Cotswold

CLUSTER-FLUSH

Milking Cluster Disinfection System **SWINGOVER PARLOUR**



Installation Manual MODEL 220

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Milking Cluster Disinfection System



AIR SUPPLY Requires Food-Grade Air Filters)



FLEXIBLE TUBING



CHEMICAL ENTRAINMENT SYSTEM (DOSATRON) (option)



WATER INLET SYSTEM



(Note: Installed Level With Cylinders)



CONNECTION TO MILK LINE (Y Piece)

Milking Cluster Disinfection System

FOR SWING OVER PARLOURS Model 220

PRODUCT MANUFACTURING, SERVICING & MAINTENANCE OVERVIEW

The Cotswold Cluster Flush is a system for the effective removal of infectious material left in the milking cluster after a cow has been milked, so that the cluster is disinfected before it is used to milk another cow.

The system mixes a small amount of recommended disinfectant with a predetermined amount of water, and automatically "flushes" each milking cluster with this mixture. This process is repeated after every cow is milked.

Using the Cluster Flush System leads to a substantial reduction in the risk of cross-infection between cows in the dairy.

SERVICES

The system is mains-powered (230v 50/60hz 1amp). At the point of use the operating voltage is reduced to 24v dc.

The system requires a ready supply of fresh clean water and a clean compressedair supply (at 2 bar).

WIRING:

Connect the Power Supply Unit (PSU) to the mains via a double-pole isolation switch, which should be visible and within easy reach of system operators.

Wiring from the power supply to each control box should be SELV, using a suitable type of wire like H03VVF with a CSA of at least 0.75mm2.

All controllers and the power supply unit must be suitably earthed.

All connector tags and terminals will be zinc plated.

This equipment is rated for OV (over-voltage) Category 2 supplies.

PRESSURE VESSEL SPECIFICATION AND USAGE

The pressure cylinder is SEP-rated category-1 at its 2 bar mandatory operating pressure. Its maximum safe pressure rating is 6 bar.

ENVIRONMENTAL CONDITIONS:

The system can be installed in milking parlours anywhere on the planet. Do not use in the open, in direct sunlight or where pipework could be subject to freezing.

The protection offered by this product may be impaired or lost if installation and maintenance is not carried out in line with the instructions in this manual.

LABELING

All labels used in this product comply with the CE Water and Hexane Rub Test.

Milking Cluster Disinfection System

CLUSTER FLUSH – PRODUCTION, SERVICING & MAINTENANCE SAFETY INSTRUCTIONS –

(COMPLETE SYSTEM INCLUDING PRESSURE COMPONENTS)

(The Cotswold Cluster Flush – an SEP category 1 product)

These instructions relate primarily to factory manufacturing procedures, but since the Cluster Flush needs regular onsite service and maintenance, we include them here too.

Component Preparation

All forming, bending drilling chamfering or any other working of components must not cause changes in the mechanical characteristics of those components and in no way reduce their efficiency.

Permanent joints in pressurised segments

For Cluster Flush pressure equipment (pressure cylinders), permanent joining of components which contribute to their pressure resistance - and components which are directly attached to them - must be carried out by suitably trained personnel.

Permanent Joints and their adjacent zones must be free of any surface or internal defects that could be detrimental to the safety of the equipment. Permanent joints must always meet the minimum properties specified for the materials to be joined.

Traceability

Inner pressure cylinders must be permanently labelled to show operating pressure and year of manufacture.

Use label: (*Pressure-Vessel (Sep-Category-1*), also label: (*S Ayling materials and date of moulding*).

Final Testing

Pressure equipment must be subjected to final testing and inspection. A test and inspection of the completed power supply unit and every control panel/pressure cylinder assembly is essential.

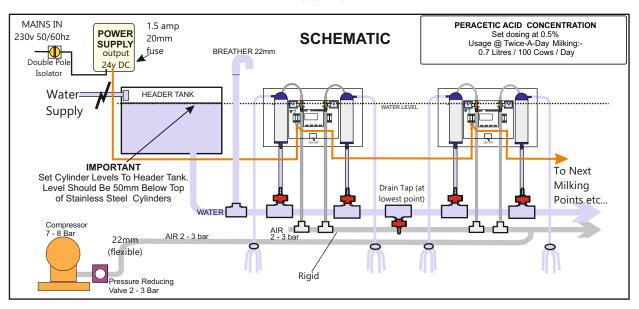
IF IN DOUBT - ASK!

IEC 60417-5018)

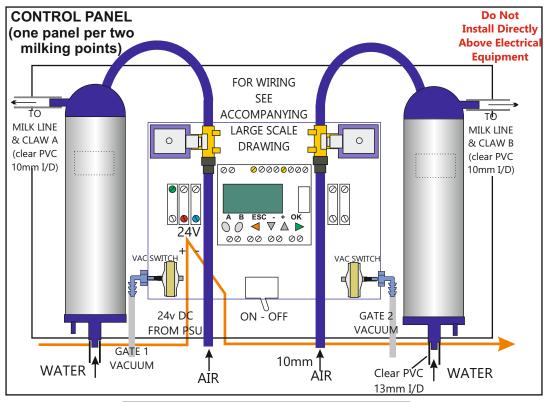
Milking Cluster Disinfection System

FOR SWINGOVER PARLOURS:

One controller per 2 milking clusters Model 220



(ALWAYS SWITCH OFF EITHER THE POWER SUPPLY OR THE CONTROLLER(s) WHEN NOT IN USE)



PERACETIC ACID CONCENTRATION

Set dosing at 0.5% Usage @ Twice-A-Day Milking:-0.7 Litres / 100 Cows / Day

IMPORTANT

BEFORE installation of your new Cotswold Cluster Flush system: ensure that all EXISTING milk shut-off valves are working satisfactorily, (sealing fully and without leaks)

INSTALLATION NOTES ORDER OF INSTALLATION

For ease of installation we recommend the following installation sequence:-

- 1/ Header Tank(s)
- 2/ Water / Plumbing
- 3/ Set Up Water Cylinders
- 4/ Install Airlines
- 5/ Controllers and Electrical

WATER / CHEMICAL

Site the Header Tank at the same level as the cylinders. Ensure that the water level in the cylinders is set 50mm (2 inches) below the top of the stainless tube, (see drawing opposite).

Run 2 inch (50mm) water tube from header tank along the centre of the parlour, connecting to every cylinder using tees, taps and 10x16mm i/d tube. Terminate this tube with a reversed (upside-down) tee/tap so that it can be used as a drain point if required.

Chemical Dosing

We can supply Dosatron high accuracy dosing units if required. When dealing with chemicals, do take <u>all</u> recommended precautions. Before commissioning the system, ensure all unions are tight and the clusters hang correctly

AIR 2 - 3 bar, (pressure reducer may be required)

Use 22mm Flexible Tubing between the compressor (clean air filters should be fitted) and the first 22x22x10mm tee located adjacent to the first controller. Continue to following controllers using **rigid** tubing. Terminate the air line in a blanking cap.

Anti-Syphon Valves

fit one valve either side of the Tee connection of air line, at the mid-point of each half (see schematics)

Pressure Reducer

Cotswold can supply a suitable pressure reducing valve if required.

ELECTRICAL

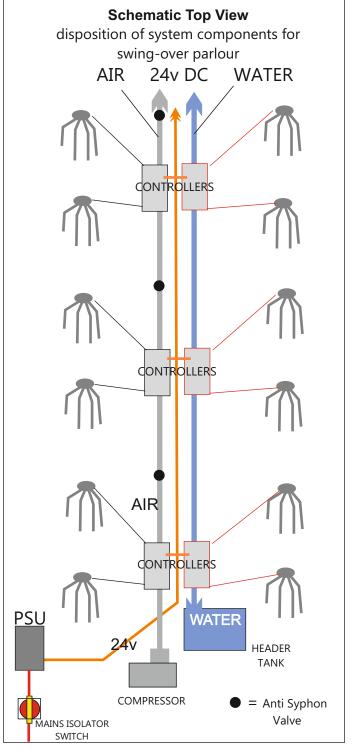
Install Power Supply Unit (PSU) in a safe dry location adjacent to the dairy, run 24v supply to first controller, and then daisy-chain the supply from controller to controller.

Each controller controls two milking points simultaneously.

Arrange a conveniently located switch to turn off the system when not in use. Always switch off system when washing-down the parlour

CONNECTION TO MILK LINE

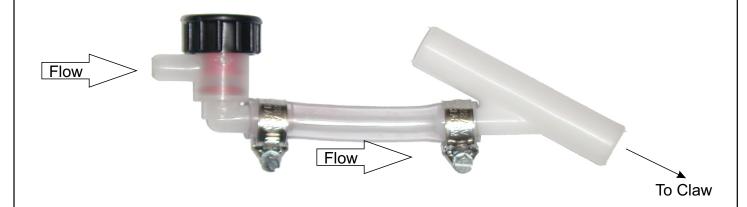
Cut into the milk line and fit the "Y" piece moulding using 13mm pvc tubing connecting to upper horizontal outlet of stainless steel pressure cylinder.



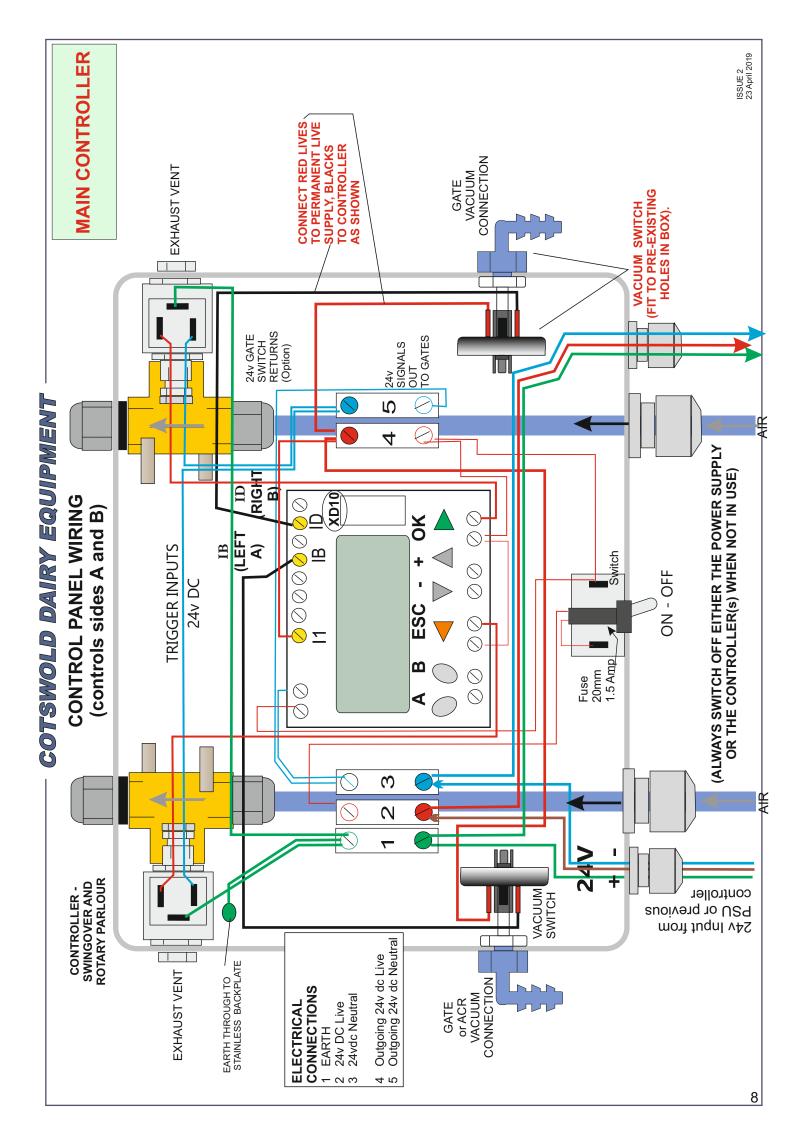
Milking Cluster Disinfection System

SHUT-OFF VALVE (for CLUSTER FLUSH)

Controls maximum of two (2) cluster points on either side of valve (see schematics in this manual).



Unit MUST be installed vertically (as above)



ACCESSING TIMING PARAMETERS XD10 CONTROLLER

To open main screen, press the "-" (minus) button twice.

To access any sub-menu Press OK Then A then either "+" or "-" to move between sub-menus

2. Sub Menu 1 = Milk Sweep Setup

When finished, press esc 2a.

3 Timer Setup - Maintenance

(Change Timings)

(a) Initial Delay Milk Sweep Flush Delay First Flush Fill Time Second Flush

3. Maintenance Help

Shows "A" Solenoid Function

4. Help - Version (call dealer)

5. Software Version

No. eg: R5-4-M5



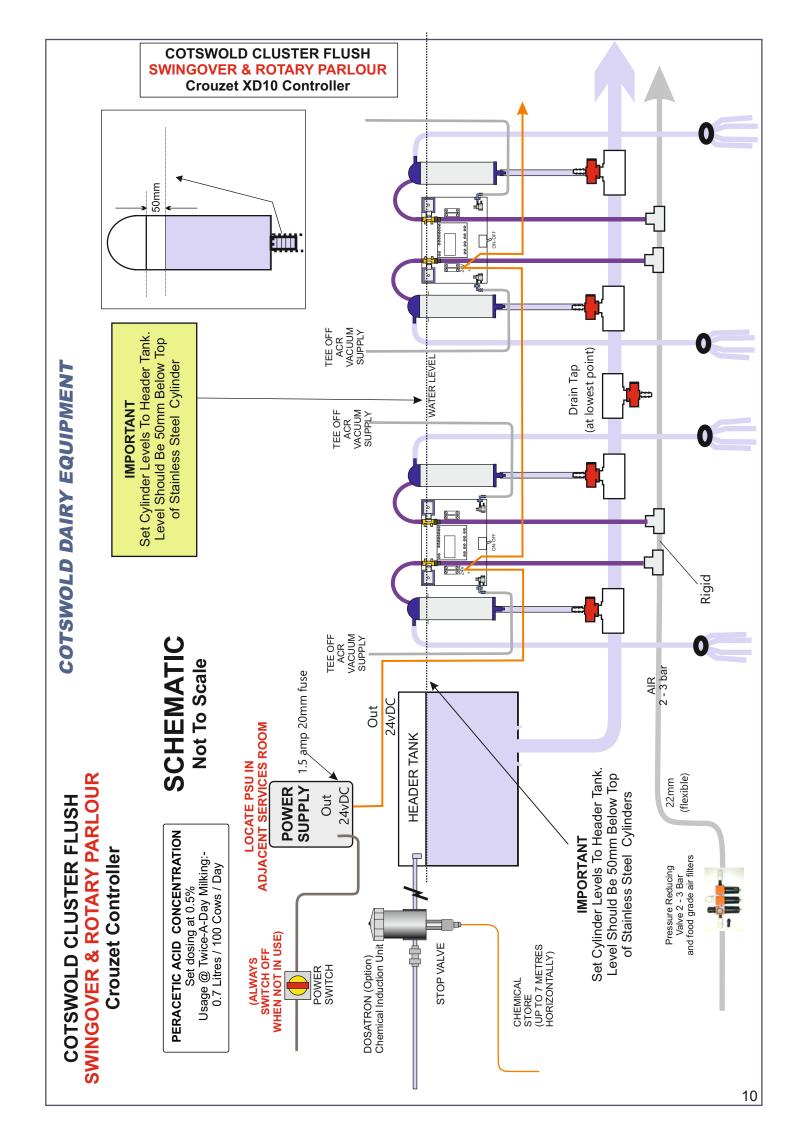












Cluster Flush Servicing page 1

Service interval: 22,000 flushes

At 1 year, the following service parts should be fitted

Dosatron Service Kit

Food Grade Air Filter (For Compressor) Specify CF21 for Metalwork (orange) Unit or CF21B for Camozzi (grey) unit



Dosatron Service Kit DOS/KIT For Video on using this kit, go to cotswold-daiiry.co.uk/



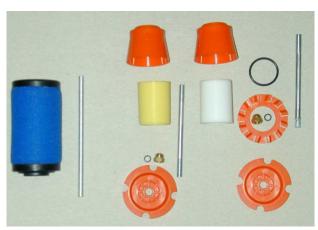
InlineTap / Lever Valve 152-153



Bracket -Swingover Control Box CF100



Bracket -Pressure Vessel CF38A



Food Grade Air Filters - orange "Metalwork" system - Service Kit CF21

Also available Service Kit **CF21B** for grey **Camozzi** Filter (first supplied November 2017)

Other parts you may find useful to have with you when servicing a cluster Flush system.

10 mm i/d x 16mm o/d hose (30m)	351-102
10mm i/d x 20mm o/d hose (30m)	351-127
13mm i/d Hose (30m)	351-118
Herbi (plastic) Clips 16mm	354-153B (no special tools required)
or 16mm Eazy Clip (if you have an Eazy Clip Tool)	
Herbi Clips (plastic) 20mm	354-154C (no special tools required)
10mm Jubilee clips	354-159A
or 20mm Eazy Clip (if you have an Eazy Clip Tool	
Brackets for pressure vessels	CF 38A
Brackets for swing over control box	CF 100
Taps	352-153 ₁₁
•	see overleaf for Major Service info

Cluster Flush Servicing

page 2

C99B

Mini Service Kit

Service interval: 22,000 flushes

At 22,000 flushes, the following service parts should be fitted (in addition to annual servicing)

Cylinder Mini-Service Kit: CF99B (here)

CF99B Replaces all wearing parts in and around the cylinder Order one Service Part per Milking Point:

Cylinder Service Kit: Part No CF 99 (below)

CF 99 - Replaces all the internal parts of the pressure vessel.

Order one Service Part per Milking Point:

examples (erither kit): 10 x 20 parlour, order 10, or 20 x 20 parlour, order 20



Assured: Complete assembly factory-tested before dispatch.

Quick: Internal parts exchanged in-place without moving vessels.

Simple: No small parts to take apart. No leaky re-assembly.

Warranty: We will give 3 years warranty on serviced assembly.

** See a video of cylinder service procedure on our Website**

Additional Non-Return Valve: You will also need to replace the external non-return valve, which is included in the service kit.

You may want to change flexible tubes during the service

30 Metres 10mm tube - 151-102B

30 Metres 13mm tube - 151-118

30 metres 20mm tube - 151-127

Thoroughly rinse out header tanks and pipe work with alkaline cleaner.

Check water levels: (See picture)

- Water level must be level with or just below top label on the vessels.
- o **Important** water levels above this level risk contamination of milk.

Best way to set water levels:

- Set the water in the header tanks level with the overflow
- Set the top label of the vessels level with the overflow
- o This way if the water level rises it only overflows the header tank

Prevent dust and dirt getting into the header tank.





CLUSTER FLUSH POWER SUPPLY

(Switched Mode)



Fuse 1.5 amp 20mm

 PRODUCT
 Qty

 Power Supply 200W
 1

 Box
 1

 Plate
 1

 Screws
 4

 Fuseholder
 1

 Fuse 1.5A 20mm
 1

 Boot - Fuseholder
 1

 Cable Gland
 2

 Nut - Cable Gland
 2

 Cable 3-core 0.75 (m)
 2

outlets, 24v supply to Cluster Flush system

COTSWOLD CLUSTER FLUSH - Major Parts



DECLARATION OF CONFORMITY



EC – Declaration of Conformity according to;

Low Voltage Directive 2014 / 35 / EU
Electromagnetic Compatibility Directive 2014 / 30 / EU
Restriction of Hazardous Substances Directive 2011 / 65 / EU
Pressure Equipment Directive 2014 / 68 / EU

We, Cotswold Dairy Equipment Co Ltd, located at Avenue 3, Station Lane, Witney, OX28

4BP, United Kingdom, declare in exclusive responsibility that the Cluster Flush meets the essential health and safety requirements of the above mentioned directives.

To ensure presumption of conformity, the product has been assessed for compliance with the following directives and standards either in part or in full.

Directive	Requirements and / or Standards applied
LVD 2014/35/EU	BS EN 61010-1: 2010+A1: 2019
	BS EN 61010-2-201: 2018
RoHS 2011/65/EU	EN 50581: 2012
EMC 2014/30/EU	BS EN 61000-6-4: 2007+ A1: 2011
	BS EN 61000-6-2: 2005 AC: 2005
	BS EN 61000-3-2: 2014
	BS EN 61000-3-3: 2013
PED 2014/68/EU	Annex I

TCF reference no.: CE_TCF_Cluster_Flush

Name: Stephen Gibson

Title: Director

Date: 4th April 2023

Signature:

