

# Data sheet 2024



# CALYBRA EXPRESS

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## Compact divider



### MAIN FEATURES

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- **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  $\approx$  € 2.000,00.
- 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.
- Compact design occupying minimal floor space
- Separated dividing area for easier cleaning
- Selector for pressing time, adapting the divider to 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 730, 530 or 330 mm long.
- Teflon coated hopper for 80 Kg dough standard.
- High efficiency electric motors IE2 and IE3 for reduced energy consumption ( $\leq 30\%$ ).

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**Model****Notes**

**Calybra  
Express 1.0 \***

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**Calybra  
Express 1.5**

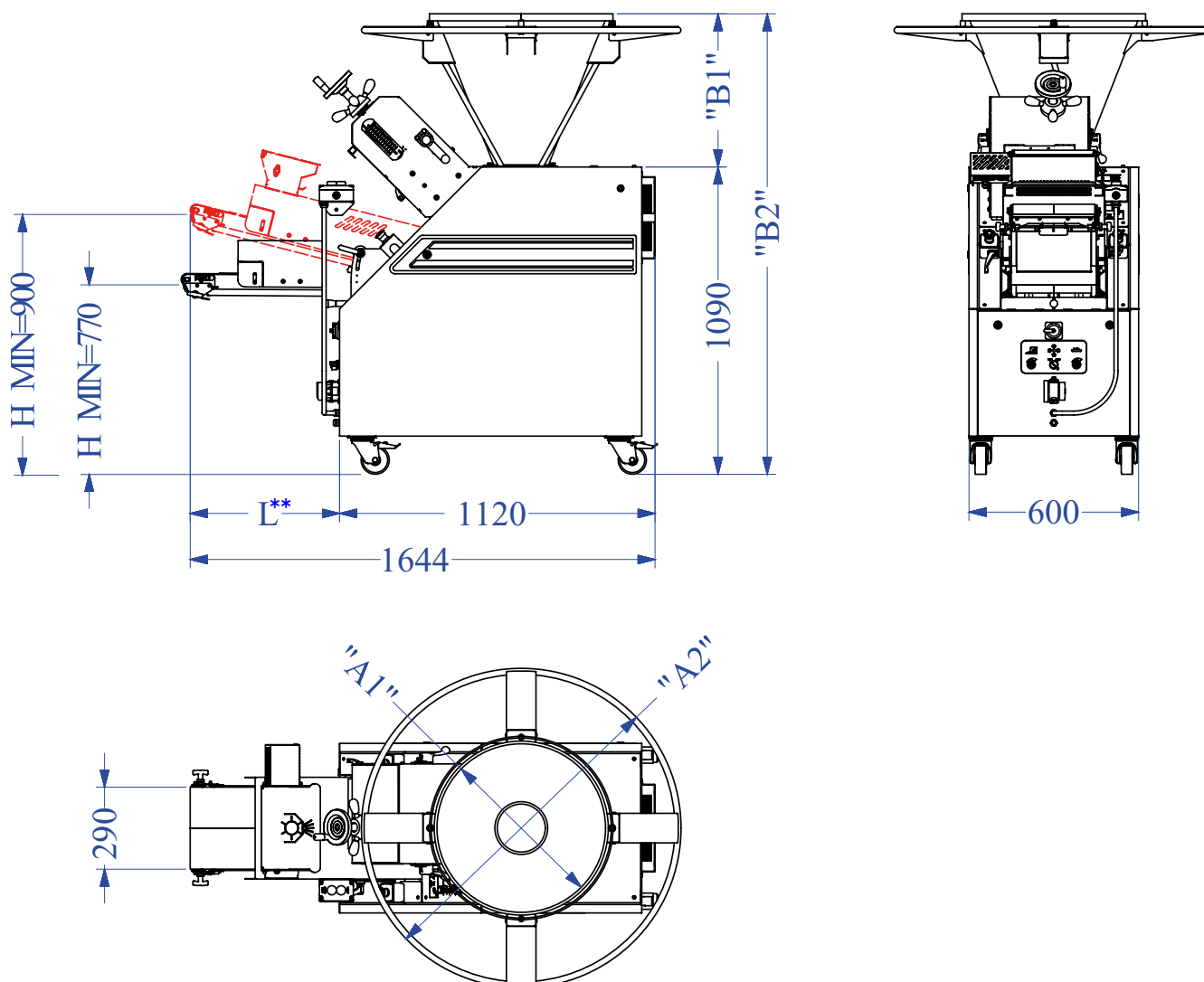
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**Calybra  
Express 2.5**

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







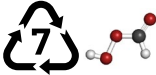
# CALYBRA EXPRESS

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		
<b>Calybra Express 1.0</b>	1.100	50÷1000	1	(*)	(*)	(*)	(*)	1,4	430 (530)
<b>Calybra Express 1.5</b>	1.100 2.200	100÷1500 50÷680	1 2	(*)	(*)	(*)	(*)	1,6	430 (530)
<b>Calybra Express 2.5</b>	1.100 2.200	200÷2500 100÷1200	1 2	(*)	(*)	(*)	(*)	1,6	430 (530)





## Available hoppers

	<p><b>Conical hopper</b>  <b>80 kg / 65 lt</b>            Ø 600x545            (*) A1 = 596 mm            (*) A2 = 1130 mm            (*) B1 = 545 mm            (*) B2 = 1640 mm</p>	<p><b>Teflon coated,</b>            useful for:</p> <ul style="list-style-type: none"> <li>• Oil free loading of hopper</li> <li>• Feeding the hopper in a continuous line.</li> </ul>		
	<p><b>Conical hopper</b>  <b>with closed cover</b>  <b>80 kg / 65 lt</b>            (*) A1 = 596 mm            (*) A2 = n.a.            (*) B1 = 545 mm            (*) B2 = 1640 mm</p>	<p><b>Teflon coated</b></p>		
	<p><b>Conical hopper</b>  <b>135 kg / 110 lt</b>            Ø 820x552            (*) A1 = 820 mm            (*) A2 = 1260 mm            (*) B1 = 552 mm            (*) B2 = 1640 mm</p>	<p><b>Teflon coated</b></p>		
	<p><b>Conical hopper</b>  <b>200 kg / 165 lt</b>            Ø 1020x560            (*) A1 = 1020 mm            (*) A2 = 1460 mm            (*) B1 = 560 mm            (*) B2 = 1650 mm</p>	<p><b>Teflon coated</b></p>		
	<p><b>Conical hopper</b>  <b>with optical bars</b>  <b>200 kg / 165 lt</b>            (*) A1 = 1020 mm            (*) A2 = n.a.            (*) B1 = 560 mm            (*) B2 = 1650 mm</p>	<p><b>Teflon coated</b></p>		
	<p><b>Conical hopper</b>  <b>210 kg / 190 lt</b>            (*) A1 = 820 mm            (*) A2 = n.a.            (*) B1 = 837 mm            (*) B2 = 1930 mm</p>	<p><b>Teflon coated,</b>            recommended for hard or            pizza dough</p> <p>Note:            Without spacer ring</p>		
	<p>Exelia treatment of hopper for <b>high acidity dough</b></p>			

# CALYBRA EXPRESS

## 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

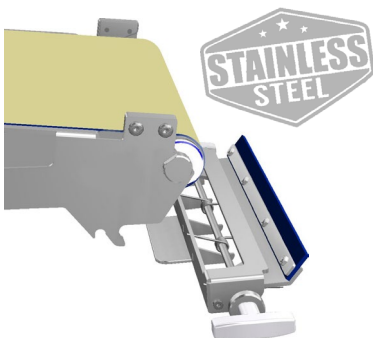


### Removable stainless steel flour duster

- 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



### Removable scraper on flat out feed belt

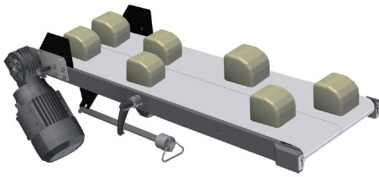
Useful for:

- Rye and pastry dough
- Flour duster not accepted

Note:

- Comes with flat blue out feed belt only

## Other options

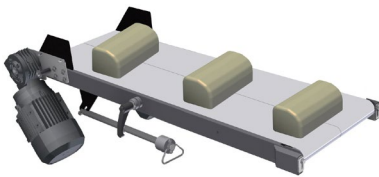


**(\*\*)**  
**Not standard length  
out feed belt**

Calybra Express  
with 1260 mm belt

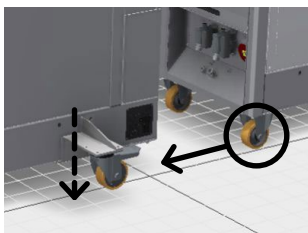
Note: Standard belts are  
730, 530 or 330 mm long

Customized length  
per drawing



**Single out feed belt**

On models 1.5 and 2.5,  
replaces double out feed  
belt, price reduction



**Increased height  
machine**

+ 100 mm



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.



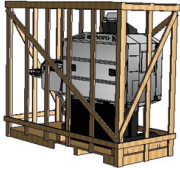

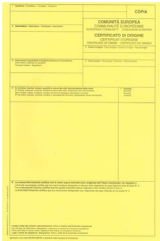

L'imballaggio è escluso dal prezzo dell'attrezzatura.

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><b>Special voltage</b></p>	<p>In case of: 3-phase • V &lt;230 &gt;240 • V &lt;400 &gt;410</p>	
	<p><b>Electrical system with UL certified components</b></p>	<p>Useful for: • North American markets • V &gt;200 &lt;220</p>	
	<p><b>Packaging</b></p>	<ul style="list-style-type: none"> <li>• Wooden crate + nylon cover + nylon bubble wrap</li> <li>• For land transport</li> <li>• ISPM 15 (FAO) treated</li> </ul>	
	<p><b>Hermetically sealed bag</b></p>	<ul style="list-style-type: none"> <li>• Additional bag for sea transport</li> </ul>	
	<p><b>Documentation fee</b></p>	<ul style="list-style-type: none"> <li>• Country specific shipping documents</li> <li>• ATA, certificate of origin...</li> </ul>	
	<p><b>Project costs</b></p>	<ul style="list-style-type: none"> <li>• Layout, test setup and trials of a bread line in the factory</li> </ul>	





## THE STORY OF ARTEZEN

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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