



## THE RIGHT CHOICE



### COW BRUSH GROOMER (shown above)

PDC thru GEA is introducing a heavy duty Cow Brush called the “Cow Cleaner Duo”. The two brush configuration insures that a large area of the cow (head, neck, brisket, back, tailhead and sides) are brushed and cleaned. Plus the cows seem to enjoy the massage action they receive with a brush cleaning multiple body locations. The direction of the rotation is alternated at each use when lifted up. This is a 300 lb. heavy duty brush system in which the vertical brush is fixed at the top and bottom to withstand high cow pressure. Cycle times are 7.5 to 120 seconds. This brush will be second to none out there!

### WHAT'S ON CONSUMER'S MINDS

With the tenth anniversary of the “Centre for Food Integrity”, the organization has come up with the top 10 findings on consumer's attitudes toward food and agriculture.

- 1) Healthy and affordable is top of mind (69%).
- 2) Websites are their #1 source of info.
- 3) Forty Percent believe they have access to all the info they need about where food comes from.
- 4) Out of 15 sources, family is the #1 source they believe on food information.
- 5) Nearly 70% have a somewhat or very positive view about agriculture. 80% want to learn more.
- 6) Confidence in food safety has jumped 50%.
- 7) Trust has grown for government food agencies.
- 8) If animals are treated well then no problem to consumers with meat, milk and eggs.
- 9) With the environment they are not sure farmers are doing enough. (50% ambivalent).

Consumer confidence is growing so the food system is headed in the right direction.

Authentic transparency is the key!

*From Canadian Poultry Magazine*

### MILKING STANDARDIZATION

With GEA Robots—the ultimate in milking standardization is accomplished with a controlled prep that preps every cow properly each time. With GEA Robots (and hope to be used into parlors also) the In-Liner-Everything will perform 100 percent of the recommended milking procedures using the latest in automation technology. Once teat cups are attached, stimulation (stimupuls) cleaning, fore-stripping, milk harvest and post dipping are all performed in one attachment, inside the liner, for a perfectly consistent milking process at every milking session. For a machine or a human to do all these things separately, it is a timely challenge. With GEA's in-liner-everything, operator training and procedural drift will soon become problems of the past.

### SERVANT'S COWS

Before the Mennonites were chased out of Russia the Imperial Family was a very dominating force in Russia. And the members of the Imperial Family were not the only residents of the Imperial Palace. Below the metal framework in the basements and attics lived an army of servants. Unbeknownst to palace authorities, some of the servants with families moved into the roof of the palace. They were only discovered because of the smell of the manure from the cows that they had also smuggled into the attic with them to provide fresh milk to the families. It seems these cows were not the only bovine in the attics; other cows were kept next to the rooms occupied by the Maids of Honor to provide food. (You just never know what's in your attic!).

### MUELLER FRE-HEATER

Large, medium and small dairies all need lots of hot water for equipment cleaning, cow prepping and calf feeding (and in some cases cow feeding). The Mueller Fre-Heater recovers wasted heat from your milk cooler condensing units to freely heat your water. A Fre-Heater has one of the quickest return on investment on any farm. The Model D Fre-Heaters recover 45 - 60% of your systems wasted heat energy.

#### Main Considerations:

- Glass lined storage on stainless Temp Plate.
- 2” foam surround the Temp Plate to insulate.
- Stainless Steel rust resistant outer jacket.
- Factory installed anodes.
- 5 year limited warranty.
- CSA approved for Canada.
- Works well with Hot Water Tanks.
- Temp Plate is similar to Milk Tank temp plates.
- Available in 50, 80, and 120 Gallons
- Also available in DE mode which comes with a heating element.

### UNDER THE RADAR

The following is a list of the “Under the Radar” products that do not get enough recognition but are stars in their own right on many dairies.

- Dynamint All Purpose Salve.
- AO Smith Hot Water Tanks.
- Polydome
- Calf Hutches
- DariTech Milk Pasteurizer
- Stall Buddy Lime Spreader Applicators (Built Locally).
- Heavy Duty PDC Cow Hobbles.
- GEA Automatic Foot Baths.
- Utressept for pre and post breeding.
- Pink Soap for everything!
- Calf Dehorners.
- Dry off dip from GEA
- DariTech calf bottle washers.
- Mueller Model D Fre-Heaters.
- Pull wagons for Everything.



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## CowCleaner Duo Cow Brush - Now Available

We are pleased to announce the availability of the new GEA CowCleaner Duo Cow Brush. The two brushes are shaped to ensure that a larger area of the cow (head, back, brisket and sides) is cleaned and brushed. The correct installation position is based on the average height of the cows within the herd and ensures optimal use, cow comfort, and cleanliness benefits.

Maximum capacity of each brush is 60 animals and it should be installed in a low traffic area. The CowCleaner Duo can be mounted to a wall or to a post.



### COWCLEANER DUO FEATURE AND BENEFITS

- Two brushes, instead of one, for greater cow comfort and cleanliness benefits
- Direction of rotation is reversed each time the brush is started - resulting in even wear of the bristles
- Nylon (Polyamide) bristles that are resistant to wear and last longer
- Vertical brush is fixed at top and bottom - so it can withstand high pressure on the lateral side
- Brush is activated by lifting up the top brush - an inductive sensor monitor resting position of the frame
- Optimized bearing weight of the brush
- Display on control unit shows status and error codes
- Adjustable running cycle time (7.5-120 seconds)
- Adjustable torque safety shut-down
- Heavy-duty motor/gearbox unit with display



Pacific Dairy Centre Ltd.  
34282 Manufacturers Way,  
Abbotsford, BC V2S 7M1  
Ph) 604-852-9020 Fax) 604-852-5091  
Toll Free 1-800-665-0974