



DOMINATOR® SERIES
THE BEST PRODUCT QUALITY IN THE INDUSTRY
STARTS WITH BALANCED FLOW.™



**THE WEILER® DOMINATOR® SERIES DELIVERS 98% PRODUCT FLOW EFFICIENCY
WHILE REDUCING YOUR OPERATING COSTS.**





DOMINATOR® 11 PRE-GRIND/FINAL GRIND

Designed specifically for fresh meat pre-grind and final grind applications, this medium-sized grinder's innovative design delivers premium end product quality alongside best-in-class productivity.

RAW MATERIAL

- Fresh beef trim
- Fresh pork trim
- Fresh poultry trim
- Other (consult factory)

CAPACITY

- Grind rate: up to 42,000 lbs/hr (19,051 kg/hr)*



UNCOMPROMISING QUALITY



DOMINATOR® 14 PRE-GRIND/FINAL GRIND

Designed specifically for fresh meat pre-grind and final grind applications, this high-volume grinder is built tough for higher productivity and engineered for greatly improved end product texture.

RAW MATERIAL

- Fresh beef trim
- Fresh pork trim
- Fresh poultry trim
- Other (consult factory)

CAPACITY

- Grind rate: up to 120,000 lbs/hr (54,431 kg/hr)*



* Actual rate will depend on application specifications, including, but not limited to, reduction size, raw material and raw material temperature.



DOMINATOR® 16BG FROZEN BLOCK GRINDER

Designed specifically for frozen and tempered block applications, this high-performance, heavy-duty grinder's innovative design delivers greatly improved end product texture.

RAW MATERIAL

- Fresh beef trim
- Fresh pork trim
- Fresh poultry trim
- Other (consult factory)

CAPACITY

- Grind rate: up to 30,000 lbs/hr (13,608 kg/hr)*



FROM THE MOST EFFICIENT HIGH-VOLUME



DOMINATOR® 14 SELF-FEEDING GRINDER

Designed specifically for fresh meat final grind applications, this durable self-feeding grinder's advanced design delivers best-in-class throughput and greatly improved end product texture.

RAW MATERIAL

- Pre-ground beef
- Pre-ground pork
- Pre-ground poultry
- Other (consult factory)

CAPACITY

- Grind rate: up to 36,000 lbs/hr (16,329 kg/hr)*



* Actual rate will depend on application specifications, including, but not limited to, reduction size, raw material and raw material temperature.



DOMINATOR® MG14/360B MIXER/GRINDER

Designed specifically to accept a variety of pre-ground and mixed raw materials for final-grind applications, this best-in-class mixer/grinder combines the gentle and thorough performance of Weiler® mixing equipment with the unmatched productivity of Dominator® Technology.



RAW MATERIAL

- Pre-ground beef
- Pre-ground pork
- Pre-ground poultry
- Other (consult factory)

CAPACITY

- Grind rate: up to 48,000 lbs/hr (21,772 kg)/hr*

GRINDERS IN THE INDUSTRY.



DOMINATOR® MG14 CONVERSION UNIT

Convert your Weiler® MG 1109 grinder into a Dominator® MG14/360A Mixer/Grinder with this complete conversion unit and ramp up your production without the need to expand.



RAW MATERIAL

- Pre-ground beef
- Pre-ground pork
- Pre-ground poultry
- Other (consult factory)

CAPACITY

- Grind rate: up to 48,000 lbs/hr (21,772 kg)/hr*

* Actual rate will depend on application specifications, including, but not limited to, reduction size, raw material and raw material temperature.

BALANCED FLOW™ A DESIGN REVOLUTION



The exclusive Balanced Flow™ design perfectly balances the volume of product being delivered to the plate relative to open hole area in the plate.

Saving money and producing a better quality product are no longer mutually exclusive. Dominator® Technology is the result of decades of dedication developing the industry's most efficient meat grinders. With our innovative Balanced Flow™ design and other engineering innovations, you can now achieve greater efficiency with lower total operating costs than ever before.

PREMIUM END PRODUCT QUALITY

The innovative Balanced Flow™ design virtually eliminates rollback, turbulence and unnecessary work to the raw material – resulting in consistent particle definition, great texture and an overall premium end product.

HIGHER EFFICIENCY

By perfectly balancing the material delivery with the amount passing through the plate holes, Dominator® Technology will radically increase your throughput efficiency. In fact, some of our customers have experienced a 100% increase in productivity within the same footprint when compared to their previous grinder.

USER-FRIENDLY DESIGN

Our world-class engineers designed Dominator® Technology with fewer parts, self-aligning components and other design efficiencies to simplify operation and make maintenance and sanitation easier.

LOWER OPERATING COSTS

With heavy-duty construction that's perfect for high-capacity grinding, and improved design efficiencies that lower your maintenance, sanitation costs and downtime, you get equipment that lasts longer and most importantly, always delivers at peak performance – for the lowest overall total cost of ownership in the industry.



WE PUT IT ALL ON THE LINE

Nothing beats the quality you get from Weiler® equipment. That's why more and more processors worldwide, large and small, are choosing completely integrated Weiler® systems to run their line. Rugged, durable construction. Easy to operate controls. Industry-leading innovations. Low-cost maintenance. World-class technical support. All to keep your operation running at peak performance.

Contact one of our application engineers today to discuss our proprietary Optiline™ System Design and learn exactly what equipment will optimize your production line for maximum efficiencies.



Provisur™ Technologies, Inc.

1116 East Main Street, Whitewater, Wisconsin 53190 USA

USA: 262-473-5254 800-558-9507 weilerinfo@provisur.com Europe: +44 (0) 1454 320900 weilerinfo@provisur.co.uk www.weilerinc.com www.provisur.com

GRINDERS - MIXER/GRINDERS - MIXERS - MATERIAL HANDLING - DOMINATOR® TECHNOLOGY - TOTAL SYSTEMS

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