

Data Sheet 2021



Automatic Divider Rounder



MAIN FEATURES

- Wheels for easy mobility.
- Teflon coated, stainless steel hopper for 12,5 kg dough with revolving flour movement system.
- 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.**

Model

Notes



Syncro

Useful for:

- Buns
- Brioches



Syncro M

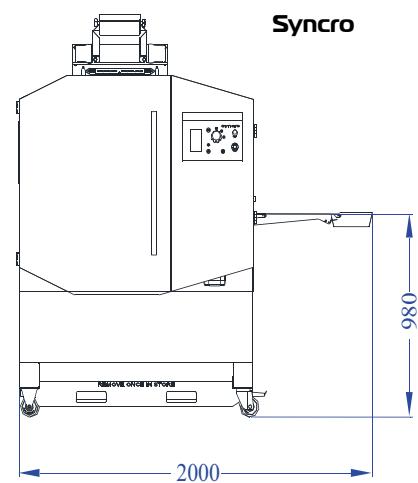
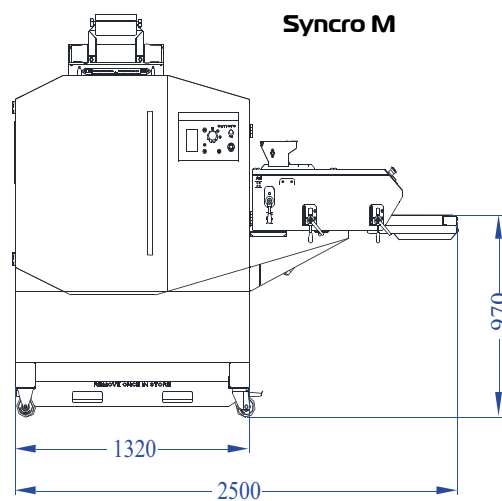
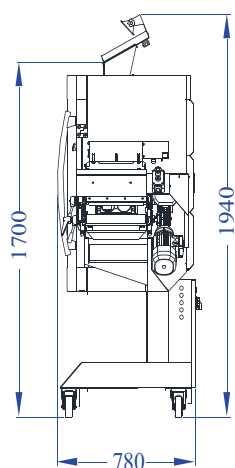
Equipped with a long moulder in stainless steel.

Useful for:

- Buns
- Brioches
- Baps
- Hot dogs
- (Dinner) Rolls

SYNCRO

Model	Speed	Weight range	N° rows	Total power (400/50-3)	Weight (with shipment crate)
	Pc/hr	gr		kW	kg
Syncro 120	1500÷3500	30÷120	2	1.2	640 (740)
Syncro 160		60÷160			
Syncro 120 M	1500÷3500	30÷120	2	1,9	770 (870)
Syncro 160 M		60÷160			



Options



**Device for strong
and/or sticky dough**

Additional flour duster
included



**Separate moulder
for long hotdogs**

- Painted frame
- For M version only
- Max length 23 cm



All prices are in Euro (EUR) and ex-factory. Prices for options are valid for delivery on new machines only.

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

Prices and technical specifications may change due to continued development. Please check the order confirmation.

Standard delivery time is four weeks from the order confirmation date.

Machines and options 'on request' may have a longer delivery time.

Packaging is not included in the equipment's price.

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



Tous les prix sont en Euro (EUR) et départ usine. Les prix pour les options ne sont valables que pour livraison sur les nouvelles machines.

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

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

Le délai de livraison habituel est de quatre semaines à date de la confirmation.

Les machines et options 'à demande' peuvent donner lieu à un délai de livraison plus long.

L'emballage est exclu du prix de l'équipement.

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



Todos los precios están en Euro (EUR) y ex fábrica. Los precios de las opciones son válidos sólo para la entrega con máquinas nuevas.

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

Los precios y las especificaciones técnicas pueden variar debido al desarrollo continuo. Por favor, compruebe la confirmación de pedido.

El tiempo estándar de entrega es de cuatro semanas desde la confirmación de pedido.

Las máquinas y opciones 'previa demanda' pueden tener un tiempo de entrega mayor.

El envase está excluido del precio del equipo.

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



Tutti i prezzi sono in Euro (EUR) e ex-fabbrica. I prezzi per le opzioni sono valide solo per spedizioni su nuove macchine.

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

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

Il tempo di spedizione standard è di 4 settimane dalla conferma d'ordine.

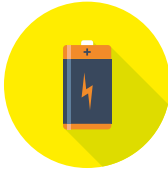
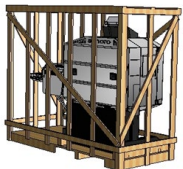
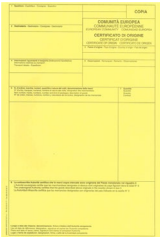
Le macchine e le opzioni 'su richiesta' potrebbero richiedere un tempo di spedizione più lungo dello standard.

L'imballaggio è escluso dal prezzo dell'attrezzatura.

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



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 • V >200 <220	
	Packaging	• Wooden crate + nylon cover + nylon bubble wrap • For land transport • ISPM 15 (FAO) treated	
	Hermetically sealed bag	• Additional bag for sea transport	
	Documentation fee	• Country specific shipping documents • ATA, certificate of origin...	
	Project costs	• Layout, test setup and trials of a bread line in the factory	
	Central emergency stop for bread line	• Connectivity with non-Artezen components to be confirmed on request • Suitable for emergency stop only	



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.
With the Artezen Connect application we are ready for Industry 4.0.



Your link to modern dough handling

