

PROVISUR



Weiler® Dominator® 14
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 14 Grinder maximizes efficiency and lowers ownership costs at rates up to 90,000 lbs (41,000 kg)/hour. It brings our exclusive Dominator and Balanced Flow™ technologies to the production environment 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 14 Grinder is backed by worldwide 24/7 technical support from Provisur®.



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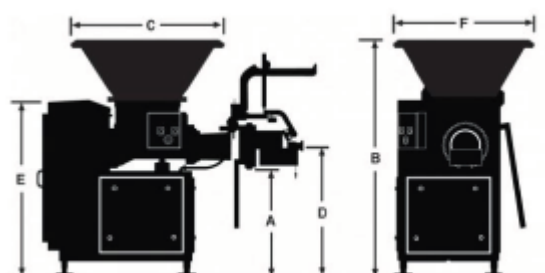
Dominator 14 with Balanced Flow Technology

	Dominator 14
Raw Material	Beef, Poultry, Mutton, Pork, Veal, Seafood, etc.
Typical Grind Rate	108,000 lbs/hr (48,988 kg/hr)*
Plate Size	14 inches (355 mm)
Motor Size	100 hp (75 kW)
Incoming Materials	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					
A	B	C	D	E	F
39.1" (994 mm)	83.1" (2111 mm)	37.4" (950 mm)	42.9" (1224 mm)	64.1" (1629 mm)	37.5" (952 mm)



Learn more at provisur.com

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