The Peters® PT4 Sandwiching Machine is a 4-lane machine that is capable of producing biscuit or cracker cream sandwiches at speeds up to 3200 per minute.

**FEATURES**

- 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)
- Can accommodate larger products of over 70 mm in length (maximum machine speed may be reduced)
- Product discharged either on-the-flat or penny stacked
- 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 stainless steel trays are provided for simple scrap collection and machine cleaning
- Accurate cream deposits with positive displacement cream pumps and proven rotary stencil system
FEATURES

- Wide variety of fillings can be used, including creams, peanut butter, cheese and jam
- Portable Cream Hopper, Model PTH2 70 Gallon (264 liter), provides consistent cream feed with a minimum of cream loading
- 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 PT4. 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 (PT4 2+2)
- Machine Mounted 4-Pump Cream Feed System (“MT” Machines)
- Biscuit Turnover Wheels