

Peters Sandwicking Machine - Options

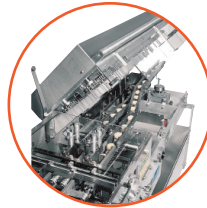
APPLICATION

The ideal sandwiching system is the one especially configured to your unique requirements. Peters offers a variety of production efficiency and automation options to help you boost output, expand your brand and improve product quality.



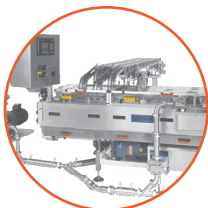
HOPPERS

- The cream hopper unit supplies accurate feed with minimal loading of cream.
- Portable cream hopper and pump with 35-gallon (132-liter) and 70-gallon (264-liter) capacities in multiple configurations.
 - Portable cream aeration system for reducing cream density, producing more cream volume per batch and reducing production cost.



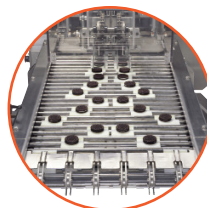
ROW STACKER/QS2

- The row combiner accommodates all cookie shapes and sizes.
- Fed directly from sandwiching machine.
 - Automatically stacks sandwiches.
 - Delivers groups for packaging into 2- or 3-high x 1-, 2-, 3- or 4-long flat packs for vend style serving.
 - Manual reject before entering the wrapper.



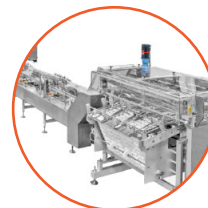
MT MODEL

- Sandwiching machine that provides tight control of cream deposits and highly accurate deposit weight.
- +/- .1 gram accuracy cream deposit.
 - 800 sandwiches per minute per row creation.
 - Independent cream pump per lane.



MULTIPLIERS

- Expand your production output by multiplying the number of rows.
- Fed directly from sandwiching machine.
 - Equally spaces product going into cooling tunnels or enrobers for further processing.
 - Discharge configuration for flat or penny-stacked product.



SLUG/TRAY LOADER

- Automatically loads product into pre-formed trays in one continuous operation.
- Fed directly from sandwiching machine.
 - Automatically counts finished sandwiches into groups.
 - Automatically loads slugs into trays.
 - Delivers trays to a conveyor for packaging.



DIVERTERS

- Increase output options from a single machine.
- Fed directly from sandwiching machine.
 - Diverts finished sandwiches for further processing or alternative packaging.

