

Data sheet 2021-2022

 **ARTEZEN**
DOUGH HANDLING

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CONYCA

Conical Rounder



MAIN FEATURES

- **Stainless steel covers and plating.**
- Adjustable flour duster in stainless steel.
- Simple coupling to any production line.
- Generous 3,75 m rounding channel.
- **Channels and cone are Teflon coated** to prevent dough sticking.
- Hot and cold air blowing available as option.
- Construction of machine ensures durability with minimal maintenance.
- On wheels with brakes for easy mobility and sufficient ground clearance.
- **Soft start-up of the machine** to ensure a stable position in the production line.

Model**Notes****Conyca 0.5**Useful for:

- 100÷500 gr

Conyca 1.2Useful for:

- 200÷1200 gr

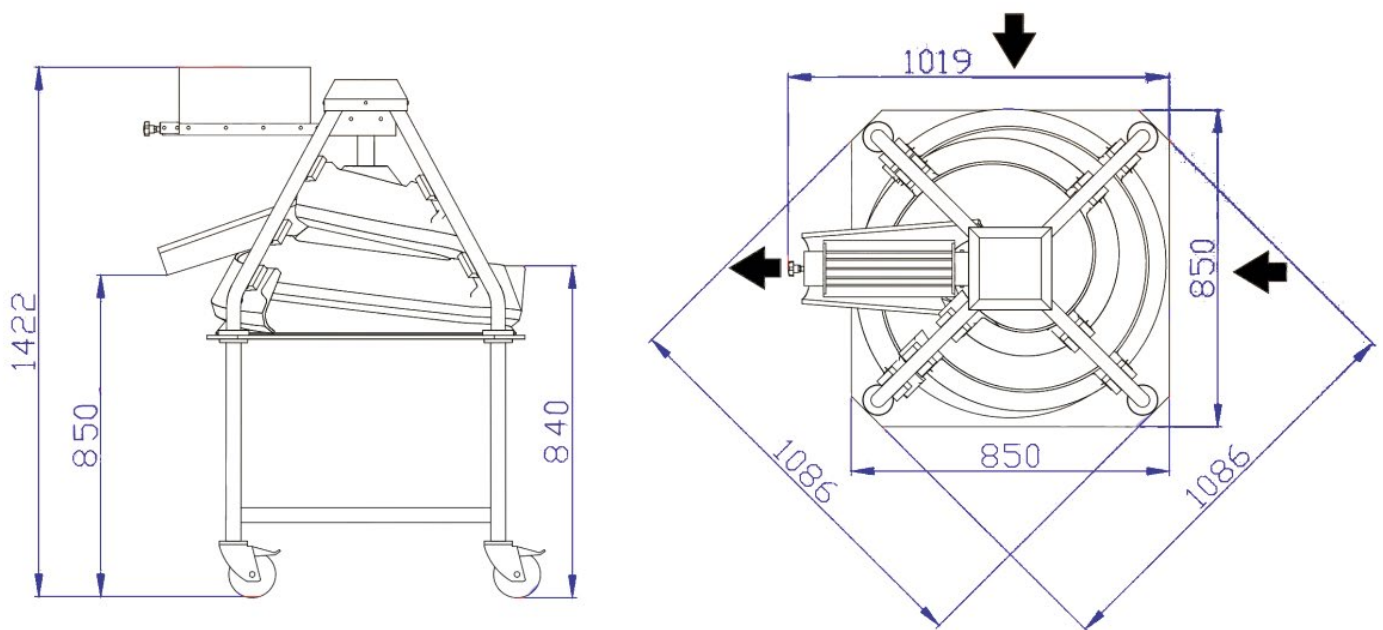
Conyca 1.8Useful for:

- 400÷1800 gr

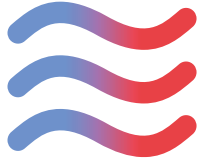
CONYCA

Model	Max Speed Pc/hr	Weight range gr	Channel length mm	Total power (400/50-3) kWh	Weight (with shipment crate) kg
Conyca 0.5	2500	100÷500	3750	0,75 (3,0)*	260 (360)
Conyca 1.2		200÷1200			
Conyca 1.8		400÷1800			

* = Optional hot and cold air blower



Options



**Hot and cold
air blower with
thermostat**

Useful for:

- Very sticky dough



**Full stainless steel
structure**

Useful for:

- High humidity work environment



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.



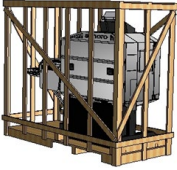

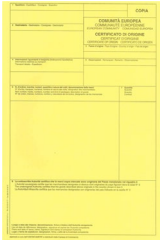

Le macchine e le opzioni 'su richiesta' potrebbero richiedere un tempo di spedizione più lungo dello standard.

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

	<p>Special voltage</p>	<p>In case of: 3-phase</p> <ul style="list-style-type: none"> • V <220 >240 • V <400 >420 	
	<p>Electrical system with UL certified components</p>	<p>Useful for:</p> <ul style="list-style-type: none"> • North American markets • V >200 <220 	
	<p>Packaging</p>	<ul style="list-style-type: none"> • Wooden crate + nylon cover + nylon bubble wrap • For land transport • ISPM 15 (FAO) treated 	
	<p>Hermetically sealed bag</p>	<ul style="list-style-type: none"> • Additional bag for sea transport 	
	<p>Documentation fee</p>	<ul style="list-style-type: none"> • Country specific shipping documents • ATA, certificate of origin... 	
	<p>Project costs</p>	<ul style="list-style-type: none"> • Layout, test setup and trials of a bread line in the factory 	



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