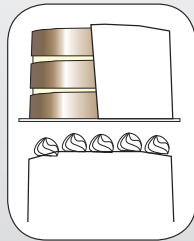


Belmate 600 portioning machine

Belmate 600 can easily help you to fill your orders.



► Design features:

The Belmate 600 is a portioning machine with a decogun and optional attachments for injection, layering, decoration and side finishing of cakes. The amount of product is controlled with a trigger on the decogun.



Optional turntable is available; set speed (0-9 rotations/min) and direction, leaving both hands free to create perfect borders and trim.

The Belmate is mounted on a mobile non-adjustable in height frame.

► Advantages:

- perfect production result;
- gentle on product;
- no strain & injury by reducing "squeeze" effort involved with using a pastry bag;
- do not lose time for refilling bags;
- operate with one hand;
- CE-approved and certified;
- saving of labour and ingredients;

► Common applications:

- ONLY flowable products - liquid/semi-liquid products, soft paste, aerated products;
- anything that can be squeezed through a pastry bag;
- without particles;

Sweet: Butter and dairy cream, Royal icing, Injection of doughnuts, éclairs, etc., With an optional attachment, coat sides of cakes (with or without combed finish).

Call our specialists for your individual needs.

Apex Bakery Equipment
888-571-3599
www.apex-equip.com



FILLING – ICING – DECORATING – INJECTING – TRANSFERRING