

*accurate
dosing*

BELDOS

FOR A BETTER FILLING

*18 months
warranty*

Bellift Depositor

The most ergonomic design!

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



*everyone can
work with it*

*100 %
hygiene control*



CLICK HERE TO WATCH
THE MOVIE

time saving

*up to 120
deposits/min*

SPECIFICATIONS

Bellift 275

Bellift 670

Bellift 1340

ATTENTION! AIR COMPRESSOR IS REQUIRED!

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
DEPOSIT SPEED	up to 120 deposits/min		
PARTICLE SIZE	max. 25 mm soft particles (cooked apple chunks, etc.)	max. 25 mm soft/hard particles (cooked meat, etc.)	max. 25 mm soft/hard particles (cooked meat, etc.)
MATERIAL	stainless steel		

fast, accurate, clean & easy dosing

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

quick cleaning

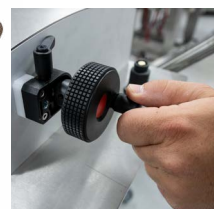
pneumatically adjustable in height frame

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 SERIE

Cylinder size mm	min volume	serie 275	serie 670	serie 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

tool-free assembly



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

multi-functional

NOZZLES & ATTACHMENTS

*various options
for different
viscosities*



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

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST

 -8°
cold products

APPLICATIONS

sweet & savoury 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.



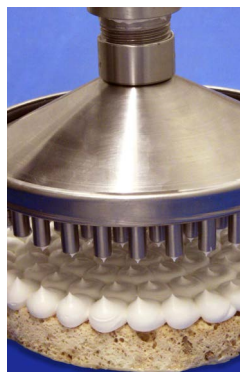
INJECTION



injection of éclairs, Berliners, profiteroles



DECORATION



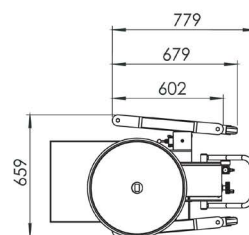
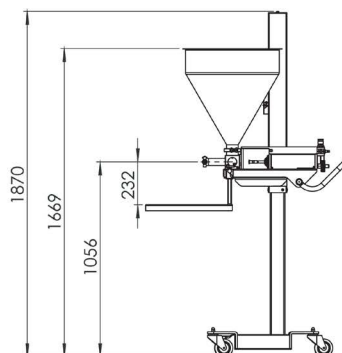
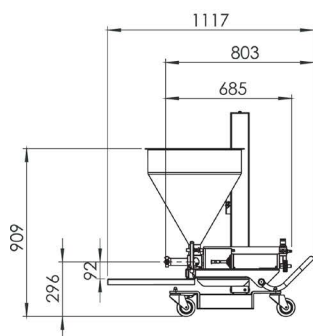
quick product change

save ingredients by correct dosing

DIMENSIONS

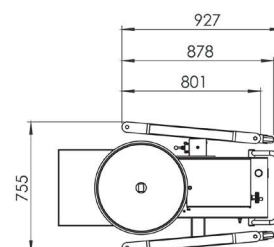
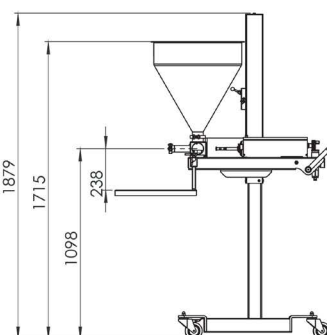
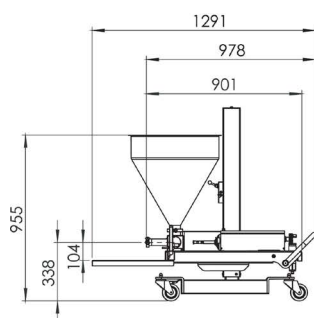
Bellift 275

*top quality
equipment*



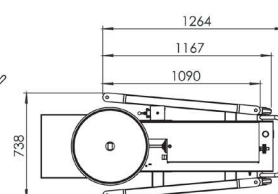
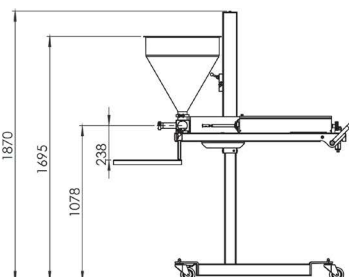
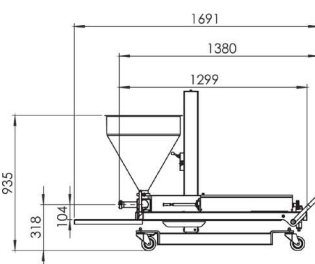
Bellift 670

*all stainless
steel construction*



Bellift 1340

CE certified



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