



**Your link
to modern
dough
handling**

ARTEZEN

We offer our bakery partners modern and flexible dough handling solutions by turning well tested techniques into up-to-date technology. Our model range covers the vital elements of dough handling to produce appealing and tasty products while meeting today's as well as future consumer demands.

Significant advantages are weight and structural accuracy of the handled products and user friendliness for the operators. Along with our experienced support, these advantages give our partners a cutting edge versus their competitors and secure the very best opportunity for high quality and growth.

Accuracy and Control – User Flexibility – Reliability – Professional Support





PRODUCT RANGE



SYNCRO

AUTOMATIC
BUN DIVIDER ROUNDER

Roll plant equipped with a gentle yet accurate dividing system and double rounding device.



CALYBRA

VOLUMETRIC
DOUGH DIVIDER

Equipped with a two phase, oil-free dividing system assuring highest quality and uniformity for any type of dough.



CALYBRA HD

VOLUMETRIC
HEAVY DUTY DIVIDER

Calybra's oil-free dividing system in a unit made for 24/7 production. Industry 4.0 ready for cloud computing.



LYBRA

DYNAMIC
WEIGHT CHECKER

Automatic control system checking and reporting the weight of dough portions, baked goods and packed products.



CONYCA

CONICAL
DOUGH ROUNDER

Compact unit for rounding soft and medium strong dough portions immediately after dividing.



AGYLA

CONICAL
HEAVY DUTY ROUNDER

High capacity rounder with adjustable channels for optimal quality and a larger weight range.



CUBYCA

INTERMEDIATE
DOUGH PROVER

Provides a comfortable rest after dividing and rounding, improves taste and allows for better moulding.



PLYCA

DOUGH
LONG MOULDER

It's compact design saves floor space without compromising on moulding length; suitable for bread and baguette.

SYNCRO

Automatic Bun Divider Rounder

Syncro is an efficient roll plant equipped with a gentle dividing system with double rounding device. This unique two-row system offers you a larger weight range without the need to change drums or stamps. The required weight is simply set through the drive controller while the electronic processor automatically sets the optimal parameters.

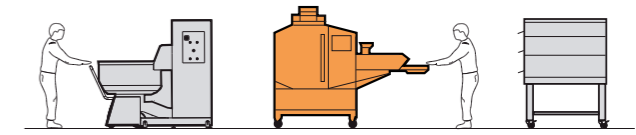
You can count on the highest accuracy as well as optimal rounding results for any type of dough.

- LCD panel with drive controller - convenience for the operator.
- Optional integrated compact long moulder for rolls.
- Stainless steel panels and doors for quick maintenance.
- Stress-free dividing followed by double rounding – advanced product quality.
- Hourly capacity up to 3.500 rolls.
- Solid, proven construction guarantees optimal reliability.
- Dough hopper for 12,5 kg.



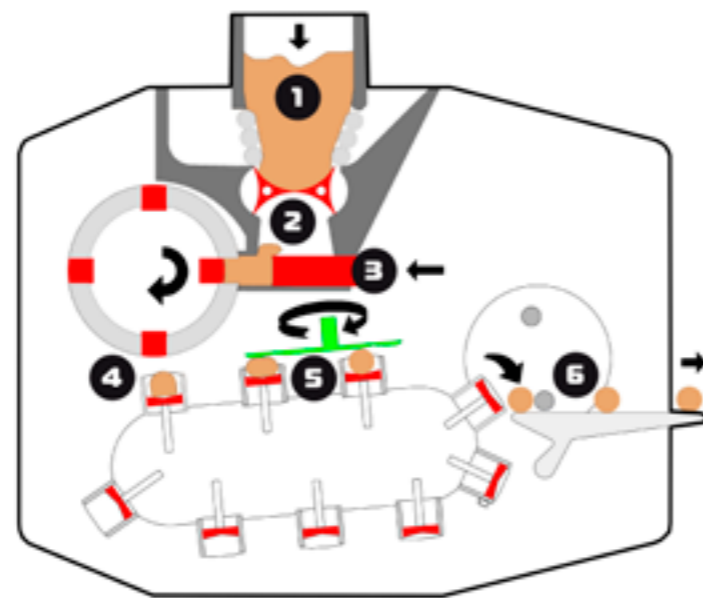
SYNCRO M

SYNCRO



WORKING PRINCIPLE

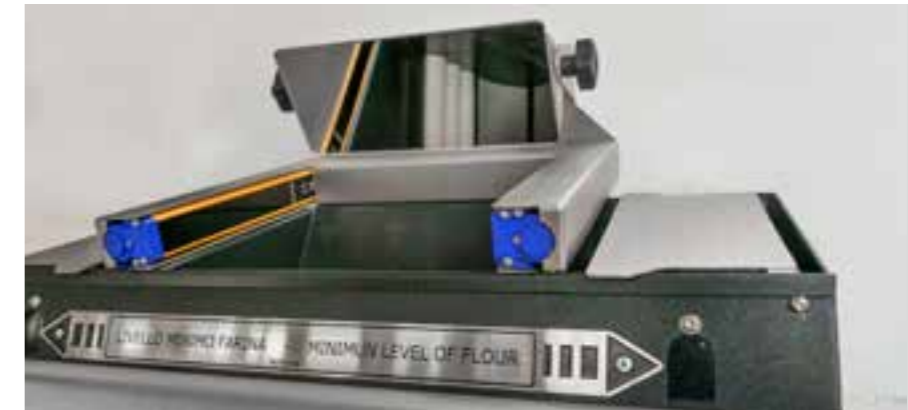
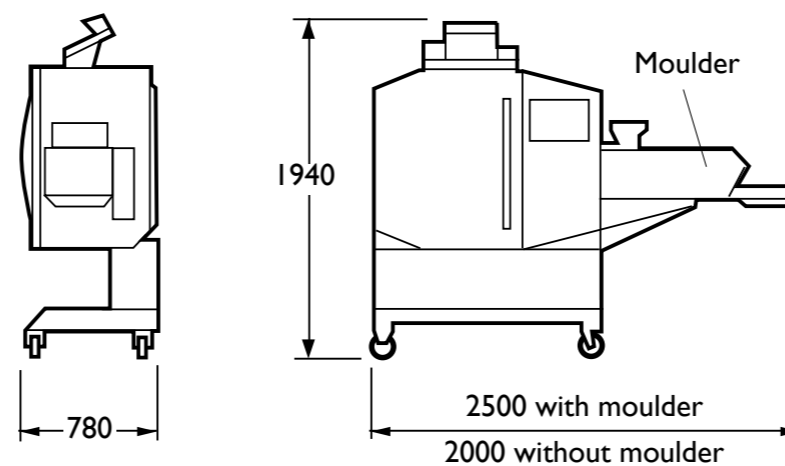
- 1 Hopper
- 2 Star wheels portion the dough
- 3 Low pressure piston
- 4 Two sizes of rounding pockets
- 5 Double rounding device
- 6 Exit belt



TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Syncro 90	15 - 90 gr	3.500 pc/hr	1,2 kW
Syncro 120	30 - 120 gr	3.500 pc/hr	1,2 kW
Syncro 160	60 - 160 gr	3.500 pc/hr	1,2 kW
Moulder*			0,7 kW
TOTAL WEIGHT			
Syncro standard, all models			640 kg
Syncro with moulder*, all models			770 kg
			*optional

MEASUREMENTS



CALYBRA

Volumetric Dough Divider

Calybra is a robust divider equipped with a gentle, oil-free dividing system assuring the highest accuracy for any type of dough. Its large weight range provides you the flexibility to prepare new products easily.

The stainless steel dividing head satisfies compliance with food safety regulations over its entire lifetime. Oil-free dividing guarantees a typical user savings of thousands of euros per year in oil alone. Your dough is free from contact with dividing oil and your equipment and work space stay cleaner.

- For any type of dough: white, brown, integral, rye, pizza and gluten-free.
- Oil free dividing reduces costs and cleaning time.
- Hourly capacity up to 3,000 breads.
- Touch screen control panel with automatic switch-off.
- Two phase dividing for optimal product quality.
- Many options available to suit any production line.
- Meets the new CE standards for dividers.



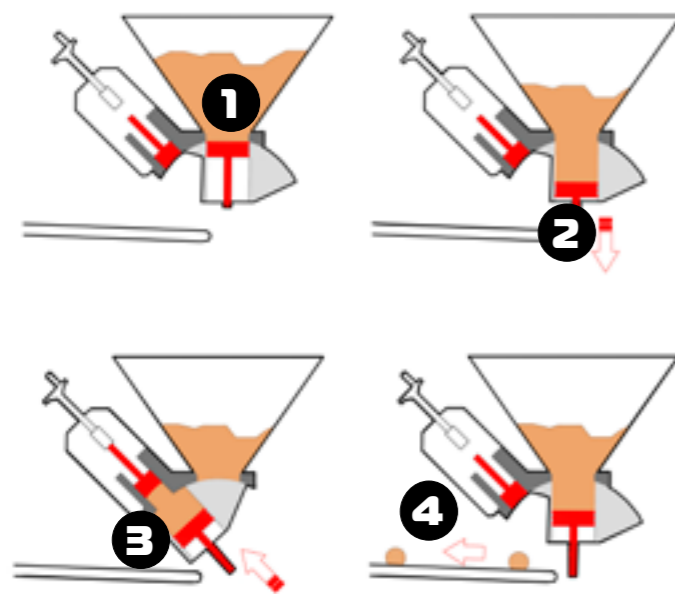
CALYBRA*

* Image shows Calybra with optional memory pack.

CALYBRA



WORKING PRINCIPLE



TECHNICAL

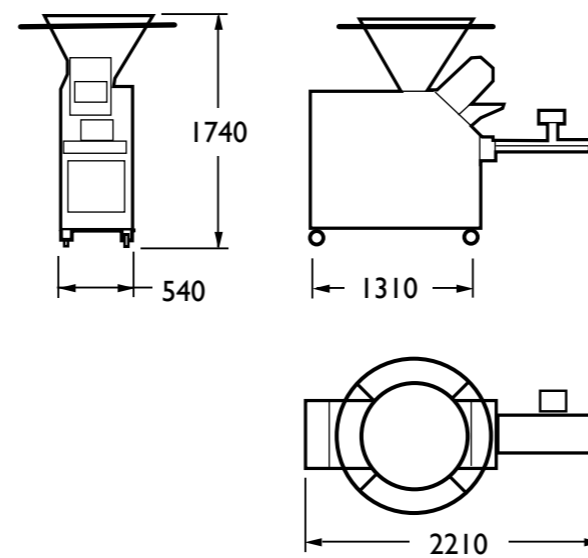
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Calybra 0.2	25 - 230 gr	3.000 pc/hr	2,6 kW
Calybra 1.0	50 - 1.000 gr	1.500 pc/hr	2,6 kW
Calybra 1.5	50 - 1.500 gr	1.500 - 3.000 pc/hr	2,6 kW
Calybra 2.5	100 - 2.800 gr	1.500 - 3.000 pc/hr	2,6 kW

TOTAL WEIGHT

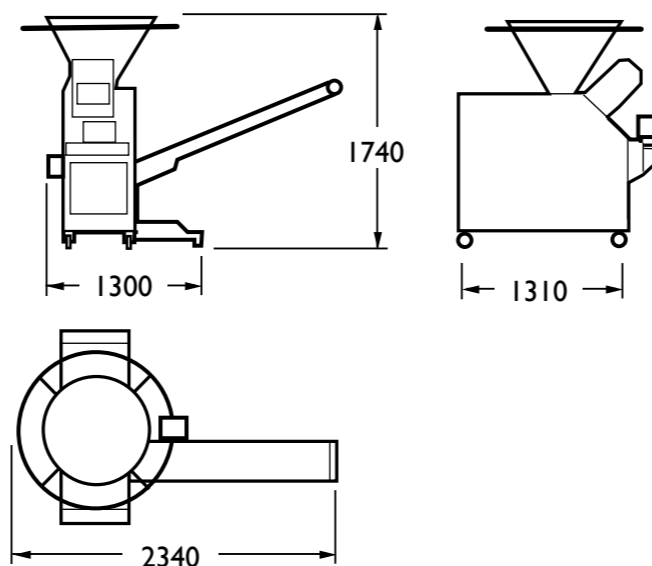
Calybra standard	535 kg
Calybra lateral exit	608 kg
Dough hoppers available from 80 - 300 kg	

MEASUREMENTS

CALYBRA STANDARD



CALYBRA LATERAL EXIT



CALYBRA HD

Volumetric Heavy Duty Divider

Calybra HD is a heavy duty divider incorporating Calybra's unique, oil free dividing system with a stainless steel suction drum and an industrial spec hydraulic unit, allowing 24/7 production. The two phase dividing process assures highest accuracy while respecting your dough quality.

In this particular use the savings on expenses for oil are even more important. Besides, your dough is free from contact with dividing oil and your equipment and work space stay cleaner.

Calybra HD is approved for Industry 4.0, allowing the divider to be programmed by and send feedback to the bakery's ERP system. It can also be operated through our Connect App. The cloud connection makes long distance diagnosis easy.

- Oil free dividing for important cost savings and reduced cleaning time.
- For any type of dough included gluten free.
- Large control panel with recipes, touch screen and turning arm for easy control.
- Cloud connection (Industry 4.0 approved) available.
- Filter system to protect vital parts.
- Flour duster XL with variable volume/speed available.

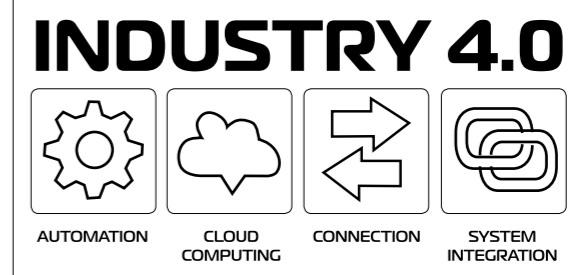


CALYBRA HD

Watch us on 



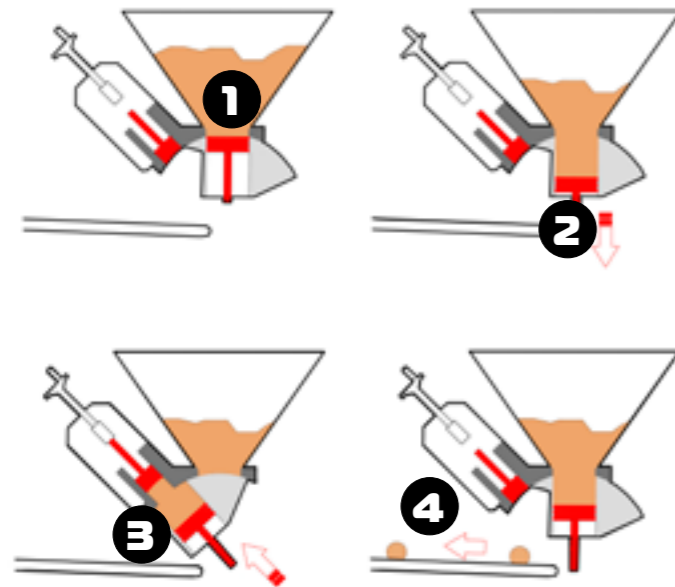
**GREAT FOR
GLUTEN FREE
DOUGHS**



CALYBRA HD

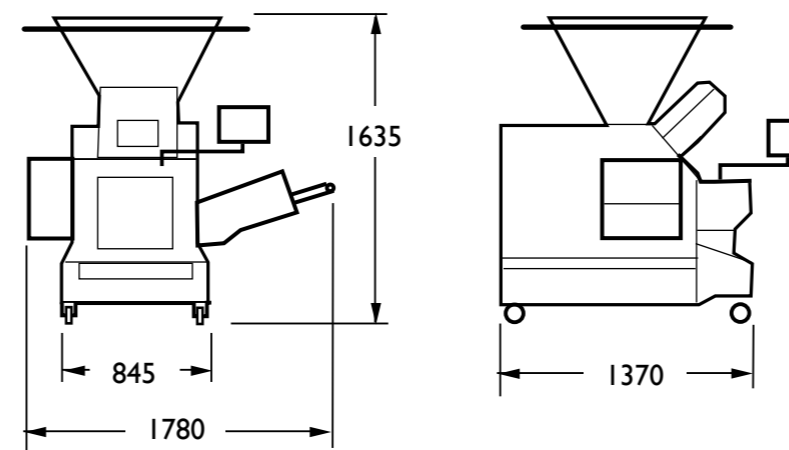


WORKING PRINCIPLE



MEASUREMENTS

CALYBRA HD LATERAL EXIT



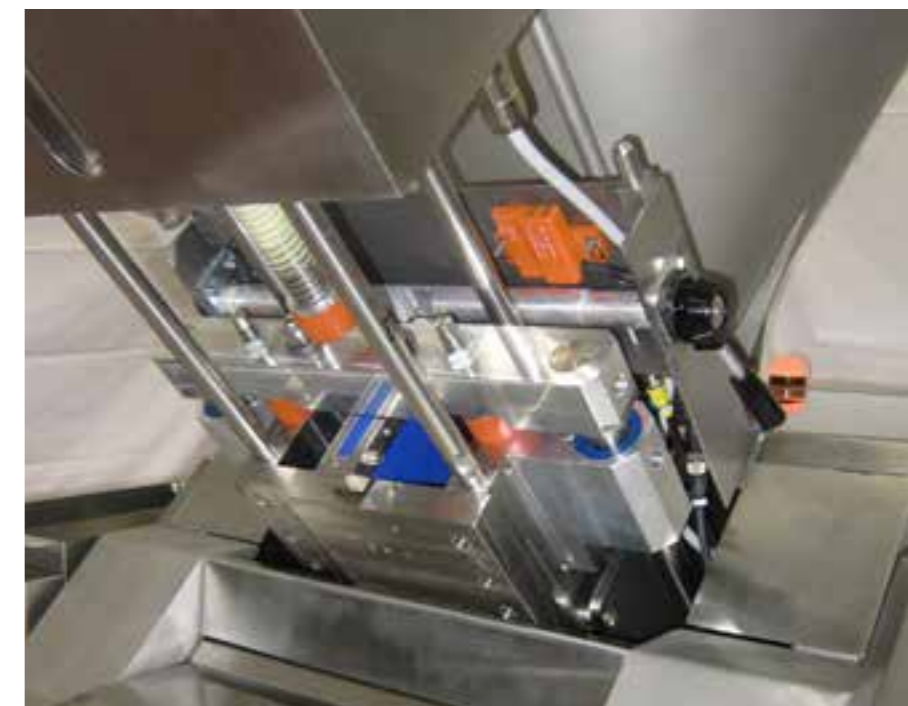
TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Calybra 1.5 HD	50 - 1.500 gr	1.500 - 3.000 pc/hr	3,0 kW
Calybra 2.5 HD	100 - 2.800 gr	1.500 - 3.000 pc/hr	3,0 kW

TOTAL WEIGHT

Calybra HD lateral exit 660 kg

Dough hoppers available from 80 - 300 kg



LYBRA



Dynamic Weight Checker

Lybra is a full automatic control system checking the weight of dough portions or baked products. It can be connected to any divider or packaging unit and transports the products for further handling. In combination with Artezen's Calybra with optional memory pack or Calybra HD, it supplies immediate feedback to the divider to adjust the volume settings.

Lybra improves your quality standards and helps you avoid overconsumption of ingredients.

- Provides statistics for productivity and accuracy.
- Improved weight accuracy and product uniformity.
- Belts and rollers are quickly removable for cleaning and maintenance.
- Facilitates certification: HACCP, IFS, BRC, ISO 22000.
- Touch screen control with W-Lan connection.
- Prepared for pressure water cleaning.



LYBRA DS+



LYBRA DC



LYBRA DS

TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Lybra	40 - 4.000 gr	3.000 pc/hr	0,12 - 0,36 kW

	TOTAL WEIGHT
Lybra	290 kg

Capacities, dimensions and weights depend on setup in production line.

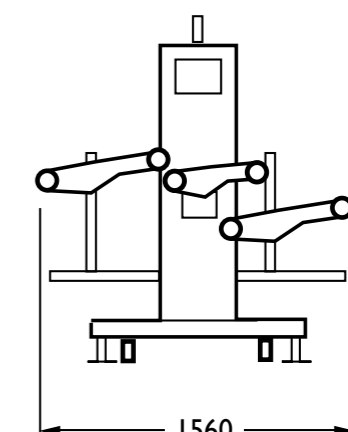
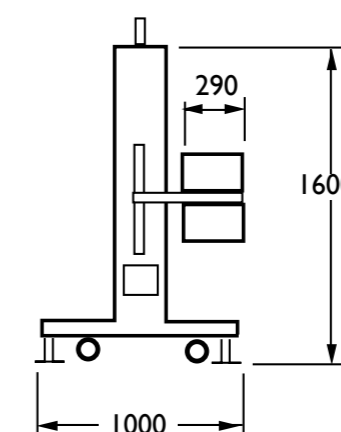
AVAILABLE IN FOUR VERSIONS

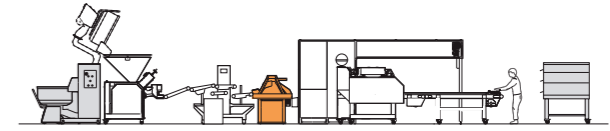
LYBRA DC
Dynamic weight checker with memory.

LYBRA DS
The sorting system takes under- or overweight portions from the production line.

LYBRA DC+ and DS+
Additional feeder belt for weight analyses in high capacity work cycles (> 1.400 products per hour).

MEASUREMENTS





Conical Dough Rounder

Conyca is a valuable addition to your bread makeup line; it effectively rounds soft and medium strong doughs while respecting the characteristics of the products.

Installation and synchronization with the other machinery in line are simple. The Teflon coated treatment of all surfaces in contact with dough is hygienic and facilitates easy cleaning.

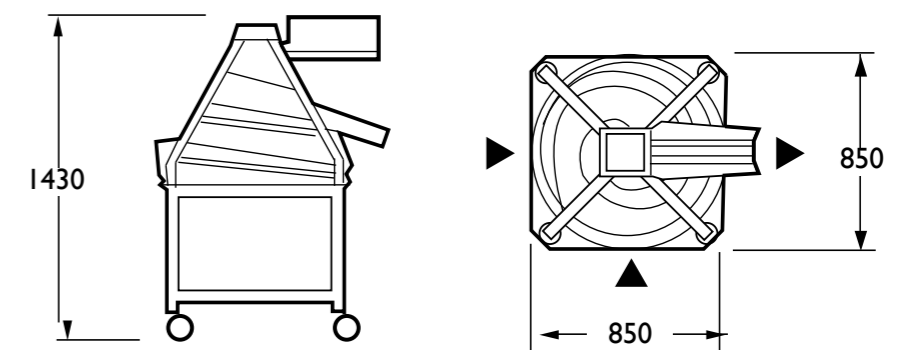
- Generous 3,75 m rounding surface for optimal results.
- Adjustable and removable electric flour duster.
- Soft start-up ensuring stable position.
- Optional hot and cold air blower.
- Satisfies the latest standards for safety and hygiene.



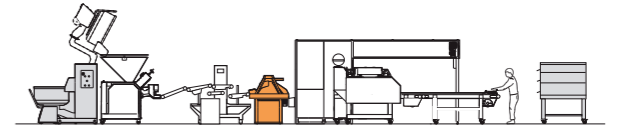
TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Conyca 0.5	100 - 500 gr	2.500 pc/hr	0,75 kW
Conyca 1.2	200 - 1.200 gr	2.500 pc/hr	0,75 kW
Conyca 1.8	400 - 1.800 gr	2.500 pc/hr	0,75 kW
Optional air blower			3,0 kW
TOTAL WEIGHT			
Conyca 0.5, 1.2 and 1.8			245 kg

MEASUREMENTS



AGYLA



Conical Heavy Duty Rounder

Agyla is a conical rounder with adjustable channels for a wider weight range and higher working speed. Its exceptionally long rounding channel assures optimal rounding results even for hard doughs such as pizza.

The heavy duty construction makes this the optimal rounder for 24/7 production. The Teflon coated treatment of all surfaces in contact with dough is hygienic and facilitates easy cleaning.

- Generous 7 m rounding surface with adjustable channels.
- Electronic adjustable speed up to 5.000 portions per hour.
- Exceptional weight range of 30-2.000 gr.
- Adjustable flour duster in stainless steel.
- Soft start-up ensuring stable position.
- Optional hot and cold air blower.

TECHNICAL

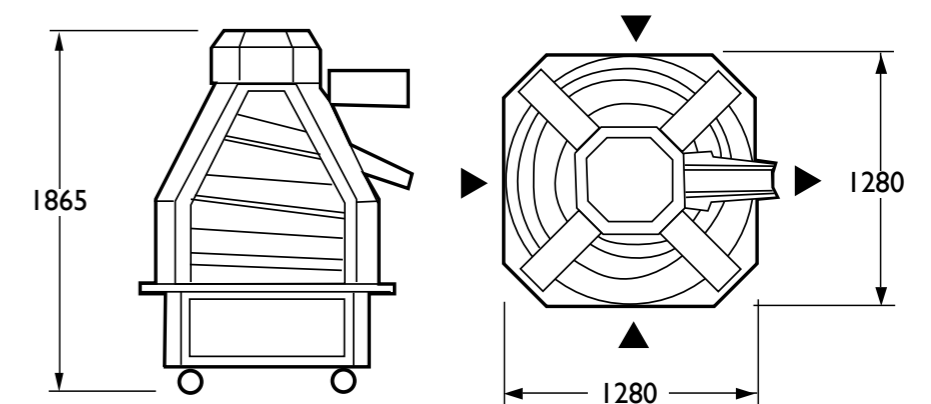
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Agyla	30 - 2.000 gr	5.000 pc/hr	1,5 kW
Optional air blower			3,0 kW
			TOTAL WEIGHT
Agyla			750 kg



AGYLA



MEASUREMENTS





Intermediate Dough Prover

Cubyca improves the quality of your bread in a natural way by providing a comfortable rest between rounding and moulding. The dough relaxes without the need for additives and at the same time aroma and taste develop further. It assures an optimal shape of the product, pleasing to the eye of the consumer.

The hygienic design of the interior with UV lighting satisfies the best standards for hygiene.

- Single removable pockets: easier and cheaper to replace.
- In feed sliding zone equipped with a photocell.
- Standard UV lighting and fan for the extraction of humidity.
- Capacity from 168 to 336 pockets.
- Many options available to suit any production line.

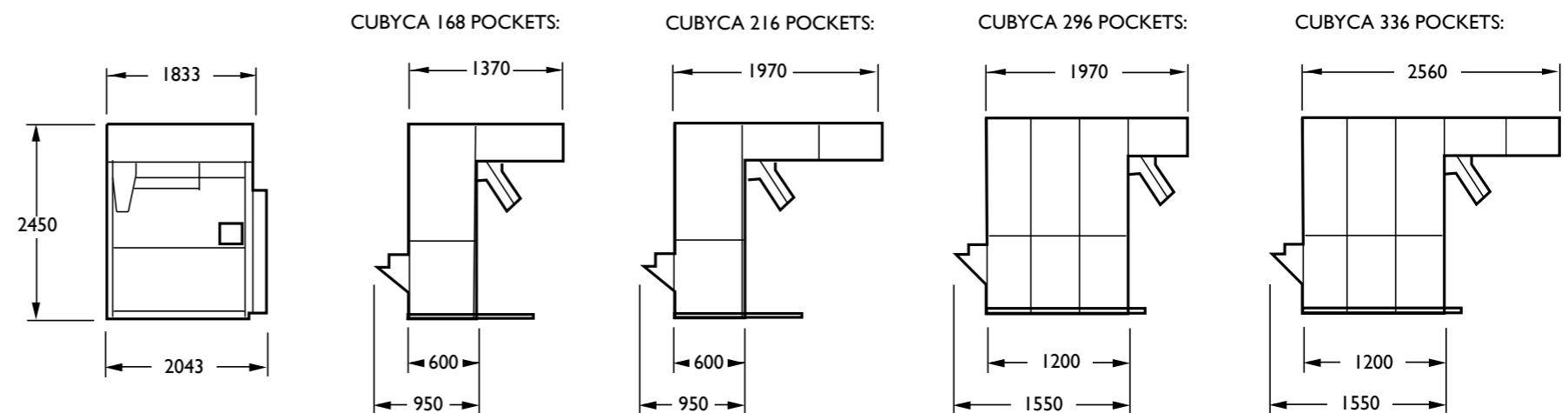


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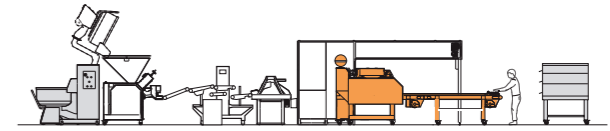
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Cubyca std.	100 - 1.200 gr	1.800 - 2.100 pc/hr	0,6 kW
			TOTAL WEIGHT
Cubyca 168 pockets			650 kg
Cubyca 216 pockets			690 kg
Cubyca 296 pockets			930 kg
Cubyca 336 pockets			960 kg

Other sizes and max speed available on request.

MEASUREMENTS



PLYCA



Moulder for Bread and Baguette

Plyca is a compact long moulder for the professional bakery. The larger diameter rollers, the adjustable motorized pressure board and the longer moulding surface guarantee optimal results for any type of bread: better shape and higher uniformity. The vertical setup requires minimal floor space and allows a little resting time between moulding for even better results.

A solid construction guarantees high production capacity in an industrial environment as well as maximum reliability.

- Compact single or double moulder.
- Quickly adjustable for different products.
- Easy access for cleaning and maintenance.

TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Plyca 1CS	100 - 2.000 gr	2.100 pc/hr	1,1 kW
Plyca 1C	250 - 2.000 gr	2.100 pc/hr	1,1 kW
Plyca 2C	250 - 2.000 gr	900 - 2.100 pc/hr	2 kW
Plyca S	50 - 2.000 gr	2.100 pc/hr	1,1 kW
Plyca L	50 - 2.000 gr	3.600 pc/hr	1,1 kW

Max length: Plyca 1 and 2 = 40-80 cm, Plyca S and L = 65 cm

TOTAL WEIGHT

Plyca 1C/1CS	515 kg
Plyca 2C	890 kg
Plyca S	420 kg
Plyca L	700 kg



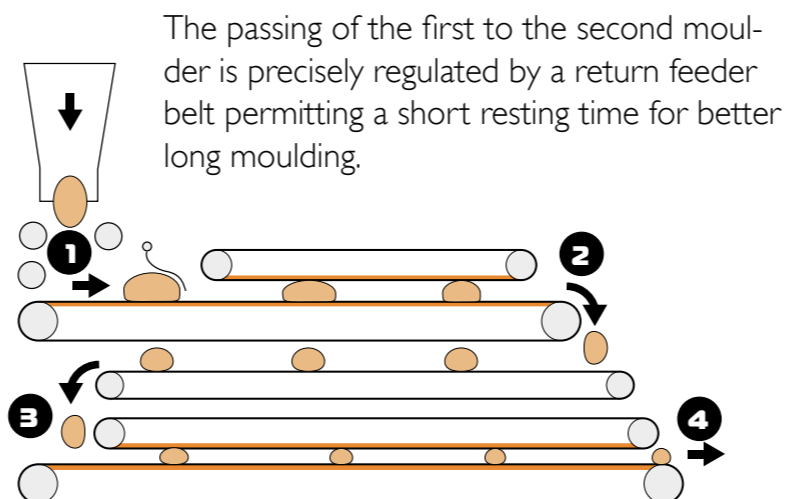
PLYCA 2C

Watch us on 

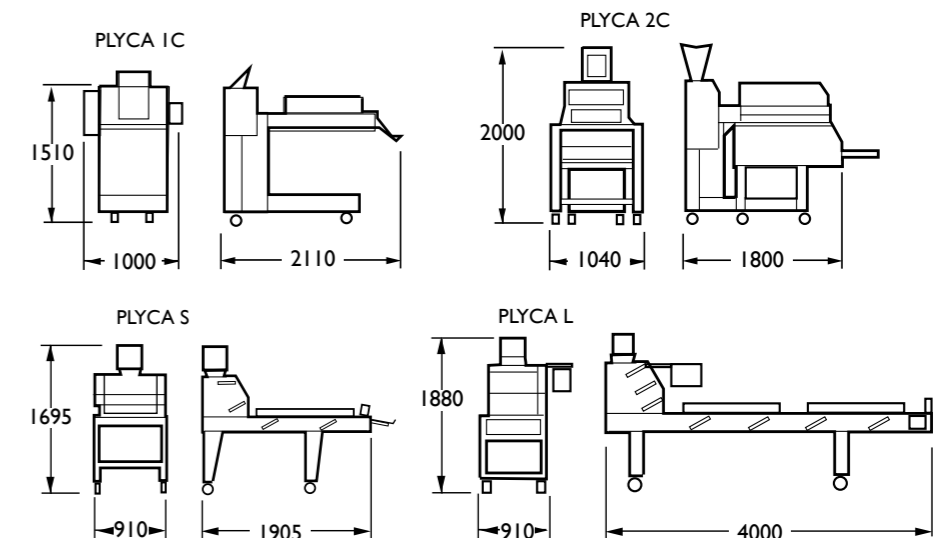


PLYCA 2C

TWO STEP WORKING PRINCIPLE



MEASUREMENTS



Adding value to your bakery

Calybra Divider

Oil-free divider respects your dough.



Cubyca Prover

Improves the quality of your bread in a natural way.

Conyca Rounder

Offers a generous rounding span.

Plyca Long Moulder

Guarantees a better shape and higher uniformity.



GUARANTEE AND SUPPORT

Our bakery equipment is recognized for its innovation, high productivity and accuracy. The dedicated staff provides excellent support to all customers, including full spare parts service.

Artezen is proud to offer all our clients two years limited warranty after installation. You can find the sales and warranty conditions on our website: www.artezen.eu.

AUTOMATIC BREAD MAKEUP LINES

Our bread plants are characterized by their modular construction, fitting your requirements while flexible to respond to new consumer appetites. These lines are built around Artezen's best products in a configuration tailored to your needs.

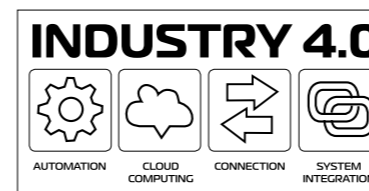
We can supply the complete line or incorporate any of our machines in your existing bread plant.



INDUSTRY 4.0

We prepare our equipment for connection to the cloud, starting with Calybra HD. This allows programming of the divider through the bakery's ERP system or on Artezen's Connect App. It sends feedback on productivity (operating time, quantities, products and weight) for data processing.

The cloud connection allows worldwide long distance diagnosing of service needs such as preventive maintenance and support to local technicians.





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 more than a decade ago.

At present time Artezen has successfully established continuous distribution in more than 25 countries worldwide with tripled sales numbers as result. We modernized the existing product range and introduced the new Calybra heavy duty divider at IBA 2018, ready for Industry 4.0.



Your link to modern dough handling

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