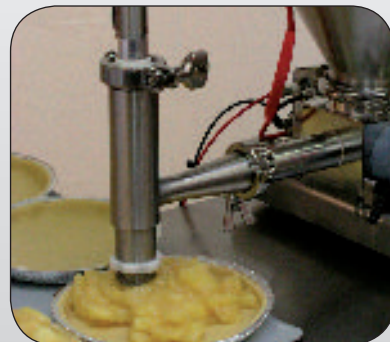
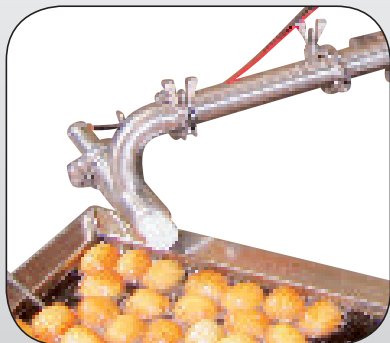


Belvario depositor Series 275, 670, 1340

World's fastest piston depositors.
Beldos depositors can easily help you to fill your orders.



► Design features:

The Belvario is mounted on a mobile frame manually adjustable in height for small or tall persons (for the most convenient operation to avoid back pains). A removable table can be also adjusted in height depending on your production needs. The Belvario is suitable for artisan and industrial bakeries, kitchens and catering.

► Advantages:

- perfect production result;
- gentle on product;
- resistant for $t^{\circ} -8^{\circ}/+120^{\circ}$;
- easy to install, to use, to clean - minimum experience required;
- production hygiene;
- CE-approved and certified;
- saving of labour and ingredients;
- precise portion control;

► Common applications:

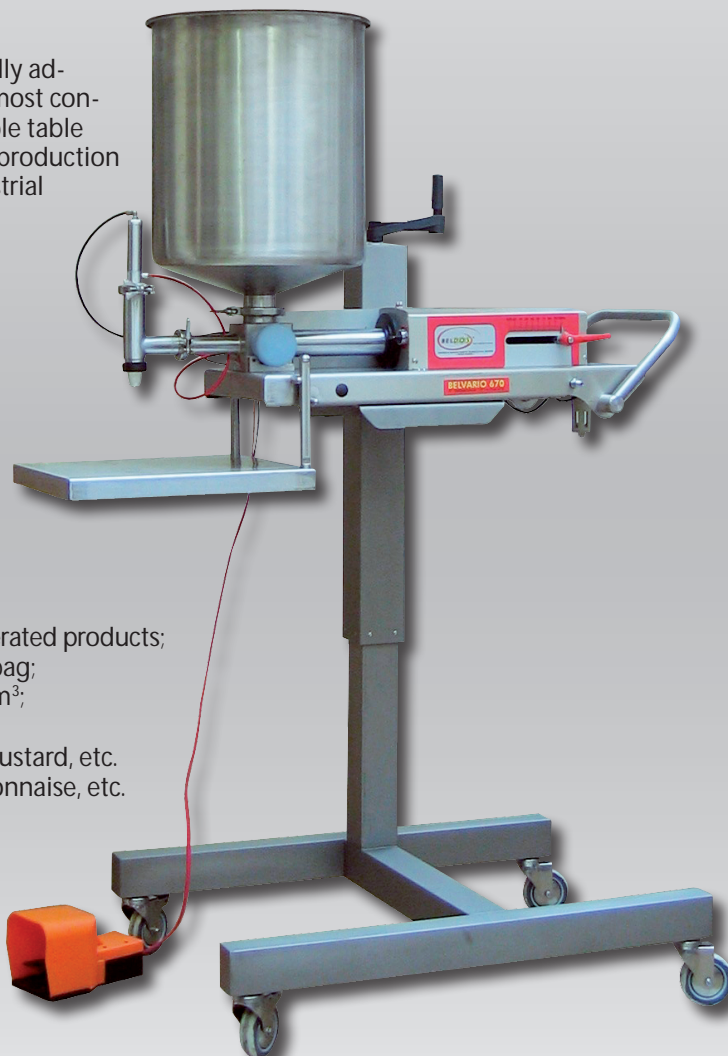
- liquid/semi-liquid products, soft & heavy paste, aerated products;
- anything that can be squeezed through a pastry bag;
- with or without particles; particle size: up to 2,5 cm³;

Sweet: Batters, Fruit fillings, Jams and jellies, Creams, custard, etc.

Salty: Soup, Bolognese sauce, Mashed potatoes, Mayonnaise, etc.

Call our specialists for your individual needs.

Apex Bakery Equipment
888-571-3599
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FILLING – ICING – DECORATING – INJECTING – TRANSFERRING