

Belcon depositor Series 275, 670, 1340

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



► **Design features:**

The Belcon depositor is specially designed for production lines:

- mobile frame manually adjustable in height;
- height adjustment foot for horizontal levelling against the conveyor;
- optional locating bracket for blocking the depositor always on the right position at the conveyor belt;

This is the best solution for semi-industrial and industrial bakeries.

► **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, Bolognese sauce, Mashed potatoes, Mayonnaise, etc.

Call our specialists for your individual needs.

Apex Bakery Equipment
888-571-3599
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