

Bellift depositor Series 275, 670, 1340

World's fastest piston depositors.
Beldos depositors can easily help you to fill your orders.



► Design features:

The Bellift has an ergonomic design with its pneumatic lift system for easy filling and cleaning of the hopper in the lowest position. You can adjust its height for the most convenient operation to avoid back pains. A removable table can be adjusted in height depending on your production needs. The Bellift is suitable for artisan and industrial bakeries, kitchens and catering.

► Advantages:

- perfect production result;
- gentle on product;
- resistant for t° -8°/+120°;
- easy to install, to use, to clean - minimum experience required;
- production hygiene;
- CE-approved and certified;
- saving of labour and ingredients;
- precise portion control;

► Common applications:

- liquid/semi-liquid products, soft & heavy paste, aerated products;
- anything that can be squeezed through a pastry bag;
- with or without particles; particle size: up to 2,5 cm³;

Sweet: Batters, Fruit fillings, Jams and jellies, Creams, custard, etc.
Salty: Soup, Bolognaise sauce, Mashed potatoes, Mayonnaise, etc.

Call our specialists for your individual needs.

Apex Bakery Equipment
888-571-3599
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FILLING – ICING – DECORATING – INJECTING – TRANSFERRING