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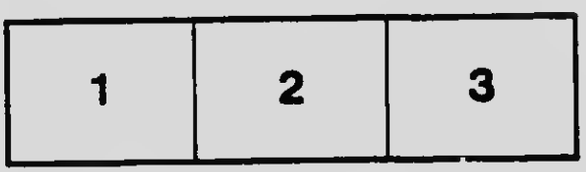
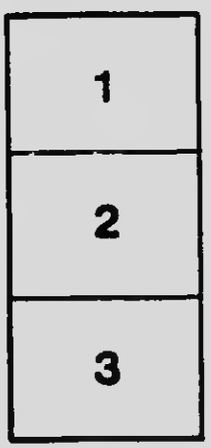
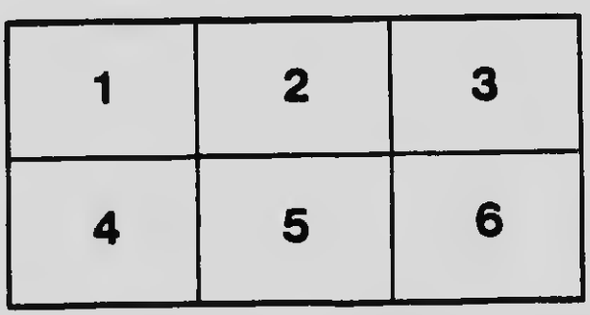






HANG THIS BOOK NEAR THE SEPARATOR

INSTRUCTIONS

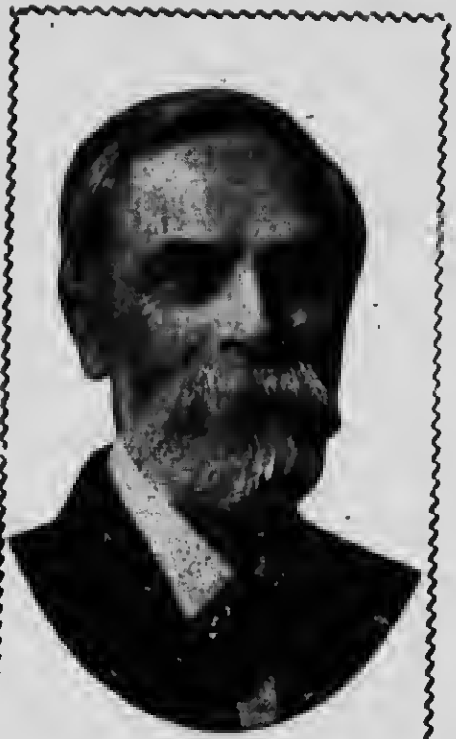
For

SETTING UP AND OPERATING THE MAGNET Cream Separator

TRADE MARK, REGISTERED

TURNS EASY SKIMS CLEAN

16M-1-20



To MAGNET Users

Do not allow anyone to operate your Cream Separator nntil you have shown them how to do it, and further they must read and study this instruction hook. If yon educate each operator in this way hefore allowing them to skim your mllk, there will never be any hills for repalrs.

A machine that tnrns hetween seven thousand and elght thousand revolntions per minute, as a cream separator requires to do, in order to get the reqnired force to separate perfectly the hntter fat from the mllk, mnst be fitted together correctly or the parts soon heat and wear, causing tronble with the bowl.

If properly adjusted and olled as directed, all yon will ever requlre to huy is hrushes, oil, and rubber rings.

The properly operated "MAGNET" after nineteen years in every day use in the dairy, does not show any signs of wear.

Yonrs very truly,

A. B. Petrie

President.

Directions.

Adjustments

Before shipment every Magnet Separator is set up and operated in our works. Every part is tested and inspected carefully, and no Separator is packed and shipped until every part is found to be perfect. All adjustments are properly made; therefore, after a purchaser receives a Separator, it is only necessary for him to take it from the box, connect the parts, which are detached for convenience in shipment, set up and level the machine according to the following directions. Do not interfere with the original adjustments, unless the following directions are carefully followed;—

Setting

Magnet Separators are all packed and shipped with the main column in two halves. After removing from the box, set the lower half of the Separator (or the stool) on the ground, then place the upper half of the Separator on the stool so that the screws which fasten the machine to the stool will pass through. After determining the place for the machine to set, fasten to a solid floor and level in all directions by applying a spirit level across the top of bowl casing. Fasten the supply tank bracket (38) to the top of the machine by means of the button-head screws provided. Place cover (S76) over spindle top, fasten oil drip cup (S3) with the two cotter pins in base and place cream pail shelf (S6) in position.

Cleaning preparatory to first run

First wipe the machine thoroughly with a clean, dry cotton cloth. All washable parts of Magnet Separators are thoroughly cleaned, polished and oiled before being packed. It is necessary, therefore, to scald all parts that come in contact with milk, namely, the bowl and its interior, the tin covers and the supply can. (See next page for directions for taking bowl apart.)

Bowl

After removing the bowl from the pocket provided in the packing-case, place it in the bowl vise on pail shelf (S6), take the nut wrench (S63) and loosen the nut on top of bowl, which turns to the left to unscrew. As soon as the nut is free, the bowl bottom with spindle attached is removed. Pay close attention to how the bowl comes apart, as all bowls are shipped ready for use.

To put the bowl together

Place the bottom part of the bowl in the bowl vice provided in cream pail shelf (S6). Place the rubber ring in the groove in the bottom of the bowl, provided for same, care being taken that it is fitted properly. Now take the skimming device and place it over the spindle attached to bowl bottom, noticing carefully that pin in the bottom of the bowl engages with the hole in the bottom of the skimming device. Notice the small arrow on the body of bowl and also on the bowl bottom. Place the body of the bowl over the skimming device and in doing so keep the arrow on the bowl in line with the arrow on bowl bottom, so that both will engage when closed. Tighten nut on top of spindle. Do not use undue pressure in tightening nut.

Bowl Ring

The purpose of this ring is to form a perfectly tight joint between the bowl and bowl bottom. Before using the ring, place it in warm water (not boiling) from five to ten minutes, then work in the hands to make it pliable and elastic. Be careful in working the ring, so as not to stretch it. The ring should always be thoroughly cleaned, but it should never be allowed to remain long in hot water. After cleaning the ring, it is better preserved in cold water, where it should remain until used again. If the ring seems too small in size, it may be soaked in oil over night before using. When the ring becomes badly stretched, frayed or worn, it should be replaced with a new one. In putting the bowl into the machine, lower it carefully into its running position, without letting it slip from the hands, and drop down. Care should be taken to see that the pin in the spindle engages with the slot in the bottom of bowl.

Covers

With the bowl in place, put on first the cream cover, pressing it firmly down, and then the skim-milk cover, pressing this also firmly to its place. Also place the top on the skim-milk cover. Next, place the top bearing bracket (No. S4) into its position, allowing it to adjust itself on the top of the skim-milk cover, which holds the flaware rigid, preventing it from being disturbed while the machine is in motion.

Next place the hopper or cup (No. S58) on top bearing and the float (No. S59) in hopper. Then the tank (No. S10) goes on top on bracket (No. S8) and is fastened by thumb screw (No. S9), which is in back of bracket (No. S8). Then tank will stay in position. BE SURE the point of float (No. S59) is inserted in faucet (No. S11 and S12).

The handle (No. 55) to be turned 55 revolutions per minute. If the operator is not accustomed to cream separators it would be advisable to use a watch to get correct speed until thoroughly used to the machine.

Cream Screw

For different markets and different uses cream must he of different thickness, and by means of the cream screw this ohject is accompiished. The Cream Screw is found on the upper part of howl (No. S51). As the cream is the lightest part of the miik it goes to the center of the howl and is drawn off from there iy the cream screw, hence to get thicker cream you turn the cream screw to the right or in toward the center. For thin cream do just the opposite.

Always run the machine with the Cream Screw adjueted juet as it is when receiveu, and then after experimenting turn Cream Screw until the desired thickness is secured.

To turn Cream Screw use small projection on wrench (No. S63).

The machine is now ready to operate and the only tool used is the wrench (No. S63).

Oiling

When oiling ALWAYS remember the MAGNET is a mechanically perfect square gear machine and coneequently does not need to he constantly SMOTHERED in oil, hut eimply iubricated.

The oiling of the Separator ehouid alwaye he carefully attended to before the howl is put in place. Uee only a thin oil with good iubricating capacity. Only the proper quality of oil, and that which ie epecially adapted, ehou he used. With each machine ie sent a can of oil of a quality which hae heen found hy experience to hest anewer the purpose. Such oil can he ohtained from the Company or ite eeiling agents, and none other ehouid he ueed. The oil ie known as "Magnet Hand Power Separator Oil."

If, after ueing the Separator for some time, the oil ehould become thick, a little coal oil ehouid he ueed to clean out the hearinge, hut after having done thie, the machine should not he run hefore having oiled all of the hearings with the regular oil.

The following parts should be well supplied with oil at the beginning of each run: The oil hole in the front (S2), the oil cup on the top of bowl-driving spindle, and the oil cup in the top bearing (S4).

The crank shaft oil holes should be oiled at least twice a week: all other holes at least three times a week.

Temperature

While the MAGNET will skim cold milk better than other Separators, still we do not recommend this. If cold milk is used, warm up to not less than 90 degrees Fahr.; or if new milk fresh from the cow, use at once.

Starting

After seeing that the Separator is properly oiled and the supply can filled with milk, turn the crank slowly to the right, keeping the pressure equal and even at all points of the turn and increasing the speed gradually until full speed is attained.

The crank should be uniformly and regularly turned 55 revolutions per minute, to give the bowl the required speed for a perfect separation.

Speed in turning means power, so a less number of turns does not give the force required to thoroughly break the connection between the milk and butterfat—therefore part of the butterfat will go out in the milk.

The speed must be kept as even as possible during the Separation. If unaccustomed to running a Separator, the operator should keep a watch before him until competent to maintain a uniform speed.

The bowl may vibrate a little when starting and stopping, but when brought to full speed it will run perfectly true and smooth, if properly adjusted.

Separating

All milk should be strained previous to separation.

Do not turn on the flow of milk into the machine until full speed has been attained, then turn the faucet (S12) fully open, and be sure that the stem of the regulating float (S59) is within the mouth of the faucet.

In cold weather, if the bowl be very cold after the machine has reached full speed, pour enough warm water into the milk receiver (S58) to fill the bowl before letting in the milk.

When separation is once started it should, if possible, be continuous, without allowing the supply can to become empty at any time, and without allowing the speed to run down from any cause while actually separating.

When the last of the milk has passed from the supply can, pour several quarts of separated milk into the can and allow it to pass through the machine in order to discharge all of the cream remaining in the bowl, and at the same time clean the skimmer and bowl.

Stopping

Let go of the crank nnd allow the separator to run down itself, or apply the broke by pulling it gradually, so that it will not blind.

Cleaning after Separating

Remove tank from top bracket (No. S8) by loosening thumb screw (No. S9), then take the hopper (No. S58) and float (No. S59) off (these both come off together), and place n tnnk, which you can set directly on the table because the faucet plug (No. S12) does not protrude below the rim or tank, as ... other Separators.

Then remove top benring

Next remove bowl (No. S51) from bowl casing nnd place in v[illegible] ien loosen nut by turning to the left. As the bowl contains some sk[illegible]milk turn same upside down in pail and allow to drain. Then tap top of spindle (No. S48) gently, and it will come from the bowl. Then remove skimmer and r[illegible]er ring. (Clean rubber ring as before directed.) Next wash parts in warm water aod then scold aod set up to dry.

N. B.—As before meationed, the MAGNET howl retains some of the skim milk. The MAGNET was huilt this way purposely, because: in some cases the housewife cannot got at the machine at once to clean it, and by having the milk in the owl it keeps all suhstaoces which are on the surface of the skimmer m t, which makes it eosy to clean.

In the daily use of the Separotor, all parts that come in contact with the milk should bo kept thoroughly clean, including the milk tubes in top of howl. Too much care cannot he taker in this respect—not only for the sake of the machine, hut also for th[illegible]urity aad excellence of the dairy products.

Capacity

Never attempt to increase or diminish the capacity hy enlarging or contracting the Inlet tuhe in the milk receiver (S58), nor in any way change the Inflow of milk, as the cream and skim-milk outlets of the howl are adjusted in conformity with its proper capacity, and any variation would he likely to effect the thoroughness of the separation and might prove difficult to remedy.

Treatment of Cream

Ae it leaves the Separator, or as quickly thereafter, the cream should he thoroughly aerated hy s'irring, to remove any possihle odors that may he in it, and then cooled to a temperature helow 60 degrees; the lower (not under 40 to 45 degrees), the hetter will he the qnality of the hutter, eepecially if the cream le kept a day or two hefore churning. It la alwaye better to cool the last lot of cream hefore mixing it with that previously separated and cooled. The cooling is hest accomplished hy some kind of a cooler over or through which the cream may flow as it leaves the machine; hut, if this he impracticahle, the cream may he set in cold water and stirred until sufficiently cool.

Churning

To get the best results and cleanest churning of butter-fat from the cream, the Separator should be adjusted so as to produce a cream that tests from 25 to 30 per cent. fat, and then churn at a low temperature, from 56 to 60 degrees. During the summer season a lower temperature can generally be used than in winter. Best results cannot be obtained if churning is done in much less than 30 minutes. See Cream Screw Adjustment for producing thick or thin cream, on page 3.

"MAGNET" Sanitary Strainer Patent No. 123484.

Place the cloth on top of tank and fit the strainer holder round the tank to keep the cloth in place. This makes the only perfect "Sanitary Strainer" known. It can easily be kept clean, retains the animal heat in the milk while being skimmed and prevents dust or foreign matter from falling into the milk.

Largest Capacity "MAGNET"

To get a larger capacity MAGNET you do not require to buy another machine of a larger size. All you have to do is to change the bowl and skimming device in the one you now have, costing but a few dollars. The MAGNET is specially built to make this change in capacity, and the parts are fitted perfectly, making the whole machine as good as when new. This change in capacity is guaranteed by us.

When you decide to change for the larger capacity return to us by Express prepaid. (1) All of the bowl and skimmer complete. (2) The frame containing the gears. (3) The top bearing. (4) The hopper or feed cup.

Enclose a letter in the box, giving your name, Post Office and Express Office, telling us what change you want made. There will be no loss of milk by delay, if you follow these directions.

Hints to Operators

If, after you have thoroughly studied and applied all the previous instructions, any difficulties are encountered in the operation of the machine, or the results be unsatisfactory in any respect, the following brief hints should be consulted and acted upon:

If the Separator runs heavily, either:

1st. Proper oiling has been neglected. See instructions for oiling.

2nd. The bearings may have become gummed with oil. Use quite a quantity of kerosene oil in the oil holes, then turn the machine slowly a few times, while the kerosene is running through, and afterwards oil with fresh, clean oil.

3rd. The Separator may be out of level. See "Setting."

4th. The Bowl may be adjusted too high or too low, so much so as to rub against some stationary part of the machine.

IF THE BOWL SHAKES, do not jump at the conclusion that it is out of balance until you have thoroughly tried the following suggestions. It may be that—

1st. The machine is not securely fastened down, or its foundation is not firm and solid.

2nd. Sometimes if the Bowl shakes, unscrewing or screwing up the Bowl nut (S50) may overcome the difficulty.

3rd. The bowl has not been properly filled with milk. Do not turn on the flow of milk into the machine until full speed is attained.

4th. The Spindle of the Bowl may have become bent, or possibly the body of the Bowl injured by careless handling. If so, it will need to be sent to us to be put in proper condition. Do not attempt to have it repaired at any local shop.

5th. The Bowl is out of balance or the Spindle is bent.

If the Cream be too thin

1st. The Separator has not its full speed. The speed of the crank should be 55 revolutions per minute.

2nd. Or the milk is too warm. See "Temperature."

3rd. If the above suggestions do not overcome the difficulty, turn the adjusting cream screw as directed.

If the Cream be too thick

1st. The cream outlet may be partially clogged. Clean carefully.

2nd. The feed of milk may have been lessened. See that the faucet is fully open, and that it has not become partially stopped in any way. See that the tubes projecting downward from the bowl top, through which the milk passes from the bowl, are thoroughly clean and free from deposits of any kind.

3rd. The Separator has too high speed. The speed of the crank should be 55 revolutions a minute.

4th. The milk is too cold.

5th. If the above directions do not produce thinner cream, turn the cream screw as directed.

If the Separation is Incomplete, either

1st. The machine has not the proper speed.

2nd. The milk is too cold.

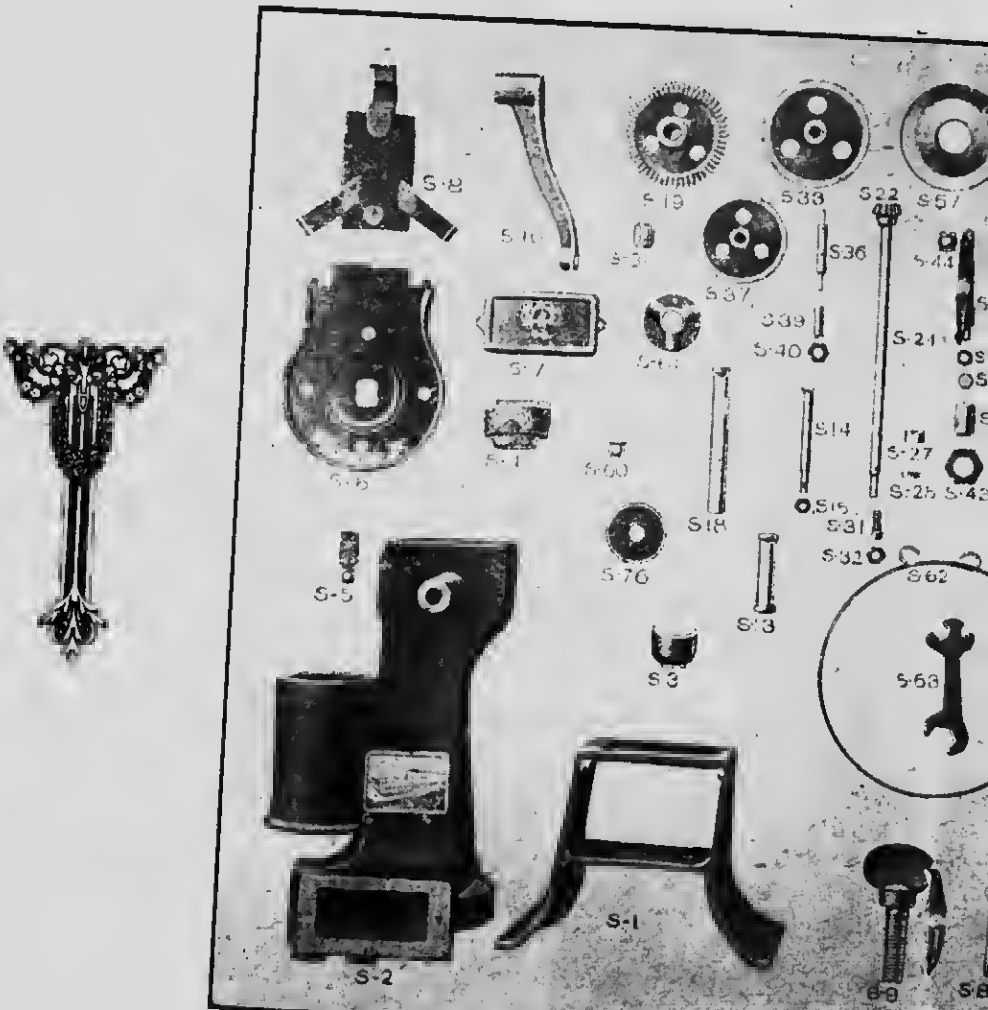
3rd. The cream outlet is partially stopped. Clean carefully.

4th. The bowl rubber ring may have become swollen or stretched so as not to make a tight joint.

5th. The bowl may be too low or too high.

SECTION

(SEE PAGES TEN AND ELEVEN FOR

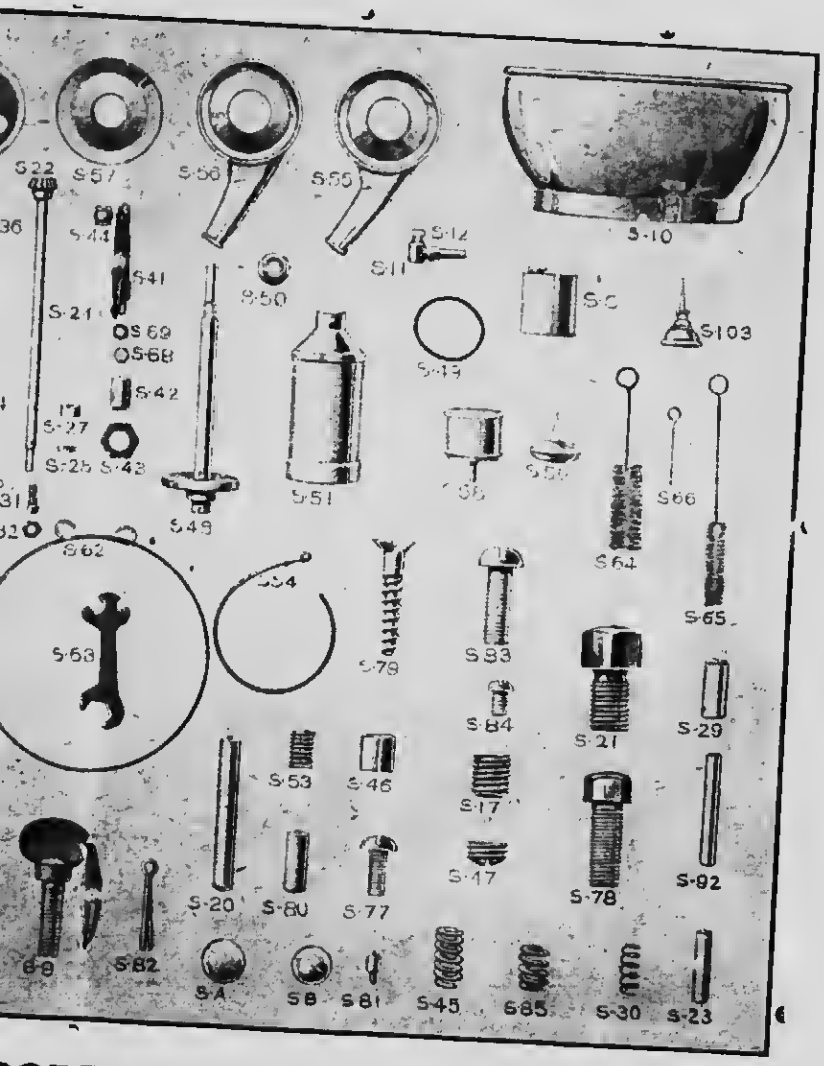


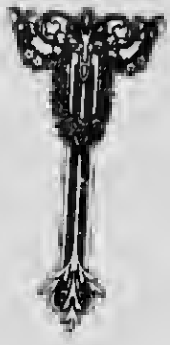
IMPORTA

Intending users are urged to become familiar with the nam
instructions before attempting to do

IONAL CUT

N FOR NAMES AND NUMBERS OF PARTS)





PORTANT.

the names of the various parts, and to carefully read the
g to do anything with the machine.

PRICE LIST

MAGNET Cream Separator Parts

When ordering parts required for repairs, always give number of your machine which you will find on top of bowl casing.

When cash does not accompany order all supplies are sent C. O. D.

All supplies F. O. B. any of our offices. Owing to many parcels having gone astray during the past two years, thereby causing annoyance and serious loss to our customers by delay, we have decided to register all mail parcels and by so doing assure prompt delivery.

When two or more parts are ordered to go by the same mail, only one registration fee is required to be paid on the parcel. In remitting, therefore, send full price on the list for the first article, and for each of the others the price on list, less 5 cents, which amount has been added to cover registration on the single part.

Where the word "Exp." appears opposite price the parts are too large to send economically through the mail.

Please remit by Bank Draft, Express or Post Office Money Order.

TO AVOID DELAY BE SURE AND SEND CASH OR POSTAGE STAMPS WITH ALL MAIL ORDERS

No.	Name of Part	Price, including postage and registration
S1	Base	Exp. $5.00
S3	Oil Drip Cup	.55
S4	Top Bearing Bracket	Exp. 2.00
S5	Plate for Top Bearing Bracket	.35
S6	Pail Shelf	Exp. 1.50
S7	Door	.75
S8	Tank Support	Exp. 1.00
S9	Thumb Screw for No. 8	.25
S10	Tank	Exp. 3.50
S11	Faucet, No. 2 Size	.90
	Faucet, No. 3, 5 and 6 Sizes	1.10
S12	Faucet Plug	.70
S13	Wood Handle	.35
S14	Handle Stud	.75
S15	Jam Nut for No. 14	.22
S16	Crank	Exp. 1.00
S17	Grub Screw for No. 16	.20
S18	Crank Shaft	Exp. 1.00
S19	Bevel Gear, 56 teeth	Exp. 4.00
S20	Taper Pin for No. 18	.35
S21	Set Screw for No. 19	.25
S22	Bevel Gear, 15 teeth	Exp. 2.00
S23	Taper Pin for No. 22	.35
S24	Back Shaft	Exp. 1.50
S25	Back Shaft Collar	.35
S26	Taper Pin for No. 25	.35
S27	Back Shaft Ratchet	.60
S28	Taper Pin for No. 27	.35
S29	Pawl Pin for No. 27	.30
S30	Spiral Spring for No. 29	.22

PRICE LIST (continued)

S31	Back Shaft Adjusting Screw		.65
S32	Jam Nut for No. 31		.36
S33	Spur Gear, 130 teeth		4.00
S34	Spur Gear, 22 teeth	Exp.	2.00
S35	Taper Pin for No. 34. (See S20)	Exp.	.36
S36	Intermediate Shaft		1.15
S37	Spur Gear, 120 teeth		3.50
S38	Taper Pin for No. 37	Exp.	.36
S39	Intermediate Shaft Adjusting Screw		.66
S40	Jam Nut for No. 39		.36
S41	Bowl Driving Spindle, 18 teeth		3.00
S42	Ball Race Adjusting Screw	Exp.	1.15
S43	Jam Nut for No. 42		.30
S44	Bearing for No. 41		1.60
S45	Spiral Spring for No. 68		.35
S46	Plug for Bearing Adjustment		.20
S47	Grub Screw for No. 61		.20
S48	Bowl Stem. Give number and capacity of machine.		.17
S49	Rubber Ring for bowl	Each	.75
S50	Bowl Stem Nut		.25
S51	Bowl Shell. Give number and capacity of machine.		1.10
S52	Skimmer. Give number and capacity of machine.		1.30
S53	Cream Screw		1.30
S54	Flat Spring for Brake		.90
S55	Cream Spout		.95
S56	Skim Milk Spout		.60
S57	Spout Cover		1.60
S58	Hopper		1.20
S59	Float		.90
S60	Top Bearing for No. 48		.76
S61	Bronze Bearing Holder		.30
S62	Strainer Wire		.30
S63	Wrench		.20
S64	Skimmer Brush		.60
S65	Large Tube Brush		.30
S66	Small Wire Brush		.50
S68	Ball Race Cup		.22
S69	Brush for No. 68		.22
S70	Friction Clutch Pulley.		.22
S71	Hand Wheel for Friction Clutch Pulley No. 70	Exp.	1.50
S72	Clutch Pulley for No. 70	Exp.	6.00
S73	Spindle for No. 70.		.22
S74	Grub Screw for No. 72		.26
S75	Oil Cup for No. 24		.20
S76	Cover for No. 41 and 61		.22
S77	Set Screw for Door, Top or Bottom Bowl Bearings or Top Bearing Bracket		.22
S78	Set Screw for No. 1, hardened		.22
S79	Wood Screws, complete set		.22
S80	Skimmer Pin for Bowl Bottom		.22
S81	Bowl Bottom Stop Pin for No. 51		.22
S82	Cotter Pins		.22
S83	Set Screws for Tank Support		.22
S84	Set Screw—Name Plate or Brake		.22
S86	Spiral Spring for Bearing Adjustment		.32
S92	Driving Pin for No. 41		.22
S103	Oiler, Steel		.30
SA	Steel Balls, ⅜-inch, glass hard, each		.08
SB	Steel Balls, 5-16-inch, each		.05

MAGNET Fricton Clutch Pulley

FOR ENGINE, WINDMILL OR TREAD POWER

Easily attached—quickly changed back to hand power

DESCRIPTION

The construction of the Magnet Cream Separator, having every part stro.g, enables the owner to apply any kind of power, without possible injury to the machine. Steady turning is necessary in order to obtain perfect skimming and for this, hand power has previously been claimed to be the best, but we have devised the Friction Clutch Pulley, which regulates the power and gives speed as even as hand power. By its action the Separator cannot be jarred, no matter how quickly you apply the power from the engine, how jerky the windmill power is, or how unsteady the tread power may run. It starts the Separator up gradually and keeps it running true and steady.

It is as skilfully made as the clutches on the most expensive tools in our factory. The belt wheel runs loose on the shaft, and with just a slight turn of the small hand wheel, the friction clutch inside is gently expanded and grips the belt wheel, which causes it to speed up gradually and evenly.

MAGNET Friction Clutch Pulley

FOR ELECTRIC POWER

Made with groove in which to run round belt

Simple, Strong and Reliable

When you wish to stop the machine just turn the clutch to the left, which allows the belt to play free on the shaft, pull the brake, and your machine is stopped.

If you wish to start skimming again as your engine is still running and your belt wheel, just turn the clutch wheel to the right, and your Magnet is again ready for business without further delay.

The Magnet Friction Clutch Pulley is made for use with any kind of power, including electricity. For electric power, a groove is cut in the belt wheel face, as shown in the illustration on the right, so that a round belt can be employed. While, for any other kind of power, where a flat belt is required, the groove is eliminated, as illustrated on the left.

WRITE FOR PRICES

OPERATING A CREAM SEPARATOR.

Remember, it is a fast-running machine, and it requires to be operated carefully at first until you know how to manage it.

1st. Put the howl together properly, by putting the ring in its proper place, and also see that the pin is properly entered in the hole in the bottom of the skimmer.

2nd. There is a small arrow on both the bowl and bowl bottom; see that the bowl is put together so that these two arrows are in line.

3rd. Oil all the parts as directed, at no time using any but the fine oil prepared for this separator.

4th. Failing to oil causes the parts to heat, taking the temper out, making them soft, when they soon wear, which puts the machine out of balance.

5th. See that the milk is of the proper temperature.

6th. Read carefully the directions for starting, as laid down in this book.

7th. Keep the speed up to 55 revolutions, because if you turn too slow you do not get all the cream out of the milk.

8th. See that the machine runs steadily. If it does not, stop and examine the parts to see if they have been wrongly put together.

9th. If you wish to stop the machine quickly after operating, you can do so in from 10 to 15 seconds by applying the brake.

10th. Read the direction book carefully, following the instructions, and you will have perfect satisfaction with your MAGNET.

11th. Hang up this direction book in your dairy, and do not let anyone try to operate your machine until they have read it thoroughly.

To our SALESMEN and AGENTS

A buyer can only learn to operate a machine by using his own hands and brains.

In the setting up and operating a MAGNET Gasoline Engine or Cream Separator, you must remember when the customer or owner reads the direction book he does not fully learn how to operate his machine. When you tell it to him he does not know it. When you actually do it for him, he does not know it. HE NEVER ACTUALLY KNOWS IT until he does it with his own hands and brains. Therefore, you must be sure, before you leave the machine to his care, to have the buyer or his man show by operating the machine himself, that he thoroughly understands it.

THE PETRIE MANFG. CO., LTD.,
A. B. PETRIE,
President and Gen. Mgr.

The MAGNET Line

of time and labor saving farm machines

MAGNET CREAM SEPARATORS:
Five Sizes.

MAGNET GASOLINE ENGINES:
3, 5, 7, 9, 12, and 16 Horse Power sizes

MAGNET GRAIN GRINDERS:
6, 8, 10, 11, 13-inch Plate Sizes.

MAGNET CORDWOOD SAWS:
24, 26, 28, 30-inch Saws.

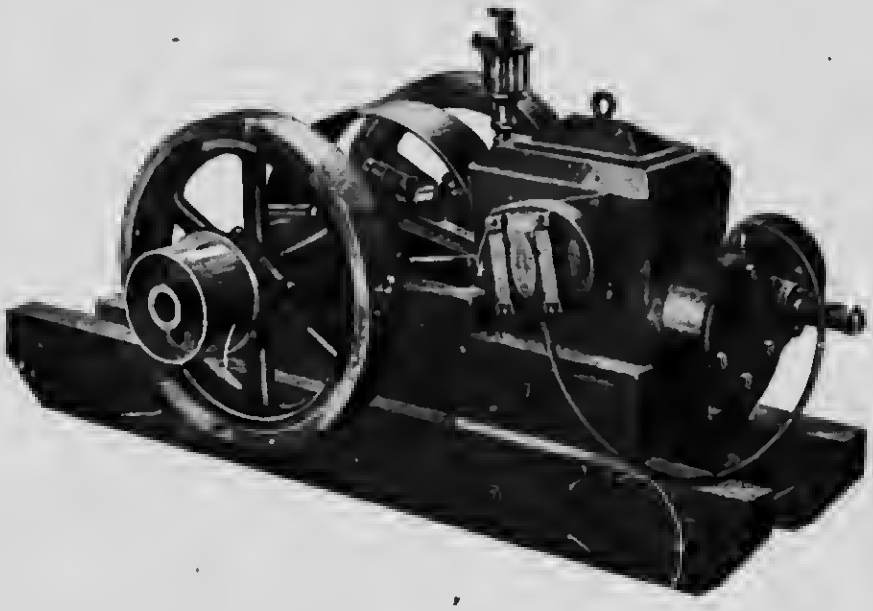
MAGNET POLE SAWS:
24, 26, 28, 30-inch Saws.

MAGNET FRICTION CLUTCH PULLEYS:
All sizes for Engines, and Separators.

MAGNET PUMP JACKS.

MAGNET "BY-PASS" GASOLINE ENGINES

3, 5, 7, 9, 12 and 16, Horse Power



Anyone can operate the Magnet "By-Pass" Gasoline Engine. A spin of the fly-wheel and it leaps into action, putting its full strength and power into the work. No delay! No trouble!

This instant and easy starting is accounted for by the new and wonderful mechanical "Stoker", designed by Magnet mechanics and built into the Magnet "By-Pass" Gasoline Engine.

By its use, all grades of gasoline are perfectly vaporized and the right quantity fed into the combustion chamber, and an astonishing power results from the time of the first ignition spark, on, from a quantity of fuel surprisingly low for the Horse Power developed.

Write for full particulars

MAGNET OIL

IMPORTANT *To get the most satisfactory and lasting service from the strongly constructed MAGNET, mechanical experience has taught that the best oil obtainable is the cheapest to use. It is to your interest to use the best oil. Cream Separators are of different constructions namely, the MAGNET Spur or Square Gear and the other kind viz: the Worm Pinch Gear drive.*

Square Gear

The spur or aquare gear conatruction is the same as is used in the manufacture of all perfect high speed machines. Your watch, the kind of gear used under the seat of your mowing machine, are square gears running perfectly free and entirely frictionless, requiring a Light, Free Running Oil, containing lard and sperm oil to give it the cold test and lubricating qualities necessary for the high speed of a cream separator.

Worm Pinch Gear

The worm pinch gear machine runs by great friction being a motion like two screw nails running together.

The oil required for this construction must be thick and heavy, and even with class of oil after a few months' use the gears cut and wear the result being the bowl gets out of balance, and then poor skimming results and costly repairs.

Buy MAGNET Oil Only

When your first supply of MAGNET Oil has been used, you have gone to your dealer and asked him to fill your can with "best separator oil," he fills your can out of the same barrel as he fills every other oil can, viz: a "general purpose oil," entirely unsuited for the finely geared MAGNET. He does not know what kind of a separator you use, and even if he did he would not know what to give you, as he has not had the experience of the different oils. The use of a thick, heavy oil gums your machine making it sticky and turn hard.

Insist upon getting MAGNET Oil.—It is Reliable

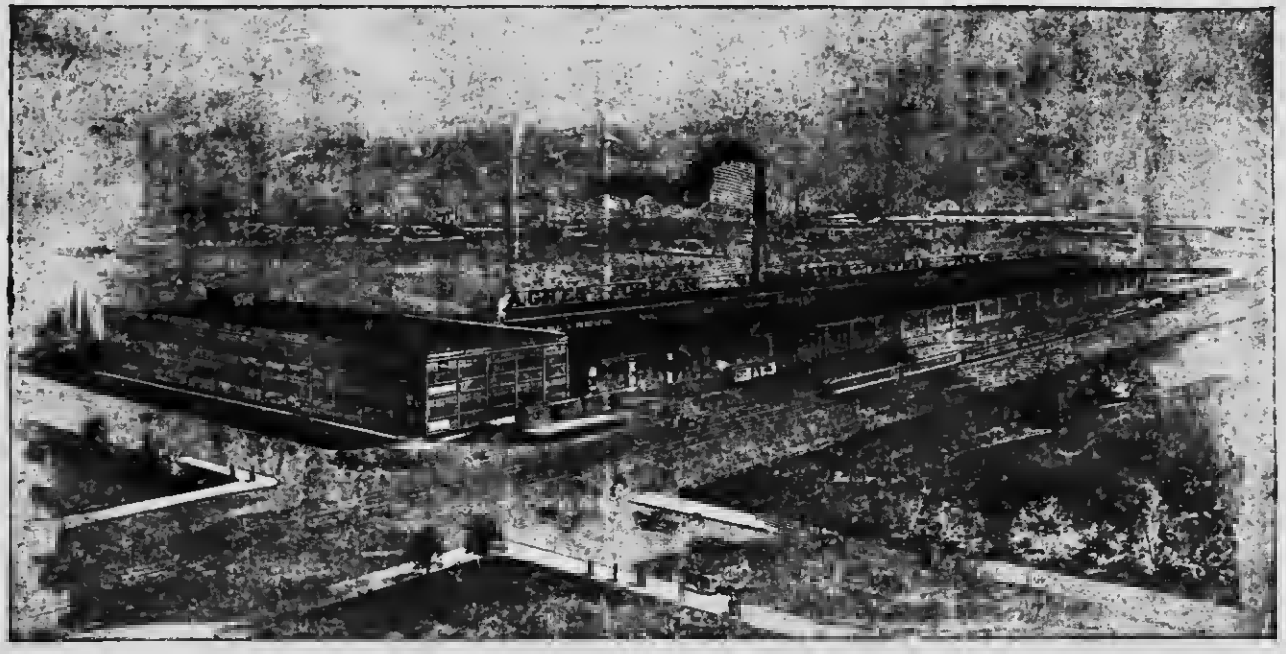
SHOULD YOUR LOCAL DEALER NOT KEEP IT, SEND DIRECT TO US

Put up in—1 Pint, ½ Gallon,

1 Gallon & 5 Gallon Cans.

HEAD OFFICE and WORKS, ; **HAMILTON, CANADA**

Covers over an acre of Floor Space — Assets over $1,250,000



The above cut is a correct Southern view of our main factory, which is 325 x 90ft., also the concrete and brick fireproof warehouse, printing office and general head office building 126 x 45ft., three floors, and six other buildings not shown, all devoted entirely to the manufacture of the MAGNET Cream Separator and MAGNET Gasoline Engine.

Farmers, Fruit Farmers, and Dairymen are invited to inspect our works.