



Hanford dairyman Don Giacomazzi favors the dependability of a 50 kW standby driven by PTO from his always-ready tractor.



Farm Advisor Gale Gurtje (center) and Gerrit Anker, Dairyman (right), observe LPG refilling in Tulare County by George Bidwell, Senior Route Salesman.

Energy supplies for milking parlors

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The electrically powered milking and refrigeration equipment in dairy milking parlors is generally conceded to have high energy use effectiveness in terms of food production. The several hundred gallons of hot water needed to clean and sanitize the milking system twice each day and warm water for cow preparation and general washup may be heated by natural gas (NG), liquified petroleum gas (LPG), or electricity (kW), but there is no practical alternative to the electric motor to drive the vacuum pump, water pressure system, and refrigeration compressor, so most attention to dairy energy conservation is now directed towards the substantial water heating load.

Public health regulations protect the quality of milk by requiring a high level of sanitation and refrigeration, but they also leave producers vulnerable to power outage or fuel interruption. Utility companies serving dairy communities foresee natural gas curtailment and rotating electric outages in the near future. Evaluation of this critical load is needed so that alternative energy sources or modified energy use can be considered.

Farm-owned standby electric generators are part of the dairy energy mix. When they were installed, it was usually so that milking operations could continue during power outages. They now have added significance to the utility companies, because extensive use of standby generators could mitigate region-wide milking problems and losses caused by

rotating outages. Large standbys could be operated under the new principle of "load sharing," which means that they would help the utility to carry part of the demand on that grid. In effect, parlors on large dairies whose milking operations are nearly continuous (for example, 20 hours per day) could be shifted entirely to off-peak load. (The lower, off-peak power rate that the account would then receive would amount to an accelerating pay-back as electricity cost continues to rise.)

In the spring of 1977, the Extension Dairy Energy Committee (DEC) surveyed producing dairies in Kings, Tulare, and Fresno counties. An inventory was made of the form of prime energy used for water heating, the size and fuel consumption rate of water heaters, and the on-dairy availability and size of standby electric generators for milking parlor loads. Milk inspectors and Dairy Herd Improvement Association (DHIA) supervisors gathered much of the data. Information was recorded from 100 percent of the dairies in Kings and Tulare counties and 39 percent of those in Fresno County (see table).

Discussion

Fuel used reflects the popularity during the 1960s of "all electric dairying." In Fresno and Tulare counties, however, a post World War II dairy barn building boom predated the big switch to electricity. LPG, the only practical alternative to

NG, was the energy of economic choice. Kings County, however, had a relatively small dairy population when the southern San Joaquin dairy industry expansion began, so it had a higher percentage of total electrification of facilities. Future availability and cost of electricity could not be foreseen as factors that would ultimately challenge the use of the "most perfect energy" for water heating.

Water heaters on surveyed dairies range in size from 30 to 300 gallons. Most of the smaller tanks are on older, smaller dairies, where milking system washing is usually less labor-efficient than on modern very-large-pipeline (VLP) installations. (These small dairy operations are rapidly being replaced or modernized.) The most common size of tank in recent installations is 100 gallons.

Five percent of the dairies have two or more water heaters with a combined capacity of 70 to 300 gallons (200 gallons was most common). Having more than one small tank in an old parlor was a way to increase washing system capacity with the relatively small cost of an add-on heater. In newer installations, multiple tanks are usually chosen over large single tanks, because local equipment dealers stock just one size for obvious seller and buyer advantage. (The 100-gallon size is the most adaptable to any dairy situation.)

A concurrent DEC study of hot water consumption in milking parlors (*California Agriculture*, January 1978)

