

*accurate
depositing*

BELDOS

FOR A BETTER FILLING

Belvario Depositor

Versatile and convenient to use!

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 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

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

quick cleaning

rotation cylinder

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

adjust the speed

manually height adjustable frame

height adjustable table

adjust the volume

product cylinder

tool-free assembly

| DEPOSIT VOLUME PER SERIE | | | | |
|--------------------------|------------|------------|-----------|------------|
| Cylinder size mm | min volume | serie 275 | serie 670 | serie 1340 |
| | | max volume | | |
| | 5 | 40 | 60 | 120 |
| | 10 | 86 | 140 | 280 |
| | 30 | 151 | 240 | 480 |
| | 100 | 275 | 430 | 860 |
| | 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

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

**spread
er &
sheet
icing
nozzle**

**crea
m
c
o
v
e
r
h
e
a
d**

**automatic
programm
able
dosing
system
with a
photocell**

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST



cold products

APPLICATIONS

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



DECORATION



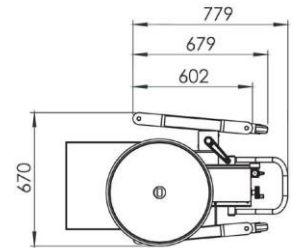
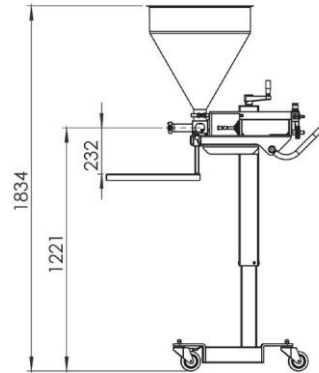
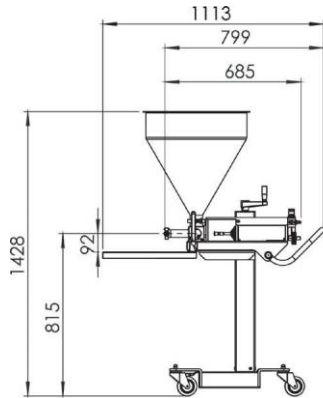
quick product change

save ingredients by correct dosing

DIMENSIONS

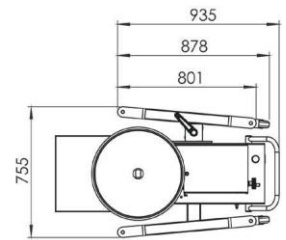
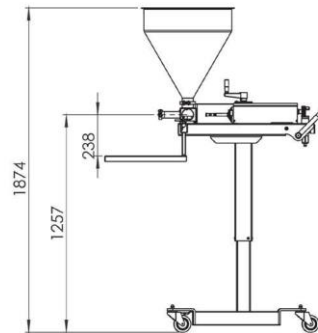
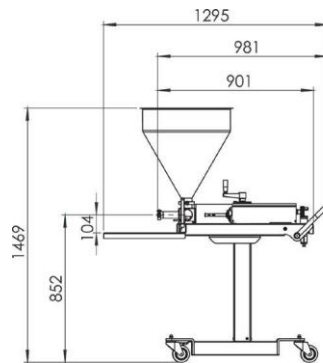
Belvario 275

*top quality
equipment*



Belvario 670

*all stainless
steel construction*



BeldosBelvario 1340 *CE certified*

