

Steck make their mark in bakery

Following the installation of two mid level four across Steck Dimension depositors at Riverside Bakery, Riverside have placed further orders with Steck to deposit various quiche mixes into foil trays. The new equipment will be supplied to fulfil Riverside's increasing market share of supply into the Own Label market along with their own Farmhouse branded products.

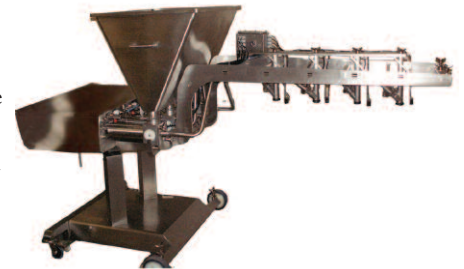
The new orders are for two further four across machines. The machines will push up to existing four across palletted track conveyors. To save space on the lines the machines are equipped with extended nozzle frame assemblies which reach over the lines, complete with a no foil no deposit system. A further extended nozzle frame assembly to be used as a change-part for a tart line with different size centres.

A single Dimension depositor with three nozzles operating in sequence to deposit quiche batters into snack size foil trays. The machine will push up to and deposit over a triple and single pocketed conveyor.

Finally a Dimension transfer pump to automatically transfer product from bulk supply to the machine hoppers and will be capable of being used with any of the four across machines.

Steck continue to increase their market share within the bakery industry with recent orders for two twin Dimension depositors for cheesecake mixes, a cantilevered four across machine for Cornish pasties, along with new orders and substantial growth in pizza sauce topping.

Steck have commissioned a new website including a machinery and spares catalogue to enable customers to view spare parts and place orders, expected to be online in April.



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