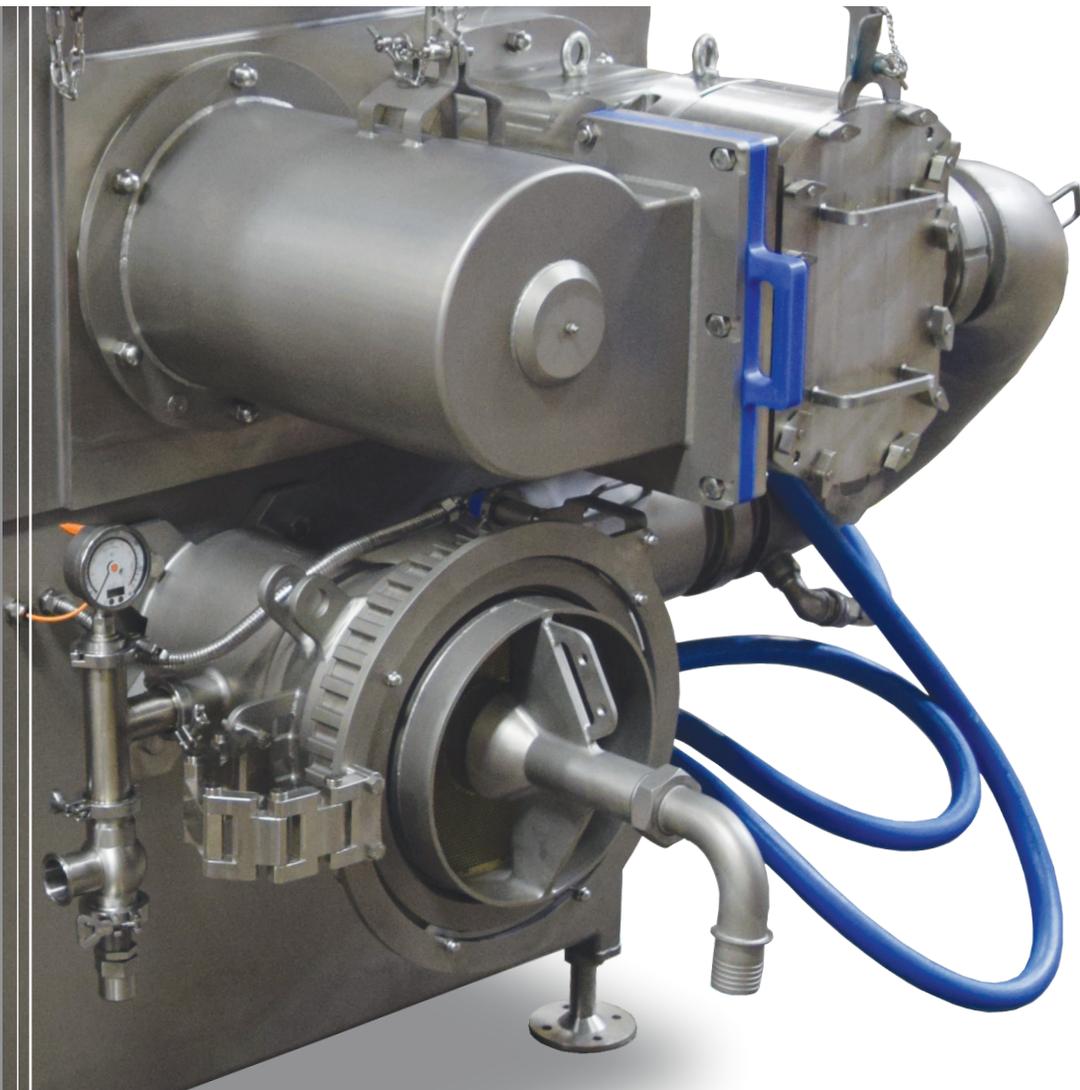


# Mixing & Grinding

Weiler<sup>®</sup>

## MPG Dominator 14/360B Mixer Pump Grinder





## High Grind Rates, Reliable Performance and Superb Quality

We want your business to perform as best it can — so we made our MPG Dominator the best machine of its kind on the market. The MPG features our innovative Dominator Technology, which achieves a highly efficient product flow. Our pump technology replaces the feed screws of traditional grinders to further enhance particle definition and appearance. Variable frequency drives (VFDs) on all motors let you achieve exact particle size and definition with repeatable results.

### Inside of Tub: Paddles, Unload Screw

- Low paddle RPM minimizes temperature rise and fat/protein separation
- Promotes a mix action across the tub instead of around the perimeter
- Minimal mix time compared to conventional mixers
- Polished food contact surfaces help eliminate fat separation, avoid buildup on the tub walls, reduce product waste and reduce sanitation time



### Positive Displacement Pump

- Highly efficient product flow is gentle on the product, which results in the product being subjected to less mechanical energy
- Better particle definition with no smearing
- Highly consistent, repeatable results
- Lower cost of ownership compared with a conventional grinder



### Head Section: Cutting Parts, Dominator Technology

- Hard tissue removal is more effective due to large removal ports and positive regulated flow
- Built-in wear indicators eliminate guesswork on parts replacement
- Fewer parts for faster assembly/disassembly and lower operating costs



### Controls: Internal to the Machine

- Entire control panel is mounted inside the frame of the machine
- PLC-based HMI touchscreen controls are standard
- Variable frequency drives for all motors

### Chilling System: CO<sub>2</sub> or LIN, Hardware, Hood Design

- Bottom injection liquid nitrogen or CO<sub>2</sub> available
- Hinged or sliding hood designs
- Exhaust plenum is offset from the product zone; no condensation drips into the product



## About Dominator Technology

The MPG Dominator is the latest in the Weiler Mixer Grinder family. Our Dominator Technology uses a balanced flow design for efficient product flow to the grind plate with zero rollback and minimal turbulence. The MPG takes it to the next level by combining Weiler's well-known durability with performance and innovation to deliver unsurpassed results.



### APPLICATIONS

- Hamburger
- Sausage
- Salami
- Pepperoni
- Poultry
- Pet food
- Meatballs

# Achieve Unparalleled Efficiency with MPG Dominator 14/360B

SPECIFICATIONS		OPTIONAL FEATURES
Unload screw	12" (300 mm) diameter	LIN/CO <sub>2</sub> chilling system Load cells Bone collection Water-jacketed piping and water heater Water addition to mixer Sample port
Rated tub capacity	65 cu. ft. (1,841 liters)	
Full tub capacity	91 cu. ft. (2,577 liters)	
Stainless steel pump	6" (150 mm) outlet	
Grind plate	14" (355 mm)	
MOTOR	KILOWATT/HORSEPOWER	
Paddles	11 kW/15 hp	
Unload screw	7.5 kW/10 hp	
Pump	22.3 kW/30 hp	
Grinder	37.5 kW/50 hp	

