

MATEER 1100 | VOLUMETRIC FILLER



Engineering Excellence • Accuracy • Reliability

The Mateer 1100 is a single speed volumetric filler, meaning it fills to a preset volume, weighs the container and calculates how much product needs to be added to achieve the goal. Although a calculated fill, it is accurate to +/- 1/2 to 3/4%, which can be made more precise with testing.

This versatile machine can be an integral part of either hand fill or conveyor-based operation. It fills rigid and flexible containers, from as small as a vial to bags and bag-in-a box. It is ideal for lower value products such as bird seed or diatomaceous earth.

Each machine is built to meet your specific project goals. That individual attention extends to our comprehensive service, too. Every Mateer is supported by OEM parts, an in-house team of field service experts who can assist with installation, assessments, repairs and training. Our machines are built to last 25 years, but we proudly service equipment installed over 60 years ago!

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Applications Served

Market	Food	Beverages	Home & Personal Care	Agriculture	Pharma- / Nutra-ceuticals
Powders—Free Flow	Sugar, Granulated Spices, Dried Beans	Whole Bean Coffee, Ground Coffee, Drink Mixes, Instant Coffee, Tea, Cocoa	Bath Salts, Corn Starch, Scrubbing Compounds	Seed, Pest Repellent	Medications, Vitamins, Fiber Supplements
Powders—Non-Free Flow	Brown & Confectioners Sugar, Granulated & Ground Spices, Cake & Biscuit Mixes, Flour, Soup Mixes	Ground Coffee, Tea, Cocoa, Infant Formula	Corn Starch, Dental Powder, Face Powder, Scrubbing Compounds, Eye Makeup	Fertilizer, Pest Repellent	Medications, Vitamins, Fiber Supplements
Creams, Pastes, Slurries	Soup Base, Nut Butters, Oils, Icing, Batter, Sandwich Spread, Marshmallow Fluff		Cosmetic Creams, Mascara, Battery Acid, Soldering Paste, Hand Cleaner, Grout		

Engineered for Performance

- Fills up to 25 CPM on either a handfill or conveyor-based operation
- Accurate to +/- 1/2 to 3/4% made even more precise with testing
- Adheres to Food Grade Certification General Accepted Practice. Compliance with 3-A Sanitary Standards certification, affirming the integrity of hygienic processing equipment and systems is available.
- Changeovers completed in 10 minutes—no tools needed—with a second set of change parts

Built for Reliability

- Built from 304 or 316 food grade stainless steel to stand up to high temperatures, alkalis, acids, salt and for easy cleaning
- Servo motor for more torque, efficiency and reliability, coupled with low maintenance, easy service and reduced downtime
- Filler heads cast from a single piece for greater durability

To learn more about how our engineering features and available options will serve you, [contact our Mateer experts today.](#)

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