

A male baker with a beard and mustache, wearing a white chef's cap and a white t-shirt with the 'ARTEZEN DOUGH HANDLING' logo. He is holding a large tray with several round, golden-brown loaves of bread. The background is a dark kitchen with a wooden workbench on the left.

DATASHEET 2016
SYNCRO

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 **ARTEZEN**
DOUGH HANDLING

SYNCRO Automatic Divider Rounder



Main features

- Wheels for easy mobility
- Teflon coated, stainless steel hopper for 10 kg dough
- Stainless steel main frame and housing
- Powder coated base with sufficient ground clearance (facilitates cleaning of floors)
- Optical safety sensors on the hopper
- Digital control with **memory for 50 recipes/programs**
- Full automatic work cycle
- Speed adjustable between 1.500 and 3.500 pcs/hr; rounding speed adjustable separately
- Frontal doors for fast and easy cleaning; dividing components removable without tools
- Easy programmable and comprehensible display with drive controller
- Hydraulic dividing system for **highest accuracy with respect for the dough quality** (hydraulic oil is NSF H1 certified)
- Works without any lubrication
- **Double rounding system for optimal results**

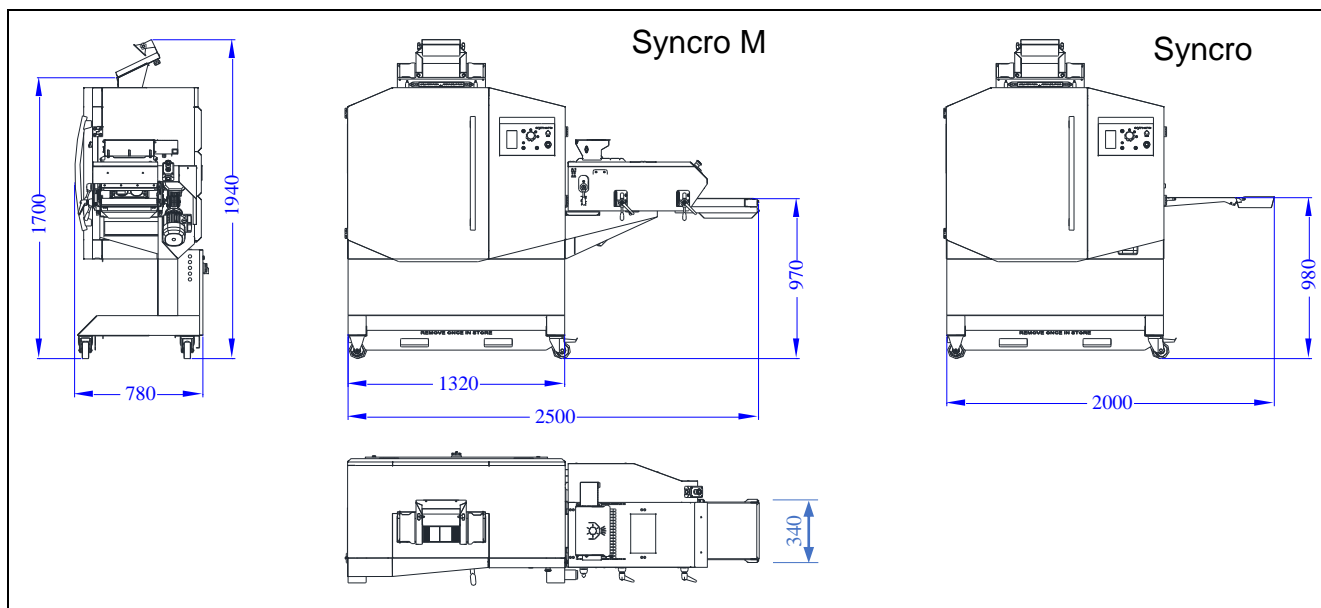
	Description	Notes
	<p>Syncro 90</p> <p>Syncro 120</p> <p>Syncro 160</p>	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ Buns ➤ Brioches
	<p>Syncro M 90</p> <p>Syncro M 120</p> <p>Syncro M 160</p>	<p>Equipped with a long moulder in stainless steel</p> <p>Useful for:</p> <ul style="list-style-type: none"> ➤ Buns ➤ Brioches ➤ Baps ➤ Hot dogs ➤ (Dinner) Rolls
	<p>Syncro Light</p>	<p>Similar to Syncro but:</p> <ul style="list-style-type: none"> ➤ Fixed speed 2400 pcs/hr ➤ Rounding speed fixed ➤ No automatic setup ➤ Painted housing and doors
	<p>Syncro Light M</p>	<p>Similar to Syncro M but:</p> <ul style="list-style-type: none"> ➤ Fixed speed 2400 pcs/hr ➤ Rounding speed fixed ➤ No automatic setup ➤ Painted housing, doors and moulder

Model	Speed	Weight range	N° rows	Total power (400/50-3)	Weight (with the shipment crate)
	Pc/hr	gr		kWh	kg

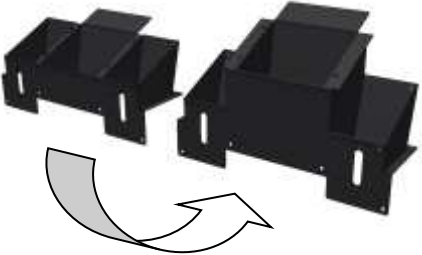

Syncro 90	1500÷3500	15÷90	2	1,2	640 (740)
Syncro 120		30÷120			
Syncro 160		45÷160			

Syncro M 90	1500÷3500	15÷90	2	1,9	770 (870)
Syncro M 120		30÷120			
Syncro M 160		45÷160			

Syncro Light	2400	30÷120	2	1,2	630 (730)
Syncro Light M				1,9	730 (830)



Machine	Packaged dimensions (mm)	Energy consumption (Ampere) V.400/50-3
Syncro	2100 x 1150 h=2180	2,5
Syncro M	2650 x 1150 h=2180	2,9

OPTIONS		
	<p><i>Hopper capacity 15 kg dough</i></p>	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ Dividing heavy dough portions, quickly processing the mixed dough <p>N.B. This hopper is 100 mm higher than the standard hopper.</p>
	<p><i>Pneumatic dividing system</i></p>	<p>Replaces the hydraulic system. Must be connected to an external compressor.</p> <p>Useful for:</p> <ul style="list-style-type: none"> ➤ Bakeries with a pneumatic system installed with minimum capacity of 170 NL/h at 5 bar ➤ No hydraulic system specified by client <p>N.B. The total electric consumption is 0,75 kW less than the standard version.</p>



DATASHEET 2016
CALYBRA

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 **ARTEZEN**
DOUGH HANDLING

CALYBRA Volumetric Divider

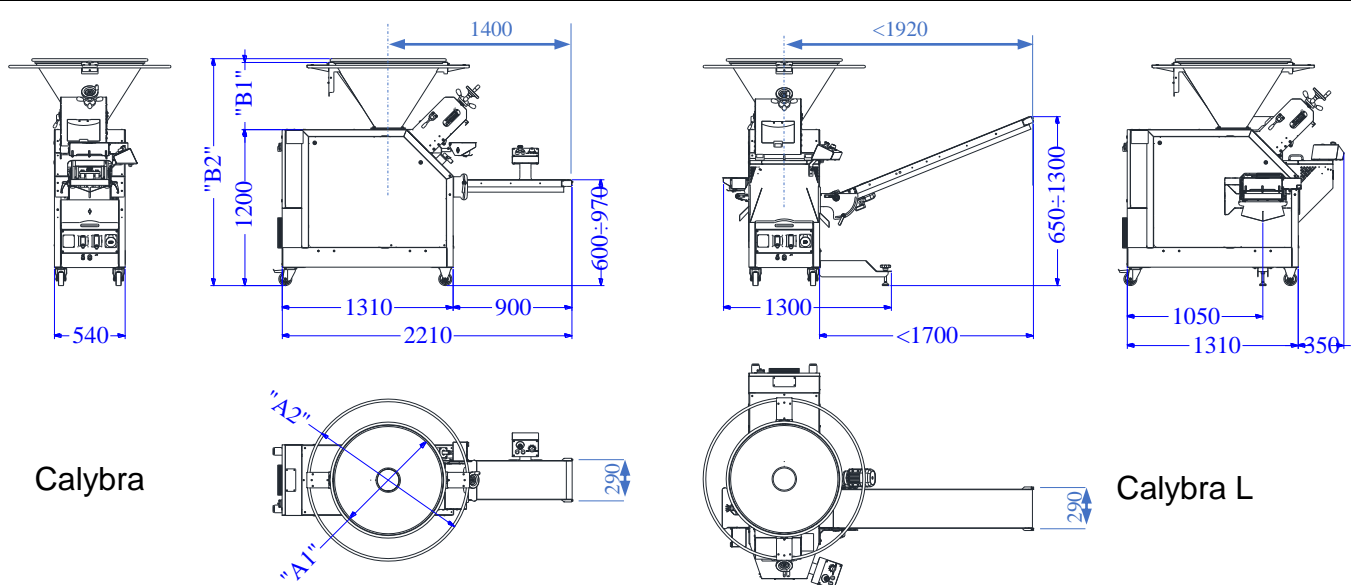


Main features

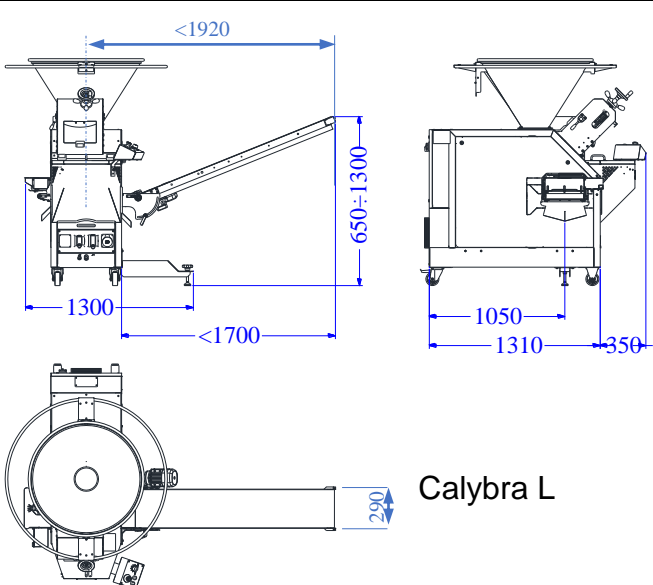
- **Suitable for any type of dough:** soft, hard, sticky, gluten-free...
- Stainless steel dividing head and chamber
- Stainless steel hopper, safety system according to standard **EN 12042:2014**
- Wheels for easy mobility and sufficient ground clearance (facilitates cleaning of floors)
- Larger range of dividing weight
- Simple adjustment of the dividing weight by a hand wheel in easy reach
- **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
- 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
- Stainless steel covers, belt frame and weight adjustment box
- Hydraulic dividing system for **highest accuracy with respect for the dough quality** (hydraulic oil is NSF H1 certified)

	DESCRIPTION	NOTES
	Calybra 0.2	
	Calybra 1.0	
	Calybra 1.5	
	Calybra 2.5	
	Calybra 0.2 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.)
	Calybra 1.0 L	
	Calybra 1.5 L	
	Calybra 2.5 L	

Model	Speed	Divided weight	n° rows	Overall size				Total power	Weight (with the shipment crate)
	pc/hr			gr	"A1"	"A2"	"B1"		
Calybra 0.2	2600	25÷230	2	(*)	(*)	(*)	(*)	2,6	535 (635)
Calybra 1.0	1300	50÷1000	1	(*)	(*)	(*)	(*)	2,6	535 (635)
Calybra 1.5	1300 2600	100÷1500 50÷680	1 2	(*)	(*)	(*)	(*)	2,6	535 (635)
Calybra 2.5	1300 2600	200÷2800 100÷1200	1 2	(*)	(*)	(*)	(*)	2,6	535 (635)
Calybra 0.2 L	2600	25÷230	2	(*)	(*)	(*)	(*)	3	588 (708)
Calybra 1.0 L	1300	50÷1000	1	(*)	(*)	(*)	(*)	3	588 (708)
Calybra 1.5 L	1300 2600	100÷1500 50÷680	1 2	(*)	(*)	(*)	(*)	3	588 (708)
Calybra 2.5 L	1300 2600	200÷2800 100÷1200	1 2	(*)	(*)	(*)	(*)	3	588 (708)




Calybra

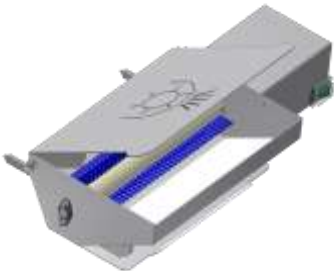


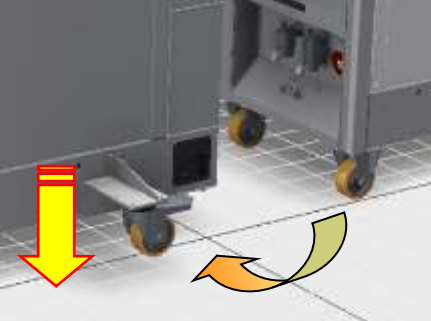





Calybra L

Machine	Packaged dimensions (mm)	Energy consumption (Ampere) V.400/50-3
Calybra	2400 x 1200 h=2180	6,5
Calybra L	1950 x 1950 h=2180	7




SEE NEXT PAGE FOR (*)

OPTIONS		
	<p><i>Conical hopper</i> 80 kg (Ø 600x530) (*) "A1"=590 mm (*) "A2"=1130 mm (*) "B1"=530 mm (*) "B2"=1740 mm</p>	<p>Stainless steel surface</p> <p>Teflon coated, useful for: ➤ Oil free loading of the hopper ➤ Feeding the hopper in a continuous line</p>
	<p><i>Conical hopper</i> 135 kg (Ø 1020x530) (*) "A1"=820 mm (*) "A2"=1260 mm (*) "B1"=530 mm (*) "B2"=1740 mm</p>	<p>Stainless steel surface</p> <p>Teflon coated</p>
	<p><i>Conical hopper</i> 160 kg (Ø 820x610) (*) "A1"=820 mm (*) "A2"=1260 mm (*) "B1"=610 mm (*) "B2"=1820 mm</p>	<p>Stainless steel surface</p> <p>Teflon coated</p>
	<p><i>Conical hopper</i> 200 kg (Ø 1020x540). (*) "A1"=1020 mm (*) "A2"=1460 mm (*) "B1"=540 mm (*) "B2"=1750 mm</p>	<p>Stainless steel surface</p> <p>Teflon coated</p>
	<p><i>Conical hopper</i> 280 kg (Ø 1020x720) (*) "A1"=1020 mm (*) "A2"=1460 mm (*) "B1"=720 mm (*) "B2"=1930 mm</p>	<p>Stainless steel surface</p> <p>Teflon coated</p>

	<p><i>Removable stainless steel flour duster</i></p> <ul style="list-style-type: none"> ➤ Independent electric brush drive ➤ Safe construction ➤ Thermal protection ➤ Switchable ON/OFF ➤ Adjustable flour dispense 	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ Dough made of > 60% water for white flour or > 40% for rye flour
	<p><i>Dough scraper roller</i></p>	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ Dough weight < 80 gr ➤ Sticky dough ➤ Non-elastic dough
	<p><i>Removable scraper on out feed belt</i></p>	<p>Useful in case of:</p> <ul style="list-style-type: none"> ➤ Extra sticky dough ➤ Flour duster not accepted ➤ Very elastic pastry dough
	<p><i>Lowering kit machine</i></p>	<p>Useful to:</p> <ul style="list-style-type: none"> ➤ Lower the top edge of the hopper <p>N.B. The in and out feed are 85 mm lower than standard.</p>

	<p><i>High capacity pack</i></p> <p>up to 26 cycles/min (1550 pcs/hr single division – 3100 pcs/hr double division)</p>	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ Continuous work > 8 hr/day ➤ High capacity makeup line
	<p><i>Increased range pack</i></p> <p>Calybra 1.0 → 1.2 Calybra 1.5 → 1.8 Calybra 1.5 → 0.8 (x) Calybra 2.5 → 3.3 Calybra 2.5 → 1.4 (x)</p> <p>(x) double division</p>	<p>Useful to:</p> <ul style="list-style-type: none"> ➤ Increase the maximum dividing weight by 20% over the standard weight
	<p><i>Memory pack</i></p> <p>Servo assisted weight setting</p>	<p>Functions:</p> <ul style="list-style-type: none"> ➤ Set-up of digital weight control ➤ Speed control ➤ Splitter belt speed control ➤ Countdown of divided pieces ➤ Memory of infinite recipes to automatically download all the parameters <p>Useful for:</p> <ul style="list-style-type: none"> ➤ Lots of different recipes in use ➤ Quick and fast replacement of recipes ➤ Immediate and exact start-up of each dividing cycle

	<p><i>Stainless steel Pre-rounding device</i></p>	<p>Available for:</p> <ul style="list-style-type: none"> ➤ Calybra 1.0 ➤ Calybra L series <p>Useful for:</p> <ul style="list-style-type: none"> ➤ Dough weight 200÷1500 gr ➤ Moderate dough humidity, max 65% water/flour ➤ Before an intermediate proofer
	<p><i>Splitter belt with adjustable speed</i></p>	<p>Available for:</p> <ul style="list-style-type: none"> ➤ Calybra 1.5, 2,5 <p>Useful for:</p> <ul style="list-style-type: none"> ➤ Double division cycle in automatic lines ➤ Production capacity 1300÷3100 pcs/hr
	<p><i>Full stainless steel structure</i></p> <p>Calybra series</p>	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ Industrial applications where high pressure water is used for cleaning of the work area ➤ Specific hygienic equipment requirements ➤ HACCP/ISO22000/ BRC certifications
	<p><i>Full stainless steel structure</i></p> <p>Calybra L series</p>	
	<p><i>Weight chamber oil spraying kit</i></p>	<ul style="list-style-type: none"> ➤ Facilitates cleaning of the weight chamber ➤ Useful for dough without grease or with margarine, lard etc.

	<p><i>Electromechanical control panel</i></p> <p>(replaces touch screen panel)</p>	<p>Functions:</p> <ul style="list-style-type: none"> ➤ Speed control ➤ Splitter belt speed control ➤ Countdown of divided pieces
	<p><i>Feeding hopper 300 litre</i></p> <p>Teflon coated</p>	<p>Different sizes on request.</p> <p>Useful for:</p> <ul style="list-style-type: none"> ➤ Combination with high capacity mixers ➤ Dough partially proved before dividing
	<p><i>Dough Resting System</i></p>	<p>In combination with the optional pre-rounder.</p> <p>Useful for:</p> <ul style="list-style-type: none"> ➤ Short resting time between dividing and moulding (5 minutes) ➤ Reduced floor area available



DATASHEET 2016

LYBRA

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 **ARTEZEN**
DOUGH HANDLING

LYBRA Dynamic Weight Checker



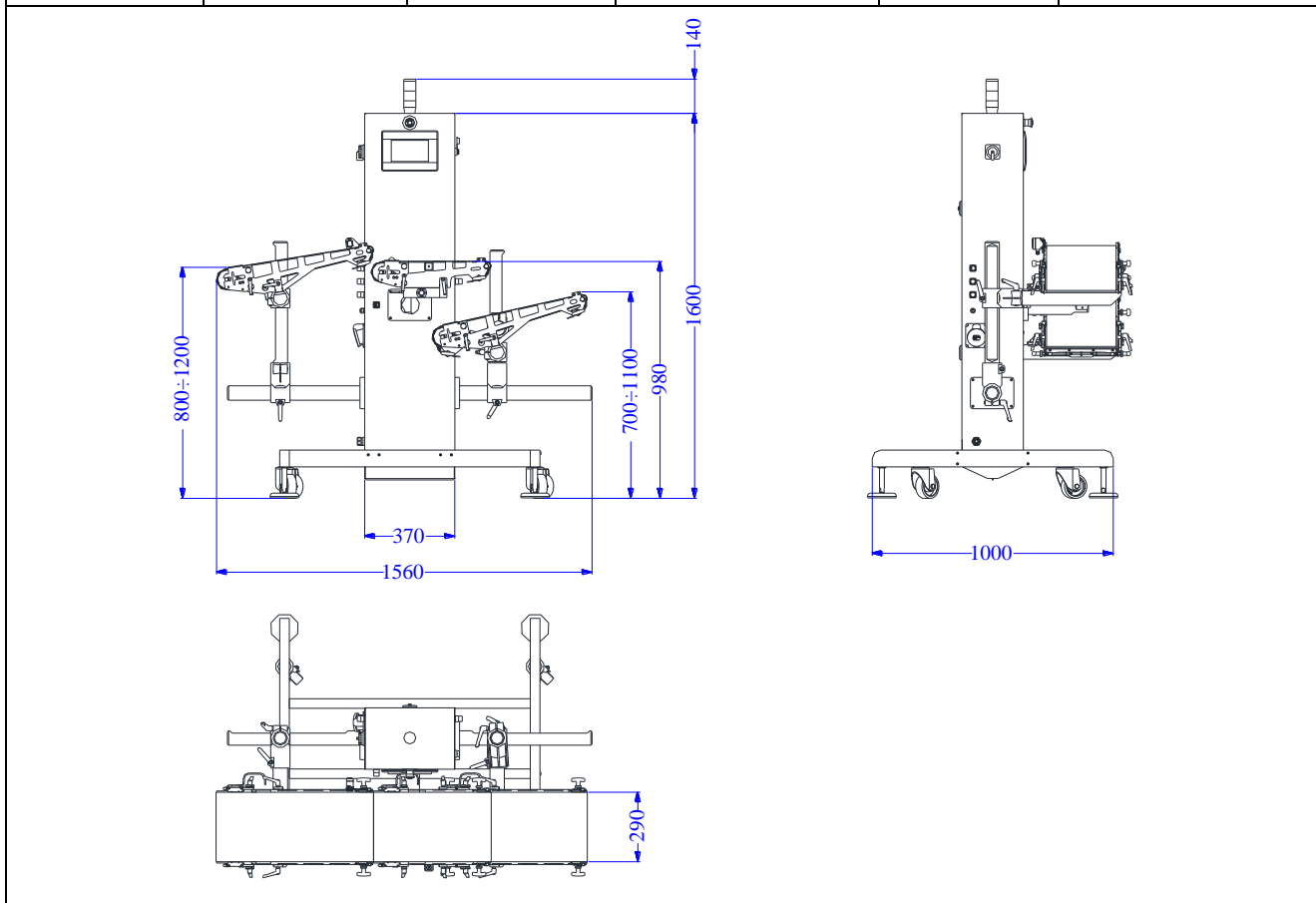
Main features

- Guarantees the uniformity of your products
- Trust but verify: **improve your quality standards**
- Wheels for easy mobility and external feet to hold it in place (for maximum accuracy)
- Stainless steel frame and casing
- Removable scrapers on the belts
- Stored reports transferable by USB connection
- Coloured lights to supervise the dividing accuracy from a distance
- Friendly touch-screen panel with easy configuration of the recipes
- Easy removable belts for cleaning and replacement, saving valuable time
- FDA certified polyurethane TPU belts (blu)
- Automatic feedback and adjustment of the divided weight when paired with the Calybra divider; possibility to pair it with another brand of dividers on request
- Facilitates **HACCP / ISO22000 / BRC** certifications
- **Cost saving** – no more avoidable loss of dough

	DESCRIPTION	NOTES
	<p>Lybra DC (Dynamic Checking)</p>	<p>Useful to:</p> <ul style="list-style-type: none"> ➤ Verify the weight of divided dough pieces ➤ Feedback to and adjustment of the Calybra divider ➤ Report daily production
	<p>Lybra DS (Dynamic Sorting)</p>	<p>As Lybra DC with:</p> <ul style="list-style-type: none"> ➤ Automatic expulsion from the production line of incorrect weights
	<p>Lybra DS+ (Dynamic Sorting High Capacity)</p>	<p>As Lybra DS with:</p> <ul style="list-style-type: none"> ➤ Additional re-phasing step belt with photocell to facilitate high-speed production over 1400 pcs/hr

Model	Speed	Weight range	Display resolution	Total power (400/50-3)	Weight (with the shipment crate)
	pc/hr	gr	gr	kWh	kg

Lybra DC	100÷3100	40÷4000	5	0,12	290 (390)
Lybra DS				0,24	335 (435)
Lybra DS+				0,36	380 (480)



Machine	Packaged dimensions (mm)	Energy consumption (Ampere) V.400/50-3
Lybra DC	1950 x 1150 h=2180	0,15
Lybra DS		0,25
Lybra DS+		0,35

OPTIONS



Dough Recovery System

- Loads rejected dough portions directly back into the hopper
- Tailor-made dependent on the divider or external hopper in use



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CONYCA

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 **ARTEZEN**
DOUGH HANDLING

CONYCA Conical Rounder

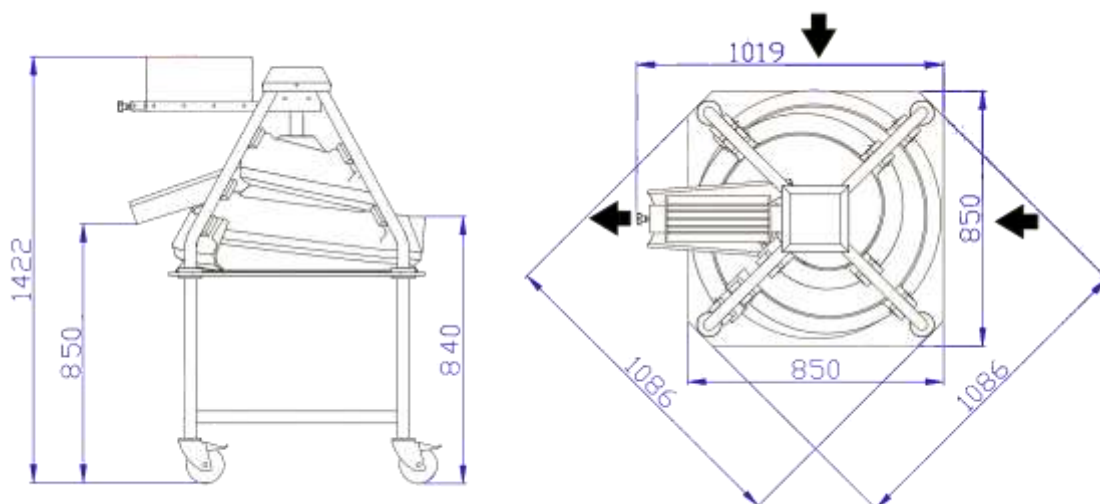


Main features

- **Stainless steel covers and plating**
- Electric adjustable flour duster in stainless steel
- Simple coupling to any production line
- Generous 4 m rounding channel
- **Channels and cone are Teflon coated** to prevent dough sticking
- Hot and cold air blowing available as option
- Construction of machine ensures durability with minimal maintenance
- On wheels with brakes for easy mobility and sufficient ground clearance
- **Soft start-up of the machine** to ensure a stable position in the production line



	DESCRIPTION	NOTES
	Conyca 0.5	Useful for: ➤ 100÷500 gr
	Conyca 1.2	Useful for: ➤ 200÷1200 gr
	Conyca 1.8	Useful for: ➤ 400÷1800 gr

Model	Max speed	Weight range	Channel length	Total power (400/50-3)	Weight (with the shipment crate)
	pc/hr				
Conyca 0.5	2600	100÷500	4000	0,75 * (3,15)	245 (360)
Conyca 1.2		200÷1200			
Conyca 1.8		400÷1800			



(*) = optional hot and cold air blower

Machine	Packaged dimensions (mm)	Energy consumption (Ampere) V.400/50-3
Conyca	1200 x 1000 h=1700	1,9

OPTIONS		
	<p><i>Hot and cold air blower with thermostat</i></p>	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ Very sticky dough
	<p><i>Full stainless steel structure</i></p>	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ High humidity work environment



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 **ARTEZEN**
DOUGH HANDLING

CUBYCA Intermediate Prover

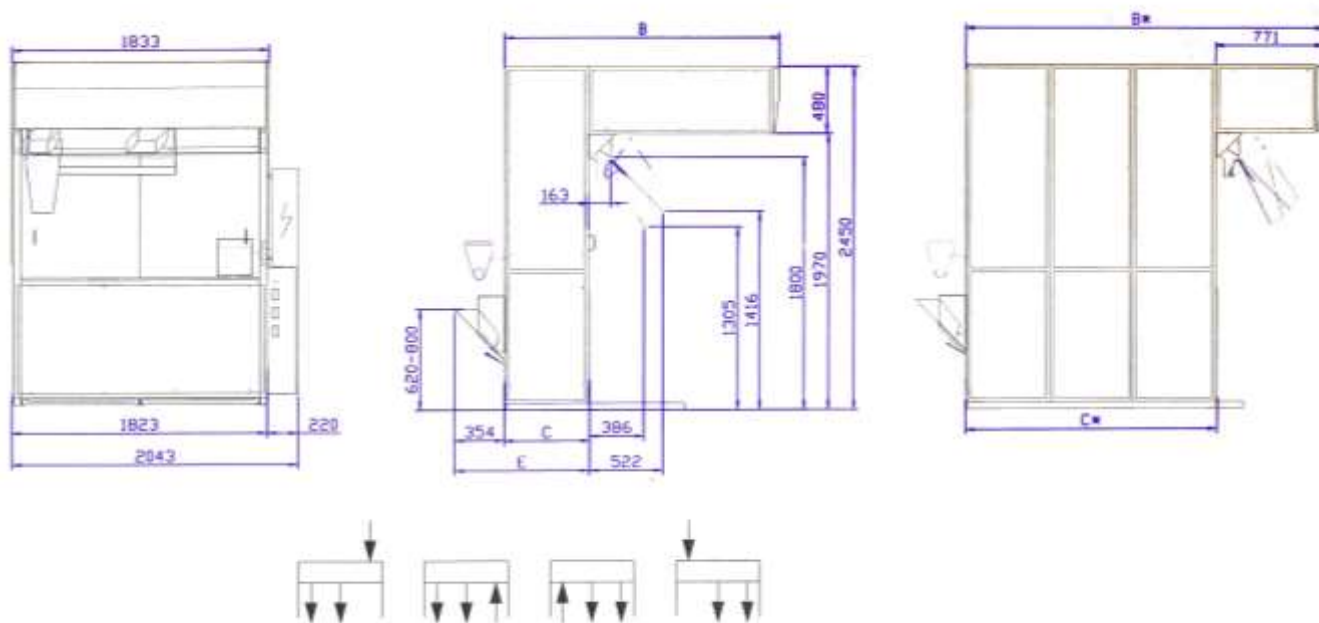


Main features

- Available in different sizes and with numerous options to optimise any bread makeup line (front or rear loading, side loading etc.)
- Hygienic design complying with the latest health and food safety norms
- **Singular removable and replaceable dough pockets**
- Photocell infeed control working step-by-step
- UV lamp to prevent bacteria and mould
- Extraction fan to extract excess humidity
- **Stainless steel covers**
- Electronic speed variation permitting perfect synchronisation
- Flour collection drawer

	DESCRIPTION	NOTES
	Cubyca 168	Useful for: <ul style="list-style-type: none"> ➤ Max. portions of 1200 gr ➤ Max. speed 1800 pcs/hr ➤ Resting time 5,6÷14,4 minutes
	Cubyca 216	Useful for: <ul style="list-style-type: none"> ➤ Max. Portions of 1200 gr ➤ Max. speed 1800 pcs/hr ➤ Resting time 7,2÷15,5 minutes
	Cubyca 296	Useful for: <ul style="list-style-type: none"> ➤ Max. portions of 1200 gr ➤ Max. speed 1800 pcs/hr Resting time 9,9÷25,4 minutes
Bigger intermediate provers and special specifications on request		


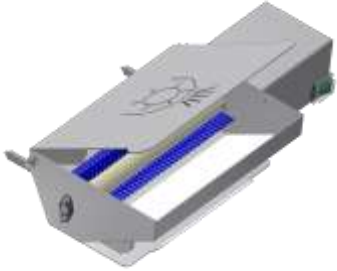
Model	Max Speed	Max size round dough	n° rows	Useful pockets	Overall size			Total power	Weight (with the shipment crate)
	pc/hr	gr	N°	N°	"B"	"C"	"E"	kW (400V-50Hz)	kg
Cubycya 168	1800	1200	8	168	1370	600	950	0,6	650 (790)
Cubycya 216	1800	1200	8	216	1970	600	950	0,6	690 (830)
Cubycya 296	1800	1200	8	296	1970	1200	1550	0,6	930 (1090)



Machine	Packaged dimensions (mm)	Energy consumption (Ampere) V.400/50-3
Cubycya 168	1200 x 1000 h=1700	1,8
Cubycya 216	2100 x 2200 h=2650	
Cubycya 296	2100 x 2800 h=2650	

$$\text{Resting time (Minutes)} = \frac{\text{Total net pockets}}{\text{Capacity rate/minute (pcs/min)}}$$

$$\text{Total net pockets} = \frac{\text{Capacity rate/hour}}{60} \times \text{desired proving time in minutes}$$

OPTIONS		
	<p><i>Exit conveyor belt</i></p>	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ Double infeed ➤ High speed production ➤ Different resting times ➤ Lateral exit required
	<p><i>Single infeed belt</i></p>	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ Capacity up to 2100 pcs/hr
	<p><i>Slide at exit</i></p>	<p>Useful when:</p> <ul style="list-style-type: none"> ➤ The exit height is lower than 1,80m
	<p><i>Stainless steel electric flour duster</i></p>	<p>With special housing on the infeed slide</p> <p>Useful for:</p> <ul style="list-style-type: none"> ➤ Extra sticky dough



DATASHEET 2016
PLYCA

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 **ARTEZEN**
DOUGH HANDLING

PLYCA Moulder

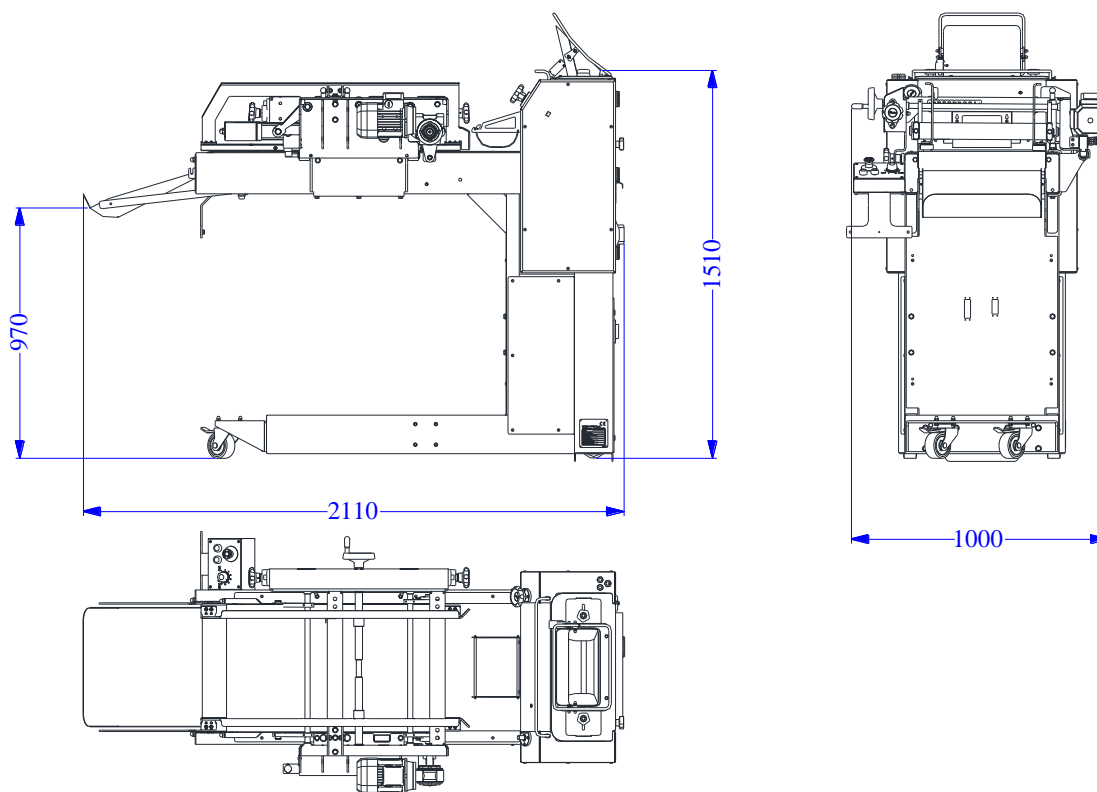


Main features

- **Large diameter rollers and generous moulding surfaces**
- Three rollers of 70-170 mm controlled by analogic indicators
- Large maximum opening of rollers: 22 mm
- Belts available in wool or FDA certified polyurethane
- Wheels for easy mobility with sufficient ground clearance
- Stainless steel infeed hopper
- Equipment security systems according to the latest safety norms
- Very **accurate adjustments of the moulding settings**
- Doors for easy access, removable hopper and upper belt for a perfect cleaning
- **Minimal floor space required thanks to the vertical setup (Plyca C)**

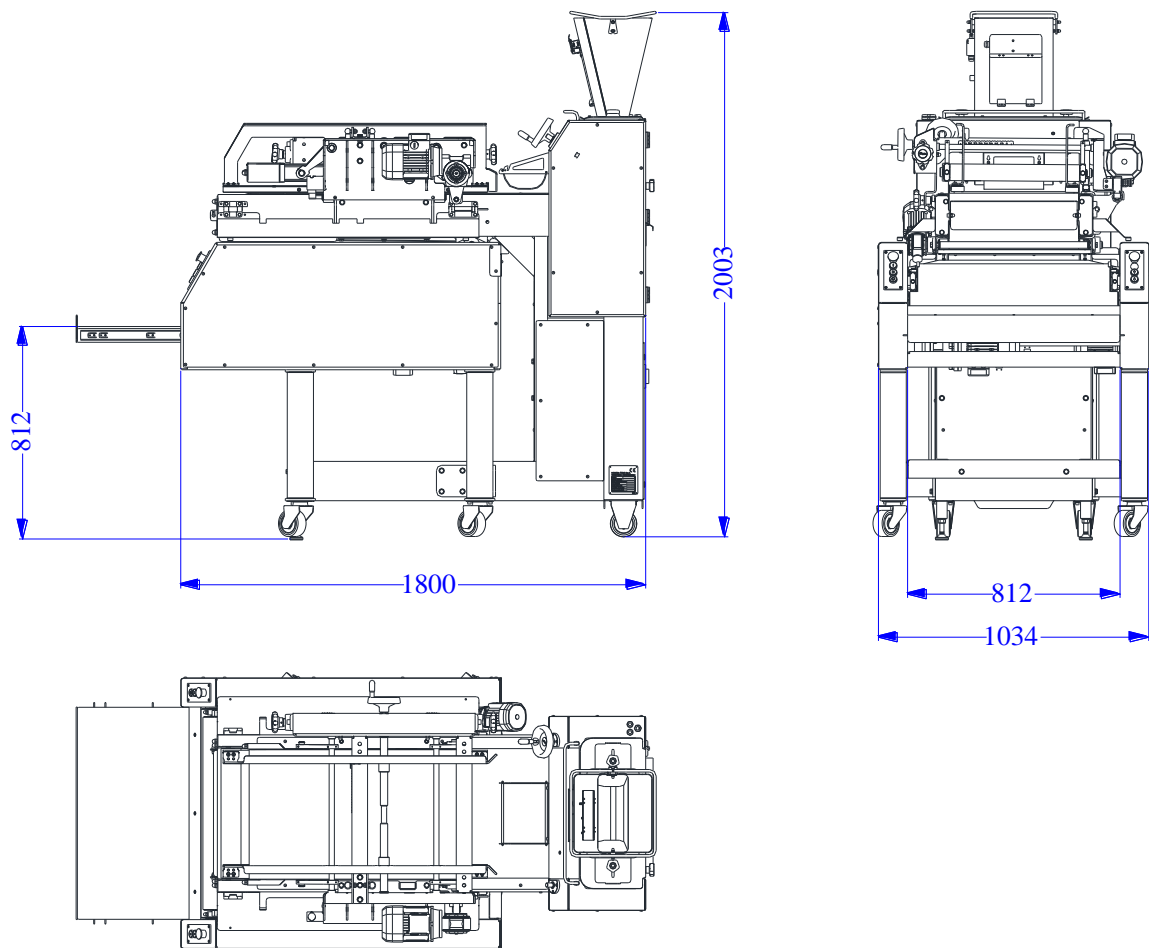
	DESCRIPTION	NOTES
	Plyca 1C	Useful for: <ul style="list-style-type: none"> ➤ Capacity up to 1800 pcs/hr ➤ Working width 400 mm ➤ Products like tin bread and Russian “baton”
	Plyca 2C	Useful for: <ul style="list-style-type: none"> ➤ Capacity up to 900 pcs/hr ➤ Working width 800 mm ➤ Products like tin bread, Russian “baton” and French baguettes
	Plyca L	Useful for: <ul style="list-style-type: none"> ➤ Industrial high-speed lines ➤ Capacity up to 3600 pcs/hr ➤ Working width 650 mm

Model	Speed capacity	Range working dough	Max moulding length	Electrical power	Weight (Weight with shipment crate)
	pc/hr	gr	mm	kW (400V-50Hz)	kg
Plyca 1C	1800	250÷2000	400	1,12	515 (620)



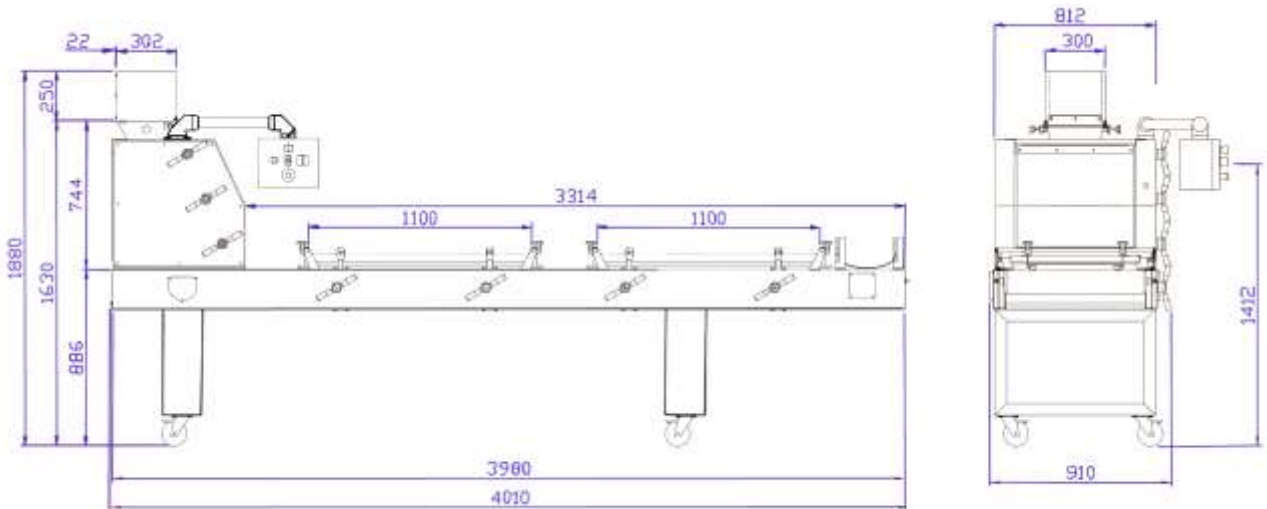
Machine	Packaged dimensions (mm)	Energy consumption (Ampere) V.400/50-3
Plyca 1C	1950 x 1150 h=2180	4,0

Model	Speed capacity	Range working dough	Max moulding length	Electrical power	Weight (Weight with shipment crate)
	pc/hr	gr	mm	kW (400V-50Hz)	kg
Plyca 2C	1800	250÷2000	400	2	890 (990)
	1500	250÷1000	600		
	900	250÷600	800		




Machine	Packaged dimensions (mm)	Energy consumption (Ampere) V.400/50-3
Plyca 2C	1950 x 1150 h=2180	4,0

Model	Speed capacity	Range working dough	Max moulding length	Electrical power	Weight (Weight with shipment crate)
	pc/hr	gr	mm	kW (400V-50Hz)	kg
Plyca L	3600	50÷2000	650	1,1	700 (850)



Machine	Packaged dimensions (mm)	Energy consumption (Ampere) V.400/50-3
Plyca L	4200 x 1200 h=2180	4,0

OPTIONS PLYCA L

	<i>Stainless steel frame</i>	Useful for: <ul style="list-style-type: none"> ➤ High humidity work environments ➤ Cleaning of the work area with water
	<i>Lateral adjustable guides by hand wheel</i>	Useful to: <ul style="list-style-type: none"> ➤ Achieve moulded bread at a very constant length
	<i>Motorized pressure board</i>	Useful when: <ul style="list-style-type: none"> ➤ Extra moulding force is required as well as additional flexibility

