

*accurate dosing*

# BELDOS

FOR A BETTER FILLING

*18 months warranty*

## Belcon Depositor

Perfect for conveyor!

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!

The Belcon depositor is available in three series:

- 275 – 5-275 ml per deposit
- 670 – 5-670 ml per deposit
- 1340 – 5-1340 ml per deposit

Design features:

- designed for production lines
- mounted on a mobile heavy duty frame manually adjustable in height for the most convenient operation
- 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

Belcon 275	Belcon 670	Belcon 1340
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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

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

quick cleaning

more than 60 nozzles available

manually height adjustable frame

adjust the speed

rotation cylinder

adjust the volume

product cylinder

designed for production lines

DEPOSIT VOLUME PER SERIES				
Cylinder size mm	min volume	series 275	series 670	series 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

# 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

## NOZZLES & ATTACHMENTS

*multi-functional*

*various options for  
different viscosities*



nozzle 90°



handgun  
nozzle



horizontal  
nozzle



rotary cut-off  
nozzle



double injection  
nozzle



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.



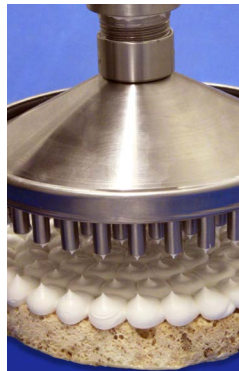
## INJECTION



injection of éclairs, Berliners, profiteroles



## DECORATION



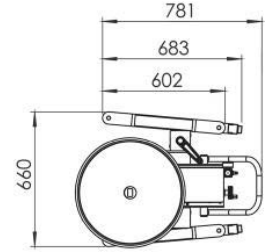
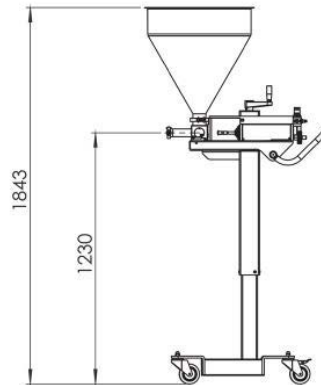
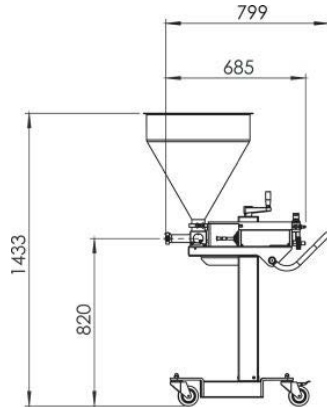
quick product  
change

save ingredients  
by correct dosing

## DIMENSIONS

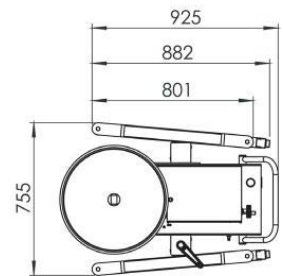
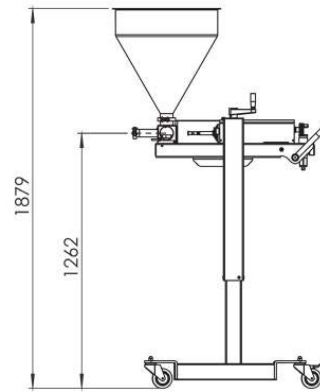
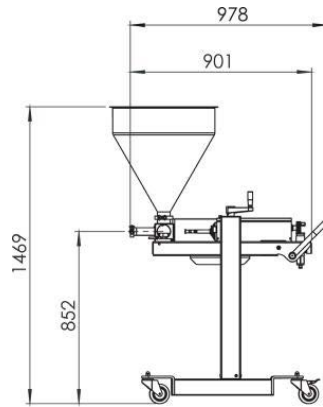
### Belcon 275

*top quality  
equipment*



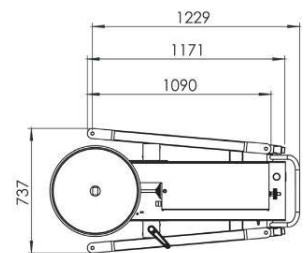
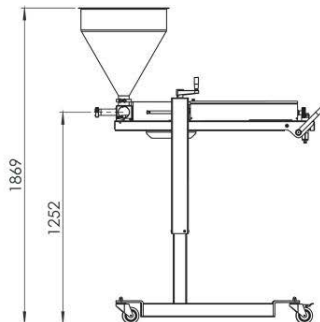
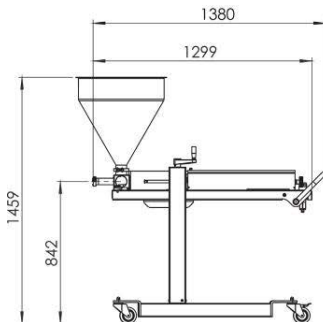
### Belcon 670

*all stainless  
steel construction*



### Belcon 1340

*CE certified*



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