

Belvario 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 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



SPECIFICATIONS

BELDOS
FOR A BETTER FILLING

	Belvario 275	Belvario 670	Belvario 1340
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



up to 120 deposits/min



particle size:
max Ø 2,5 cm



stainless steel

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

more than 60
nozzles available

adjust the
speed



rotation cylinder



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

manually height
adjustable frame

height adjustable
table

adjust the volume



product cylinder

DEPOSIT VOLUME PER SERIES				
Cylinder size mm	min volume	series 275	series 670	series 1340
		max volume		
28	5	40	60	120
40	10	86	140	280
52	30	151	240	480
70	100	275	430	860
85	200	-	670	1340

DEPOSITOR
SOLUTIONS
www.depositorsolutions.com
Call : 07484 381042

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

NOZZLES & ATTACHMENTS



nozzle 90°



handgun
nozzle



horizontal
nozzle



rotary cut-off
nozzle



double nozzle
injection



vertical
nozzle



diving
nozzle



sheet icing
nozzle



spreader &
sheet icing
nozzle



cream cover
head



automatic
programmable dosing
system with a photocell

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST

APPLICATIONS

 - 8°
cold products

+120° 
hot products



DEPOSITING

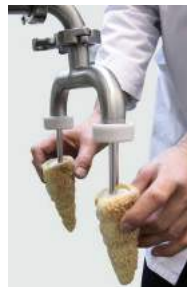
depositing of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, meringue, ice-cream, yoghurt, soup, sauce, mashed potatoes, minced meat, salad, etc.



INJECTION



injection of éclairs, Berliners, profiteroles



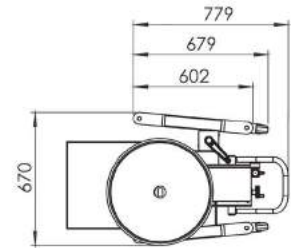
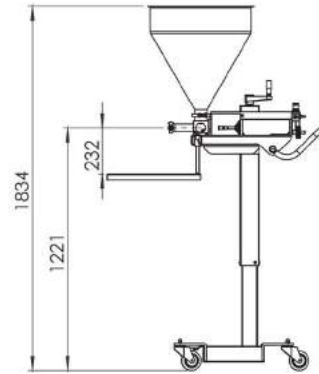
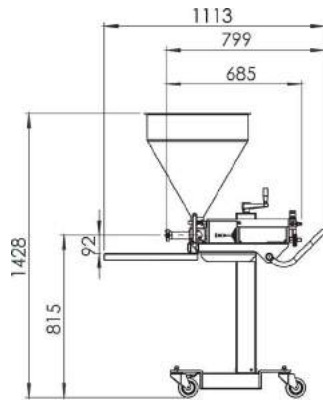
DECORATION



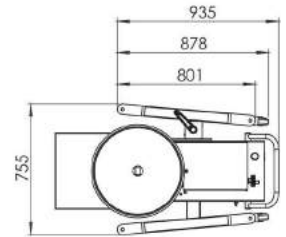
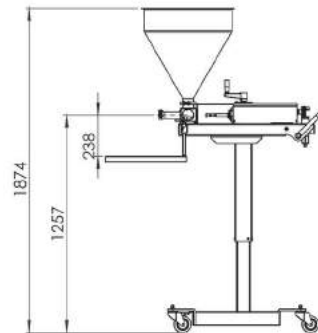
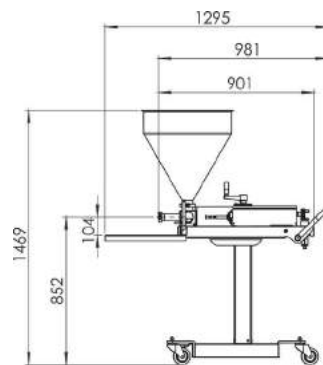
DIMENSIONS

BELDOS
FOR A BETTER FILLING

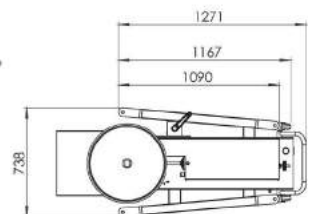
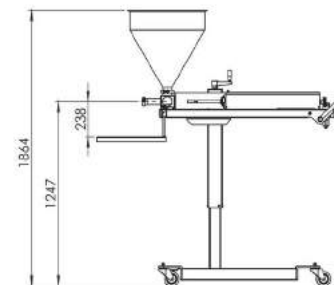
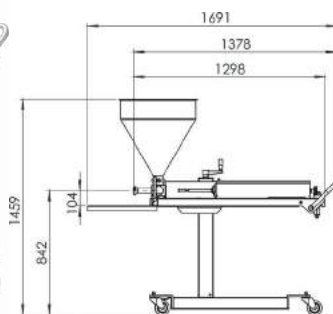
Belvario 275



Belvario 670



Belvario 1340



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