

DE LAVAL CREAM SEPARATOR

New Automatic Oiling

The most important Cream Separator improvement
since the introduction of the present type
of De Laval machines

The new automatic oiling De Laval Cream Separators are now being supplied in all sizes, and this improvement constitutes another great step forward in cream separator construction—the one thing possible in betterment of the previous De Laval machines of the present type.

The new system of De Laval automatic oiling is distinctively different from any other splash or spray system in that there is a constant regulated feed of fresh oil and discharge of used oil. Other splash systems use the same oil over and over, until it soon does more harm than good.

In the new automatically oiled De Laval machines all gears, shafts and bearings practically float in a mist-like spray of oil and literally never touch each other during their operation.

De Laval agents will be glad to exhibit the new machines and demonstrate the working of the new automatic oiling system, which more than ever enhances De Laval superiority in every feature of cream separator practicability.

De Laval Dairy Supply Company, Limited
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