



VersaGrind®



WEILER® VERSAGRIND® PUMP GRINDING SYSTEMS OFFER SUPERIOR PERFORMANCE WITH ACCUPUMP TECHNOLOGY



Built Weiler® tough with unmatched features and technologies, the VersaGrind® Family of Pump Grinding Systems bring unprecedented performance to processors of sausage and other meat and poultry products. Breakthrough features include proven AccuPump technology, in which a positive displacement pump eliminates roll back and overworking of raw materials and provides repeatable and consistent particle definition for a higher quality end product; Variable Speed Control on three separate drives that allow dialing in to the exact particle definition required; and its Dominator® Technology, which provides superior hard tissue removal, enhanced product quality, and superior definition and uniformity.

Outstanding productivity, food safety and a lower cost of ownership are further provided by the legendary reliability of the AccuPump. No other system in the world promises a comparable level of pump grinding versatility, product quality and cost-efficiency.



AM2C® BEEHIVE® CASHIN® FORMAX® MULTITEC™ TST™ WEILER® THE PROVISUR® FAMILY OF PROVEN BRANDS

PROVISUR
TECHNOLOGIES



Count on the VersaGrind® Pump Grinding Systems for Superior Product Quality and Texture.

With its independent knife speed and proven AccuPump technology, the Weiler® VersaGrind 11 Pump Grinding System allows processors the flexibility to vary product texture as it is ground out of the plate for superior product definition and uniformity. It's ideal for sausage and other meat blends.

Benefits:

1. AccuPump Technology

Positive displacement pump eliminates roll back and overworking of raw materials. Reduces maintenance and cost of ownership.

2. Rotating Base

An option that allows for system alignment flexibility and ease of maintenance and sanitation.

3. Dominator Technology

Provides superior hard tissue removal, enhanced product quality and superior definition and uniformity.

Features:

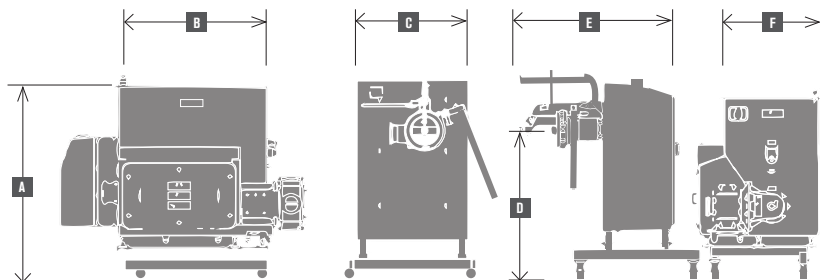
- AccuPump technology from Beehive®
- Superior versatility
- Highest quality finished products
- High grinding capacity
- Stainless-steel construction
- Dominator® cutting parts and bone collection technology
- Independent grinder and pump for orientation versatility
- Spring-loaded knife holders
- Low maintenance and ownership costs
- CE Compliant
- Positive displacement pump
- Anti-bridging paddle
- Variable frequency drive on unload screw, pump and knife
- Right or left hand pump configuration
- 4" (101mm) or 6" (152mm) pump

Raw Materials:

- Sausage Blends
- Fresh Pork
- Fresh Beef
- Fresh Poultry

Options:

- Tilttable head assembly
- Swivel base
- Jacketed pipe
- Water heater



WEILER® VERSAGRIND® PUMP GRINDING SYSTEM SPECIFICATIONS

MODEL	DIMENSIONS inches (mm)						PLATE DIAMETER inches (mm)	HOPPER CAPACITY cubic ft. (liters)	PUMP SIZE inches (mm)	GRINDER hp (kw)	PUMP hp (kw)	SCREW hp (kw)	AGITATOR hp (kw)	GRIND RATE hr lbs (kg)
	A	B	C	D	E	F								
4" VersaGrind 11	73 (1854)	59 (1499)	41.5 (1054)	53 (1346)	68 (1727)	42 (1067)	11 (279)	42 (1190)	4 (101)	30 (22)	20 (15)	7.5 (5.5)	2 (1.5)	30,000 (13,607)
6" VersaGrind 11	73 (1854)	59 (1499)	41.5 (1054)	53 (1346)	68 (1727)	42 (1067)	11 (279)	42 (1190)	6 (152)	40 (29)	20 (15)	7.5 (5.5)	2 (1.5)	39,000 (17,690)

* Actual grind rate will depend on application specification, including but not limited to reduction size, raw material, and raw material temperature.* Different hopper capacities are available upon request and review by factory

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

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