

# Peters Sandwicking Machine

## Model PT2-3

### APPLICATION

The Peters PT2-3 Servo Driven Sandwicking Machine is a 2-lane machine that is capable of producing cream sandwiches that have 3 biscuit or cracker shells with 2 layers of cream at speeds up to 1,600 sandwiches per minute.



PT2-3 Sandwicking Machine shown with optional QS2 Row Combiner/Diverter



Round, Square, or Rectangular 3 High Sandwiches



### FEATURES

- Flexible: can produce either 3-high sandwiches (2 layers of cream) or 2-high sandwiches (1 layer of cream)
- Speeds up to 1600 sandwiches per minute (800 per lane x 2)
- Shapes: can handle all basecake shapes, including round, square, rectangle or specialty shapes
- Standard product size range of 40 mm - 70 mm
- Can accommodate larger products of over 70mm in length (maximum machine speed may be reduced)
- 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
- 2 types of filling can be deposited with an additional PTH Hopper
- Efficient: with optional Peters QS2 Row Combiner (as shown) the PT2-3 can deliver 2-high stacks of sandwiches into infeed of horizontal wrapper, of customer's choosing, to produce "single-serve" packages automatically



# Peters Sandwiching Machine Model PT2-3

## Features

- 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
- Removable scrap trays are provided for simple scrap collection and machine cleaning
- Profitable: with optional check-weigher feed back system, cream pump speed can be automatically “toggled” to minimize cream give-away
- PLC for simple operation including machine set-up, maintenance history, speed adjustments and alarm detection
- Manual shell loading; connect to automatic shell feeding Peters Vibratory Feeders, Model VC deliver dry basecakes into magazines of PT2-3. They 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 are in the product zone



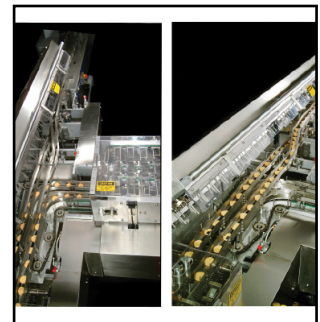
PTH35 Gallon (132 Liter)  
Cream Hopper, Available  
with 1 or 2 pumps



Multiplier



QS2 Row Combiner



SD2 Row Diverter

