

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.

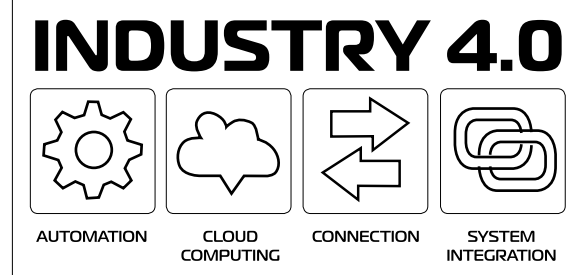


CALYBRA HD

Watch us on 



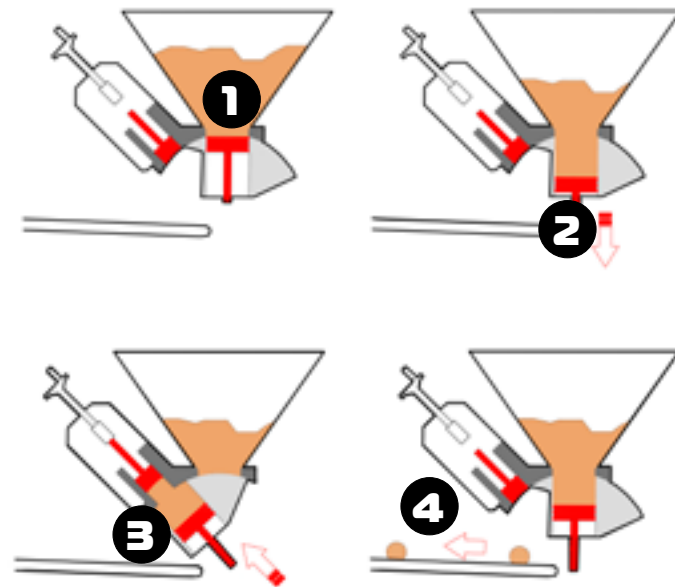
**GREAT FOR
GLUTEN FREE
DOUGHS**



CALYBRA HD

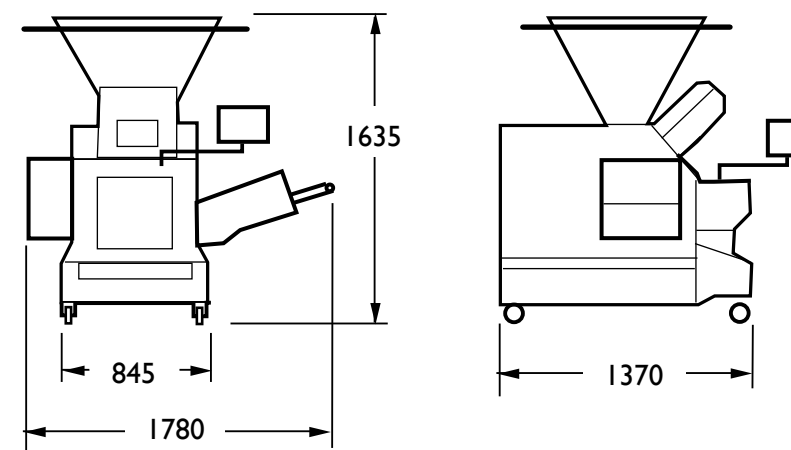


WORKING PRINCIPLE



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

