Introducing *DuPosit™* by Peters…
a new and tested technology for
producing dual deposit sandwiches.

Now you can add excitement and value to existing
products...with a variety of color and flavor
combinations, as well as a range of deposit
patterns. And you can add this capacity with far
less hassle and capital expense than previous methods.

**Intelligent Technology**

*DuPosit™* is a new means of simultaneously depositing two creams or fillings onto a sandwich base cake, on two lanes of a Peters sandwiching machine.

*DuPosit™* is designed as an option on new machines and in certain applications, as a retrofit for existing machines. As a retrofit, we simply replace current stencil assemblies with new *DuPosit™* assemblies, utilizing the majority of existing components, without adding length, width or height to the machine frame.

**Economical Technology**

In addition to eliminating the need for frame modifications, *DuPosit™* also requires fewer cream hoppers, pumps and piping than other dual deposit systems...which not only helps lower your investment, but also minimizes additional floor space requirements.

We've also designed our new stencils with unique, easy-to-remove, stainless steel inserts, so you can change deposit patterns without investing in a new set of stencils or assemblies.

**Versatile Technology**

*DuPosit™'*s removable stencil inserts offer a quick and easy way to change your deposit pattern, allowing you to create a new product variety.

You can also run different patterns on each lane, generating multiple product varieties on the same machine...simultaneously! And if that's not enough, you can run plain cream in both hoppers and end up with a standard sandwich. Now that's versatility.

**Call us at 773.561.9000 for all the details.**