

accurate dosing

BELDOS

FOR A BETTER FILLING

18 months warranty

Bellow 1340 Depositor

The most ergonomic design!

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. Design features:

- mounted on a mobile low non-adjustable frame
- hopper can be easily filled and cleaned in the lowest position
- hopper: 220 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

Bellow 1340

ATTENTION! AIR COMPRESSOR IS REQUIRED!

POWER	Air: 219 l/min at 30 deposits/min, 7 Bar/102 PSI
DEPOSIT RANGE	5-1340 ml
DEPOSIT SPEED	up to 120 deposits/min
PARTICLE SIZE	max. 25 mm soft/hard particles (cooked meat, etc.)
MATERIAL	stainless steel

quick cleaning

fast, accurate, clean & easy dosing



rotation cylinder

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



product cylinder

DEPOSIT VOLUME PER SERIES

Cylinder size mm	series 1340	
	min volume	max volume
28	5	120
40	10	280
52	30	480
70	100	860
85	200	1340



adjust the speed



adjust the volume



tool-free assembly

OPTIONS

HOPPERS & ATTACHMENTS



*various options
for different
viscosities*

vertical hopper
220 l
for depositing pourable,
heavy or aerated products

multi-functional

NOZZLES & ATTACHMENTS



nozzle 90°



handgun
nozzle



horizontal
nozzle



rotary cut-off
nozzle



vertical
nozzle



diving nozzle
ECONO



diving
nozzle



sheet icing
nozzle



spreader &
icing
attachment



automatic
programmable
dosing system

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.



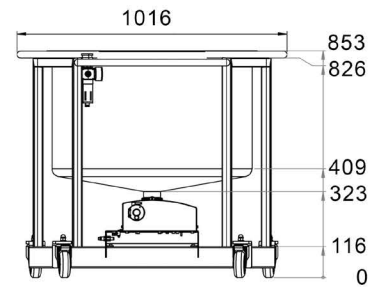
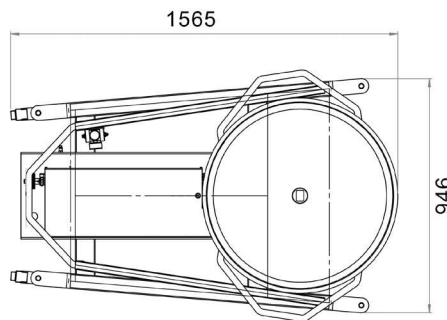
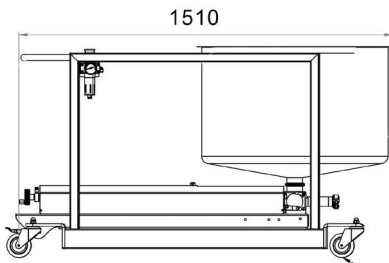
quick product
change

save ingredients
by correct dosing

DIMENSIONS

Bellow 1340

*top quality
equipment*



*all stainless
steel construction*

CE certified



Beldos N.V.
Industrielaan 10 +32 3 646 40 48
2950 Kapellen info@beldos.be
Antwerp province www.beldos.com
Belgium

