



WEILER® MIXER/GRINDERS

BEST-IN-CLASS PRODUCTIVITY MEETS BEST-IN-CLASS PERFORMANCE.

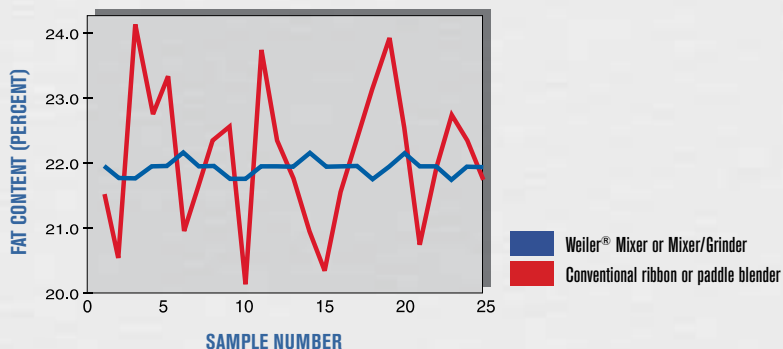
PRODUCT MOVEMENT DURING MIXING



Weiler® twin overlapping, counter-rotating paddle system with unload screw.

Typical ribbon or paddle mixer.

FAT ANALYSIS SAMPLE COMPARISON

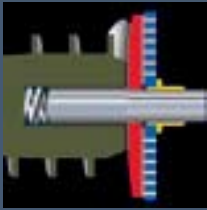


From the global leader in mixing and grinding technology comes equipment that sets a new standard for versatility. By combining the unique Weiler® twin overlapping paddle mixing system design with the industry-leading engineering of Weiler® grinders, you get a total solution that's quick, gentle and ensures the most premium end product possible.

Plus, rugged, stainless-steel construction. Easy to operate controls with clean mode that provides for safe and reliable sanitation. Low-cost maintenance. And world-class technical support. Just a few of the reasons Weiler® equipment makes up the processing lines of many of the biggest names in food, and why you should experience for yourself how we put it all on the line.



WEILER® MIXER/GRINDERS



SPRING-LOADED KNIFEHOLDERS

Featuring self-sharpening blade inserts for cleaner, cooler cutting and improved product quality.



FEEDSCREW DRIVE LUGS

Built into the feed screw for greater drive strength.

FEATURES

- CE compliant
- Heavy-duty stainless-steel construction
- Unique twin overlapping, counter-rotating paddles
 - Requires low paddle RPM
 - Provides homogenous mix
 - Minimizes mix time
- Polished food contact surfaces
 - Eliminates fat separation
 - Reduces product waste
 - Reduces sanitation time
 - Increases yields
- Full-length unload screw
 - Controls discharge rate
 - Provides positive feed to grinder
- 3-point suspension of grinder to gearbox
- Small to medium grinding capacity
- Single and multiple plate configuration
- Bone collection/removal options
- Unique knifeholder drive systems
- Spring-loaded knifeholders
- Self-sharpening knife inserts
- Minimum temperature rise
- Improved finished product quality
- Easy assembly/disassembly for sanitation
- Requires minimal horsepower

RAW MATERIAL

- Beef
- Pork
- Seafood
- De-fatted beef tissue
- Mutton
- Poultry
- Veal
- Other (consult factory)

TECHNICAL SPECIFICATIONS

MG806/20A



- Grinder motor: up to 30 HP (22 kw)
- Paddle motor: up to 7.5 HP (5.5 kw)
- Unload screw motor: up to 5 HP (4 kw)
- 6 in. (152 mm) diameter feed screw
- 8-5/8 in. (219 mm) diameter plate
- 1362-6HB heavy-duty gearbox
- 3-point suspension
- Approximate shipping weight: 7,000 lbs (3,175 kg)

MG878/210A



- Grinder motor: up to 50 HP (37 kw)
- Paddle motor: up to 10 HP (7.5 kw)
- Unload screw motor: up to 7.5 HP (5.5 kw)
- 7 in. (178 mm) diameter feed screw
- 8-5/8 in. (219 mm) diameter plate
- 1780-6HB heavy-duty gearbox
- 3-point suspension
- Approximate shipping weight: 7,500 lbs (3,402 kg)

MG1107/210A



- Grinder motor: up to 50 HP (37 kw)
- Paddle motor: up to 10 HP (7.5 kw)
- Unload screw motor: up to 7.5 HP (5.5 kw)
- 7 in. (178 mm) diameter feed screw
- 11 in. (279 mm) diameter plate
- 1780-6HB heavy-duty gearbox
- 3-point suspension
- Approximate shipping weight: 7,500 lbs (3,402 kg)

MG1109/360A



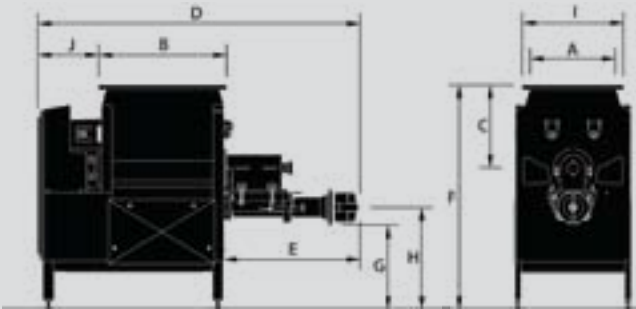
- Grinder motor: up to 100 HP (75 kw)
- Paddle motor: up to 15 HP (11 kw)
- Unload screw motor: up to 7.5 HP (5.5 kw)
- 9 in. (229 mm) diameter feed screw
- 11 in. (279 mm) diameter plate
- 1992-5HB heavy-duty gearbox
- 3-point suspension
- Approximate shipping weight: 8,800 lbs (3,992 kg)

TUB HOLDING CAPACITY FOR MIXER/GRINDERS:

To determine tub holding capacity of product, multiply the PRODUCT WEIGHT in pounds/cubic foot (kg/liters) times the RATED TUB CAPACITY in cubic feet (liters).

Example: Product weighs 45 pounds/cubic foot (0.72 kg/liter). Rated Tub Capacity is 60 cubic feet (1,700 liters). Total tub holding capacity is then $45 \times 60 = 2,700$ pounds (1,225 kg), level to top of the mixing paddles.

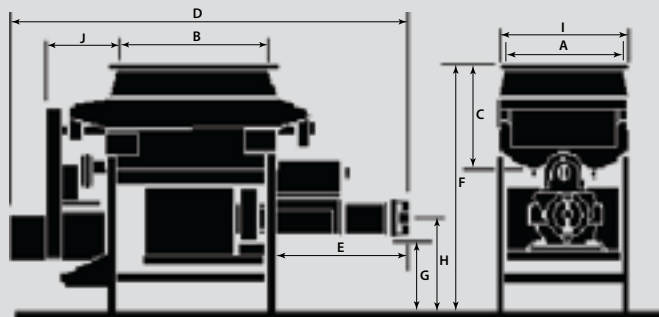
DIMENSIONS***



TUB INTERIOR inches (mm)			EXTERIOR DIMENSIONS inches (mm)						
A	B	C*	D**	E**	F	G	H	I	J
31-13/16 (808)	41-31/32 (1066)	28-5/8 (727)	124-21/32 (3167)	52 (1320)	85-15/32 (2171)	32-3/32 (815)	38-29/32 (988)	45-5/8 (1159)	28-15/32 (723)

- Rated Tub Capacity (top of paddle system): 20 cubic feet (566 liters) NOTE: Rated Tub Capacity is recommended batch size.
- Full Tub Capacity (top of tub rim): 27 cubic feet (765 liters)

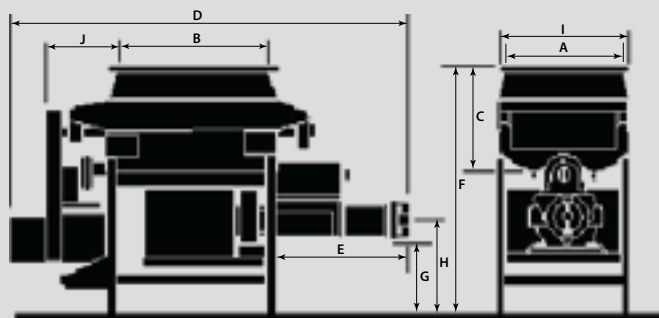
* Bottom inside of tub
 ** Depends on ring style (non-bridged, single-bridged)
 *** NOTE: For installation purposes, please request a certified drawing from our factory.



TUB INTERIOR inches (mm)			EXTERIOR DIMENSIONS inches (mm)						
A	B	C*	D**	E**	F	G	H	I	J
37-1/8 (943)	53-1/8 (1349)	37-5/8 (956)	128-3/4 (3270)	46-1/2 (1181)	90-1/8 (2289)	29-3/16 (741)	36 (914)	44-3/8 (1127)	25-1/2 (648)

- Rated Tub Capacity (top of paddle system): 35 cubic feet (990 liters) NOTE: Rated Tub Capacity is recommended batch size.
- Full Tub Capacity (top of tub rim): 53 cubic feet (1500 liters)

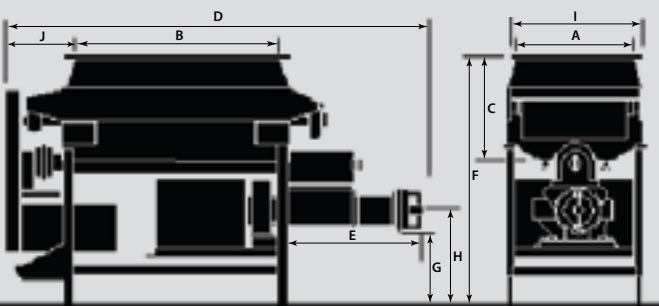
* Bottom inside of tub
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TUB INTERIOR inches (mm)			EXTERIOR DIMENSIONS inches (mm)						
A	B	C*	D**	E**	F	G	H	I	J
37-1/8 (943)	53-1/8 (1349)	37-5/8 (956)	134-1/4 (3410)	51-3/4 (1314)	90-1/8 (2289)	28 (711)	36 (914)	44-3/8 (1127)	25-1/2 (648)

- Rated Tub Capacity (top of paddle system): 35 cubic feet (990 liters) NOTE: Rated Tub Capacity is recommended batch size.
- Full Tub Capacity (top of tub rim): 53 cubic feet (1500 liters)

* Bottom inside of tub
 ** Depends on ring style (non-bridged, single-bridged)
 *** NOTE: For installation purposes, please request a certified drawing from our factory.



TUB INTERIOR inches (mm)			EXTERIOR DIMENSIONS inches (mm)						
A	B	C*	D**	E**	F	G	H	I	J
42-5/8 (1083)	77-1/8 (1959)	39-1/8 (994)	157 (3988)	50-1/2 (1283)	94-15/16 (2412)	29-3/16 (742)	37-1/16 (942)	49-7/8 (1267)	25-7/16 (646)

- Rated Tub Capacity (top of paddle system): 60 cubic feet (1700 liters) NOTE: Rated Tub Capacity is recommended batch size.
- Full Tub Capacity (top of tub rim): 86 cubic feet (2435 liters)

* Bottom inside of tub
 ** Depends on ring style (non-bridged, single-bridged)
 *** NOTE: For installation purposes, please request a certified drawing from our factory.



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.



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

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