

PERFECT PIZZAS RANGE



STECK HAVE DEVELOPED A NEW METHOD OF DEPOSITING SAUCE ONTO PIZZA BASES

FEATURES

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

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

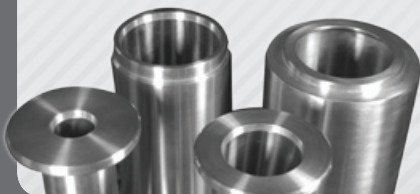
- Increased accuracy
- Full coverage
- High speeds (up to 60 x 10" pizza bases per minute)
- Less labour intensive (no need for manual spreading)
- Fully automatic
- Mobile (can be moved from line to line)
- Quick strip easy clean
- Wide size range from 5" to 14" bases
- Clear defined borders
- Multi-head/multi-lane options
- Affordable



THE PERFECT PIZZA NOZZLE



THE PERFECT PIZZA RANGE



Steck challenge any other depositor manufacturer to **match their performance** in terms of accuracy, air consumption and speed of cleaning. Steck will gladly take part in demonstration trials at your site and with your product with **no obligation**. Just call to find out how Steck technology will improve both your production and profitability.

TECHNICAL SPECIFICATION



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PARTS

- 1 Main Air Cylinder & Reservoir
- 2 Silenced Exhaust Regulator
- 3 Exhaust Valve
- 4 Quick Exhaust Valve
- 5 Falling Pin Velocity Control (Spread)
- 6 Assembly Retaining Hand Knob
- 7 Anti Rotation Plate
- 8 Air Nozzle Plugs
- 9 Balanced Pistons
- 10 Main Acetal Body
- 11 Bottom Plate Retaining Clamp

PIZZA DEPOSIT & SPREADING HEAD SIZES:

Frame size: 5" - 7"
Frame size: 8" - 10"
Frame size: 12"
Frame size 14"

PIZZA BASE SIZES FROM 5" DIAMETER UP TO 14" DIAMETER. BESPOKE HEADS FOR OVAL, RECTANGULAR AND SQUARE BASES ALSO AVAILABLE.



CONTACT STECK

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