

ADVANCED DAIRY SYSTEMS PTY LTD

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Sureflush

Automated cluster flushing

to disinfect clusters between cows in the parlour

- Minimises cross-infections of contagious mastitis pathogens;
- Improves herd health and milk quality;
- ✓ Automated cluster back-flushing saves labour;
- Every cow, every milking;
- Complete whole cluster and milk tube;
- Efficacy tested and proven results;
- ✓ Safe, simple and reliable;
- Suits most parlour systems.

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Sureflush

The basic function:

- A 350ml pressure vessel at each point is gravity-filled with flushing solution from a header tank.
- The flushing solution contains an approved disinfectant based on peracetic acid that is measured accurately using a dosing pump.
- A y-piece connects the pressure vessel to the long milk tube.
 Compressed air forces the flushing solution out of the pressure vessel, through the long milk tube and through the cluster, discharging from the teat cup liners onto the parlour floor.
 The pressure vessel refills with flushing solution and the cluster is flushed for a second time. A longer air blast then removes excess solution from the cluster and long milk tube and the unit is then ready for the next cow.
- For swingover parlours the flushing sequence starts as soon as the cluster comes off the cow. This enables the cluster to be ready for reattachment at the end of the 15-20-second flush sequence.
- For doubled up parlours all the units on one side of the parlour are flushed together during cow exit and entry.



Above: a pair of pressure vessels and controller mounted in a swingover parlour

Benefits of Sureflush:

- Sureflush uses a controlled volume (350ml) of disinfection fluid is used for each flush;
- A vigorous slug action ensures thorough cleaning;
- Sureflush disinfects the complete cluster as well as the milk tube;
- Sureflush is completely automatic - there is no additional labour requirement;
- Low service and maintenance requirement as a result of no peracetic acid passing through the solenoid valves;
- Sureflush's fail-safe design prevents contamination of the milk with the flushing solution in the case of equipment malfunction;
- Very simple system -easily understood by new or temporary operators.

Q&A

How is Sureflush effective?

Contagious mastitis pathogens. such as Strep. agalactiae and Staph. aureus, are spread in milk from cow to cow generally at milking, with contaminated residual milk left on the cluster surfaces normally posing the biggest threat. Staph. aureus causes mastitis that is persistent, highly infectious and difficult to treat, and research shows that pathogens from an infected cow can remain in the liners even after 6-8 cows have been milked. Sureflush. cleans and disinfects the entire cluster to prevent the spread of bacteria through the herd.

Does it slow down milking?

Milking out is not affected since there is no restriction to the vacuum supply to the cluster. In parlours with one unit per milking stall, Sureflush operates during cow exit and entry so will not delay cluster attachment. In swingover parlours Sureflush operates immediately after cluster removal, taking 15 to 20 seconds to complete the cycle. There may therefore be some delay to cluster attachment. However in herds where contagious mastitis is a problem this is likely to be more than compensated by less time spent treating clinical mastitis.

Can it be installed in any make of milking parlour?

Yes, although some modification of the clusters may be required.

