

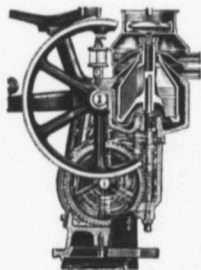
DE LAVAL

CREAM SEPARATORS

Are Equipped With A Perfect Oiling System

In a machine which is operated at the speed required for a cream separator perfect oiling is very necessary.

The new system of De Laval automatic oiling provides for a constant and liberal supply of CLEAN oil to every wearing surface of the machine at all times. There are no oil holes to fill up with dirt or perhaps to be neglected altogether, and every part is supplied with clean oil from the oil reservoir automatically and constantly.



In other, so-called, automatic oiling systems some of the parts have to be oiled by hand and no provision is made for getting rid of dirt that may get into the oil from the outside or of small particles of metal that come from wear, so that after a short time the oil supply becomes foul and injurious to the finely adjusted wearing parts.

DE LAVAL CREAM SEPARATORS

have the only automatic oiling system which provides for a constant supply of fresh oil and at same time the constant discharge of the used oil together with all worn metal particles or dirt which may have gotten into the used oil.

The perfect system of De Laval lubrication means an easier running and a much longer wearing machine. Visit the local De Laval agent and ask him to explain the advantages of De Laval automatic oiling.

The new 72-page De Laval Dairy Hand Book, in which important dairy questions are ably discussed by the best authorities, is a book that every cow owner should have. Mailed free upon request if you mention this paper. New 1913 De Laval catalog also mailed upon request. Write to nearest office.

THE DE LAVAL DAIRY SUPPLY CO., Limited,
MONTREAL, PETERBORO, WINNIPEG, VANCOUVER.