

# WEILER® INCLINED SCREW CONVEYORS

## ELEVATING PRODUCTIVITY. RAISING QUALITY.

With their emphasis on operator safety, improved sanitation and low maintenance costs, Weiler® standard line Inclined Screw Conveyors are ideally suited for whole muscle, trim and pre-ground fresh and frozen products throughout a broad range of applications, spanning from meat, poultry and seafood to pet food.

Available in three different models and virtually any length, Weiler® Inclined Screw Conveyors put it all on the line with stainless-steel construction and polished food contact surfaces that reduce raw material smearing and lean/fat separation for increased yields and a more premium end-product. For easy cleanings, Weiler® incorporates convenient drop down split-design trough covers, tilting hoppers with removable hopper seals, and a dedicated clean-mode that automatically rotates the screw. All backed by worldwide 24/7 technical support from Provisur®



Note: Drive cover and safety labels removed for clarity.

# WEILER® INCLINED SCREW CONVEYOR SPECIFICATIONS



Split-design trough cover and tilting hopper facilitate cleaning.

## FEATURES

- Polished food contact surfaces reduce raw material smearing and lean/fat separation
- Drop down, split-design trough cover allows for easy cleaning and requires lower head room
- Hopper is guarded for operator safety
- Hopper guard and trough cover are interlocked for safe operation and safe sanitation
- Hopper tilts for ease of cleaning
- Ribbed trough provides efficient transfer of raw materials
- Removable hopper seal facilitates cleaning and maintenance
- Adjustable incline angle
- NEMA 4X enclosure with start/stop/clean/e-stop push button box is included (starter not included)
- Clean-mode provides a safe and reliable way to rotate screw for sanitation

## RAW MATERIAL

- Whole trim
- Pre-ground fresh and frozen
- Pre-broken frozen
- Other (consult factory)

**DRIVE:** 7.5 hp (5.5 kw), 10 hp (7.5 kw) or 15 hp (11 kw); hp determined by screw diameter, length and application

**CONSTRUCTION:** 304 stainless-steel with polished food contact surfaces

**SCREW DIAMETER:** 12 in. (300 mm); 16 in. (400 mm); 24 in. (600 mm)

**CASTERS:** 6 in. (152 mm) swivel, with brake

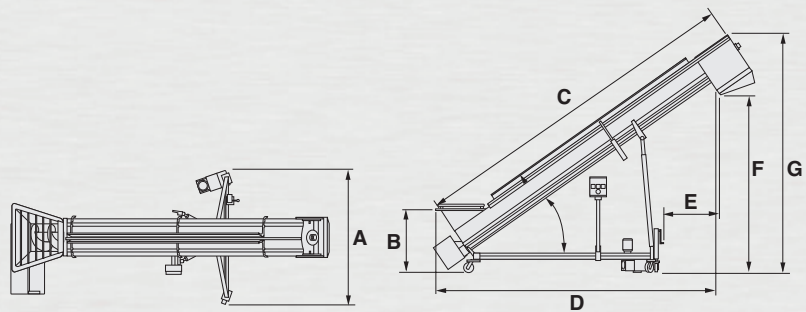
**WEIGHT:**

- 12SC x 15 ft. (4.6 m) - Unskidded: 1,600 lbs (725 kg); Skidded: 2,000 lbs (907 kg)
- 16SC x 15 ft. (4.6 m) - Unskidded: 2,300 lbs (1,043 kg); Skidded: 2,700 lbs (1,225 kg)
- 24SC x 20 ft. (6.1 m) - Unskidded: 5,700 lbs (2,586 kg); Skidded: 6,300 lbs (2,858 kg)

Note: Weight will vary with different length conveyors.

## OPTIONS

- Stainless-steel drive cover
- Power pivot to accommodate more than one discharge point



Note: Certified drawings are available for installation purposes.

MODEL	DIMENSIONS inches (mm)						
	A	B	C	D	E	F	G
12SC x 15	85 (2160)	37 (940)	199 (5055)	192 (4877)	37 (940)	104 (2642)	138 (3505)
16SC x 15	84 (2134)	39 (991)	204 (5182)	193 (4902)	35 (889)	108 (2743)	144 (3658)
24SC x 20	98 (2489)	47 (1194)	268 (6807)	230 (5842)	57 (1448)	147 (3734)	191 (4851)

WE PUT IT ALL ON THE LINE.



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