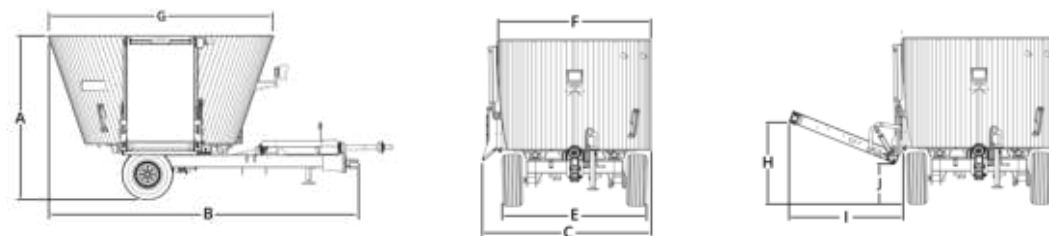




	S400L	S450L	S500L	S600
Capacity	330 ft ³ / 9.3 m ³	380 ft ³ / 10.8 m ³	410 ft ³ / 11.6 m ³	495 ft ³ / 14 m ³
Capacity (12" Ext.)	390 ft ³ / 11.1 m ³	450 ft ³ / 12.8 m ³	485 ft ³ / 13.8 m ³	575 ft ³ / 16.2 m ³
Empty Weight	6430 lbs	7190 lbs	7730 lbs	8080 lbs
Knives (max)	8 or 9	8 or 9	8 or 9	9
Door Opening Width	43"	43"	43"	43"
Floor Thickness	3/4"	3/4"	3/4"	3/4"
Wall Thickness	1/4"	1/4"	1/4"	1/4"
PTO HP Requirement (min)	75 - 85 HP	85 - 100 HP	100 - 120 HP	100 - 120 HP
PTO Speed	540/1000 RPM	540/1000 RPM	1000 RPM	1000 RPM
Standard Tires	12.5L x 16 - 14 ply	12.5L x 16 - 14 ply	19.0/45-17 - 18 ply	19.0/45-17 - 18 ply
Axles	Single/Tandem	Single/Tandem	Single/Tandem	Single/Tandem
A - Height	100"	102"	100"	112"
B - Length	192"	194"	196"	196"
C - Width (w/chute)	99"	105"	111"	111"
Width (w/conveyor)	105.5"	111.5"	116"	116"
E - Track Width (standard)	92"	92"	92"	92"
F - Tub Width	91"	97"	103"	103"
G - Tub Length	136"	143.5"	144.5"	144.5"

Discharge Dimensions	Chute	3'	4.5'	6'	7.5'	9'
H - Unloading Height (extended)	28.5"	38"	44.5"	51"	58"	64.5"
I - Unloading Reach	8"	38.5"	55"	72"	89"	105.5"
J - Clearance	28.5"	24.5"	24.5"	24.5"	24.5"	24.5"



Side Door Discharge

330 to 575 Cubic Feet

24" Carbide Knives

3' to 9' Conveyor Option

The S Series single auger vertical mixers are economical yet highly configurable to suit your operation. The S Series offers a simple design with fewer moving parts. The A shaped frame allows for a tighter turning radius and with our industry exclusive 24" curved carbide insert knives gives you the ability to process large bales in less time.

Exclusively Distributed by:

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Model S400L
(with 3' conveyor)



Model S600
(with chute)

produce efficiently.

At NDEco we build Your Mixer. Your Way.

Models S400L, S450L and S500L offer a lower loading height of around 100" making loading with a skid steer possible. The S600 features a slightly taller profile allowing handling of full-size bales and other feed ingredients easily.

Tub Construction

Built tough using 44W steel featuring 1/4" sidewalls and a 3/4" floor.

Optional LED Road Lighting Kit

Be road safe with the LED lighting kit.

Restrictor/MegaMag

Remove metallic debris from your feed with a powerful restrictor-mounted magnet (optional).

Door Opening

Unload quickly through the 43" door opening. Choose between Right Side, Left Side or Double Side door opening.

Discharge/Conveyor

Choose a chute or a 42" wide folding conveyor from 3' to 9'. Feed slide and magnet options are optional.

12" Rubber Extension

Heavy Duty rubber extension increases the capacity of the mixer by 60 to 80 cubic feet.

Ration Management Systems

Maximize accuracy, efficiency and productivity with a number of ration management system options.

Folding Ladder

Compact folding ladder provides a view of the mix.

PTO/Driveline

Comes in either 540 or 1000 RPM equal angle PTO. 2 speed gear boxes are optional.

Axles/Tires

The S Series mixer can be equipped with a fixed single axle (as shown) or walking tandem. Several tire options are available to suit your requirements.

Frame

A robust triangular steel tubing frame design offers tighter turning radius with a 3 point frame mounted weigh bar system.

Reinforcement Plate

Add 1/2" thick reinforcement plates to the underside of your knives.

Scraper

Ensure you get a superior consistent mix with our adjustable and replaceable scraper.

Full Flighting Augers

A one piece, continuous 5/8" thick flighting providing the best lift action for a complete mix of all feedstuffs.

24" curved Carbide Knives

All NDEco mixers offer an industry exclusive 24" curved carbide knives for an aggressive cut and minimum wear. Tungsten Knives are available.

Optional Hard Surfacing

Increase the longevity of the auger by applying hard surfacing to the auger.



Building your mixer to your needs.

At NDEco we pride ourselves on being able to build your mixer your way. For a complete list of upgrades and options check out our website at www.NDEco.com.