

Belcake Advanced Depositor

Advanced technology

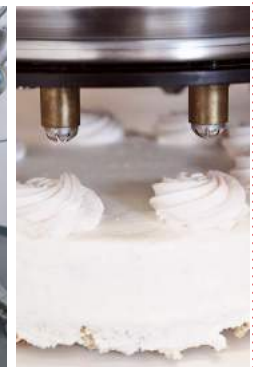
Beldos offers a range of versatile volumetric stainless steel depositors with optional attachments for depositing, injection, layering and decoration. Beldos depositors will replace your pastry bag, spoon or a measuring cup and will become the most reliable, easy-to-use and intelligent equipment at your production!

The Belcake depositor is available in 2 series:

- 670 – 5-670 ml per deposit
- 1340 – 5-1340 ml per deposit

Design features:

- apart from all the standard functions of a depositor, Belcake Advanced depositor can be used as well for cake production (icing of cake middle layers and top/side icing)
- an easy-to-use digital display panel; adjustable turning angle of the turntable (370°- 720°) for a cleaner and nicer result of icing
- while you are adjusting the speed of the cream coming out of the nozzle (depending on its viscosity), the speed of the turntable is synchronized automatically
- mounted on a mobile heavy duty frame manually adjustable in height for the most convenient operation



SPECIFICATIONS

	Belcake 670	Belcake 1340
POWER	Air: 121 l/min at 30 deposits/min, 7 Bar/102 PSI	Air: 219 l/min at 30 deposits/min, 7 Bar/102 PSI
DEPOSIT RANGE	5-670 ml	5-1340 ml
CAKE DIAMETER	max 250 mm	max 300 mm



up to 6 cakes/min



particle size: max Ø 2,5 cm
no particles for icing of cakes



stainless steel

18 l / 25 l / 60 l conical or vertical hoppers

digital display panel

manually height adjustable frame

adjust the speed

adjust the volume

more than 60 nozzles available

adjustable turntable

rotation cylinder

product cylinder

MEDIUM t°	0° - 60° C
COLD t°	-8° - 0° C
HOT t°	above 60° C

DEPOSIT VOLUME PER SERIES			
Cylinder size (mm)	AIR volume	SERIES 670	SERIES 1340
		max volume	max volume
28	5	60	120
40	10	140	280
52	30	240	480
70	100	430	860
85	200	670	1340

OPTIONS

HOPPERS & ATTACHMENTS



heater jacket



conical hoppers
18 l / 25 l / 60 l
for depositing
pourable products



vertical hoppers
25 l / 60 l
for depositing heavy
or aerated products



heater jacket



cooling jacket



hopper division



follower plate
synthetic



follower plate
st. steel

NOZZLES & ATTACHMENTS



mid layer
icing nozzle



top/side
icing nozzle



nozzle 90



handgun
nozzle



horizontal
nozzle



rotary cut-off
nozzle



double injection
nozzle



vertical
nozzle



diving nozzle
ECONO



diving
nozzle



sheet icing
nozzle



spreader &
icing
attachment



cream cover
head

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST

APPLICATIONS



ICING & DECORATION



icing of cake/flans middle layers and top/side icing



cold products



hot products



DEPOSITING



depositing of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, meringue, ice-cream, yoghurt, soup, sauce, mashed potatoes, minced meat, salad, etc.



INJECTION

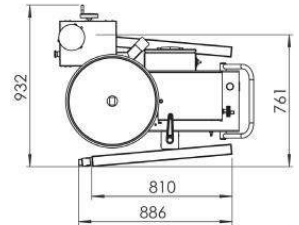
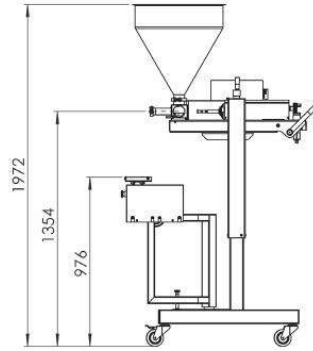
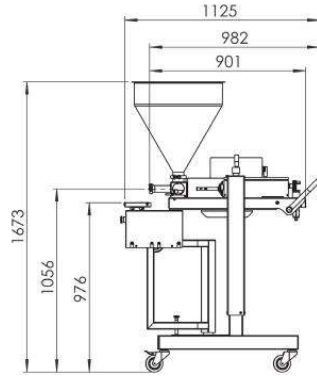


injection of éclairs, Berliners, profiteroles

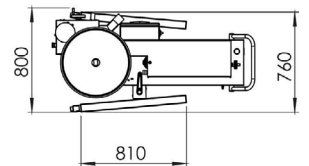
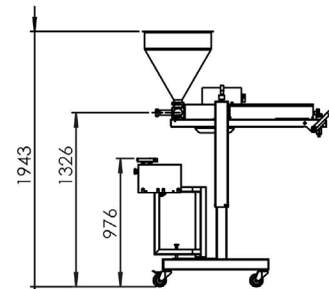
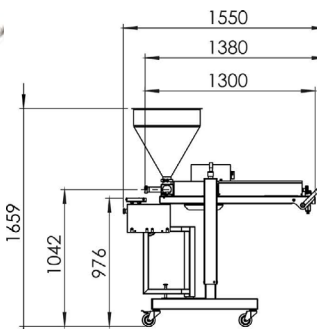


DIMENSIONS

Belcake 670 Depositor



Belcake 1340 Depositor



 **DEPOSITOR**
SOLUTIONS

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