

## Bellift Depositor

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!

1. The Bellift depositor is available in three series:

- 275 – 5-275 ml per deposit
- 670 – 5-670 ml per deposit
- 1340 – 5-1340 ml per deposit

2. Design features:

- mounted on a mobile frame pneumatically adjustable in height for the most convenient operation
- hopper can be easily filled and cleaned in the lowest position
- a removable table can be adjusted in height depending on the production needs
- hoppers: 18 l / 25 l / 60 l
- 2 operation modes:
  - foot pedal
  - handgun switch



	Bellift 275	Bellift 670	Bellift 1340
POWER	Air: 29 l/min at 30 deposits/min, 7 Bar/102 PSI	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	5-275 ml	5-670 ml	5-1340 ml



up to 120 deposits/min



particle size:  
max Ø 2,5 cm



stainless steel

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

pneumatically adjustable in  
height frame

more than 60  
nozzles available

adjust the  
speed



adjust  
the volume



rotation cylinder

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



product cylinder

DEPOSIT VOLUME PER SERIES				
Cylinder size mm	min volume	series 275	series 670	series 1340
		max volume		
28	5	40	60	120
40	10	86	140	280
52	30	151	240	480
70	100	275	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



follower plate  
synthetic



cooling jacket



hopper division



follower plate  
st. steel

**NOZZLES & ATTACHMENTS**



nozzle 90°



handgun  
nozzle



horizontal  
nozzle



rotary cut-off  
nozzle



double nozzle  
injection



vertical  
nozzle



diving nozzle  
ECONO



diving  
nozzle



sheet icing  
nozzle



spreader &  
icing  
attachment



cream cover  
head

# APPLICATIONS

 - 8°  
cold products

+120°   
hot products



## DEPOSITING

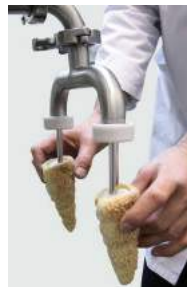
depositing of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, meringue, ice-cream, yoghurt, soup, sauce, mashed potatoes, minced meat, salad, etc.



## INJECTION



injection of éclairs, Berliners, profiteroles

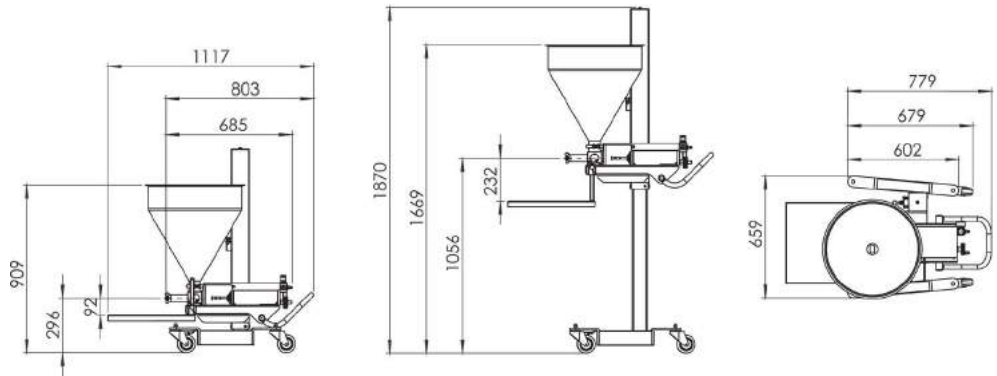


## DECORATION

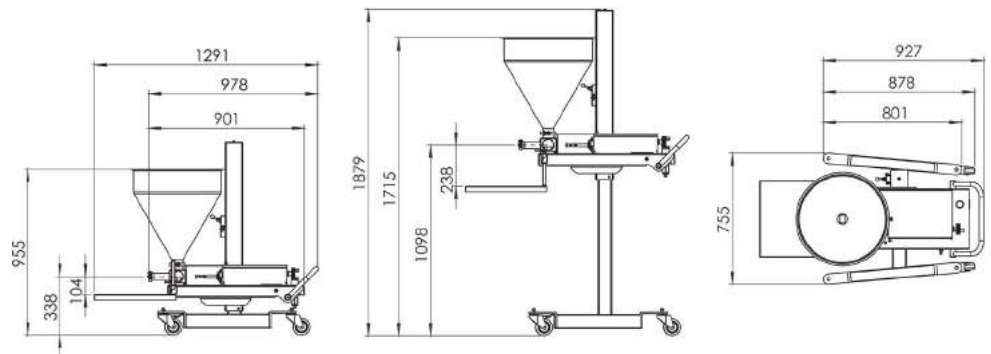


**DIMENSIONS**

**Bellift 275**



**Bellift 670**



**Bellift 1340**

