

WEILER[®]
Food Processing Systems

DOMINATOR[™]

MG14/360B

MIXER GRINDER



*Note: Safety labels removed for clarity.
All guards and labels must be in place while operating.*

The MG14/360B combines proven Weiler mixer features with the innovative Dominator[™] grinder features. Able to deliver improved product texture and higher productivity. Designed specifically to accept a variety of pre-ground and mixed raw materials for final-grind applications.

- Engineered to provide a **Balanced Flow** of product.
 - Improved product texture
 - More consistent particle definition and dimension
 - Higher productivity
 - Improved hard tissue and bone removal
- User friendly assembly and disassembly.
- Reduced operating costs.
- Increased life expectancy of gearbox and feedscrew splines.



Mixer/Grinders Combine Performance Proven Mixing ... for Maximum Productivity

Mixer Features:

- **USDA and CE Approval**
- **All Stainless Steel Construction**
- **Unique Twin Overlapping, Counter-Rotating Paddles**
 - Require Low Paddle RPM
 - Provide Homogenous Mix
 - Minimize Mix Time
- **Polished Food Contact Surfaces**
 - Eliminate Fat Separation
 - Reduce Product Waste
 - Reduce Sanitation Time
 - Increase Yields
- **Full-length Unload Screw**
 - Controls Discharge Rate
 - Provides Positive Feed To Grinder
- **Requires Minimal Horsepower**
- **Heavy Duty Construction**
- **Complete Electrical Controls**

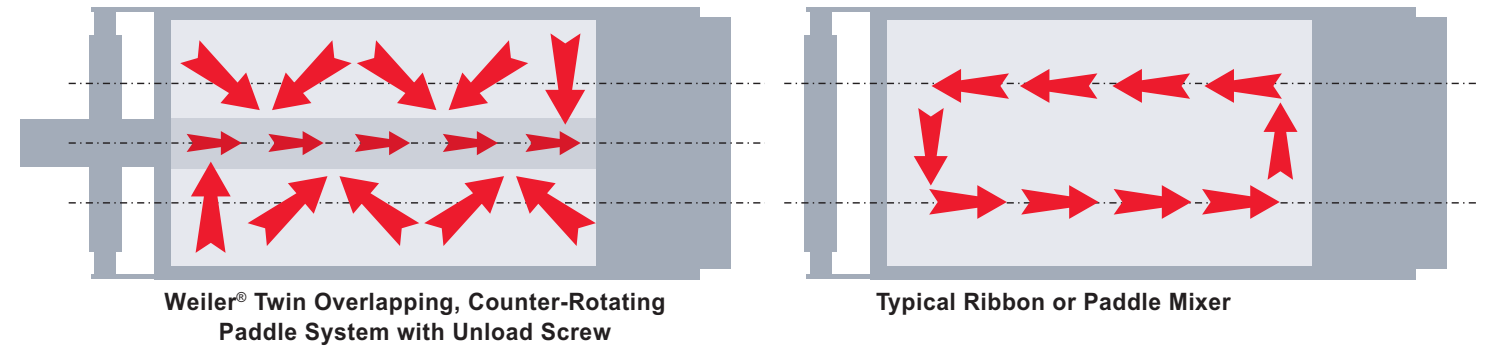


Twin Overlapping, Counter-Rotating Paddle System gives thorough, quick mixing action that is easy and gentle on your product. This paddle design and configuration is a unique WEILER® feature.

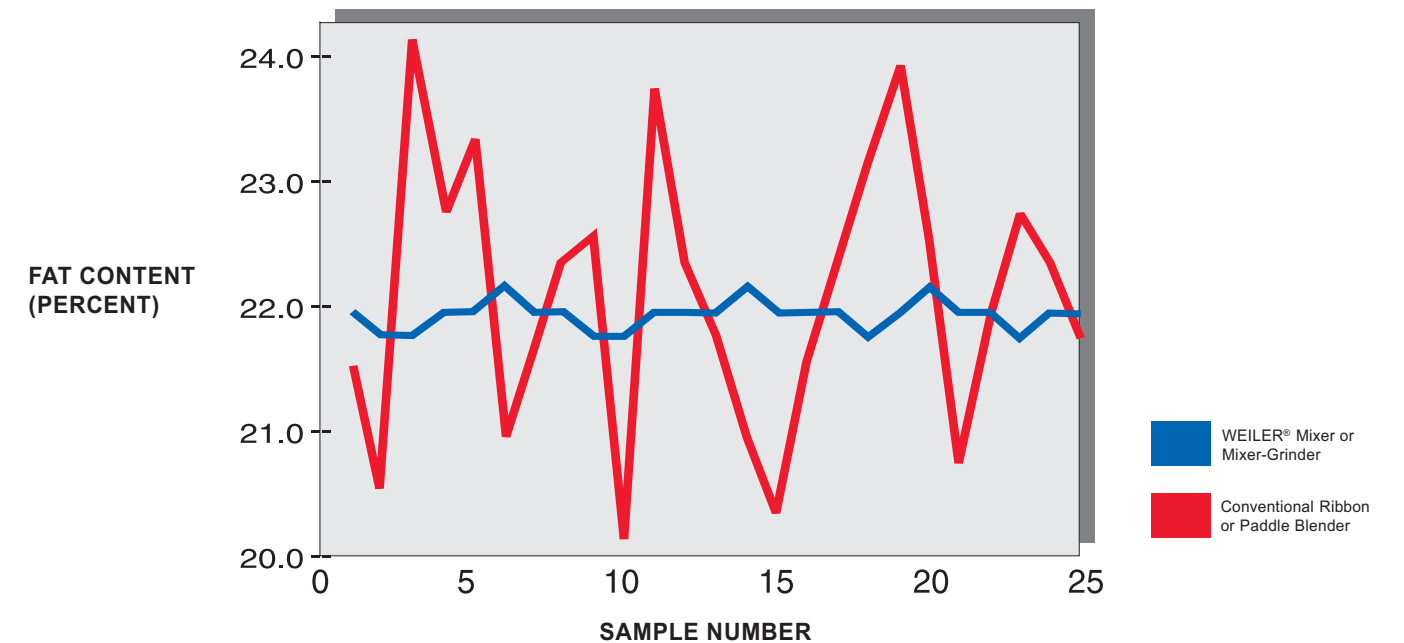


Diverters used with bottom CO₂ injection system. Raised position for sanitation (inset photo).

PRODUCT MOVEMENT DURING MIXING



FAT ANALYSIS SAMPLE COMPARISON



Chilling Systems available with bottom CO₂ injection. Other chilling systems available.



Hood-To-Plenum Exhaust Stack is offset to clear exhaust from product zone.



Exhaust Plenum offers easy access for sanitation.



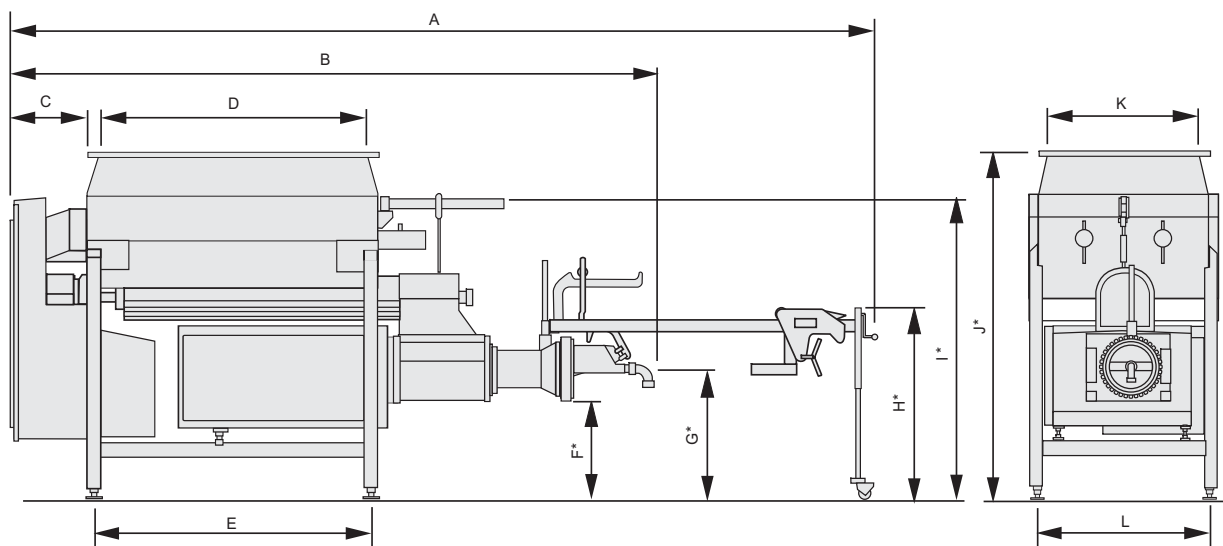
DOMINATOR™ MG14/360B

SPECIFICATIONS:

- **DRIVE:**
 - Grinder: 100 HP (75 kw)
 - Paddles: 15 HP (11 kw)
 - Unload screw: 7.5 HP (5.5 kw)
- **CONSTRUCTION:** 304 stainless steel, except for ring (tinned).
- **TUB CAPACITY:** 60 cubic feet (1700 liters).
- **UNLOAD SCREW:** 12" (300 mm) diameter.
- **GRINDER SCREW:** 9" (229 mm) diameter.
- **KNIFEHOLDER:** 3 or 6 blade available.
- **WEIGHT (Approx.):** Unskidded: 9,535 lbs. (4,325 kg); Skidded: 10,335 lbs. (4,688 kg).
- **GRINDER PLATE SIZE:** 14" (356 mm) diameter. Plate hole sizes available from 3/32" (2.4 mm) to 2" (50 mm) and larger.
- **GRIND RATE*:** up to 800 lbs./min. (363 kg./min.); 48,000 lbs./hr. (21,780 kg./hr.)

* Actual rates will depend on plate hole size, raw material, temperature, and feeding method.

DIMENSIONS:



A	B	C	D	E	F*	G*	H*	I*	J*	K	L
253	195	23	77	80	29	38	56	88	101	43	50
(6426)	(4953)	(584)	(1956)	(2032)	(737)	(965)	(1422)	(2235)	(2565)	(1092)	(1270)

Dimensions shown are rounded in inches (mm).

* Up to 1.5" (38 mm) height adjustment.

Dimensions and specifications subject to change without notice.

Note: *Dimensions shown should not be used for installation purposes. Please request a certified approval drawing from Weiler.*

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