

Mini-fill XL 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 Mini-fill XL depositor is available in two series:

- Mini-fill XL Touch Electric 350 watt
- Mini-fill XL Touch Electro-pneumatic 350 watt

2. Design features:

The Mini-fill XL is a compact depositor for benchtop use.

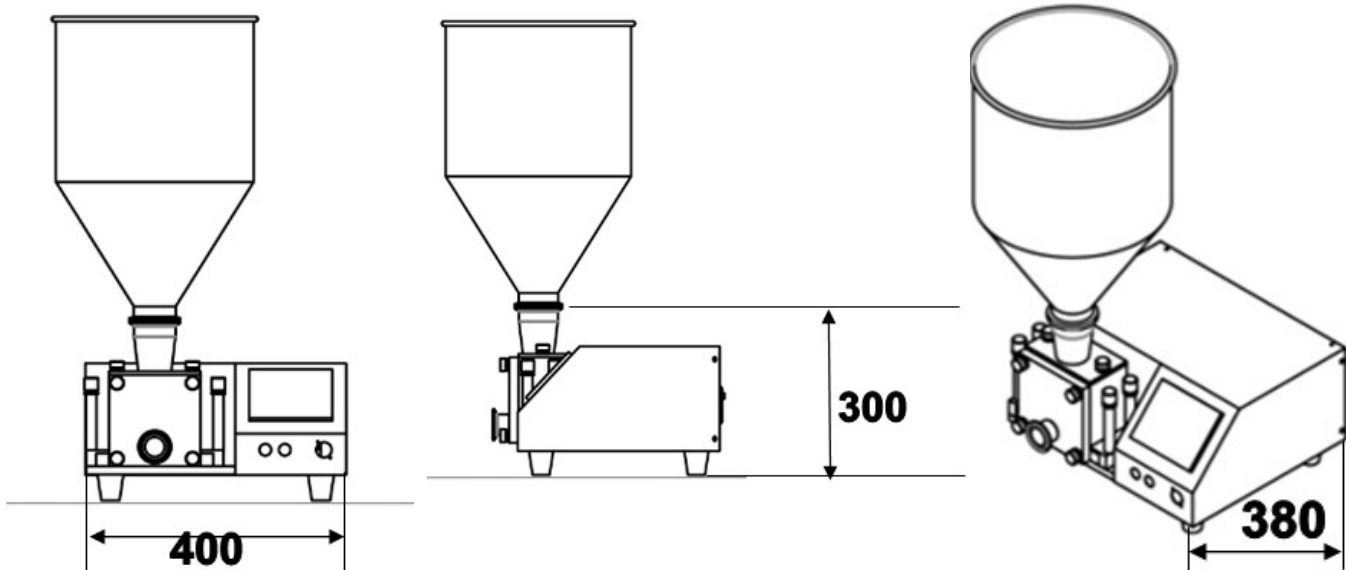
- mounted on a compact non-adjustable frame;
- 18 l or 25 l hopper;
- 3 different pumps (lobe 2, lobe 3, 8 gear and 16 gear)
- for normal temperature, hot and cold materials
- Touch screen controls the amount of product to be deposited, speed, quantity, depositing mode (continuous, single/automatic, reverse cycle to prevent dripping) and recipes.
- With language settings for: English, Russian and Chinese
















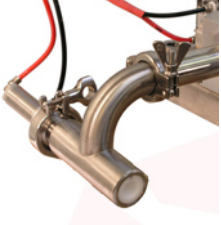

3. Technical specifications






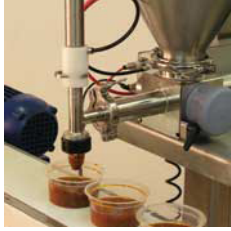
















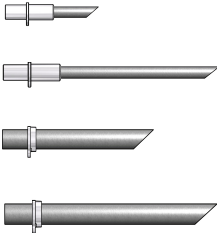
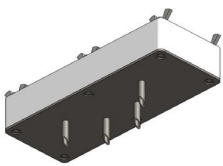
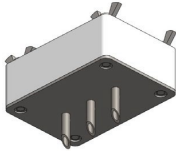
Depositing speed	Up to 120 deposits/min
Power	350-watt motor; AC110/AC220 V Pneumatic model 5-7 bar
Depositing volume	10-1000 ml
Material	Stainless steel 304 PE/PTFE pump housing Aluminum pump cover and pump holder

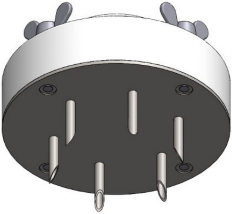
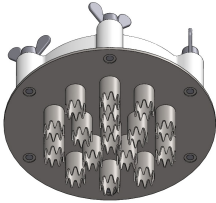


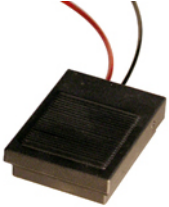


4. Dimensions



5. Options				
<p>Vertical hopper 18 l, for heavy products</p> 	<p>Vertical hopper 25 l, for heavy products</p> 	<p>Heater jacket; electric for conical hopper 25 L; till +120°C</p> 	<p>Cooling jacket, to keep the products cold while depositing;</p> 	<p>Hopper division; removable; to deposit two different flavors from one nozzle outlet (marble cake, etc.)</p> 
<p>Vertical hopper 25 l, for heavy products</p> 	<p>Heating jackets, electric; for vertical hopper till +120°C</p> 	<p>Cooling jacket, to keep the products cold while depositing;</p> 	<p>Hopper division; removable; to deposit two different flavors from one nozzle outlet (marble cake, etc.)</p> 	<p>Follower plates, synthetic, for heavy and aerated products</p> 
<p>Follower plates, stainless steel, to use on follower plate synthetic; for very heavy products</p> 	<p>Extension tubes for nozzles</p>  	<p>Nozzle 90°, for soft, heavy paste, aerated products</p>  	<p>Handgun nozzle, for liquid, semi-liquid products, soft paste, heavy paste, aerated products</p>  	<p>Horizontal nozzle, for soft paste, heavy paste, aerated products</p>  

<p>Rotary cut-off nozzle, for semi-liquid products, soft paste, heavy paste, aerated products</p>  	<p>Injection nozzle double, for semi-liquid products, soft paste, aerated products</p>  	<p>Vertical nozzle, for liquid, semi-liquid products, soft paste, heavy paste, aerated products</p>  	<p>Diving nozzle ECONO, for soft paste, heavy paste, aerated products</p>  	<p>Coating nozzles</p>   
<p>Filling tube attachment</p>  	<p>Injection needle attachment</p>  	<p>Spreader & icing attachments, straight or 45°</p>  	<p>Pastry tips 9 pcs; to attach to Beldos nozzles with thread;</p>  	<p>Double injection/fill attachment, to attach injection needles/pastry tips/tubes</p>  
<p>Handheld nozzle for depositing with switch</p> 	<p>Spreading nozzle</p> 	<p>A diversity of spout injections</p> 	<p>Spout injection for croissant</p> 	<p>Triple spout injection</p> 

Spout injection for donut	Cream Cover Head spouts	Layering spouts	Handgun pneumatic spout	Foot pedal, keep stepping in manual mode for continuous dosing
				



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6. Common applications with additional options:

- from soft till semi-heavy products;
- from ice-old products till very hot products
- anything that can be squeezed through a pastry bag;
- with or without particles (nuts, raisins, pieces of fruit); particle size: max Ø 2,5 cm;

a. Single depositing (1 nozzle, semi-automatic)



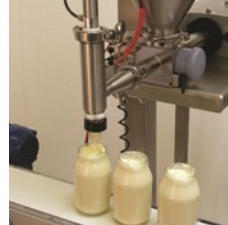
fruit filling



muffins



sponge cake



mayonnaise



ready meals

b. Injection (semi-automatic)



Berliners



éclairs



profiteroles

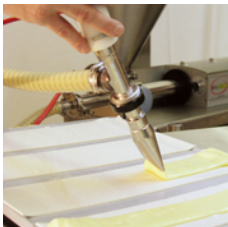


horns with
cheese sauce



éclairs

c. Single layering (semi-automatic)

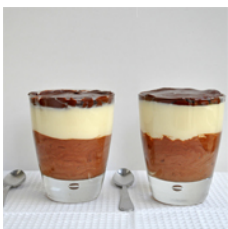


custard



sandwiches

d. Multi layering (semi-automatic)



mousse dessert



mousse dessert



tiramisu