

MATEER 1200 | FILL-TO-WEIGHT FILLER



Engineering Excellence • Accuracy • Reliability

The Mateer 1200 is a two-speed Fill-to-Weight machine, meaning it fills to a preset volume, then automatically shuts off, providing pinpoint accuracy of +/- 1/4 to 1/2%. This precision makes it particularly useful when filling high-value products such as expensive spices, pharmaceuticals, powdered milk, and agricultural chemicals, or any cases when it is critical to avoid both short fills and over filling.

The 1200 can be an integral part of either a hand fill or conveyor-based operation. It will fill rigid and flexible containers, from a vial to a bag, and even a bag-in-a-box. Industry standard PLC and HMI controls allow operators to easily input, change and monitor filling parameters. The digital scale allows you to reset and calibrate with the push of just one button.

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 20 CPM on either a handfill or conveyor-based operation
- 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.
- Tool-free changeovers are done in 10 minutes with a second set of changeparts
- Auger height adjustment outside of product area means changes are made in seconds without stopping production.

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, 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.](#)