



Stir-Ators

Design III
& Red Giant

*A world leader
in grain handling
and conditioning
equipment.*



Ideal for Use in Drying and Man

WHY CHOOSE A DMC STIR-ATOR?

Only DMC's Stir-Ator single, double, or triple auger machines give you the most thorough, systematic, time tested stirring pattern you can buy. Choose a DMC Stir-Ator with one, two, or three augers to fit 18 to 48 foot bins. Whether purchasing a new bin or updating present storage to drying, a Stir-Ator can cut drying time by 50% in a low temperature bin. A Stir-Ator can also help store grain by being used as a management tool for grain conditioning. The Design III uses a spiral stirring pattern that stirs the entire grain mass every stirring cycle. Fifty percent (50%) of the grain in a bin is in the outside 1/3 of the bin. The DMC Design III provides the ONLY stirring pattern that allows the augers to spend more time stirring the outside of the bin rather than the center of the bin. The Design III also moves the outside auger closer to the bin wall than competitors' machines. (See Option 5.)

- Triple Auger Stir-Ator ▲
- Triple Auger Stir-Ator Close-Up ►
- Double Auger Stir-Ator ►►



BATCH SYSTEM

A Design III Stir-Ator turns any drying bin into a self-contained drying and storage system. With a Stir-Ator in your bin, you have wet holding, drying, and storage all in the same unit. The bin can be filled with the Stir-Ator running to stir the grain and insure that the maximum amount of drying air can



be pushed through the grain to increase drying capacity. A complete bin full of grain can be dried in one filling with this method.

While this method is not the fastest, it is efficient and maintains some of the highest grain quality of all drying systems. A Stir-Ator decreases static pressure by fluffing or loosening grain to allow maximum air flow. Grain is mixed so it dries faster, thus avoiding the problem of over drying bottom layers of grain while the top layers are still wet. When all the grain is dry, a Design III Stir-Ator equipped bin can be used for storage. Periodic running of a Stir-Ator (with or without aeration) helps prevent grain spoilage and damage when storing grain over a long period of time.

CONTINUOUS-FLOW SYSTEM

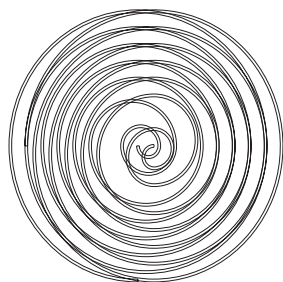
A Stir-Ator works well with an in-bin continuous-flow system to increase drying capacity. The dry grain is continuously removed from the bottom of the bin as it dries. The stirring augers should be cut off 30 inches above the floor to avoid disturbing the drying front. The grain above this zone (grain depths of up to 16 feet) is constantly being stirred, allowing greater air flow and heat to move upward through the wet grain to provide greater drying capacity and maximum efficiency.

◀ Double Auger Stir-Ator Loosening Grain.

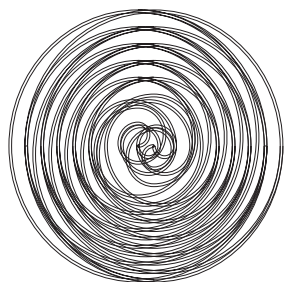
Maximizing the Quality of Stored Grain

Stirring All Grain Equally is Important

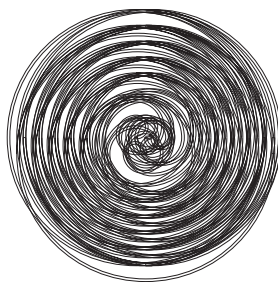
Typical stirring pattern after 3 cycles.



1 Cycle



2 Cycles



3 Cycles

STANDARD FEATURES

The Design III was engineered to require a minimum amount of maintenance and remains one of the most popular selling stirring machines ever built. The following features are STANDARD with DMC's Stir-Ators.

1. GRADUATED PITCH AUGERS

Easier start ups, more flighting at bottom of auger where the most grain is stirred. More flighting to move more grain.

2. RUGGED DRIVE

A 3/16" aircraft cable drives the machine, no reversing switches.

3. DISCONNECT BOX

A fused disconnect box to protect motors and your investment.

4. AUTOMATIC SHUT-OFF

The machine will shut down if the trolley gets in a bind position.

5. FUSED GEAR MOTOR

Protects against electrical problems.

6. SEALED BEARINGS

Low maintenance.

7. ONE MERCURY SWITCH

DMC pioneered this feature and uses one switch to run the machine.

8. GEAR MOTOR RATIO

The "9 to 1" gear motor ratio makes DMC's Stir-Ator the most aggressive machine on the market.



AVAILABLE OPTIONS

1. STIR-GUARD

The Stir-Guard option protects your grain from over stirring. If for any reason the Stir-Ator does not move forward within 45 minutes, Stir-Guard shuts the Stir-Ator down.

2. HARD SURFACED DOWN AUGERS

DMC is the only company to offer a smooth, powder hard surfacing compound on the down auger flighting.

3. DMC AIRTUBES

AirTubes can prevent bin wall grain spoilage

4. OFFSET AUGER

DMC's optional offset allows stirring right up against the bin wall. No other stirring machine has this option.

5. IN-OUT LADDER

Since DMC Stir-Ators stir all the way to the bin wall, removal of inside attached ladders is recommended. To allow for easy entry into the bin, DMC's In-Out Ladder is available. Strong, lightweight, alloy steel tubing makes this ladder easy to use.



▲ Red Giant Stir-Ator with 4 Augers

RED GIANT

The Red Giant Stir-Ator is a 4 or 6 auger-stirring machine designed for drying bins using high heat and large air-flows. The extra augers provide the additional stirring required with high drying rates. The Red Giant uses a roller chain, positive drive system to move the trolley in and out as the Stir-Ator moves around the bin to generate the familiar DMC spiral stirring pattern. The trolley is designed so the augers in the center of the bin rotate slower than the augers at the bin wall to avoid over stirring the grain in the center of the bin. The gentle stirring at the center of the bin makes the Red Giant an excellent choice for drying rice. The Stir-Guard is a standard feature on the Red Giant.

DMC



Distribution Centers

Illiana Distribution Center
 1004 E. Illinois St.
 Assumption, IL 62510
 217-226-5100
 fax 217-226-5070

Clear Lake Distribution Center
 5205 4th Ave S.
 Clear Lake, IA 50428
 641-357-3386
 fax 641-357-1928

For more information on DMC's complete line of equipment visit us online at: www.dmc-davidmanufacturing.com.

CORN CHART

RICE CHART

Bin Size & Air Flow						Corn Drying Capacity (BU/ 24 Hrs) & Recommended Number of Augers										Bin Size & Air Flow						Rice Drying Capacity (BU/ 24 Hrs) & Recommended Number of Augers									
Bin Size	Fan H.P.	Drying Rate Multiplier*		CFM for 1 Fan	Static Pressure for 1 Fan	Drying Capacity (BU/24Hrs) and Recommended Number of Stirring Augers Heat Rise Above Ambient Temperature										Bin Size	Fan H.P.	Drying Rate Multiplier*		CFM for 1 Fan	Static Pressure for 1 Fan	Drying Capacity (BU/24Hrs) and Recommended Number of Stirring Augers Heat Rise Above Ambient Temperature									
		2 Fans	3 Fans			25° Augers	50° Augers	75° Augers	100° Augers	125° Augers	150° Augers	175° Augers	200° Augers	10° Augers	20° Augers			30° Augers	40° Augers												
18	5.0	1.2	na	5,400	3.0	264	1	600	1	960	2	1344	2	1752	3	18	5.0	1.2	na	3,900	3.7	96	1	312	1	504	1				
	10.0	1.2	na	6,200	3.7	288	1	696	1	1128	2	1536	2	2016	3	18	7.0	1.1	na	4,000	3.9	96	1	312	1	528	2				
21	5.0	1.3	na	6,500	2.5	312	1	720	2	1176	2	1632	3	2112	3	21	5.0	1.2	na	4,800	3.3	120	1	360	1	624	2				
	7.0	1.2	na	7,300	3.0	360	1	816	2	1320	2	1824	3	2376	3	21	7.0	1.1	na	5,200	3.6	120	1	384	2	672	2				
	10.0	1.2	na	8,000	3.4	384	1	888	2	1440	2	1992	3	2568	3	21	10.0	1.2	na	5,500	3.9	144	1	408	2	720	2				
24	15 28"	1.2	na	10,500	5.2	480	1	1152	2	1896	3	2616	3	3384	3	24	15 28"	1.2	na	7,700	6.1	168	1	576	2	984	2				
	7.0	1.2	na	8,500	2.5	408	1	936	2	1536	3	2112	3	2736	4	24	7.0	1.2	na	6,300	3.3	144	2	480	2	792	2				
	10.0	1.2	na	9,300	2.9	432	1	1032	2	1680	3	2304	3	2976	4	24	10.0	1.2	na	6,800	3.6	168	2	504	2	864	2				
	10C	1.5	na	11,000	3.7	504	1	1224	2	1992	3	2736	3	3552	4	24	15 28"	1.2	na	9,400	5.6	216	2	696	2	1200	3				
	15 28"	1.2	na	12,500	4.5	576	1	1368	2	2256	3	3096	3	4032	4	24	10C	na	na	9,500	5.6	216	2	696	2	1200	3				
	15C	1.4	na	12,700	4.6	600	1	1416	2	2304	3	3168	4	4128	4	24	15C	na	na	10,400	6.4	240	2	744	2	1320	3				
20C	1.3	na	15,400	6.2	720	2	1704	3	2784	3	3840	4	4992	4	24	20C	na	na	12,600	8.3	288	2	936	3	1584	3					
27	7.0	1.4	na	9,400	2.1	432	1	1032	2	1704	3	2328	3	3024	4	27	7.0	1.2	na	7,400	3	144	2	552	2	936	2				
	10.0	1.3	na	10,300	2.4	480	1	1128	2	1872	3	2568	3	3336	4	27	10.0	1.2	na	8,100	3.4	168	2	576	2	1032	3				
	10C	1.6	na	11,500	2.8	528	1	1272	2	2064	3	2880	3	3720	4	27	15 28"	1.2	na	11,000	5	240	2	816	2	1368	3				
	15 28"	1.3	na	14,000	3.7	648	1	1536	2	2544	3	3480	4	4512	4	27	10C	1.4	na	10,300	4.6	216	2	768	2	1320	3				
	15C	1.5	na	13,800	3.7	648	2	1512	2	2496	3	3432	4	4464	4	27	15C	na	na	11,700	5.5	264	2	864	2	1488	3				
	20C	1.5	na	16,500	4.8	744	2	1800	3	2976	3	4080	4	5304	4	27	20C	na	na	14,400	7.2	288	2	1056	3	1824	3				
30C	1.3	na	20,600	6.7	936	2	2256	3	3720	4	5112	4	6648	4	30	10.0	1.2	na	9,100	3	216	2	672	2	1152	3					
30	10.0	1.5	na	11,000	2.0	504	2	1224	2	1992	3	2760	4	3576	4	30	15 28"	1.3	na	12,400	4.5	264	2	912	3	1584	3				
	10C	1.7	na	11,900	2.2	552	2	1320	2	2160	3	2976	4	3840	4	30	10C	1.5	na	10,900	3.8	240	2	816	2	1392	3				
	15 28"	1.4	na	15,200	3.0	696	2	1680	2	2736	3	3724	4	4896	4	30	15C	1.4	na	12,700	4.6	288	2	936	3	1632	3				
	15C	1.6	na	14,600	2.9	672	2	1608	3	2640	3	3624	4	4704	4	30	20C	1.3	na	15,500	6	336	2	1152	3	1968	3				
	20C	1.6	na	17,200	3.7	792	2	1896	3	3096	4	4272	4	5544	4	30	30C	1.2	na	19,200	8.1	408	3	1416	3	2448	4				
	30C	1.5	na	21,800	5.3	984	2	2400	3	3936	4	5424	4	7056	4	33	10.0	1.3	na	9,900	2.6	216	3	744	3	1248	3				
33	10.0	1.5	na	11,600	1.6	504	1	1272	2	2088	3	2880	4	3744	4	33	15 28"	1.3	na	13,600	3.9	288	3	1008	3	1728	3				
	10C	1.8	na	12,180	1.7	576	1	1344	2	2208	3	3048	4	3936	4	33	10C	1.6	na	11,400	3.1	240	3	840	3	1440	3				
	15 28"	1.5	na	16,200	2.6	744	2	1776	2	2928	3	4032	4	5232	4	33	15C	1.5	na	13,600	3.9	288	3	1008	3	1728	3				
	15C	1.6	na	15,100	2.3	696	2	1656	3	2712	3	3744	4	4872	4	33	20C	1.5	na	16,400	5	336	3	1176	3	2088	3				
	20C	1.7	na	17,800	3.0	816	2	1944	3	3216	4	4416	4	5736	4	33	30C	1.4	na	20,500	6.8	432	3	1512	3	2592	4				
	30C	1.6	na	22,600	4.2	1032	2	2472	3	4056	4	5592	4	7272	4	36	15 28"	1.4	1.5	14,600	3.4	312	3	1080	3	1848	3				
36	10C	1.8	na	12,400	1.4	576	1	1368	2	2232	3	3096	4	4008	6	36	10C	1.7	2.0	11,700	2.6	264	3	864	3	1464	3				
	15 28"	1.6	na	17,000	2.2	768	2	1872	3	3072	3	4224	6	5472	6	36	15C	1.5	1.8	14,200	3.3	312	3	1056	3	1800	3				
	15C	1.7	na	15,400	1.9	696	2	1680	3	2784	4	3816	6	4968	6	36	20C	1.6	1.8	16,900	4.2	360	3	1248	3	2136	4				
	20C	1.8	na	18,300	2.4	840	2	1992	3	3288	6	4536	6	5904	6	36	30C	1.5	na	21,500	5.7	456	3	1584	3	2736	4				
	30C	1.7	na	23,200	3.4	1056	2	2544	3	4176	6	5784	6	7488	6	42	15 28"	1.5	1.8	16,100	2.7	336	3	1176	3	2040	3				
	42	15 28"	1.7	2.1	18,100	1.5	816	2	1992	3	3264	3	4488	6	5832	6	42	15C	1.7	2.1	15,000	2.4	336	3	1104	3	1920	3			
15C		1.8	2.4	15,800	1.3	720	2	1752	3	2856	4	3936	6	5112	6	42	20C	1.7	2.1	17,800	3	384	3	1296	3	2256	3				
20C		1.8	2.5	18,900	1.6	864	2	2064	3	3408	6	4680	6	6096	6	42	30C	1.7	2.0	22,600	4.1	480	3	1656	3	2856	4				
30C		1.8	2.4	24,200	2.3	1104	2	2640	3	4368	6	6024	6	7800	6	42	40C	1.5	1.7	27,600	5.3	576	3	2016	4	3480	6				
40C		1.7	2.1	29,700	3.1	1344	3	3240	4	5352	6	7392	6	9576	6	48	15 28"	1.6	2.0	17,100	2.1	360	3	1248	3	2184	3				
48		15 28"	1.7	2.3	18,800	1.3	864	2	2064	3	3384	6	4680	6	6072	6	48	15C	1.8	2.3	15,400	1.8	336	3	1128	3	1968	3			
	15C	1.9	2.6	16,100	1.0	744	2	1776	3	2904	6	4008	6	5208	6	48	20C	1.8	2.4	18,400	2.3	384	3	1344	3	2304	6				
	20C	1.9	2.6	19,200	1.3	888	2	2112	3	3480	6	4776	6	6216	6	48	30C	1.8	2.3	23,500	3.1	504	3	1728	6	2976	6				
	30C	1.8	2.5	24,800	1.7	1128	3	2712	6	4464	6	6144	6	7992	6	48	40C	1.7	2.0	28,900	4	600	3	2112	6	3648	6				
	40C	1.8	2.4	30,600	2.2	1392	3	3360	6	5520	6	7608	6	9888	6																

The **CORN** charts are based on ambient air temperature of 50°F, 60% relative humidity, 16' (4.9 m) of corn, 10% moisture removal (2 points removed in cooling) (25%-17%).

The **RICE** charts are based on ambient air temperature of 80°F, 85% relative humidity, 16' (4.9 m) of rice, 7% moisture removal (19%-13%).

These charts are designed as a guide only. Fan performance will vary considerably from one manufacturer to another and other factors can change the approximate bushels per day. Choose from Stir-Ator models with one, two, or three augers to fit bins from 18' (5.5 m) to 48' (14.6 m). Each model gives you all the exclusive Stir-Ator features that