

accurate dosing

BELDOS

FOR A BETTER FILLING

 PEBÄ

Beltop UNO Depositor

Small price and perfect performance!

18 months warranty

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 Beltop UNO depositor is available in two series:

- 275 – 5-275 ml per deposit
- 670 – 5-670 ml per deposit

2. Design features:

- mounted on a compact non-adjustable frame
- hoppers: 18 l / 25 l
- 2 operation modes:
 - foot pedal
 - handgun switch



everyone can work with it

100% hygiene control

PEBÄ Sp. z o.o.
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www.pebae.pl

low investment

up to 120 deposits/min

SPECIFICATIONS

	Beltop UNO 275	Beltop UNO 670
ATTENTION! AIR COMPRESSOR IS REQUIRED!		
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
DEPOSIT RANGE	5-275 ml	5-670 ml
DEPOSIT SPEED	up to 120 deposits/min	
PARTICLE SIZE	max. 25 mm soft particles (cooked apple chunks, etc.)	max. 25 mm soft/hard particles (cooked meat, etc.)
MATERIAL	stainless steel	

fast, accurate,
clean & easy dosing



product cylinder

18 l / 25 l
conical or vertical
hoppers

more than 60
nozzles available

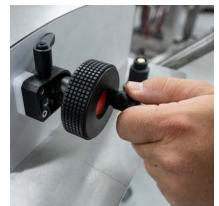
DEPOSIT VOLUME PER SERIES			
Cylinder size mm	min volume	series	series
		275	670
28	5	40	60
40	10	86	140
52	30	151	240
70	100	275	430
85	200	-	670

* 99% accurate dosing

quick
cleaning



adjust the volume



rotation cylinder



adjust the speed



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

tool-free
assembly



OPTIONS  **PEBÄ**
HOPPERS & ATTACHMENTS



heater jacket



conical hoppers
 18 l / 25 l
 for depositing
 pourable products



vertical hopper
 25 l
 for depositing heavy
 or aerated products



heater jacket



cooling jacket



hopper division



follower plate,
 synthetic



follower plate,
 st. steel

multi-functional

NOZZLES & ATTACHMENTS

quick product change



nozzle 90°



handgun
 nozzle



horizontal
 nozzle



rotary cut-off
 nozzle



injection nozzle
 double



vertical
 nozzle



diving nozzle
 ECONO



diving
 nozzle



sheet icing
 nozzle



spreader &
 icing
 attachment

SEE A COMPLETE OVERVIEW OF THE OPTIONS IN THE PRICELIST

APPLICATIONS



cold products

sweet & savoury products

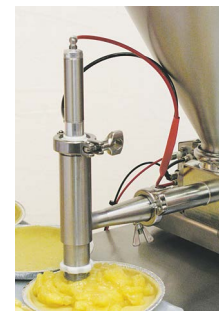
+120° hot products



DEPOSITING



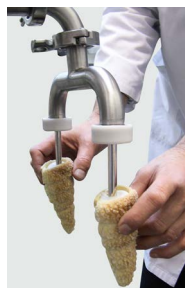
depositing of cake batter, muffins, jam, jelly, fruit filling, cream, mousse, meringue, ice-cream, yoghurt, soup, sauce, mashed potatoes, minced meat, salad, etc.



INJECTION



injection of éclairs, Berliners, profiteroles



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increased production efficiency

save ingredients by correct dosing

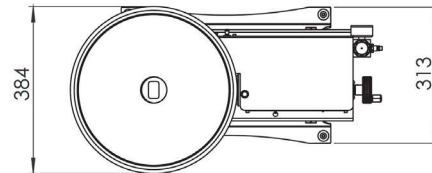
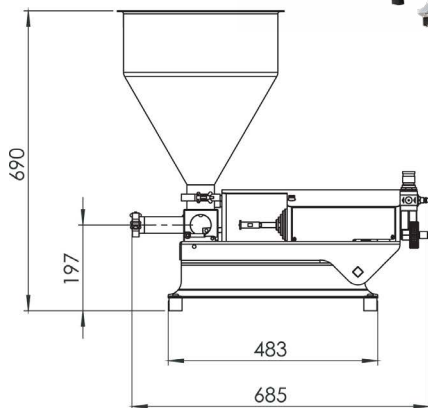
DIMENSIONS



*compact
&
safe design*

Beltop UNO 275

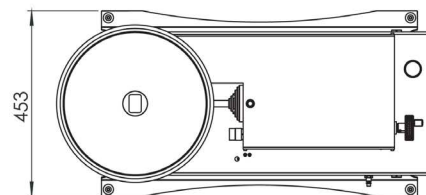
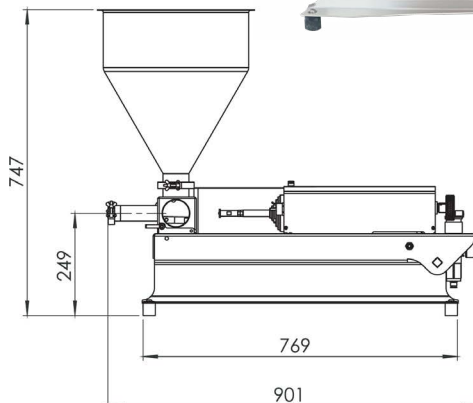
*top quality
equipment*



Beltop UNO 670

*easy to use
&
fast to clean*

*all stainless
steel construction*



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