

# Peters Sandwiching Machine Model PT2

## APPLICATION

The Peters PT2 Servo Driven Sandwiching Machine is a 2-lane machine that is capable of producing biscuit or cracker cream sandwiches at speeds up to 1,600 per minute.

## FEATURES

- Speeds up to 1,600 sandwiches per minute (800 per lane x 2)
- Shapes: can handle a wide variety of basecake shapes, including round, square, rectangle, or specialty shapes
- Standard product size range of 40 mm – 70 mm
- “Mini” sandwiches – typically 25 mm – 35 mm diameter – can be produced with optional changes to the standard machine (maximum machine speed may be increased)
- Can accommodate larger products of over 70 mm in length (maximum machine speed may be reduced with optional changes)
- Product discharged either on-the-flat or penny stacked
- Servo drive system is positioned along the non-operator side of the machine and provides drive for the machine, stencil assemblies, and attachments. This provides for simple maintenance access and a sanitary fall-through design. All drives are servo controlled. No mechanical drive train
- Accurate cream deposits with positive displacement cream pumps and proven rotary stencil system
- Wide variety of fillings can be used, including creams, peanut butter, cheese, and jam
- Portable Cream Hopper, model PTH 35 Gallon (132Liter), provides accurate and consistent cream feed with a minimum of cream loading
- Efficient: With optional Peters QS2 Row Combiner, the PT2 can deliver 2-high stacks of sandwiches directly onto infeed of horizontal wrapper, of customer’s choosing, to produce “single-serve” packages automatically
- Scrap collection system is provided to ease machine cleaning and maintenance



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## Features

- Double deposit or split deposit capability can be added to the standard machine
- Easy to operate: Simple adjustments for machine speeds, cream volume, and basecake sizes
- PLC for simple operation including machine set-up, help screens, hopper controls, speed adjustments, and alarm detection
- Manual shell loading; connect to automatic shell feeding Peters Vibratory Feeders, model VC, deliver base cakes into magazines on the PT2. The Vibratory Feeders can be manually loaded or automatically fed, and can be configured to suit virtually any bakery layout
- Sanitary design with stainless steel and anodized aluminum construction – no painted surfaces in the product zone

## Options And Additional Equipment

- QS2 Row Combiners
- Row Multipliers (2:4, 2:8, 2:10, 2:12)
- SD2 Row Diverters
- Automatic Slug Pack Loaders
- Biscuit Turnover Wheels for automatic biscuit feed systems
- Double or Split Deposit
- “Double End” cream feed with PTH2
- 35 Gallon (132 Liter) or PTH2 70 Gallon (264 Liter) Cream Hopper
- Automatic Checkweigher Feedback System
- Automatic Tray Loaders
- Operator Panel to control all machine functions



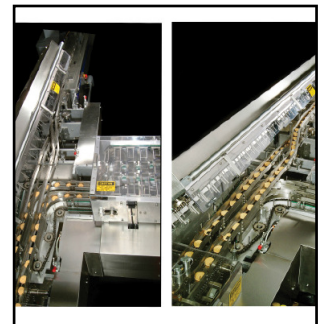
PTH35 Gallon (132 Liter)  
Cream Hopper, Available  
with 1 or 2 pumps



Multiplier



QS2 Row Combiner



SD2 Row Diverter

