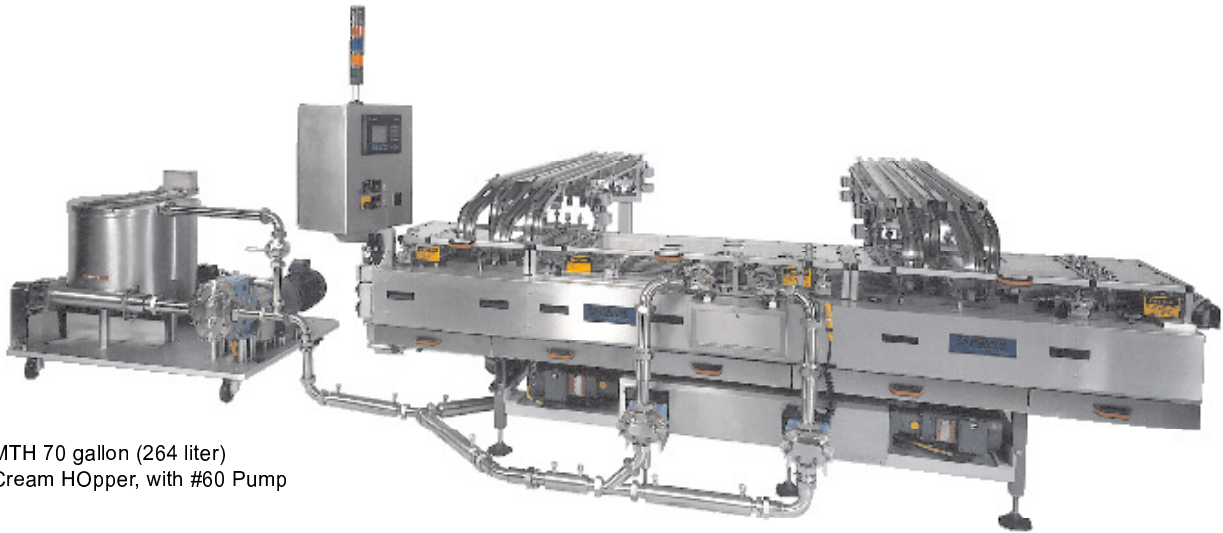


Peters Sandwicing Machine Model MT4

APPLICATION

The Peters MT4 Sandwicing Machine Servo Driven is a 4-lane machine that is capable of producing biscuit or cracker cream sandwiches at speeds up to 3,200 per minute.



MTH 70 gallon (264 liter)
Cream HOPper, with #60 Pump

FEATURES

- Independent cream pumps, one per lane, provide tight control of cream deposits and highly accurate deposit weights
- Speeds up to 3200 sandwiches per minute (800 per lane x 4)
- Shapes: can handle all basecake shapes, including round, square, rectangle or specialty shapes
- Standard product size range of 40 mm - 70 mm
- “Mini” sandwiches—typically 25-30 mm diameter—can be produced with optional changes to the standard machine (maximum machine speed may be increased)
- Product discharged either on-the-flat or penny stacked
- Servo Driven 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
- Accurate cream deposits with positive displacement cream pumps and proven rotary stencil system
- Can accommodate larger products of over 70 mm in length (maximum machine speed may be reduced)



Peters Sandwiching Machine Model MT4

Features

- Wide variety of fillings can be used, including creams, peanut butter, cheese and jam
- Portable Cream Hopper, Model MTH70 Gallon (264 liter) with #60 Pump, provides accurate cream feed to the four individual #18 pumps at each stencil for highly accurate 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
- 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 the MT4. 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

Options

- Row Multipliers for discharge - Automatic Tray Loaders - Automatic Slug Pack Loaders - "Split" Drive Machines (MT4 2+2)
- Biscuit Turnover Wheels



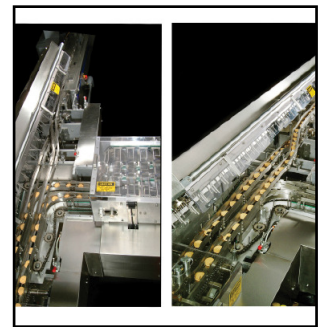
MT4 Hopper



Row Multiplier



QS2 Row Combiner



SD2 Row Diverter

