



**DATASHEET 2016**  
**CALYBRA**

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 **ARTEZEN**  
DOUGH HANDLING



# BREAD PLANT

## CALYBRA Volumetric Divider



### ***Main features***

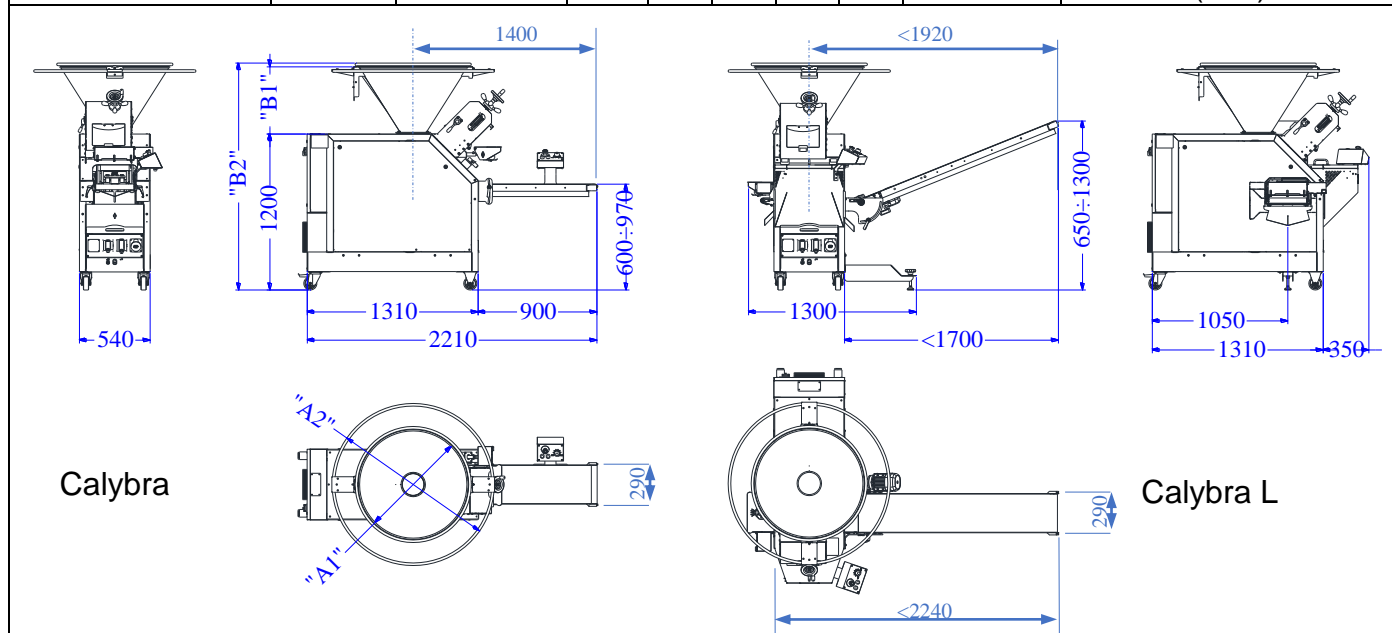
- **Suitable for any type of dough:** soft, hard, sticky, gluten-free...
- Stainless steel dividing head and chamber
- Stainless steel hopper, safety system according to standard **EN 12042:2014**
- **No lubrication required for the dividing system;** Total **savings** compared to an equivalent machine 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
- Touch screen control panel with speed adjustment and piece counter with pre-set counting and auto-stop
- Stainless steel covers, belt frame and weight adjustment box
- Hydraulic dividing system for **highest accuracy with respect for the dough quality** (hydraulic oil is NSF H1 certified)

	DESCRIPTION	NOTES
	<b>Calybra 0.2</b>	
	<b>Calybra 1.0</b>	
	<b>Calybra 1.5</b>	
	<b>Calybra 2.5</b>	
	<b>Calybra 0.2 L (*)</b>	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.)
	<b>Calybra 1.0 L (*)</b>	
	<b>Calybra 1.5 L (*)</b>	
	<b>Calybra 2.5 L (*)</b>	

(\*) Please indicate outfeed on Left or Right side

Model	Speed	Divided weight	n° rows	Overall size				Total power	Weight (with the shipment crate)
	pc/hr Up to	gr		"A1"	"A2"	"B1"	"B2"		

<b>Calybra 0.2</b>	2600	25÷230	2	(*)	(*)	(*)	(*)	2,6	535 (635)
<b>Calybra 1.0</b>	1300	50÷1000	1	(*)	(*)	(*)	(*)	2,6	535 (635)
<b>Calybra 1.5</b>	1300 2600	100÷1500 50÷680	1 2	(*)	(*)	(*)	(*)	2,6	535 (635)
<b>Calybra 2.5</b>	1300 2600	200÷2800 100÷1200	1 2	(*)	(*)	(*)	(*)	2,6	535 (635)
<b>Calybra 0.2 L</b>	2600	25÷230	2	(*)	(*)	(*)	(*)	3	588 (708)
<b>Calybra 1.0 L</b>	1300	50÷1000	1	(*)	(*)	(*)	(*)	3	588 (708)
<b>Calybra 1.5 L</b>	1300 2600	100÷1500 50÷680	1 2	(*)	(*)	(*)	(*)	3	588 (708)
<b>Calybra 2.5 L</b>	1300 2600	200÷2800 100÷1200	1 2	(*)	(*)	(*)	(*)	3	588 (708)

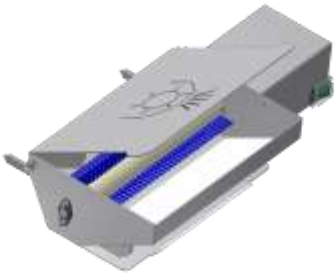


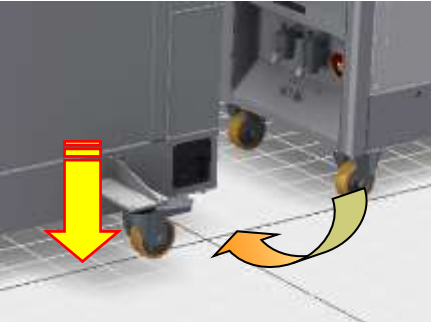





Machine	Packaged dimensions (mm)	Energy consumption (Ampere) V. 400/50-3
<b>Calybra</b>	2400 x 1200 h=2180	6,5
<b>Calybra L</b>	1950 x 1950 h=2180	7

SEE NEXT PAGE FOR (\*)

OPTIONS		
	<p><i>Conical hopper</i>  <b>80 kg</b>            (Ø 600x530)            (*) "A1"=590 mm            (*) "A2"=1130 mm            (*) "B1"=530 mm            (*) "B2"=1740 mm</p>	<p>Stainless steel surface</p> <p>Teflon coated, useful for:            ➤ Oil free loading of the hopper            ➤ Feeding the hopper in a continuous line</p>
	<p><i>Cover for conical hopper 80 kg i.s.o. safety ring</i></p>	
	<p><i>Conical hopper</i>  <b>135 kg</b>            (Ø 1020x530)            (*) "A1"=820 mm            (*) "A2"=1260 mm            (*) "B1"=530 mm            (*) "B2"=1740 mm</p>	<p>Stainless steel surface</p> <p>Teflon coated</p>
	<p><i>Conical hopper</i>  <b>160 kg</b>            (Ø 820x610)            (*) "A1"=820 mm            (*) "A2"=1260 mm            (*) "B1"=610 mm            (*) "B2"=1820 mm</p>	<p>Stainless steel surface</p> <p>Teflon coated</p>
	<p><i>Conical hopper</i>  <b>200 kg</b>            (Ø 1020x540).            (*) "A1"=1020 mm            (*) "A2"=1460 mm            (*) "B1"=540 mm            (*) "B2"=1750 mm</p>	<p>Stainless steel surface</p> <p>Teflon coated</p>
	<p><i>Conical hopper</i>  <b>280 kg</b>            (Ø 1020x720)            (*) "A1"=1020 mm            (*) "A2"=1460 mm            (*) "B1"=720 mm            (*) "B2"=1930 mm</p>	<p>Stainless steel surface</p> <p>Teflon coated</p>







	<p><i>Removable stainless steel flour duster</i></p> <ul style="list-style-type: none"> <li>➤ Independent electric brush drive</li> <li>➤ Safe construction</li> <li>➤ Thermal protection</li> <li>➤ Switchable ON/OFF</li> <li>➤ Adjustable flour dispense</li> </ul>	<p>Useful for:</p> <ul style="list-style-type: none"> <li>➤ Dough made of &gt; 60% water for white flour or &gt; 40% for rye flour</li> </ul>
	<p><i>Dough scraper roller</i></p>	<p>Useful for:</p> <ul style="list-style-type: none"> <li>➤ Dough weight &lt; 80 gr</li> <li>➤ Sticky dough</li> <li>➤ Non-elastic dough</li> </ul>
	<p><i>Removable scraper on out feed belt</i></p>	<p>Useful in case of:</p> <ul style="list-style-type: none"> <li>➤ Extra sticky dough</li> <li>➤ Flour duster not accepted</li> <li>➤ Very elastic pastry dough</li> </ul>
	<p><i>Lowering kit machine</i></p>	<p>Useful to:</p> <ul style="list-style-type: none"> <li>➤ Lower the top edge of the hopper</li> </ul> <p>N.B. The in and out feed are 85 mm lower than standard.</p>

	<p><i>High capacity pack</i></p> <p>up to 26 cycles/min (1550 pcs/hr single division – 3100 pcs/hr double division)</p>	<p>Useful for:</p> <ul style="list-style-type: none"> <li>➤ Continuous work &gt; 8 hr/day</li> <li>➤ High capacity makeup line</li> </ul>
	<p><i>Increased range pack</i></p> <p>Calybra 1.0 → 1.2 Calybra 1.5 → 1.8 Calybra 1.5 → 0.8 (x) Calybra 2.5 → 3.3 Calybra 2.5 → 1.4 (x)</p> <p>(x) double division</p>	<p>Useful to:</p> <ul style="list-style-type: none"> <li>➤ Increase the maximum dividing weight by 20% over the standard weight</li> </ul>
	<p><i>Memory pack</i></p> <p>Servo assisted weight setting</p>	<p>Functions:</p> <ul style="list-style-type: none"> <li>➤ Set-up of digital weight control</li> <li>➤ Speed control</li> <li>➤ Splitter belt speed control</li> <li>➤ Countdown of divided pieces</li> <li>➤ Memory of infinite recipes to automatically download all the parameters</li> </ul> <p>Useful for:</p> <ul style="list-style-type: none"> <li>➤ Lots of different recipes in use</li> <li>➤ Quick and fast replacement of recipes</li> <li>➤ Immediate and exact start-up of each dividing cycle</li> </ul>

	<p><i>Stainless steel Pre-rounding device</i></p>	<p>Available for:</p> <ul style="list-style-type: none"> <li>➤ Calybra 1.0</li> <li>➤ Calybra L series</li> </ul> <p>Useful for:</p> <ul style="list-style-type: none"> <li>➤ Dough weight 200÷1500 gr</li> <li>➤ Moderate dough humidity, max 65% water/flour</li> <li>➤ Before an intermediate proofer</li> </ul>
	<p><i>Pre-moulding device</i></p>	<p>Available for:</p> <ul style="list-style-type: none"> <li>➤ Calybra 1.0</li> <li>➤ Calybra L series</li> </ul> <p>Useful to:</p> <ul style="list-style-type: none"> <li>➤ Obtain identical shape of the divided pieces</li> <li>➤ Avoid rolling pieces in case of strong inclination of the outfeed belt</li> </ul>
	<p><i>Splitter belt with adjustable speed</i></p>	<p>Available for:</p> <ul style="list-style-type: none"> <li>➤ Calybra 1.5, 2,5</li> </ul> <p>Useful for:</p> <ul style="list-style-type: none"> <li>➤ Double division cycle in automatic lines</li> <li>➤ Production capacity 1300÷3100 pcs/hr</li> </ul>
	<p><i>400 mm shorter Splitter belt with adjustable speed</i></p>	<p>Available for:</p> <ul style="list-style-type: none"> <li>➤ Calybra 1.5, 2,5</li> </ul> <p>Useful for:</p> <ul style="list-style-type: none"> <li>➤ Double division cycle in automatic lines</li> <li>➤ Production capacity 1300÷3100 pcs/hr</li> </ul>



 <p><b>STAINLESS STEEL</b></p>	<p><i>Full stainless steel structure</i></p> <p>Calybra series</p>	<p>Useful for:</p> <ul style="list-style-type: none"> <li>➤ Industrial applications where high pressure water is used for cleaning of the work area</li> <li>➤ Specific hygienic equipment requirements</li> <li>➤ HACCP/ISO22000/ BRC certifications</li> </ul>
	<p><i>Electromechanical control panel</i></p> <p>(replaces touch screen panel)</p>	<p>Functions:</p> <ul style="list-style-type: none"> <li>➤ Speed control</li> <li>➤ Splitter belt speed control</li> <li>➤ Countdown of divided pieces</li> </ul>
	<p><i>Feeding hopper 300 litre</i></p> <p>Teflon coated</p>	<p>Different sizes on request.</p> <p>Useful for:</p> <ul style="list-style-type: none"> <li>➤ Combination with high capacity mixers</li> <li>➤ Dough partially proved before dividing</li> </ul>
	<p><i>Dough Resting System</i></p>	<p>In combination with the optional pre-rounder.</p> <p>Useful for:</p> <ul style="list-style-type: none"> <li>➤ Short resting time between dividing and moulding (5 minutes)</li> <li>➤ Reduced floor area available</li> </ul>