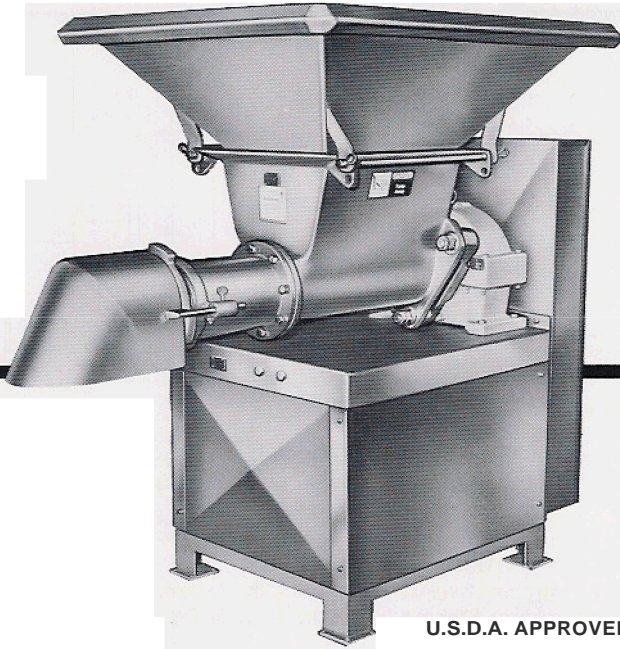


WEILER[®] MODEL 878 MEAT GRINDER

8-5/8 INCH (219 mm) Plate Diameter
25 to 50 Horsepower



PRODUCTION RATINGS

6000 to 10,000 Pounds (2790 to 4650 Kg) per hour.

Hopper accepts thawed or tempered meat chunks weighing up to about 40 pounds (18 Kg).

TYPICAL APPLICATIONS

Excellent for Smaller operations for thawed or tempered trimmings, fats and "soft" bone products as listed below. Production rates will vary depending upon reduction size, temperature, method of feeding, etc.

NOTE All guards **MUST** be in place while operating.

PRODUCT	MINIMUM REDUCTION	HEAD STYLE	PRODUCT	MINIMUM REDUCTION	HEAD STYLE
Thawed or tempered meats (40 HP)	1/8 inch	B	Hot fats and similar (25 HP)	5W inch	3
Frozen (pre-broken) meats (50 HP)	1/8 inch	B	Turkey backs, necks, drumsticks (40 HP)	3/8 inch	B
Chicken carcasses, backs, necks (25 HP)	3/8 inch	B	Prebroken "soft" beef bones or pork bones in very small operations. See 11" Model 1109 for high production.		
Fish (to 10 lbs) (25 HP)	3/8 inch	B			
Cold pork or beef fat (30 HP)	1/4 inch	B			
Pork fat-backs (40 HP)	1/2 inch	B			

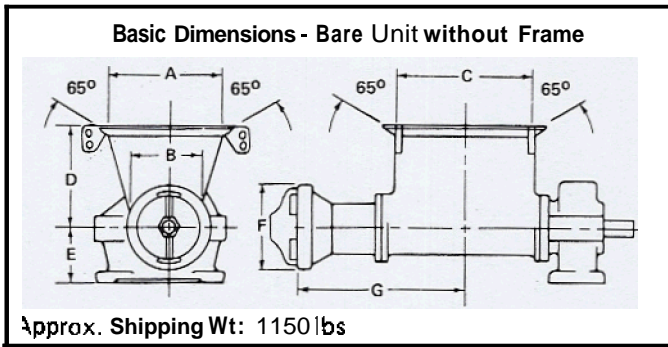
CONSTRUCTION MATERIALS & OPTIONAL FEATURES

EQUIPMENT	STANDARD (USDA APPROVED)	OPTIONAL
BASIC GRINDER	Tin-plated (hot-dipped) carbon steel	Stainless hopper or all stainless for vegetable products. Painted finish for inedible operations.
GEARBOX MODEL	WEILER [®] 1780-6HB	Same
GEARBOX FINISH	Metalized, rust-free (hot-sprayed aluminum metal, epoxy sealed).	Painted - for painted grinders only (not U.S.D.A.)
HEAD	Spiral flutes	Straight flutes for bones & hard-frozen products. Stainless steel.
HOPPER	Standard rim, tin-plated	
FEED SCREW	Standard pitch for thawed or tempered meats. Tin plated.	Special configurations for thawed and tempered meats. Stainless (necessary for vegetable processing). 2 or 4-blade.
KNIFEHOLDER	3-blade, with replaceable inserts	1/16-inch holes or larger.
ORIFICE PLATE	1/4-inch holes (6.35 mm), Premium Grade	High sidemount as necessary, or undermount.
FRAME STYLE	Low sidemount, R.H. or L.H.	Painted - for painted grinders only (not U.S.D.A.)
FRAME MATERIALS	Stainless steel.	Same
HOPPER GUARD	Not Shown. 3 standard options and special design. Type depends upon method of feeding. Price variable.	
DEFLECTOR HOOD	Not shown, but included in price.	Same
DRIVE MOTOR	Not included in basic price.	230/460V, 3ph, 60hz, 1750 RPM T-frame for U.S. operations. NOTE: Specify if Other electrical characteristics are required.
ELECTRICAL CONTROLS	Not included in basic price.	Specify electrical requirements.
BONE/CHIP COLLECTOR	Not included in basic price.	Recommended for meat operations where reduction size is 3/16-inch or smaller.

WEILER[®] & Company, Inc.

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1116 E. Main Street, Whitewater, Wisconsin 53190
414/473-5254 800/558-9507
TELEX: 265442 TELEFAX: 414/473-5867



BASIC DIMENSIONS*

inches
centimeters

WEILER® MODEL 878 MEAT GRINDER

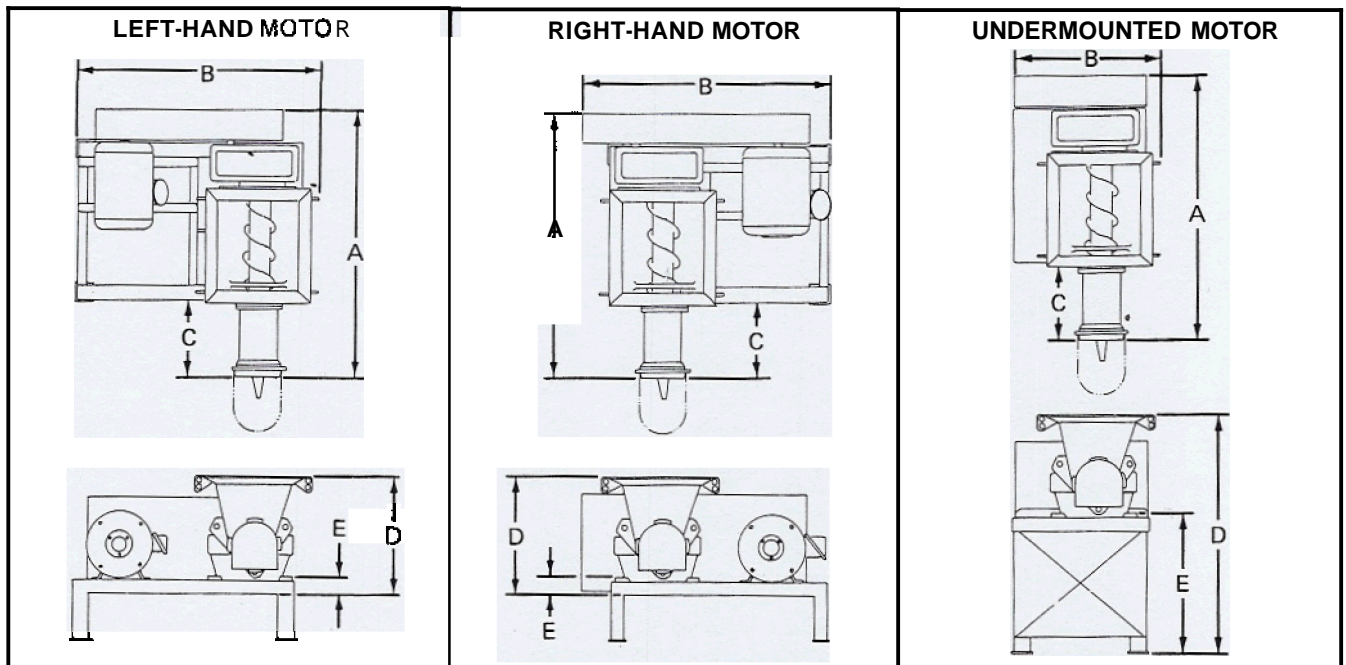
*Because of many options and customized features, dimensions and shipping weights may differ from those described. Shipping weights do not include drive motors. Dimensions should not be used for installation purposes unless certified.

NOTE: Hopper extensions or guards not shown. Please ask for certified dimension drawings.

Grinder Model	A	B	C	D	E	F	G ± 1/2
	10 (45.7)	22-3/8 (25.4)	16-5/8 (56.8)	8-1/4 (42.2)	8-1/4 (20.9)	13-5/8 (34.6)	30-7/8 (78.4)

NOTE: Hopper extensions or guards not shown. Height of support legs shown would be determined by desired discharge height. Add leg length to D or E for overall height or discharge clearance.

Add approximately 10 pounds per horsepower if motors are shipped with machines,



Motor Frame	Grinder Model	Gearbox Model	A ± 1/2	58B (147.3)	61-1/2 (156.1)	D	E	Shipping Wt. (Lbs)
LEFT-HAND MOTOR	878	1780 6HB	62-7/8 (159.7)	59 (149.8)	16-1/4 (41.3)	28-3/4 (73.0)	5-7/16 (13.8)	1750
RIGHT-HAND MOTOR	878	1780 6HB	62-7/8 (159.7)	33-5/8 (85.4)	16-1/4 (41.3)	28-3/4 (73.0)	5-7/16 (13.8)	1750
UNDER-MOUNTED MOTOR	878	1780 6HB	62-7/8 (159.7)	33-5/8 (85.4)	16-1/4 (41.3)	57-5/8 (146.3)	34-5/16 (87.2)	2150