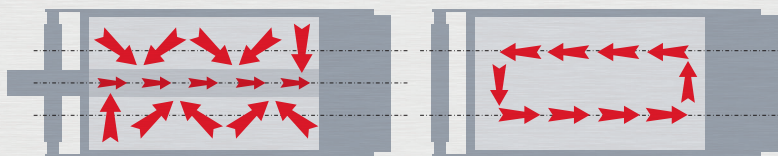




# WEILER® MIXERS

BUILT TOUGH WITH THE PERFECT MIX OF QUALITY & INNOVATION.

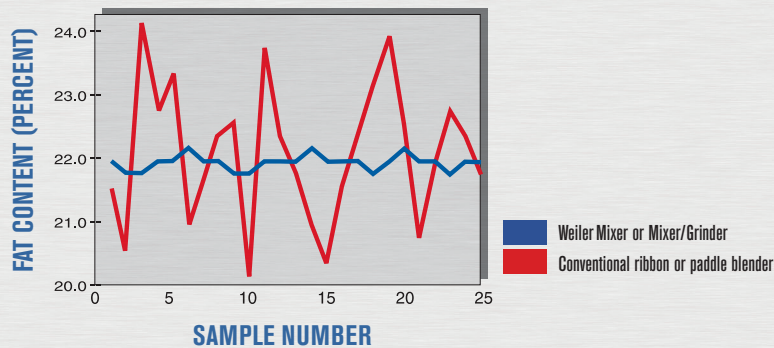
## PRODUCT MOVEMENT DURING MIXING



Weiler twin overlapping, counter-rotating paddle system with unload screw.

Typical ribbon or paddle mixer.

## FAT ANALYSIS SAMPLE COMPARISON



Weiler mixers are specifically designed to enhance the quality and productivity of your coarse grind and fine grind operations, whether your applications include hamburger patties or extended products from meatballs to lunchmeat to hot dogs. The Weiler difference starts with the homogeneous mixing action of our Twin-Overlapping, Counter-Rotating Paddle System with its reduced paddle RPM and faster mixing times. And we promise you even more with our Polished Food Contact Surfaces that minimize fat separation, decrease sanitation times and maximize yields with reduced product waste. With Weiler mixing technology, we've got you covered.





### CHILLING SYSTEMS

Available with bottom CO<sub>2</sub> injection.



### PADDLE SYSTEM

Twin overlapping, counter-rotating paddle system gives thorough, quick mixing action that is easy and gentle on your product. This paddle design and configuration is a unique Weiler feature.

## FEATURES

- CE compliant
- Heavy-duty stainless-steel construction
- Unique twin overlapping, counter-rotating paddles
  - Requires low paddle RPM
  - Provides homogenous mix
  - Minimizes mix time
- Polished food contact surfaces
  - Minimizes fat separation
  - Reduces product waste
  - Reduces sanitation time
  - Increases yields
- Full-length unload screw
  - Controls discharge rate
  - Integral part of mix action
- Requires minimal horsepower

## RAW MATERIAL

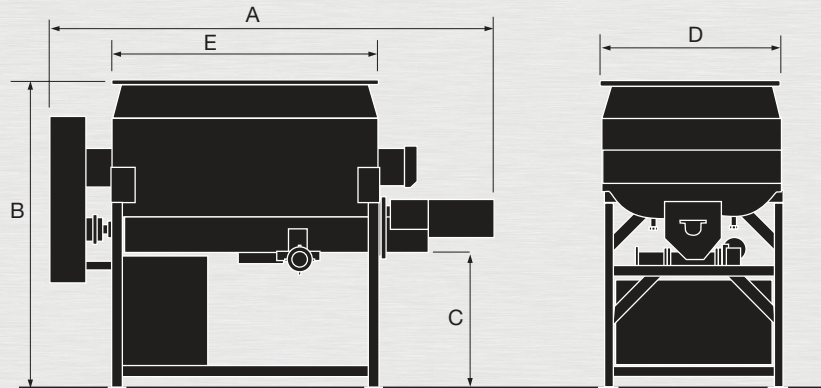
- Beef
- Seafood
- Poultry
- Other (consult factory)
- Pork
- Mutton
- Veal

# WEILER® MIXER SPECIFICATIONS

### TUB HOLDING CAPACITY FOR MIXER

To determine tub holding capacity of product, multiply the PRODUCT WEIGHT in pounds/cubic foot (kg/liter) times the RATED TUB CAPACITY in cubic feet (liters).

EXAMPLE: Product weighs 45 pounds/cubic foot (0.72 kg/liter). Rated Tub Capacity is 60 cubic feet (1,700 liters). Total tub capacity is then 45 x 60 = 2,700 pounds (1,225 kg), level to top of the mixing paddles.



MODEL	DIMENSIONS inches (mm)					RATED TUB CAPACITY cubic ft. (liters)	FULL TUB CAPACITY cubic ft. (liters)	UNLOAD SCREW DIAMETER inches (mm)	PADDLE MOTOR hp (kw)	UNLOAD SCREW MOTOR hp (kw)	SHIPPING WEIGHT pounds (kg)
	A	B	C	D	E						
M210A	126-9/16 (3215)	90-1/8 (2289)	43-1/4 (1099)	44-3/8 (1127)	60-7/16 (1535)	35 (991)	53 (1501)	9 (230)	10 (7.5)	7.5 (5.6)	5000 (2268)
M360A	134-1/4 (3410)	87-7/8 (2232)	40 (1016)	49-7/8 (1267)	84-9/16 (2148)	60 (1700)	86 (2435)	9 (230)	15 (11.2)	10 (7.5)	5425 (2461)
M360B	135-1/2 (3442)	89-7/16 (2272)	35-1/2 (902)	49-7/8 (1267)	84-11/32 (2142)	65 (1841)	91 (2577)	12 (305)	15 (11.2)	10 (7.5)	5500 (2495)
M5000	160 (4065)	99-7/8 (2537)	42-3/8 (1077)	55-19/32 (1412)	96-23/32 (2457)	92 (2605)	128 (3624)	16 (400)	20 (14.9)	10 (7.5)	8860 (4019)
M7225	161-1/8 (4093)	113 (2870)	49-5/8 (1260)	66-1/8 (1680)	96-1/8 (2442)	129 (3653)	175 (4955)	16 (400)	30 (22.4)	15 (11.2)	10535 (4779)
M12900	163-9/16 (4155)	119-7/8 (3045)	48 (1219)	88-25/32 (2255)	96-25/32 (2458)	220 (6230)	279 (7900)	16 (400)	75 (55.9)	15 (11.2)	11220 (5089)
M16110	188-1/4 (4782)	124-1/8 (3153)	52-1/4 (1328)	88-11/16 (2253)	120-25/32 (3068)	275 (7787)	350 (9911)	16 (400)	75 (55.9)	15 (11.2)	16000 (7258)

\*\* Rated Tub Capacity = Top Of Paddle System

Note: Rated Tub Capacity is recommended batch size.

\*\*\* Full Tub Capacity = Top Of Tub Rim

\*\*\*\*NOTE: For installation purposes, please request a certified drawing from our factory.

WE PUT IT ALL ON THE LINE.



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GRINDERS - MIXER/GRINDERS - MIXERS - MATERIAL HANDLING - DOMINATOR® TECHNOLOGY - TOTAL SYSTEMS

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