

*accurate dosing*

# BELDOS

FOR A BETTER FILLING

*18 months warranty*

## Belvario Depositor

Versatile and convenient to use!

Beldos offers a range of versatile volumetric stainless steel depositors with optional attachments for depositing, injection, layering and decoration. 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!

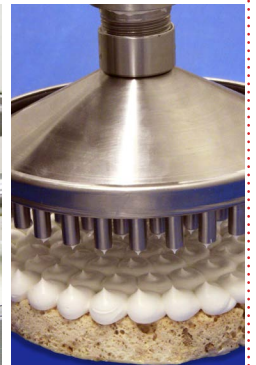


1. The Belvario depositor is available in three series:

- 275 – 5-275 ml per deposit
- 670 – 5-670 ml per deposit
- 1340 – 5-1340 ml per deposit

2. Design features:

- mounted on a mobile heavy duty frame manually adjustable in height for the most convenient operation
- a removable table can be adjusted in height depending on the production needs
- hoppers: 18 l / 25 l / 60 l
- 3 operation modes:
  - foot pedal
  - handgun switch
  - automatic sensor on the conveyor



*everyone can work with it*

*100% hygiene control*



CLICK HERE TO WATCH THE MOVIE

*time saving*

*up to 120 deposits/min*

# SPECIFICATIONS

	Belvario 275	Belvario 670	Belvario 1340
POWER	Air: 29 l/min at 30 deposits/min, 7 Bar/102 PSI	Air: 121 l/min at 30 deposits/min, 7 Bar/102 PSI	Air: 219 l/min at 30 deposits/min, 7 Bar/102 PSI
DEPOSIT RANGE	5-275 ml	5-670 ml	5-1340 ml



deposit speed:  
up to 120  
deposits/min



particle size:  
max Ø 2,5 cm



stainless steel

*fast, accurate,  
clean & easy dosing*

more than 60  
nozzles available

18 l / 25 l / 60 l  
conical or vertical  
hoppers

*quick  
cleaning*



rotation cylinder

adjust the  
speed



manually height  
adjustable frame



MEDIUM t°	0° - 60° C
COLD t°	-8° - 0° C
HOT t°	above 60° C

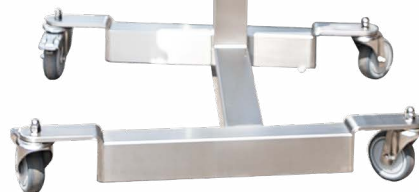
height adjustable  
table

adjust the volume



product cylinder

DEPOSIT VOLUME PER SERIE				
Cylinder size mm	min volume	serie 275	serie 670	serie 1340
		max volume		
28	5	40	60	120
40	10	86	140	280
52	30	151	240	480
70	100	275	430	860
85	200	-	670	1340



*tool-free  
assembly*

# OPTIONS

## HOPPERS & ATTACHMENTS



heater jacket



conical hoppers  
18 l / 25 l / 60 l  
for depositing  
pourable products



vertical hoppers  
25 l / 60 l  
for depositing heavy  
or aerated products



heater jacket



follower plate  
synthetic



cooling jacket



hopper division



follower plate  
st. steel

*multi-functional*

## NOZZLES & ATTACHMENTS

*various options  
for different  
viscosities*



nozzle 90°



handgun  
nozzle



horizontal  
nozzle



rotary cut-off  
nozzle



double nozzle  
injection



vertical  
nozzle



diving  
nozzle



sheet icing  
nozzle



spreader &  
sheet icing  
nozzle



cream cover  
head



automatic  
programmable dosing  
system with a photocell

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST

 - 8°  
cold products

# APPLICATIONS

sweet & savoury  
products

+120°   
hot products



## DEPOSITING

depositing of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, meringue, ice-cream, yoghurt, soup, sauce, mashed potatoes, minced meat, salad, etc.



## INJECTION



injection of éclairs, Berliners, profiteroles



## DECORATION



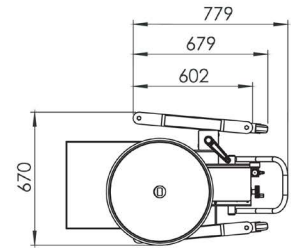
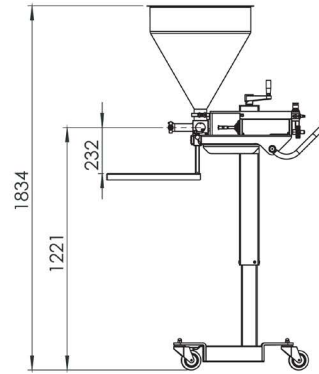
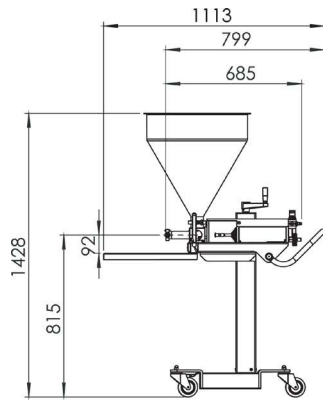
quick product  
change

save ingredients  
by correct dosing

## DIMENSIONS

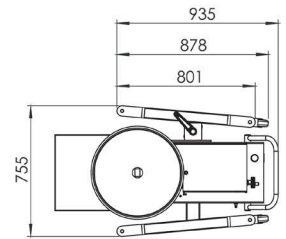
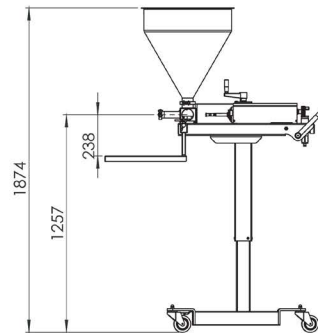
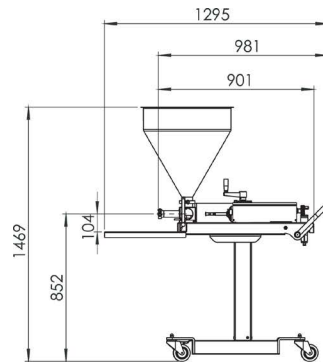
### Belvario 275

*top quality equipment*



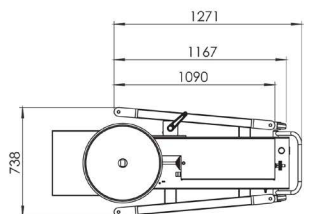
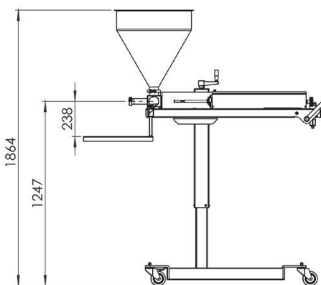
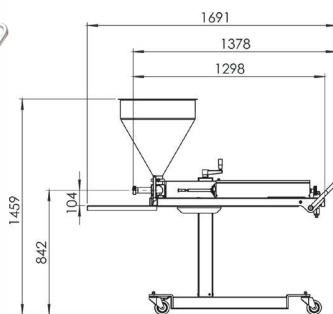
### Belvario 670

*all stainless steel construction*



### Belvario 1340

*CE certified*



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