

# PROVISUR



Weiler® Dominator® 1609  
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 1609 Grinder maximizes efficiency and lowers ownership costs at rates up to 27,000 lbs (12300 kg)/hour for pre-broken frozen and up to 32,000 lbs (14515 kg)/hour for pre-broken bones. It brings our exclusive Dominator and Balanced Flow™ technologies to the production environment that's ideal for most grinding applications, especially difficult applications such as pre-broken frozen and bone grinding.

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 1609 Grinder is backed by worldwide 24/7 technical support from Provisur®.



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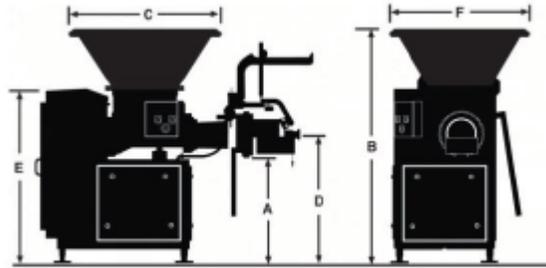
# Dominator 1609 with Balanced Flow Technology

Dominator 1609	
Raw Material	Beef, Poultry, Mutton, Pork, Veal, Seafood, etc.
Typical Grind Rate (Pre-Broken Frozen)	27,000 lbs/hr (12,300 kg/hr)*
Typical Grind Rate (Pre-Broken Bones)	32,000 lbs/hr (14,515 kg/hr)*
Plate Size	16" (400 mm)
Incoming Raw Material	4 x 4 x 4 in (optimal)
Motor Size	150 - 200 hp (110 - 150 kW)

\*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
49" (1244 mm)	93.9" (2385 mm)	37.4" (950 mm)	59" (1498 mm)	81.9" (2079 mm)	37.5" (952 mm)



Learn more at [provisur.com](http://provisur.com)

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