

LYBRA Dynamic Weight Checker

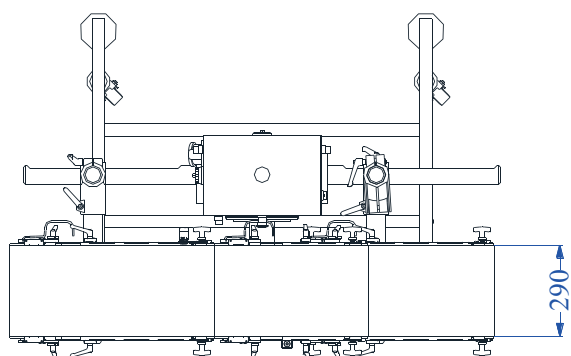
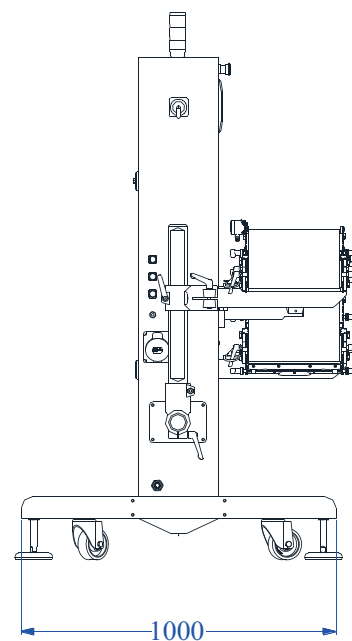
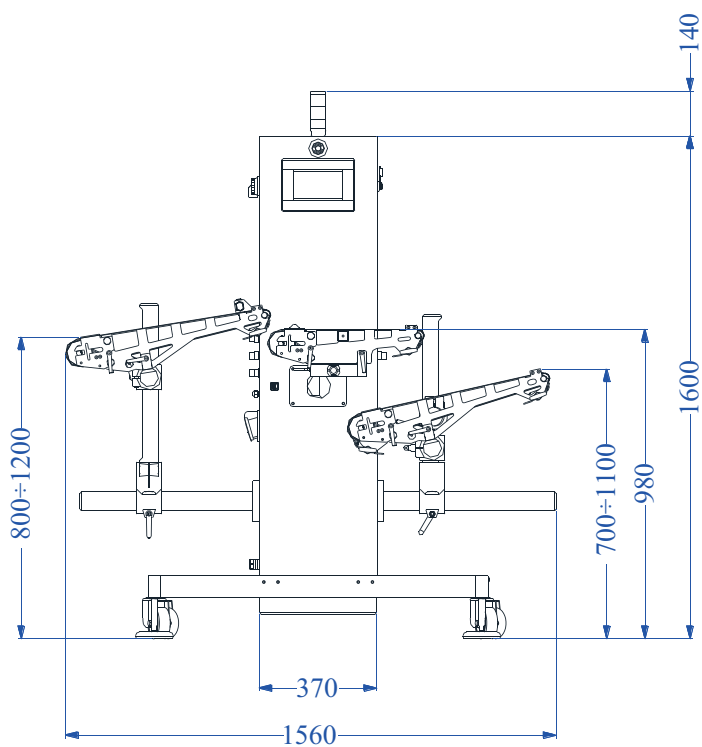


MAIN FEATURES

- Guarantees the uniformity of your products.
- Trust but verify: **improve your quality standards.**
- Wheels for easy mobility and external feet to hold it in place (for maximum accuracy).
- Stainless steel frame and casing.
- Removable scrapers on the belts.
- Stored reports transferable by USB connection.
- Coloured lights to supervise the dividing accuracy from a distance.
- Friendly touch-screen panel with easy configuration of the recipes.
- Easy removable belts for cleaning and replacement, saving valuable time.
- FDA certified polyurethane TPU belts (blue).
- Automatic feedback and adjustment of the divided weight when paired with the Calybra divider (with memory pack); possibility to pair it with another brand of dividers on request.
- Facilitates **HACCP / ISO22000 / BRC** certifications.
- **Cost saving** – no more avoidable loss of dough or packed products.

Model	Notes
 Lybra DC (Dynamic Checking)	Useful to: • Verify the weight of divided dough pieces • Feedback to and adjustment of the Calybra divider • Report daily production
 Lybra DC+ (Dynamic Checking High Capacity)	As Lybra DC with: • Additional re-phasing step belt with photocell to facilitate high-speed production over 1400 pcs/hr
 Lybra DS (Dynamic Sorting)	As Lybra DC with: • Automatic expulsion from the production line of incorrect weights
 Lybra DS+ (Dynamic Sorting High Capacity)	As Lybra DS with: • Additional re-phasing step belt with photocell to facilitate high-speed production over 1400 pcs/hr

Model	Speed	Weight range	Display resolution	Total power (400/50-3)	Weight (with shipment crate)
	Pc/hr	gr	gr	kW	kg
Lybra DC	100÷1400	40÷4000	1	0,12	290 (390)
Lybra DC+	100÷3000			0,24	335 (435)
Lybra DS	100÷1400			0,24	335 (435)
Lybra DS+	100÷3000			0,36	380 (480)



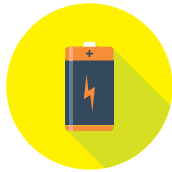
Options



Dough Recovery System

- Loads rejected dough portions directly back into the hopper
- Tailor-made dependent on the divider or external hopper in use

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 approximates 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.