DEPOSITOR SOLUTIONS

BELDOS FOR A BETTER FILLING

Belmixing-bowl-lift 600 Depositor

Your right hand at the production!



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. Design features:

• dosing of products directly from a mixing bowl or a bucket

• quick clean-up for working with different products

• mounted on a mobile frame pneumatically adjustable in height with a lift system for easy changing of mixing bowls

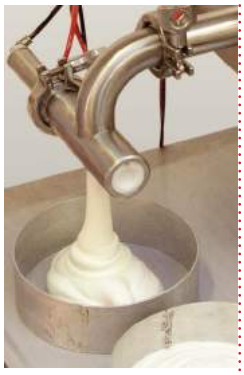
• 2 operation modes:
- foot pedal
- handgun switch











DEPOSITOR SOLUTIONS

www.depositorsolutions.com

Call : 07484 381042

SPECIFICATIONS

	Belmixing-bowl-lift 600
POWER	Air: 98 l/min at 30 deposits/min 7 Bar/102 PSI
DEPOSIT RANGE	50 - 600 ml



up to 120 deposits/min



particle size: max Ø 2,5 cm



stainless steel

turn-over system for easy removal of mixing bowls



adjust the volume







more than 20 nozzles available

adjust the speed



pneumatically adjustable in height frame



product cylinder



d 50,8 mm
50-250 ml



d 76,2 mm
200-600 ml

DEPOSITOR SOLUTIONS

OPTIONS

ATTACHMENTS



support tray
for mixing
bowls/buckets



balancer for
handguns



follower plate
for a
mixing bowl

NOZZLES &
ATTACHMENTS



handgun
nozzle



double
injection/fill
attachment



injection needle
attachment



filling tube
attachment



rotary
cut-off
nozzle



vertical
nozzle



spreader &
icing
attachment

DEPOSITOR
SOLUTIONS

APPLICATIONS

- 8°
cold products

+120°
hot products





DEPOSITING





ONLY pourable products!

depositing of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, yoghurt, soup, sauce, etc.















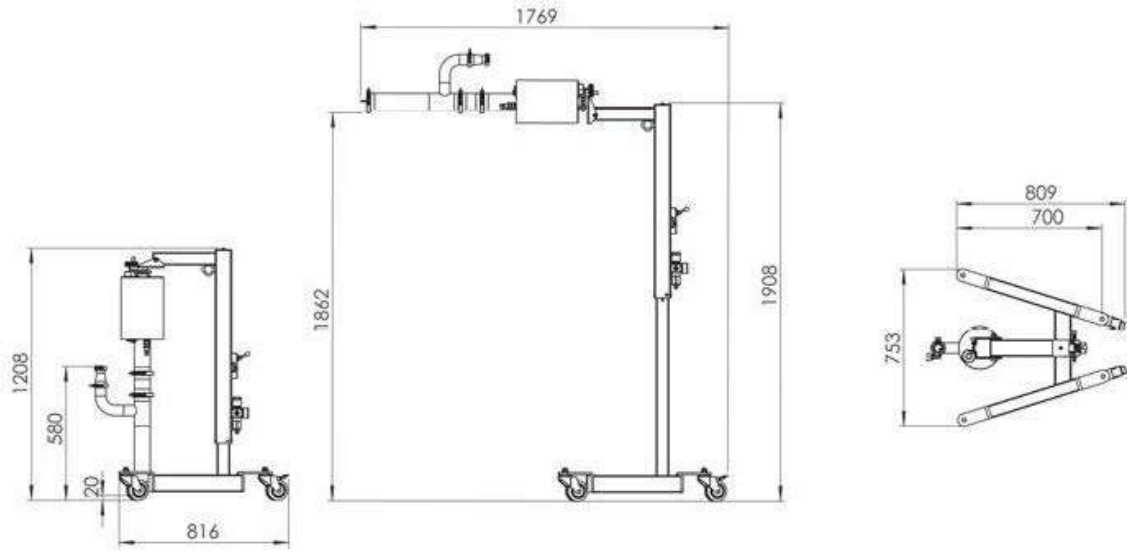
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