FEATURES

- **Speeds:** Double & Split Deposit sandwiches can be produced at speeds up to 800 sandwiches per lane.

- **Shapes:** Most basecake shapes can be used to produce Double & Split Deposit sandwiches: rounds, squares, rectangles, and a variety of specialty shapes.

- **Sizes:** Peters® Double & Split Deposit technology allows you to run standard 40 mm – 70 mm, as well as smaller and larger basecakes (optional).

- **Wide variety of fillings can be used, including creams, peanut butter, cheese and jam.**

- **Flexibility:** Sandwiches can be discharged stacked or flat; in rows or in counted groups. Finished Double & Split Deposit sandwiches can also be fed directly into either a Peters QS2 for high speed 2-high vend packs, a Peters SPL for on-edge slug packs, or into the Peters TL for automatic loading into trays.

- **Profitable:** With Peters® unique Double & Split Deposit technology you can produce either Double Deposit, Split Deposit or standard single deposit sandwiches on the same machine – no need to add a new machine for a new product line.
DOUBLE DEPOSITS (CONTINUED)

- CHEESE AND PEANUT BUTTER
- CHOCOLATE AND STRAWBERRY CREAMS
- CHOCOLATE AND VANILLA CREAMS

SPLIT DEPOSITS

- STRAWBERRY SHORTCAKE
- CHEDDAR & SWISS ON RYE
- HONEY BUTTER DELIGHT

- GRASSHOPPER PIE
- PEANUT BUTTER & JAM
- COFFEE & CREAM TART