

Data sheet 2024



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.
- Large 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.
- Double heat exchangers for optimal cooling in case of intensive usage.
- 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, 700 or 500 mm long; on L versions 1.780, 1.080 or 710 mm.
- Teflon coated hopper for 80 Kg dough standard.

Model**Notes**

Calybra 0.2

Calybra 1.0 *

Calybra 1.5

Calybra 2.5



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.)

* = Not recommended for particularly hard dough; optimal for pastry and liquid dough.

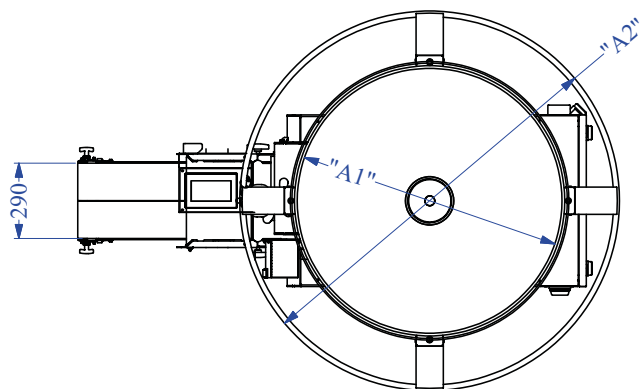
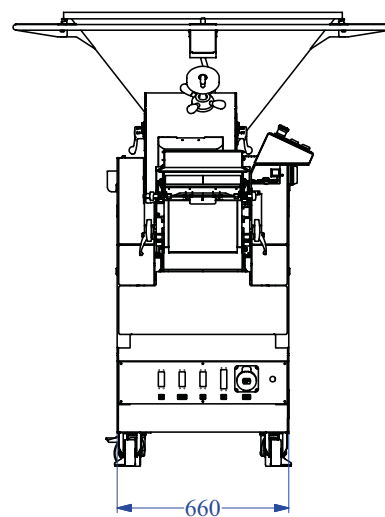
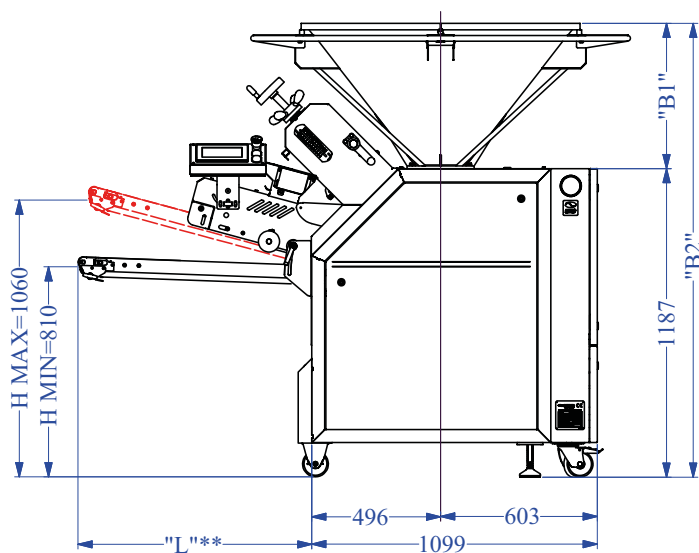
** = Please indicate out feed on left or right side (seen from the operators position).

NEW

- Patent pending for further improved dividing system.
- High efficiency electric motors IE2 and IE3 for reduced energy consumption ($\leq 30\%$).

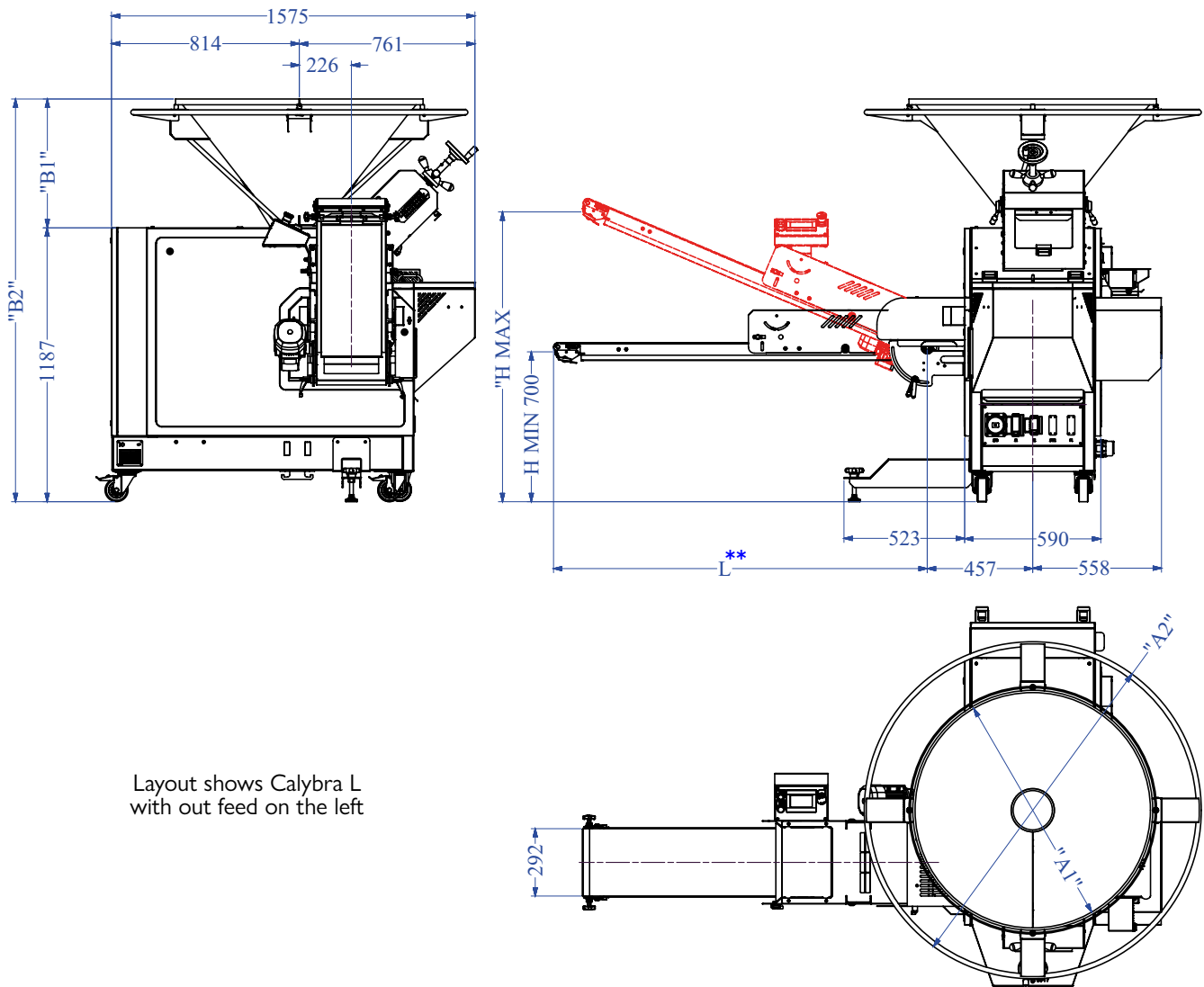
CALYBRA

Model	Speed Up to Pc/hr	Divided weight range dough dependent gr	N° rows	Overall size				Total power (400/50-3) kW	Weight (with shipment crate) kg
				A1	A2	B1	B2		
Calybra 0.2	3000	25÷230	2	(*)	(*)	(*)	(*)	2,3	560 (660)
Calybra 1.0	1500	50÷1000	1	(*)	(*)	(*)	(*)	2,3	560 (660)
Calybra 1.5	1500 3000	100÷1500 50÷680	1 2	(*)	(*)	(*)	(*)	2,3	560 (660)
Calybra 2.5	1500 3000	200÷2800 100÷1200	1 2	(*)	(*)	(*)	(*)	2,3	560 (660)





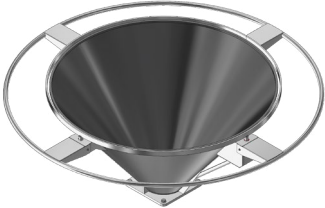


Layout shows Calybra
with frontal out feed

Model	Speed Up to Pc/hr	Divided weight range dough dependent gr	N° rows	Overall size				Total power (400/50-3) kW	Weight (with shipment crate) kg
				A1	A2	A3	A4		
Calybra 1.0 L	1500	50÷1000	1	(*)	(*)	(*)	(*)	2,3	620 (720)
Calybra 1.5 L	1500 3000	100÷1500 50÷680	1 2	(*)	(*)	(*)	(*)	2,3	620 (720)
Calybra 2.5 L	1500 3000	200÷2800 100÷1200	1 2	(*)	(*)	(*)	(*)	2,3	620 (720)



Layout shows Calybra L
with out feed on the left

Available hoppers

	<p>Conical hopper 80 kg / 65 lt (*) A1 = 600 mm (*) A2 = 1130 mm (*) B1 = 530 mm (*) B2 = 1740 mm</p>	<p>Teflon coated, useful for:</p> <ul style="list-style-type: none"> • Oil free loading of hopper • Feeding the hopper in a continuous line. 	
	<p>Conical hopper 135 kg / 110 lt (*) A1 = 820 mm (*) A2 = 1260 mm (*) B1 = 530 mm (*) B2 = 1740 mm</p>	<p>Teflon coated</p>	
	<p>Conical hopper 200 kg / 165 lt (*) A1 = 1020 mm (*) A2 = 1460 mm (*) B1 = 540 mm (*) B2 = 1750 mm</p>	<p>Teflon coated</p>	
	<p>Conical hopper with optical bars 200 kg / 165 lt (*) A1 = 1020 mm (*) A2 = n.a. (*) B1 = 540 mm (*) B2 = 1750 mm</p>	<p>Teflon coated</p>	
	<p>Conical hopper 210 kg / 190 lt (*) A1 = 820 mm (*) A2 = n.a. (*) B1 = 830 mm (*) B2 = 2030 mm</p>	<p>Teflon coated, recommended for hard or pizza dough</p> <p>Note: Without spacer ring</p>	

Available hoppers

	<p>Conical hopper 280 kg / 230 lt (*) A1 = 1020 mm (*) A2 = 1460 mm (*) B1 = 720 mm (*) B2 = 1930 mm</p>	<p>Teflon coated</p>		
	<p>Conical hopper with optical bars 280 kg / 230 lt (*) A1 = 1020 mm (*) A2 = n.a. (*) B1 = 720 mm (*) B2 = 1930 mm</p>	<p>Teflon coated</p>		
	<p>Conical hopper 300 kg / 250 lt (*) A1 = 1070 mm (*) A2 = n.a. (*) B1 = 800 mm (*) B2 = 2010 mm</p>	<p>Teflon coated</p>	<p>Note: Without spacer ring</p>	
	<p>Conical hopper with optical bars 300 kg / 250 lt (*) A1 = 1070 mm (*) A2 = n.a. (*) B1 = 800 mm (*) B2 = 2010 mm</p>	<p>Teflon coated</p>		
	<p>Square hopper 300 kg / 250 lt (*) A1 = n.a. (*) A2 = 1440x1640 mm (*) B1 = 565 mm (*) B2 = 1760 mm</p>	<p>Teflon coated</p>	<p>Note: Recommended for soft or hydrated dough only</p>	
	<p>Square hopper with optical bars 300 kg / 250 lt (*) A1 = n.a. (*) A2 = n.a. (*) B1 = 565 mm (*) B2 = 1760 mm</p>	<p>Teflon coated</p>		
	<p>Exelia treatment of hopper for high acidity dough</p>			

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:

- Router for Ethernet and Wifi connection
- Artezen Connect application with 24 months subscription included

See page 25 for additional details on the Artezen Connect application

Retail use pack

Functions:

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

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
- Please indicate opening to left, right or rear side



Removable stainless steel flour duster

- Independent electric 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



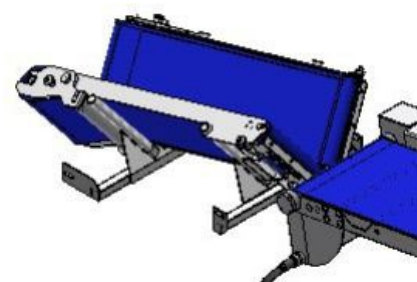
Oil dripping device

Useful for:

- Lightly oiling the internal belts and/or external belts

Note:

- Not with flour duster
- Price per set of two bottles



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

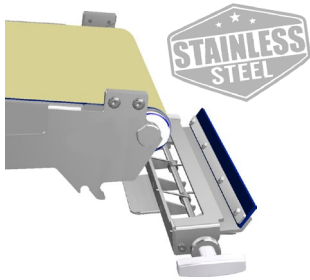
Useful for:

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

Note:

For Calybra L only

Other options



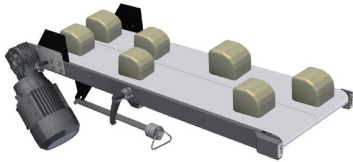
Removable scraper on flat out feed belt

Useful for:

- Rye and pastry dough
- Flour duster not accepted

Note:

- Comes with flat blue out feed belt only

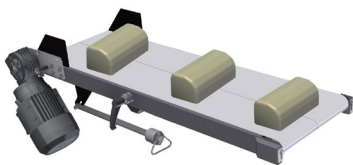


(**) Not standard length out feed belt

Calybra with 1400 mm belt

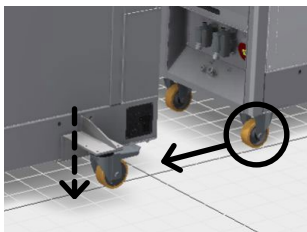
Note:
Standard belts are 900, 700 or 500 mm long; on L versions 1780, 1080 or 710 mm

Customized length per drawing



Single out feed belt

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



Height adaptation machine

+/- 85 or 100 mm

Other options



SPS
Small pieces system

Function:

- Handwheel to adjust the distance between dividing pistons and transport belt

Useful for:

- Small, sticky dough pieces up to 300 gr

Note:

- Not available on Calybra L version
- We recommend the removable scraper on flat blue out feed belt



HT
High transport system

Function:

- Transport dough pieces to 1850 mm high

Note:

- Single division operation only
- Maximum weight 1000 gr
- Bottom belt can be folded down for horizontal unloading in single or double division



Remote panel

Functions:

- Remote stop and emergency buttons
- Cable length 5 m

Other options



Full stainless steel structure

Calybra 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

Full stainless steel structure

Calybra L series



Electromechanical control panel

(Replaces touch screen panel)

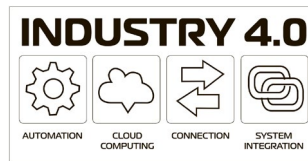
Functions:

- Speed control
- Splitter belt speed control

Note:

- Without auto-stop and setting to adjust for different dough types
- No piece counter

ARTEZEN CONNECT



The screenshot displays the Artezen Connect web application interface. The top navigation bar includes 'USERS' and 'DEVICES' tabs, with 'Artezen Artzen' on the right. The main content area is divided into several sections:

- DEVICES:** A list of devices with details for 'Calybra HD' (Artezen). It includes an 'EDIT' button and a list of specifications: DEVICE (HD - SIMULATORE 1), WEIGHT INCREMENT (LARGE), EXIT (LATERAL), and DUSTERS (2).
- DOCUMENTS:** A section for documents, currently showing 'MAHD3_IT_0.PDF' (PROCEDURA WI-FI) dated 23/01/2019.
- FIRMWARE:** A section for firmware, currently showing 'No firmware available'.
- DELETED DEVICE:** A button to delete the device.
- CONNECTION STATUS:** A table showing the status of various machine components.
- LIVE ALARMS:** A section for live alarms, currently showing 'NO ALARMS'.
- ALARM HISTORY, CLEANING REPORT, SERVICE:** Buttons to view these reports.

CONNECTION STATUS	ONLINE
MACHINE STATUS	●
RECIPE NUMBER	2
PRODUCTIVITY	1800
PIECES PRODUCED	0
PHOTOCELL STATE	x
OIL TEMPERATURE	272
AUXILIARY EXCHANGER	x
DUSTER 1	x
DUSTER 2	x
LYBRA	✓

Artezen Connect consists of a web application provided in “cloud” mode through which it is possible to:

- Monitor the operating parameters of the connected machines
- Visualise a history of machine alarms
- Create recipes and send them to the connected machines
- Synchronise recipes from the machines and save them in the cloud
- Send production plans to the machines
- Forward updates to connected machines
- Consult a history of the cleaning operations which are carried out on the machines
- Record maintenance operations performed on the connected machines
- Consult machine documentation such as usual manuals, wiring diagrams, etc...
- See the HMI interface on the machine remotely and operate certain functions
- Request assistance from the manufacturer (Artezen Srl).

Artezen Connect is intended as an independent ERP system to handle the remote connection of our machines. In case the remote connection is required with a local ERP system, additional software and personalizations are required and may entail additional charges.



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 approximate 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.



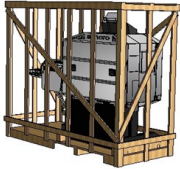

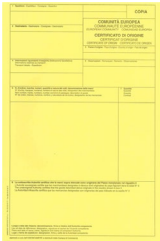

Le macchine e le opzioni 'su richiesta' potrebbero richiedere un tempo di spedizione più lungo dello standard.

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

	<p>Special voltage</p>	<p>In case of: 3-phase • V <230 >240 • V <400 >410</p>	
	<p>Electrical system with UL certified components</p>	<p>Useful for: • North American markets • V >200 <220</p>	
	<p>Packaging</p>	<ul style="list-style-type: none"> • Wooden crate + nylon cover + nylon bubble wrap • For land transport • ISPM 15 (FAO) treated 	
	<p>Hermetically sealed bag</p>	<ul style="list-style-type: none"> • Additional bag for sea transport 	
	<p>Documentation fee</p>	<ul style="list-style-type: none"> • Country specific shipping documents • ATA, certificate of origin... 	
	<p>Project costs</p>	<ul style="list-style-type: none"> • 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 almost two decades ago.

At present time Artezen has successfully established continuous distribution in more than 25 countries worldwide with tripled sales numbers as result. We modernised the product range and introduced Calybra dividers in compact as well as heavy duty versions. With Artezen Connect you are ready for Industry 4.0.

Your link to modern dough handling



Virtual Tour

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 **ARTEZEN**
DOUGH HANDLING