

100 %
portion
control*

BELDOS

FOR A BETTER FILLING

18 months
warranty

Belcake Advanced Depositor

Advanced technology

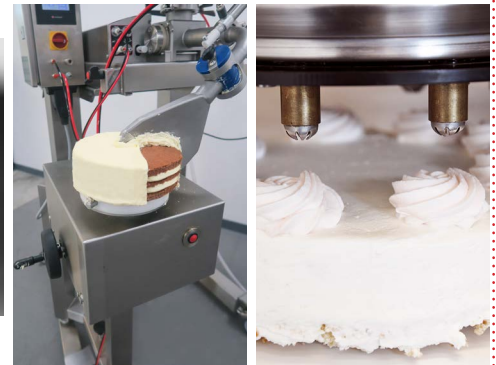
Beldos offers a range of versatile volumetric stainless steel depositors with optional attachments for depositing, injection, layering and decoration. Beldos depositors will replace your pastry bag, spoon or a measuring cup and will become the most reliable, easy-to-use and intelligent equipment at your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



3 in 1
dosing, icing,
decoration

100 %
hygiene control



CLICK HERE TO WATCH
THE MOVIE

* 1 % deviation

everyone can
work with it

up to 6
cakes/min

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
ELECTRICITY	100-240 V, 1 Ph, 50/60 Hz, 120 W	
DEPOSIT RANGE	5-670 ml	5-1340 ml
CAKE DIAMETER	max 250 mm	max 300 mm



icing speed:
up to 6
cakes/min



deposit speed:
up to 120
deposits/min



stainless steel

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

*quick
cleaning*

adjustable
turntable



more than 60
nozzles available

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

digital display
panel



manually height
adjustable frame



adjust the
speed



rotation cylinder

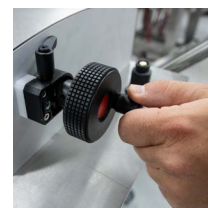


MEDIUM t°	0° - 60° C
COLD t°	-8° - 0° C
HOT t°	above 60° C



product cylinder

adjust
the volume



DEPOSIT VOLUME PER SERIES

Cylinder size mm	min volume	series	series
		670	1340
28	5	60	120
40	10	140	280
52	30	240	480
70	100	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*



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

increased production efficiency

APPLICATIONS

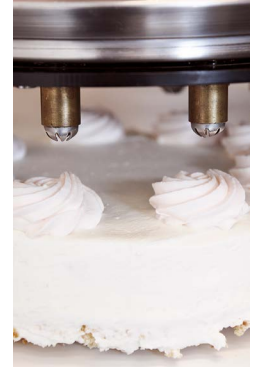
save ingredients by correct dosing



ICING & DECORATION



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



 - 8°

cold products

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.



quick product change

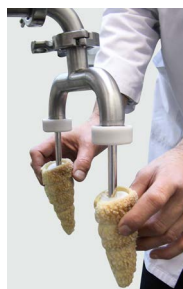


INJECTION



100% consistent product

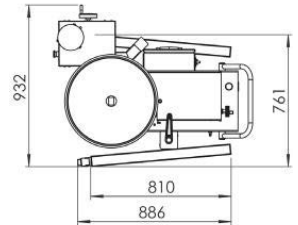
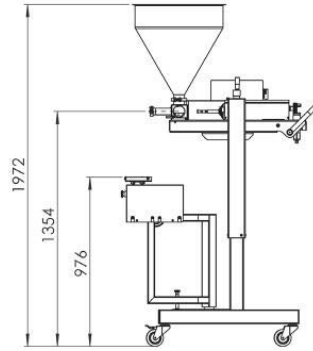
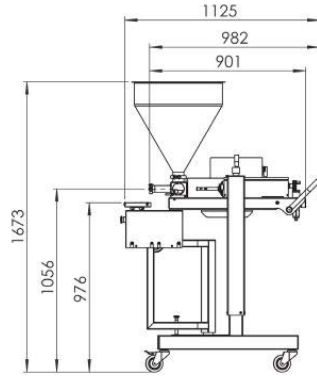
injection of éclairs, Berliners, profiteroles



DIMENSIONS

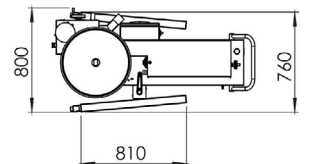
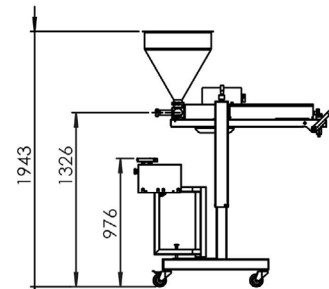
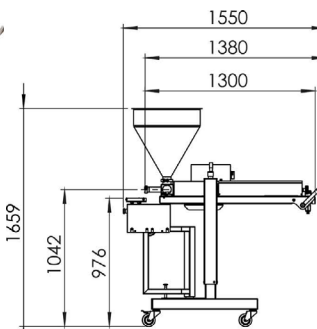
Belcake 670 Depositor

*all stainless
steel construction*



Belcake 1340 Depositor

CE certified



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