

*accurate
dosing*

BELDOS

FOR A BETTER FILLING

*18 months
warranty*

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



*everyone can
work with it*

*100 %
hygiene control*



CLICK HERE TO WATCH
THE MOVIE

time saving

*up to 100
deposits/min*

SPECIFICATIONS

*tool-free
assembly*

**Belmixing-bowl-lift
600**

*quick
cleaning*

ATTENTION! AIR COMPRESSOR IS REQUIRED!

POWER	Air: 98 l/min at 30 deposits/min 7 Bar/102 PSI
DEPOSIT RANGE	10 - 600 ml



deposit speed:
up to 100
deposits/min



particle size:
max Ø 2,5 cm



stainless steel

turn-over system for easy
removal of mixing bowls



adjust the volume



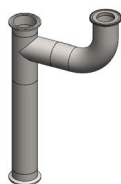
adjust the speed



product cylinder



d 50,8 mm
10-250 ml



d 76,2 mm
50-600 ml

more than 20
nozzles available

pneumatically adjustable in
height frame



*fast, accurate,
clean & easy dosing*

*compact
&
safe design*

OPTIONS ATTACHMENTS

*easy to use
&
fast to clean*



support tray
for mixing
bowls/buckets



balancer for
handguns



follower plate
for a
mixing bowl

multi-functional

NOZZLES & ATTACHMENTS

*various options for
different viscosities*



handgun
nozzle



double
injection/fill
attachment



injection needle
attachment



filling tube
attachment



rotary
cut-off
nozzle



vertical
nozzle



spreader &
icing
attachment

*save ingredients
by correct dosing*

*increased
production*

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST

 - 8°
cold products

APPLICATIONS

sweet & savoury products

+120° 
hot products



DEPOSITING



ONLY pourable products!

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

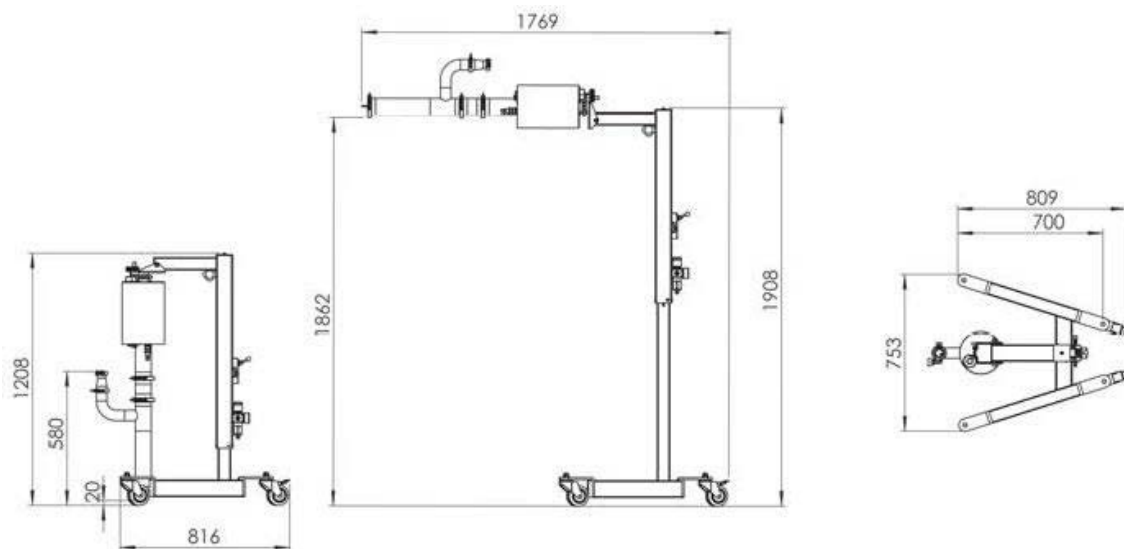


DIMENSIONS

Belmixing-bowl-lift 600

*all stainless
steel
construction*

*top quality
equipment*



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