



**Your link
to modern
dough
handling**



Artezen

– your bakery solution

By turning well tested techniques into up-to-date technology, we offer our bakery partners modern and flexible dough handling solutions. Our model range covers the vital parts of the makeup system producing attractive and tasty products while meeting future consumer demands.

Significant advantages are weight and structural accuracy of the 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 increased quality and growth. Top of the line machines that provide you all the benefits from Artezen:

Accuracy and Control – User Flexibility – Reliability – Professional Support

Artezen Automatic Bread Makeup Line

Modular construction fitting your requirements and flexible to respond to new consumer appetites.

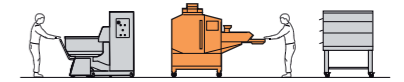


Calybra Divider
Oil-free divider respects your dough.

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.



Fully Automatic Bun Divider Rounder

Syncro is an efficient roll plant equipped with a gentle, oil-free dividing system and 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.

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



SYNCRO M

Watch us on YouTube



TECHNICAL

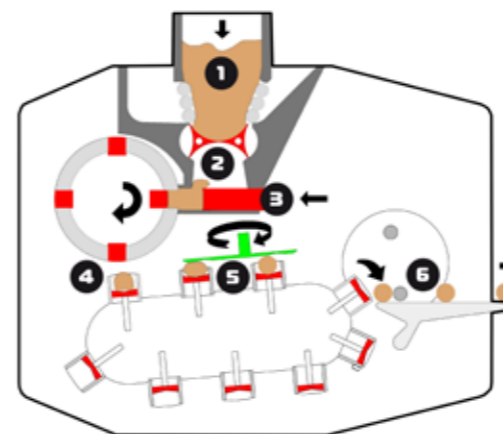
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Syncro 90	15 - 90 gr	3.500 pc/hr	1,2 kW
Syncro 120	30 - 120 gr	3.500 pc/hr	1,2 kW
Syncro 160	60 - 160 gr	3.500 pc/hr	1,2 kW
Moulder*			0,7 kW

TOTAL WEIGHT

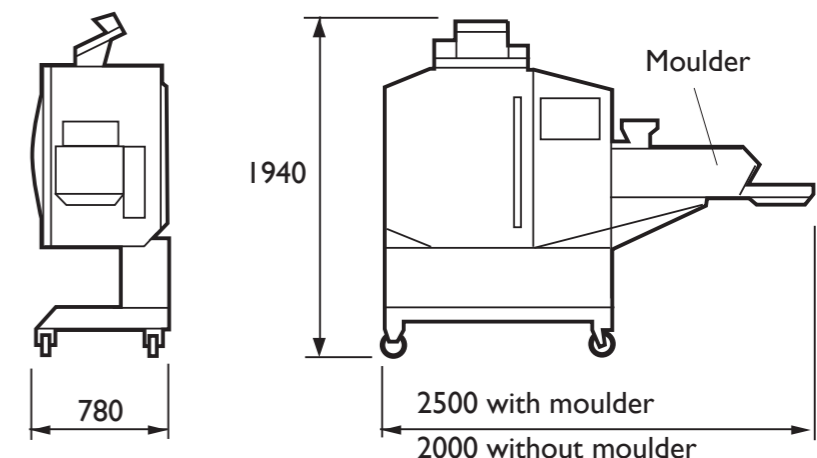
Syncro standard, all models	640 kg
Syncro with moulder*, all models	740 kg
	*optional

WORKING PRINCIPLE

- 1 Hopper
- 2 Star wheels portion the dough
- 3 Low pressure piston
- 4 Double rounding unit
- 5 Rounding plate
- 6 Exit belt



MEASUREMENTS





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.
- Hourly capacity up to 3.000 breads.
- Meets the new CE standards for safety.
- Touch screen control panel with automatic switch-off.
- Stress-free dividing for optimal product quality.
- Many options available to suit any production line.



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TECHNICAL

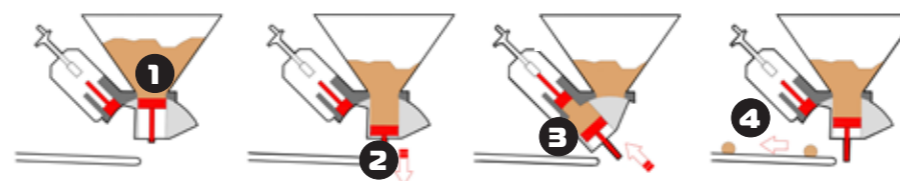
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Calybra 0.2	25 - 230 gr	3.000 pc/hr	2,6 kW
Calybra 1.0	50 - 1.000 gr	1.500 pc/hr	2,6 kW
Calybra 1.5	50 - 1.500 gr	1.500 - 3.000 pc/hr	2,6 kW
Calybra 2.5	100 - 2.800 gr	1.500 - 3.000 pc/hr	2,6 kW

TOTAL WEIGHT

Calybra standard	535 kg
Calybra lateral exit	588 kg

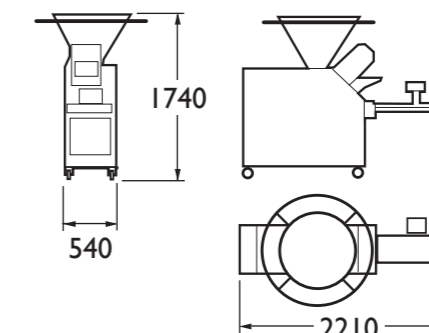
Dough hoppers available from 80 - 300 kg

WORKING PRINCIPLE

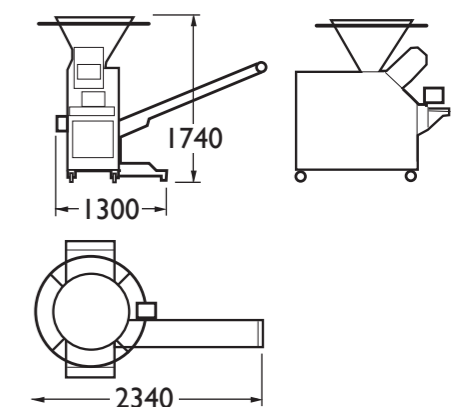


MEASUREMENTS

CALYBRA STANDARD



CALYBRA LATERAL EXIT



*Calybra on the picture with optional memory pack.



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 divider with optional memory pack, it supplies immediate feedback to the divider to adjust the volume settings.

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

- Provides statistics for productivity and accuracy.
- Belts and rollers are quickly removable for cleaning and maintenance.
- Improved weight accuracy and product uniformity.
- Facilitates certification: HACCP, IFS, BRC, ISO 2200.
- Touch screen control with W-Lan connection.
- Prepared for high pressure water cleaning



LYBRA DS+

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TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Lybra	40 - 4.000 gr	3.000 pc/hr	0,12-0,36 kW
			TOTAL WEIGHT
Lybra			290-380 kg

Exact capacities, measurements and weights depend on setup in production line.

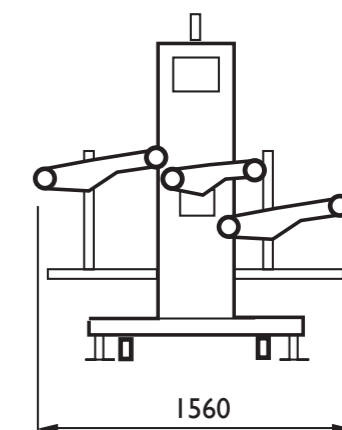
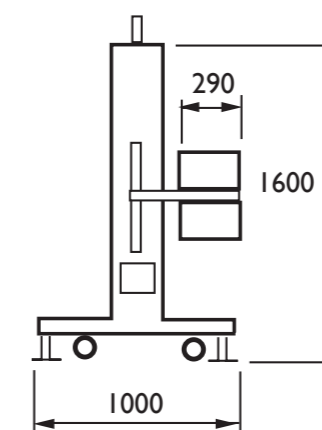
AVAILABLE IN FOUR VERSIONS

LYBRA DC
Dynamic weight checker with memory.

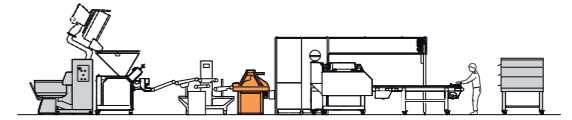
LYBRA DS
The sorting system takes under- or overweight portions from the production line.

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

MEASUREMENTS



CONYCA - AGYLA



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 synchronisation 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 system ensuring stable position.
- Optional hot and cold air blower.
- Satisfies the latest standards for safety and hygiene.
- Model Agyla with 7 m rounding length and adjustable channels.



CONYCA

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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
Agyla	30 - 2.000 gr	5.000 pc/hr	1,5 kW
Optional air blower			3,0 kW

TOTAL WEIGHT

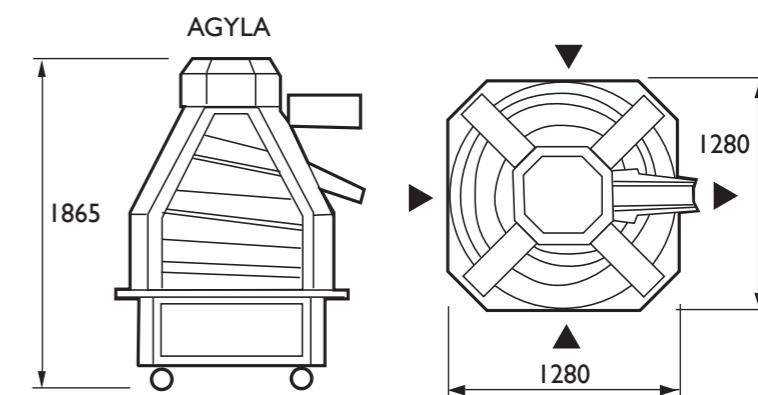
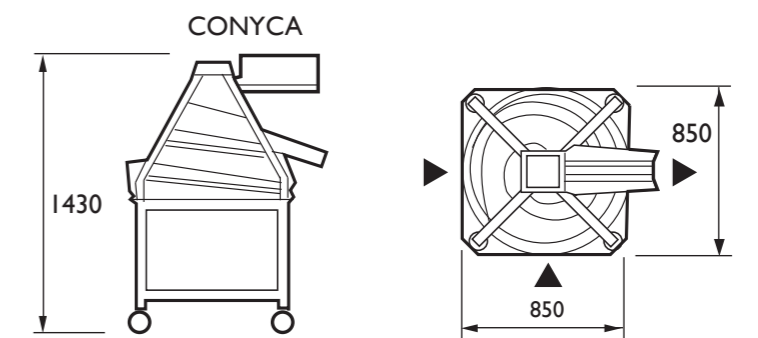
0,5, 1,2 and 1,8	245 kg
Agyla	750 kg



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 as well, 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.
- Infeed sliding zone equipped with a photocell.
- Standard UV lighting and a fan for the extraction of humidity.
- Capacity from 168 pockets.
- Many options available to suit any production line.



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TECHNICAL

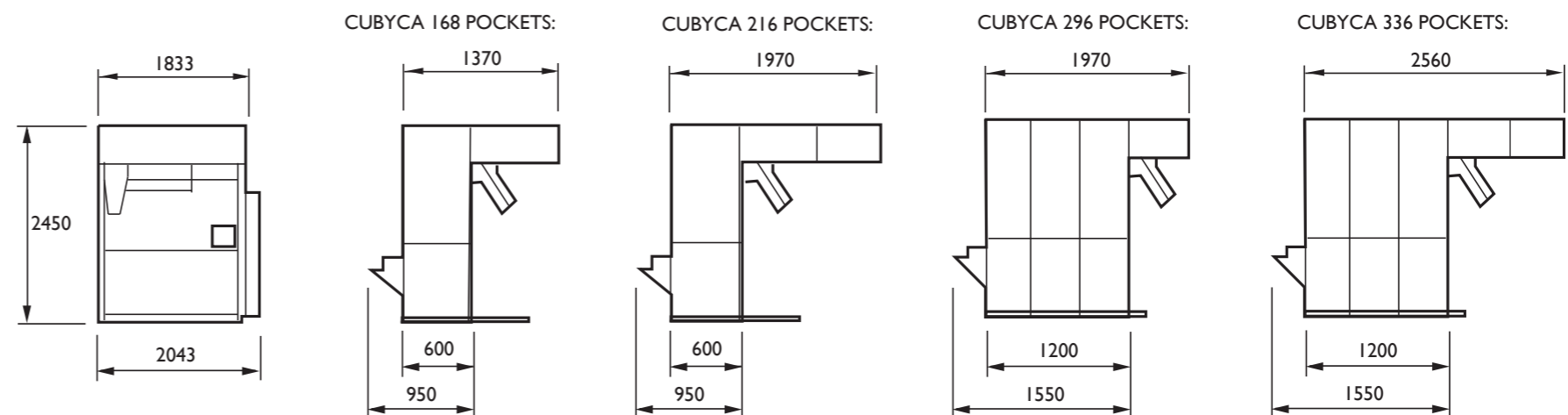
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Cubyca std.	100 - 1.200 gr	1.800 - 2.100 pc/hr	0,6 kW

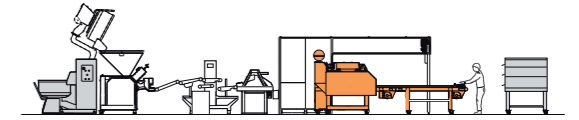
TOTAL WEIGHT

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





Long Moulder for Bread and Baguette

Plyca is a compact long moulder for the professional bakery. The larger diameter rollers, the adjustable motorised 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 while the 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.
- Solid, proven construction guarantees optimal reliability.
- Meets the latest safety standards.



Watch us on YouTube



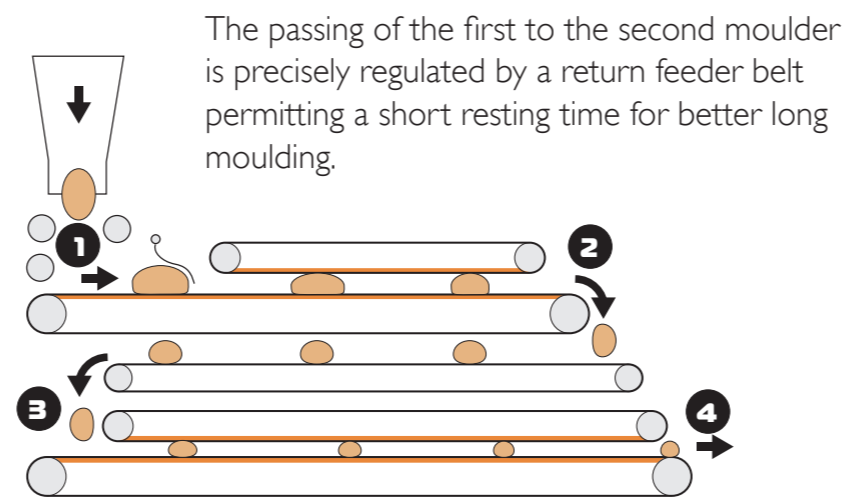
TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Plyca	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 I	50 - 2.000 gr	3.600 pc/hr	1,1 kW

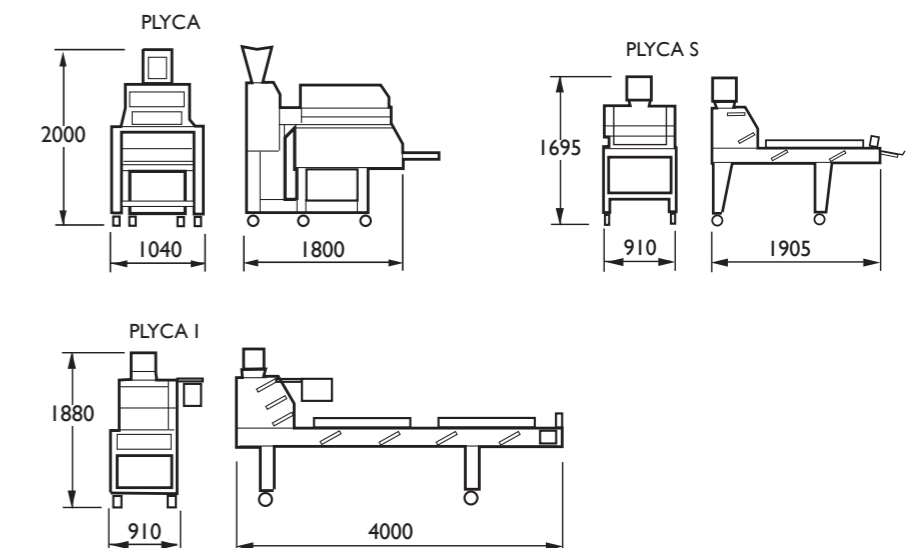
Max length: Plyca 40-80 cm, Plyca S 65 cm, Plyca I 65 cm

	TOTAL WEIGHT
Plyca	890 kg
Plyca S	420 kg
Plyca I	700 kg

PLYCA TWO STEP WORKING PRINCIPLE



MEASUREMENTS



Adding value to your bakery

www.artezen.eu



Production know-how

Artezen was created to serve the professional bakers in a modern, flexible and relaxed way. And to offer the world class service that goes with it.

Our products are designed and manufactured in Schio (Italy) where a team of experienced engineers and skilled craftsmen create robust and advanced equipment for the professional baker. A unique weight control system is the latest proof of our competence.

Artezen equipment is distributed worldwide to major retail chains as well as middle-sized and large industrial bakeries. Around a thousand machines are in operation today in such diverse countries as the United Kingdom, Germany, Norway, Spain, Russia, Korea and Brazil.

Guarantee and support

Our bakery equipment is recognised 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 our clients a two years limited warranty after installation. You can find the sales and warranty conditions on our website: www.artezen.eu.





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 roll and bread plants in the north of Italy, an area renowned for its competence in bakery equipment. During the decade more than a thousand units have been produced and exported all over the world. In 2015 this technology was acquired in exclusivity by three entrepreneurs with a long history in the bakery business, who created a new company around it. Thus started Artezen Dough Handling in the same premises where eleven years earlier the first products were designed and completed.

Your link to modern dough handling

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