

DEPOSITORS

Steck Dimension depositor leads the way

Launched in 2002, the Steck Dimension depositor continues to lead the way in depositor technology

New developments now incorporated into the Dimension include a digital display weight adjuster providing accurate weight set up with the weight displayed in grams, making running adjustments easier. The Dimension is the only machine to have this facility without the use of a mains powered PLC.

Building on the success of the A-Series engine, Steck have introduced the B-series depositor engine. This introduces key technology improvements from Festo Pneumatics, which considerably improve speed and reliability, and a unique Steck-developed economiser valve.

Many of the improvements can be retrofitted to an A-Series engine, and all Steck depositors will accept a B-Series engine without any modification.

A new range of Dimension low level depositors and transfer pumps has also been introduced. The low level depositors have been designed to fit under conveyors to save space, yet operators can still see and adjust the weight control. Likewise, the transfer pump, which would primarily be used for filling high level depositors, has a similar design, and can be fitted with a hopper for the low loading of product contained in trays and bags.

Following the success of the labour-saving Steck pizza sauce-spreading nozzle range, Steck have introduced new developments

for bakery and confectionery which include a low cost programmable pattern, decorating machine and a patented cryogenic cake batter tamping system. Either system can be supplied to operate semi or fully automatically and for specific applications.



STECK

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