



K 501 Kile Thresh Bar



K 506 Kile Thresh Bar



K 513 Kile Thresh Bar



K 514 Kile Thresh Bar



K 515 Kile Thresh Bar

## Kile® Thresh Bars

**Kile® high performance patented thresh bars improve rotor thresh & provide cleaner grain samples for Case IH**

### AFX/Specialty & small tube rotors.

The K506 bar is an all purpose bar. It's extended rasped ramp, begins rasping sooner, allowing more crop to rub on itself. These deeper and wider rasps, on each bar, are aggressive yet gentle on the crop, allowing the material to be 'managed' thru the threshing/separating system. K501 extended rasp spiked bar is used, as needed, when cutting rice, corn & beans.

The K514 small tube extended rasp bar is the all purpose bar for small tube rotors, used for small seed and grain to corn and beans. The K 513 small tube spike bar is available with or without a carbide tip. The carbide tip dramatically extends the spike

wear. This is the 'go-to' bar for rice. The K 515 carbide sharp edge small tube bar is used when crop material needs to be 'sized' for better management in the concave or separating area. (Sizing assists in corn shuck shredding, green stem soy beans and rice balls, for managing rotor loss).

Kile® Thresh Bars are noted for the following features:

- High performance bars for Case IH rotors
- Reduce over-threshing
- More surface area for exceptional crop feeding
- 30-50% larger surface area per bar than OEM
- 40 degree ramp angle

- Enhances the separation of material for a cleaner tank sample
- Aggressive feeding yet gentle on all crops
- Made in the USA of cast chrome alloy (high impact resistant) excellent wear ability
- Small tube bars, with carbide, maintain spike integrity

Visit Kile's website for prices, dealer list, & other bars. Contact: FARM SHOW Follow-up, Kile Machine and Manufacturing, Inc., 401 Squires Road, Rosalia, WA 99170 (ph 509 569 3814; infor@kilemfg.com; www.kilemfg.com).

**Reader Inquiry No. 25**

## The Greatest Thing Since Sliced Bread Is Better Sliced Bread

Meet the GrainMaker® family. All Grain-Maker mills are 100% handmade in the Bitterroot Valley of western Montana, U.S.A., and provide a Lifetime Heirloom Guarantee on every part of every mill. The mills easily grind, roll or flake a variety of dry grains and legumes – wheat, oat groats, spelt, corn, beans, dried peas, barley, quinoa, coffee, flax seed, poppy seeds, popcorn, dehydrated vegetables, peanuts, and many more.

Construction is handcrafted of welded and machined steel and metal (no castings) – the hopper guard and two augers are stainless steel; and the grinding burrs are a high-quality alloy. These grinding burrs are an exclusive design of GrainMaker and are easy to clean. The bearings in each mill are sealed ensuring for smooth, maintenance-free operation. The mills have an exclusive adjustable "click and lock" control knob thus allowing the user to choose and easily adjust for coarse to fine grinding. The extended handle allows for better leverage. For faster production, each mill has a pulley that allows for motor, bicycle, or alternative power conversion. A custom-built geared electric motor is available and slides directly onto the shaft without bulky

guards, pulleys or belts; or a do-it-yourself motorizing kit is also available letting you use your own electric motor. For the more adventurous types, a bicycle kit can be purchased, which allows you to drive a mill with any standard geared bicycle. Grain-Maker mills are powder coated in red with an FDA approved finish making clean-up trouble-free.

The Model No. 99 has a 6-cup hopper, 5-inch burrs and a 12-inch flywheel, perfect for grinding or cracking modest batches of grains; while the largest of the group, Model No. 116, is suitable for larger output, with 6-inch burrs and a 14-inch flywheel. The Model No. 275 Flaker mill rolls and crushes grains using 2-3/4" diameter rollers made of stainless steel. The Flaker mill is a fitting addition to any home brewing or small-scale feed operation. The GrainMaker Sorghum Press is a free-standing press that squeezes sorghum cane into juice. Sorghum is a popular natural sugar substitute that has been used in the U.S. since the 1850s. Sweet sorghum juice that has been pressed is cooked down into sorghum syrup.

Owners Randy and Bonnie Jones' determination to provide heirloom-quality



GrainMaker mills, and a distinguished totally American-made product, is reflected in their continuous commitment to improvement, superior customer service, their 30-day satisfaction guarantee, high-quality construction, and the Lifetime Heirloom guarantee.

Learn more and order online at [www.grainmaker.com](http://www.grainmaker.com). Or contact them via mail at GrainMaker, P.O. Box 130, Stevensville, Mont. 59870; call toll-free 855-777-7096; or e-mail [sales@grainmaker.com](mailto:sales@grainmaker.com).

**Reader Inquiry No. 158**