



Magnum 40[™] (36" and 42")

The ultimate herringbone stall featuring individual indexing with integrated detachers

- Positions cow for maximum comfort and milking efficiency.
- Designed for operator safety and convenience.
- Improved throughput.
- Wide selection of sizes.





Designed and manufactured for maximum efficiency and minimal maintenance, regardless of herd size

Cow positioning and comfort —

automatically brings the cow into the correct position; accommodates larger cows. Stainless steel sloped rear splash shields conform to cow's shape.

Operator safety and convenience — individual positioning guides and group indexing position each cow for safe, easy access. Integrated detacher packages save

space and improve operator convenience.

Improved throughput — brisket bar lifts away and up quickly to fast group exits. Auto entry gate circuit improves load time, four turns per hour per side. Group indexing moves entire group back towards the operator.

Wide selection of sizes — choice of 36" and 42" widths allows more stalls in less space; choose from double 4 to double 40 configurations.

Greater durability — 5-1/2 in. main support columns and 3 x 10 in. columns, 11 ga. curbing, 12 ga. splash shields and raceways; heavy-duty stainless steel splash shield, curbing, columns.





Individual cow positioning guide — brings all sizes of cows into correct milking position.



Industrial grade air cylinder — lifts front end of stalls for smooth, rapid exits.

Sloped stainless steel pans conform to natural cow shape.

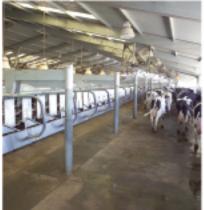


Optional Subway system — keeps vital equipment and systems clean, dry and easily accessible.











Rapid release exit — all cows leave quickly from the front to allow faster cow throughput.

Metatron 21 milk meters — integrated herd management system monitors milking performance, cow health and milk quality.



Omni detachers

— automated detaching system can be customized for maximum milking performance.



support arm.

Chain take off system — integrated into the butt

positive vacuum shut-off combined with auto

pan with smooth,

returning hose support arm. Options:

- Cantilever design allows tapered pit to provide unobstructed view of parlor.
- Remote gate controls.
- Stainless steel brisket rail, arms, entrance gate and columns.

Systems — Service — Success





Integrated milking technology

Your WestfaliaSurge ProFormance center offers the right package of integrated equipment systems to help you achieve the highest operating efficiency and highest milk quality.



Service pros and quality products

WestfaliaSurge ProMilk service offers a single source of service and products to help you sustain the highest operating efficiency and highest milk quality.

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