

Data sheet 2024



Long moulder



MAIN FEATURES

- Adjustable motorized pressure board with adjustable speed: better shape, higher uniformity of the products.
- Lifiable for easy cleaning.
- **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).

Model**Notes****Plyca 1CS**

- Useful for:
- Capacity up to 2100 pcs/hr
 - Working width 450 mm
 - Standard

**Plyca 1C**

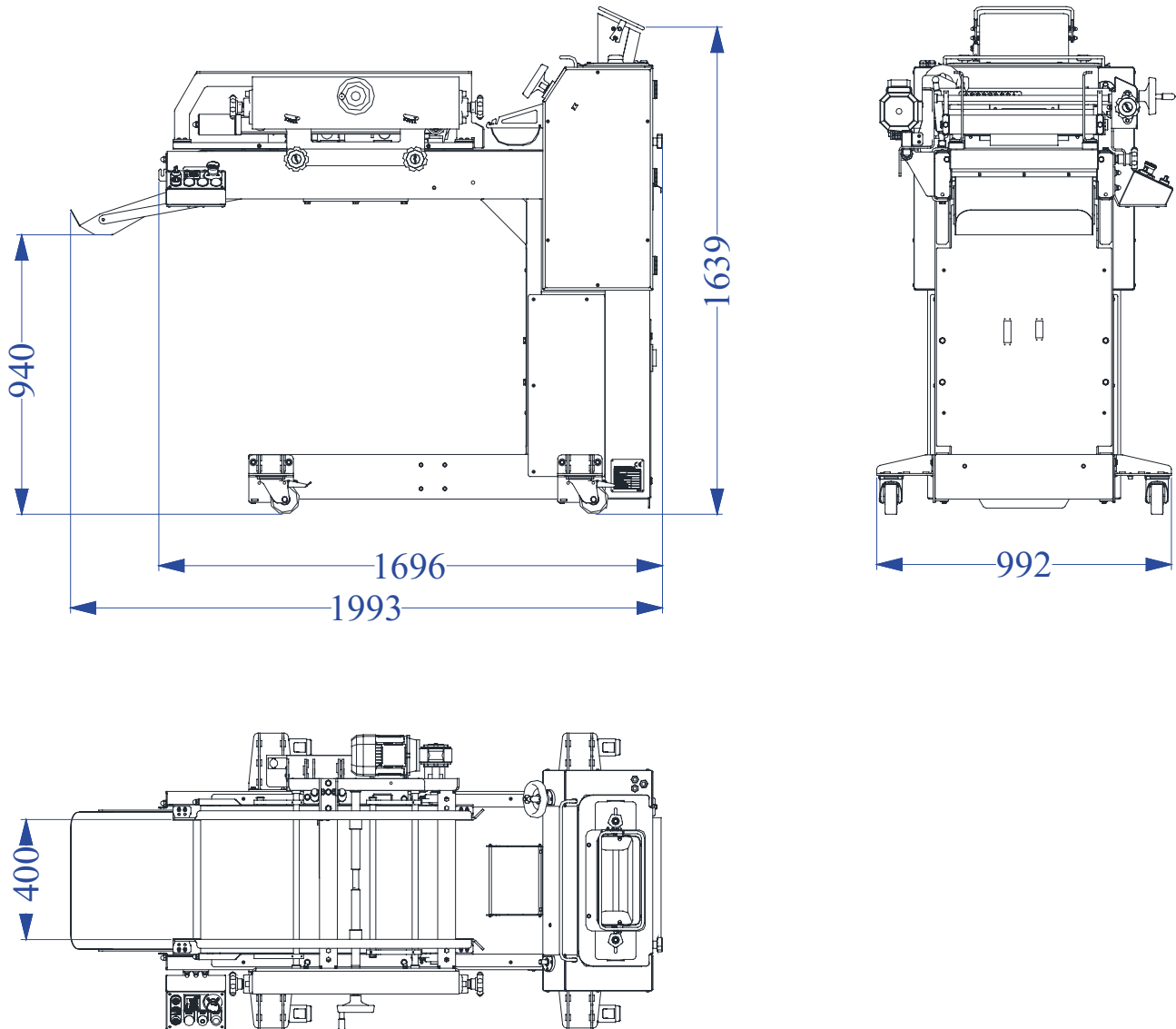
- Useful for:
- Capacity up to 2100 pcs/hr
 - Working width 400 mm
 - Products like tin bread and Russian “baton”

**Plyca 2C**

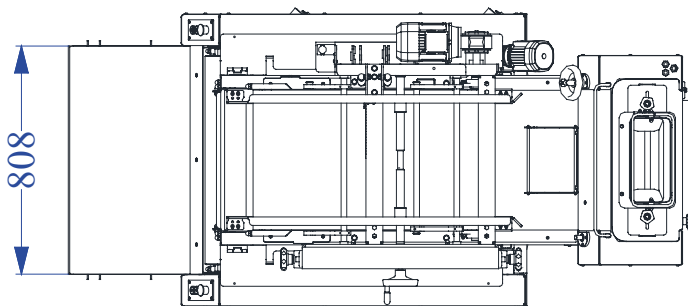
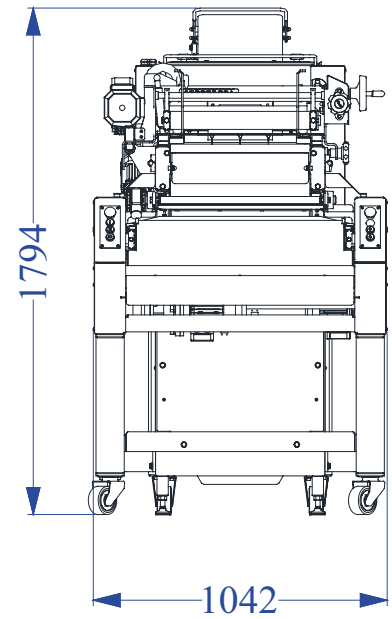
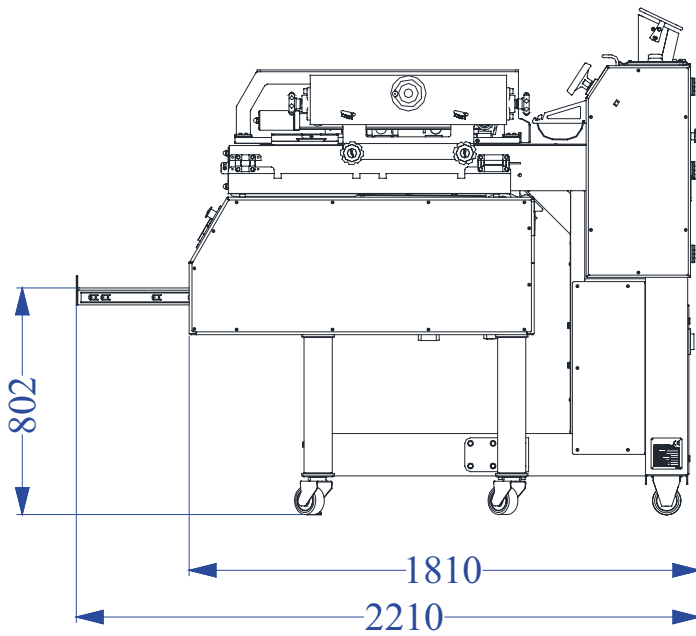
- Useful for:
- Working width 800 mm
 - Products like tin bread, Russian “baton” and French baguettes

PLYCA

Model	Speed Up to	Weight range dough dependent	Max moulding length	Total power (400/50-3)	Weight (with shipment crate)
	Pc/hr	gr	mm	kWh	kg
Plyca 1CS	2100	100÷2000	450	1,12	515 (620)
Plyca 1C	2100	250÷2000	400	1,12	515 (620)



Model	Speed Up to	Weight range dough dependent	Max moulding length	Total power (400/50-3)	Weight (with shipment crate)
	Pc/hr	gr	mm	kWh	kg
Plyca 2C	2100	250÷2000	450	2	890 (990)
	1600	250÷1000	600		
	900	250÷600	800		





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.



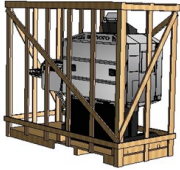

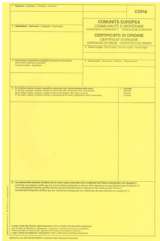

Le macchine e le opzioni 'su richiesta' potrebbero richiedere un tempo di spedizione più lungo dello standard.

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