

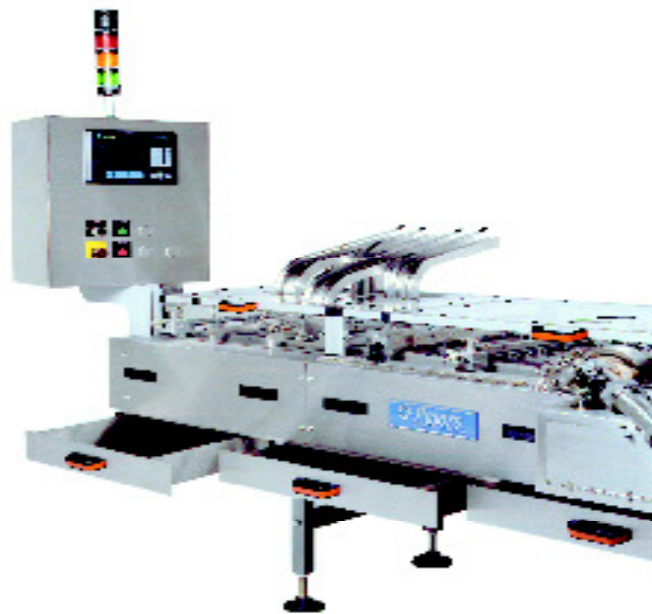
# Peters Sandwicking Machine Model PT4

## APPLICATION

The Peters PT4 Servo Driven Sandwicking Machine is a 4-lane machine that is capable of producing biscuit or cracker cream sandwiches at speeds up to 3,200 per minute.

## FEATURES

- Speeds up to 3,200 sandwiches per minute (800 per lane x 4)
- 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 PTH2-70 Gallon (264 Liter), provides accurate and consistent cream feed with a minimum of cream loading



# Peters Sandwiching Machine Model PT4

## 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 dry basecakes into magazines on the PT4. 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 aluminum construction – no painted

## Options And Additional Equipment

- Row Multipliers for discharge (4:8, 4:12, 4:16, 4:20, 4:24)
- Automatic Tray Loader
- Automatic Slug Pack Loaders
- "Split" Drive Machines (PT4 2+2)
- Machine Mounted 4 Pump Cream Feed System ("MT" Machines)
- Biscuit Turnover Wheels



PTH35 Cream Hopper,  
Available with 1 or 2 pumps



Multiplier



QS2 Row Combiner



Auto Reject and Conveyor

