

BECAUSE
NUTRITION
MATTERS.®

NUTRITION MATTERS

You may already have a nutritionist, and that's perfect. At Jaylor we want you to think of us as your 'feed mixer' nutrition specialist. When you purchase a Jaylor mixer, we are at your service, so please feel free to email us, anytime, at nutrition@jaylor.com. We'll answer all your nutrition questions. That's what goes with being a Jaylor customer!

At Jaylor, "It's all about the Mix". This is why Jaylor now includes a Shaker Box with every purchase of a Jaylor TMR Mixer. Mix uniformity and resistance to ingredient sorting define the optimum TMR mix. A TMR mix is the result of an interaction between mixer design and performance, ingredient characteristics, and operating procedures. The Shaker Box provides a simple way to test the uniformity of particle size and ingredient distribution within a batch, as well as between loads. This also enables fine tuning of mixing procedures to create the optimum mix, as well as to monitor mixer performance. At Jaylor we expect our mixers to perform... "Because Nutrition Matters"®.



**Dr. Alan S. Vaage &
Janet D. Kleinschmidt**

Jaylor Nutrition Team

THE AUGER

SQUARE CUT AUGER

Jaylor's innovative and patented auger produces a quality mix faster and cleaner. A fundamental feature of the Jaylor auger is the 'Square Cut' edges that contribute to its industry-leading ability to process baled forage and other roughage, and mix it into a uniform TMR that resists sorting. The improved cutting action means less pressure on the mix and improved feed ration for your animals.

The patented sloped top prevents bridging of round bales, allowing them to be rapidly cut apart while increasing the mixing action. The unique slide plate gently and efficiently gathers the feed into the auger for elevation in a way that decreases friction on the feed, reducing horsepower requirements by 20%. Less friction results in reduced power consumption, which translates to lower operating costs for you.

Jaylor uses specially designed and oriented knives for maximum cutting efficiency when processing long forage. They are self-sharpening, selected and tested for durability and long life. Optional specialty knives (Page 18) may be added to increase the processing and feedout capability of Jaylor TMR mixers, especially when processing round bales, and coarser varieties of forage.



SLOPED TOP



CARBIDE COATED KNIVES



SQUARE CUT EDGES



SLIDE PLATE



ALEXANDER KNIVES



VERTICAL KNIVES

TWIN AUGER MIXERS: 5000 SERIES

Jaylor 5000 Series Twin Auger TMR mixers are available in a wide range of configurations in capacities from 615 to 960 cubic feet (ft³). These machines are used to feed larger dairy and cow-calf operations and feedlots ranging in size from as little as a hundred head, up to thousands of head. Each one is an industry leader in its

class at processing round or square baled hay and baleage into uniform rations, which are resistant to sorting during eating, in a minimum amount of time. They are also ideal for mixing pre-processed silage and grain rations, including high grain finishing rations, with which full mix uniformity is achieved in as little as three to

five minutes. The “Low Profile” 5600 is capable of being used with skid-steer loaders. All these mixers come standard with patented Jaylor augers and the full range of innovations (page 3), warranties (page 20), and with a full range of options (pages 15-18) to create your tailored feeding solution.



	5600	5650	5750	5850
CAPACITY NO EXT.	615ft ³ 17.4m ³	650ft ³ 18.4m ³	N/A	800ft ³ 22.7m ³
CAPACITY 8" EXT.	675ft ³ 19.1m ³	700ft ³ 19.8m ³	N/A	865ft ³ 24.5m ³
CAPACITY 12" EXT.	720ft ³ 20.4m ³	740ft ³ 21.0m ³	740ft ³ 21.0m ³	910ft ³ 25.8m ³
CAPACITY 16" EXT.	765ft ³ 21.7m ³	780ft ³ 22.1m ³	780ft ³ 22.1m ³	960ft ³ 27.2m ³
WEIGHT	12900lbs 5900kg	12700lbs 5800kg	13000lbs 5900kg	13500lbs 6100kg
HEIGHT	93in 236cm**	102in 259cm	112in 284cm	108in 274cm
LENGTH	303in 770cm	290in 737cm	290in 737cm	308in 782cm
DRUM WIDTH	97in 246cm	91in 231cm	91in 231cm	97in 246cm
PTO SPEED	540 RPM	540 RPM	1000 RPM	1000 RPM
MINIMUM HP REQUIREMENTS	105 HP	105 HP	115 HP	125 HP
AUGER SPEED	41 RPM	41 RPM	38 RPM	38 RPM
NUMBER OF KNIVES	18	18	18	18
AUGER FLIGHTING THICKNESS	5/8in 16mm	5/8in 16mm	5/8in 16mm	5/8in 16mm
MAX DISCHARGE HEIGHT*	60in 152cm	60in 152cm	60in 152cm	60in 152cm
CONVEYOR WIDTH	36in 91cm	36in 91cm	36in 91cm	36in 91cm
DOOR OPENING WIDTH	42in 107cm	42in 107cm	42in 107cm	42in 107cm
FLOOR THICKNESS	5/8in 16mm	5/8in 16mm	5/8in 16mm	5/8in 16mm
DRUM WALL THICKNESS	1/4in 6mm	1/4in 6mm	1/4in 6mm	1/4in 6mm
STANDARD TIRES	12.5L-15FI LR 'F' (4)	12.5L-15FI LR 'F' (4)	15.0/55-17 26 PLY (4)	15.0/55-17 26 PLY (4)
WHEEL ASSEMBLY	Dual Oscillating	Dual Oscillating	Dual Oscillating	Dual Oscillating

* with optional 72" conveyor

** with optional low-profile tires

TWIN AUGER MIXERS: 5000HD SERIES

The Jaylor 5000HD Series Twin Auger TMR Mixers are larger, and are designed for heavier loads and for use over rougher surfaces than the standard 5000 Series, Twin Auger Mixers. They are available in a full range of configurations in capacities from 800 to 1295 cubic feet (ft³). They have a heavier frame and sub-structure, cast dual-axle walking beam assemblies with extra heavy-duty axles and

hubs, and heavier duty wheels and tires. They also come with thicker auger flighting and floors. Together these enhancements make the Jaylor HD mixers capable of blending and transporting mixes that are up to 75% heavier; ideal for large dairies and beef operations. Each HD series mixer is an industry leader in its class at efficiently and rapidly processing round or square baled hay and

baleage into uniform rations that are resistant to sorting and ideal for mixing pre-processed silage and grain rations, in as little as three to five minutes. All the HD mixers come standard with 3/4" thick patented Jaylor augers and the full range of innovations (page 3), warranties (page 20), and with a full range of options (pages 15-18) to create your tailored feeding solution.



CAPACITY NO EXT.

5850HD

51000HD

51250HD

800ft³ | 22.7m³

925ft³ | 26.2m³

1125ft³ | 31.9m³

CAPACITY 8" EXT.

865ft³ | 24.5m³

990ft³ | 28.0m³

1190ft³ | 33.7m³

CAPACITY 12" EXT.

910ft³ | 25.8m³

1045ft³ | 29.6m³

1245ft³ | 35.3m³

CAPACITY 16" EXT.

960ft³ | 27.2m³

1095ft³ | 31.0m³

1295ft³ | 36.7m³

WEIGHT

17600lbs | 8000kg

19800lbs | 9000kg

23100lbs | 10500kg

HEIGHT

116in | 295cm

117in | 297cm

135in | 343cm

LENGTH

308in | 782cm

318in | 808cm

318in | 808cm

DRUM WIDTH

97in | 246cm

102in | 259cm

102in | 259cm

PTO SPEED

1000 RPM

1000 RPM

1000 RPM

MINIMUM HP REQUIREMENTS

135 HP

155 HP

200 HP

AUGER SPEED

38 RPM

38 RPM

41 RPM

NUMBER OF KNIVES

18

22

26

AUGER FLIGHTING THICKNESS

3/4in | 19mm

3/4in | 19mm

3/4in | 19mm

MAX DISCHARGE HEIGHT*

68in | 173cm

68in | 173cm

68in | 173cm

CONVEYOR WIDTH

36in | 91cm

36in | 91cm

36in | 91cm

DOOR OPENING WIDTH

42in | 107cm

42in | 107cm

42in | 107cm

FLOOR THICKNESS

3/4in | 19mm

3/4in | 19mm

3/4in | 19mm

DRUM WALL THICKNESS

1/4in | 6mm

1/4in | 6mm

1/4in | 6mm

STANDARD TIRES

445/50R22.5 (4)

275/70R22.5 (8)

275/70R22.5 (8)

WHEEL ASSEMBLY

Walking Beam

Walking Beam

Walking Beam

* with optional 72" conveyor

DISCHARGE OPTIONS



FRONT DOOR

Easily view the mix as it unloads. Ensures rapid and complete feed-out of the mix. Self-cleaning guides for trouble-free operation.



CORNER DOOR

A front-right corner door is available as a simple discharge solution without the cost of a conveyor. Self-cleaning guides for trouble-free operation.



DOOR CHUTE

A chute may be added to mixers equipped with a corner door to allow easier placement of the feed. Available with or without a magnet.



6' WITH 41" EXTENSION

Our most popular discharge option is a one-way conveyor with a 41" flip-up extension configured to discharge left or right.



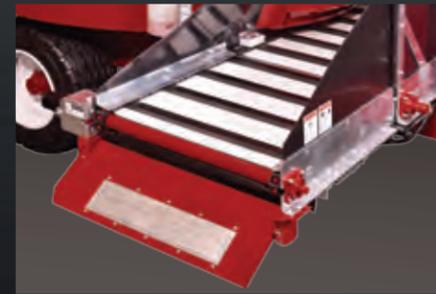
CENTER SIDE DOOR

Useful in narrow aisles or in stationary setups where a conveyor is not required. Dual side doors allow feed out on both sides simultaneously. Self-cleaning guides for trouble-free operation.



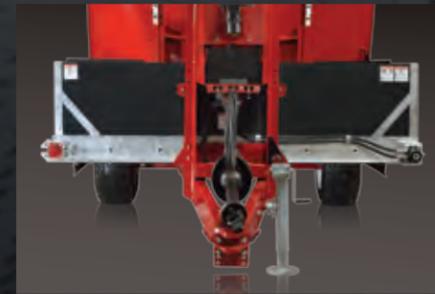
DROP FLOOR

Corner doors are available with an optional drop floor to allow a smoother, more rapid discharge. Part of the floor is hinged and hydraulically opened.



MAGNET

Magnets are recommended to be added to all mixers, attached to feed chutes, to minimize the risk of any metal in the feed entering the feedbunk and causing hardware disease.



8' OR 9'2" FLAT

A flat two-way conveyor is also available, in either 8' or 9'2" long, capable of discharging feed both to the left as well as to the right.



REAR DOOR

Useful when pre-processing and unloading into commodity storage. Self-cleaning guides for trouble-free operation.



3' CONVEYOR

For mixers equipped with a corner door, an optional 3' conveyor may be added for bunk feeding.



CONVEYOR BOOT

Hydraulically-operated boot system for dual discharge conveyors to prevent spillages.



8'6" TELESCOPIC

A flat two-way conveyor 8'6" long is available on our 5000HD Series, capable of telescoping 18" in either direction. Reduces overall width for narrow doorways or road travel.

OPTIONS



EXTENSIONS

Made of high-density polyethylene (HDPE) and available in three heights (8, 12 and 16 inch). Especially useful for containing long forage during processing (12 and 16 inch), or adding mixing capacity (8 inch).



MODERN FEED MANAGEMENT

Jaylor, with Dinamica Generale, offers the most advanced feed management tools available today. This includes real-time control of the TMR batching process, including DM content using NIR technology.



ROAD SAFETY

High-strength safety chains are available to prevent break-away and resulting damage to trailed mixers.



ANGLING BLADE AUGER

An optional Angling Blade Auger is available for selected applications where more aggressive loading of the auger is desired, such as when routinely mixing smaller batches, specialty liquids or high-grain finishing rations.



TRANSMISSIONS

Two-speed transmissions are available for both 540 and 1000 RPM machines to decrease the horsepower requirement for operation, as well as to ease restarting when full after extended travel or standing overnight. A further option permits the operation of a 540 machine with a 1000 RPM PTO drive.



HAY RING

For high forage rations, a hay retention ring may be added to prevent spillage.



FENDERS

To further enhance the appearance of your mixer and to reduce splashing, fenders may be added.



VERTICAL KNIFE

Mounted on the slide plate, these knives improve the processing and feed-out of rations that contain larger amounts of long forage, and especially when pre-processing long forage.



TIRES

Jaylor offers multiple configurations for varied applications, carrying capacity and flotation, as required.



PTO SHAFTS

Machines that come with #6 PTO shaft can be upgraded to a larger #8 PTO shaft, and both can be upgraded to Constant Velocity versions to increase durability and enable turning during operation.



CENTRAL GREASE

Regular maintenance is simplified with the central greasing option, which routes the grease ports to one bank. Standard on Twin Auger Mixers.



REMOTE SHIFTER

On mixers with transmissions installed, a remote shifter may be added to allow changing of gears from the tractor cab.

WEIGHING SYSTEMS

Powered by:  **dinamica generale®**

WARRANTIES

INDICATORS



STAD 04 **STAD 04 PLUS²** **WIN SCALE²** **TOP SCALE IC**

- Total and partial weighing
- Program batching and feeding
- Data recording and management (PC)
- Full remote, auto, and NIR control capable

<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

ACCESSORIES



P2P

Control major functions remotely



Wi-Net

Attach wired and wireless remote displays



IP-Com

RF communication for mixer control by office PC



DTM-IC

PC Software for mixer & feeding management



Motor Controller

Automate mixer operation



Dina-Tel 2

Full display and control of one or more indicators



Cab

1" Red LED Remote Display



Weight Repeater

2.4" Red LED Remote Display



XL- Alphanumeric

5" Color LED Remote Display



Our 5 Year Frame Warranty is against faulty workmanship and materials at no additional cost. All you have to do is register, and if ever there is a problem within those five years, we'll take care of it.



Our planetary gearbox is constantly tested under our stringent quality assurance program, and as a result we offer a 5 pro-rated Year Warranty on the gearbox for both single and twin auger mixers.



On our Single and Twin auger mixers, the DG weighing system comes with a 4 Year Warranty.



Jaylor also offers a 1 Year Warranty on all other components of the entire mixer.

PARTS & SERVICE

Jaylor prides itself on building quality mixers that are meant to last. Our full parts inventory is here for you, when you need it. We try never to have less than a 98% fill rate on current production items, assuring you immediate shipping for your parts requests. Orders are responded to and shipped in 24 hours or less via courier, depending on the time of day the order is received. Jaylor dealers always ensure they have a full complement of replacement parts that are subjected to regular wear during operation. These consist of knives, conveyor components, chains, sprockets, and bearings. These parts are readily available at your Jaylor dealer, reducing your downtime to a minimum. To further increase the speed at which our parts are received, we've added a warehouse in Chicago effectively reducing the time and expense of cross-border shipments. Should the need arise, critical components can be at the airport for next flight service in as little as 32 minutes.

Jaylor has earned the reputation of building the most durable and reliable mixer in the industry. We are constantly reviewing and updating the design of our mixers, and the quality and performance of optional components. Over the years, Jaylor has expended a great deal of time and financial resources toward Research and Development resulting in high quality, technically advanced products for the agricultural market. We believe in the quality of our mixers, and offer exceptional warranties including: our Five Year Frame Warranty, Four Year Scale Warranty, Five Year Pro-Rated Planetary Gearbox Warranty, and One Year Balance of Mixer Warranty. All warranties are valid from the date of registration.

Jaylor has always maintained a high degree of service, in all we do, and our customer service hotline allows you to contact us during and after our standard business hours. Proud of our quality reputation, Jaylor works with the utmost speed and fairness to resolve any queries or problems our customers may have. Jaylor's global network of dealers maintains a generous inventory of replacement parts to meet any emergency need. In the event they might not have a particular part, Jaylor will ship out the required part, usually within the same day.

Our new web site www.JAYLOR.com is full of invaluable nutrition information. Visitors can dialogue with our staff of nutritionists and watch one of several nutrition videos. Jaylor and our team of dealers are ready to serve you.

service@jaylor.com • 1-800-809-8224

20 YEARS OF INNOVATION

In 2013, Jaylor marked its 20th year of manufacturing and marketing vertical TMR mixers to 42 countries, worldwide. During that time, our central focus has always been to build "the best TMR mixer in the world" based on reliability and performance, as defined by the quality of the mix in the feedbunk. This is what ultimately determines the productivity and profitability of your herd, and as a result, the true value of your TMR mixer. Jaylor won the Ontario Global Traders Award for market expansion in 2008. In 1996, we established our patented Square Cut Auger; the Slope Top patent followed in 2000; our Alexander Knife in 2009; and the Mini Mixer was released in 2010. This is why Jaylor has also invested in our own team of professional ruminant nutritionists, not only to assist with future innovation and product development, but also to be available to you, our customer, to ensure you get the most from your Jaylor TMR mixer... Because Nutrition Matters®.



"I don't think there are many greater feelings you can actually get than to have a farmer come up to you and say, 'You know, you build the best machine in the world. We're always going to stick with Jaylor. It's just the best.'"

Jake Tamminga, President

PHONE
Toll Free
Phone
Service

800.809.8224
519.787.9353
519.787.8058

ADDRESS

071213 10th Line
East Garrafraxa, Ontario
L9W 6Z9, Canada

EMAIL

Sales
Nutrition
Service
sales@jaylor.com
nutrition@jaylor.com
service@jaylor.com



JAY•LOR® *BECAUSE
NUTRITION
MATTERS.*®

www.JAYLOR.com