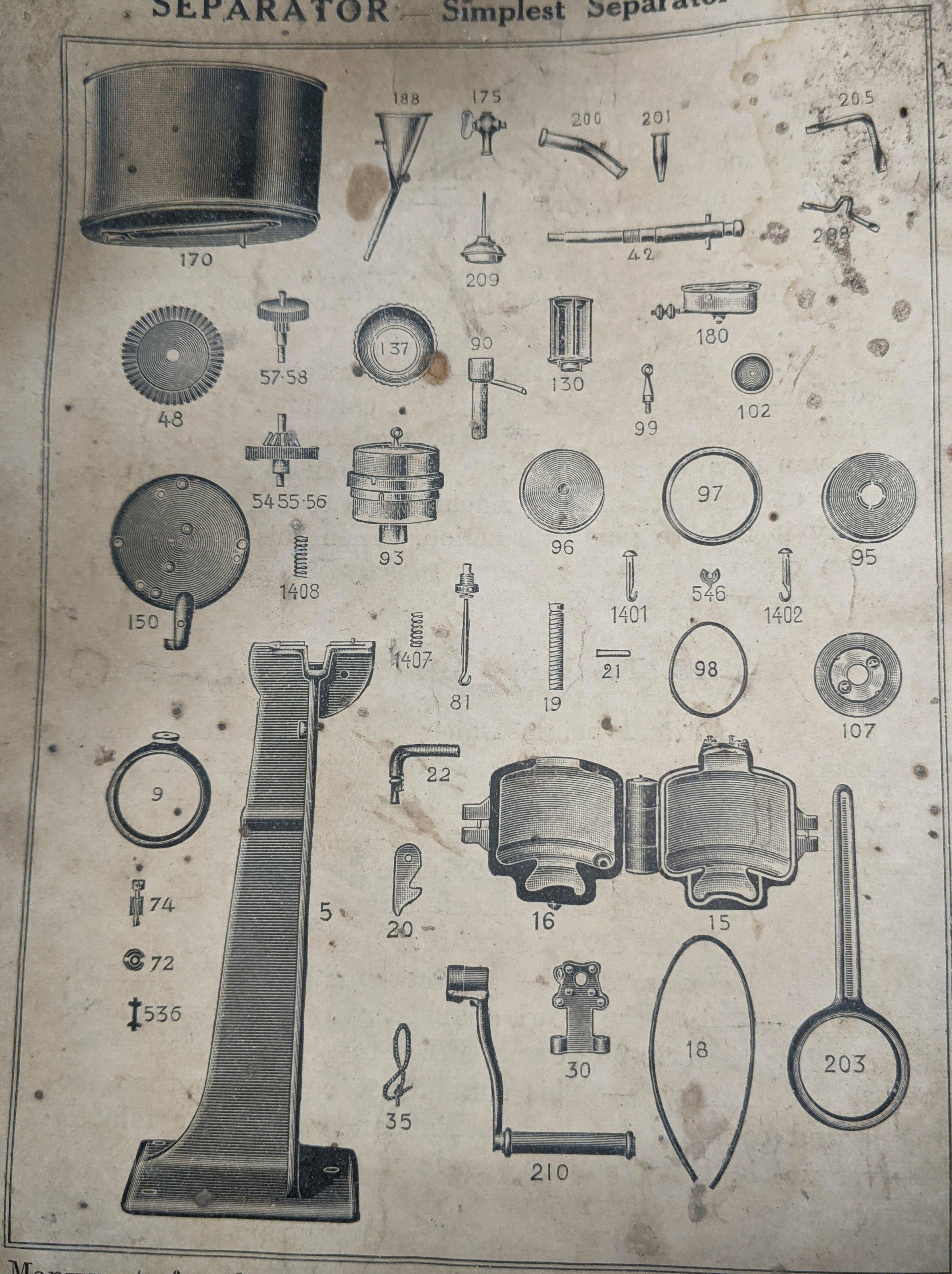
2. **Speed.** — This should be kept as nearly exact as possible with the rated speed of the machine marked on the crank handle.

3. **Temperature.** — The new milk to be separated, when entering the bowl should have a temperature of not less than 90-95 degrees Fahr. to get the best results.

4. **Inflow.** — This should not be greater than the stated capacity of the machine and where the milk is very rich, the quantity per hour should be reduced in order to give efficient results.

5. Be sure that the bowl clamping ring is tightened, using the bowl wrench to effect this, making a perfectly airtight joint.

Photographs of All Parts in the MELOTTE SEPARATOR — Simplest Separator Made



Many parts for the three different size separators, the 625, 900 and 740 lb., are interchangeable, but in ordering, always give number of part, capacity of machine, and serial number of separator

TO GET 20 TO 30 YEARS SERVICE FROM YOUR MELOTTE

FOLLOW THESE TEN SIMPLE RULES

1 - Be sure that separator is bolted firmly on a solid foundation. A concrete block is best. If set on the floor, brace from below. Be sure separator is level; check frequently both by plumb bob and bowl.

2 - Very Important—Be sure that rubber ring in lower half of bowl is in perfect condition. The bowl must seal perfectly. If in doubt, put in a new gasket. Put in a new gasket at least every two years whether you seem to need it or not. No Separator can skim properly if there is the least air leak between bowl halves.

3 - Oil properly at all times. The lower gear chamber should be kept half full of oil. When starting separator first time or after draining, fill the three cornered reservoir also. Keep an oil can handy filled with the same kind of oil. Once a day squirt a little in the three holes of the top plate. If oil chamber becomes too full, remove the oil drain screw at the back of the machine and drain off some of it. Drain separator and clean with kerosene twice a year. If the oil does not properly drain back to reservoir, raise up the little brass rivet near the bevel gear.

4 - In hanging the bowl, be sure that the eyelet is seated as far down in the hook as it will go before letting the lower end of the bowl down into place; otherwise hook may be damaged.

5 - The stream of milk from the funnel should be directed squarely between bowl eyelet and edge of hole in top of bowl. Be sure lower end of funnel is not damaged and that lugs at top are not bent.

6 - Always have guide cords and fibre blocks in proper position.

7 - If the bowl strikes the bowl chamber when starting or stopping, release the tension on the light spring by cutting off a coil. If more tension is needed, stretch the spring.

8 - Wash your separator thoroughly every time it is used.

9 - If you ever find it necessary to replace the bowl hook be sure that the old fibre washer is not stuck to the paint on the frame. The new hook will have a washer on it.

10 - Be sure your separator is run at 60 revolutions. Check up on yourself once in awhile.

Melotte Separators

HENRY B. BABSON
U. S. Mgr.

Chicago

Important Advice
TO
Cream Separator Users

IF a Cream Separator is to run easily, the **Bearings** to keep clean and cool, it is absolutely necessary that an efficient Lubricating Oil be used. So important do we consider this point that we send with each Machine **especially**, a small tin of our "**Melotte** ,, **Separator Oil**, which is specially prepared for use with Hand Cream Separators, and we strongly advise all users to **insist upon having oil of this grade**, which can be bought from your local dealer.