



PETERS
SANDWICHING



PETERS SANDWICHING MACHINES

Sandwiching Performance, Like No Other.



PEERLESS

FOOD EQUIPMENT

LIKE NO OTHER



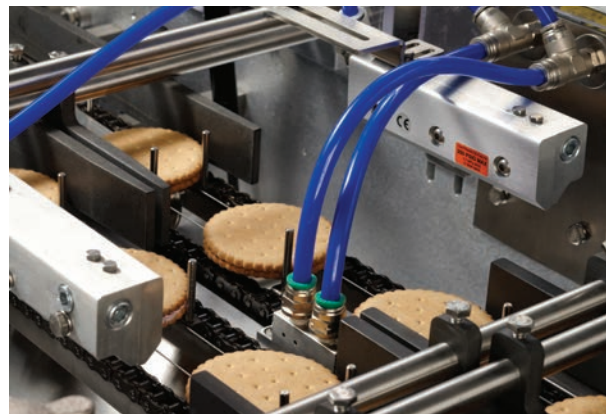
SANDWICHING PERFORMANCE LIKE NO OTHER
The Art & Science Of Sandwiching Performance.

Peters has helped leading baking companies put together perfect sandwich biscuits since 1923. Our versatile, high-performance machines accommodate a wide-range of base cakes, along with a variety of fillings. All to help create sandwich cookies like no other.



ADVANTAGES LIKE NO OTHER Performance & Versatility At Your Fingertips.

Nearly a century ago, Peters introduced the first high-speed sandwiching machine to the baking world. Since then, these machines have become the industry standard for reliable, efficient and profitable production. With a long list of upgrades and improvements, the newest Peters Sandwiching Machines incorporate everything we've learned from customer research. That means you can expect less maintenance or sanitation downtime, easier changeovers and consistent product quality without sacrificing high production rates. It's the kind of responsiveness and attention to detail that has earned Peters the reputation as the world's leading producer of sandwiching equipment.



6 FEATURES THAT SET US APART

Refined over time, Peters machines offer a range of unique features that provide advanced performance.

- **Top & Bottom Cake Sensor Assembly**
- **Cake Wire Adjust Assembly**
- **Air Knife – Auto Reject**
- **Auto Reject Sensor**
- **Stencil Options**
- **Magazine Assembly**



PETERS SANDWICHING MACHINES

Peters Sandwiching Machines offer the performance, reliability and versatility for today's high-output biscuit and cracker operations. That means a productive combination of unique features, flexible options and add-on accessories that allow you to optimize a system for your specific needs.

ADVANTAGES

SPEED FOR GREATER PRODUCTION

Sandwiching is one of the most cost-effective and profitable means to increase tons of production. High-performance Peters Sandwiching Machines can produce up to 800 sandwiches per minute per lane, providing for superior operational output.

PRODUCT/BRAND EXPANSION

New product ideas allow you to grow your biscuit and cracker business. Adding cream, other fillings or aeration to existing products can increase margins and shelf space at the retail outlets, allowing you to extend brand identity and increase sales.

PERFORMANCE WITH VERSATILITY

Sandwich sizes and shapes accommodate fillings such as creams, peanut butter, cheese and jam. "Mini", standard and oversized sandwiches, double or split deposits, 2- and 3-high sandwiches, squares, rounds, rectangles, specialty shapes, biscuits and cracker shells.

FLEXIBLE PACKAGING OUTPUT

With a Peters machine, your packaging of choice can be added to existing production lines as a dedicated or flexible manual system. Formats include on-edge slugs, horizontal fin-seal packages, vend packs, plastic trays and vertical bags.



Cake Wire Adjust Assembly

- Easily adjustable cake wire tensioning system reduces time-consuming wire replacement and adjustment and improves sanitation.
- An automatic cleaning system featuring a high-flow air nozzle more effectively cleans debris from the pins and carrier chains.



Auto Reject Sensor

- Programmable height-detection sensors better control sandwich thickness; the sensors detect missing cake and cream on product and quickly reject incomplete sandwiches.



Air Knife – Auto Reject Assembly

- Improves product quality control using compressed air.
- Product can be rejected in individual lanes or as pairs of lanes.
- No moving/sliding parts to reject the product.
- Can be turned to manual reject during start-ups.





Magazine Assembly

- Extra slot cutouts on the magazine allow passage for crumbs and broken cookies.
- A product access magazine door opens completely for fast shell removal and cleaning.
- Stair-Step design for magazines allow for better workability and cleaning.
- Stainless steel construction can accommodate all base cake shapes.



Stencil Options

- Single, Double and Split Deposits accommodate a variety of color/flavor combinations and a range of patterns, including concentric deposits.
- Aeration option allows for reduced cream density.
- DuPosit simultaneously deposits two creams or fillings onto a sandwich base cake.



Top & Bottom Cake Sensor Assembly

- Laser sensors allow you to tighten the parameter settings, stopping the machine after missing only one biscuit. This reduces product waste and keeps machine cleaner.

PRODUCT HIGHLIGHTS

- Production rates up to 800 sandwiches per minute per lane.
- Flexible design for handling products, from 25mm-35mm for minis and up to 70mm in diameter for oversized biscuits, including rectangular and specialty shaped sandwiches.
- Flexibility to use a variety of fillings, including double deposits, split deposits, two different types of filling and aerated creams.
- Programmable height-detection cream sensor and depressor mechanism for ensuring proper sandwich height.
- Programmable production speed, cream pump, agitator and auger controls for unlimited stencil, chain and pump speed programs.
- Control system for recipe management, maintenance history and speed adjustment. Storing recipe settings allows for quicker changeovers, reducing downtime.
- Optional auto-reject system with manual mode for start-up.
- Discharge configurations for flat or penny-stacked product.
- Adjustable biscuit magazines for easy access and rapid removal of wide range of biscuit and cracker shapes.
- NEMA 4X stainless steel enclosures and watertight cableways, pneumatic tubing and valves for superior sanitation/protection during cleaning.
- Automatic high-flow air nozzles for cleaning biscuit transport chain.
- Quick release/installation of tensioning springs for accurate tensioning and easy replacement of cookie wires.
- Removable FDA-approved scrap collection bins under reject system for faster cleanup.



Ways To Make Your Sandwiching Machine More Productive.

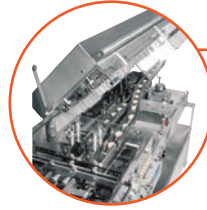
The ideal sandwiching system is the one especially configured to your unique requirements. Peters offers a variety of production efficiency and automation options to help you boost output, expand your brand and improve product quality.



HOPPERS

The cream hopper unit supplies accurate feed with minimal loading of cream.

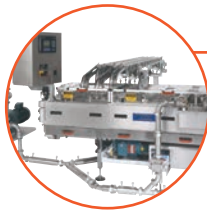
- Portable cream hopper and pump with 35-gallon (132-liter) and 70-gallon (264-liter) capacities in multiple configurations.
- Portable cream aeration system for reducing cream density, producing more cream volume per batch and reducing production cost.



ROW STACKER/QS2

The row combiner accommodates all cookie shapes and sizes.

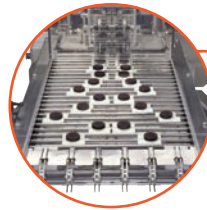
- Fed directly from sandwiching machine.
- Automatically stacks sandwiches.
- Delivers groups for packaging into 2- or 3-high x 1-, 2-, 3- or 4-long flat packs for vend style serving.
- Manual reject before entering the wrapper.



MT MODEL

Sandwiching machine that provides tight control of cream deposits and highly accurate deposit weight.

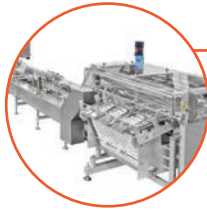
- +/- .1 gram accuracy cream deposit.
- 800 sandwiches per minute per row creation.
- Independent cream pump per lane.



MULTIPLIERS

Expand your production output by multiplying the number of rows.

- Fed directly from sandwiching machine.
- Equally spaces product going into cooling tunnels or enrobers for further processing.
- Discharge configuration for flat or penny-stacked product.



SLUG LOADER

Automatically loads product into pre-formed trays in one continuous operation.

- Fed directly from sandwiching machine.
- Automatically counts finished sandwiches into groups.
- Automatically loads slugs into trays.
- Delivers trays to a conveyor for packaging.



DIVERTERS

Increase output options from a single machine.

- Fed directly from sandwiching machine.
- Diverts finished sandwiches for further processing or alternative packaging.





Reliability, No Matter Where In The World You Are.



We offer the most comprehensive range of sandwiching equipment in the business. Biscuit feeders, sandwiching machines of all speeds, row combiners, row multipliers, stackers, tray loaders and slug loaders.

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

Custom Solutions – Peerless support teams work with you to define your precise design needs. Clear specifications help to ensure that each system is individually engineered to fit your production environment, whether new or existing. Peerless also encourages Factory Acceptance Tests (FAT) in our facility prior to shipment. These customer reviews ensure that the final product is tailored to your specific requirements.

Parts Program – If you should require spare or replacement parts for your Peters Sandwiching Equipment, we are always ready to respond. We include a recommended spare parts list with every machine so that commonly-replaced “wear” parts can be ordered and kept on-hand at your site to ensure uninterrupted production.

Low Maintenance & Superior Service – All stainless steel and aluminum construction is used in the product zone. The servo driven system is positioned on the non-operator side of the machine for simple maintenance access and a sanitary fall. Angled stainless steel trays offer simple cleaning and scrap collection.



GLOBAL PRESENCE

Peerless is part of the ITW Food Equipment Group. We offer direct equipment sales and service around the world, as well as meet customer needs through a select group of international agents. Our installed equipment base spans most continents and includes countries in the Americas, Africa, Asia, Europe, Middle East and Australia. ITW owns over 800 decentralized businesses and operates in 52 countries around the world.

Products Made Like No Other.

Help your baking operation achieve top performance with products from the Peters Sandwiching Machine and Peerless Sigma Mixer lines.



Peerless Single-Sigma Mixer

Peerless Single Sigma Arm Mixers have been designed to provide the ultimate in durable, high-performance mixing. Simply put, you can't buy a more reliable and efficient mixer than the Peerless Single Sigma Arm Mixer. The key to the Peerless Single Sigma Arm Mixer's reputation for quality is a combination of engineering that has been perfected over time, coupled with exceptional components and manufacturing. Its unibody design and construction offers strength and stability, regardless of the load size or dough type.



Peerless Double-Sigma Mixer

Peerless Double Sigma Arm Mixers deliver high capacity mixing performance, along with the durability and reliability world-class bakeries demand. It's precisely these uncompromised qualities that have earned Peerless their reputation for high-performance mixing and problem-free operation. Peerless Double Sigma Arm Mixers incorporate extra-strong shaft gears. They also include cast stainless steel agitators for added strength and mass.



Peters Cream Aeration Systems

Peters Cream Aeration Systems are designed for reducing cream density and producing more volume of cream, peanut butter and cheese filled biscuits and cracker sandwiches. They utilize a proprietary rotary head to aerate cream, peanut butter and other types of filling. All components are mounted on a common base including a pump to provide cream to the mixer head for aeration.



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