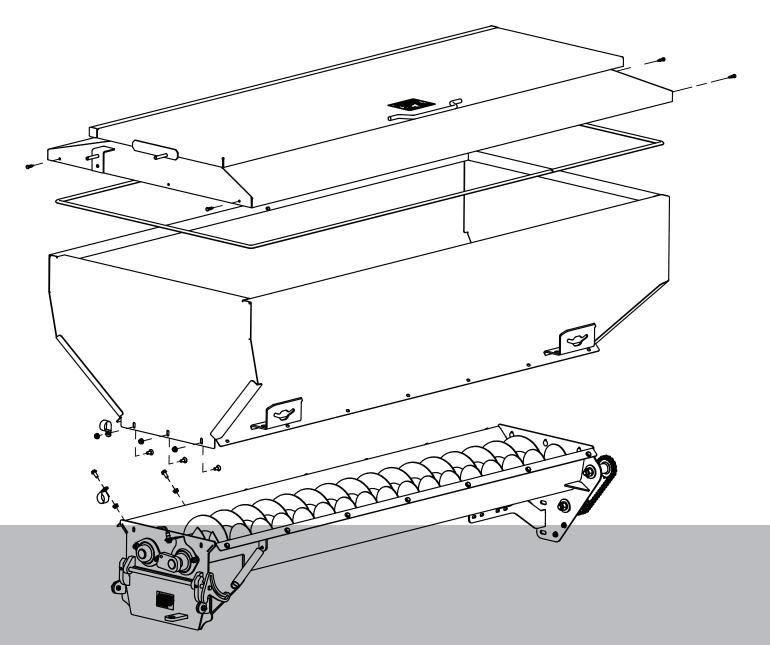
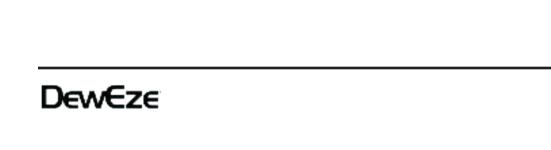
BEEFCAKE



OPERATOR'S & PARTS MANUAL



Thank you for purchasing a Harper Beefcake.

TO THE OWNER OR OPERATOR:

As with all Harper products, the Harper Beefcake has been developed through tough design and testing procedures to produce a machine that can be relied on. This manual gives assembly, operating, and service information for models **BC1000**, **BC1500**, and **BC2000**. Please read and understand all instructional material included with the Beefcake and its components before assembling and operating the equipment.

A Beefcake cake feeder can present hazards to an operator who follows unsafe procedures in either the operation or maintenance of the unit. Therefore, **SAFETY WARNINGS** are presented at certain locations in the text.

SYMBOL:



SAFETY WARNING!



MEANING: Failure to understand and obey this warning may result in injury to you or others. Whenever this symbol is used, please pay very close attention to the information presented, and make sure you fully understand. If you do not, contact your dealer or Harper Industries for clarification.



SAFETY WARNING!



All shields and guards must be in place for proper and safe operation of this equipment. Where they are shown removed in this manual, it is for purposes of illustration and instruction only. Do not operate this equipment unless all shields and guards are in place.

Harper Industries, Inc. is continually striving to improve the design and performance of its products. We reserve the right to make changes in specifications and design without thereby incurring any obligation relative to previously manufactured products.

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The Harper and Beefcake names are registered trademarks of Harper Industries, Inc. All other brand and product names are trademarks or registered trademarks of their respective companies.



LIMITED WARRANTY

Harper Industries, Inc. (HII) warrants to each purchaser of a new Harper Beefcake from an authorized dealer or representative, that such equipment is free of manufacturer's defects in workmanship and materials which appear while in normal service for a period of ONE YEAR commencing with delivery to the original user.

The obligation of HII under this warranty is expressly limited, at our option, to replacement or repair at a service facility designated by Harper Industries or at the manufacturing plant in Harper, KS. A part will be replaced after inspection discloses it to have been defective. This warranty does not apply to defects caused by damage or unreasonable use (including failure to provide reasonable and necessary maintenance, or by performing functions without genuine Harper Beefcake accessories) while in the possession of the consumer.

Warranty is limited to parts, labor and ground freight delivery of replacement parts. HII shall not be liable for the consequential damages of any kind, including but not limited to consequential labor costs or transportation charges in connection with replacement or repair of defective parts.

This warranty does not apply to parts subjected to misuse, abuse, alteration, improper or inadequate maintenance, or normal wear (including chains, augers).

Harper Industries makes no warranty with respect to trade accessories. They are subject to the warranties of their respective manufacturers.

ANY IMPLIED OR STATUTORY WARRANTIES, INCLUDING ANY WARRANTY OR MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXPRESSLY LIMITED TO THE DURATION OF THIS WRITTEN WARRANTY. HII makes no other express warranty, nor is anyone authorized to make any on behalf of HII.

For further information please contact your nearest Harper Beefcake dealer.

Date of Purchase	/	/	
Dealer's Name			
Dealer's Phone			
Serial Number			



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PARTS SECTION

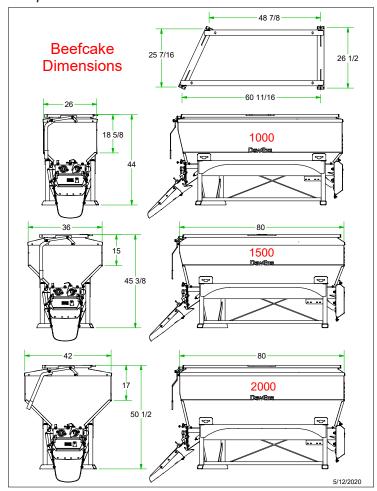
Structure

	Cake Feeder Assy	1.1
	Cake Feeder Stand	1.2
	Auger & Trough Assy	1.3
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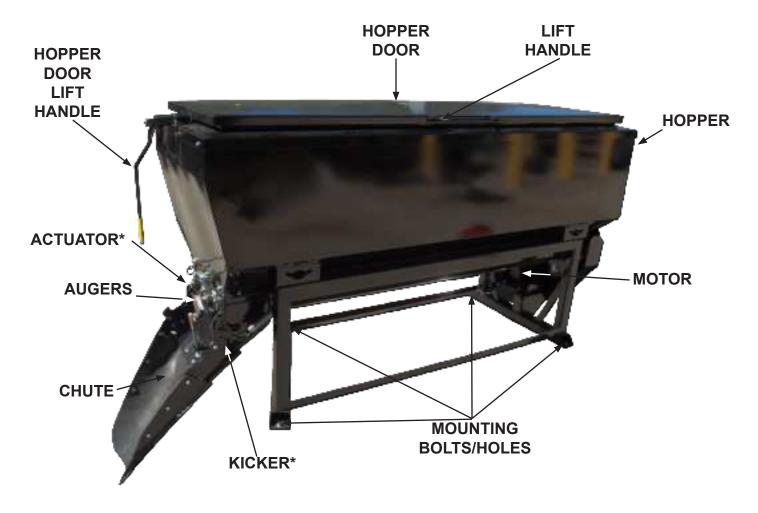
Specifications

Power	Hydraulic Electric Motor - Leeson 3/4 hp			
Capacity	BC1000 - 26 cu. ft about 1000 lbs. w/ 3/4" range cubes BC1500 - 34 cu. ft about 1500 lbs. w/ " " " BC2000 - 46 cu. ft about 2000 lbs. w/ " " "			
Dimensions	BC1000 - Length: 80 in Width: 26 in Height: 44 in BC1500 - Length: 80 in Width: 36 in Height: 45.3 in BC2000 - Length: 80 in Width: 42 in Height: 50.3 in			
Paint	Durable 2-part Polyurethane			
Augers	Two 6 inch diameter augers Left - 76 3/4 in long Right - 78 in long			
Options	- Electronic Actuator for chute - Kicker for chute door			

NOTE: Following publication of this manual, certain changes in standard equipment and options may have occurred which would not be included in these pages. Your Harper dealer is the best source for up-to-date information.



Feature Identification



Hopper Door Lift Handle - used to open the hopper from the ground.

Actuator* - raises and lowers the chute.

Augers - when rotating, push the feed out of the hopper and down chute.

Chute - made of rubber and can be raised for transport or lowered for distribution of feed.

Kicker* - when attached it allows the door for the feed to be held in an open position.

Mounting Holes/Bolts - for mounting the **Beefcake** to the flatbed.

Motor - is a Leeson 3/4 hp used to power the dual augers.

Hopper - has three options of capacity: 1000, 1500, or 2000 lb limits based on choice of **BC**.

Hopper Door - has a weather proof strip on the inside edge of door to keep moisture out.

Lift Handle - used to open hopper when on the bale bed.

* denotes optional attachments of the **Beef-cake**.

General Safety Guidelines

Equipment & Controls

- Before operating this equipment, read and understand the Operator's Manual.
- Altering the unit in any way that adversely affects its safe operation, performance or durability will void the warranty and may cause hazardous conditions.
- Know the location and function of all controls and how to stop the equipment quickly in an emergency before you operate the unit.
- Keep all bolts, screws and fittings tight to ensure safe operation of equipment.

Guards & Shields

- Keep all safety devices in place and in good operating condition.
- Replace all worn, damaged, unusable, missing or lost safety shields and quards before operating unit.

Replacement Parts

- Use genuine factory parts or parts with equivalent characteristics including: type, strength and material.
- Replace locknuts and locking screws if they cannot be tightened without considerable resistance for several turns before they are completely tight.
- If hardware is not secure, or if fasteners are over-tightened, equipment failure may result posing possible safety hazards.
- Use proper torque specifications for all fasteners when they are replaced.



SAFETY WARNING!



Failure to use genuine factory parts may result in voiding of the warranty, product malfunction or possible injury.

Safety Decals

- If safety related or instructional decals become illegible or are removed, replace them immediately.
- If parts are replaced, make sure all safety related or instructional decals are present before the equipment is operated again.
- New decals may be obtained from your local Harper Dealer.

Hydraulics

To prevent serious injury or death:

- Relieve pressure on system before repairing, adjusting or disconnecting any hydraulic hose or fitting.
- Wear proper hand and eye protection when searching for leaks.
- Use wood or cardboard instead of hands when looking for leaks.
- Keep all hoses, fittings and components in good operating condition.
- Do not use any type of heat or flame (welding, soldering, cutting torch, etc.) near pressurized hydraulic lines.



etrate skin causing serious injury or death.

Installation

You can use select Deweze Balebeds to lift your new **Beefcake** on to the bed or one of many other options as long as safety, precaution and common sense are used.



SAFETY WARNING!



Keep any objects or body extremities from beneath the Beefcake when loading and do not stand under the feeder when it is raised.

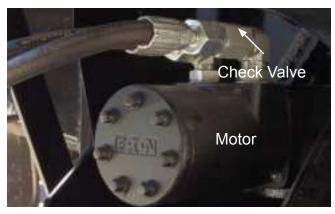
Next, position the Beefcake into place so that you can mark on the flatbed floor the location of the mounting holes for attaching the **Beefcake**. Align the mounting holes with stringers of the flatbed, and mark the (4) mounting holes for drilling, rotate the Beefcake to the back of your flatbed, and drill the (4) mounting holes.



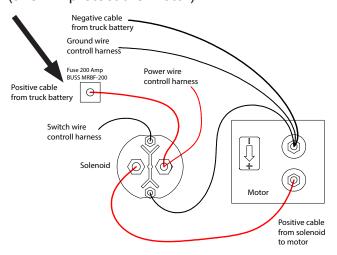
Put the Beefcake back in place where you marked and drilled the mounting holes. Attach with either the (4) mounting bolts included in your purchase or your own preferred size of mounting bolt that can fit into the predrilled mounting points on the Beefcake.

The final step depends on whether you have purchased the hydraulic or electric motor version of the Beefcake.

For the hydraulic, connect the hydraulic hoses that are attached to the Beefcake to your bed's hydraulic hookups located on the right side of the headache rack. There is a check valve pre-installed on your Beefcake. If by chance the augers do not run when activated, switch the hoses on the bed location. This will allow it to run correctly. There is also an electrical harness that will need positive and negative leads run from the feeder to the battery under the hood of the truck.

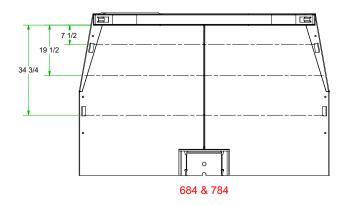


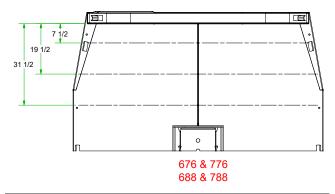
For the electric, attach the positive cable to the solenoid as depicted below, and run it to the positive end of the battery on the truck, and be sure to put the 200 Amp fuse on with the cable (this will protect the motor).



Also, If you prefer to operate either of the version (hydraulic or electric) from inside your truck, run the Beefcake controller to the inside of your truck.

DewEze Flatbed Stringer Locations





Operating Instructions

Before Operating

- Inspect inside the hopper and around the chain drive for the augers for any foreign objects. If any are found remove it/them.
- Be sure to check that all shields are in place and that all bolts or fasteners are tightened.

Transporting

 When transporting the Beefcake, be sure that the hopper lid's lift handle has the safety latch in place so that the lid does not rise during transport due to wind.



Operating Hydraulic Powered Beefcake

- Fill Beefcake with desired amount of feed or grain product.
- Lower the rubber chute to feeding position.
- Activate the hydraulic motor with the balebed's remote.

Due to the check valve on this product, if it becomes clogged or stalls, it cannot be reversed to dislodge it. You must stop the feeder, shut of the units power, and disconnect the hydraulic hoses to relieve any pressure on the system before seeing to the problem.



SAFETY WARNING!



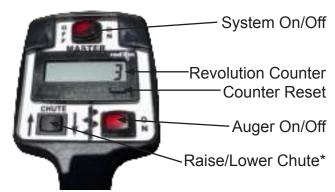
Do not put hands into a plugged auger when there is pressure on the system. It can result in harm.

 Do not use the hopper for long term storage of feed. It could create a corrosive environment and cause unwarranted wear on your machine.

Electric Powered Beefcake

- Fill Beefcake with desired amount of feed or grain product.
- Lower the rubber chute to feeding position.
- Activate the electric motor with the Beefcake's remote.





*Only available with the chute actuator option otherwise this switch serves no purpose.

For Your Information

The controller for the Beefcake is used in both the hydraulic and electric version of the feeder. Currently, the only difference is that the auger is activated differently between the two options. The electric uses the auger on/off switch on the Beefcake remote, and the hydraulic uses the flatbeds hydraulic function to activate the auger. Aside from the auger, everything else on the Beefcake remote is universal.

Optional Door Operations

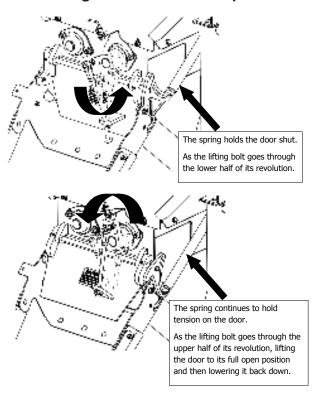


CAUTION!

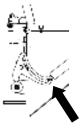


Using both optional methods at the same time will cause either the chain or actuator to fail. The unit will come from the factory with Method #2 pre-installed. See page 3.1 in the Part's Section

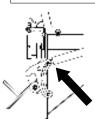
Method #1 Door Lifting Mechanism and Operation



When it is in the closed position, it will create piles while operating. Where as if it is in the open position, it will create a row while operating.



Changing the position of this spring holds the door **OPEN** or **CLOSED**



This is located on the right side of the chute as depicted by the image.

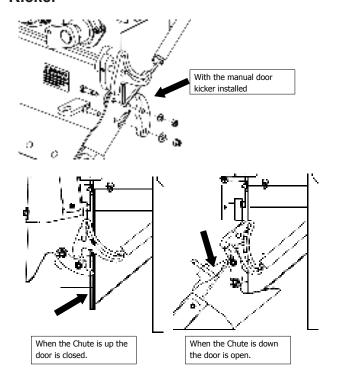


CAUTION!



Using both optional methods at the same time will cause either the chain or actuator to fail.

Method #2 Kicker

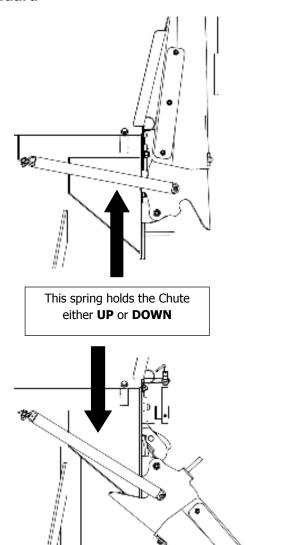


The kicker is a great option for when you will always be making rows rather than piles with your feed.

NOTE: USE ONLY ONE METHOD.

Optional Chute Operations

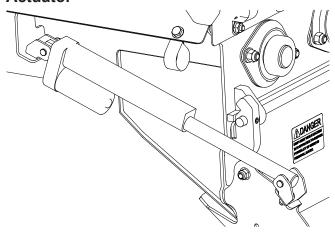
Method #1 Standard



This is located on the left side of the chute as depicted by the image.

This is used for transportation so that the chute is not damaged in any way due to protruding from the side of the truck.

Method #2 Actuator



The actuator replaces the spring that holds the chute either an up or down position. It allows the operator to manage the chute from the comfort of the seat or whatever their location is. See page 7 for details on the switch for the actuator.

DewEze Electric Beefcake

Electrical Minimum Requirements

Cable Requirements

All Electric Beefcake models are supplied with 18FT 2GA welding cable leads for hook-up to truck battery — This is maximum length for this cable

If a longer length is desired refer to chart below for minimum cable size

18FT 25FT		30FT	35FT	40FT	
Supplied "0" Gauge		"00" Gauge	"00" Gauge	"000" Gauge	

Cables of new length must be built from single cables without splices or connections — Cable ends must be properly crimped or soldered

Electrical Supply Requirements

Beefcake electric feeders require a stable power source:

- Batteries must be in good condition and should be fully charged (12.7V standing)
- Truck Charging System must operational (14V+ if engine running)
- All electrical connections must be good (checked with voltmeter, not visually)

Batteries at 12.1 Volts are not fully charged they are actually 50% discharged

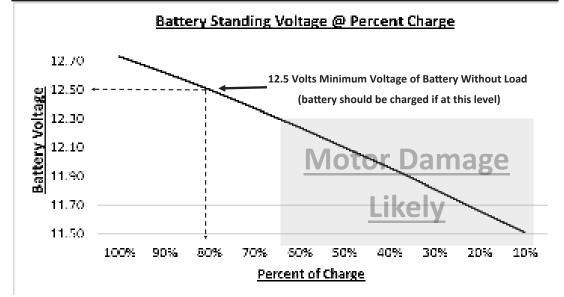


Chart Shows the unloaded voltage of a good battery at a particular charge level this is for reference only — actual battery charge and capacity should be determined by load testing of the battery



2/12/19

PARTS

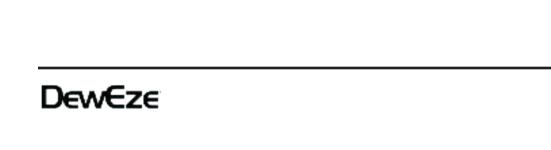
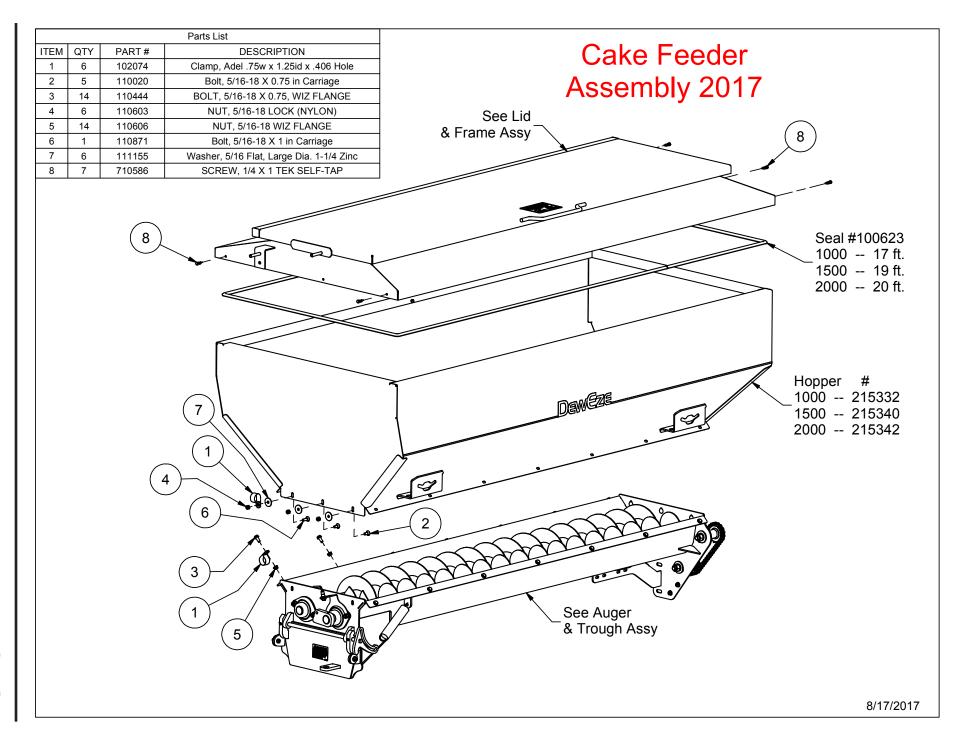
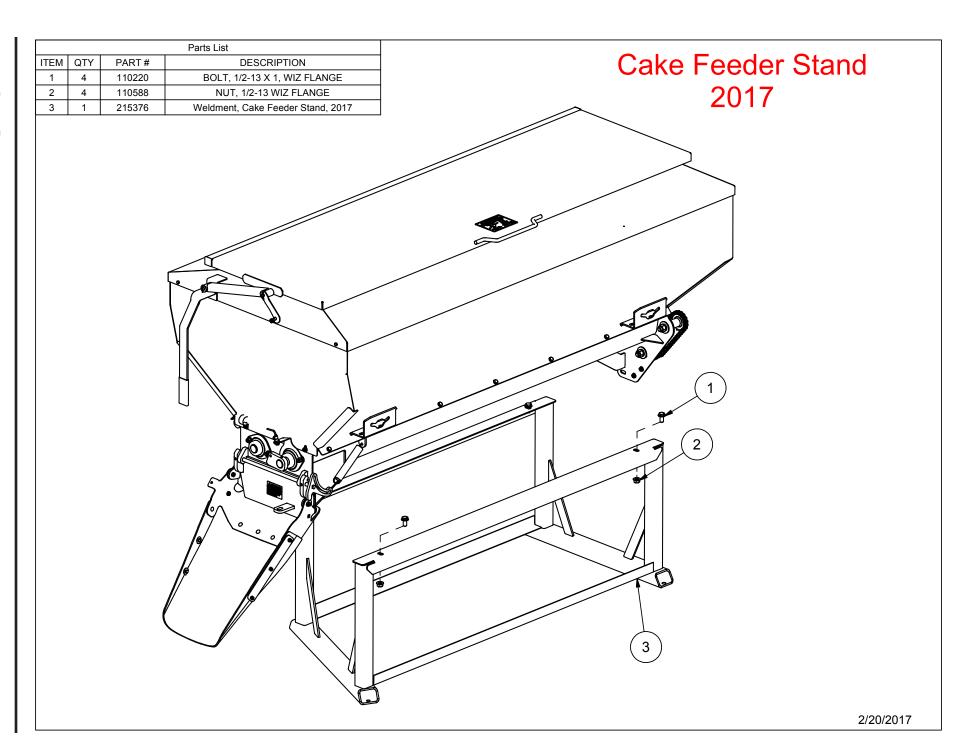


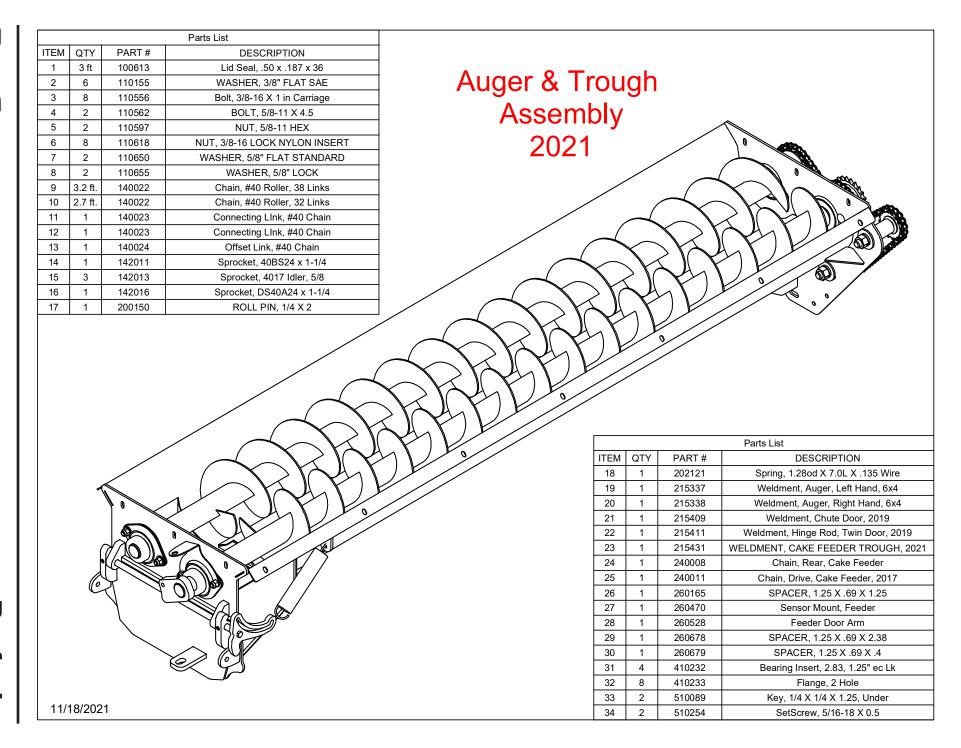
Table of Contents

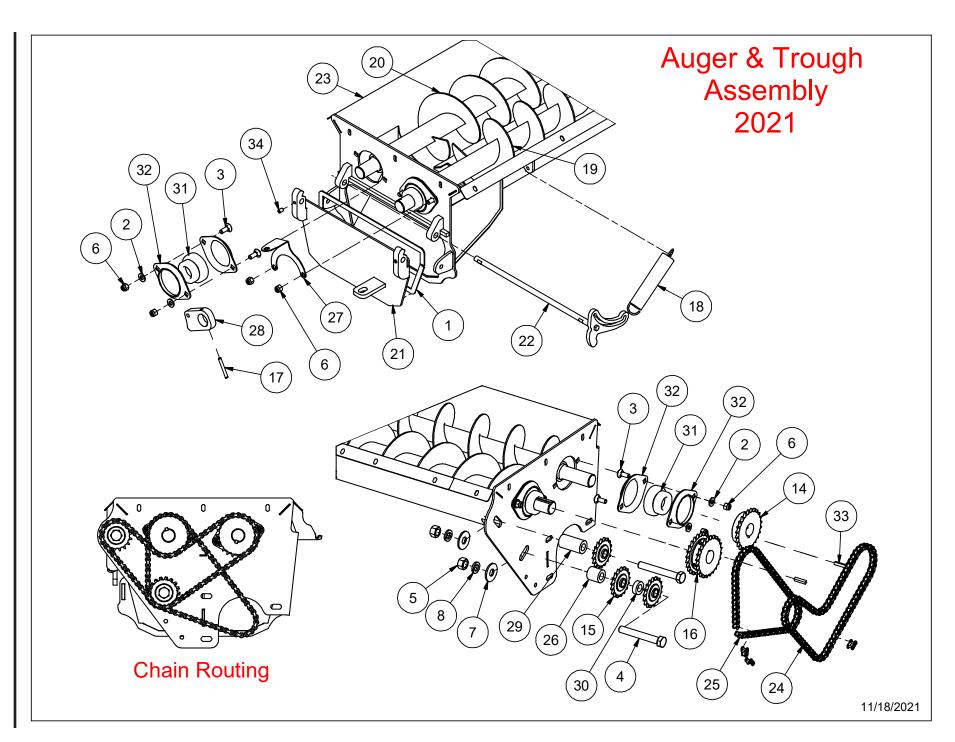
PARTS :	SECTION	
Structu	re	
	Cake Feeder Assy	1.1
	Cake Feeder Stand	1.2
	Auger & Trough Assy	1.3
	Lid & Frame Assy	1.4
	Lift Handle & Latch/Drive Shield	1.5
	Chute Extension Assy	1.6
	Cake Feeder Dummy Arms	1.7
	Decals	1.8
Hydraul	ic/Electric	
	Hydraulic Drive	2.1
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	Hand Control & Harness	2.3
	Electrical Schematic	.2.4
Optional		
	Door Operation Options (Kicker)	3.1
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	Light Bar Option	3.3



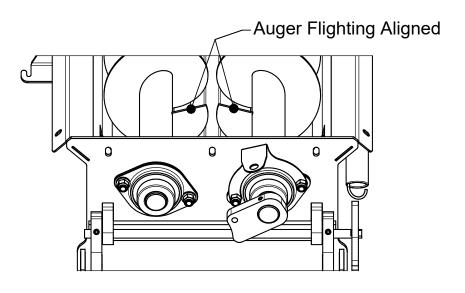




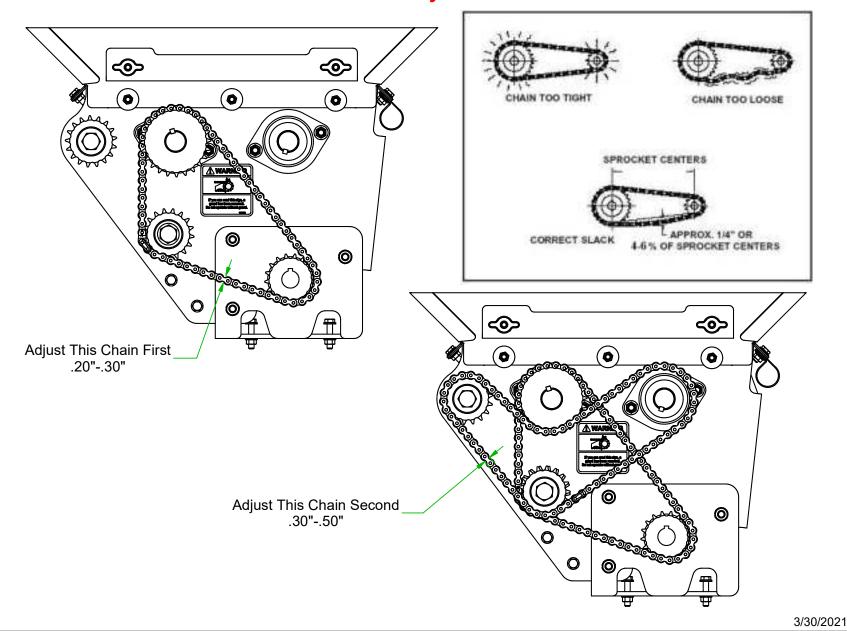


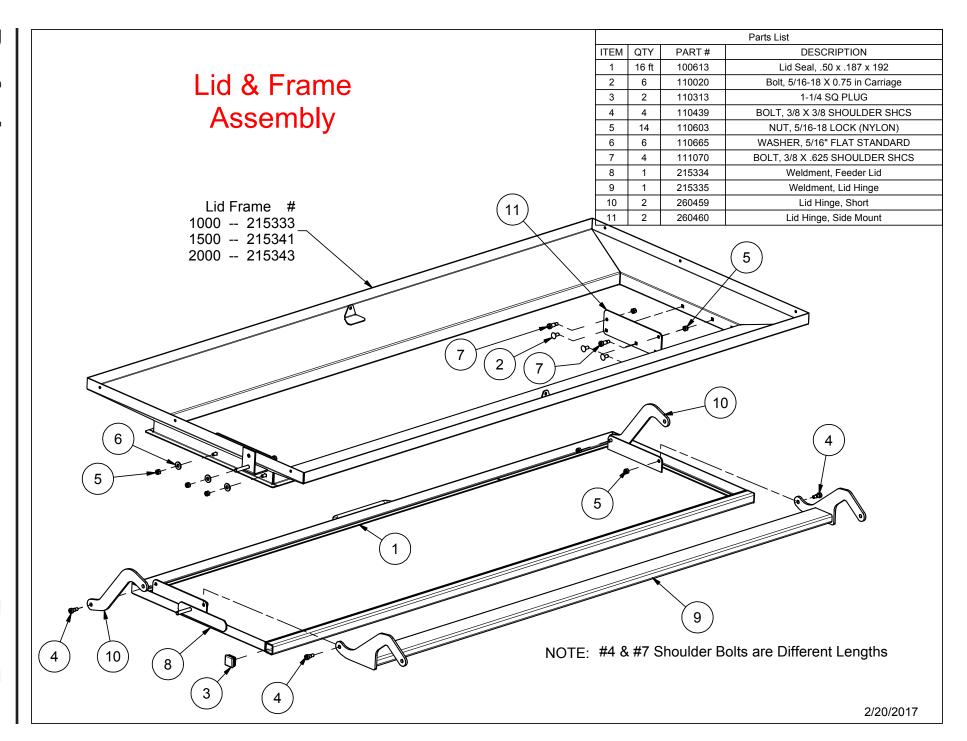


Auger Orientation Beefcake Feeder



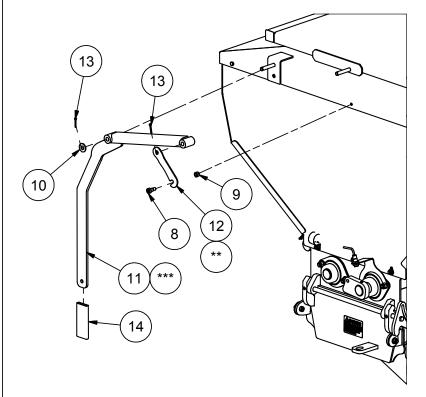
Drive Chains Adjustment & Tension



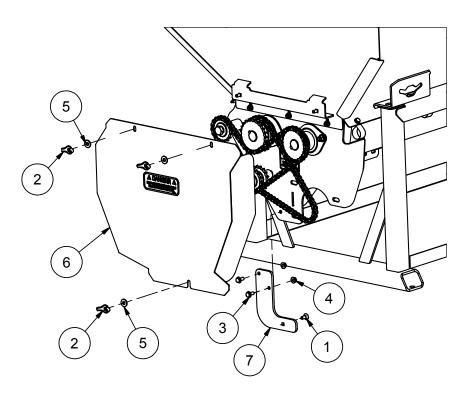


Lift Handle & Latch

Drive Shield 2017



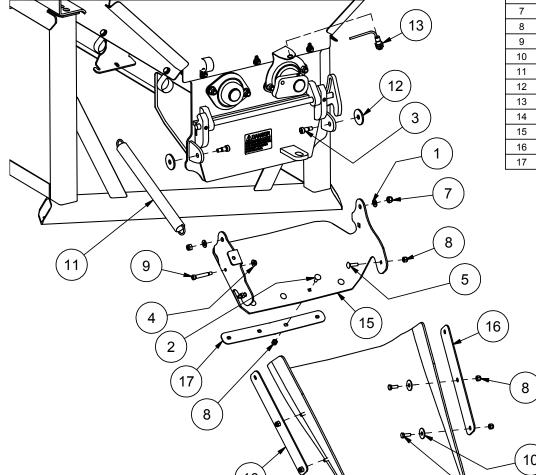
Parts List						
ITEM	QTY	PART#	DESCRIPTION			
8	1	110439	BOLT, 3/8 X 3/8 SHOULDER SHCS			
9	9 1 110603 NUT, 5/16-18 LOCK (NYLON)					
10	0 1 110676 WASHER, 3/8" FLAT STANDARD					
11	1	215318 Weldment, Lid Lift Bar, External, 1000 & 1500				
***	1	215346	Weldment, Lid Lift Bar, External, 2000			
12	1 260549 Lid Latch, 1500 & 2000					
**	1	260529	Lid Latch, 1000			
13	2	510249	COTTER PIN, 1/8 X 0.75			
14	1	910044	COVER, VINYL .25 X 1.5 X 4 GRIP			



Parts List					
ITEM	TEM QTY PART# DESCRIPTION				
1	1 110020 Bolt, 5/16-18 X 0.75 in Carriage				
2	2 3 110327 NUT, 5/16-18 WING				
3	2	2 110444 BOLT, 5/16-18 X 0.75, WIZ FLANGE			
4	2	110606 NUT, 5/16-18 WIZ FLANGE			
5	5 3 110665 WASHER, 5/16" FLAT STANDARD		WASHER, 5/16" FLAT STANDARD		
6	1	215379 Weldment, Shield, Feeder, 2017			
7	7 1 260670 Shield Support				

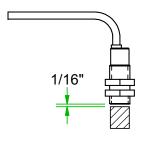
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Chute Extension Assembly 2017



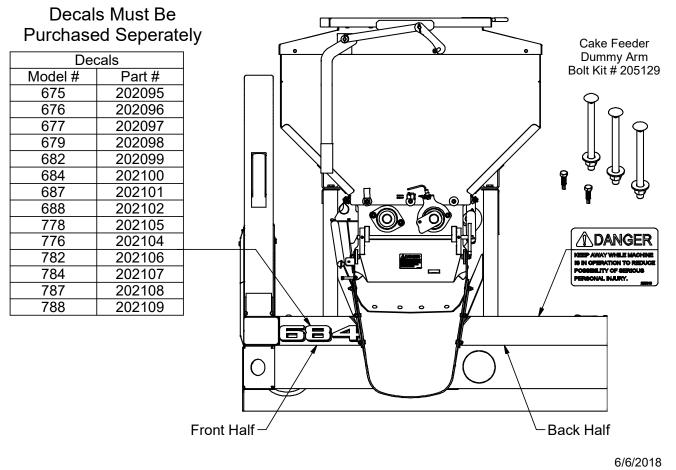
Parts List					
ITEM	QTY	PART # DESCRIPTION			
1	2	110069	WASHER, 5/16" FLAT SAE		
2	4	110154	Bolt, 1/4-20 X 0.75 in Carriage		
3	2	110289	BOLT, 3/8 X 1/2 SHOULDER SHCS		
4	1	110290	NUT, 1/4-20 WIZ FLANGE		
5	2	110326	Bolt, 1/4-20 X 1 in Carriage		
6	4	4 110561 BOLT, 1/4-20 X .75			
7	2	110603	NUT, 5/16-18 LOCK (NYLON)		
8	10	110630	NUT, 1/4-20 LOCK (NYLON INSERT)		
9	1	110767	BOLT, 5/16 X 1.5 SHOULDER SHCS		
10	4	111033	WASHER, 1/4" X 1" OD, Plain		
11	1	202088	Spring, 1.06od X 12L X .135 Wire		
12	2	211747	FRICTION WASHER 1.5"		
13	1	235027	Sensor, Proximity, With Plug		
14	1	260473	Rubber Chute		
15	1	260534	Chute Extension		
16	2	260536	Chute Extension, Side Support		
17	1	260537	Chute Extension, Doubler Plate		

Proximity Sensor Part #235027

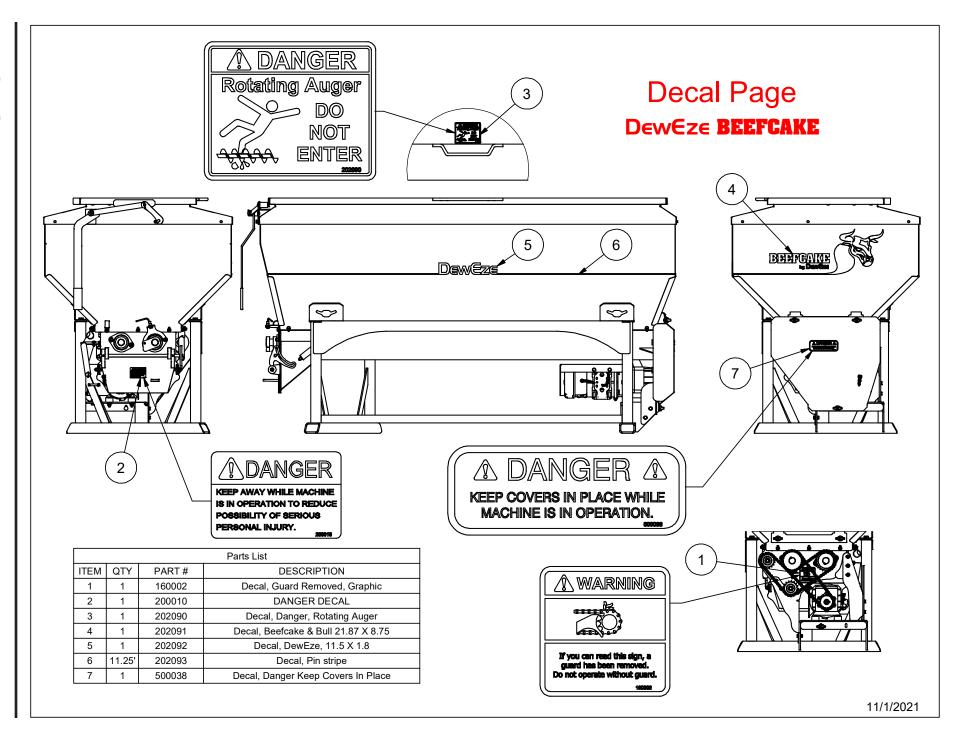


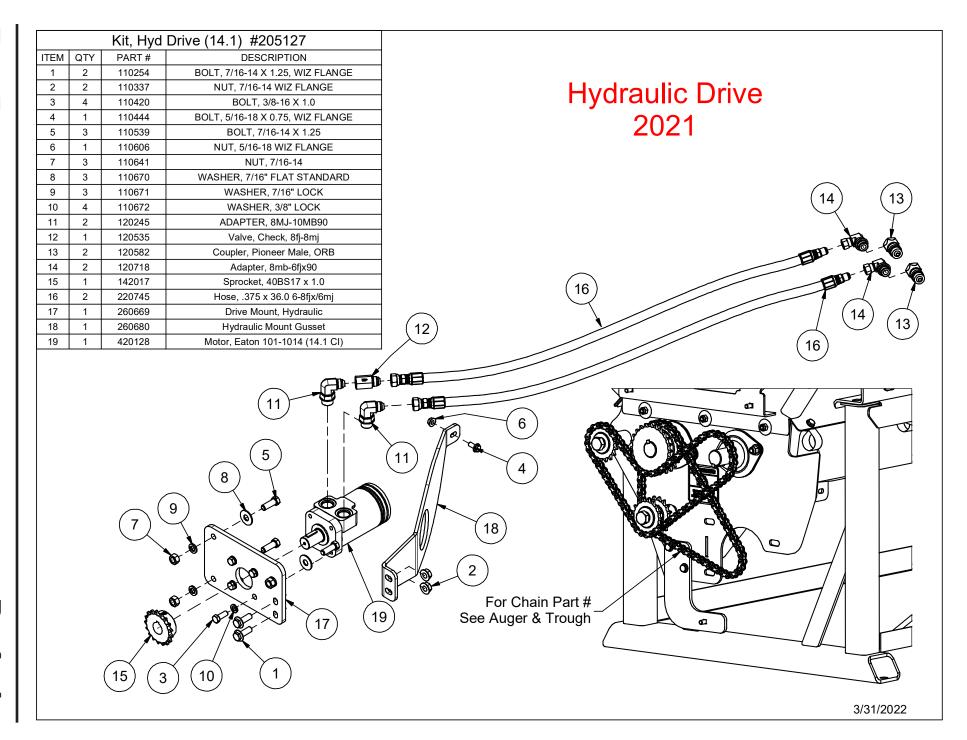
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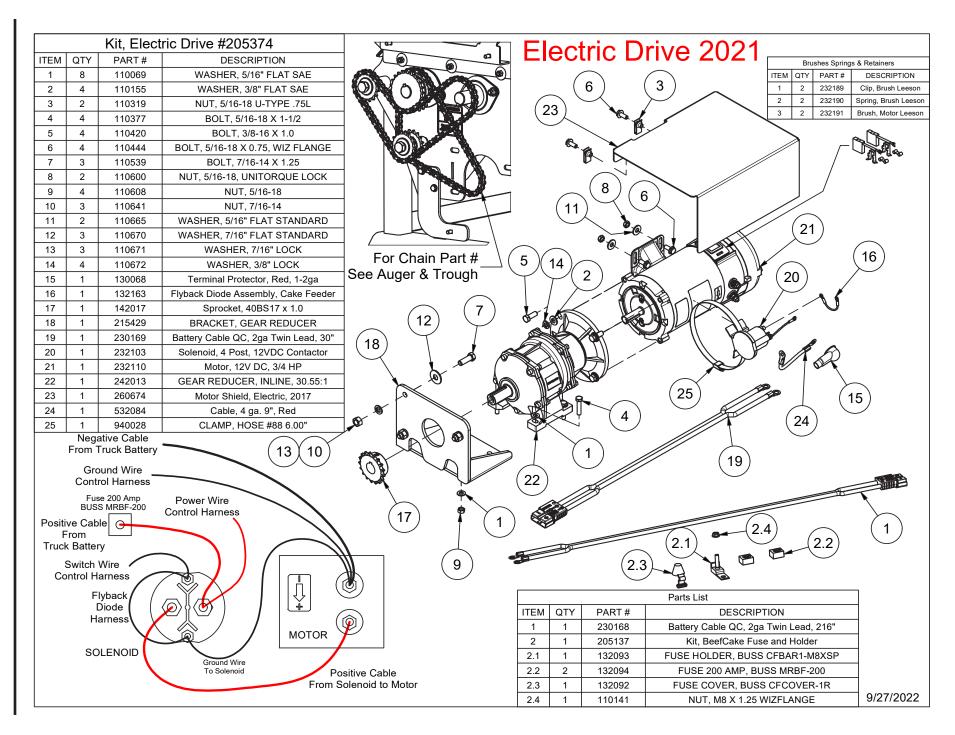
Flatbed	Standard	Cake Feeder Dummy Arms					
		1000		1500		2000	
Model #		Front Half	Back Half	Front Half	Back Half	Front Half	Back Half
675	215150	215353	215354	NA	NA	NA	NA
676	215249	215353	215356	215355	215354	NA	NA
677	215191	215353	215357	215355	215356	NA	NA
679	215208	215353	215358	215355	215357	215355	215356
682	215145	215359	215357	215360	215356	NA	NA
684	215193	215359	215358	215360	215357	215360	215356
687	215198	NA	NA	215360	215361	215360	215361
688	215200	NA	NA	215360	215362	215360	215362
778	215160	215363	215364	NA	NA	NA	NA
776	215257	215363	215365	215367	215366	NA	NA
782	215158	215363	215368	215367	215369	NA	NA
784	215202	215363	215370	215367	215371	215367	215372
787	215204	NA	NA	215367	215373	215367	215373
788	215206	NA	NA	215367	215374	215367	215374

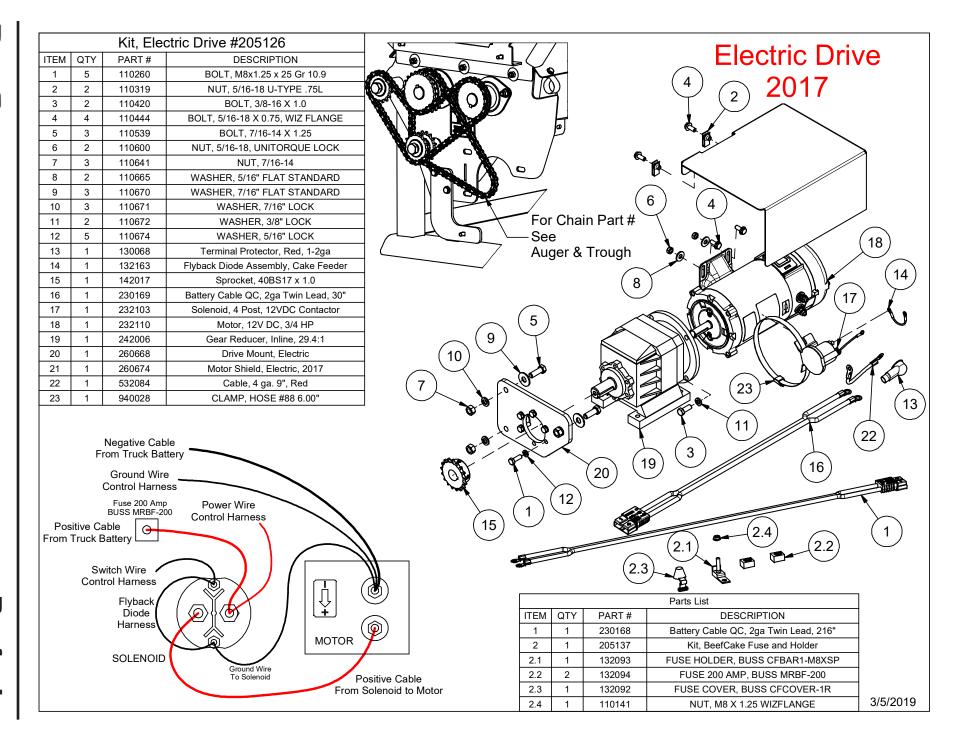


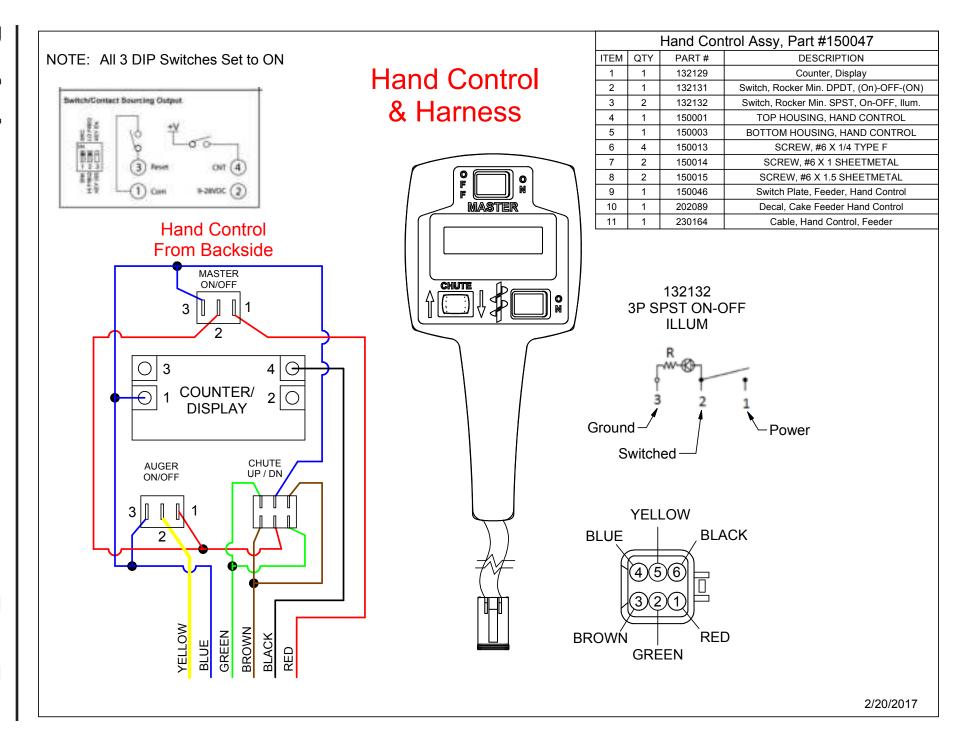




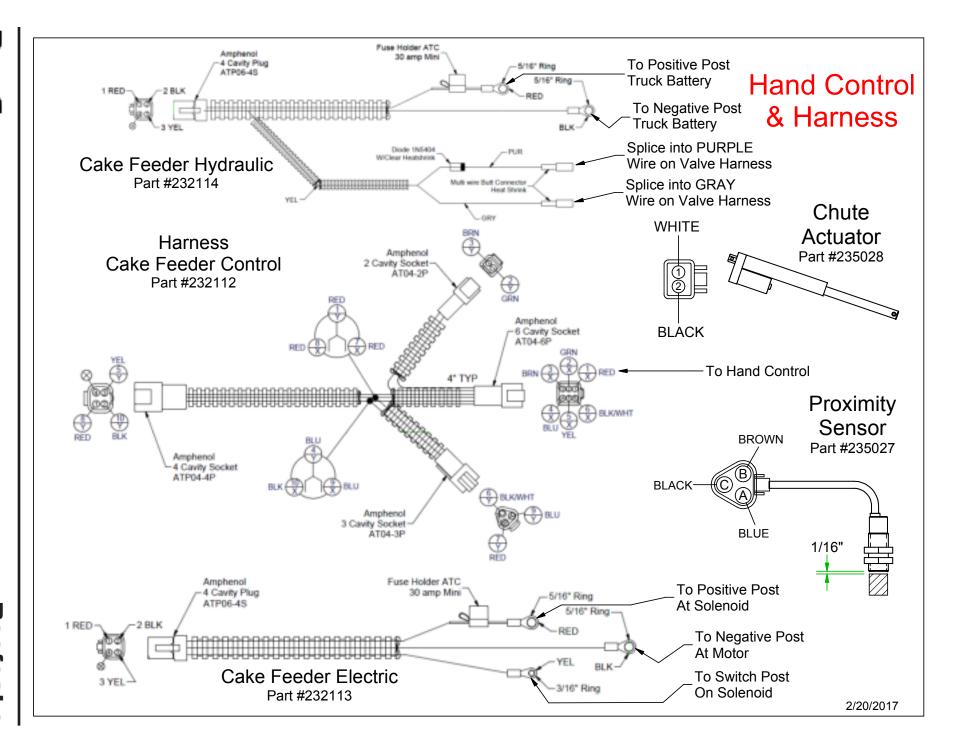


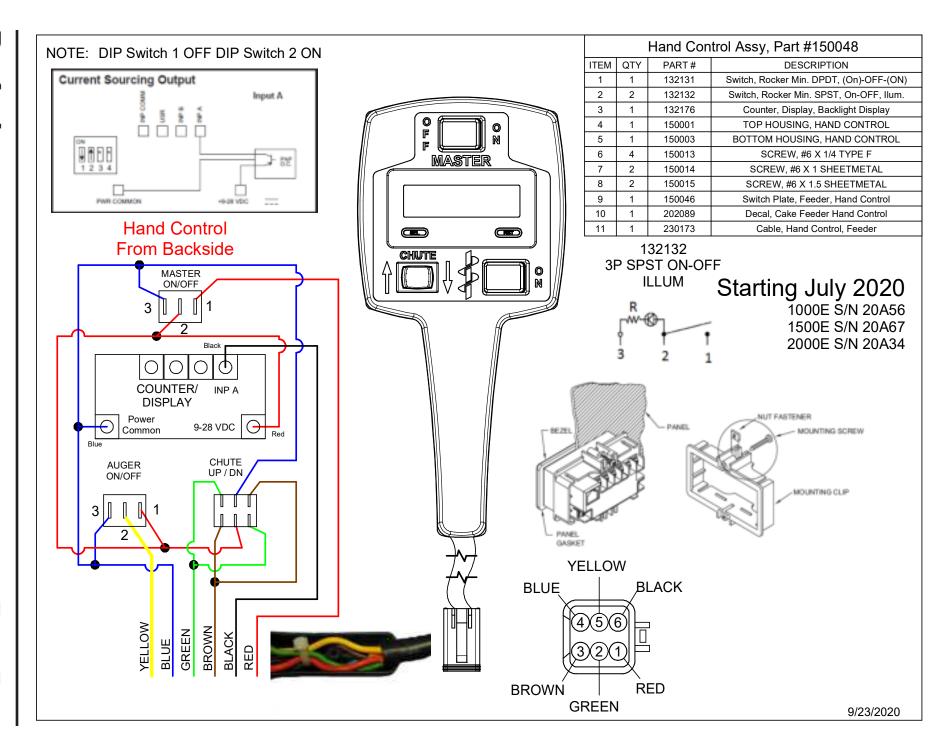


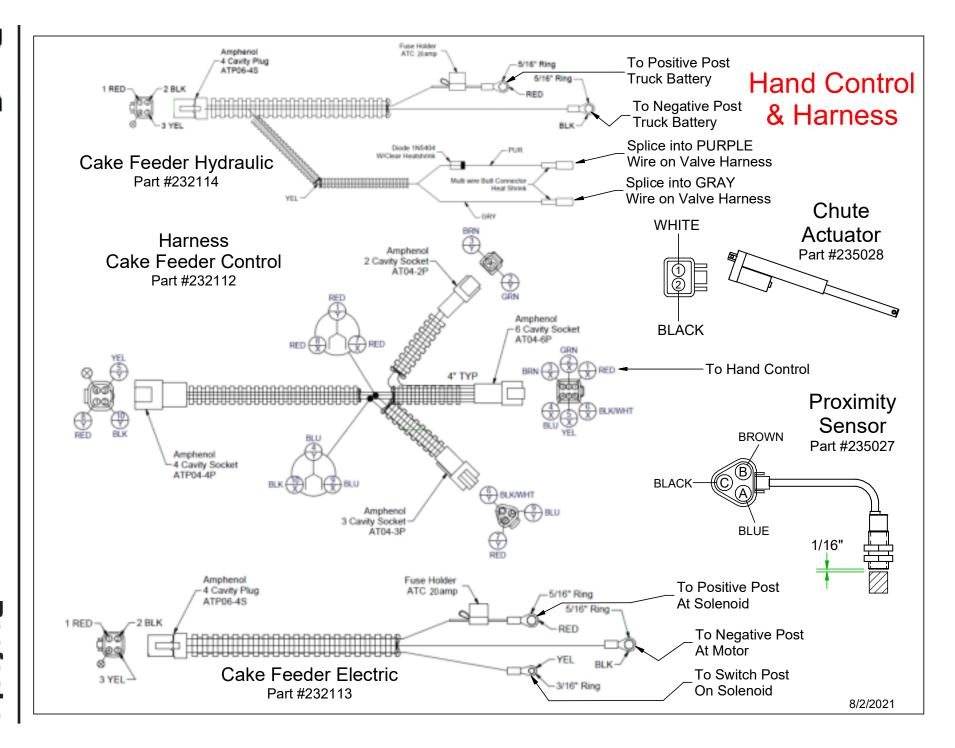


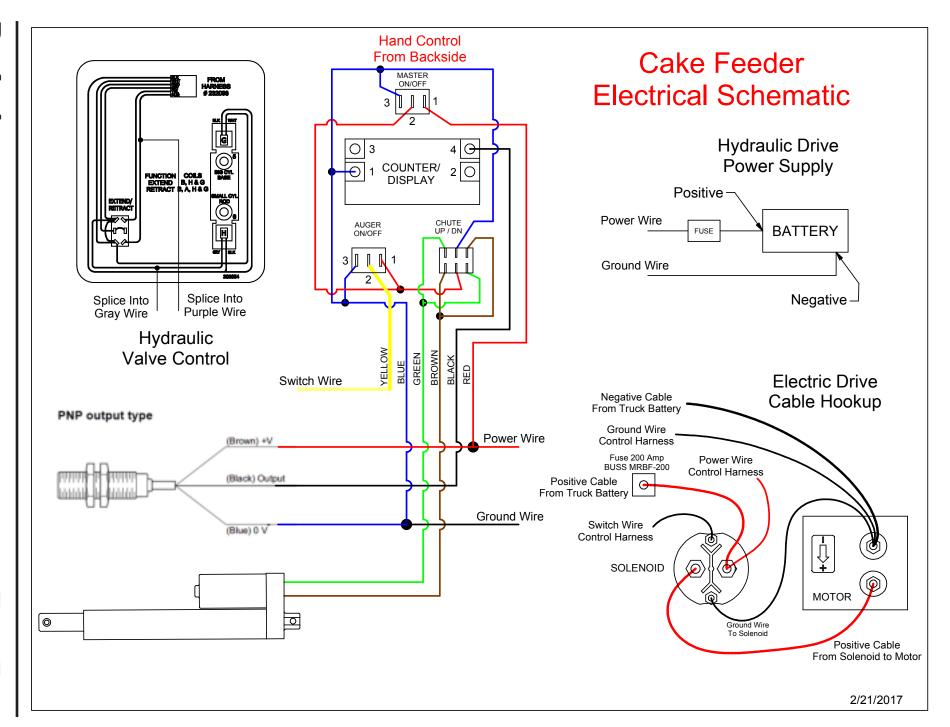


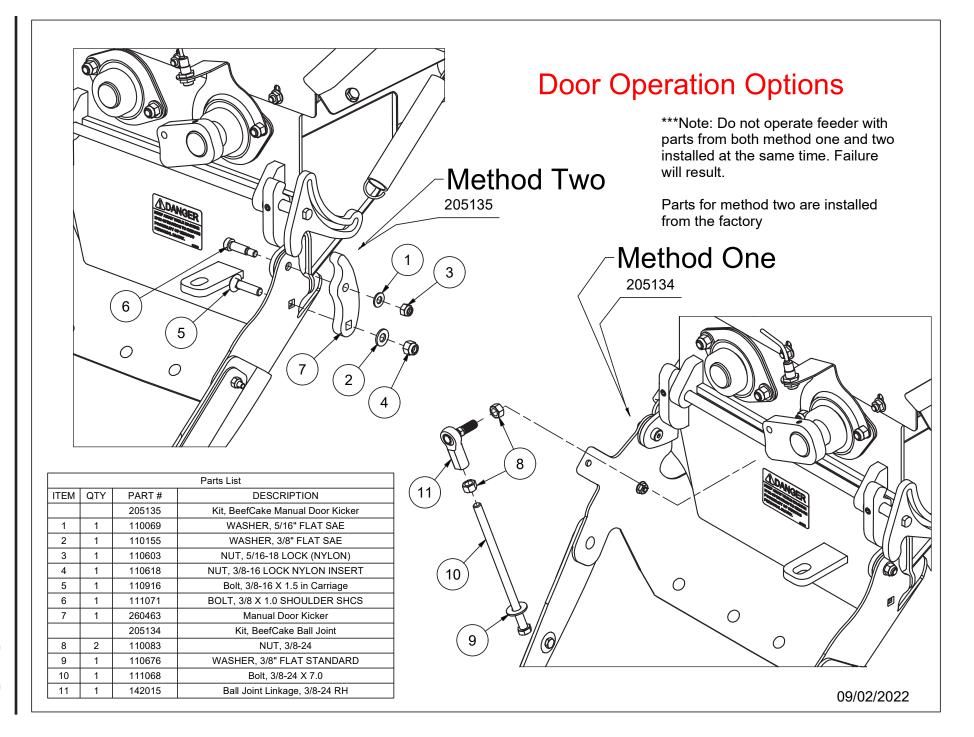


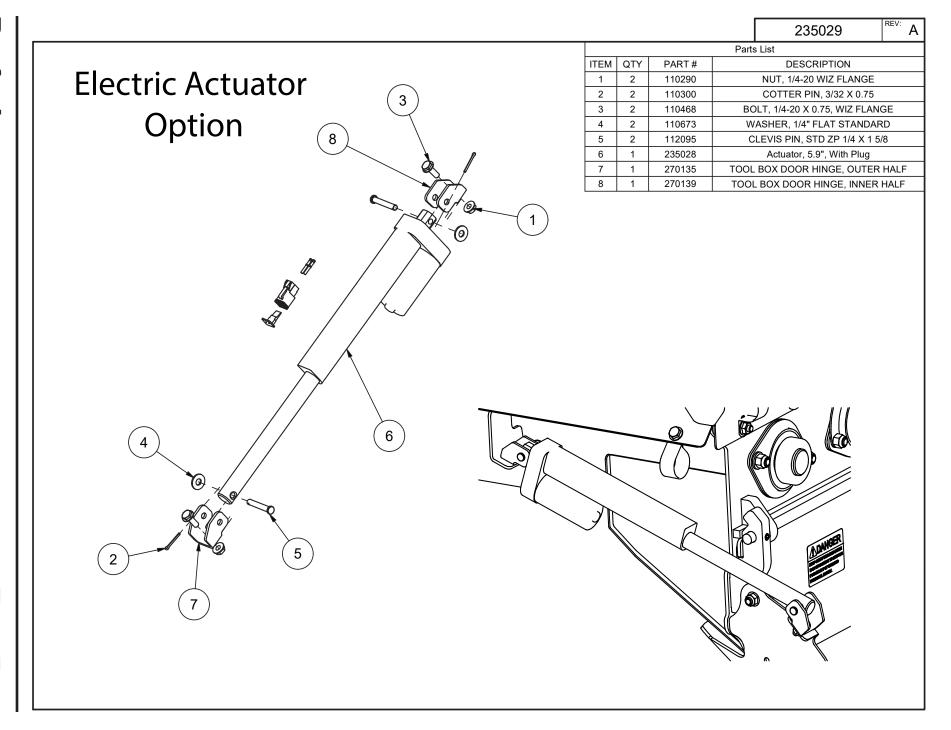


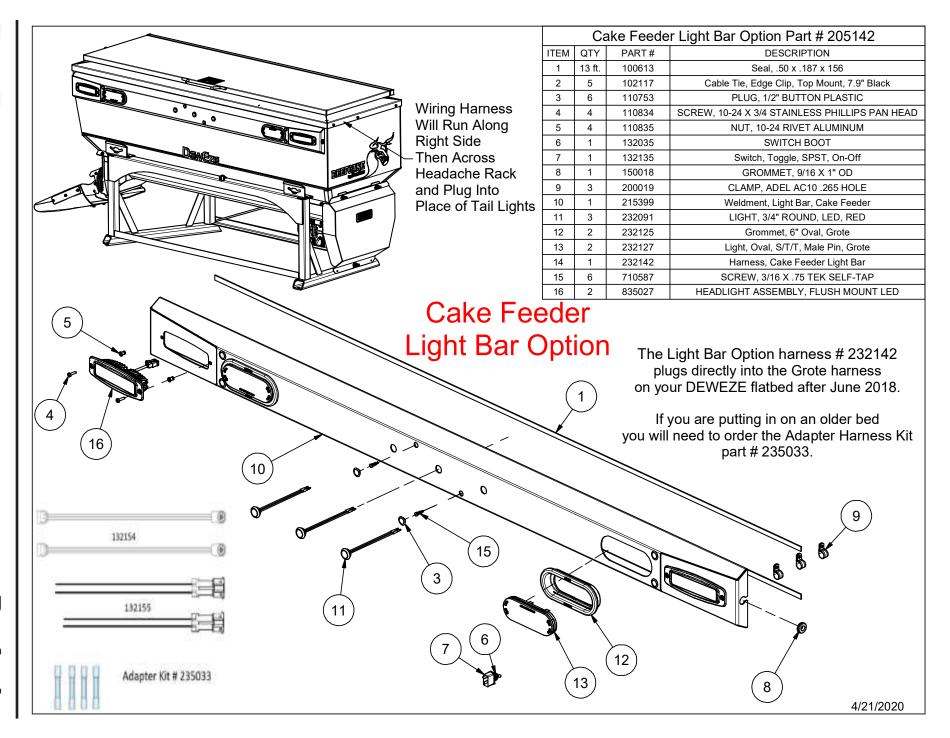












NOTES

 Harper Industries, Inc.
 Telephone:
 620-896-7381

 151 E. Highway 160
 Toll-Free:
 800-835-1042

 Harper, KS 67058
 Fax:
 620-896-7129

Website: www.harperindustries.com E-mail: info@harperindustries.com

