

Weiler[®]

Weiler OmniV[®] Grinders

Consistent quality, productivity and profitability





Weiler® Grinding: Quality,

Grinding is a vital step in the preparation process that defines the flavor and quality of the final product produced. If not done properly, large volumes of substandard product and waste can be the result.

Incoming raw materials can come in a wide range of formats, sizes and temperatures:



FROZEN BLOCKS



PRE-BROKEN FROZEN



TEMPERED BLOCKS



FRESH TRIM

Along with final product quality, the following key considerations weigh heavily in the decision making process for equipment:

- Food safety
- Productivity
- Scalability
- Flexibility
- Reliability
- Daily maintenance

Provisur processing equipment delivers profitable performance with:

- Low total cost of ownership
- Reliable performance
- Service and support
- Sustainability

Raw Materials

- Beef
- Pork
- Chicken
- Seafood
- Bones
- Vegetables
- Fruits
- By-Products

Peak Performance™ Parts and Service Solutions

Month 1	Month 3	Month 6	Month 9	Month 12
n	n	n	n	n
Process Audit	Preventative Maintenance Visit	Technical Service Visit	Preventative Maintenance Visit	Annual Technical Review, Inventory Assessment



Performance and Reliability



OmniV® Family

OMNI V® 220 MODEL

The OmniV family has a machine sized to meet your processing needs.

- Versatile – frozen or fresh, small or large volume
- Straight-forward – simple to use
- Hygienic design - sanitation & food safety
- Reliable – low cost of ownership
- Designed with sustainability in mind

Specifications

MODEL	GRIND PLATE	HOPPER SIZE
220	220 mm (8 inch)	300 liters (11 cubic feet)
1109	280 mm (11 inch)	600 liters (21 cubic feet)
1409	350 mm (14 inch)	600 liters (21 cubic feet)

Genuine Weiler® Parts

OEM parts sustain the performance of equipment.

- Maintain performance
- Long useful life
- Manufacturer specifications and tolerances
- Peak Performance™ service program

DOMINATOR TECHNOLOGY



VARIABLE SPEED CONTROLS



HOPPER



GRIND HEAD

Optional Peripherals

- Bone & hard tissue collection
- Hopper extension
- Multiple loading methods available

Backed by the service and support of Provisur.

Capacities

MODEL	FROZEN BLOCKS (-18C 0F)	FRESH TRIM (-1C 30F)
220	2,045 kg (4,500 lbs)	2,727 kg (6,000 lbs)
1109	6,818 kg (15,000 lbs)	8,182 kg (18,000 lbs)
1409	8,182 kg (18,000 lbs)	10,227 kg (22,500 lbs)

*Rates based on 1/2" (13mm) reduction. Actual grind rates will depend upon application specifications, including but not limited to, reduction size, raw material and raw material temperature.



GRINDING PLATES



KNIFE HOLDERS AND INSERTS



FEEDSCREW



BONE COLLECTION

Provisur® is your one-stop resource for technology solutions.

At Provisur we are continually innovating to find new ways to help our customers maximize the performance of their lines. New technology is always at the forefront. Our engineering and R&D teams are fully committed to deliver the best value equation. Our expertise is in designing and building advanced equipment and systems that promises operation efficiency, excellent product quality, flexible textures and shapes with higher throughput and uncompromising food safety.

About Provisur® Technologies

Provisur® Technologies, Inc., with a family of proven brands, AM2C®, Beehive®, Cashin®, Formax®, Hoegger®, Lutetia®, Multitec™, and Weiler®, offers a complete platform for food processing equipment including integrated systems, grinding, mixing, separating, forming, coating, heat treatment, freezing, slicing and autoloading equipment for processing beef, poultry, pork, fish and other food products.