



Wide Range of Models
Superior Product Quality
Low Cost of Ownership

EXPERIENCE WEILER® MIXING

Find your perfect Weiler® Mixer for every application.

Choose from a large variety of vacuum and non-vacuum mixers from the technology leader in mixing and grinding equipment. Perfect for your applications, these mixers utilize a counter-rotating or traditional paddle system designed to efficiently mix your raw material – incorporating spices, additives and liquids, and delivering the most consistent and highest quality end product. Plus, utilize either paddles or ribbons within your mixer tub for ultimate application versatility.

Designed for seamless integration with your other industry-leading Weiler equipment, the heavy-duty Weiler family of vacuum and non-vacuum mixers is built to last in your most demanding operating environments and delivers greater performance, better sanitation and higher efficiency to your processing line.

- Vacuum system, when included, is completely housed in the framework
- Direct drive system eliminates belts and chains for reduced maintenance
- Independent drives allow for versatility for different mixing requirements.



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Pushing Boundaries®

Vaccum and Non-Vaccum Mixers

Benefits:

- Ribless Hood Enhances Performance
- Safety First Engineering
- Efficiency and Versatility with Counter-Rotating or Similar Rotating Paddles

Features:

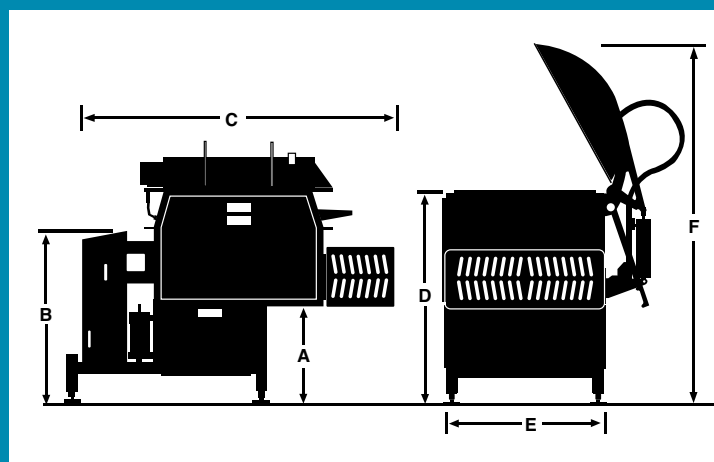
- Heavy-duty 100% stainless steel construction
- Direct drive – no belts or chains
- Mixer tub can utilize either paddles or ribbons
- Counter-rotating or traditional paddle system
- All hoods, doors and guards safely interlocked
- Easy accessibility with removable side and bottom panels
- Vacuum system completely housed in the framework
- Tub top tipped inward for better containment
- Unload mixer via discharge doors (both or single)
- Hinged hood via pneumatic cylinder

Options:

- Touch screen and PLC
- CO₂ or N₂ injection
- Load cells
- Polished contact surfaces

Notes:

- Safety labels removed for clarity.
Labels must be in place while operating.
- Certified drawings are available for installation purposes.



MODEL	DIMENSIONS INCHES (MM)						RATED TUB CAPACITY CUBIC FT. (LITERS)	FULL CAPACITY CUBIC FT. (LITERS)	MIXER SHAFT HP (KW)	VACUUM PUMP HP (KW)	BRINE INLET INCHES (MM)	VACUUM LOADING INLET INCHES (MM)
	A	B	C	D	E	F						
VM36	34 (863)	61 (1549)	119 (3023)	93 (2362)	57 (1448)	130 (3302)	36 (1020)	56 (1585)	2-10 (7.5)	5 (3.7)	2 (50)	6 (150)
M36	34 (863)	61 (1549)	119 (3023)	93 (2362)	57 (1448)	NA	36 (1020)	56 (1585)	2-10 (7.5)	NA	NA	NA
VM74	41 (1041)	70 (1778)	132 (3353)	88 (2235)	71 (1803)	155 (3937)	74 (2096)	106 (3002)	2-15 (11)	7.5 (5.5)	2 (50)	6 (150)
M74	41 (1041)	70 (1778)	132 (3353)	88 (2235)	71 (1803)	NA	74 (2096)	106 (3002)	2-15 (11)	NA	NA	NA
VM120	41 (1041)	70 (1778)	154 (3912)	88 (2235)	80 (2032)	163 (4140)	120 (3398)	160 (4531)	2-20 (15)	10 (7.5)	2 (50)	6 (150)
M120	41 (1041)	70 (1778)	154 (3912)	88 (2235)	80 (2032)	NA	120 (3398)	160 (4531)	2-20 (15)	NA	NA	NA

To determine batch size capacity of the tub, multiply the product weight in pounds/cubic foot (kg/m³) times the RATED TUB CAPACITY in cubic feet (liters).

To learn more, visit

<https://www.provisur.com/en/equipment/grinding-and-mixing/vacuum-discharge-door-mixers/>

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