

# A NEW DIMENSION IN PRECISION DEPOSITING



## ■ Applications

The Dimension Range of depositors from Steck are capable of handling the widest range of products from water to high viscosity particulated applications, and find highly successful applications in the following industries:

- **Ready Meals**
- **Dairy**
- **Chocolate and Confectionery**
- **Biscuit and Bakery**
- **Pharmaceutical and Healthcare**
- **Personal, Household and Industrial**

## ■ The Dimension Range

Steck has developed its new Dimension range of depositors based upon the feedback from its customers. The Dimension range is precision engineered, with many **unique features** which eliminate the old issues of reliability, accuracy, performance and safety. To this end Stecks' new Dimension range has addressed the issues with features that include:

- **Steck 'Unity' Safety System**
- **Intelligent 'MinAir' System**
- **Reduction in power consumption**
- **Improved depositor accuracy**
- **Improved noise reduction levels**
- **Reduction in product contact parts**
- **Patented 'Steck Link' valve drive system**
- **Fully isolated Push On/Push Off air system**
- **Increased power capability**
- **Fully modular 'cassette' engine design for ease of maintenance**
- **Fully IP65 sealed pneumatics for protection from the cleaning environment**
- **Steck pilot-less air circuit (including safety circuit)**

## ■ Transfer Pumps

The Dimension transfer pump will handle a variety of products gently but effectively and is ideal for the feeding of depositors and filling machines.

Typical products include: **Fruit Pie Fillings, Meat Slurries, Sauces, Sandwich Fillings, Pasta Salads, Potato Salads, Coleslaws, Cake Batters, Creams, Jams, Condiments, Preserves, Jelly, Custard, Meringues, Cream Cheese, Chocolate, Fondant, Icing and most other liquid or semi-liquid products with or without particulates.**

## ■ Multi Head Depositors

The Dimension range extends from single stand alone machines through to multiple cylinder models which can be on transverse or cantilever frames to suit conveyor layouts. Other models include multi head sequencing nozzle machines for depositing over thermo-forming machines. Multi cylinder machines can be used in conjunction with pie and pasty lines, pizza lines, ready meal lines, bakery and cake make up lines.

Steck can also provide through industry partners, complete process line solutions including; conveyor systems, pot dropping, tray de-nesting, heat sealing and special purpose machinery for specific applications.

## ■ Latest Developments

The Steck Dimension is the only machine of its type to display the deposit weight in grams

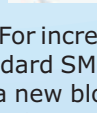


and have the ability to be programmed for product density.

Steck Dimension fitted with a unique depositing head for **depositing and spreading** pizza toppings in one single operation.



Keep depositor parts safe with the new Wash & Store mobile rack.



## ■ Upgrades

Steck offer a full upgrade service for Turbo and Apple depositors. For increased reliability and performance the upgrade consists of a full pneumatic replacement using standard SMC components resulting in pilot-less pneumatic operation. For accuracy and improved cleaning a new block and 'D' valve is fitted complete with the patented 'Steck Link' 'D' valve drive system, which eliminates small parts such as pins, clips and clevis joints.

