

MATEER 1800 | BELT-DRIVEN FILLER



Engineering Excellence • Accuracy • Reliability

The 1800 is belt driven by a rear-mounted Servo motor for greater torque than a direct drive. This single head, single hopper filler provides perfect repeatability for your operation. It fills free flowing and non-free flowing powders and granules, as well as creams, pastes, and slurries. This machine is ideal for hand-filling containers and pre-made bags, and for vertical form-fill-seal operations.

The engineering process begins with product testing to determine the ideal filler, proper agitation, auger, pitch and other details so we deliver the results you require. The equipment is built to your particular specifications, after which it undergoes stringent testing to ensure that your speed, weight, accuracy and other goals have been achieved.

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!

MATEER 1800 | VERSATILE PRODUCTS, PRECISION FILLING

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 +/- 1.5% made even more precise with testing
- Adheres to Food Grade Certification General Accepted Practice. 3-A Sanitary Standards certification available.
- Large capacity hopper and up to a 5" auger, ideal for large dry-product filling
- Changeovers completed in 10 minutes—no tools needed—with a second set of change parts
- Remote start of fill, plus signals for filling, standby and stop
- Holds recipes for 50 products

Built for Reliability

- Quick disconnect/self-aligning hopper support for easy changeovers and clean ups
- Product contact parts are available in 304 and 316 stainless steel to stand up to high temperatures, alkalis, acids, salt and for easy cleaning
- Filler heads cast from a single piece for greater durability

To learn more about how our engineering features and available

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