DeLaval bucket milking system
The first step to machine milking
The system you can rely on for faster milking and improved milk quality

DeLaval bucket milking system

DeLaval bucket milking system has a primary advantage over hand milking, in that it enables you to double production capacity. Thorough research and testing proves DeLaval bucket milking system allows the milking of eight to ten cows per hour with just one bucket. You can reduce milking time with this system, which means you can now expand your herd size – milking twice as many cows in the same time period as for hand-milking.

Expanding your business expands your profit and because one milker can operate two milking units consecutively, time efficiency is also improved.

DeLaval bucket milking system incorporates proven milking technology.

This system includes a barn-installed vacuum line, which supplies the bucket with vacuum and has connection taps located either at every consecutive, or every alterna-
tive milking point. These connections enable a milker to move the unit easily from point to point and when a cow’s milking is complete, her milk is immediately poured into collecting cans or a cooling tank.

- The stainless-steel bucket provides excellent hygiene and is shaped like a cone to support carrying, emptying and cleaning.
- The shell and one-piece liner combination is practical, hygienic and easily cleaned

The milking cluster to meet your needs

The milking cluster is the first point of contact between cow and machine. Each cluster is ideally matched to a cow’s individual physiology and designed to meet specific production demands, so choosing the right cluster is vital to your businesses success. DeLaval bucket milking system offers the flexibility of choosing different cluster options.

Pulsation – the heart of the system

Each pulsator in the DeLaval range maintains a constant pulsation rate and ratio – regardless of temperature, humidity and other environmental factors. These pulsators are designed to provide you with reliable and efficient pulsation.

Vacuum – the force of the system

The DeLaval range of vacuum pumps covers all different types of milking installations. Air-cooled and equipped with efficient silencers, these pumps maximise life expectancy and minimise the need for service maintenance.

Cleaning protects production

Thoroughly cleaning your milking equipment after every milking is vital to maintaining high quality milk production.

DeLaval milking unit washer WA3 – built to be effective

This easy-to-install DeLaval washer is driven by the vacuum supply system. The washer simultaneously handles up to three clusters – providing more time for other farm jobs – and requires minimal space in the milk room. DeLaval can provide expert advice plus service and offer a wide assortment of cleaning detergents, for effective milking machine cleaning.

Cooling means quality milk

Milk has a natural resistance to bacteria, immediately after extraction. Rapid cooling is the only sure method of retaining milk quality and controlling further bacteria growth. Milk needs to be rapidly cooled to a storage temperature of four to six degrees Celsius.
Recommended milking routine

**Before milking**

1. Monitor udder health regularly.
2. Plan the order of milking. Milk your fresh cows first, treated cows must be milked last!
3. Always foremilk.
4. Clean teats carefully.

**During milking**

5. Check the milking vacuum.
6. Attach cluster immediately after udder preparation and align tubes.
7. Avoid over milking. Focus on milking and not other jobs at the same time.
8. Always check the udder for strippings.

**After milking**

10. Clean milking equipment directly after milking.
11. Cooling prevents multiplication of germs.
12. Service the milking plant regularly.