

Belmulti 670 Depositor

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



SPECIFICATIONS

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



up to 80 deposits/nozzle



particle size: max Ø 2,5 cm



stainless steel

manually height adjustable frame

hoppers 50 l / 70 l / 90 l

diving or fixed bridge

product cylinder

rotation cylinder

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

| 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 |

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

HOPPERS & ATTACHMENTS



hoppers
50 l / 70 l / 90 l



stirrer double system
with adjustable
speed

NOZZLES



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

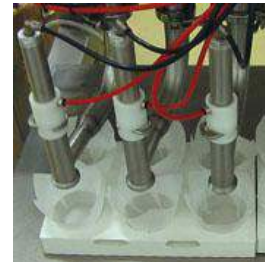
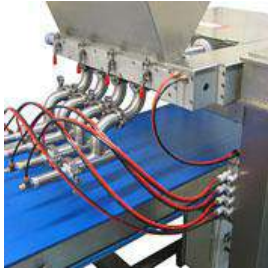
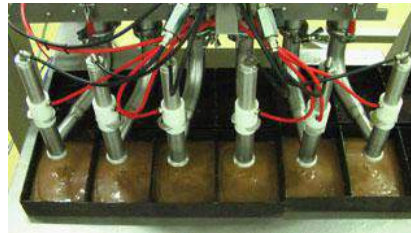
+120° 
hot products



DEPOSITING



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




DEPOSITOR
SOLUTIONS

www.depositorsolutions.com

Call : 07484 381042

Belmulti-4 670
Depositor

