

Data Sheet 2021



CALYBRA DTP

Direct To Pan Divider



MAIN FEATURES

Calybra Direct to Pan is a unique divider depositer equipped with Calybra's well-tried dividing system. The Calybra DTP unloads the dough pieces directly into the baking pans, transported through the divider by a special friction belt. An easily adjustable automatic system, sprays the pans before the dough is deposited to further reduce manual handling.

The stainless steel dividing head and Techno plastic drum satisfy compliance with food safety regulations over the machine's lifetime. Thanks to the oil free dividing system your dough is free from contact with unnecessary oil and your equipment and work spaces stays cleaner.

Calybra DTP comes with side discharge and a large range of hopper sizes to suit your production line. The optional Memory connect pack allows you to set the required weight automatically from a range of up to 250 recipes, all programmed from your desktop.

- XL control panel standard.
- Oil spraying system included.
- Full stainless steel structure for optional hygiene.
- Hoppers come with Exelia treatment for any type of dough, included high acidity.
- Pastry pack standard for liquid and/or gluten free dough.

Model**Notes**

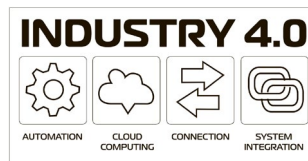
Calybra DTP 1.5

Calybra DTP 2.5

NEW

- Capacities, technical specifications and prices on request.
- Suitable for baking couples of 2-4-6 trays.

ARTEZEN CONNECT



The screenshot displays the Artezen Connect web application interface. The top navigation bar includes 'USERS' and 'DEVICES' tabs, with 'Artezen Artezen' on the right. The main content area is divided into several sections:

- DEVICES**: A list of devices with details for 'Calybra HD' (Artezen). It includes an 'EDIT' button and a list of device specifications: HD - SIMULATORE 1, WEIGHT INCREMENT, LARGE, EXIT, LATERAL, DUSTERS (2).
- DOCUMENTS**: A list of documents, including 'MAHD3_IT_0.PDF' (PROCEDURA WI-FI, 23/01/2019).
- FIRMWARE**: A section indicating 'No firmware available'.
- DETAILED VIEW**: A section for 'Calybra HD' with buttons for 'PRODUCTION Open', 'CONFIGURATION Show', 'SERVICE REQUEST Open', and 'REMOTE Start'.
- CONNECTION STATUS**: A table showing the status of various components.
- LIVE ALARMS**: A section indicating 'NO ALARMS'.
- ALARM HISTORY**, **CLEANING REPORT**, and **SERVICE**: Buttons for accessing these features.

CONNECTION STATUS	ONLINE
MACHINE STATUS	●
RECIPE NUMBER	2
PRODUCTIVITY	1800
PIECES PRODUCED	0
PHOTOCELL STATE	×
OIL TEMPERATURE	272
AUXILIARY EXCHANGER	×
DUSTER 1	×
DUSTER 2	×
LYBRA	✓

The Artezen Connect application is a solution for Industry 4.0. Machines with this logo are standard or can optionally be equipped with a Wifi router for cloud connection. Through our desktop application, it is easy to program recipes and daily production schedules from anywhere.

In the application you see live status updates (performance, recipe in use, set speed...), enabling you to supervise production in real time and take appropriate actions. Additionally you can verify the service condition of the connected equipment and performed cleaning.

Historical data on production, efficiency, incidents and maintenance allow you to improve processes in your plant and to guarantee better quality. User manuals and other relevant data are always up to date and available in one place.

The API or OPC data format allows Artezen equipment to be connected to other brand machines and ovens in your bakery or to be programmed through the ERP system. This requires additional software gradually becoming available from software developers.



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.

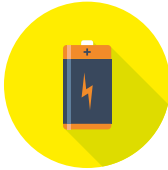
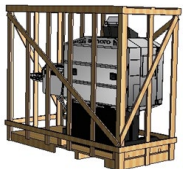
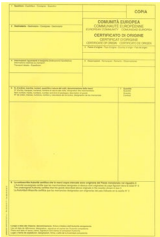
Le macchine e le opzioni 'su richiesta' potrebbero richiedere un tempo di spedizione più lungo dello standard.

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

