

Steck Depositors strengthen their presence

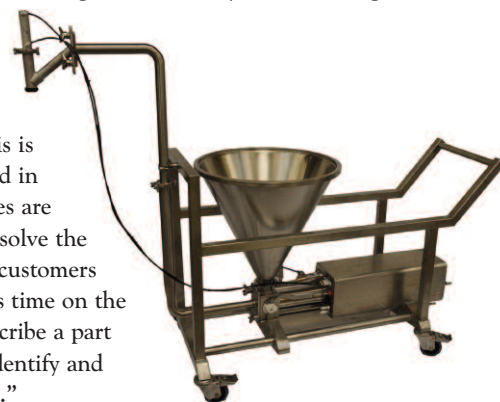
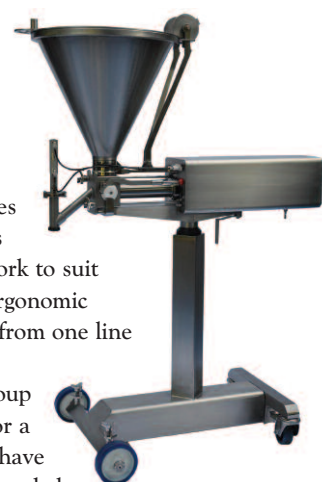
Steck Depositors have further strengthened their presence within a leading ready meals group with the sale of five Dimension depositors

Two of the Steck Dimension machines are standard high level machines which will be depositing hot and cold mashed potato, while the other three Steck Dimension machines are low level and will be used for depositing ready meal sauces and gravies. The low level machines have adjustable height outlet pipework to suit different height conveyors and an ergonomic frame design for ease of movement from one line to another.

Steck have been supplying the group with new and upgraded machines for a number of years and although they have supplied this particular site with upgraded depositors in the past, this is the first order at this site for new Steck depositing equipment.

Steck have also launched a brand new website that includes an online spares order service for Steck machines, Steck upgraded Turbo and Apple machines. The spares catalogue is categorised into different machine models and has full pictorial and descriptive support for ease of identification of spare parts. The aim of the online service is to save customers both time and money in the identifying and ordering of spare parts. Another advantage is that items can be added or changed as necessary thus ensuring that all parts, part numbers and prices are up to date.

Nick Neef, Sales Director, says, "This is a major step forward in how depositor spares are purchased and will solve the age old problem of customers spending an endless time on the phone trying to describe a part they are trying to identify and ultimately purchase."



For more information, visit www.steckdepositors.com