



## BELMULTI 670 DEPOSITOR

Automated multi-depositing

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:

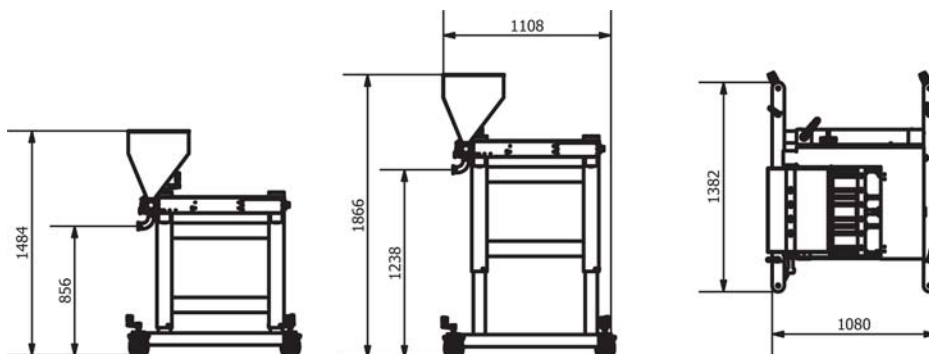
- designed to work over conveyors for automatic filling of cake pans, muffin pans, etc.;
- custom made: a fixed bridge or a diving bridge;
- custom made: fixed or adjustable nozzles centers for different tray dimensions;
- mounted on a mobile frame manually adjustable in height;
- 60 l hopper;
- the depositing volume is indicated on a scale from 10% till 100% depending on the product cylinder volume;
- the speed of depositing can be easily adjustable;
- sensor operation for full automatic control;
- custom made: conveyor solutions depending on the customer needs;

### 3. Technical specifications

Depositing speed	Up to 120 deposits/min
Power	Air: 250 l/min at 30 deposits/min 7 Bar / 102 PSI
Depositing volume	5-670 cm <sup>3</sup>
Material	Stainless steel



### 4. Dimensions



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<b>5. Options</b>																								
<p>Locating bracket for the right position at the conveyor belt</p> 	<p>Product cylinder+piston, for different deposit volumes</p> 	<p>Product cylinder size chart</p> <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr> <th rowspan="2">Cylinder size, Ø, mm</th> <th colspan="2">Deposit volume (cm<sup>3</sup>)</th> </tr> <tr> <th>min</th> <th>max</th> </tr> </thead> <tbody> <tr> <td>28</td> <td>5</td> <td>60</td> </tr> <tr> <td>40</td> <td>10</td> <td>140</td> </tr> <tr> <td>52</td> <td>30</td> <td>240</td> </tr> <tr> <td>70</td> <td>100</td> <td>430</td> </tr> <tr> <td>85</td> <td>200</td> <td>670</td> </tr> </tbody> </table>		Cylinder size, Ø, mm	Deposit volume (cm <sup>3</sup> )		min	max	28	5	60	40	10	140	52	30	240	70	100	430	85	200	670	<p>Hopper 60 l, for flowable products</p> 
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70	100	430																						
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<p>Stirrer double system, to mix well products</p> 	<p>Nozzle 90°, for soft, heavy paste, aerated products</p> 	<p>Vertical nozzle, for liquid, semi-liquid products, soft paste, heavy paste, aerated products</p> 	<p>Plug Belmulti; to close one or more nozzle outlets</p> 	<p>Injection needle attachment</p> 																				
<p>Spreader &amp; icing attachments, straight or 45°</p> 	<p>Foot pedal</p> 	<p>Sensor, to activate depositor automatically</p> 	<p>Spare parts kit (a set for 1 month is included for free)</p> 	<p>Compressors</p> 																				
<b>Conveyor solutions</b>																								
																								

**6. Common applications with additional options:**

- liquid/semi-liquid products, soft & heavy paste, aerated 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. Multi depositing (4-8 nozzles, automatic on conveyor)**



apple filling



mini-cakes



muffins

**b. Injection (automatic on conveyor)**



berliners



profiteroles

**c. Single layering (automatic on conveyor)**



mayonnaise on sandwiches

**d. Multi layering (automatic on conveyor)**



mousse dessert



mousse dessert



tiramisu



lasagna