

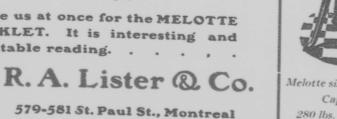
Combined with these two and of equal importance forming the trinity of Separator Requirements is Cleanliness.

There is no Cream Separator on the market which comes up to the "Melotte" for ease in cleaning and cleanliness in operation. In designing the "Melotte," the same attention has been given to this matter as to the other two indispensable requisites of high-grade Cream Separators, namely, ease in turning and clean skimming. "Melotte" bowl is shallow and wide. It opens in the centre, so that every part of it can be easily cleaned, and every part of it and the skimming device can be seen to be clean. The long, narrow bowl of the high speeders opens only at the end, so that it is very difficult to clean it, and, practical speaking, impossible to see whether it is clean. The difficulty of cleaning it will be apparent when the milk distributor and the interior arrangements of the bowl are examined. The former consists of a metal cup with a dozen or more divisions radiating from the centre, forming over forty small corners. Besides this, there are a number of small holes for the passage of milk and cream. In actual use, it is probable that these parts would not be thoroughly cleaned during the whole course of the year. The consequence is, that tainted cream

is likely to be produced at any time, according to the mood of the microbes permanently resident in these secure retreats, the butter made from such cream quickly becoming rancid and marketable. Sizes 1 to 6 "Melotte" Cream Separators are the only machines having bowl casings lined with porcelain enamel, besides wh ch there is no material so suitable for the purpose, none so durable, or that can be so easily cleaned.

Other features-each valuable-will be considered in subsequent issues.

Write us at once for the MELOTTE BOOKLET. It is interesting and profitable reading.



Melotte sizes A, B, C, D. Capacity 280 lbs. to 600 lbs.

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