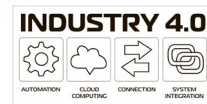


Data sheet 2024



CALYBRA HD

Heavy Duty Divider



MAIN FEATURES

- Heavy duty dough divider with stainless steel dividing head, chamber and suction drum.
- Two-phase dividing with a combination of vacuum and minimal pressure (52 bar) **respecting the dough quality**.
- High capacity hydraulic system with double continuous cooling suitable for 3 shift operation.
- **Oil free**: the dividing system does not require divider oil for maximum savings, better product quality and better hygiene.
- Hopper in stainless steel, Teflon coated, capacity from 80-300 kg, safety system according to **EN 12042:2020**.
- Frame on wheels with dampers.
- Full stainless steel frame, covers and external components.
- Lateral out feed belt with double belts in V for quick and precise out feed of the divided dough pieces, stainless steel construction, speed adjustable.
- Control panel XL on turnable arm with touch screen.
- Button on touch screen panel to adjust the pressing time, adapting the divider for soft/pastry, normal or hard/pizza/pre-proved dough.
- Suitable for any type of dough: soft, hard, sticky, gluten-free, pastry, ...
- Total **savings in oil** alone compared to an equivalent machine with lubrication for an average year of operation \approx € 8.000,00 in 2 shift operation.
- Electrical socket to connect supplementary machines.
- Pastry pack for soft, liquid doughs as well as gluten free dough included.

Model**Notes**

Calybra HD 1.5

Calybra HD 2.5



Calybra HD 1.5 L*

Calybra HD 2.5 L*

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

NEW

- Flat out feed belt i.s.o. V-belts available on request on Calybra HD L version.
- High efficiency electric motors IE2 and IE3 for reduced energy consumption ($\leq 30\%$).

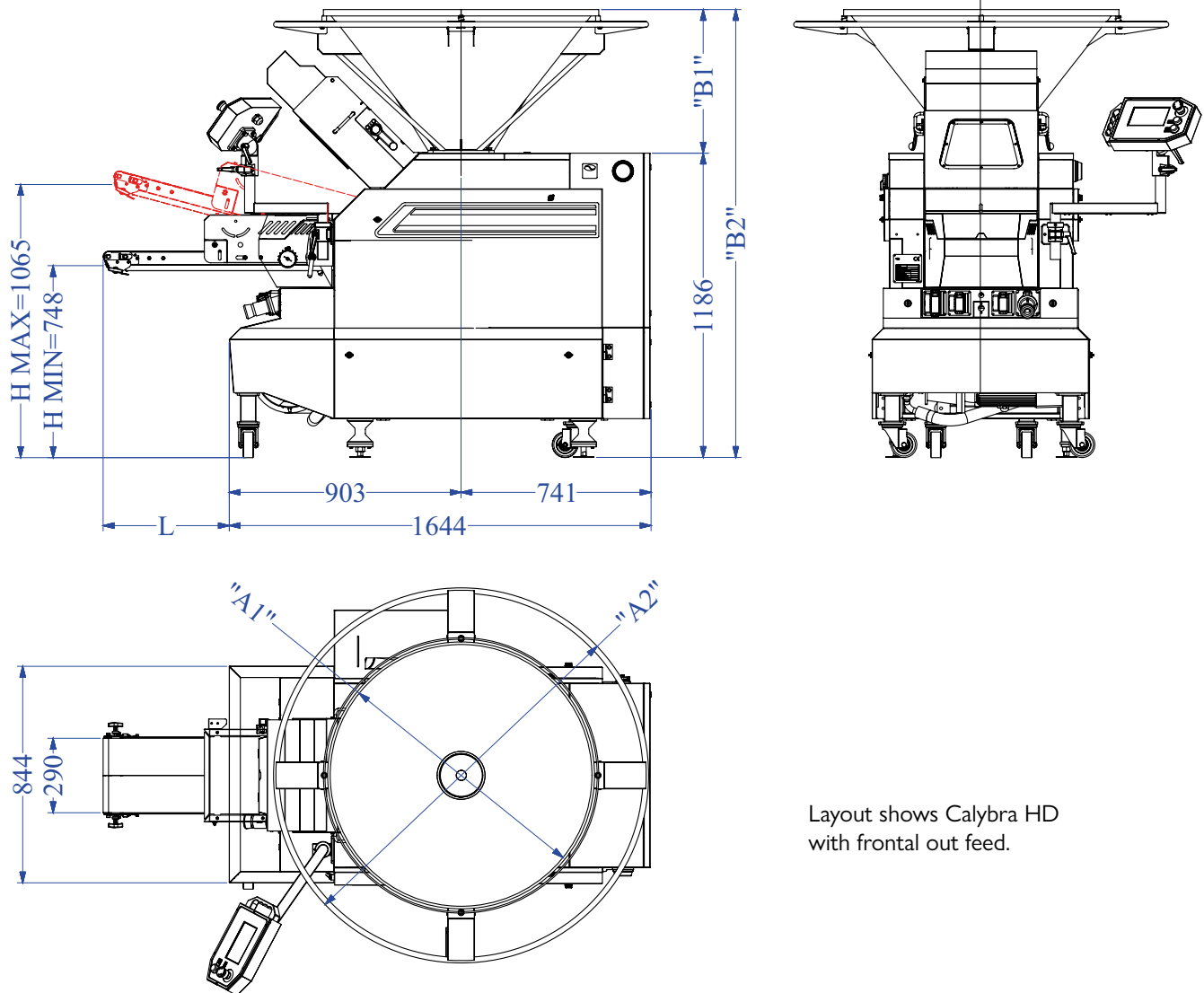


Note:

The above prices refer to the models with manual weight adjustment.

CALYBRA HD

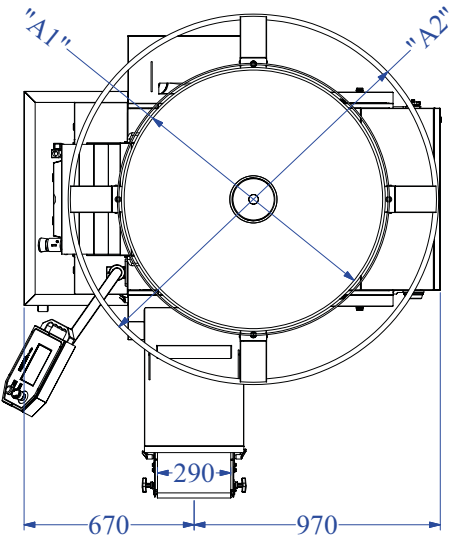
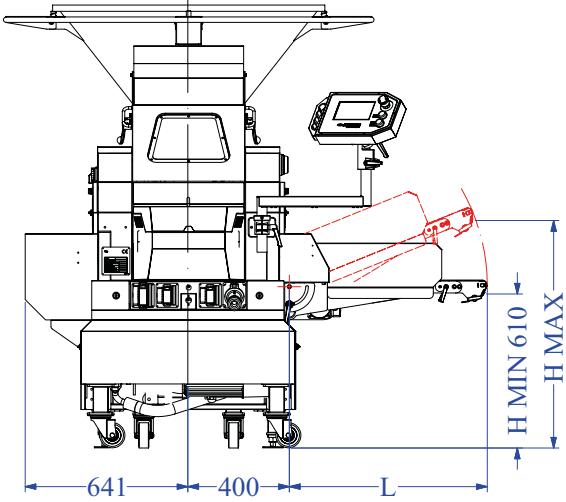
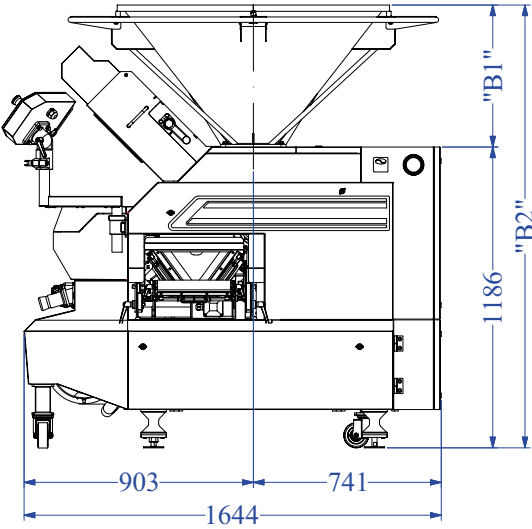
Model	Speed Up to Pc/hr	Divided weight range dough dependent gr	N° rows	Overall size				Total power (400/50-3) kW	Weight (with shipment crate) kg
				A1	A2	B1	B2		
Calybra HD 1.5	1500	100÷1500	1	(*)	(*)	(*)	(*)	6	750 (850)
	3000	50÷680	2	(*)	(*)	(*)	(*)		
Calybra HD 2.5	1500	200÷2800	1	(*)	(*)	(*)	(*)	6	750 (850)
	3000	100÷1200	2	(*)	(*)	(*)	(*)		



Layout shows Calybra HD with frontal out feed.

CALYBRA HD







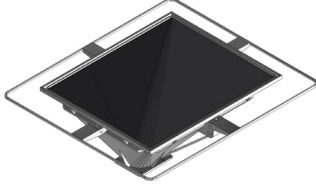

Model	Speed Up to Pc/hr	Divided weight range dough dependent gr	N° rows	Overall size				Total power (400/50-3) kW	Weight (with shipment crate) kg
				A1	A2	B1	B2		
Calybra HD 1.5 L	1500 3000	100÷1500 50÷680	1	(*)	(*)	(*)	(*)	6	815 (940)
			2	(*)	(*)	(*)	(*)		
Calybra HD 2.5 L	1500 3000	200÷2800 100÷1200	1	(*)	(*)	(*)	(*)	6	815 (940)
			2	(*)	(*)	(*)	(*)		



Layout shows Calybra HD with out feed on the right side

CALYBRA HD

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 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>	
	<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 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>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>Exelia treatment of hopper for high acidity dough</p>		

Options: Packs for personalisation



Memory connect pack

Servo assisted weight setting

- 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 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

CALYBRA HD

Other options



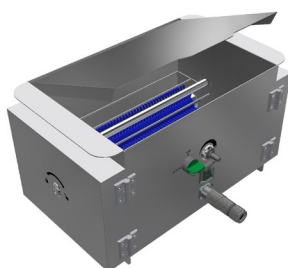
Fold-away hopper

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



Flour duster

Up to two flour dusters per machine, recommended for very sticky dough

Note:

Price per unit



Oil dripping device

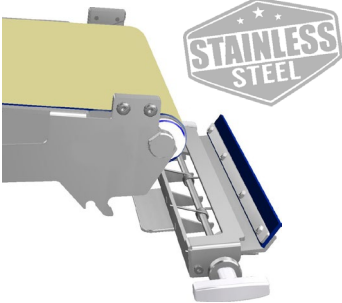
Useful for:

- Lightly oiling the internal belts and/or external belts

Note:

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

Other options

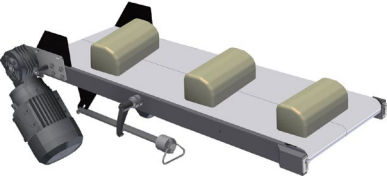


Removable scraper on flat out feed belt

Useful for:

- Rye and pastry dough
- Flour duster not accepted

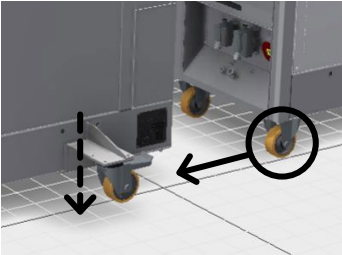
Note:
Comes with flat blue out feed belt only



Customized out feed belt

Length of the out feed belt per drawing

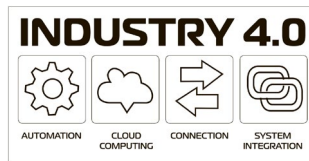
- Calybra HD L
Standard, L = 760 mm
- Calybra HD
Standard, L = 250, 450, 1000 mm



Height adaptation machine

Customized per drawing

ARTEZEN CONNECT



The screenshot displays the 'DEVICES' page in the Artezen Connect web application. The main content area shows details for a device named 'Calybra HD'. On the left, there are sections for 'DEVICES', 'DOCUMENTS', and 'FIRMWARE'. The 'DEVICES' section includes a list of specifications: HD - SIMULATORE 1, WEIGHT INCREMENT, LARGE, EXIT, LATERAL, and DUSTERS (2). Below this are buttons for 'PRODUCTION', 'CONFIGURATION', 'SERVICE REQUEST', and 'REMOTE'. The 'DOCUMENTS' section shows a PDF file named 'MAHD3_IT_0.PDF'. The 'FIRMWARE' section indicates 'No firmware available'. On the right, there is a 'CONNECTION STATUS' table and a 'LIVE ALARMS' section. The 'CONNECTION STATUS' table lists various machine parameters and their current states. The 'LIVE ALARMS' section shows 'NO ALARMS'. At the bottom, there are buttons for 'ALARM HISTORY', 'CLEANING REPORT', and 'SERVICE'.

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.



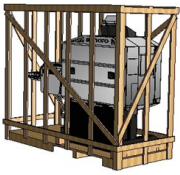

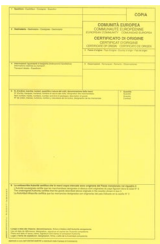

Le macchine e le opzioni 'su richiesta' potrebbero richiedere un tempo di spedizione più lungo dello standard.

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