

100 %
portion
control*

BELDOS

FOR A BETTER FILLING

18 months
warranty

Belmulti 670 Depositor

Automated multi-depositing!

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 Belmulti is available in three series:

- Belmulti-4 – 4 nozzles, 5-670 ml per deposit per nozzle
- Belmulti-6 – 6 nozzles, 5-670 ml per deposit per nozzle
- Belmulti-8 – 8 nozzles, 5-670 ml per deposit per nozzle

2. Design features:

- designed to work over conveyors or working tables for automatic filling of cake pans, muffin pans, etc.
- mounted on a mobile frame manually adjustable in height for the most convenient operation



everyone can
work with it

100 %
hygiene control



CLICK HERE TO WATCH
THE MOVIE

* 1 % deviation

time saving

up to 80
deposits/min

*fast, accurate,
clean & easy
dosing*

SPECIFICATIONS

*tool-free
assembly*

Belmulti 670

ATTENTION! AIR COMPRESSOR IS REQUIRED!

POWER	Air: 250 l/min at 30 deposits/min, 7 Bar/102 PSI
DEPOSIT RANGE	5-670 ml
MODELS	4/6/8 nozzles



deposit speed:
up to 80
deposits/nozzle



particle size:
max Ø 2,5 cm



stainless steel

*quick
cleaning*

manually height
adjustable frame

hoppers
50 l / 70 l / 90 l

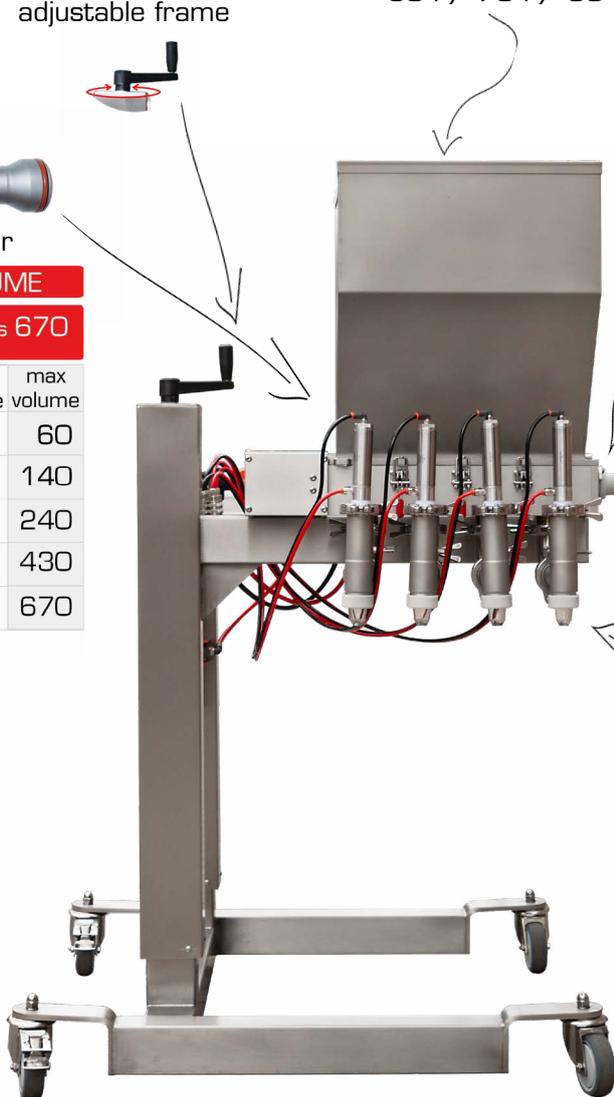
diving or fixed
bridge



product cylinder

DEPOSIT VOLUME

Cylinder size mm	series 670	
	min volume	max volume
28	5	60
40	10	140
52	30	240
70	100	430
85	200	670



rotation cylinder

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

4, 6 or 8 nozzles
optional plug to block
1 or more outlets



OPTIONS

HOPPERS & ATTACHMENTS



hoppers
50 l / 70 l / 90 l



stirrer double system
with adjustable
speed

multi-functional

NOZZLES

*various options for
different viscosities*



nozzle
90°



vertical
nozzle



horizontal
nozzle



Automatic programmable dosing system with a photocell:

- program the amount of deposits
 - control the conveyor speed
- detect different kinds of trays, cups, containers ,etc.
- save settings for different products

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST

 - 8°
cold products

APPLICATIONS

save ingredients
by correct dosing

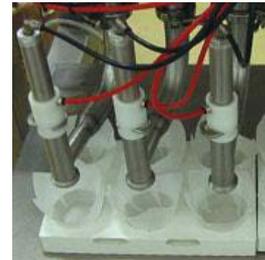
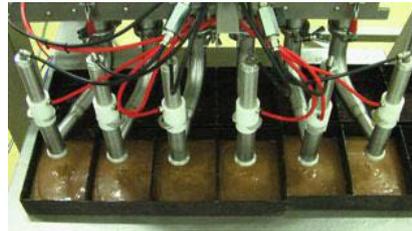
+120° 
hot products



DEPOSITING



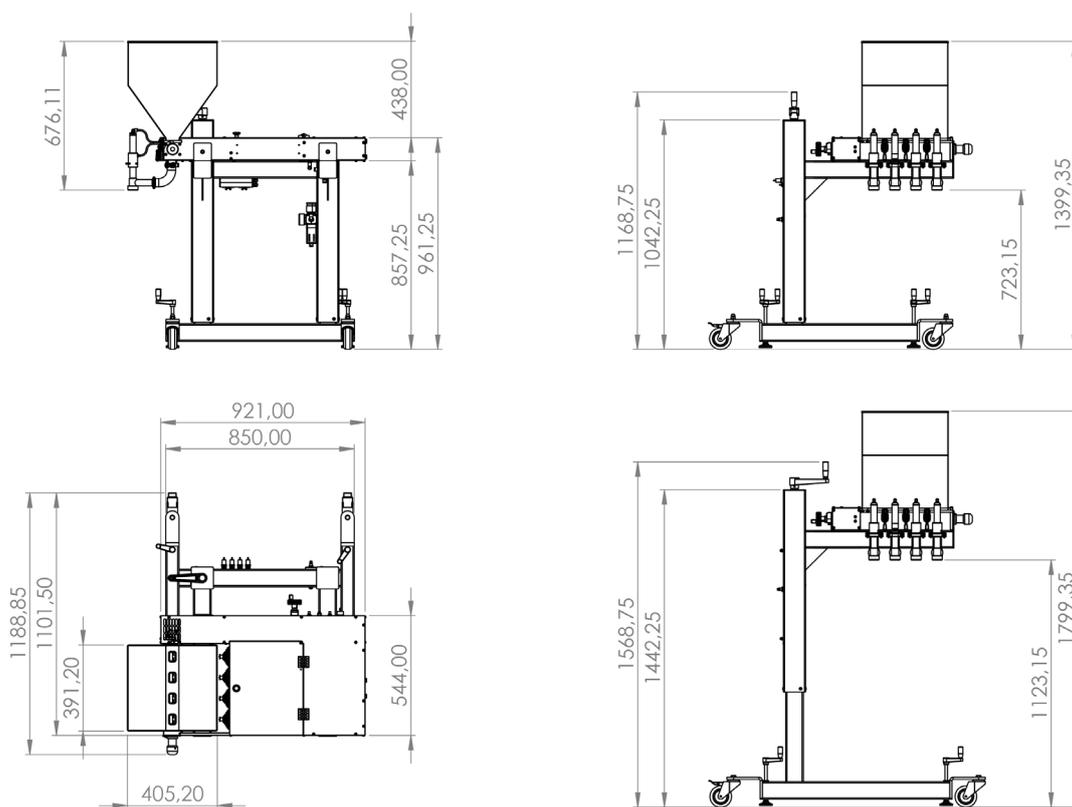
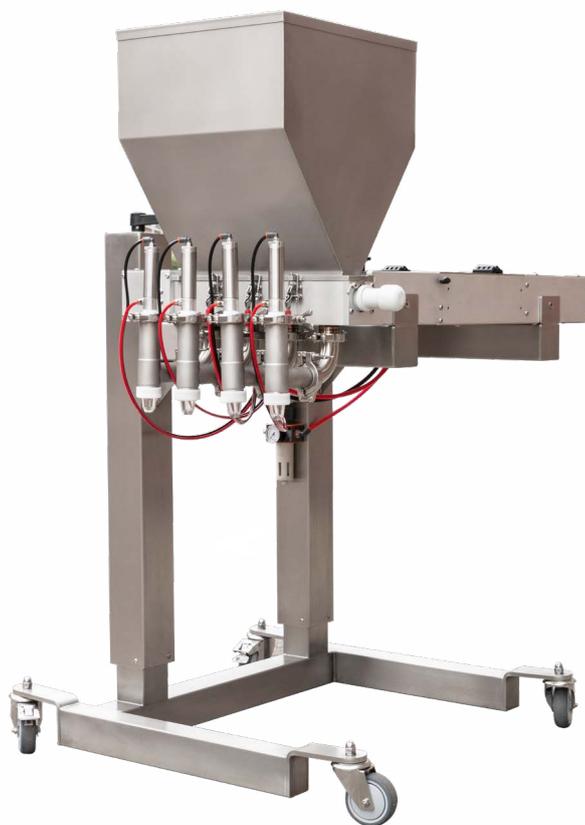
depositing of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, meringue, yoghurt, soup, sauce, etc.



DIMENSIONS

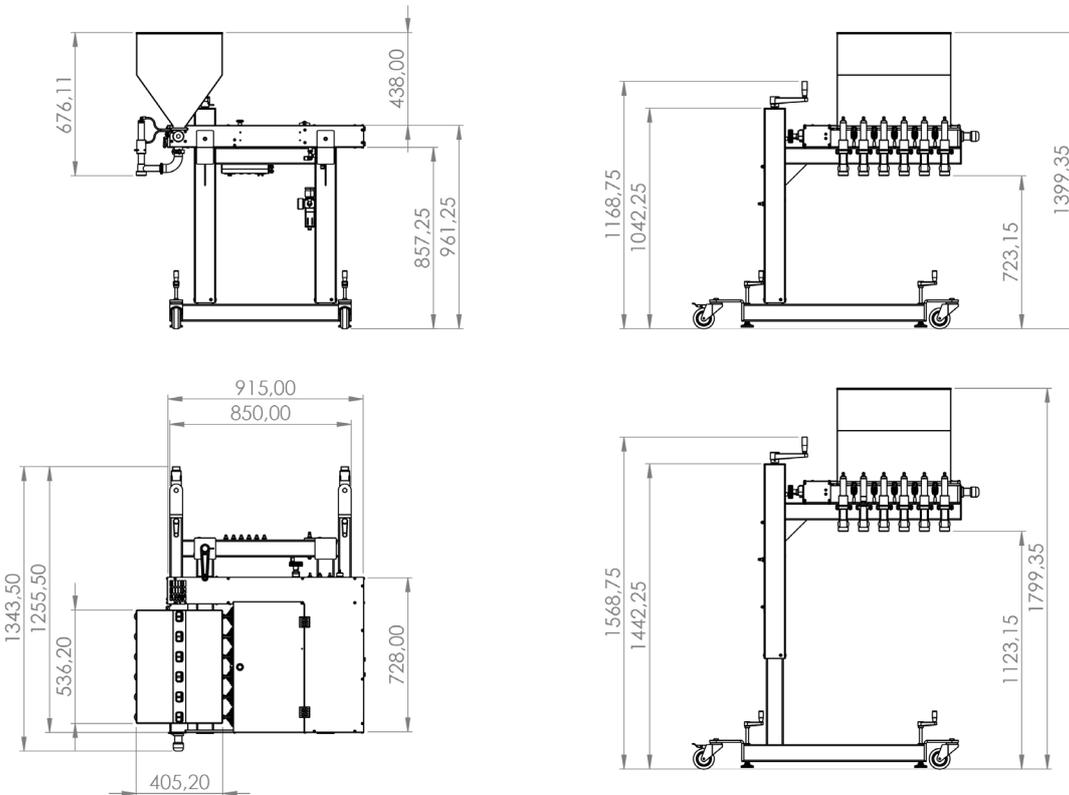
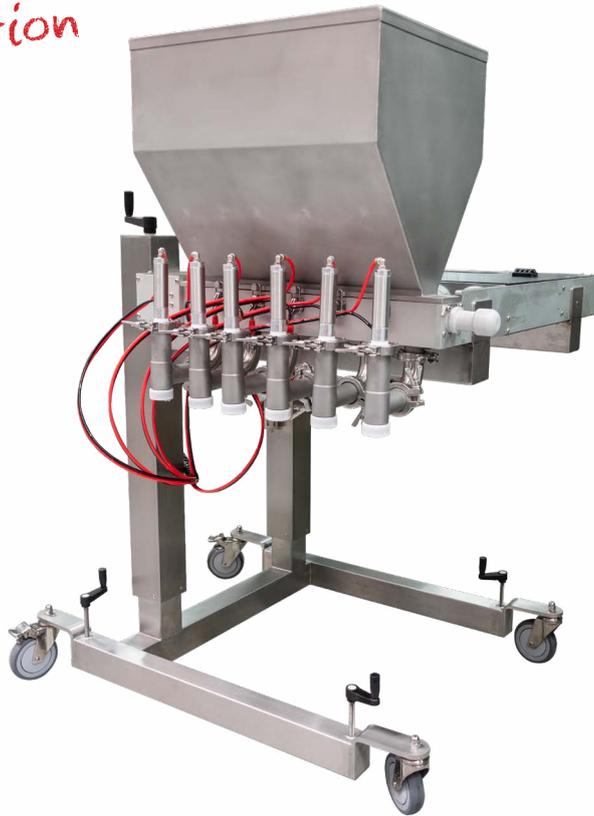
Belmulti-4 670 Depositor

*top quality
equipment*



all stainless steel construction

Belmulti-6 670 Depositor



PLEASE CONTACT BELDOS FOR THE DIMENSIONS OF BELMULTI-8 670



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