

*100 %
portion
control**

BELDOS

FOR A BETTER FILLING

Beltop UNO Depositor

Small price and perfect performance!

Beldos USA 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*

* 1 % deviation

SPECIFICATIONS

	Beltop UNO 275	Beltop UNO 670
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



up to 120 deposits/min



particle size: max Ø 2,5 cm



stainless steel

fast, accurate, clean & easy dosing



product cylinder

18 l / 25 l conical or vertical hoppers

more than 60 nozzles available

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

quick cleaning



rotation cylinder



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

adjust the speed



adjust the volume



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



follower plate,
synthetic



cooling jacket



hopper division



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

APPLICATIONS

 - 8°

cold products

+120° 

sweet & savoury

hot products

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

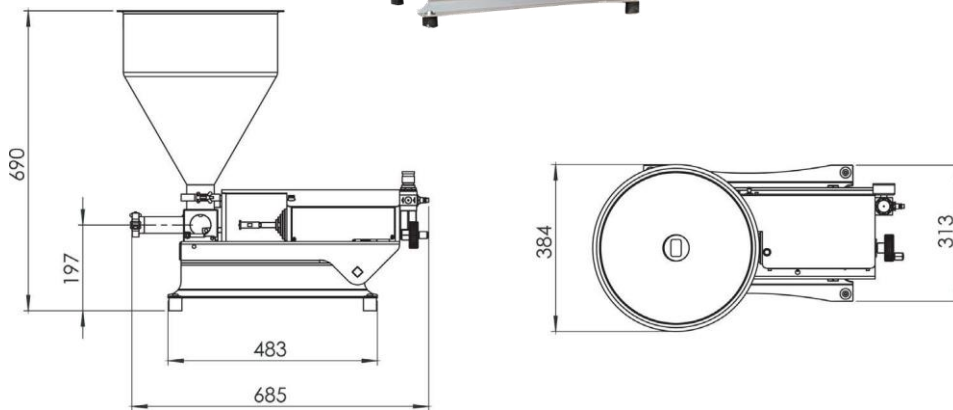
save ingredients by correct dosing

DIMENSIONS

*compact
&
safe design*

Beltop UNO 275

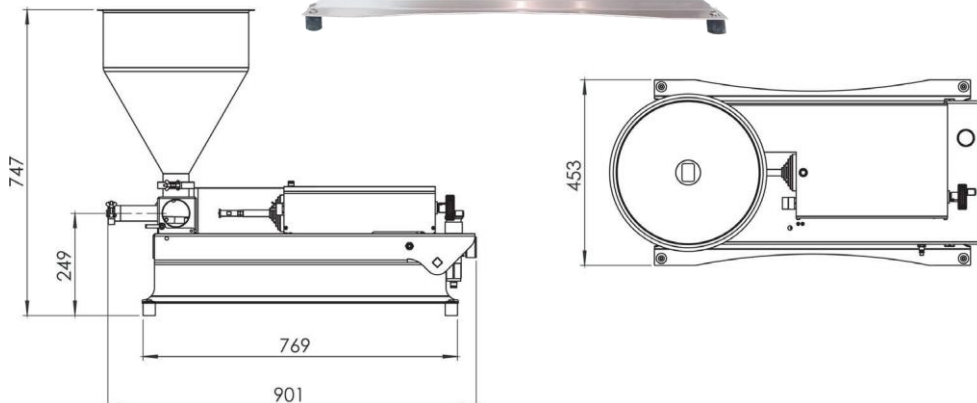
*top quality
equipment*



Beltop UNO B670

*easy to use
&
fast to clean*

*all stainless
steel construction*



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