

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**

**ATTENTION! AIR COMPRESSOR IS REQUIRED!**

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



particle size: max  $\varnothing$  2,5 cm  
no particles for icing of cakes



stainless steel

deposit speed:  
up to 120  
deposits/min

*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



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

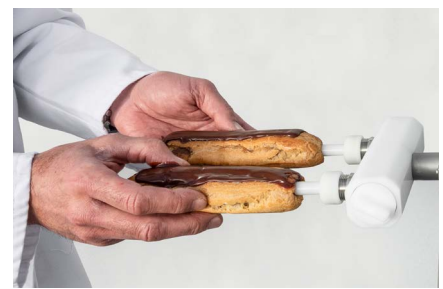
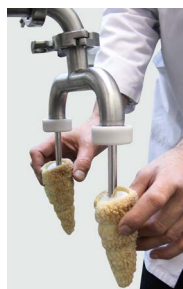


### INJECTION



100% consistent product

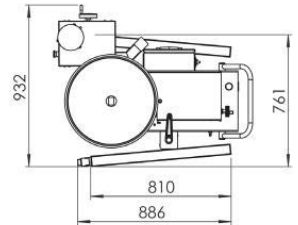
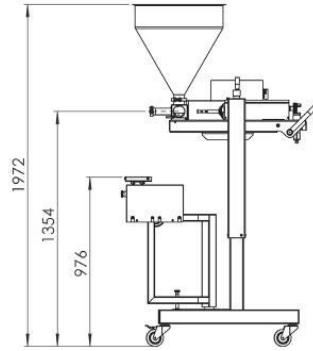
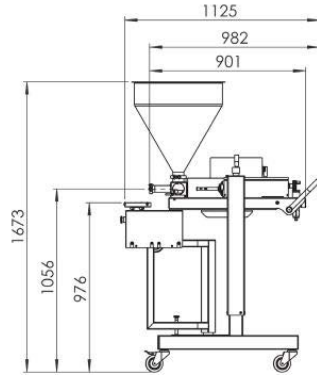
injection of éclairs, Berliners, profiteroles



## DIMENSIONS

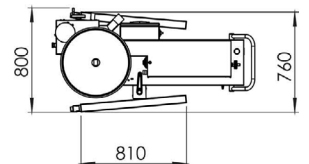
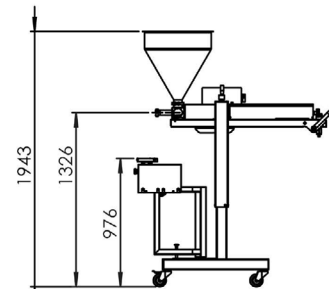
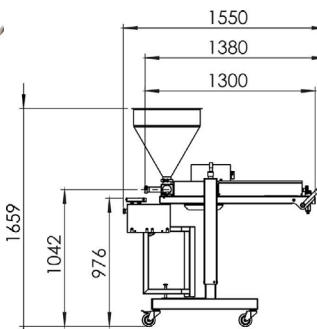
### Belcake 670 Depositor

*all stainless  
steel construction*



### Belcake 1340 Depositor

*CE certified*



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