

## Machine “Chunks” Wood Instead Of Chipping It

The Red Dragon Wood Chunker chops branches and small trunks into 6-in. long chunks of wood.

“It’s perfect for 2 to 6-in. diameter stuff that’s too good to turn into chips but too small to bother with a chainsaw,” says Dave Bish, Plant Oregon, a family-owned nursery. “We have 4 residences on our property that use wood heat, and we need a lot of outdoor campfire wood. Our RP-200 Wood Chunker chops up roundwood and drops it into easy-to-handle totes.”

Bish bought the Chunker from Scott Bagley, whose company Exeterra imports them from Europe to make charcoal. He soon was importing them to sell to people like Bish, who heat with wood.

“It is a simple and safe way to process small rounds and mill edging slabs,” says Bagley. “The chunks are great as plain fuel wood or as kindling for starting fires. They also work well for outdoor grilling and smoking meat.”

The 4 models range from the RP-100 for 3-in. and smaller wood rounds to the RP-

200, which can process up to 6-in. diameter roundwood. The pto-driven Wood Chunkers vary in power requirements as well, with the RP-100 requiring only a 15 hp. tractor. The RP-200 calls for a minimum of 90 hp. Bagley reports Bish uses only a 60-hp. tractor on his but is chopping mostly softwood.

“The optional large flywheel really helps with smaller tractors,” says Bagley. “Extra knives can also be mounted to produce smaller chunks of wood.”

The Wood Chunker mounts on the 3-pt. and is equipped with a clevis hitch at the rear for pulling carts or wagons. When equipped with the optional conveyor, wood chunks fall directly into the trailing cart or, in the case of Bish, into totes.

The RP-100 is priced at \$3,995. The RP-200 is priced at \$7,145. With flywheel and conveyor, it is priced at \$8,778.

“The 100 and 200 will soon be available as engine-powered units as well,” says Bagley. “We’ll also have one that can be powered by either tractor pto or engine. The chopping mechanism is also available



The 3-pt. mounted Wood Chunker chops 2 to 6-in. dia. branches and small trunks into 6-in. long chunks of wood. It can be equipped with an optional conveyor.

by itself for those wanting to mount it in a custom configuration.”

An even larger RP-300 is available by special order. It will cut up to 8-in. dia. wood and is equipped with hydraulic rollers for in-feed and a 10-ft. long, 16-in. wide conveyor.

There’s a video of the “chunker” at [www.farmshow.com](http://www.farmshow.com).

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Unit handles wood that’s “too good to turn into chips but too small to bother with a chainsaw”.

## Air-Powered Mill “Explodes” Grain Instead Of Grinding

Instead of using a hammer mill or grinder to process grain, Sunrise Flour Mill’s Unifine mill uses high-velocity airflow and a high-speed spinning drum to make grain literally explode by forcing it against tiny teeth on the inside of the drum.

“It sounds like a big jet engine,” says Darrold Glanville, Sunrise Flour Mill founder. “Our finely milled, whole wheat flour has all the good stuff still in it and yet it bakes into light, lofty loaves more like white flour.”

The Unifine mill was developed in England in the 1930’s before being destroyed during WWII bombing. The inventor brought the concept to the U.S. after the war, where it was refined by engineers at Washington State University. Leonard Fulton, a Washington grain farmer, financed the building of 3 of the mills. Although the mills caught on commercially, his grand nephew is now reintroducing the technology.

“The mill spins at 2,300 rpm’s and is powered by a 30 hp. electric motor,” explains Chuck Call, Sunrise general manager. “The round mill has a diameter of only 3 ft., but produces more than 8,000 lbs. of flour per hour.”

“Our Unifine mill is one of only 5 now operating in the country,” notes Glanville.

Glanville and Call are producing Unifine milled Turkey Red (a hard red wheat) and Sonora White (a soft wheat). Both are heritage wheat varieties that Sunrise has long championed.

Glanville developed gluten intolerance to flour made from conventional modern wheat. He discovered he could eat breads made with heritage wheat without a problem, so he started milling and marketing grains, flours and mixes, as well as home baking equipment (Vol. 33, No. 6). What started out as a booth at a farmers market has evolved into more than a full-time enterprise and is expanding more with the Unifine mill.

“Historically, fine whole wheat like ours is what the Europeans milled,” says Glanville. “The Turkey Red makes a great bread flour, and the Sonora White is a whole wheat pastry flour. It’s also the best flour I’ve ever used for fish filets. The flavor is amazing, and the



Mill uses high-velocity airflow and a high-speed spinning drum to force grain against tiny teeth on the inside of the drum, busting kernals apart.

crust is wonderful.”

Sunrise also markets a pizza flour mix that is a combination of conventionally milled Turkey Red white flour and Unifine milled Turkey Red whole wheat. Currently Sunrise’s white flour is contract milled with the bran sifted out. Call and Glanville are working on adding equipment to remove some portion of bran for even lighter baking bread.

The company is also installing pasta-making equipment for use with the Unifine flour.

“We hope to build interest from folks who want to eat healthier and want their kids to eat healthier, but aren’t crazy about traditional whole wheat bread,” says Call. “We hope to integrate Unifine flour into a lot of different foods. We think it is the best flour available.”

Sunrise sells the Unifine flour via their website in quantities ranging from 2 1/2-lb. packages up to 50-lb. bags. Prices range from \$10 to \$90.

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FloMetrix in-line flowmeters measure real-time flow rates and total accumulated weights of any granular product. They can be retrofitted into existing pipes and spouts.

## In-Line Scale Grabs Weights On-The-Go

FloMetrix in-line flowmeters sell for a fraction of the cost of conventional grain scales. They measure real-time flow rates and total accumulated weights of any granular product flowing through a tube or spout. Accuracy is within 1 percent of a certified scale, according to the company.

“We’ve installed more than 60 units in ethanol plants and other commercial operations,” says Dave Westphal, a consultant working with the company. “We also service the feed sector. We have installations in truck, rail and container loading facilities, and future designs will be used for barge loading.”

FloMetrix models range in capacity from 50 to 4,000 bushels per hour. Prices start at \$9,100 for the FM2000 recommended for most farm grain operations. All FloMetrix flowmeters are self cleaning, compact and

can be easily retrofitted into existing vertical or angled pipes and spouts.

At as little as 30 lbs. and 18 in. in length, the flowmeter can easily be installed by one person. The sensors eliminate strike-plates used in other flowmeters, which can damage grain or seed. Sensors in the flowmeter transmit data in real time to the touch screen controller.

“It takes the guesswork out for farmers with grain storage but no scales,” says Westphal. “FloMetrix flowmeters ensure they don’t overload, which can result in fines. At the same time, they won’t underload, which wastes time and money.”

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## Easy Way To Send Your Ideas

How often do you see an idea when you’re out and about and say, “Hey, that should be in FARM SHOW”? Next time that happens, just take out your phone and send us a photo or two. Just text them to us at **952-465-5019**. If you want to leave a voice mail explaining what you’re sending, this phone is dedicated to FARM SHOW stories so it’s on and available 24/7. No need to worry about disturbing anyone. Call or text day or night with your ideas, comments, or suggestions.

