APPLICATION

The Peters® PT2-3 Sandwiching Machine is a 2-lane machine that is capable of producing cream sandwiches that have 3 biscuit or cracker shells with 2 layers of cream, at speeds up to 1600 sandwiches per minute.

When linked with the optional Peters® QS2 Row Combiner/Divertor (as shown) the equipment can deliver stacks of sandwiches directly to the infeed of a horizontal wrapper in groups of 2x2, 2x3, 2x4, 2x5, 2x6 or divert the sandwiches, unstacked, for manual loading.

FEATURES

- Flexible: can produce either 3-high sandwiches (2 layers of cream) or 2-high sandwiches (1 layer of cream)
- Speeds up to 1600 sandwiches per minute (800 per lane x 2)
- Shapes: can handle all basecake shapes, including round, square, rectangle or specialty shapes
- Standard product size range of 40 mm - 70 mm
- Can accommodate larger products of over 70 mm in length (maximum machine speed may be reduced)
- 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
- 2 types of filling can be deposited with an additional PTH2 Hopper
- Efficient: with optional Peters QS2 Row Combiner (as shown) the PT2-3 can deliver 2-high stacks of sandwiches into infeed of horizontal wrapper, of customer’s choosing, to produce “single-serve” packages automatically
FEATURES

- Line shaft 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.
- Removable scrap trays are provided for simple scrap collection and machine cleaning.
- Profitable: with optional check-weigher feed back system, cream pump speed can be automatically “toggled” to minimize cream give-away.
- Easy to operate: simple adjustments for machine speeds, cream volume and basecake sizes.
- PLC for simple operation including machine set-up, maintenance history, speed adjustments and alarm detection.
- Automatic or manual shell loading: Peters Vibratory Feeders, Model VC deliver dry basecakes into magazines of PT2-3. They 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 surfaces are in the product zone.

PETERS®
SANDWICHING MACHINE Model PT2-3

OPTIONAL QS2 DELIVERS 2-HIGH STACKS OF SANDWICHES

PTH2 70 GALLON (264 LITER) CREAM HOPPER

QS2 DIVERTER

PLC for simple operation including machine set-up, maintenance history, speed adjustments and alarm detection.

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