accurate dosing



18 months warranty

### Belgun Depositor Your right hand at the production!

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 Belgun depositor is available in two series:
- 275 5-275 ml per deposit
- 670 5-670 ml per deposit
- 2. Design features:
- mounted on a low non-adjustable in height mobile frame for easy filling of the hopper
- hoppers: 18 I / 25 I / 60 I
- handgun operation only













100 blo control



CLICK HERE TO WATCH THE MOVIE

time saving

deposits/min

### **SPECIFICATIONS**

### Belgun 275

### Belgun 670

### ATTENTION! AIR COMPRESSOR IS REQUIRED!

Air: 29 I/min at 30
POWER deposits/min,
7 Bar/102 PSI

r: 29 I/min at 30 Air: 121 I/min at 30 deposits/min, deposits/min, 7 Bar/102 PSI 7 Bar/102 PSI

DEPOSIT RANGE 5-275 ml

5-670 ml

DEPOSIT SPEED

up to 120 deposits/min

PARTICLE SIZE max. 25 mm soft particles (cooked apple chunks, etc.) max. 25 mm soft/hard particles (cooked meat, etc.)

**MATERIAL** 

stainless steel







handgun nozzle



double injection / fill attachment



injection needle attachment



filling tube attachment



spreader & icing attachment

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST

### \*1 -8° cold products

### **APPLICATIONS**

sweet & savoury products

















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



























**INJECTION** 



injection of éclairs, Berliners, profiteroles









save ingredients by correct dosing

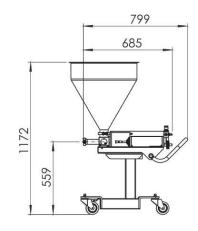
## construction

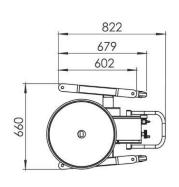
### **DIMENSIONS**

### Belgun 275

## top quality equipment







### Belgun 670

# all stainless steel construction



