



Classical Herringbone Milking Parlor

Technical Details

All demountable and hot dip galvanized herringbone parlor stalls
Double zig-zag pipes at each sides to direct the cows for standing 30° to the pit
Support post at every stall with back pan
Entry and exit gates
Scissor type lock at exit gates and sliding lock at entry gates
Telescopically adjustable chess bar
Hotdip galvanized kerb with ½" pipe on top edge, stainless steel freely sliding hose holder
Wall to wall pipes connected to support posts
All construction installation by cast and steel clamps, no welding required during installation
Two operator ladders
All parts are hot dip galvanized
Benefit: Milker can see four teats of each milking cow during cluster attachment



Milking System



Electronic Pulsator and Automatic Cluster Remover

Technical Details

Enables excellent pulsation for milking with a limping value of less than 0,5
Cares for teat-health, results with less mastitis cases
NARAS-PULS electronic pulsator, 24 VDC
Naras OCS600 SS, double stroke remover cylinder
24 VDC remover and vacuum shut valve manipulator valve (Naras-Puls-24 VDC)
Stainless steel vacuum shut valve bracket
Looped PVC pulsator line
51 mm PVC pulsator clean air line, changable air filters with large surface