accurate dosing

BELDOS

FOR A BETTER FILLING

18 months warranty

Beltop UNO Depositor

Small price and perfect performance!

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 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

SPECIFICATIONS

	Beltop UNO 275	Beltop UNO 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

product cylinder

18 l / 25 l conical or vertical hoppers

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

* 99% accurate dosing

more than 60 nozzles available

quick cleaning

adjust the volume

rotation cylinder

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

adjust the speed

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

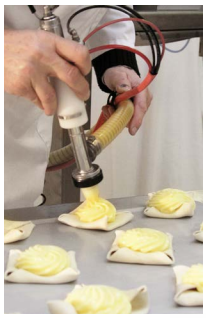
- 8°
cold products

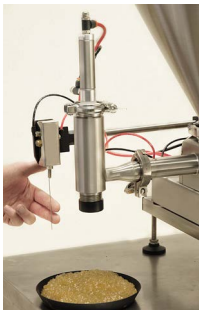
sweet & savoury products

+120°
hot products

DEPOSITING

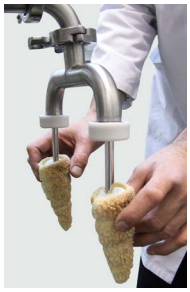
depositing of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, meringue, ice-cream, yoghurt, soup, sauce, mashed potatoes, minced meat, salad, etc.





INJECTION

injection of éclairs, Berliners, profiteroles



increased production efficiency

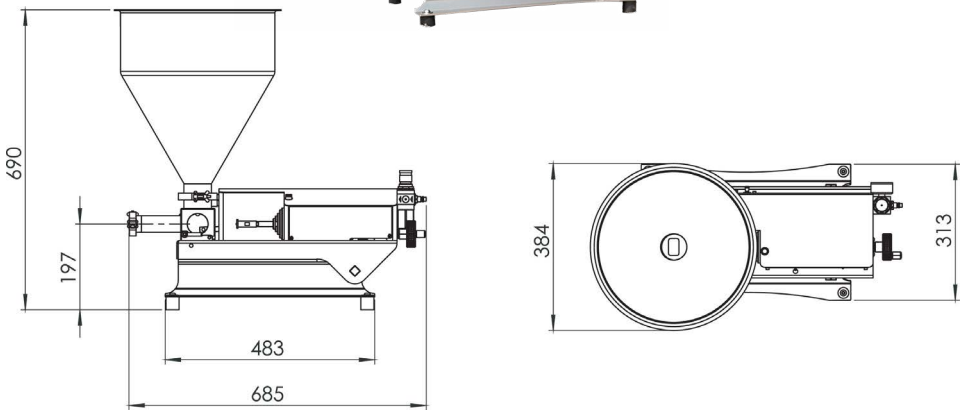
save ingredients by correct dosing

DIMENSIONS

Beltop UNO 275

compact & safe design

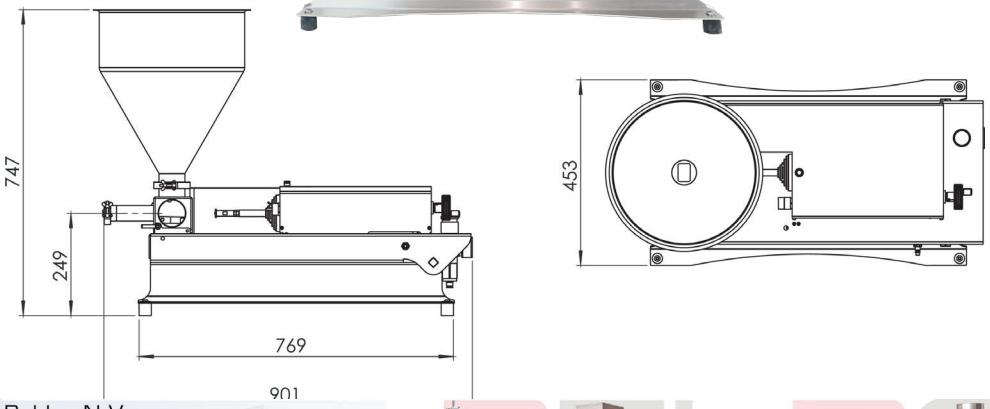
top quality equipment



Beltop UNO 670

easy to use & fast to clean

all stainless steel construction



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