

LYBRA

Dynamic Weight Checker



MAIN FEATURES

- Guarantees the uniformity of your products.
- Trust but verify: **improve your quality standards.**
- **Cost saving** – no more avoidable loss of dough or packed products.
- 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 and cloud 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 (blue).
- Automatic feedback and adjustment of the divided weight when paired with the Calybra (with memory pack) or Calybra HD divider.
- Facilitates **HACCP / ISO22000 / BRC** certifications.
- Control unit with **Wifi router for connection to the cloud (Artezen Connect App)**; 24 months subscription for online services included.

Model**Notes**

Lybra DC
(Dynamic Checking)

- Useful to:
- Verify the weight of divided dough pieces
 - Feedback to and adjustment of the Calybra divider
 - Report daily production



Lybra DS
(Dynamic Sorting)

- As Lybra DC with:
- Automatic expulsion from the production line of incorrect weights

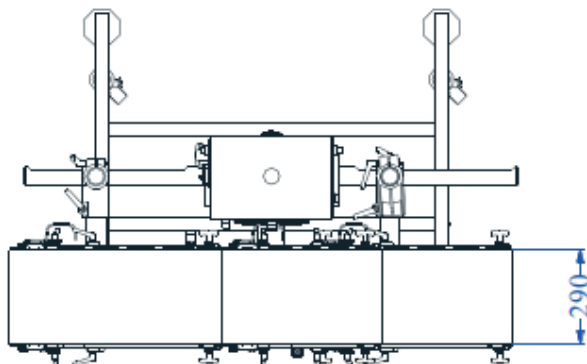
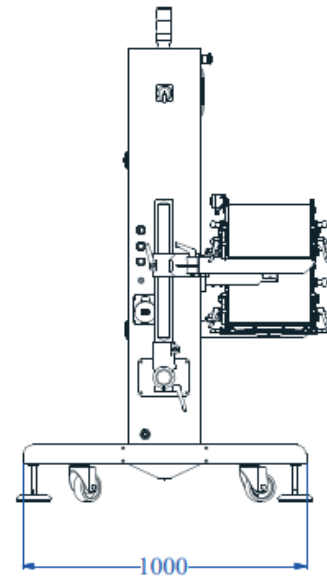
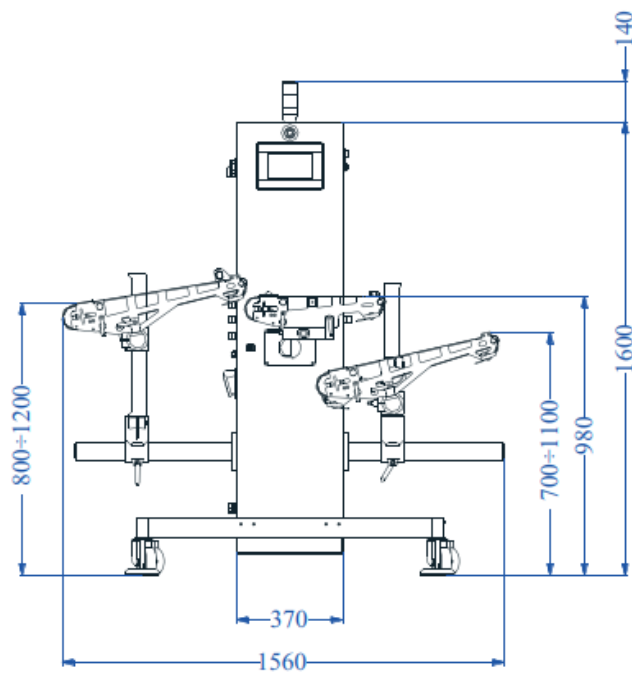


Lybra DS+
(Dynamic Sorting
High Capacity)

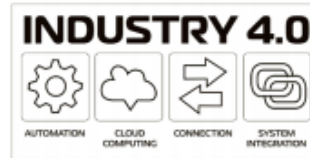
- As Lybra DS with:
- Additional re-phasing step belt with photocell to facilitate high-speed production over 1400 pcs/hr

LYBRA

Model	Speed	Weight range	Display resolution	Total power (400/50-3)	Weight (with shipment crate)
	Pc/hr	gr	gr	kW	kg
Lybra DC	100÷1400	40÷4000	1	0,12	230 (330)
Lybra DS	100÷1400			0,24	250 (350)
Lybra DS+	100÷3000			0,36	270 (370)



ARTEZEN CONNECT



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

- DEVICES:** A list of devices with details for 'Calybra HD' (Artezen). An 'EDIT' button is visible.
- Device Details:** A list of attributes for Calybra HD: DEVICE (HD - SIMULATORE 1), WEIGHT INCREMENT (LARGE), EXIT (LATERAL), DUSTERS (2).
- Actions:** Four buttons: PRODUCTION (Open), CONFIGURATION (Show), SERVICE REQUEST (Open), and REMOTE (Start).
- DOCUMENTS:** A section with a 'NEW' indicator, showing a document 'MAND3_IT_0.PDF' (PROCEDURA WI-FI) dated 23/01/2019.
- FIRMWARE:** A section with a 'NEW' indicator, showing 'No firmware available'.
- DELETED DEVICE:** A button at the bottom.
- CONNECTION STATUS:** A table showing the status of various components. The overall status is 'ONLINE'.
- LIVE ALARMS:** A section showing 'NO ALARMS'.
- Additional Actions:** Three buttons at the bottom right: ALARM HISTORY (Open), CLEANING REPORT (Show), and SERVICE (Open).

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







The Artezen Connect application is a solution for Industry 4.0. Machines with this logo are equipped with a Wifi router for cloud connection. Through our desktop application, it is easy to program recipes and daily production schedules from anywhere.

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.

Historical data on production, efficiency, incidents and maintenance allow you to improve processes in your plant and to guarantee better quality. User manuals and other relevant data are always up to date and available in one place.

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.

COMMON OPTIONS for ALL EQUIPMENT

	<p>Special voltage</p>	<p>In case of: 3-phase</p> <ul style="list-style-type: none"> • V <220 >240 • V <400 >420 	
	<p>Electrical system with UL certified components</p>	<p>Useful for:</p> <ul style="list-style-type: none"> • North American markets • V >200 <220 	
	<p>Packaging</p>	<ul style="list-style-type: none"> • Wooden crate + nylon cover + nylon bubble wrap • For land transport • ISPM 15 (FAO) treated 	
	<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 	
	<p>Central emergency stop for bread line</p>	<ul style="list-style-type: none"> • Connectivity with non-Artezen components to be confirmed on request • Suitable for emergency stop only 	



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.