

Cream Separator Facts

SPEED



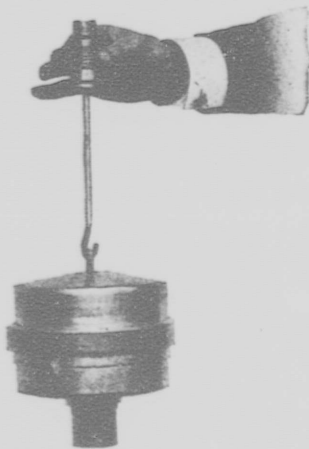
THE speed necessary to affect separation depends on the width of the bowl. In a wide bowl 6,000 revolutions per minute will suffice, but in a long narrow bowl the high speed of from 15,000 to 16,000 revolutions per minute will be necessary. There would be no harm in this high speed, as compared with the more usual speed of 6,000 to 7,000 revolutions per minute, if it were not for the great increase of wear and tear on the gears and bearings combined with the great increase in oil consumption. The actual difference on the principal wearing parts, viz.: the bowl spindle and bearings, is clearly shown in the following comparative table, wherein the Melotte Cream Separator is compared with the high speed machines:

	"Melotte" Sizes A, B, C, D.	"Melotte" Sizes 1 to 6.	High Speeders.
Revolutions per minute . . .	6,000	7,000	16,000
Comparative wear	36	49	256
Comparative oil required . . .	36	49	256
Comparative durability	7	5	1

When the speed of gear wheels is doubled the wear is increased fourfold (and much more than that unless four times as much oil is supplied), and the gears will give out in one-fourth the time. Similarly, when the speed is increased three times, the wear and oil consumption will be nine times as great, and wheels will give out in one-ninth the time. In technical language, friction varies as the the square of the speed.

OUR OBJECT

In these SEPARATOR TALKS is is to set those interested thinking more closely about Separators, so that they may be in a better position to judge which machine will best suit their purpose. We want those interested to judge for themselves whether in mechanical construction, in ease of operation and in cleaning, the "Melotte" is not far ahead of all others, as it is unexcelled for close skimming, and whether they are not getting in the "Melotte" by far the best value on the market.



"Melotte" Frictionless
Self-Balancing Bowl

For Further Information see next issue or write for Booklet t)

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