PROVISUR

Weiler[®] Dominator[®] 11 High Product Quality Product Flow Efficiency Low Operating Costs

Reduce costs and improve product quality with Weiler[®]'s Dominator[®] technology

A testament to the power of Weiler's 80 years of engineering and application expertise, the Dominator 11 Grinder maximizes efficiency and lowers ownership costs at rates up to 30,000 lbs (13607 kg)/hour. It brings our exclusive Dominator and Balanced Flow™ technologies to the production environment in an eleven inch system that's ideal for most grinding applications.

Dominator Technology is designed with fewer parts, self-aligning components and other efficiencies to simplify operation and make maintenance and sanitation easier. Balanced Flow™ minimizes rollback and unnecessary work to the raw material, ensuring consistent particle definition, excellent texture and the most premium end product overall. And like all Weiler equipment, the Dominator 11 Grinder is backed by worldwide 24/7 technical support from Provisur®.





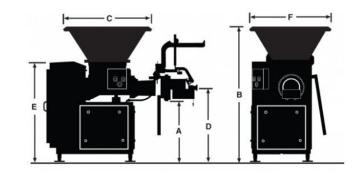
Dominator 11 with Balanced Flow Technology

	Dominator 11			
Raw Material	Beef, Poultry, Mutton, Pork, Veal, Seafood, etc.			
Typical Grind Rate (fresh trim and pre-ground)	30,000 lbs/hr (13,607 kg/hr)*			
Motor Size	Up to 50 hp (37 kw)			
Plate Size	11″ (280 mm)			
Incoming Raw Mateirals	Trim and Whole Muscle Meats			

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

Features

- Heavy duty construction
- Stainless steel construction
- Spring loaded knifeholder
- Replaceable inserts
- Acme threads on head and ring
- Totally enclosed drive components
- Dominator technology



Dimensions						
А	В	С	D	E	F	
35″ (889 mm)	79″ (2006 mm)	94″ (2388 mm)	43″ (1092 mm)	58″ (1473 mm)	49″ (1245 mm)	



