



WEILER® FAMILY OF VACUUM & NON-VACUUM MIXERS DELIVERS INCREASED PERFORMANCE & VERSATILITY



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 similar rotating 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.

PROVISUR®
TECHNOLOGIES

AM2C® BEEHIVE® CASHIN® FORMAX® MULTITEC™ TST™ WEILER® THE PROVISUR® FAMILY OF PROVEN BRANDS



1. Ribless Hood Enhances Performance

No internal ribs or baffles on the hood means zero product hold up, better yields and easier cleaning.

2. Safety First Engineering

Designed to prioritize sanitation and food safety, the unique seal design is easily accessible for cleaning. Easy to clean surfaces and no closed sections in the frame.

3. Efficiency and Versatility with Counter-Rotating or Similar Rotating Paddles

Tipped tub sides for better raw material containment. All food contact surfaces are hand polished.

Features:

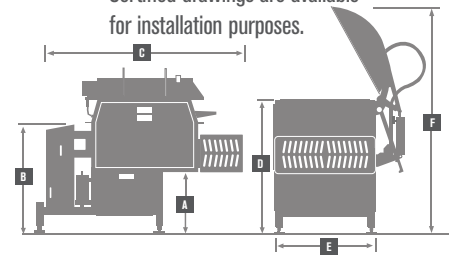
- Heavy-duty 100% stainless steel construction
- Direct drive – no belts or chains
- Mixer tub can utilize either paddles or ribbons
- Counter-rotating or similar rotating paddle system
- All hoods, doors and guards safely interlocked
- Easy accessibility with removable side and bottom panels
- Vacuum 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.



WEILER® VACUUM AND NON-VACUUM MIXER SPECIFICATIONS

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						
VM20	34 (864)	54 (1372)	95 (2413)	67 (1702)	45 (1143)	111 (2819)	20 (566)	30 (850)	2-7.5 (5.5)	3 (2.2)	2 (50)	6 (150)
M20	34 (864)	54 (1372)	95 (2413)	67 (1702)	45 (1143)	NA	20 (566)	30 (850)	2-7.5 (5.5)	NA	NA	NA
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
VM 100	40 (1016)	70 (1778)	148 (3759)	92 (2337)	77 (1956)	163 (4140)	100 (2832)	145 (4106)	2-20 (15)	10 (7.5)	2 (50)	6 (150)
M100	40 (1016)	70 (1778)	148 (3759)	92 (2337)	77 (1956)	NA	100 (2832)	145 (4106)	2-20 (15)	NA	NA	NA
VM120	40 (1003)	71 (1808)	156 (3973)	94 (2390)	78 (1976)	166 (4211)	120 (3398)	160 (4531)	2-20 (15)	10 (7.5)	2 (50)	6 (150)
M120	40 (1003)	71 (1808)	156 (3973)	94 (2390)	78 (1976)	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).



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