

# Bellift

## Series 275, 670, 1340

World's fastest single piston depositors.  
The **Bellift** depositor can easily help you fill your orders.



### ► Features

- 1 Mobile frame with a lift system pneumatically adjustable in height.
- 2 Easy to use with the height adjustable table.
- 3 Airpower patented stainless steel volumetric piston depositor.
- 4 Can be fitted with the full range of unique standard and custom made BELDOS attachments.

### ► Advantages

- No bakery skill required
- Increased production speeds
- Gentle on product
- Easy to clean & use
- Inexpensive
- Accurate depositing volume up to 120 portions/min

### ► Common applications

Soups, sauces, batters for sponge cakes, muffins, fruit fillings for pies, icings, toppings and frostings, jellies and jam, custard, creams, cream cheese, mousse and anything you can squeeze through a pastry bag.

Call our specialists for your individual needs.



FILLING SYSTEMS FOR FOOD & NON-FOOD  
DESIGNED & MANUFACTURED BY BELDOS BELGIUM

Email: [info@beldos.be](mailto:info@beldos.be) - <http://www.beldos.be>  
Tel.: 0032 3 646 40 48

**FILLING - ICING - DECORATING - INJECTING - TRANSFERRING**