

BELCAKE 670 ADVANCED DEPOSITOR

Advanced technology

Beldos offers a range of versatile volumetric stainless steel depositors with optional attachments for depositing, injection, layering, icing and decoration. Apart from all the standard functions of a depositor, Belcake 670 Advanced depositor can be used as well for cake production (icing of cake middle layers and top/side icing). 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. The Belcake Advanced depositor is available in two series:

- 670 – 5-670 ml per deposit; max cake d 200 mm;
- 1340 – 5-1340 ml per deposit; max cake d 285 mm;

2. Design features:

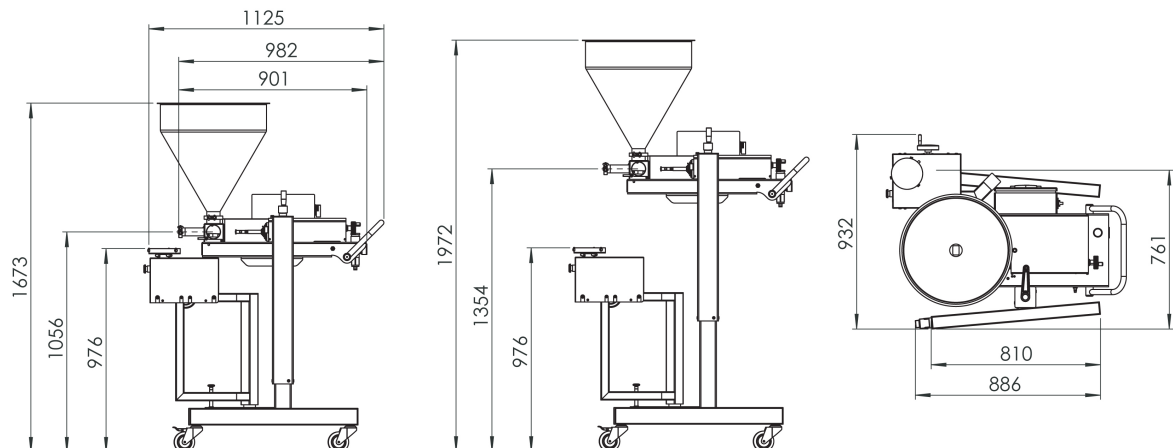
- an easy-to-use digital display panel; adjustable turning angle of the turntable (370°- 720°) for a cleaner and nicer result of icing;
- while you are adjusting the speed of the cream coming out of the nozzle (depending on its viscosity), the speed of the turntable is synchronized automatically;
- mounted on a mobile frame manually adjustable in height for small or tall persons for the most convenient operation and to avoid back pain;
- 60 l hopper;
- the depositing volume is indicated on a scale from 10% till 100% depending on the product cylinder volume;
- the speed of depositing/icing can be easily adjustable;
- foot pedal operation or handgun operation; press the foot pedal or the trigger of the handgun once for single portion control or hold for multiple deposits;


3. Technical specifications

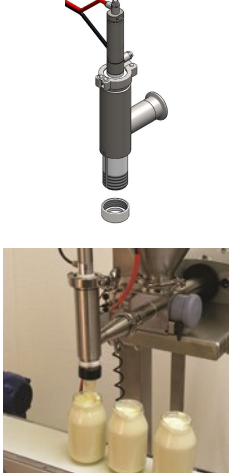


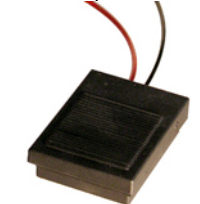
Top/side icing speed	Up to 6 cakes/min
Power	Air: 121 l/min at 30 deposits/min 7 Bar / 102 PSI; electricity: 100-240 V, 1 Ph, 50/60 Hz, 120 W
Depositing volume	5-670 cm ³
Material	Stainless steel



4. Dimensions



5. Options																								
<p>Belcake turntable adjustable</p> 	<p>Belpress, manual, height adjustable with screws, to press cakes manually before top and side icing</p> 	<p>Product cylinder+piston, for different deposit volumes</p> 	<p>Product cylinder size chart</p> <table border="1"> <thead> <tr> <th rowspan="2">Cylinder size, Ø, mm</th> <th colspan="2">Deposit volume (cm³)</th> </tr> <tr> <th>min</th> <th>max</th> </tr> </thead> <tbody> <tr> <td>28</td> <td>5</td> <td>60</td> </tr> <tr> <td>40</td> <td>10</td> <td>140</td> </tr> <tr> <td>52</td> <td>30</td> <td>240</td> </tr> <tr> <td>70</td> <td>100</td> <td>430</td> </tr> <tr> <td>85</td> <td>200</td> <td>670</td> </tr> </tbody> </table>		Cylinder size, Ø, mm	Deposit volume (cm ³)		min	max	28	5	60	40	10	140	52	30	240	70	100	430	85	200	670
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<p>Rotation cylinders, for different product temperatures</p> 	<p>Conical hoppers, 60 l, for flowable products</p> 	<p>Vertical hoppers 60 l, for heavy products</p> 	<p>Heating jackets, till +120°C</p> 	<p>Follower plates, synthetic, for heavy and aerated products</p> 																				
<p>Follower plates, stainless steel, to use on follower plate synthetic; for very heavy products</p> 	<p>Hopper division; removable; to deposit two different flavors from one nozzle outlet (marble cake, etc.)</p> 	<p>Stirrer single system, to mix well products</p> 	<p>Main icing nozzle body, for mid layer and top & side attachments</p> 	<p>Mid layer icing nozzle</p> 																				
<p>Top/side icing nozzle</p> 	<p>Nozzle 90°, for soft, heavy paste, aerated products</p> 	<p>Handgun nozzle, for liquid, semi-liquid products, soft paste, heavy paste, aerated products</p> 	<p>Rotary cut-off nozzle, for semi-liquid products, soft paste, heavy paste, aerated products</p> 	<p>Injection nozzle double, for semi-liquid products, soft paste, aerated products</p> 																				

<p>Vertical nozzle, for liquid, semi-liquid products, soft paste, heavy paste, aerated products</p> 	<p>Diving nozzle ECONO, for soft paste, heavy paste, aerated products</p> 	<p>Diving nozzle, for soft paste, heavy paste, aerated products</p> 	<p>Double injection/fill attachment, to attach injection needles/pastry tips/tubes</p> 	<p>Filling tube attachment</p> 
<p>Injection needle attachment</p> 	<p>Spreader & icing attachments, straight or 45°</p> 	<p>Pastry tips 9 pcs; to attach to Beldos nozzles with thread;</p> 	<p>Foot pedal, press once for single portion control or hold for multiple deposits</p> 	
<p>Manual switch with spring, to use instead of the foot pedal</p> 	<p>Spare parts kit (a set for 1 month is included for free)</p> 	<p>Compressors</p> 		

6. Common applications with additional options:

- liquid/semi-liquid products, soft & heavy paste, aerated products;
- anything that can be squeezed through a pastry bag;
- depositing: with or without particles (nuts, raisins, pieces of fruit); particle size: max Ø 2,5 cm;
- icing: without particles;

a. Single depositing (semi-automatic)



fruit filling



muffins



sponge cake

b. Injection (semi-automatic)



berliners



éclairs



profiteroles



horns with
cheese sauce



eclairs

c. Single layering (semi-automatic)



custard



sandwiches

d. Multi layering (semi-automatic or automatic on conveyor)



mousse dessert



mousse dessert



tiramisu

e. Icing of cakes and flans (round)



mid layer icing



top & side icing