

# Cream Separator Facts

## THE SKIMMING QUALITIES

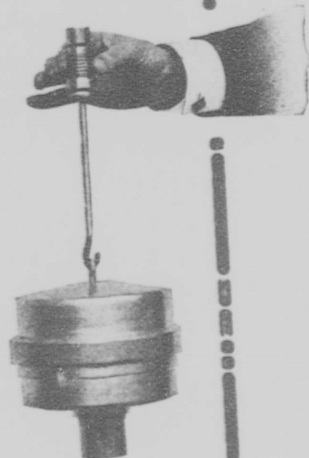


OF CREAM SEPARATORS depend chiefly upon their mechanical construction. The differences between new Separators of different make are usually not of much consequence, but after a few months' use, when the wearing qualities of the machine have been tested by actual use, then the machine of superior construction will give much better result compared with a poorly constructed Separator.

VIBRATION in machines of poor construction WILL INTERFERE MORE OR LESS SERIOUSLY with the skimming. The machine will be hard to turn and will consequently not be turned up to speed and poor skimming will result from this fact also. This is why the quality and construction of Cream Separators are of such great importance.

In the MELOTTE CREAM SEPARATOR special attention has been given to freedom from friction and to the lubrication of the gears, all of which turn in oil on ball bearings. It is a common thing to hear separator men boast of their machine skimming down to .01 or .02; but if such close skimming could be relied on MANUFACTURERS WOULD INCREASE CAPACITIES, because the saving in the time taken in separating would be greater than the value of the additional butter left in the milk.

THE MELOTTE has beaten its closest competitors in over 15 public contests, but we rest our claims upon the reputation of our machine and upon its easily understood and generally acknowledged superior construction. In next issue we shall refer to the very important matter of cleaning facilities in which as in mechanical construction **THE MELOTTE CREAM SEPARATOR** is pre-eminent.



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