

Perfect Pizzas

Get Saucy Get Steck

YSTECK

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



YSTECK

Steck Depositors Ltd
Heathy Ridge
Cophorne Rd
Cophorne
W.Sussex
RH10 3PD

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

Phone: 01293 873439
Fax: 01293 873416
www.steckdepositors.com