

PROVISUR



Weiler® Dominator® 8
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 8 Grinder maximizes efficiency and lowers ownership costs at rates up to 18,000 lbs (8,200 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 8 Grinder is backed by worldwide 24/7 technical support from Provisur®.



PROVISUR
TECHNOLOGIES

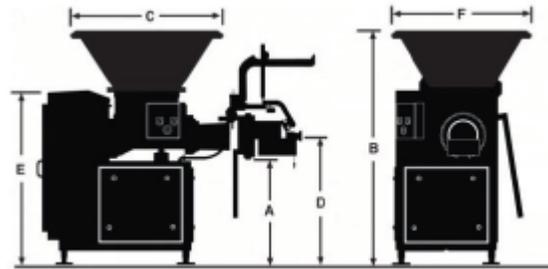
Dominator 8 with Balanced Flow Technology

Dominator 8	
Raw Material	Beef, Poultry, Mutton, Pork, Veal, Seafood, etc.
Typical Grind Rate (Frozen Pre-Broken)	6,000 lbs/hr (2,700 kg/hr)*
Typical Grind Rate (Fresh)	18,000 lbs/hr (8,200 kg/hr)*
Grind Plate	8-5/8 in (220 mm)
Motor Size	50 hp (37 kW)
Incoming Raw Material (Pre-Broken Frozen)	3 x 3 x 3 in (optimal) 75 x 75 x 75 mm
Incoming Raw Materials (Fresh)	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
36" (921 mm)	77.9" (1978 mm)	52.2" (1325 mm)	42.8" (1086 mm)	58.2" (1479 mm)	49.6" (1260 mm)



Learn more at provisur.com

PROVISUR[®]
TECHNOLOGIES