

Packaging - Processing
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MATEER

model 45-A
FILLER

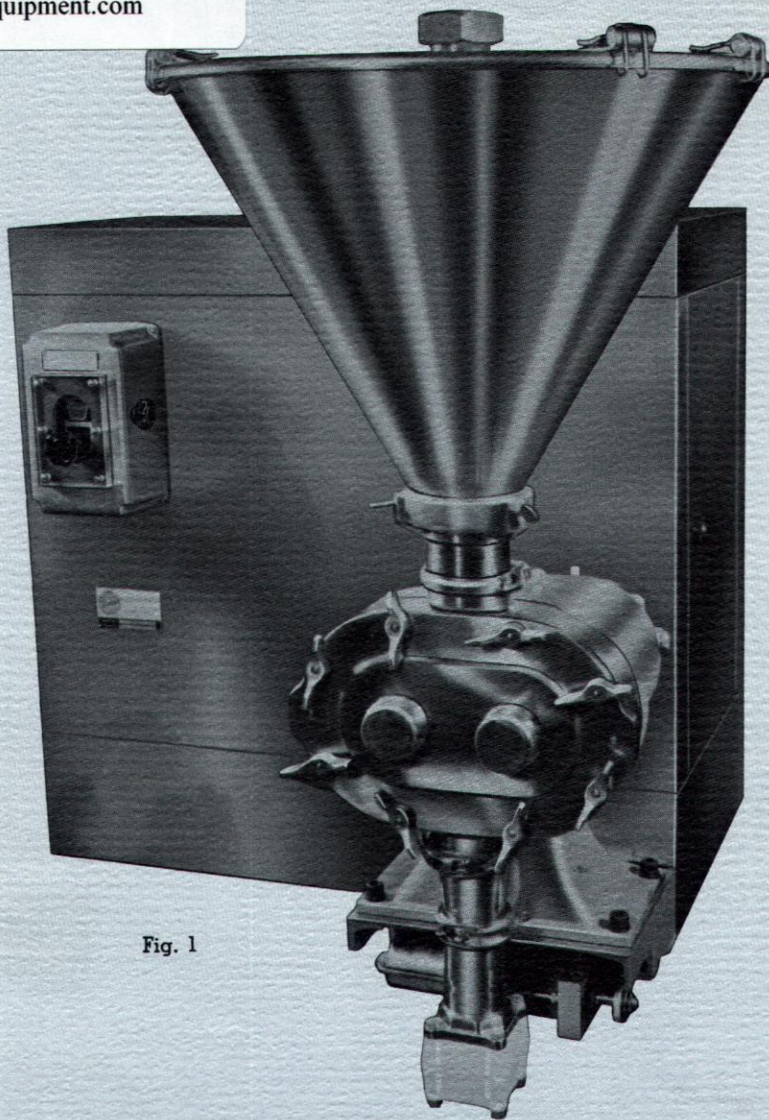


Fig. 1

THE "COMMISSARY"...

A compact, all stainless steel filling machine with all the features for efficient metered dispensing of food products with semi-solid content. Features front dial adjustment for volumes 1 quart to 2 gallons.

A sanitary positive displacement impeller pump handles chunks of cooked chicken or potato without making pulp of them. Shut-off is clean and dripless with an automatic ball cut-off valve. Stainless steel hopper with quick-disconnect sanitary fittings, valve and pump (which disassembles without tools) permit for fast clean-up and changeover between product runs. The entire stainless steel cabinet is gasketed for wash-down at the end of the shift. Production rates of 8 per minute for gallons and 12 per minute for half-gallons may be achieved by either foot-switch operation or tied in with fully automatic conveyors (see Fig. 2).

Typical Food Products Now Being Successfully Dispensed with the Model 45-A "Commissary" Filler

Baked Beans	Maple Syrup
Barbecue Sauce	Mayonnaise
Beef Base	Mighty Mo Sauce
Chicken Base	Mushroom Gravy
Chicken Noodle Soup	Navy Bean Soup
Chile Con Carne and Beans	Onion Gravy
Chocolate Sauce	Oyster Bisque
Clam Chowder	Potato Salad
Cocktail Sauce	Potato Soup
Cole Slaw Dressing	Roquefort Dressing
Cole Slaw Sauce	Russian Dressing
Cream Sauce	Split Pea Soup
French Dressing	Strawberry Glaze
French Onion Soup	Tartar Sauce
Giblet Gravy	Turkey Barbecue
Italian Dressing	Vegetable Soup
Macaroni and Cheese	Whole Cranberry Sauce

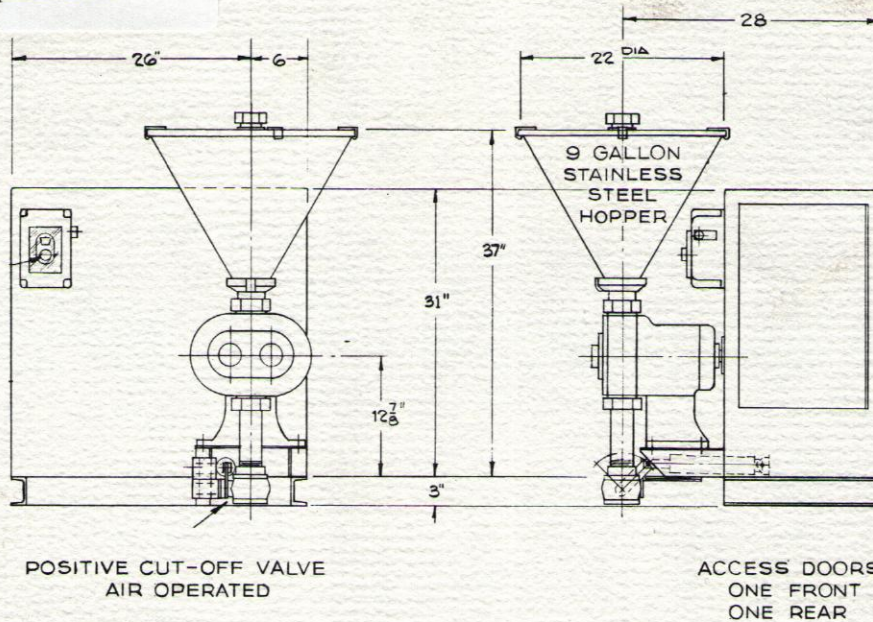


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Specifications

Drive Motor: 1 HP, totally enclosed, 220 or 440 volts /3-phase / 60 cycles.

Pump Rates: 20 to 30 fl. oz. per sec. Other pump sizes and through-put rates available.

Electrical Controls: 110 volts, 60 cycles.

Compressed Air: 70 psi at 1/2 cfm.

Quick-Disconnect Sanitary Fittings: Couples hopper to pump; and pump to valve.

Stainless Steel Hopper: 9 gal. capacity; available with cover and quick-disconnect sanitary piping connection for product infeed.

Cabinet: Splash-proof stainless steel enclosure with neoprene gasketing for drive and controls.

Start of Filling Cycle: Requires a SPST N.O. starting switch.

Product Temperature: Products may range between 40° F. to 180° F.

Level Controls may be supplied mounted in hopper cover to actuate customer's process input pump or valve.

Multiple Fills to increase production speed, may be accomplished with special 2-spout or 3-spout manifolds and automatic cut-off valves.

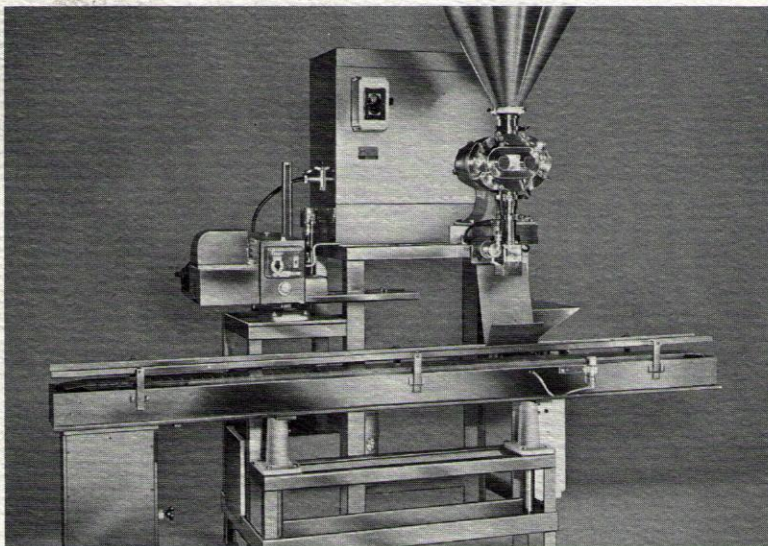


Fig. 2 Versatile Model 45-A "Commissary" Filler for Aluminum Trays and Poly Bags Adjustable speed conveyor feeds aluminum trays continuously for filling on the fly without drip or splash. Volume of fill is dial adjusted between 10 to 128 fl. oz. Photo electric cells initiate the fill cycle. The Delrin table-top conveyor section may be either lowered or raised by manual jacks; or, for frequent container size changes, a hydraulic elevating mechanism may be supplied. A stainless steel bag holding bracket supports poly bags during the fill cycle which is initiated by a conveniently located hand switch; and, a crank adjusted band sealer seals poly bags or pouches securely.

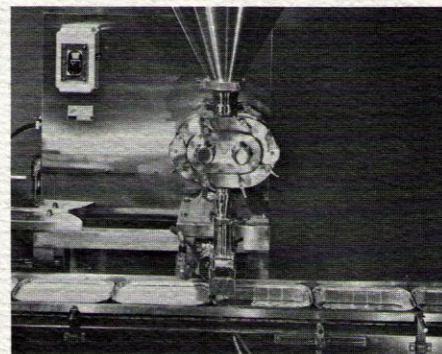


Fig. 3



Fig. 4

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Representatives in Principal Cities

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