



Application Versatility
Superior Performance
Low Cost of Ownership

EXPERIENCE WEILER® MIXING & GRINDING

Weiler® 1109: The industry standard for application versatility.

From the global leader in high-performance grinding innovation comes the most versatile grinder in our entire equipment lineup. Designed to handle the widest range of applications and raw materials, the Weiler 1109 is renowned within our industry for its flexibility and high-capacity performance. Built tough to stand up to the most demanding environments, the 1109 designed to deliver a remarkably low cost of ownership, along with premium quality end products you'll be proud to produce.

- Best for medium- to high-volume fresh meat processing
- Traditional, market-proven Weiler technology
- Simple operation and fast, easy sanitation
- Self-sharpening blade inserts for minimal product temperature rise and improved product quality
- Well suited for tough applications in the food processing, pet food and rendering industries

Platziert ist nicht die angegebene Abbildung "1109".

Platziert ist das Bild von der Rückseite der alten Broschüre.



Weiler 1109 Grinder

APPLICATION

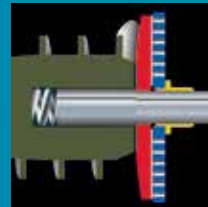
- Coarse Grind
- Finish Grind
- Fresh
- Pre-broken Frozen
- Reduction for Mechanical Separators
- Rendering
- Tempered Block
- Frozen Block

RAW MATERIAL

- Beef, Pork, Poultry and Veal
- Bone
- Cheese
- Fat
- Fruit
- Mutton
- Offal
- Seafood
- Vegetables
- Yeast
- Other (consult factory)

TECHNICAL

- Up to 200 hp (150 kw)
- 9 in. (229 mm) diameter feed screw
- 11 in. (279 mm) diameter plate
- 1398-5HB, 1992-5HB or 16123-5HC heavy-duty gearbox
- 3-point suspension
- Approximate shipping weight: 3,820 lbs (1,733 kg)



Spring-loaded Knifeholders

Featuring self-sharpening blade inserts for cleaner, cooler cutting and improved product quality.



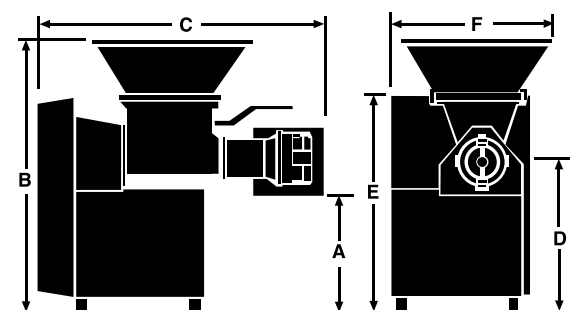
Feed Screw Drive Lugs

Built into the feedscrew for greater drive strength.

Grinding capacity: up to 72,000 lbs/hr (32,660 kg/hr)*

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

MODEL	DIMENSIONS INCHES (MM)					
	A	B	C	D	E	F
1398-5HB	40 in. (1016 mm)	85 in. (2160 mm)	95 in. (2413 mm)	51 in. (1295 mm)	69 in. (1753 mm)	53 in. (1346 mm)
1992-5HB						
16123-5HC	51 in. (1295 mm)	96 in. (2438 mm)	102 in. (2591 mm)	60 in. (1524 mm)	83 in. (2108 mm)	58 in. (1473 mm)



Note: Certified drawings are available for installation purposes.

To learn more, visit
<https://www.provisur.com/en/equipment/grinding-and-mixing/1109-2/>

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TECHNOLOGIES