

Your link to  
modern dough handling

 ARTEZEN  
DOUGH HANDLING

 DOUGH  
TECH

 ARTEZEN  
DOUGH HANDLING

# ARTEZEN

By turning well-tested techniques into up-to-date technology, we offer our bakery partners modern and flexible dough handling solutions. The range covers the vital elements of dough processing, allowing you to sell tasty bread that meets today's as well as future consumer demand.

Significant advantages of our solutions are weight and structural accuracy of the handled products, ingredient cost savings plus user friendliness for the operators. Along with our professional support, these assets give you a cutting edge versus your competitors and secure the very best opportunity for quality and growth.

**ACCURACY AND CONTROL - FLEXIBILITY - RELIABILITY - PROFESSIONAL SUPPORT**





## PRODUCT RANGE



### **SYNCRO**

AUTOMATIC  
BUN DIVIDER ROUNDER

Roll plant equipped with a gentle yet accurate dividing system and double rounding device.



### **CALYBRA**

VOLUMETRIC  
DOUGH DIVIDER

Equipped with a two phase, oil free dividing system assuring highest quality and uniformity for any type of dough.



### **CALYBRA HD**

VOLUMETRIC  
HEAVY DUTY DIVIDER

Calybra's oil free dividing system in a unit made for 24/7 production. Ready for Industry 4.0.



### **LYBRA**

DYNAMIC  
WEIGHT CHECKER

Automatic control system checking and reporting the weight of dough portions. Ready for Industry 4.0.



### **CONYCA**

CONICAL  
DOUGH ROUNDER

Compact unit for rounding soft and medium strong dough portions immediately after dividing.



### **AGYLA**

CONICAL  
HEAVY DUTY ROUNDER

High capacity rounder with adjustable channels for optimal quality and a larger weight range.



### **CUBYCA**

INTERMEDIATE  
DOUGH PROVER

Provides a comfortable rest after dividing and rounding, improves taste and allows for better moulding.



### **PLYCA**

DOUGH  
LONG MOULDER

Its compact design saves floor space without compromising on moulding length; suitable for bread and baguette.



## Automatic Bun Divider Rounder

Save money on labour while bringing structure and control to your processing of buns, rolls and baps. Be ready to increase your production significantly without additional investments.

Syncro roll plant is equipped with a gentle 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.

- LCD panel with drive controller - convenience for the operator.
- Optional integrated, compact long moulder for rolls and baps.
- Stainless steel frame, panels and doors for quick maintenance.
- Solid construction guarantees optimal reliability.
- Hourly capacity up to 3,500 rolls.
- Hopper for 27 lb dough.

### WORKING PRINCIPLE

- 1 Hopper
- 2 Star wheels portion the dough
- 3 Low pressure piston
- 4 Two sizes of pockets
- 5 Double rounding device
- 6 Exit belt



SYNCR0



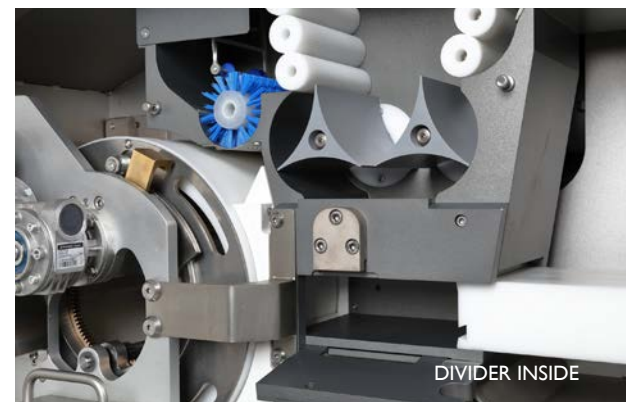
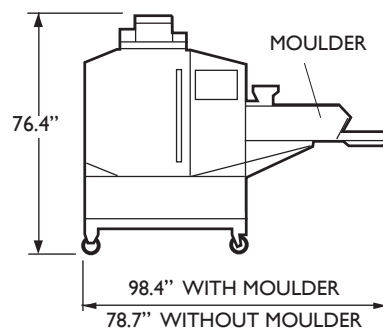
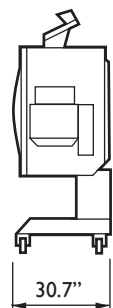
## TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Syncro 120	1 - 4 ¼ oz	3,500 pc/hr	1.6 hp(e)
Syncro 160	2 - 5 ½ oz	3,500 pc/hr	1.6 hp(e)
Moulder*			0.95 hp(e)

## TOTAL WEIGHT

Syncro standard	1,410 lb
Syncro with moulder*	1,700 lb
	*optional

## MEASUREMENTS



DIVIDER INSIDE



ROUNDER INSIDE

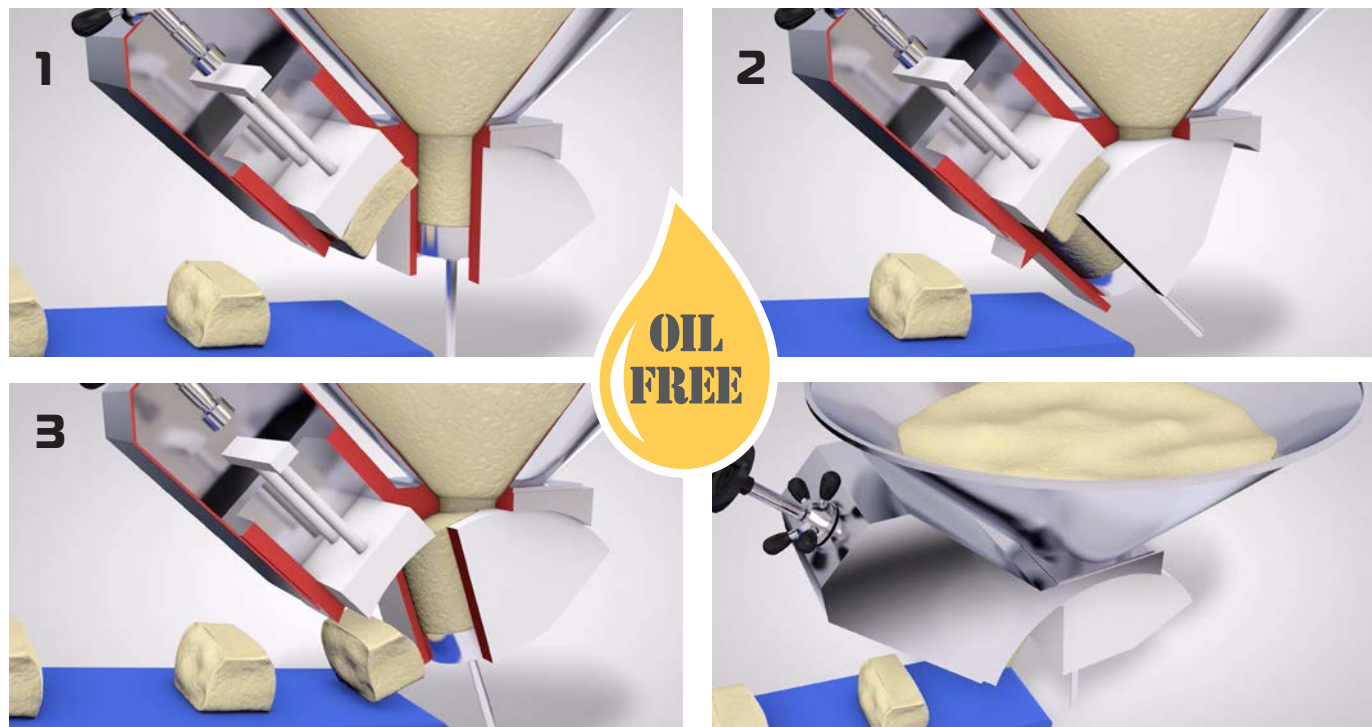


MOULDER FOR ROLLS

# ARTEZEN - better dividing for your dough

## Reliable oil free dividing since 1999

Since our engineers invented and improved the oil free dividing system for Calybra, it has been successfully introduced in over 25 countries worldwide, handling an incredible variety of products. From standard white and mix doughs to 80% rye, pastry such as panettone, pizza production, gluten free... with 45 – 80% water content.



First Calybra applies vacuum to pull approximately 2-3 times the amount of dough required into the main drum. The drum turns. Then a piston moves the dough into the final dividing chamber according to the set volume. This two-stage system is very accurate. Through the operating software it is possible to be gentle on soft dough or exert more pressure on stronger dough. Watch the film at our Youtube channel: Artezen Dough Handling.

## OIL IS A PROBLEM

In nearly all dividers on the market today (both volumetric and vacuum), oiling systems provide permanent lubrication for moving metal-on-metal parts and should prevent rusting of the cast iron components. Divider oil is expensive and its consumption increases as the machine gets older or is used at the minimum end of the weight range. Oil isn't good for your products and it is a pain to clean equipment and production areas. In many cases this oiling doesn't even provide accurate protection for the iron components. After only a few years of use an expensive refurbishment of the weight chamber is often required.

## STAINLESS STEEL AND TECHNO PLASTICS

Artezen Calybra applies a clever combination of stainless steel and Techno plastic that eliminates the need for oil. These materials are the result of many years of study and experience. They have a proven record of NEVER having to be replaced during the economic life cycle of the machine. Artezen does not use cast iron parts; all components in contact with dough are made of high quality stainless steel.

## OLD STYLE DIVIDING

Weight accuracy is related to the dividing system. Volumetric dividers rely on heavy pressure from a motor or spring; this affects the dough quality and leads to heavy wear of mechanical components. Many of these dividers may be good when new, but become much less accurate after some years of use.

Vacuum dividers are less accurate than volumetric pressure dividers in case of stronger dough, of variable quantities in the hopper or when working with fast proving dough. The lower working pressure however provides for a larger volume of the end product and requires less, expensive additives.

## CALYBRA USES VACUUM FIRST

Artezen dividers are unique since they apply a combination of vacuum and volumetric pressure. On top of that, dividing pressure can be adjusted on the control panel through our operating software. Note: even in maximum pressure setting, Calybra is much more gentle to your dough than typical dividers. Because it pre-measures it first, minimal pressure is required for accuracy with maximum respect for your dough quality.

## YOUR ADVANTAGES

- Oiling systems of other dividers cost easily 4,500 dollars per year per shift. Within 5 years, your oil free Calybra has paid for itself.
- Calybra still works as new when pressure dividers need an expensive refurbishment.
- Save additional money on expensive additives.
- Get a better end product and sell more bread.
- Proven on the market for over two decades.



CALYBRA



CALYBRA HD

# CALYBRA

## Volumetric Dough Divider

Calybra is a robust divider equipped with a gentle, two-phase dividing system assuring highest accuracy and quality. In addition, its large weight range provides you the flexibility to prepare new products easily.

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

Calybra is available with front or side discharge as well as a large range of hopper sizes to suit your production line. An optional memory pack gives you the possibility to set the required weight automatically from a range of up to 250 recipes.

- For any type of dough included pastry and gluten-free.
- Touch screen with piece counter and automatic switch-off.
- Easy adjustable dividing pressure.
- Hygienic and simple to keep clean.
- Hourly capacity up to 3,000 breads.
- Meets the latest CE and EMC standards.



CALYBRA LATERAL DISCHARGE





CALYBRA FRONTAL DISCHARGE  
WITH OPTIONAL MEMORY PACK

## TECHNICAL

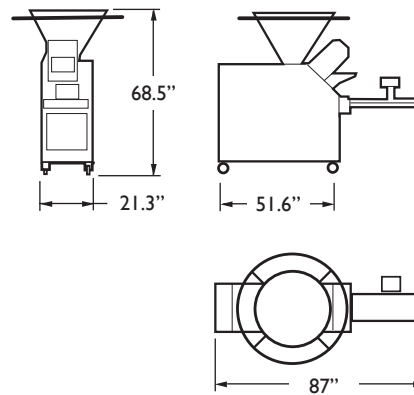
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Calybra 0.2	1 - 8 oz	3,000 pc/hr	3.5 hp(e)
Calybra 1.0	1 ¾ - 35 oz	1,500 pc/hr	3.5 hp(e)
Calybra 1.5	1 ¾ - 53 oz	1,500 - 3,000 pc/hr	3.5 hp(e)
Calybra 2.5	3 ½ - 98 oz	1,500 - 3,000 pc/hr	3.5 hp(e)

### TOTAL WEIGHT

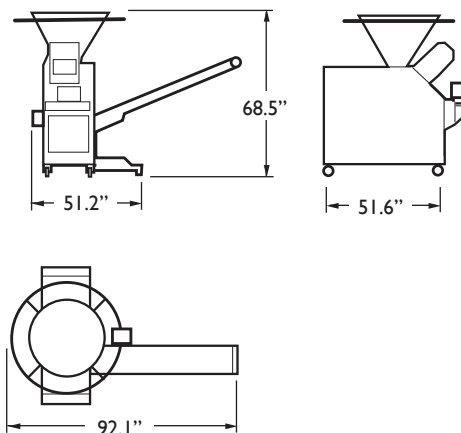
Calybra standard	1,180 lb
Calybra lateral exit	1,300 lb
Dough hoppers available from 175 - 660 lb	

## MEASUREMENTS

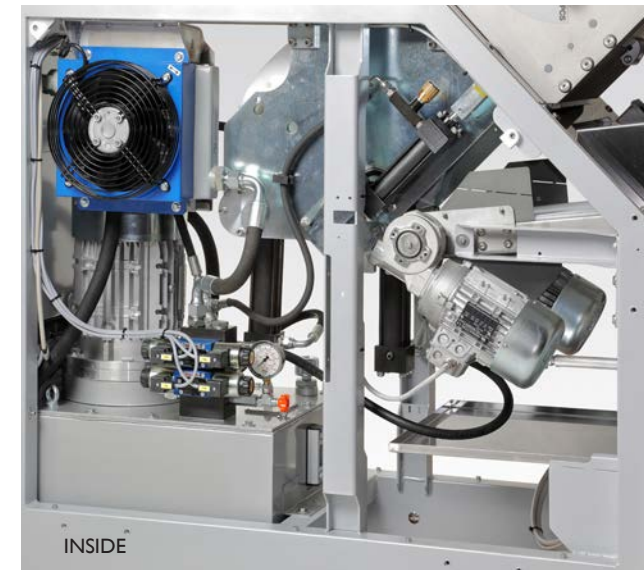
### CALYBRA STANDARD



### CALYBRA LATERAL EXIT



CONTROL AREA



INSIDE

# CALYBRA HD

## Volumetric Heavy Duty Divider

Calybra HD is a heavy duty divider incorporating Calybra's unique dividing system with a stainless steel suction drum and an industrial hydraulic unit, allowing 24/7 production. The two phase dividing process assures highest accuracy while respecting your dough quality.

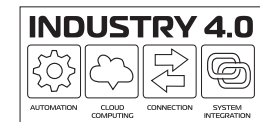
In this particular use the savings on expenses for oil and additives are even more important. Besides, your dough is free from contact with dividing oil and your equipment and work space stay cleaner.

Calybra HD is approved for Industry 4.0, allowing the divider to be programmed by and report to the bakery's ERP system. The Artezen Connect application makes long distance operation and diagnosis easy.

- For any type of dough included pastry and gluten free.
- Large control panel with recipes, touch screen and turning arm for easy operation.
- Adjustable dividing pressure and programmable volume compensation for proving dough.
- XL flour dusters with variable volume/speed available.
- Save even more on oil and cleaning time.



CALYBRA HD LATERAL DISCHARGE





WEIGHT CHAMBER



OUT FEED V-BELTS



FLOUR DUSTER

## TECHNICAL

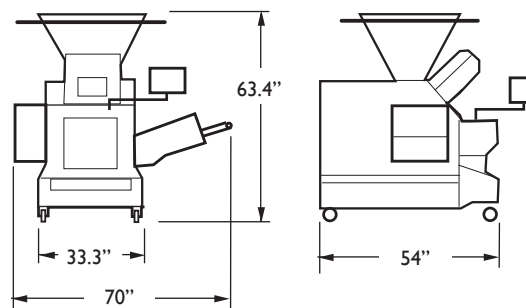
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Calybra 1.5 HD	1 ¾ - 53 oz	1,500 - 3,000 pc/hr	4 hp(e)
Calybra 2.5 HD	3 ½ - 98 oz	1,500 - 3,000 pc/hr	4 hp(e)

### TOTAL WEIGHT

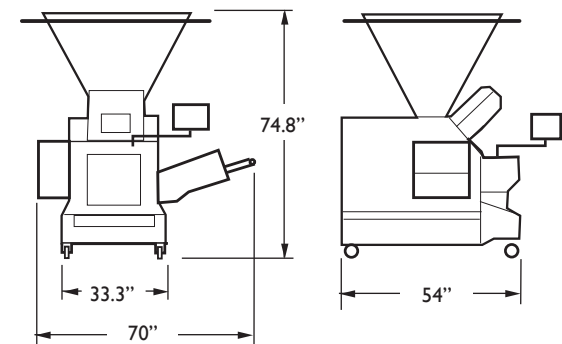
Calybra HD lateral exit 1,450 lb  
Dough hoppers available from 175 - 660 lb

## MEASUREMENTS

CALYBRA HD LATERAL EXIT  
WITH 175 LB CONICAL HOPPER



CALYBRA HD LATERAL EXIT  
WITH 660 LB CONICAL HOPPER



# LYBRA

## Dynamic Weight Checker

Improve your quality standards and save money by avoiding overconsumption of ingredients. Control and document your production process better.

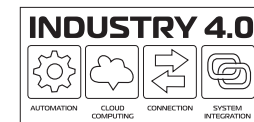
Lybra is a full automatic control system checking the weight of dough portions. It can work with any divider and transports the products for further handling. In combination with Artezen's Calybri with optional memory pack or Calybri HD, it supplies immediate feedback to the divider to adjust the volume settings.

Lybra is approved for Industry 4.0, allowing the weight checker to be programmed by and report to the bakery's ERP system. The Artezen Connect application makes long distance operation and diagnosis easy.

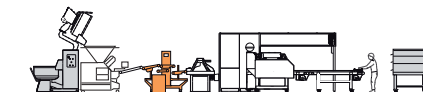
- Provides statistics for productivity and accuracy.
- Improved weight accuracy and product uniformity.
- Belts and rollers are quickly removable for cleaning and maintenance.
- Facilitates certification: HACCP, IFS, BRC, ISO 22000.
- Touch screen control with W-Lan and cloud connection.
- Prepared for pressure water cleaning.



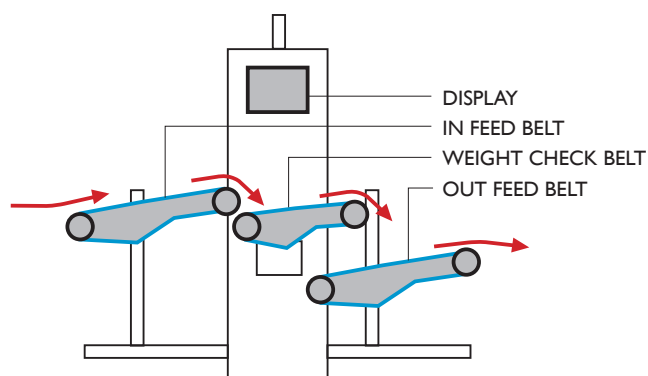
LYBRA DS+







## WORKING PRINCIPLE



## AVAILABLE IN THREE VERSIONS

**LYBRA DC** – Dynamic weight checker with memory.

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

**LYBRA DS+** – Additional feeder belt for weight analyses in high capacity work cycles (> 1,400 products per hour).



LYBRA DC



LYBRA DS



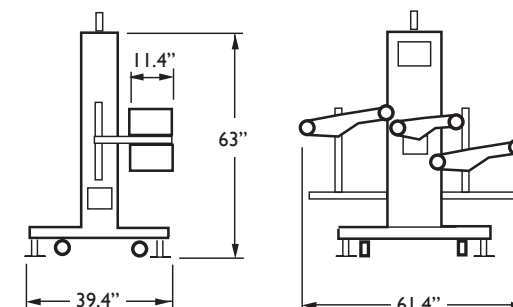
LYBRA DS+ WITH CALYBRA HD

## TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Lybra	1 ½ - 140 oz	3,000 pc/hr	0.16 - 0.48 hp(e)
			TOTAL WEIGHT
Lybra			510 - 595 lb

Capacities, dimensions and weights depend on setup in production line.

## MEASUREMENTS





## Conical Dough Rounder

Conyca is a valuable addition to your bread line; it effectively rounds soft and medium strong doughs while respecting the characteristics of the products.

Installation and synchronisation with other machinery in the production line are simple. The Teflon coated treatment of all surfaces in contact with dough is hygienic and facilitates easy cleaning.

- Generous 150" rounding surface for optimal results.
- Adjustable and removable electric flour duster.
- Soft start-up ensuring stable position.
- Optional hot and cold air blower.
- Satisfies the latest standards for safety and hygiene.



CONYCA



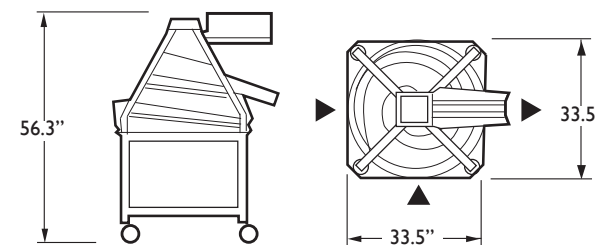
### TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Conyca 0.5	3 ½ - 17 ½ oz	2,500 pc/hr	1 hp(e)
Conyca 1.2	7 - 42 oz	2,500 pc/hr	1 hp(e)
Conyca 1.8	14 - 63 oz	2,500 pc/hr	1 hp(e)
With optional air blower			4 hp(e)

### TOTAL WEIGHT

Conyca 0.5, 1.2 and 1.8	540 lb
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### MEASUREMENTS





## Conical Heavy Duty Rounder

Agyla is a heavy duty rounder with adjustable channels for a wider weight range and higher working speed. Its exceptionally long rounding channel assures optimal rounding results even for hard doughs such as pizza.

Its heavy duty construction makes this the optimal rounder for 24/7 production. The Teflon coated treatment of all surfaces in contact with dough is hygienic and facilitates easy cleaning.

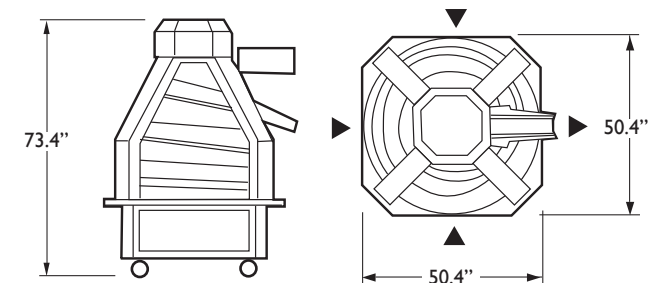
- Longer rounding surface (160" or 275") with adjustable channels.
- Electronic adjustable speed up to 5,000 per hour.
- Exceptional large weight range up to 70 oz.
- Adjustable flour duster in stainless steel.
- Optional hot and cold air blower.

### TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Agyla 5000	1 - 70 oz	5,000 pc/hr	2 hp(e)
Agyla 4000	1 - 70 oz	4,000 pc/hr	2 hp(e)
Optional air blower			3.6 hp(e)
TOTAL WEIGHT			
Agyla 5000			1,650 lb
Agyla 4000			1,390 lb



### MEASUREMENTS





## Intermediate Dough Prover

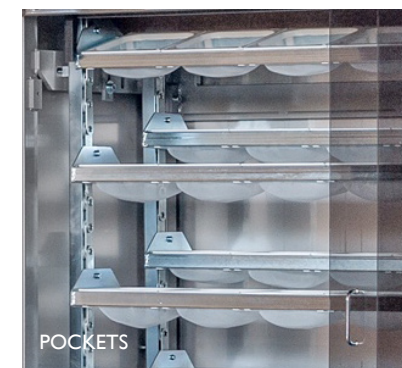
Cubycas improves the quality of your bread in a natural way by providing a comfortable rest between rounding and moulding. The dough proves without the need for additives and at the same time aroma and taste develop further. It assures an optimal shape of the product, pleasing to the eye of the consumer.

The hygienic design of the interior with UV lighting satisfies the best standards for hygiene.

- Single removable pockets: easier and cheaper to replace.
- In feed sliding zone equipped with a photocell.
- Standard UV lighting and fan for the extraction of humidity.
- Capacity from 168 to 376 pockets.
- Many options available to suit any production line.



168 POCKETS



POCKETS

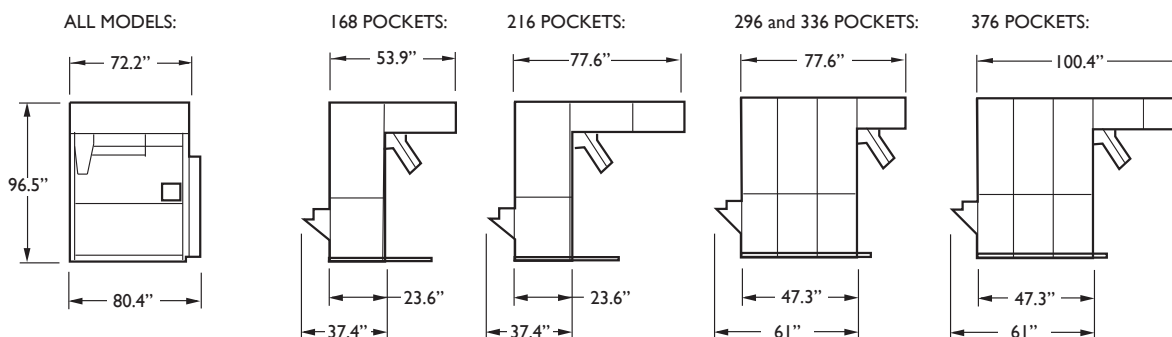


IN FEED

### TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Cubycas std.	3 ½ - 42 oz	1,800 - 2,100 pc/hr	0.8 hp(e)
TOTAL WEIGHT			
Cubycas 168 pockets			1,435 lb
Cubycas 216 pockets			1,520 lb
Cubycas 296 pockets			2,050 lb
Cubycas 336 pockets			2,115 lb
Cubycas 376 pockets			2,160 lb
Other sizes and higher production speed available on request.			

### MEASUREMENTS





# PLYCA



## Moulder for Bread and Baguette

Plyca is a compact long moulder for retail bakeries. Larger diameter rollers, an adjustable motorised pressure board and longer moulding surface guarantee better product shape and higher uniformity.

The vertical setup requires minimal floor space and allows a little resting time between moulding for even better results. The solid construction guarantees high production capacity as well as maximum reliability.

- Compact single or double moulder.
- Quickly adjustable for different products.
- Easy access for cleaning and maintenance.



PLYCA 2C



PLYCA L



PLYCA 2C

### TECHNICAL

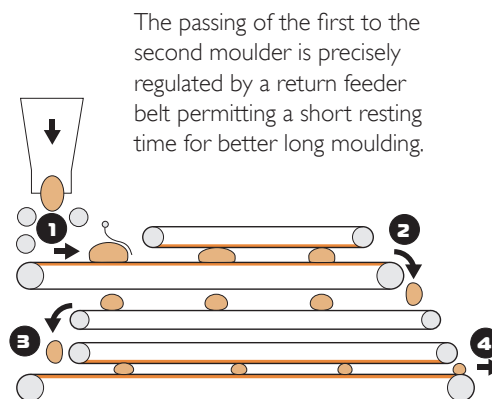
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Plyca 1CS	3 ½ - 70 oz	2,100 pc/hr	1.5 hp(e)
Plyca 1C	8 ¾ - 70 oz	2,100 pc/hr	1.5 hp(e)
Plyca 2C	8 ¾ - 70 oz	900 - 2,100 pc/hr	2.7 hp(e)
Plyca S	1 ¾ - 70 oz	2,100 pc/hr	1.5 hp(e)
Plyca L	1 ¾ - 70 oz	3,600 pc/hr	1.5 hp(e)

Max length: Plyca 1: 15" Plyca 2: 30" Plyca S/ L: 25"

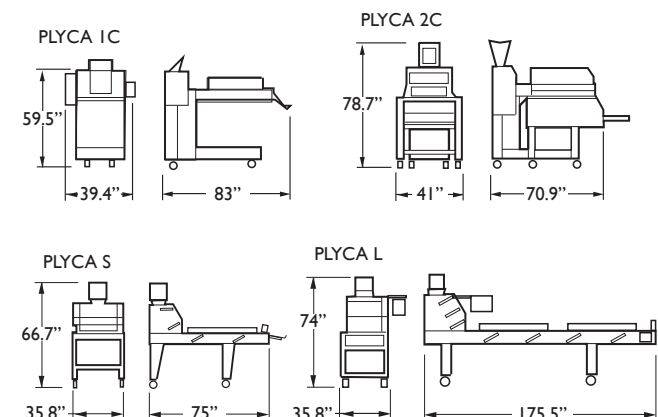
#### TOTAL WEIGHT

Plyca 1	1,135 lb
Plyca 2	1,960 lb
Plyca S	925 lb
Plyca L	1,545 lb

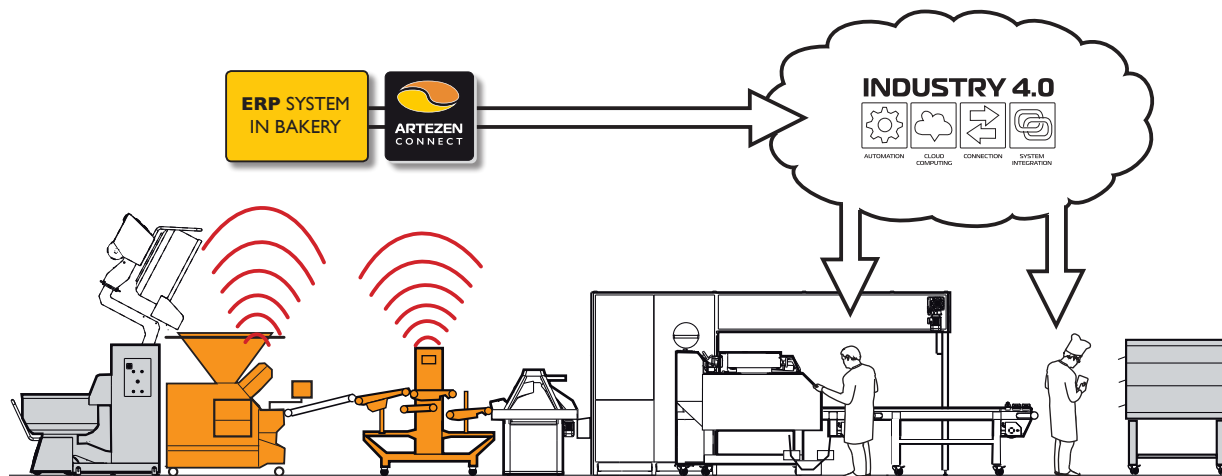
### TWO STEP WORKING PRINCIPLE



### MEASUREMENTS



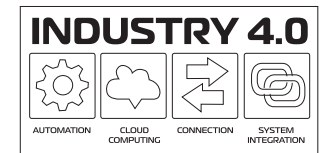
# ARTEZEN – adding value to your bakery



## INDUSTRY 4.0

We gradually equip our machines with hard- and software for connectivity. Through the Artezen Connect application these machines can be interconnected with other machines in the plant and communicate with production planning systems of the bakery. This is an essential requirement for Industry 4.0.

Remote control through a private network between Artezen and the client allows worldwide long distance diagnosing of service needs included preventive maintenance and support to local technicians.



## ARTEZEN CONNECT

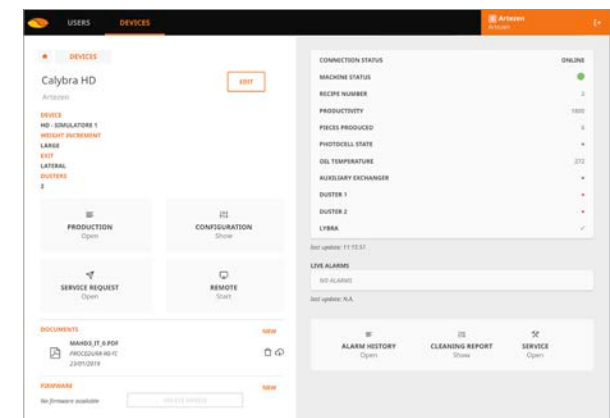


The Artezen Connect application is a solution for Industry 4.0. Machines with this logo are equipped with a Wifi router for cloud connection. Through our mobile or desktop application, it is easy to program recipes and daily production schedules from anywhere.

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 to your clients. 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.



ARTEZEN CONNECT INTERFACE

## AUTOMATIC BREAD LINES

Artezen bread plants are characterised by their modular construction, fitting your requirements while being flexible to respond to new consumer appetites. These lines are built around Artezen's best products in a configuration tailored to your needs.

We can install any of our machines to work fluently in your existing bread plant as well.



## GUARANTEE AND SUPPORT

Artezen bakery equipment is recognised for its innovation, high productivity and accuracy. Our knowledgeable and dedicated staff provides excellent support to distributors and customers worldwide, including full spare parts service. We are proud to offer our clients two years limited warranty after installation of their new Artezen equipment. You can find sales and warranty conditions on our website: [www.artezen.eu](http://www.artezen.eu).



## QUALITY FROM THE START

Artezen designs machines for bakers that accept only the highest quality equipment in their production facilities. Equipment that fulfils the work and food safety requirements with nothing left to chance where reliability is concerned. Continuous small improvements based on input from our customers, further improve the total quality of our machines.

- Selection of only the best available components after a meticulous search. We preferably use high quality brands such as SKF bearings, Siemens hydraulic motors, Schneider electrics, Rexroth valves etc.
- Oversized and fully certified steel, aluminium and technoplastic parts. Anti-stick and hygienic surface treatments with certification.
- Footprint and layouts that easily suit production areas and connection to other equipment.
- User friendly and intuitive controls with clear icons and pictures, presenting graphic guidance for cleaning and maintenance procedures.
- Sensors on critical points control the work cycle in a logical way and provide constant diagnosis.
- Filters for electromagnetic compatibility (EMC), thermal protection of motors and circuit breakers to protect wiring. Solid state relays that last a lifetime.
- Machines are delivered with very extensive user manuals, wiring diagrams and spare parts drawings. Clear service instructions available for local technicians to work speedily and efficiently.



### CALYBRA DIVIDER

Oil free divider respects your dough.



### CONYCA ROUNDER

Offers a generous rounding span.



### CUBYCA PROVER

Improves the quality of your bread in a natural way.



### PLYCA LONG MOULDER

Guarantees a better shape and higher uniformity.





**DOUGH TECHNOLOGIES SINCE 2002**

### **ABOUT DOUGH TECH**

In 2002 we noted there was a need for quality baking equipment that wasn't being met. We realized there were plenty of companies manufacturing the right equipment, but having a hard time getting it into the right hands. There were these great ideas and products, but people didn't know about them as well as they should. That's when we opened our doors and started getting in touch with the real people that run this industry, you the bakers. Since then we have been laser focused on helping our customers find the correct equipment for their needs.

### **WHAT WE DO**

Dough Tech is ever growing as a supplier of baking equipment, but we also manufacture our own products. We are proud to be the official importers of Artezen dough dividers, rounders and equipment.

### **GET PIECE OF MIND**

Our customers are the reason we are in business, so we want you to be completely satisfied with every single purchase. That includes making sure you purchase the right equipment for your needs, giving advice regarding best practices, recipes and help, servicing your machines in a timely manner and anything it takes to make sure you are 100% happy with your equipment. We offer a great warranty program and our technicians are very skilled and can have your machine up and running in no time flat. Usually we can diagnose problems over the phone to get you back immediately to producing and doing what you do best.

**[www.doughtech.com](http://www.doughtech.com)**

**DOUGH TECH, 1211 Swaner Road, Salt Lake City, UT, 84104 United States, [info@doughtech.com](mailto:info@doughtech.com), +1 800 896-3706**

