

*accurate dosing*

# BELDOS

FOR A BETTER FILLING

*18 months warranty*

## Beltop UNO Depositor

Small price and perfect performance!

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 UNO depositor is available in two series:

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

2. Design features:

- mounted on a compact non-adjustable frame
- 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 UNO 275	Beltop UNO 670
<b>ATTENTION! AIR COMPRESSOR IS REQUIRED!</b>		
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*



product cylinder

18 l / 25 l conical or vertical hoppers

### 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

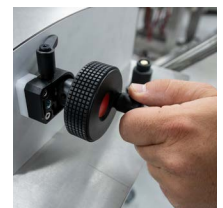
\* 99% accurate dosing

*quick cleaning*

more than 60 nozzles available



adjust the volume



rotation cylinder



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

adjust the speed



*tool-free assembly*

# 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



cooling jacket



hopper division



follower plate,  
synthetic



follower plate,  
st. steel

*multi-functional*

## NOZZLES & ATTACHMENTS

*quick product change*



nozzle 90°



handgun  
nozzle



horizontal  
nozzle



rotary cut-off  
nozzle



injection nozzle  
double



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

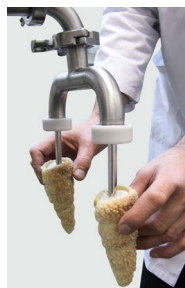
depositing of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, meringue, ice-cream, yoghurt, soup, sauce, mashed potatoes, minced meat, salad, etc.



## INJECTION



injection of éclairs, Berliners, profiteroles



increased  
production  
efficiency

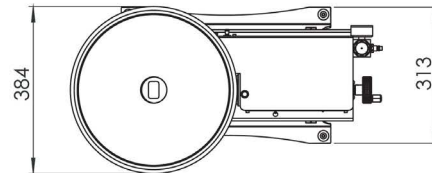
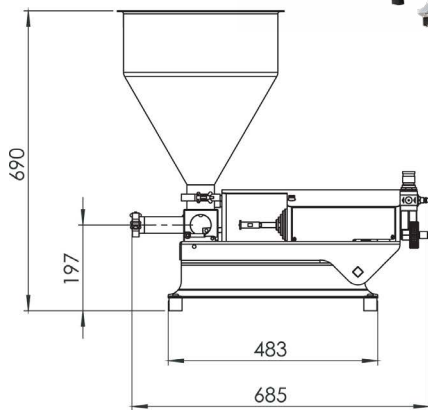
save ingredients  
by correct dosing

## DIMENSIONS

*compact  
&  
safe design*

**Beltop UNO  
275**

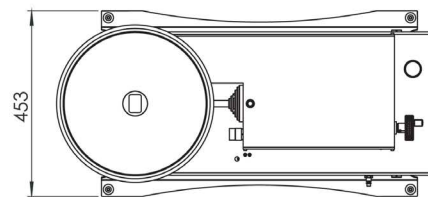
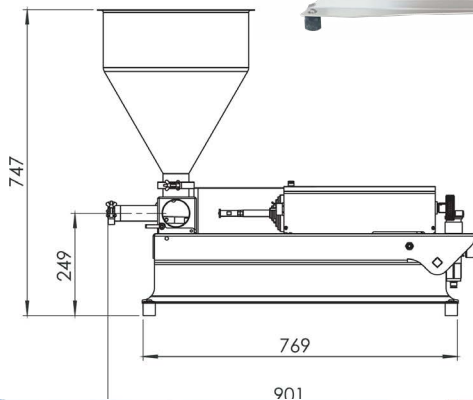
*top quality  
equipment*



**Beltop UNO  
670**

*easy to use  
&  
fast to clean*

*all stainless  
steel construction*



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