

*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**

**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   | 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. 25 mm soft particles (cooked apple chunks, etc.) | max. 25 mm soft/hard particles (cooked meat, etc.) | max. 25 mm soft/hard particles (cooked meat, etc.) |
| MATERIAL      | stainless steel                                       |  |  |

*fast, accurate, clean & easy dosing*

more than 60 nozzles available



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

height adjustable table



| 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       |

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

adjust the speed



*quick cleaning*

manually height adjustable frame



adjust the volume



*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.



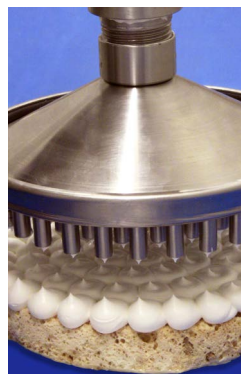
## INJECTION



injection of éclairs, Berliners, profiteroles



## DECORATION



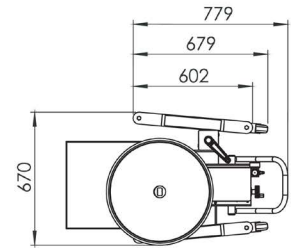
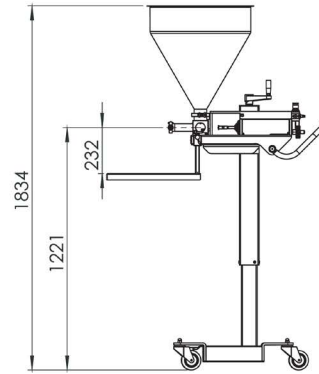
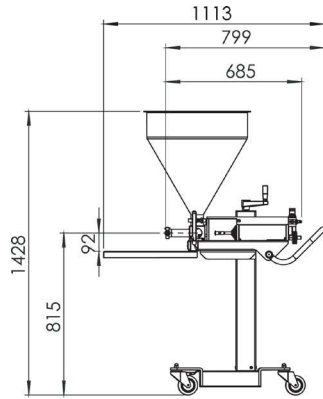
quick product  
change

save ingredients  
by correct dosing

## DIMENSIONS

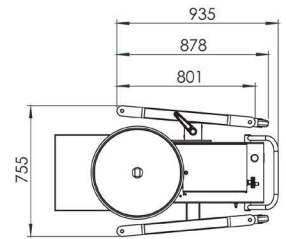
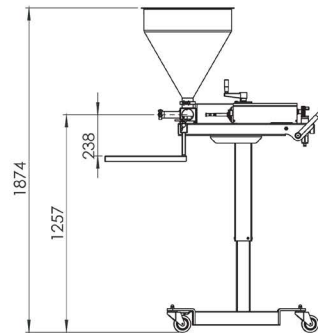
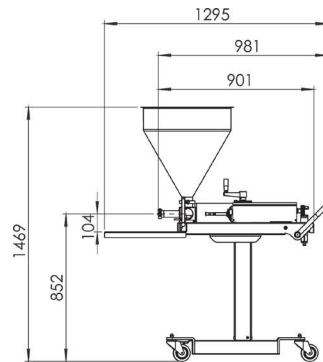
### Belvario 275

*top quality  
equipment*



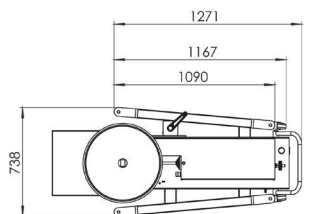
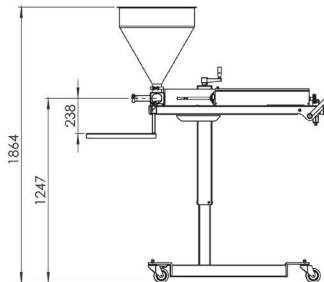
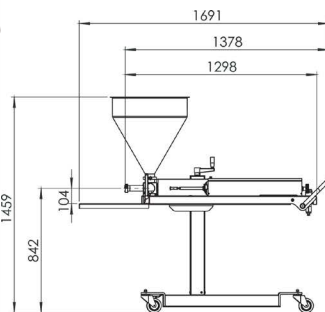
### Belvario 670

*all stainless  
steel construction*



### Belvario 1340

*CE certified*



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