Blue Ribbon Service

Models F and G
Cream Separators

INTERNATIONAL HARVESTER COMPANY
180 NORTH MICHIGAN AVE. CHICAGO 1, ILLINOIS
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## SPECIFICATIONS

### Model G Separators

<table>
<thead>
<tr>
<th>Specification</th>
<th>3G</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity, per hour</td>
<td>750 lb.</td>
</tr>
<tr>
<td>Height to top of supply can</td>
<td>41-1/2 in.</td>
</tr>
<tr>
<td>Machine weight, approx.</td>
<td>55-1/2 lb.</td>
</tr>
<tr>
<td>Floor area required</td>
<td>19-1/2 x 20-1/2 in.</td>
</tr>
<tr>
<td>Supply can capacity</td>
<td>60.2 lb. or 28 qt.</td>
</tr>
<tr>
<td>Bowl speed, ± 200 rpm</td>
<td>10,000 rpm.</td>
</tr>
<tr>
<td>Bowl weight, empty</td>
<td>8.3 lb.</td>
</tr>
<tr>
<td>Electric motor rating</td>
<td>0.4 hp.</td>
</tr>
<tr>
<td>Fustat rating</td>
<td>5.6 amps.</td>
</tr>
</tbody>
</table>

### Model F Separators

<table>
<thead>
<tr>
<th>Specification</th>
<th>2F</th>
<th>3F</th>
<th>4F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity, per hour</td>
<td>750 lb.</td>
<td>750 lb.</td>
<td>1100 lb.</td>
</tr>
<tr>
<td>Height to top of supply can</td>
<td>40-5/8 in.</td>
<td>40-5/8 in.</td>
<td>42-1/8 in.</td>
</tr>
<tr>
<td>Machine weight, approx.</td>
<td>61 lb.</td>
<td>68 lb.</td>
<td>80 lb.</td>
</tr>
<tr>
<td>Floor area required</td>
<td>17 x 23-1/2 in.</td>
<td>17 x 23-1/2 in.</td>
<td>17 x 23-1/2 in.</td>
</tr>
<tr>
<td>Supply can capacity</td>
<td>54 lb. or 25 qt.</td>
<td>54 lb. or 25 qt.</td>
<td>65 lb. or 30 qt.</td>
</tr>
<tr>
<td>Bowl speed, ± 200 rpm</td>
<td>10,000 rpm</td>
<td>10,000 rpm</td>
<td>9,100 rpm</td>
</tr>
<tr>
<td>Bowl weight, empty</td>
<td>6.4 lb.</td>
<td>8.3 lb.</td>
<td>13.4 lb.</td>
</tr>
<tr>
<td>Electric motor rating</td>
<td>1/4 hp.</td>
<td>1/4 hp.</td>
<td>1/2 hp.</td>
</tr>
</tbody>
</table>
Illustration 3—Cross-section view of the Model F cream separator.
Illustr. 5—Cross-section of model 3G separator.
Washing

The operator should carefully follow the steps outlined in the Operator's Manual. Because the washing water is released into the bowl at 10 times the volume of the normal milk flow, the sediment is washed off with considerable force.

After the motor is switched off and the bowl speed falls to around 7,000 rpm, the bowl ring contracts, allowing the water and sediment to escape through the washing vents. Then the operator should switch the power on again so that the water will flow through the area exposed by the contracted bowl ring. Baffles on the collectors assist in thorough washing of all surfaces. See Illust. 8.

Sterilizing

After washing, the operator should sterilize the bowl and collectors, using eight quarts of hot water at at least 180°F, as outlined in the Operator's Manual.

He should pass about one-third of the hot water through the machine with the bowl turning at full speed. He should put the balance of the water through after the speed has been reduced and the bowl ring has contracted. In this way, both the inside and outside of the bowl are sterilized along with the collectors.

After the water stops flowing from the collectors, he should turn on the motor again and run the separator for two or three minutes. The heat from sterilization and the high speed rotation will thoroughly dry all the parts.