

# Peters Sandwicking Machine Model PT6

## APPLICATION

The Peters PT6 Servo Driven Sandwicking Machine is a 6-lane machine that is capable of producing biscuit or cracker cream sandwiches at speeds up to 4,800 per minute.



## FEATURES

- Speeds up to 4,800 sandwiches per minute (800 per lane x 6)
- Shapes: Can handle all base cake shapes, including round, square, rectangle or specialty shapes
- Standard product size range of 40 mm - 70 mm
- “Mini” sandwiches—typically 25-35 mm diameter— can be produced with optional changes to the standard machine (maximum machine speed may be increased)
- Can accommodate larger products of over 65 mm in length (maximum machine speed may be reduced)
- Product discharged either on-the-flat or penny stacked
- 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 Hoppers, Model PTH3 70 gallon (264 liter) provide accurate cream feed to each stencil for precise cream weight control
- 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



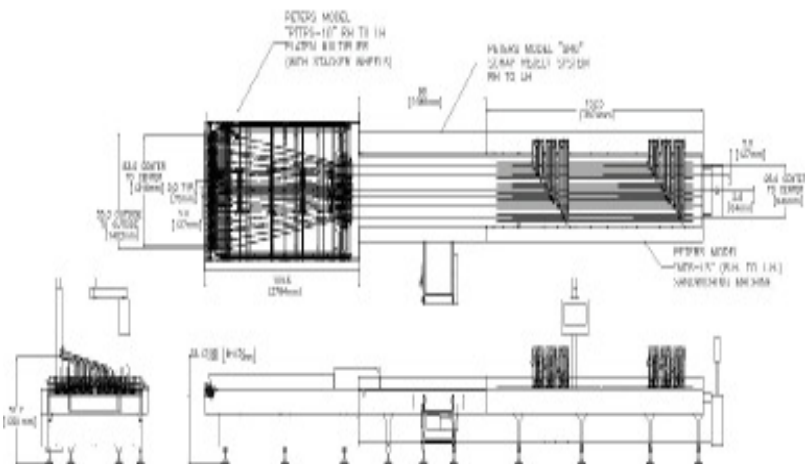
# Peters Sandwiching Machine Model PT6

## 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
- Scrap collection system is provided for simple product collection and machine cleaning
- 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 the PT6. 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

## Options

- Row Multipliers for discharge (6-12, 6-18 and 6-24)
- Automatic Tray Loaders (TL6)
- Automatic Slug Pack Loaders (SPL6)
- “Split” Drive Machines (PT6 2+2+2)
- Biscuit Turnover Wheels
- Machine mounted 6-pump cream feed system (Model MT machines)



Optional PTP6:18  
Platen Row Multiplier



Optional SR6 Reject System

