

Your link to
modern dough handling

 ARTEZEN
DOUGH HANDLING

 DOUGH
TECH

 ARTEZEN
DOUGH HANDLING

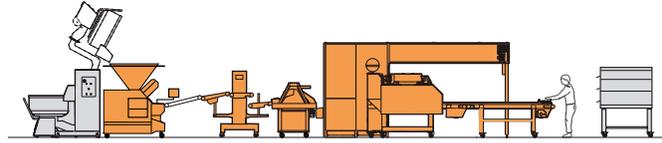
ARTEZEN

By turning well-tested techniques into up-to-date technology, we offer our bakery partners modern and flexible dough handling solutions. Our 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





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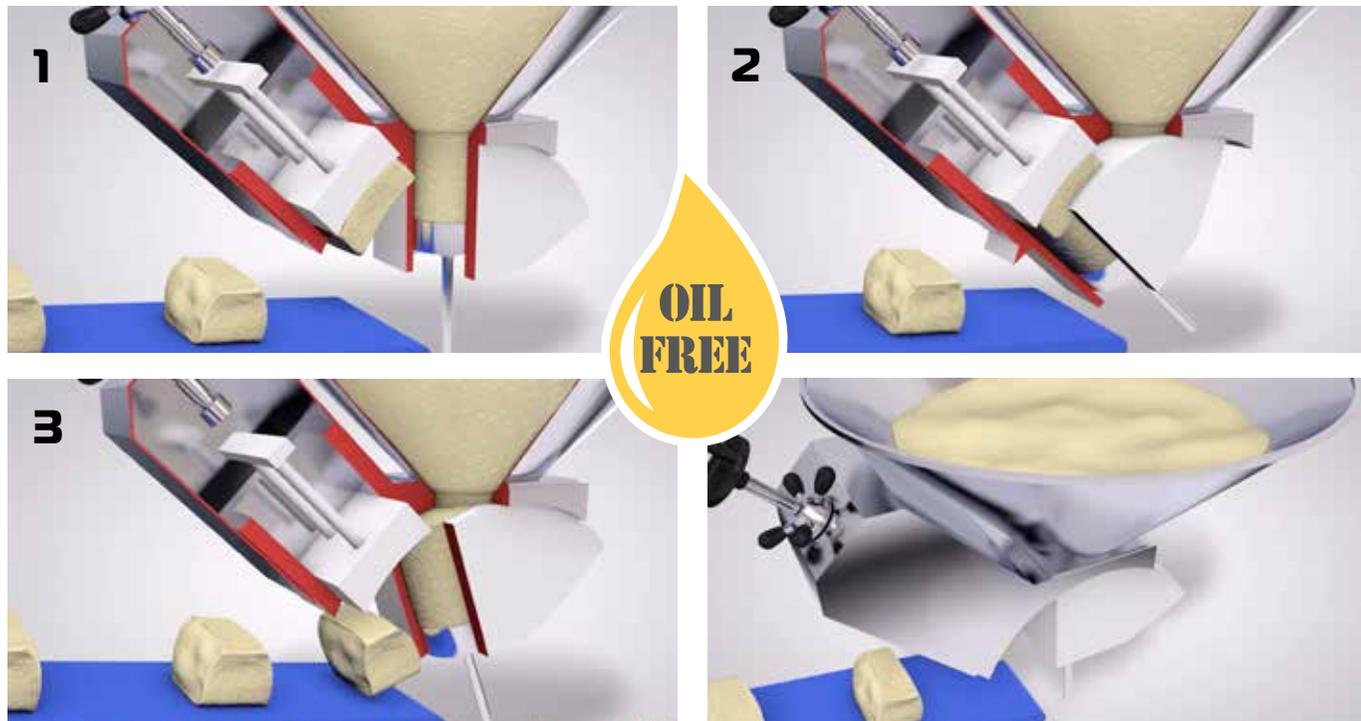
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RELIABLE OIL FREE DIVIDING SINCE 1999

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% or higher 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](#).

Better dividing for your dough

OIL ISN'T GOOD

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 nearly 5.000 USD per year per shift. Within a few 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.

THE ART OF DIVIDING GLUTEN-FREE BREAD OR PIZZA



**GREAT FOR
GLUTEN FREE
DOUGHS**

Contrary to ordinary pressure dividers, Calybra's vacuum based system is very suitable for gluten-free products. The dividing system draws a larger portion of the dough from the hopper, up to three times the required volume. Since gluten-free dough is not elastic, this is the better way to stretch it without tearing.

Gluten-free dough tends to be sticky and it is mixed without adding fat. Calybra's stainless steel dividing head isn't affected by this at all. Most dividers use cast iron dividing chambers with some form of final treatment and an oiling system that does not resist the wear related to the specific characteristics of gluten-free products.

Since no form of lubrication is required, no contamination whatsoever can take place during the dividing process. Your advantage: Optimal dividing results for gluten-free dough. Small or large portions.

You can watch a movie of gluten free dividing at our Youtube channel: [Artezen Dough Handling](#).

Adding value to your bakery

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.



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.

SYNCRO

Automatic Bun Divider Rounder

Save money on labor 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.

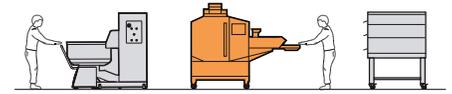
- LCD panel with drive controller - convenience for the operator.
- Optional integrated, compact long moulder for rolls and baps.
- Stainless steel frame, panels and doors for quick maintenance.
- Solid construction guarantees optimal reliability.
- Hourly capacity up to 3,500 rolls.
- Hopper for 27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

SYNCRO



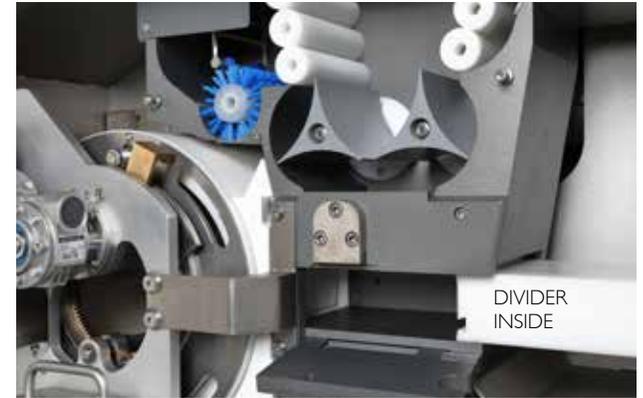
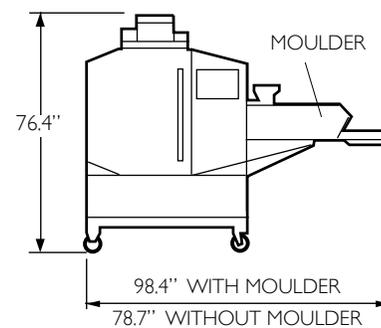
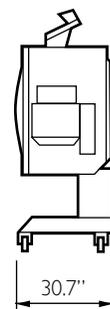
TECHNICAL

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



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

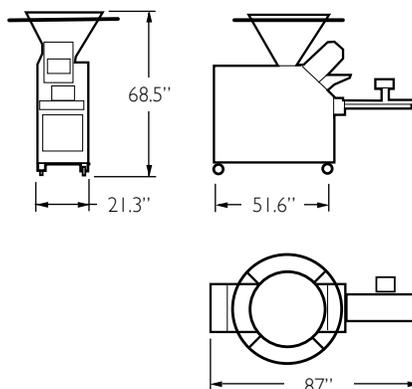




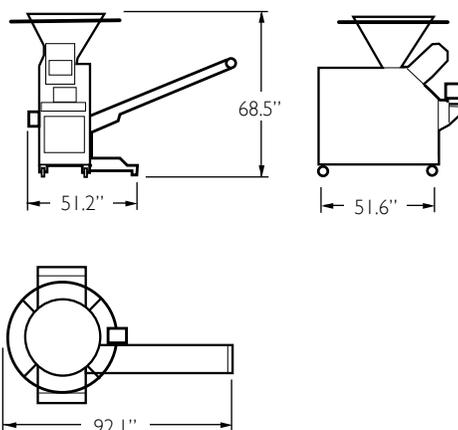
CALYBRA FRONTAL DISCHARGE WITH OPTIONAL MEMORY PACK AND ARTEZEN CONNECT

MEASUREMENTS

CALYBRA STANDARD



CALYBRA LATERAL EXIT



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	



CONTROL AREA



INSIDE

CALYBRA DTP

Volumetric Direct To Pan Divider

Calybra DTP is a unique dough divider equipped with Calybra's well-tried dividing system assuring highest accuracy and product quality. The DTP version 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.

- Especially suitable for soft, high hydration and gluten free doughs.
- Important savings in labor and divider oil costs.
- Touch screen control panel with adjustable dividing pressure.
- Hourly capacity up to 2,500 breads.
- Hygienic and simple to keep clean.



GREAT FOR
GLUTEN FREE
DOUGHS

OIL
FREE





DOUGH PIECES ARE LOADED DIRECTLY INTO PANS, TRANSPORTED THROUGH THE DIVIDER BY A HIGH FRICTION BELT.

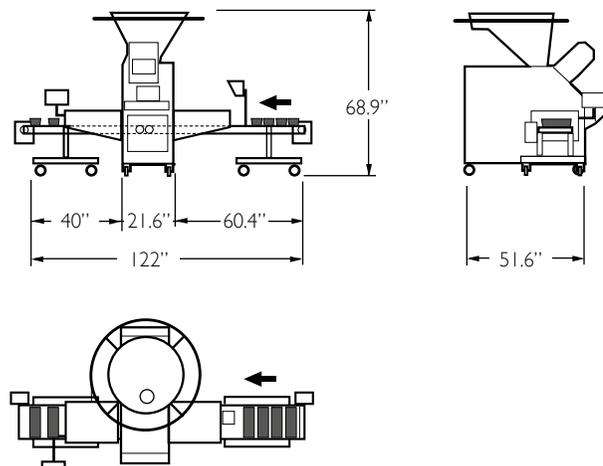
TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Calybra DTP 1.5	7 - 25 oz	2,500 pc/hr	4 hp(e)
Calybra DTP 2.5	10 ½ - 43 oz	2,500 pc/hr	4 hp(e)
			TOTAL WEIGHT
Calybra DTP			1,650 lb

Dough hoppers available from 175 - 660 lb

MEASUREMENTS

LEFT SIDE DISCHARGE WITH 300 LB HOPPER



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.

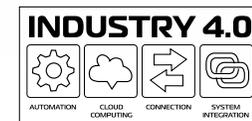
In this particular use the savings on expenses for oil and additives are even more important. Besides, your dough is free from contact with dividing oil and your equipment and work space stay cleaner.

Calybra HD is approved for Industry 4.0, allows 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 including 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)

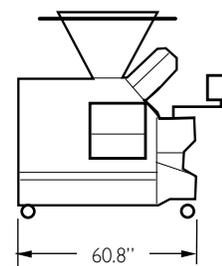
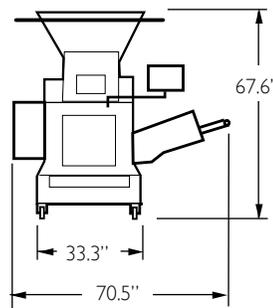
TOTAL WEIGHT

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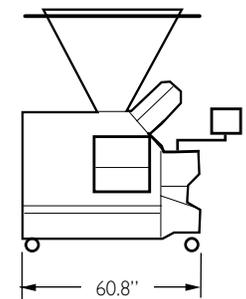
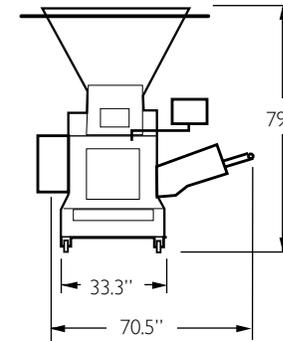
Dough hoppers available from 175 - 660 lb

MEASUREMENTS

CALYBRA HD LATERAL EXIT
WITH 300 LB CONICAL HOPPER



CALYBRA HD LATERAL EXIT
WITH 660 LB CONICAL HOPPER



LYBRA

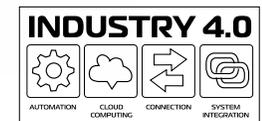
Dynamic Weight Checker

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 Calybra with optional Memory Pack or Calybra HD, it supplies immediate feedback to the divider to adjust the volume settings.

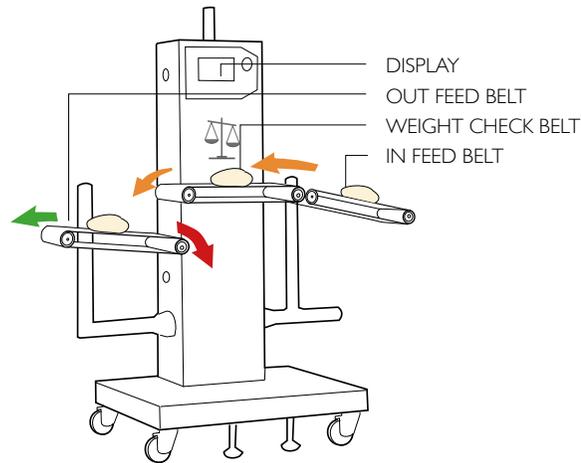
Lybra is approved for Industry 4.0, allowing the weight checker to be programmed by and report to the bakery's ERP system. The Artezen Connect application makes long distance operation and diagnosis easy.

- 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.





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

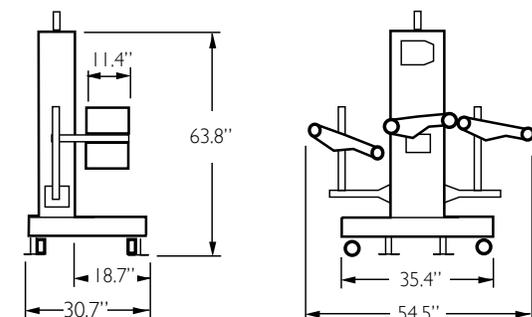
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Lybra	1 ¼ - 105 oz	3,000 pc/hr	0.16 - 0.48 hp(e)

TOTAL WEIGHT

Lybra	353 - 485 lb
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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 synchronization 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.

TECHNICAL

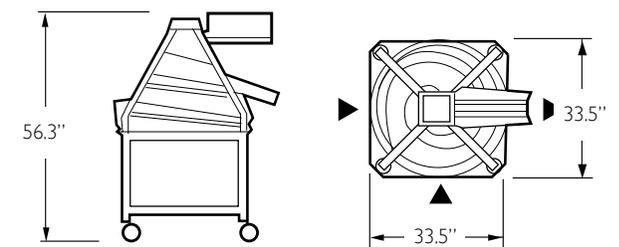
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Conyca 0.5	3 ½ - 17 ½ oz	2,500 pc/hr	1 hp(e)
Conyca 1.2	7 - 42 oz	2,500 pc/hr	1 hp(e)
Conyca 1.8	14 - 63 oz	2,500 pc/hr	1 hp(e)
With optional air blower			4 hp(e)
TOTAL WEIGHT			
Conyca 0.5, 1.2 and 1.8			540 lb



CONYCA



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 stiff 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.

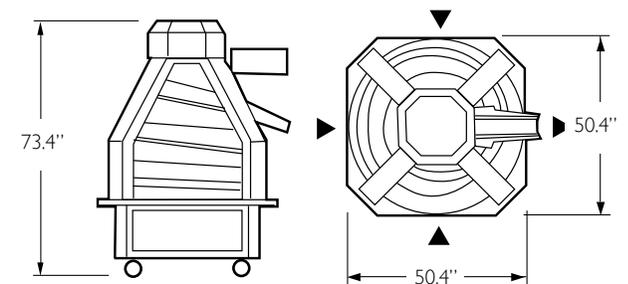
- Longer rounding surface (160" or 275") with adjustable channels.
- Electronic adjustable speed up to 5,000 per hour.
- Exceptional large weight range up to 70 oz.
- Adjustable flour duster in stainless steel.
- Optional hot and cold air blower.

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



CUBYCA

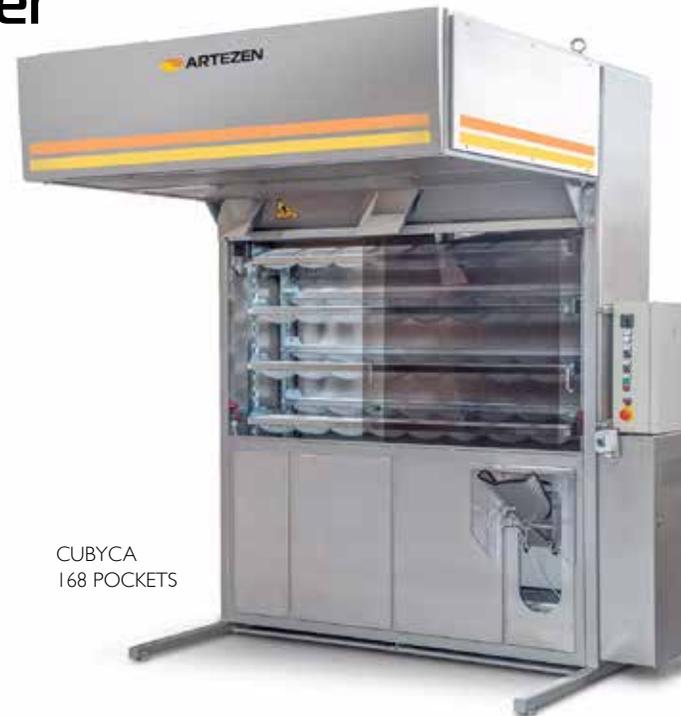


Intermediate Dough Proofer

Cubycas improves the quality of your bread in a natural way by providing a comfortable rest between rounding and moulding. The dough proofs without the need for additives and at the same time developing aroma and taste 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.

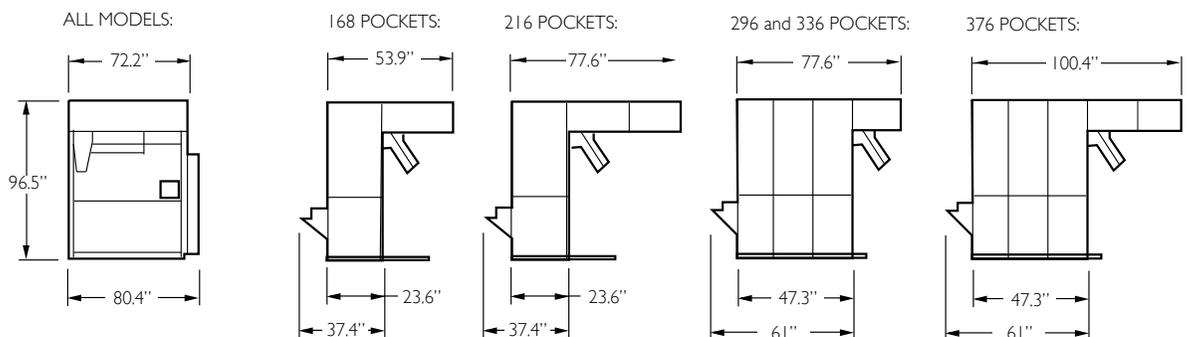


TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER	TOTAL WEIGHT
Cubycas std.	3 ½ - 42 oz	1,800 - 2,100 pc/hr	0.8 hp(e)	
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





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 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 2C

TECHNICAL

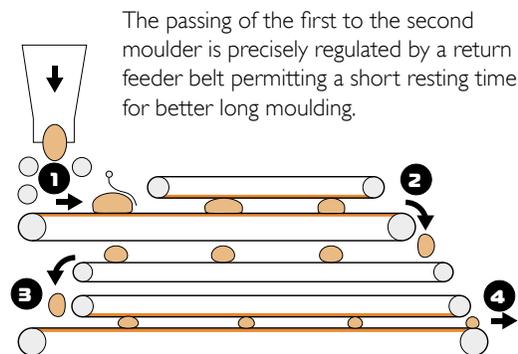
MODEL	WEIGHT RANGE	MAX SPEED	POWER
Plyca 1CS	3 ½ - 70 oz	2,100 pc/hr	1.5 hp(e)
Plyca 1S	8 ¾ - 70 oz	2,100 pc/hr	1.5 hp(e)
Plyca 2C	8 ¾ - 70 oz	900 - 2,100 pc/hr	2.7 hp(e)

Max moulding length: Plyca 1: 15", Plyca 2: 30"

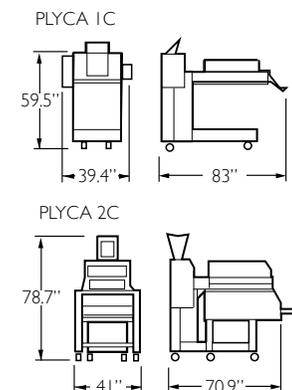
TOTAL WEIGHT

Plyca 1	1,135 lb
Plyca 2	1,960 lb

TWO STEP WORKING PRINCIPLE

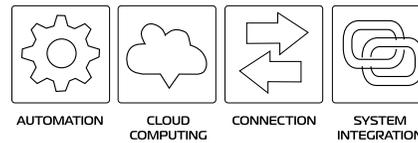


MEASUREMENTS

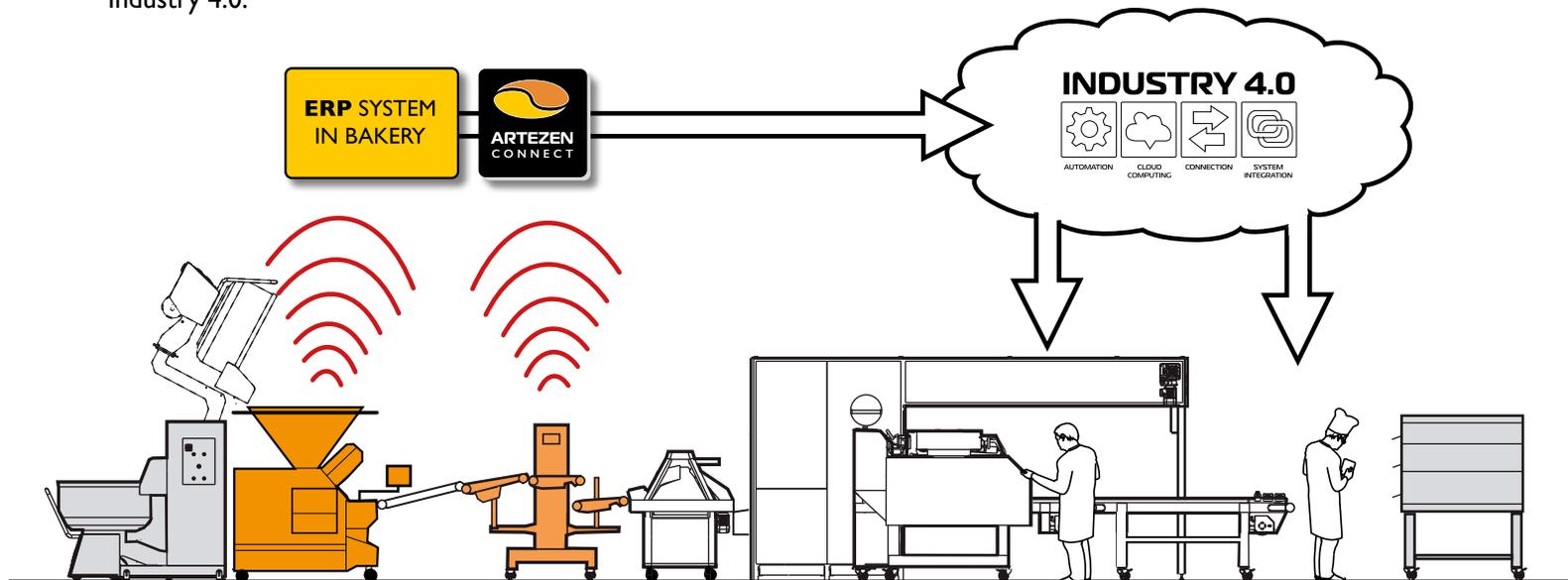


INDUSTRY 4.0

Step by step we 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.



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 techno plastic 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.

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.



DOUGH TECHNOLOGIES SINCE 2002

ABOUT DOUGH TECH

In 2002 Dough Tech began with the vision of providing dough production machinery to US bakeries. We recognized as American demand for higher quality baked goods grew, that bakeries were branching out into new products and techniques and needed new tools to cater to their ever-discerning customer. Knowing that the world offered what they needed, Dough Tech was born.

OUR ROOTS RUN DEEP

Our industry experience and passion have been developed over a lifetime. Even though Dough Tech was started in 2002 we have spent our lives in all facets of the baking industry. We have seen trends come and go but we know at the core of every loaf, every pastry or any bakery, quality is determined by dough, and quality dough production is what we do.

WHAT WE DO

Dough Tech's only focus is on dough production, and we strive to be the best at what we do. With that goal in mind, we manufacture machinery in the US and partner with responsible, reliable European manufactures that meet our goals and philosophy. We work hand in hand with bakers to develop personalized solutions to fit your needs.

PEACE OF MIND

Our customers are the reason we are in business, so we want you to be completely satisfied with every purchase. This includes everything from helping to specify the right machine for the right job to providing onsite technical training for your staff. Even after the warranty has expired, we are still here to help.

WHAT'S NEXT

As the baking industry continues to evolve to meet the demands of decerning public, we are committed to doing the same. We pride ourselves for designing machines that are on the forefront of safety, sanitation, ergonomics, and efficiency. We will never stop improving and never stop innovating!

www.doughtech.com

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