

Today's News

Steck Supply 2 New Pizza Depositors To Own Label Manufacturer



Steck have recently supplied a major own label Pizza manufacturer with two Steck Dimension depositors featuring the unique falling pin design pizza sauce spreading heads.

The innovative depositing heads are capable of spreading the tomato sauce directly around the top of a pizza base, providing accurate weight control and a clearly defined border. Adding this new sauce nozzle to a Steck Dimension depositor provides a fully automatic system, which can deposit, in some cases, over sixty 10-inch bases per minute per head. The system eliminates the necessity of manual operator sauce spreading and coupled with deposit accuracy means savings on both product and labour costs.

Different heads are available to cover 6-inch through to 14-inch diameter bases and even rectangular, square and oval bases can be accommodated. The system is also truly versatile, as the machines can be moved from line to line as production requirements dictate.

The Dimension depositor will accept any size head, making changeovers for different size pizza bases achievable in seconds. Multi head \ lane options are also available for higher output speeds.

Steck have now supplied nearly all the major UK pizza manufacturers with pizza sauce depositors and spreading heads and expect to strengthen their market share in the future to become the number one supplier of sauce depositors into the pizza industry.

Using a Steck Dimension depositor with the new sauce nozzle produces a number of benefits including: increased accuracy; full coverage; high speeds (up to 60 pizzas/minute); less labour intensive; fully automatic; can be moved from line to line; easy to clean; wide range of bases; clear defined borders; and multihead/lane options.

For more information about Steck Depositors and its products contact: Nick Neef - Sales Director Tel: 01293 873439 Fax: 01293 873416 Email: <http://www.steckdepositors.com/>

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