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Harrow-Mounted Floating Cutterbar Helps Solve Residue Problems

Residue from high-yielding small grain often causes problems after harvest because the stubble can be so long and thick that it's difficult for tillage or seeding implements to go through without plugging up. To solve the problem, Coombs Mfg. recently introduced a heavy-duty harrow equipped with a flexible floating cutterbar on front.

"It lets you mow stubble and work the residue all in one pass," says president David Coombs.

A 60-ft. model of the "Mow-Master" harrow was on display at the recent Spokane Ag Expo. The cutterbar is built in two sections and is powered by a pair of Schumacher hydraulic motors that operate off the tractor hydraulics. It takes four hydraulic circuits to operate the implement - one to operate the motor, one to raise and lower the cutterbar, one to raise and lower the harrow, and one to fold the unit for transport.

Cutterbar height is adjustable from 4 to 14 in. above ground. It mounts on parallel linkage, allowing it to follow the ground contour.

The Love floating cutterbar is a double-sickle system - a reciprocating sickle with 3-in. sections running over fixed 2-in. sections. "This design practically eliminates plug-ups and bent sickle sections so there's less breakage of sections and guards. It also runs quiet with less power demand.

"The machine also works great on CRP ground, where it can be used to stimulate



Flexible floating cutterbar mounts on parallel linkage to follow ground contour. Harrow controls cutterbar working height.

grass growth and clean out weeds."

The unit folds to a narrow transport width of 10 ft. 11 in. A 48-ft. model is also available.

Coombs says the cutterbar adds about \$10,000 to the cost of the company's 60-ft. harrow.

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Rolling Oil Change Pan Empties Itself

Handling and storing used engine oil can make quite a mess, but B.G. Schlueter and Bryan Schluter, Schlueter Equipment Sales Inc., Royal, Illinois, says they've found a way to keep things clean and neat.

Their EZ Oil Shuttle is built to catch drain oil from engines. The 20 by 24-in. oil pan on rollers holds 15 gal. of waste oil. After filling, it can be wheeled out of the way. An optional pump empties the shuttle into storage tanks or barrels.

Bryan says the shuttle, just 12 in high, is sized to roll under most cars, pickups, semi trucks, tractors and other farm machinery. It has a screen for draining oil filters.

The tank is made from 16-gauge sheet steel, cut and welded on all edges, so it weighs nearly 40 lbs. The 4-in. wheels on all four corners keep it stable but it can be moved easily.

The optional gear pump, available with either 115-volt AC or 12-volt DC 1/2-hp motors, can handle oil, hydraulic fluid and most other heavy liquids.

A complete unit, with tank, screen, lid, pump and hose, is priced at \$370. If you don't



After filling, the EZ Oil Shuttle can be wheeled out of the way. An optional pump empties the shuttle into storage tanks or barrels.

need the pump, you can buy the tank separately for \$160. Shipping is extra.

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Greg and Polly Rinehart grow and sell fresh vegetables. To keep them fresh, they converted one side of this big livestock barn into a drive-in cooler.

Drive-In Refrigerator Keeps Vegetables Fresh

Growing and selling fresh vegetables has been a profitable enterprise for Greg and Polly Rinehart, Boone, Iowa, for the past 15 years.

"At first, it was a way to make extra money in the summers," Rinehart says. "But over the years, it has become a more consistent source of income than our 600 acres of row crops."

The Rineharts sell most of their produce at farmers markets on weekends. Keeping vegetables fresh from the time they're picked was always a problem. For years they used walk-in coolers on the farm.

As the business grew, they decided they needed something large enough that they could drive right into.

"We had this big livestock barn we weren't using anymore so we converted one side of it into a cooler," Greg says.

They enlisted the help of Mark and Cindy Westrum, Stratford, Iowa, who were also in the fresh market vegetable business. The Rineharts and Westrums help each other out and share a green bean picker. "Since we were going to set up a green bean line there, it seemed logical to work with them on this, too," Rinehart says.

On one side of the barn, they installed a conveyor with a sorting table and washer to clean beans. "We pick about 50 bu. of beans at a time with our picker," Rinehart says. "We dump those on the conveyor and then everyone sorts and cleans. Then the beans are packed in bushel containers and carted over to the cooler on other side of the barn."

To make their drive-through cooler, they put up stud walls to make a 14 by 40-ft. room and insulated it all the way around with bat insulation. They added more insulation by finishing the inside of the cooler with styrene

board that was finished on the inside. Then they installed insulated doors so they could enter the cooler from either the outside or from the vegetable processing area.

"We cool the room with a large used refrigerator compressor we bought from a neighbor. It keeps the temperature at between 35 and 40 degrees," Rinehart says. "We did most of the work ourselves, but I hired an expert to hook up the cooling system and we had a carpenter help us with the doors, so they fit right."

Shelves along one side of the cooler are designed to hold bushel boxes of green beans and other vegetables.

There are two big swinging doors to the outside. When those are open, they can back a pickup or trailer right into the refrigerated room.

"Sweet corn and green beans take up most of the space in the cooler," Rinehart says. "We sell sweet corn out of the same trailer we pick it on. If we can't sell it the day it's picked we park the trailer in the cooler. We can put as many as four trailers into the cooler at once, although we seldom have more than three in it."

Rinehart says turning the barn into a cooler was relatively inexpensive. They use it for everything from asparagus to zucchini, turning on the cooling system in early July. It's usually the end of October, when they've finally picked and sold the last of 10 plantings of sweet corn and 12 plantings of green beans. He says electricity to run the compressor averages about \$150 a month during the four months of use.

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Room is cooled with a large compressor. "During sweet corn season we park trailers loaded with corn in the cooler," says Rinehart.