

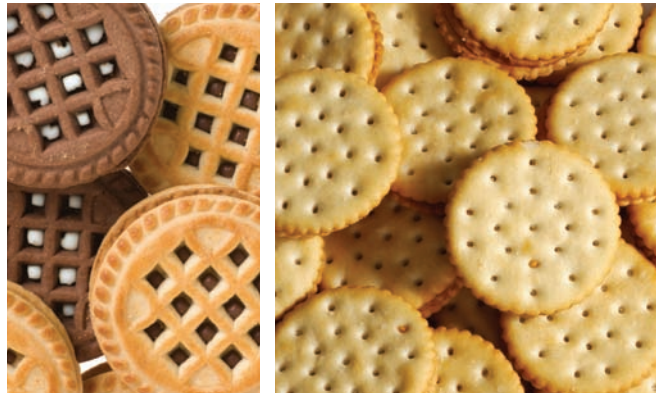
# PETERS SANDWICHING MACHINE





**DESIGNED  
TO THE  
INDUSTRY'S  
MOST  
EXACTING  
STANDARDS.  
YOURS.**





## We heard you loud and clear.

With a long list of upgrades and improvements, the newest Peters Sandwiching Machine incorporates everything we've learned from customer-driven research. That means you can expect less maintenance and sanitation downtime, easier changeovers and consistent product quality without sacrificing high production rates. It's the kind of responsiveness and attention to detail that, since 1923, has earned Peters the position as world's leading producer of sandwiching machines.

## Designed for better sanitation.

A long list of design improvements means a Peters Sandwiching Machine is significantly easier to clean and maintain:

- A servo-driven cream stencil and biscuit transport eliminates mechanical drives, sprockets and other components near the food zone.
- A pneumatic chain oiler reduces cream buildup on oiler mechanism and transport chain.
- An automatic spring-tensioning feature eliminates time-consuming wire replacement and adjustment and improves sanitation.
- An automatic cleaning system featuring high-flow nozzles more effectively cleans debris from the biscuit transport chain.
- NEMA 4X stainless steel enclosures and watertight cableway eliminate food catch points and protect cables, pneumatic tubing and valves during cleaning.



### Improved for consistent product presentation and quality.

Dramatically reduce the frequency of misaligned and damaged biscuits and inaccurately positioned cream deposits with these innovative features:

- Servo motors drive the cream stencil while independently controlling stencil, biscuit transport and cream system to ensure highly accurate cream volume and positioning.
- Programmable height-detection sensors better control sandwich thickness, detect quality problems and quickly reject bad product.
- A high-speed auto-reject mechanism reduces the chance of rejecting good product.
- A soft start/stop decreases the force on biscuit at machine start-up.

### A better system for quicker product changeover.

We use a variety of strategies for reducing machine setup time and effort between product changes:

- An improved magazine assembly with graduations eases product changes.
- A magazine assembly access door slides open completely for fast shell removal and cleaning.
- A cream sensor with programmable height detection speeds up calibration and product changeovers.
- A programmable stencil, biscuit transport, pump, agitator and auger offer unlimited stencil, chain and pump-speed variations.
- An automated multi-SKU recipe management system features easy setup and calibration.

### A better investment in productivity.

Incorporating best practices in design with customer insight, the new Peters Sandwiching Machine delivers superior efficiency through greater equipment availability and consistently high product quality while maintaining industry-leading production rates.

Talk to your Peerless representative and learn the full story on the newest innovations from the most famous name in sandwiching machines. **Visit [www.ThePeerlessGroup.us](http://www.ThePeerlessGroup.us) or call 1-800-999-3327 in the US or +1-937-492-4158 outside of the US.**

## APPLICATIONS

Applications include the sandwiching and handling of biscuits, crackers or wafers in a wide array of shapes, sizes and fillings.

## PRODUCT FEATURES

Production rates up to 800 sandwiches per minute per lane.

Pitch optimization program for optimizing line speeds and improving control of cream and biscuit.

Flexible design for handling products from 25 mm to greater than 70 mm in diameter including rectangular and specially shaped sandwiches.

Adjustable shell magazines for easy access and rapid removal of wide range of biscuit and cracker shapes.

Flexibility to use variety of fillings, including double deposits, split deposits and deposits of two different types of cream.

Programmable height-detection cream sensor and presser alignment mechanism for ensuring proper sandwich alignment and height.

Servo motors for driving cream stencil and biscuit carrier chains.

Programmable stencil, biscuit transport, pump, agitator and auger controls for unlimited stencil, chain and pump speed programs.

Control screen mounted to strong arm for access on either side of machine.

Control system for recipe management, maintenance history and speed adjustments.

Automatic cleaning with high-flow nozzles for cleaning biscuit transport chain.

NEMA 4X stainless steel enclosures and watertight cableway for cables, pneumatic tubing and valves for superior sanitation and protection during cleaning.

Built-in automatic reject system with a manual mode for production start-ups.

Pneumatic chain oiler for reducing cream buildup on oiler mechanism and transport chain.

Quick release/installation of tensioning springs for accurate tensioning and easy replacement of cookie wires.

Removable FDA-approved scrap collection bins for faster cleanup and easier maintenance.

Discharge configurations for flat or penny-stacked product.

## COMPLEMENTARY EQUIPMENT

Vibratory feeders in U- and V-shaped troughs for loading shells in automatic or manual mode.

Portable cream hopper and pump with 35-gallon (132-liter) and 70-gallon (264-liter) capacity in multiple configurations for accurate feed with minimum loading of cream.

Portable cream aeration system for lowering the specific gravity of cream, producing more cream volume per batch and reducing production costs.

Row combiner for continuously joining two rows of biscuit or cracker sandwiches into a two-high or three-high stacks for single-serve or vend packages.

Row multipliers for various production needs—from dispersing product on cooling belt to feeding packaging equipment.

Row diverter for repositioning rows for further processing or maintaining production if wrapper is down.

Automatic tray loader for counting finished sandwiches, loading slugs onto trays and delivering trays to packaging.

Automatic slug pack loader for placing sandwiches onto slug pack wrapper conveyor.





**Peerless®**  
A PEERLESS GROUP BRAND  
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THE PEERLESS GROUP BRANDS

**PEERLESS**

Rollerbar, Single and  
Double Sigma Mixers  
Dough Handling Equipment

**PETERS**

Biscuit and Cracker  
Sandwiching Equipment

**FEDCO**

Piston Depositors  
Cake Slurry and Continuous Mixers  
Toppers, Enrobers and Cooling Tunnels