

BOBMAN[®]

MADE BY JYDELAND



English version



BOBMAN MILKBUS

Model 500 L & 1000 L

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Introduction

Our new BOBMAN MILKBUS has been designed and developed for the large veal and dairy herds, for feeding milk to small calves.

BOBMAN MILKBUS is based on a load-bearing construction and technology from BOBMAN manufactured in Jutland. It is equipped with a powerful electric motor with traction on the 2 load-bearing wheels. The insulated tank, the dosing equipment and possibly the pasteurization/heat control is from JH Agro/Mosegaarden.

With a BOBMAN Milkbus, you can be sure that the dosage control feeds the right amount of milk. A BOBMAN Milkbus is made in 2 sizes, 500 liters and 1000 liters, but can also be supplied with a powder mixer, pasteurization/heat or both. At the same time, the BOBMAN Milkbus is very easy to get around the farm with, but also easy to get on and off, as farmers must be able to get on and off their machine quickly.

The dosage control is operated via a display, where you set the desired feeding amount, then feeding is done using the push button on the feeding handle directly in the feed trough. The pasteurization/heating process and an end temperature are also set (if the equipment is optional) in the same display.

The BOBMAN Milkbus is a maneuverable machine that greatly simplifies work on the individual farm, it is fast and transports large quantities of milk to the calves. It is quiet and therefore does not scare the calves away from the feed trough. The insulated milk tank keeps the milk warm even for the last calf in the row. The insulation will also significantly reduce the energy consumption for pasteurization, as the heat loss is minimal.

NEVER USE WATER TO WASH AROUND ELECTRICAL PARTS!

Pasteurization

The advantage of Bobman Milkbus pasteurization is, among other things, that the heating takes place with the help of water in the double wall around the sides and in the end of the tub. The system performs a very gentle pasteurization process. The milk does not burn on the bottom and does not acquire an aftertaste. The water is heated in a wall-mounted heating unit, which is equipped with 2 x 10kw heaters. Likewise, cooling also takes place in the double wall with cold water. It is possible to connect ice water, otherwise tap water is used in the cooling process.

Both colostrum and whole milk provide good growth conditions for bacteria, and it is practically impossible to avoid bacteria in the milk for the calves. The calves can thereby get disease-causing bacteria (pathogens) with the milk. The pathogens can originate from an infected udder or manure residues. In addition, the reproduction of pathogens in milk is seen

in connection with insufficient cleaning of udders, hoses, buckets, hands, etc. in connection with the milking process - or in the period afterwards when the milk is handled and moved.

Heat treatment of milk for calves can therefore be a good solution to reduce the number of bacteria. Pasteurization of whole milk for calves sweet milk can withstand higher heat than colostrum. Pasteurization is not a reset, but a reduction of the bacterial count. For tank pasteurization, you will typically aim for heating at 60°C for 60 minutes, or 63°C for 30 minutes. Here it is important that the temperature is not lower than 60°C, otherwise there will not be enough killing of bacteria, as the temperature has a great effect on the reduction of bacteria. Likewise, the temperature must not be much higher than 63°C, as this destroys the milk's good components and affects the taste negatively.

In the picture you can see how the machine is connected, when it is being charged and when it is pasteurizing the milk.



Display

Powder mixing

Operating the Mixer - connect the multi-plug, then press:



Press " START "



This screen will come five when shuffling



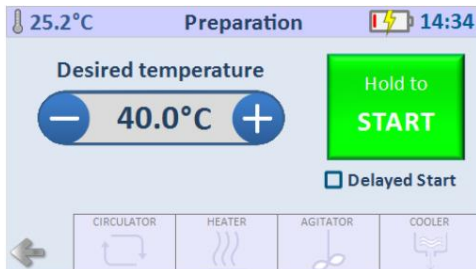
Mixer is set to stop after 4 minutes or press STOP.

Heating to feeding temperature

Connect the multi-plug and then press



The temperature is then set and start is pressed.



Or postpone the start time, press "Delayed Start"

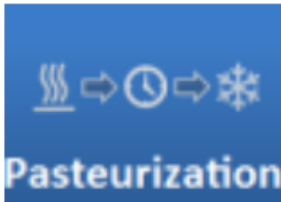
When delaying the start, set the start time, press

"OK" and then "START"

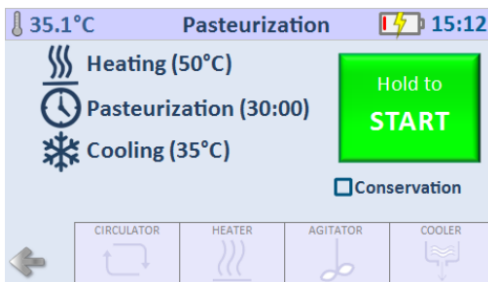


Start pasteurization

Connect the multiplug and hoses. Then press



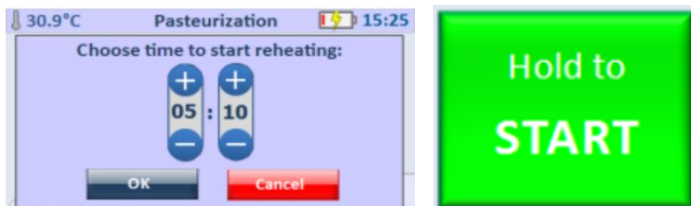
Then press "START" and the process will start immediately.



Or postpone the start time, press "Conservation."

When postponing the start, set the start time, press "OK"

and then "START", the milk is cooled to the selected cooling temperature until the pasteurization process starts.



Feeding

Press



After this, this image will appear.



Either select one of the three preset quantities or set with + and – If one of the three preset quantities must be changed, this is held for 3 seconds, and the set quantity is remembered.

Then press and hold the feed handle button until the specified amount is fed. See green bar.



Cleaning

Use the automatic washing system according to its instructions.

If the machine is delivered without an automatic washing system, follow the instructions below;

DAILY CLEANING

After each feeding:

-Rinse out milk residues with lukewarm water

Mine. once daily:

-Fill 25 liters of 50–60-degree warm water and 1 dl. **MG Alka**

-Wash with a brush or install a wash spout: (99.5 liters = approx. 4 minutes)

-Turn off the washing water and rinse everything through with lukewarm, clean water

WEEKLY CLEANING/DESCALING

-Fill 25 liters of 40–50-degree warm water and 2 dl. MG Acid

-Wash with a brush or install a wash spout: (99.5 liters = approx. 4 minutes)

-Turn off the washing water and rinse everything through with lukewarm, clean water

Safety data sheet, scan the QR code.



MG Alka

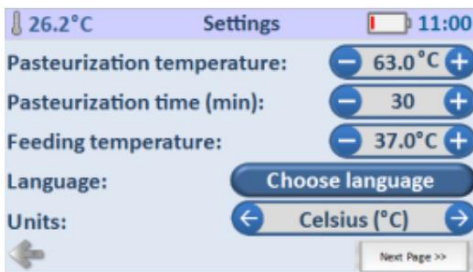
MG Acid



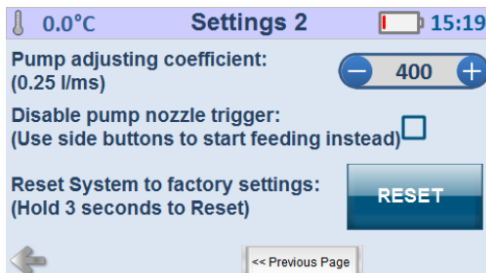
Basic settings



Temperatures and duration of the pasteurization are set here.



Next page:

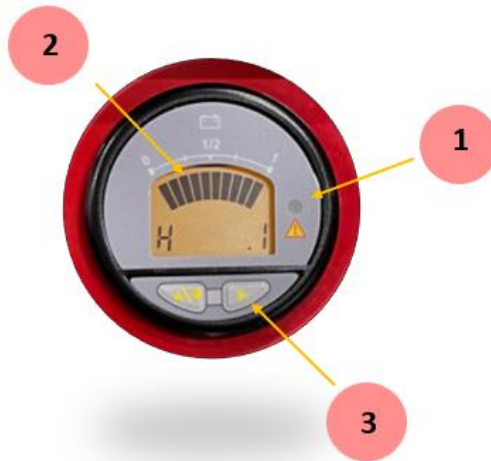


Calibration of pump + or –

To activate button on the side of advance controller for feeding button, put tick in small square.

RESET, all basic settings go back to the factory settings.

Control panel



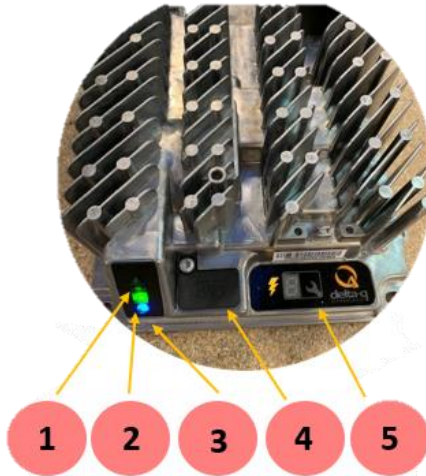
1. The indicator flashes when there is 5% power left on the battery and you need to charge the machine.
2. The display switches between working hours and BDI. (BDI means battery level percentage)
3. Battery indicator shows 10 bars, each bar represents 10% power on the battery. When there is 5% left, point 1 will flash red and the motor will run slowly. This means that you must drive to charge.

When the machine is fully charged, there is 120 min operating time.



1. 1. Battery display.
2. Turn the key for ignition and the machine we start. Always remember to switch off the machine after use.
3. Light on and off.
4. Drive forward or reverse.

Charging the BOBMAN Milkbus



1. No light in the triangle OK!
2. No light = Not charging
Flashing light = Charging
Constant light = 100% charged
3. The charger is on if it lights up blue.
4. USB input for programming the charger (factory programmed)
5. If you press the key, a code will appear which shows the charging algorithm for the program on the charger.

Batteries

The battery pack consists of 4 pcs. lithium batteries of 12V, these make up 48V together.

Each individual battery must have the same voltage of approx. 13.2 yrs.

If the voltage is not the same on each battery, then the chargers cannot fully charge them. Therefore, you must leave the single battery up with a 12V charger.

All machines are equipped with a main switch which sits in the middle of the batteries, if it is not activated, you cannot charge the machine.

