accurate



18 months warranty

Belmixing-bowl-lift 1050 Depositor

Innovation in depositing!

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 % control



CLICK HERE TO WATCH THE MOVIE

time saving

deposits/min

SPECIFICATIONS

Belmixing-bowl-lift 1050

ATTENTION! AIR COMPRESSOR IS REQUIRED!

POWER

Air: 158 I/min at 30 deposits/min 7 Bar/102 PSI

DEPOSIT RANGE

more than 20 nozzles available 50 - 1050 ml

quick cleaning



deposit speed: up to 100



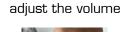
particle size: max Ø 2,5 cm

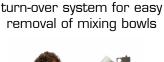


stainless steel

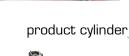
fast, accurate, dosing clean & easy dosing

adjust the speed











d 50,8 mm 50-440 ml



d 76,2 mm 200-1050 ml



pneumatically adjustable in height frame







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

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 efficiency

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST

*1 -8° cold products

APPLICATIONS











DEPOSITING







ONLY pourable products!

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

























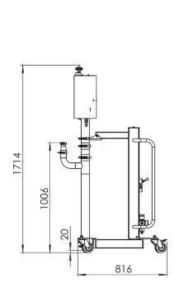
all stainless steel construction

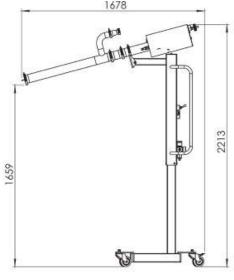
DIMENSIONS

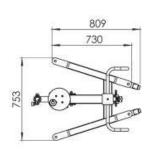
Belmixing-bowl-lift 1050

top quality equipment











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