

accurate dosing

BELDOS

FOR A BETTER FILLING

18 months warranty

Beltop Depositor

Compact and powerful!

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 Beltop depositor is available in two series:

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

2. Design features:

- mounted on height adjustable feet
- hoppers: 18 l / 25 l
- 2 operation modes:
 - foot pedal
 - handgun switch



everyone can work with it

100 % hygiene control



CLICK HERE TO WATCH THE MOVIE

low investment

up to 120 deposits/min

SPECIFICATIONS

	Beltop 275	Beltop 670
ATTENTION! AIR COMPRESSOR IS REQUIRED!		
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
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	

fast, accurate, clean & easy dosing

quick cleaning

more than 60 nozzles available
tool-free assembly

18 l / 25 l conical or vertical hoppers



product cylinder

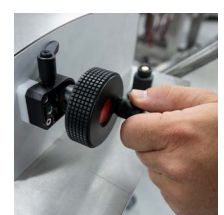
DEPOSIT VOLUME PER SERIES			
Cylinder size mm	min volume	series 275	series 670
		max volume	
28	5	40	60
40	10	86	140
52	30	151	240
70	100	275	430
85	200	-	670

rotation cylinder

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



adjust the volume



adjust the speed



height adjustable feet



OPTIONS

HOPPERS & ATTACHMENTS



heater jacket



conical hoppers
18 l / 25 l

for depositing pourable
products



vertical hopper
25 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
ECONO



diving
nozzle



sheet icing
nozzle



spreader &
icing
attachment

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



increased
production
efficiency

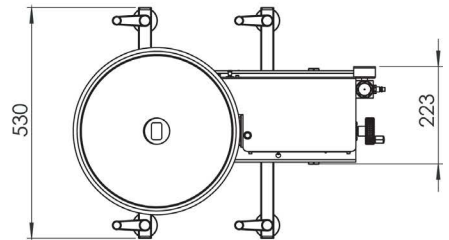
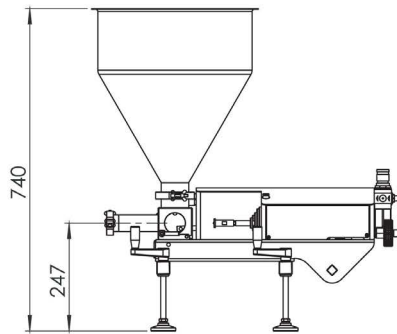
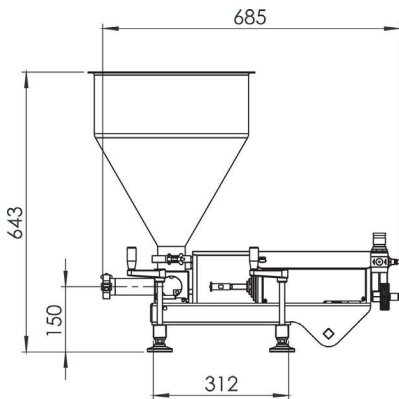
save ingredients
by correct dosing

*compact
&
safe design*

DIMENSIONS

Beltop 275

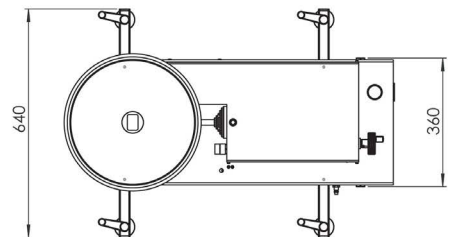
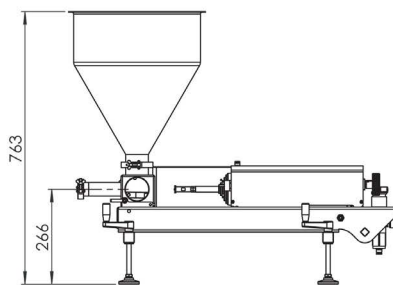
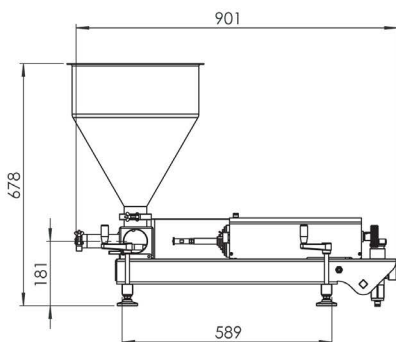
*top quality
equipment*



Beltop 670

*easy to use
&
fast to clean*

*all stainless
steel construction*



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