

Perfect Pizzas

Get Saucy Get Steck

STECK

A new method of depositing sauce onto pizza bases using a new and innovative nozzle which achieves spreading of the sauce with accurate weight control and clearly defined borders.

Using a Steck Dimension depositor with the new sauce nozzle will result in the following benefits:

- Increased accuracy
- Full coverage
- High speeds (up to 60 pizzas per minute)
- Less labour intensive (no need for manual spreading)
- Fully automatic
- Mobile (can be moved from line to line)
- Quick strip easy clean
- Wide size range from 6" to 12" bases
- Clear defined borders
- Multi head \ lane options
- Affordable



STECK

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Call now for further information and to book your on site
demonstration

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