

PROVISUR



Weiler® Dominator® 16BG
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 16BG Grinder maximizes efficiency and lowers ownership costs at rates up to 27,000 lbs (12200 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. This 16BG grinder is built to handle the most extreme cold applications with the ability to grind frozen blocks as cold as -10° F (-23° C) through a 3/8" or larger hole diameter plate. And like all Weiler equipment, the Dominator 16BG Grinder is backed by worldwide 24/7 technical support from Provisur®.



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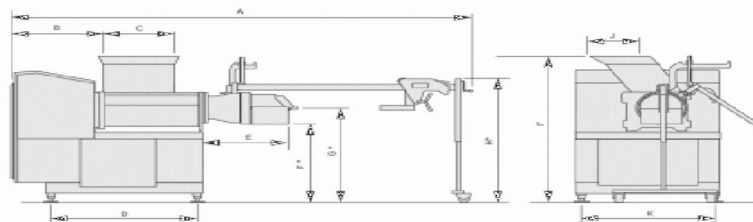
Dominator 16BG

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Raw Material	Beef, Poultry, Mutton, Pork, Veal, Seafood, etc.
Typical Grind Rate	27,000 lbs/hr (12,200 kg/hr)*
Plate Size	16 inches (400 mm)
Motor Size	200 hp (150 kW)
Maximum Block Size (Frozen)	10 x 18 x 24 inches (250 x 460 x 610 mm)

*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
184" (4674 mm)	38" (965 mm)	28" (711 mm)	58" (1473 mm)	37" (940 mm)	47" (1194 mm)
G	H	I	J	K	
57" (1448 mm)	75" (1905 mm)	89" (2261 mm)	19" (483 mm)	53" (1346 mm)	



Learn more at provisur.com

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