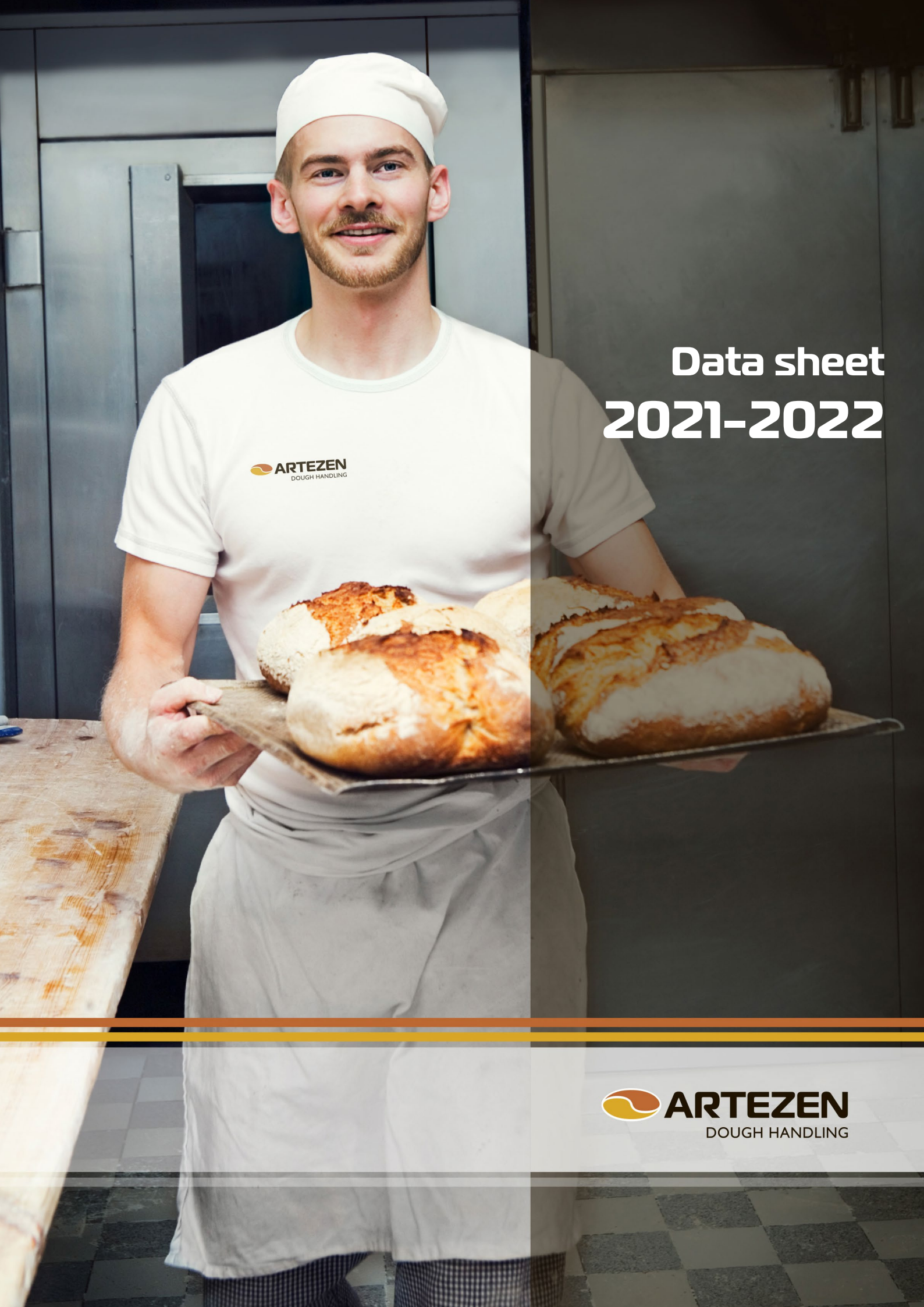




Data sheet 2021-2022

CALYBRA

Volumetric Divider



MAIN FEATURES

- **Suitable for any type of dough:** soft, hard, sticky, gluten-free, pastry, ...
- Stainless steel dividing head and chamber.
- Stainless steel hopper, safety system according to standard **EN 12042:2020**.
- **No lubrication required for the dividing system;** total **savings** compared to an equivalent machine with lubrication for an average year of operation $\approx$ € 4.000,00.
- Wheels for easy mobility and sufficient ground clearance (facilitates cleaning of floors).
- Larger range of dividing weight.
- Simple adjustment of the dividing weight by a hand wheel in easy reach.
- Electrical socket to connect supplementary machines.
- Save energy – automatic switch-off at the end of the dividing cycle.
- Touch screen control panel with speed adjustment and piece counter with pre-set counting and auto-stop.
- Button on touch screen panel to adjust the pressing time, adapting the divider for soft/pastry, normal or hard/pizza/pre-proved dough.
- Stainless steel covers, belt frame and weight adjustment box.
- Hydraulic dividing system for **highest accuracy with respect for the dough quality**.
- Out feed belt 900 or 500 mm long; 1.750 or 1.050 mm on L versions.
- Teflon coated hopper for 80 Kg dough standard.

Model

Notes



Calybra 0.2

Calybra 1.0

Calybra 1.5

Calybra 2.5



Calybra 0.2 L *

Calybra 1.0 L *

Calybra 1.5 L *

Calybra 2.5 L *

Useful for:

- High discharge of divided pieces max 1,30 m
- In case of double division, the products are placed in one row
- Big portions, very fluid and elastic dough (panettone etc.)

* = Please indicate out feed on left or right side (seen from the operators position).

NEW

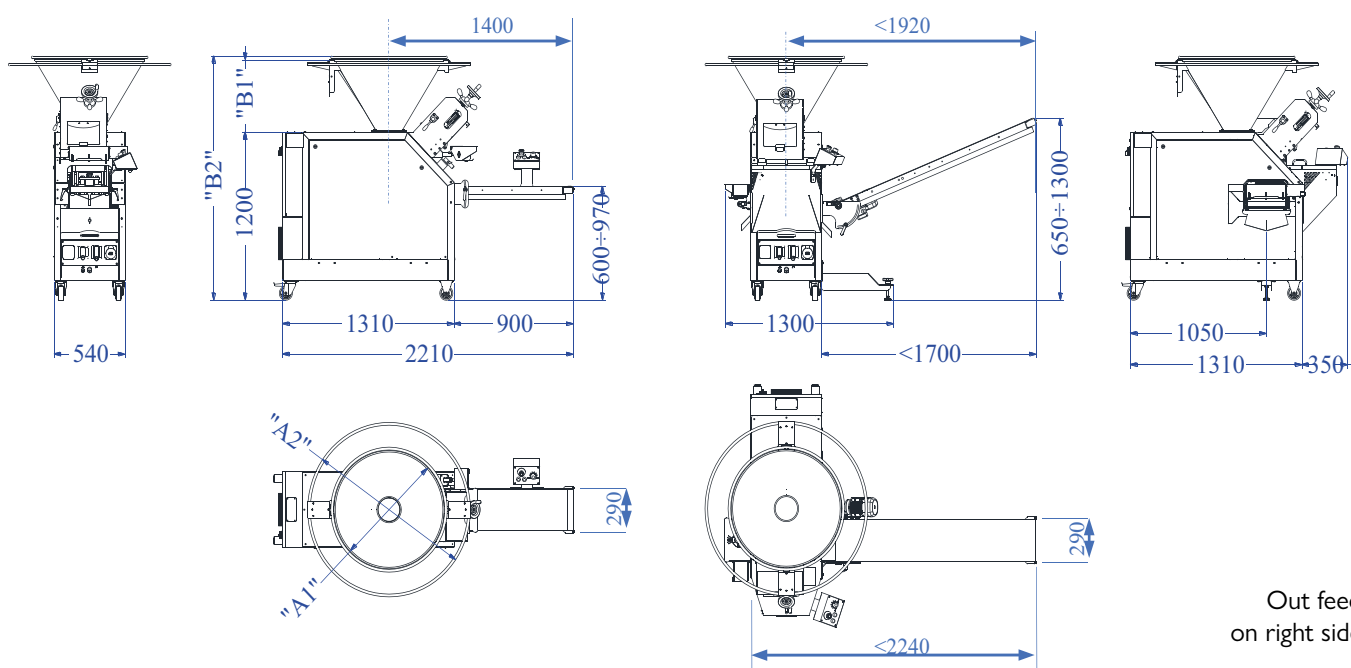
- Fold-away hopper optional for easier cleaning.
- Artezen Connect application available with Memory connect pack.

CALYBRA

Model	Speed	Divided weight range	N° rows	Overall size				Total power (400/50-3)	Weight (with shipment crate)
	Pc/hr up to	gr		A1	A2	A3	A4	kW	kg

Calybra 0.2	3000	25÷230	2	(*)	(*)	(*)	(*)	2,6	560 (660)
Calybra 1.0	1500	50÷1000	1	(*)	(*)	(*)	(*)	2,6	560 (660)
Calybra 1.5	1500 3000	100÷1500 50÷680	1 2	(*)	(*)	(*)	(*)	2,6	560 (660)
Calybra 2.5	1500 3000	200÷2800 100÷1200	1 2	(*)	(*)	(*)	(*)	2,6	560 (660)

Calybra 0.2 L	3000	25÷230	2	(*)	(*)	(*)	(*)	3	620 (720)
Calybra 1.0 L	1500	50÷1000	1	(*)	(*)	(*)	(*)	3	620 (720)
Calybra 1.5 L	1500 3000	100÷1500 50÷680	1 2	(*)	(*)	(*)	(*)	3	620 (720)
Calybra 2.5 L	1500 3000	200÷2800 100÷1200	1 2	(*)	(*)	(*)	(*)	3	620 (720)



See next page for (*)

Options: Hoppers

	Conical hopper 80 kg / 65 lt (Ø 600x530) (*) A1 = 600 mm (*) A2 = 1130 mm (*) B1 = 530 mm (*) B2 = 1740 mm	Teflon coated , useful for: - Oil free loading of hopper - Feeding the hopper in a continuous line.	
	Conical hopper 135 kg / 110 lt (Ø 820x530) (*) A1 = 820 mm (*) A2 = 1260 mm (*) B1 = 530 mm (*) B2 = 1740 mm	Teflon coated	
	Conical hopper 200 kg / 165 lt (Ø 1020x540) (*) A1 = 1020 mm (*) A2 = 1460 mm (*) B1 = 540 mm (*) B2 = 1750 mm	Teflon coated	
	Conical hopper 210 kg / 190 lt (*) A1 = 820 mm (*) A2 = n.a. (*) B1 = 830 mm (*) B2 = 2040 mm	Teflon coated recommended for: Hard or pizza dough	
	Conical hopper 280 kg / 230 lt (Ø 1020x720) (*) A1 = 1020 mm (*) A2 = 1460 mm (*) B1 = 720 mm (*) B2 = 1930 mm	Teflon coated	
	Conical hopper 300 kg / 250 lt (without spacer ring) (Ø 1070x800) (*) A1 = 1070 mm (*) A2 = n.a. (*) B1 = 800 mm (*) B2 = 2010 mm	Teflon coated	
	Square hopper 300 kg / 250 lt (Ø 1000x1200) (*) A1 = n.a. (*) A2 = 1440x1640 mm (*) B1 = 565 mm (*) B2 = 1758 mm	Teflon coated	
		Optical bar i.s.o. safety and spacer rings	
	Exelia treatment of hopper for high acidity dough		

CALYBRA

Options: Packs for personalisation



Memory pack

Servo assisted weight setting

Included:

- Extra large control panel
- Additional remote stop

Functions:

- Set-up of digital weight control
- Splitter belt speed control
- Memory for recipes to automatically download the correct parameters

Useful for:

- Lots of different recipes in use
- Quick and fast replacement of recipes
- Immediate and exact start-up of each dividing cycle
- Timed adjustment for fast proving dough



Memory connect pack

Memory pack extended with:

- Wifi router for cloud connection and Artezen Connect application
- 24 months subscription included

Retail use pack

Functions:

- Reduced max speed 1100-2200 pc/hr
- One shift operation
- Price reduction

Pastry pack

Functions:

- Extra protection of drive system

Useful for:

- Pastry and gluten free dough

Intensive use pack

Functions:

- For intensive operation, includes a second cooling radiator
- For hot, dusty environments

Other options



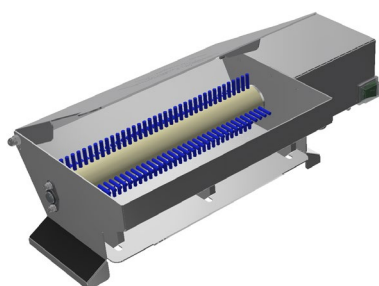
Fold-away hopper

Useful for:

- Easy cleaning of the pre-dividing area

Note:

- Not recommended for hard or pizza dough
- Extra in feed height 60 mm

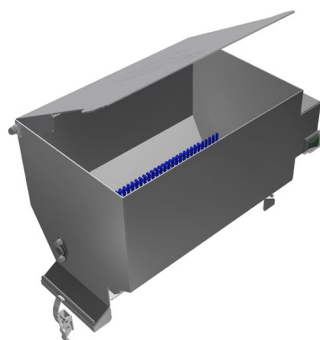


Removable stainless steel flour duster

- Independent electric brush drive
- Safe construction
- Thermal protection
- Switchable ON/OFF
- Adjustable flour dispense

Useful for:

- Dough made of > 60% water for white flour or > 40% for rye flour

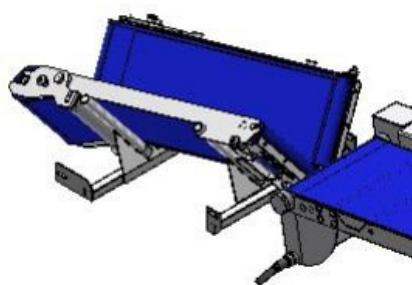


Flour duster XL

Holds up to 3x amount of flour

Useful for:

- High speed production
- Very sticky dough



Out feed belts in V (replaces standard out feed belts)

Useful for:

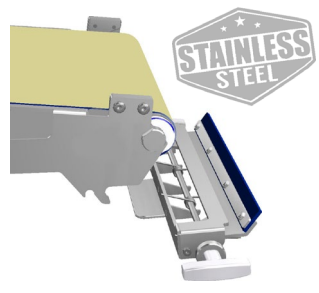
- Very high speeds
- Sticky dough
- Precise centering of dough pieces

Note:

For Calybra L only

CALYBRA

Other options

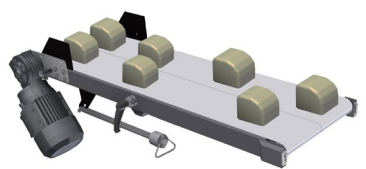


**Removable scraper
on flat out feed
belt**

Useful for:

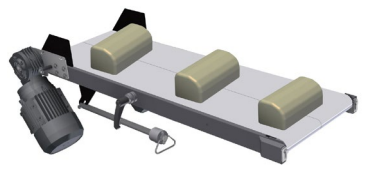
- Rye and pastry dough
- Flour duster not accepted

Note:
Comes with flat blue out feed belt only



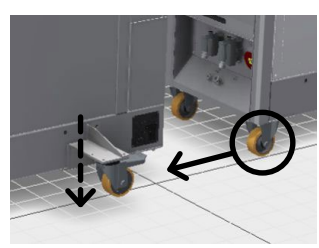
**Not standard
length out feed belt**

Standard belts are 900 or 500 mm long; on L versions 1750 or 1050 mm



Single out feed belt

On 0.2, 1.5, 2.5, replaces double out feed belt, price reduction



**Height adaptation
machine**

+/- 85 or 100 mm

Other options



Full stainless steel structure

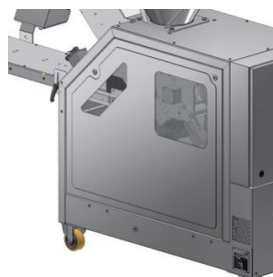
Calybra series

Full stainless steel structure

Calybra L series

Useful for:

- Industrial applications where high pressure water is used for cleaning of the work area
- Specific hygienic equipment requirements
- HACCP/ISO22000/ BRC certifications



Lateral covers with windows

Useful to:

- Check the inside of the divider without removing the panels
- Demonstrations at trade shows

Note:

Not on Calybra L



Electromechanical control panel

(Replaces touch screen panel)

Functions:

- Speed control
- Splitter belt speed control
- Countdown of divided pieces

Note:

- Without auto-stop and button to adjust for different dough types
- No safety switches on side covers

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In the application you see live status updates (performance, recipe in use, set speed...), enabling you to supervise production in real time and take appropriate actions. Additionally you can verify the service condition of the connected equipment and performed cleaning.

The API or OPC data format allows Artezen equipment to be connected to other brand machines and ovens in your bakery or to be programmed through the ERP system. This requires additional software gradually becoming available from software developers.



All prices are in Euro (EUR) and ex-factory. Prices for options are valid for delivery on new machines only.

Weight ranges and capacities are approximates and depend on the dough consistency.

Prices and technical specifications may change due to continued development. Please check the order confirmation.

Standard delivery time is four weeks from the order confirmation date.

Machines and options 'on request' may have a longer delivery time.

Packaging is not included in the equipment's price.

All equipment respects CE Directives. The customer is responsible for any adjustments to comply with local regulations.



Tous les prix sont en Euro (EUR) et départ usine. Les prix pour les options ne sont valables que pour livraison sur les nouvelles machines.

Les plages de poids et les capacités mentionnées sont approximatives et dépendent de la consistance de la pâte.

Les prix et les spécifications techniques peuvent changer en raison de développement continu. Veuillez vérifier la confirmation de commande.

Le délai de livraison habituel est de quatre semaines à date de la confirmation.

Les machines et options 'à demande' peuvent donner lieu à un délai de livraison plus long.

L'emballage est exclu du prix de l'équipement.

Les équipements satisfont aux Directives CE. Le client est responsable de tout aménagement destiné à satisfaire aux réglementations locales.



Todos los precios están en Euro (EUR) y ex fábrica. Los precios de las opciones son válidos sólo para la entrega con máquinas nuevas.

El rango de pesos y las capacidades son aproximados y dependen de la consistencia de la masa.

Los precios y las especificaciones técnicas pueden variar debido al desarrollo continuo. Por favor, compruebe la confirmación de pedido.

El tiempo estándar de entrega es de cuatro semanas desde la confirmación de pedido.

Las máquinas y opciones 'previa demanda' pueden tener un tiempo de entrega mayor.

El envase está excluido del precio del equipo.

La maquinaria cumple con las Directivas CE. El cliente es responsable de cualquier ajuste necesario para cumplir con las normas locales.



Tutti i prezzi sono in Euro (EUR) e ex-fabbrica. I prezzi per le opzioni sono valide solo per spedizioni su nuove macchine.

La gamma di peso e capacità sono approssimativi e dipendono dalla consistenza dell'impasto.

I prezzi e le specifiche tecniche potrebbero subire cambiamenti dovuti allo sviluppo continuo delle attrezzature. Per cortesia, controllare sempre la conferma d'ordine.

Il tempo di spedizione standard è di 4 settimane dalla conferma d'ordine.

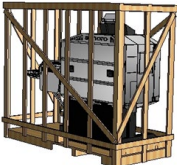
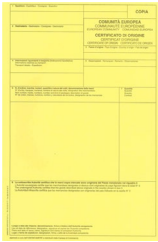
Le macchine e le opzioni 'su richiesta' potrebbero richiedere un tempo di spedizione più lungo dello standard.

L'imballaggio è escluso dal prezzo dell'attrezzatura.

Le macchine rispettano le Direttive CE. Il cliente è responsabile per ogni adattamento che è tenuto a rispettare nei confronti delle norme locali.



COMMON OPTIONS for ALL EQUIPMENT

	Special voltage	In case of: 3-phase • V <220 >240 • V <400 >420	
	Electrical system with UL certified components	Useful for: • North American markets • V >200 <220	
	Packaging	• Wooden crate + nylon cover + nylon bubble wrap • For land transport • ISPM 15 (FAO) treated	
	Hermetically sealed bag	• Additional bag for sea transport	
	Documentation fee	• Country specific shipping documents • ATA, certificate of origin...	
	Project costs	• Layout, test setup and trials of a bread line in the factory	



The story of Artezen

In 2004, at the request of a leading European oven manufacturer, a special division was set up to develop and manufacture dividers, roll plants and bread plants in the north of Italy, an area renowned for its competence in bakery equipment. During that first decade more than a thousand units were manufactured here and exported all over the world.

In 2015 this technology was acquired in exclusivity by three entrepreneurs with a long history in the bakery equipment business, who created a new company under the name of Artezen. With its Dutch, Swedish and Italian shareholders, a true European company with R&D and manufacturing based in the same premises where it all started more than a decade ago.

At present time Artezen has successfully established continuous distribution in more than 25 countries worldwide with tripled sales numbers as result. We modernized the existing product range and introduced the new Calybra heavy duty divider.
With the Artezen Connect application we are ready for Industry 4.0.



Your link to modern dough handling

