



DATASHEET 2016
SYNCRO

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 **ARTEZEN**
DOUGH HANDLING

SYNCRO Automatic Divider Rounder



Main features

- Wheels for easy mobility
- Teflon coated, stainless steel hopper for 10 kg dough
- Stainless steel main frame and housing
- Powder coated base with sufficient ground clearance (facilitates cleaning of floors)
- Optical safety sensors on the hopper
- Digital control with **memory for 50 recipes/programs**
- Full automatic work cycle
- Speed adjustable between 1.500 and 3.500 pcs/hr; rounding speed adjustable separately
- Frontal doors for fast and easy cleaning; dividing components removable without tools
- Easy programmable and comprehensible display with drive controller
- Hydraulic dividing system for **highest accuracy with respect for the dough quality** (hydraulic oil is NSF H1 certified)
- Works without any lubrication
- **Double rounding system for optimal results**

	Description	Notes
	<p>Syncro 90</p> <p>Syncro 120</p> <p>Syncro 160 (*)</p>	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ Buns ➤ Brioches
	<p>Syncro M 90</p> <p>Syncro M 120</p> <p>Syncro M 160 (*)</p>	<p>Equipped with a long moulder in stainless steel</p> <p>Useful for:</p> <ul style="list-style-type: none"> ➤ Buns ➤ Brioches ➤ Baps ➤ Hot dogs ➤ (Dinner) Rolls
	<p>Syncro Light</p>	<p>Similar to Syncro but:</p> <ul style="list-style-type: none"> ➤ Fixed speed 2400 pcs/hr ➤ Rounding speed fixed ➤ No automatic setup ➤ Painted housing and doors
	<p>Syncro Light M</p>	<p>Similar to Syncro M but:</p> <ul style="list-style-type: none"> ➤ Fixed speed 2400 pcs/hr ➤ Rounding speed fixed ➤ No automatic setup ➤ Painted housing, doors and moulder

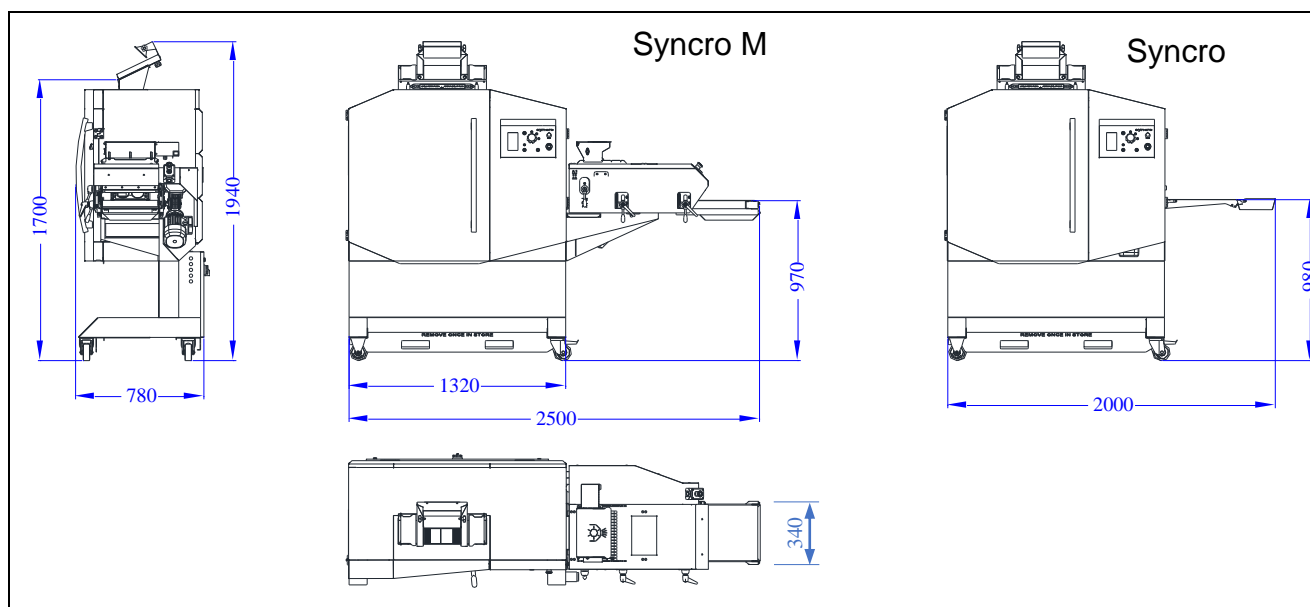
(*)= Delivery time on request

Model	Speed	Weight range	N° rows	Total power (400/50-3)	Weight (with the shipment crate)
	Pc/hr	gr		kW	kg

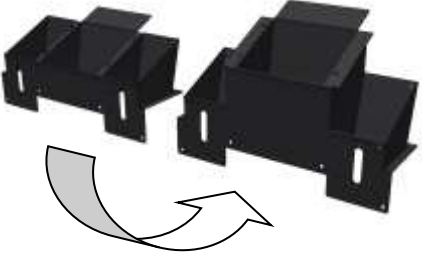

Syncro 90	1500÷3500	15÷90	2	1,2	640 (740)
Syncro 120		30÷120			
Syncro 160 (*)		45÷160			

Syncro M 90	1500÷3500	15÷90	2	1,9	770 (870)
Syncro M 120		30÷120			
Syncro M 160 (*)		45÷160			

Syncro Light	2400	30÷120	2	1,2	630 (730)
Syncro Light M				1,9	730 (830)



Machine	Packaged dimensions (mm)	Energy consumption (Ampere) V. 400/50-3
Syncro	2100 x 1150 h=2180	2,5
Syncro M	2650 x 1150 h=2180	2,9

OPTIONS		
	<p><i>Hopper capacity 15 kg dough</i></p>	<p>Useful for:</p> <ul style="list-style-type: none"> ➤ Dividing heavy dough portions, quickly processing the mixed dough <p>N.B. This hopper is 100 mm higher than the standard hopper.</p>
	<p><i>Pneumatic dividing system</i></p>	<p>Replaces the hydraulic system. Must be connected to an external compressor.</p> <p>Useful for:</p> <ul style="list-style-type: none"> ➤ Bakeries with a pneumatic system installed with minimum capacity of 170 NL/h at 5 bar ➤ No hydraulic system specified by client <p>N.B. The total electric consumption is 0,75 kW less than the standard version.</p>