accurate dosing

BELDOS

FOR A BETTER FILLING

18 months warranty

Beltop Depositor

Compact and powerful!

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 Beltop depositor is available in two series:

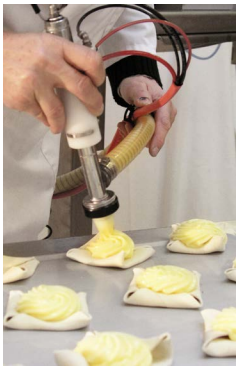
- 275 – 5-275 ml per deposit
- 670 – 5-670 ml per deposit

2. Design features:

- mounted on height adjustable feet

- hoppers: 18 l / 25 l

- 2 operation modes:
- foot pedal
- handgun switch



everyone can work with it

CLICK HERE TO WATCH THE MOVIE

low investment

100 % hygiene control

up to 120 deposits/min

SPECIFICATIONS

	Beltop 275	Beltop 670
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
DEPOSIT RANGE	5-275 ml	5-670 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.)
MATERIAL	stainless steel	

fast, accurate, clean & easy dosing

quick cleaning

18 l / 25 l conical or vertical hoppers

product cylinder

more than 60 nozzles available

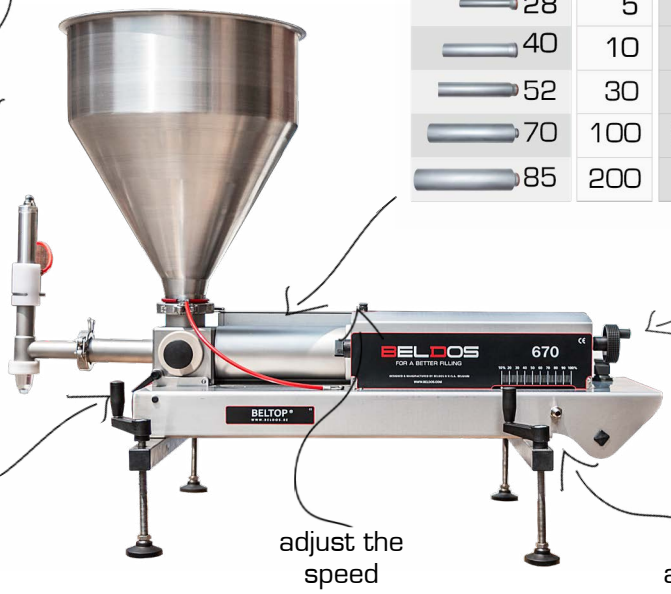
tool-free assembly

DEPOSIT VOLUME PER SERIES

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

rotation cylinder

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



adjust the volume

adjust the speed

height adjustable feet

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

NOZZLES & ATTACHMENTS

multi-functional

various options for different viscosities

nozzle 90°

handgun nozzle

horizontal nozzle

rotary cut-off nozzle

double nozzle injection

vertical nozzle

diving nozzle ECONO

diving nozzle

sheet icing nozzle

spreader & icing attachment

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST

APPLICATIONS

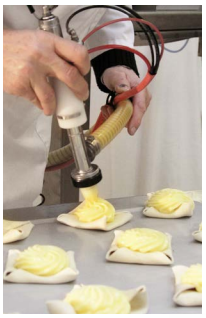
- 8°
cold products

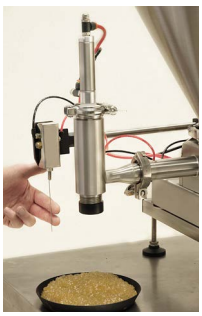
sweet & savoury products

+120°
hot products

DEPOSITING

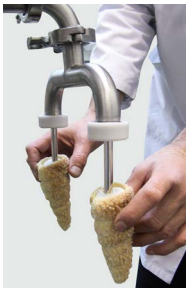
depositing of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, meringue, ice-cream, yoghurt, soup, sauce, mashed potatoes, minced meat, salad, etc.





INJECTION

injection of éclairs, Berliners, profiteroles



increased production efficiency

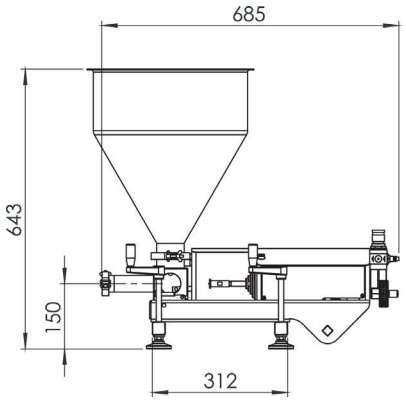
save ingredients by correct dosing

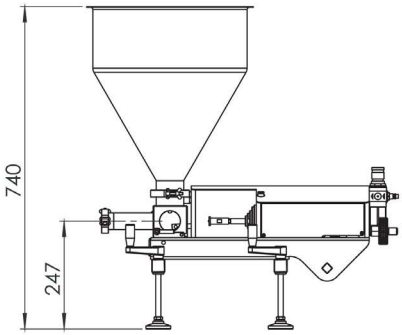
compact & safe design

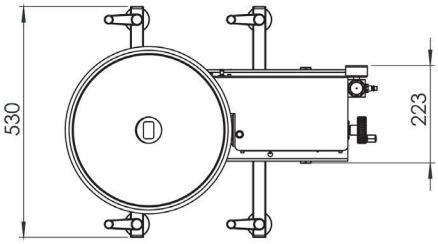
DIMENSIONS

Beltop 275

top quality equipment



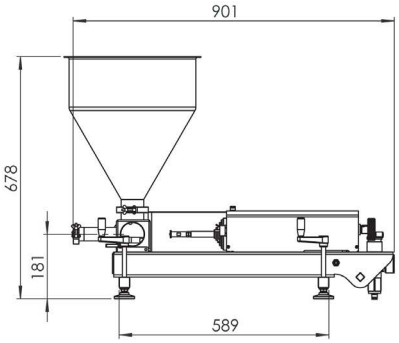


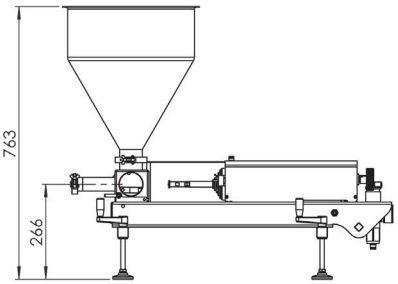


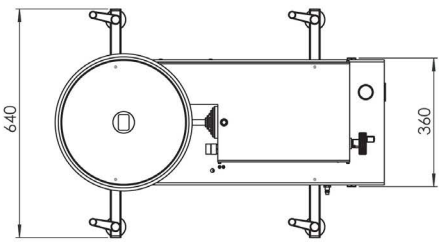
Beltop 670

easy to use & fast to clean

all stainless steel construction







Beldos N.V.
Industrielaan 10 +32 3 646 40 48
2950 Kapellen info@beldos.be
Antwerp province www.beldos.com
Belgium