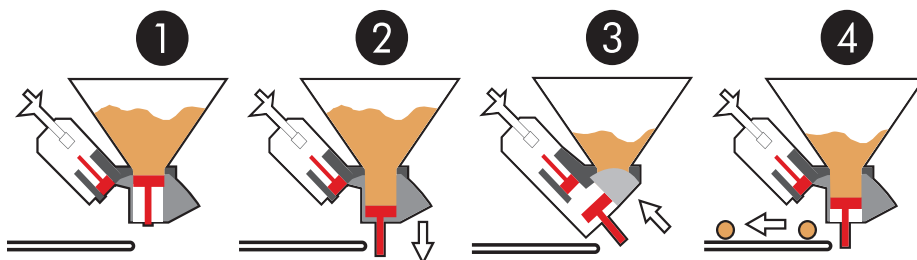


## CALYBRA VOLUMETRIC DOUGH DIVIDER



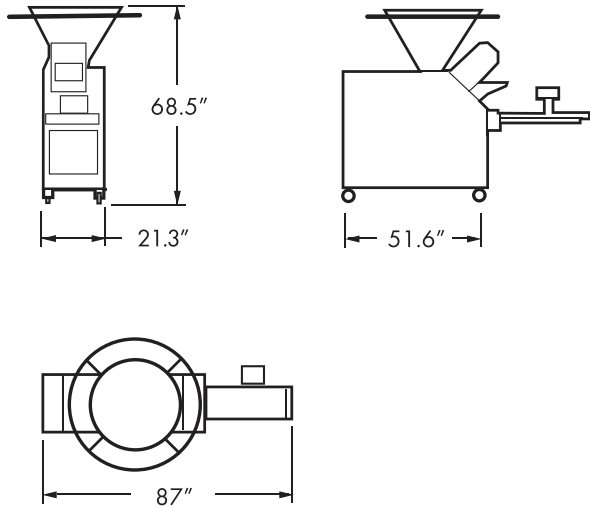
- Low stress dividing for any type of dough: white, rye, whole wheat, high gluten and gluten free
- Does not use divider oil
- Up to 3,000 pieces per hour
- Touch screen control with automatic shut off
- Instantly changes between 1 or 2 pocket mode
- Stainless steel dividing head
- Many customizable options available.
- CE listed
- UL listed component parts
- Variable dividing speed
- 175 capacity hopper

### Working Principle

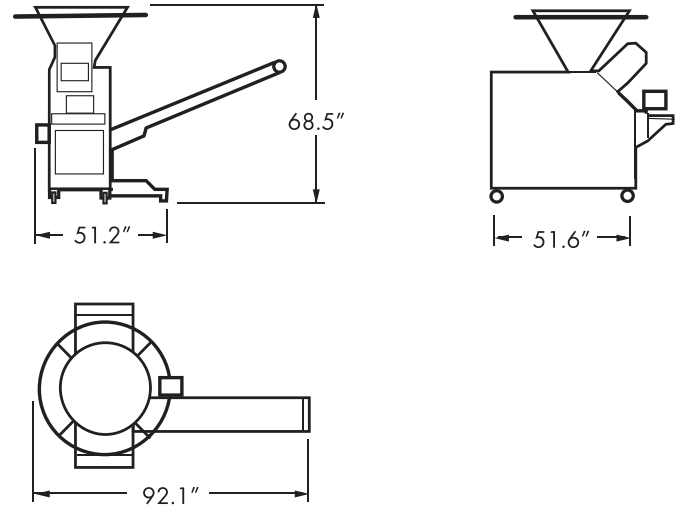


# CALYBRA VOLUMETRIC DOUGH DIVIDER

CALYBRA STANDARD



CALYBRA LATERAL EXIT



Model	Speed (per hour)	Scaling Range	Number of Rows	Shipping Weight	Power
	up to	oz		lbs	Volts/Phase/Amps
<b>Calybra 0.2</b>	3000	1 to 8	2	1400	208/3/7
<b>Calybra 1.0</b>	1500	2 to 35	1	1400	208/3/7
<b>Calybra 1.5</b>	1500 3000	4 to 52 2 to 23	1 2	1400	208/3/7
<b>Calybra 2.5</b>	1500 3000	7 to 98 4 to 42	1 2	1400	208/3/7
<b>Calybra 0.2L</b>	3000	1 to 8	2	1560	208/3/7
<b>Calybra 1.0L</b>	1500	2 to 35	1	1560	208/3/7
<b>Calybra 1.5L</b>	1500 3000	4 to 52 2 to 23	1 2	1560	208/3/7
<b>Calybra 2.5L</b>	1500 3000	7 to 98 4 to 42	1 2	1560	208/3/7

### Available Options

- 300 lb Conical Hopper
- 440 lb Conical Hopper
- 617 lb Conical Hopper
- 660 lb Conical Hopper
- Memory Pack with Programmable Controls
- Belt Flour Duster (2 sizes)
- Removable Belt Scraper
- Full S/S Structure

**Warranty:** 1 Year Parts and Labor