



CALYBRA Volumetric Divider



MAIN FEATURES

- **Suitable for any type of dough:** soft, hard, sticky, gluten-free, pastry, ...
- 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**.
- Out feed belt 900 or 500 mm long; 1.500 or 900 mm on L versions.
- Teflon coated hopper for 80 Kg dough standard.

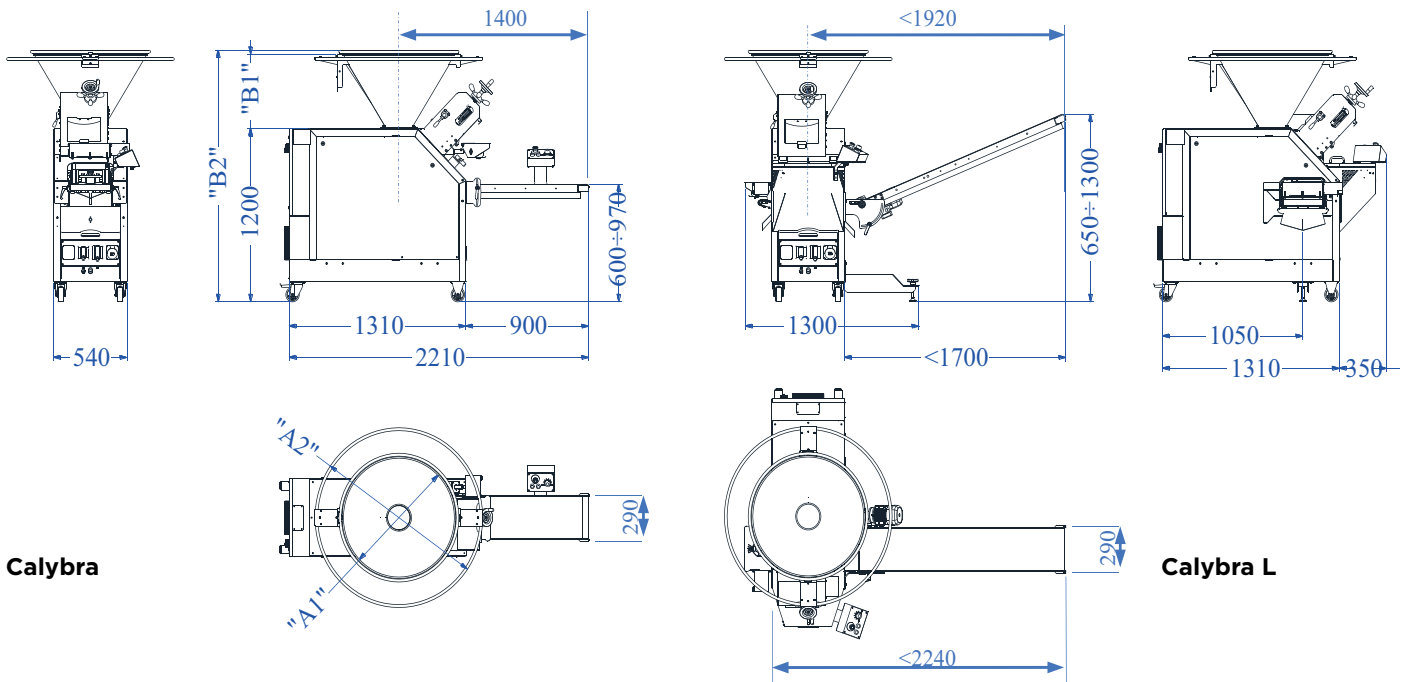
Model	Notes	
	<p>Calybra 0.2</p> <hr/> <p>Calybra 1.0</p> <hr/> <p>Calybra 1.5</p> <hr/> <p>Calybra 2.5</p>	
	<p>Calybra 0.2 L *</p> <hr/> <p>Calybra 1.0 L *</p> <hr/> <p>Calybra 1.5 L *</p> <hr/> <p>Calybra 2.5 L *</p>	<p>Useful for:</p> <ul style="list-style-type: none"> • High discharge of divided 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.)

* = Please indicate outfeed on Left or Right side

Model	Speed Pc/hr up to	Divided weight range gr	N° rows	Overall size				Total power (400/50-3) kW	Weight (with shipment crate) kg
				A1	A2	A3	A4		

Calybra 0.2	3000	25÷230	2	(*)	(*)	(*)	(*)	2,6	535 (635)
Calybra 1.0	1500	50÷1000	1	(*)	(*)	(*)	(*)	2,6	535 (635)
Calybra 1.5	1500 3000	100÷1500 50÷680	1 2	(*)	(*)	(*)	(*)	2,6	535 (635)
Calybra 2.5	1500 3000	200÷2800 100÷1200	1 2	(*)	(*)	(*)	(*)	2,6	535 (635)

Calybra 0.2 L	3000	25÷230	2	(*)	(*)	(*)	(*)	3	588 (708)
Calybra 1.0 L	1500	50÷1000	1	(*)	(*)	(*)	(*)	3	588 (708)
Calybra 1.5 L	1500 3000	100÷1500 50÷680	1 2	(*)	(*)	(*)	(*)	3	588 (708)
Calybra 2.5 L	1500 3000	200÷2800 100÷1200	1 2	(*)	(*)	(*)	(*)	3	588 (708)



See next page for (*)

Options: Hoppers



**Conical hopper
80 kg**
(Ø 600x530)
(* A1 = 590 mm
(* A2 = 1130 mm
(* B1 = 530 mm
(* B2 = 1740 mm

Teflon coated, useful for:

- Oil free loading of hopper
- Feeding the hopper in a continuous line.

**Conical hopper
135 kg**
(Ø 820x530)
(* A1 = 820 mm
(* A2 = 1260 mm
(* B1 = 530 mm
(* B2 = 1740 mm

Teflon coated

**Conical hopper
200 kg**
(Ø 1020x540)
(* A1 = 1020 mm
(* A2 = 1460 mm
(* B1 = 540 mm
(* B2 = 1750 mm

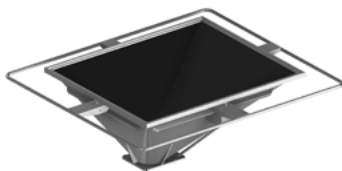
Teflon coated

**Conical hopper
280 kg**
(Ø 1020x720)
(* A1 = 1020 mm
(* A2 = 1460 mm
(* B1 = 720 mm
(* B2 = 1930 mm

Teflon coated

**Conical hopper
300 kg (with spacer ring)**
(Ø 1020x800)
(* A1 = 1020 mm
(* A2 = n.a.
(* B1 = 800 mm
(* B2 = 2010 mm

Teflon coated



**Square hopper
300 Kg**
(Ø 1028x1233)
(* A1 = n.a.
(* A2 = 1436x1643 mm
(* B1 = 565 mm
(* B2 = 1758 mm

Teflon coated



PFA treatment for high acidity dough on **Teflon coated** hopper

Hopper without teflon Price reduction

Options: Packs for personalisation



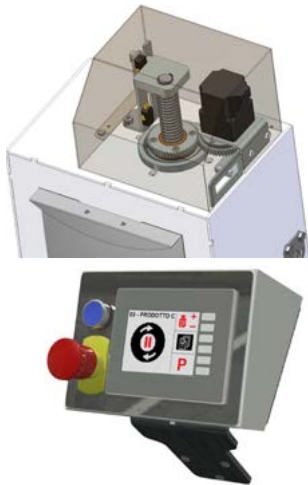
Increased range pack

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)

Useful to:

- Increase the maximum dividing weight by 20% over the standard weight

(x) double division



Memory pack

Servo assisted weight setting

Functions:

- Set-up of digital weight control
- Splitter belt speed control
- Countdown of divided pieces
- Memory of infinite recipes to automatically download all the parameters

Useful for:

- Lots of different recipes in use
- Quick and fast replacement of recipes
- Immediate and exact start-up of each dividing cycle

Retail use pack

Functions:

- reduced max speed 1100 pc/hr
- one shift operation
- price reduction

Pastry pack

Functions:

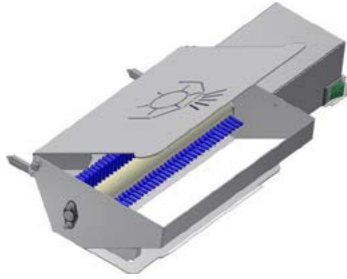
- extra protection of drive system

Industrial use pack

Functions:

- for three shift operation, includes the pastry pack

Other options



Removable stainless steel flour duster

- Independent electric brush drive
- Safe construction
- Thermal protection
- Switchable ON/OFF
- Adjustable flour dispense

Useful for:

- Dough made of > 60% water for white flour or > 40% for rye flour

Flour duster XL

- Electronic variable speed

Holds up to 3x amount of flour.

Useful for:

- High speed production
- Very sticky dough

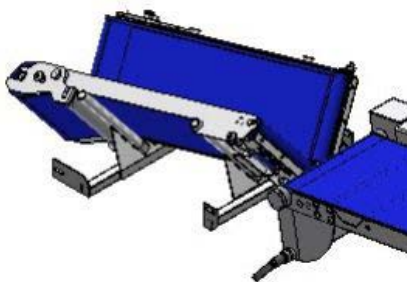


Stainless steel pre-rounding device

- Available for Calybra 1.0 only
- Not in combination with flour duster

Useful for:

- Dough weight 200÷1500 gr
- Moderate dough humidity, max 65% water/flour
- Before an intermediate prover



Out feed belts in V for Calybra L
(replaces standard out feed belts)

Useful for:

- Very high speeds
- Sticky dough
- Precise centering of dough pieces

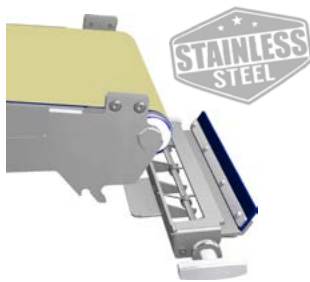
Other options



Dough scraper roller

Useful for:

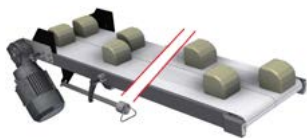
- Dough weight < 80 gr



Removable scraper on flat out feed belt

Useful in case of:

- Extra sticky dough
- Flour duster not accepted
- Very elastic pastry dough

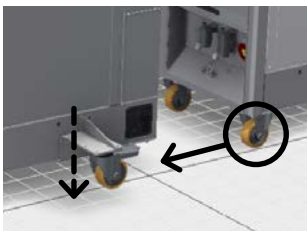


Not standard length out feed belt

Standard belts are 900 or 500 mm long; on L versions 1500 or 900 mm

Single out feed belt

On 0.2, 1.5, 2.5, replaces double out feed belt, price reduction



Height adaption machine

+/- 85 or 100 mm

Other options



Full stainless steel structure

Calybra series

Full stainless steel structure

Calybra L series

Useful for:

- Industrial applications where high pressure water is used for cleaning of the work area
- Specific hygienic equipment requirements
- HACCP/ISO22000/ BRC certifications



Lateral covers with windows

Useful to:

- Check the inside of the divider without removing the panels
- Demonstrations at trade shows



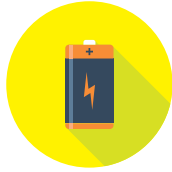
Electromechanical control panel

(Replaces touch screen panel, without auto-stop)

Functions:

- Speed control
- Splitter belt speed control
- Countdown of divided pieces

COMMON OPTIONS for ALL EQUIPMENT



Special voltage

- In case of:
3-phase
- V <220 >240
 - V <400 >420



Electrical system with UL certified components

- Useful for:
- North American markets



Packaging

- Wooden crate + nylon cover + nylon bubble wrap
- Required for:
- General shipments (recommended)
 - ISPM is FAO treated



Hermetically sealed bag

- Additional bag for sea transport

Project costs

- Layout, test setup and trials of a bread line in the factory

Central Emergency Stop for bread makeup line

- Connectivity with non-Artezen components to be confirmed on request
- Suitable for emergency stop only



Weight ranges and capacities are approximate and depend on the dough consistency.

Technical specifications may change due to continued development. Please check the order confirmation.

All equipment respects CE Directives. The customer is responsible for any adjustments to comply with local regulations.



Les plages de poids et les capacités mentionnées sont approximatives et dépendent de la consistance de la pâte.

Les spécifications techniques peuvent changer en raison de développement continu. Veuillez vérifier la confirmation de commande.

Les équipements satisfont aux Directives CE. Le client est responsable de tout aménagement destiné à satisfaire aux réglementations locales.



El rango de pesos y las capacidades son aproximados y dependen de la consistencia de la masa.

Las especificaciones técnicas pueden variar debido al desarrollo continuo. Por favor, compruebe la confirmación de pedido.

La maquinaria cumple con las Directivas CE. El cliente es responsable de cualquier ajuste necesario para cumplir con las normas locales.



La gamma di peso e capacità sono approssimativi e dipendono dalla consistenza dell'impasto.

Le specifiche tecniche potrebbero subire cambiamenti dovuti allo sviluppo continuo delle attrezzature. Per cortesia, controllare sempre la conferma d'ordine.

Le macchine rispettano le Direttive CE. Il cliente è responsabile per ogni adattamento che è tenuto a rispettare nei confronti delle norme locali.