

*accurate dosing*

# BELDOS

FOR A BETTER FILLING

## Belmixing-bowl-lift 1050 Depositor

**Innovation in depositing!**

**Beldos USA 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

## Belmixing-bowl-lift 1050

ATTENTION! AIR COMPRESSOR IS REQUIRED!

POWER	Air: 158 l/min at 30 deposits/min 7 Bar/102 PSI
DEPOSIT RANGE	50 - 1050 ml

*quick  
cleaning*



deposit speed:  
up to 100  
deposits/min



particle size:  
max Ø 2,5 cm



stainless steel

*fast, accurate,  
clean & easy dosing*

adjust the volume

turn-over system for easy  
removal of mixing bowls



adjust the speed



more than 20  
nozzles available

product cylinder



d 50,8 mm  
50-440 ml

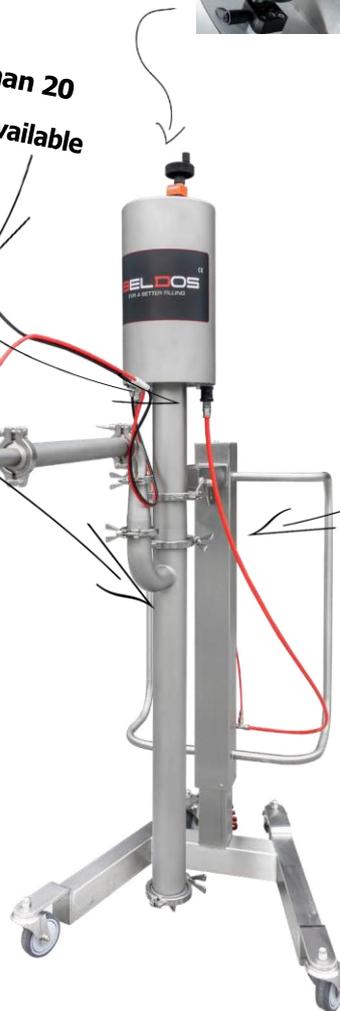


d 76,2 mm  
200-1050 ml

pneumatically adjustable in  
height frame



*tool-free  
assembly*



*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*

*increased*

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*by correct dosing*

*production  
efficiency*

**SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST**

 - 8°  
*cold products*

# APPLICATIONS

*sweet & savoury*

+120°   
*hot products*

*products*



**DEPOSITING**



**ONLY pourable products!**

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

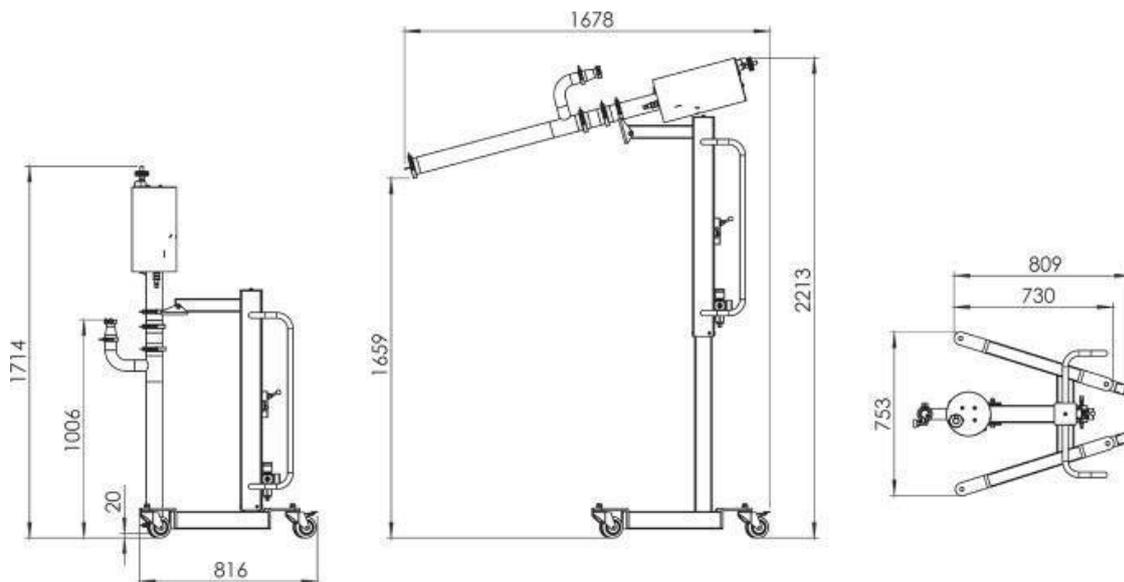


*all stainless  
steel construction*

## **DIMENSIONS**

### **Belmixing-bowl-lift 1050**

*top quality  
equipment*



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