

## Owners Report On Multiplaz Welder

After our recent reports on the first-of-its-kind Multiplaz welder (see story at left), which uses water and alcohol instead of gas, a number of readers called to ask if “that new welder really works”. So we chased down a few owners to see what they had to say. The welder is not much bigger than a breadbox and runs on 110 or 220-volt power in addition to the water and alcohol. To get more info on the welder itself, call toll-free 855-314-5551 or go to [www.multiplaz.com](http://www.multiplaz.com).

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In addition to the user reports below, interested buyers can see other reviews at the [www.multiplaz.com/reviews](http://www.multiplaz.com/reviews) site. Users of the tool include many different types of users.

**Dale Schoepflin, Ellinwood, Kan.:**

“I’ve done just about every kind of welding in the past 45 years and I have to say the Multiplaz 3500 has worked very well for me. It does everything the company says it will, although the documentation was poor. It does a beautiful job of welding. A friend welded 2 pieces of 1/16-in. steel with as nice a bead as you’d ever see. Penetration was phenomenal. I built a lawn cart just to get the hang of it, and by the time I got done I was doing some real nice work. I’ve deliberately made some bad welds and then was able to re-build them into real quality-looking beads. It’s a lot like working with an oxy torch, only it gets 3 times as hot. I did a little stainless and was real impressed. For portability you can’t beat it. It doesn’t matter if you plug it into 110 volts or 220 volts. I think 99 percent of the time you can use 110 and

never trip a breaker. After using this I’ll probably never use my acetylene again. I think I can even use it to weld copper. For people who are in remote areas, if they’ve got a generator and a Multiplaz, they can repair or build just about anything. You can also bend metal. Heat up 1/2 to 3/8-in. thick steel and it’ll bend like butter. Not a lot of heat invasion like you’d have with a torch.”

**Larry Land, San Luis Obispo, Calif.:**

“The cost of the Multiplaz 3500 tool is a great selling point. No other tool has the flexibility that the Multiplaz has, and the cost of running it is almost zero compared to any other form of cutting or welding. I think the way it cuts stainless steel is the most impressive thing it can do. When we were cutting out circles and plate in stainless using the Multiplaz hole cutter, it was amazing. It cut right through, with a pretty clean cut. The amount of gear necessary to compete with the Multiplaz could easily go over \$5,000. The fact that the machine can run on 110 volts or 220 volts and has a brain to switch over to the proper voltage



Farmer Ken Summa’s patented branding iron made with a Multiplaz welder.

that it’s plugged into makes it easy to use.”

A Mr. Sonobe from Hawaii bought his machine in February 2012, and successfully made a boat trailer. He got into some tight corners and the blowback melted his casing, but that can be replaced.

## Walder Mfg.: “Crush And Roast” Beans For Profit

Walder Mfg. has been very successful in marketing oil screw presses for farmers and the commercial market. With the high price of beans, there is always a formula to make money with our presses. Do you think ADM or Cargill will process beans at a loss? For the dairy industry, pressed meal is far superior to chemically-produced meal. The best indicator is the bottom line. Walder customers see butterfat increases from 3.7% to 4.2% because the crushed bean meal has more nutritional value because it is mechanically processed not chemically. Milk production is also slightly increased.

Walder Mfg. designed a double press systems for soybeans for better bypass protein, more oil (over one gallon per bushel), and double output capacity over single pressing.

“What’s new for this year?” Walder Mfg. designed a roaster behind the press to destroy Trypsin. “By raising the meal to 240 degrees for 20 minutes, we achieve a test of 1.0 urease/ph rise on trypsin. The roaster is made out of a jacketed auger with oil surrounding the meal at 350 degrees control with electric thermostats. This makes a commercial grade meal safe to feed hogs and poultry – two

markets we could not sell to before.

Walder Mfg. designed the roaster because the pre heated meal is more efficient and the oil is higher grade. The roaster allows farmers with non GMO beans or organic farms to process their own soybeans taking care of the Trypsin, therefore the ability to feed hogs or poultry. A bonus for farmers as they are able to use the meal for feed and have the oil to burn or sell. The roaster sells for \$12,500 and will keep up with 6-ton presses.

Walder Mfg. has experience crushing sunflower, flax, canola, camellia, mustard, soybeans, milk thistle, cotton seed and pecans. Walder Mfg., sells 2, 6, 8 and 20-ton presses with a little more than a \$1000.00 per press. An impressive stat to know about the presses is that the 20-ton press produces 864 gallons of oil in 24 hours.

The Walder’s also make food grade updates. Mark and Ed Walder also operate presses on their farm and in the last three years they have burned over 19,000 gallons of bio diesel in all these diesels, even in rail-injected engines with DEF and particulate filters.

Contact: [waldermfg.com](http://waldermfg.com) at 1525 S. County



Walder Mfg. set of 8-ton presses in a press room on their farm and custom press beans and other crops for local farms. After the presses the meal is roasted to convert the trypsin enzyme for hogs and poultry.

Road I, Wittenberg, Wis. 54499 (ph 715 454-6458; Mark’s cell 715 581-1525; Ed’s cell 715 581-5439; Ed’s email: [waldermfg@gmail.com](mailto:waldermfg@gmail.com); Mark’s email: [waldermfg@wi-net.com](mailto:waldermfg@wi-net.com)).

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