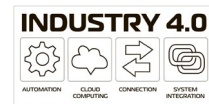


Data sheet 2024



LYBRA

Dynamic Weight Checker



MAIN FEATURES

- Guarantees the uniformity of your products.
- Trust but verify: **improve your quality standards.**
- **Cost saving** – no more avoidable loss of dough or packed products.
- 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 and cloud 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 (with memory pack) or Calybra HD divider.
- Facilitates **HACCP / ISO22000 / BRC** certifications.

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

- Suitable for:
- Single division dividers



Lybra DS
(Dynamic Sorting)

- As Lybra DC with:
- Automatic expulsion from the production line of incorrect weights

- Suitable for:
- Single division dividers



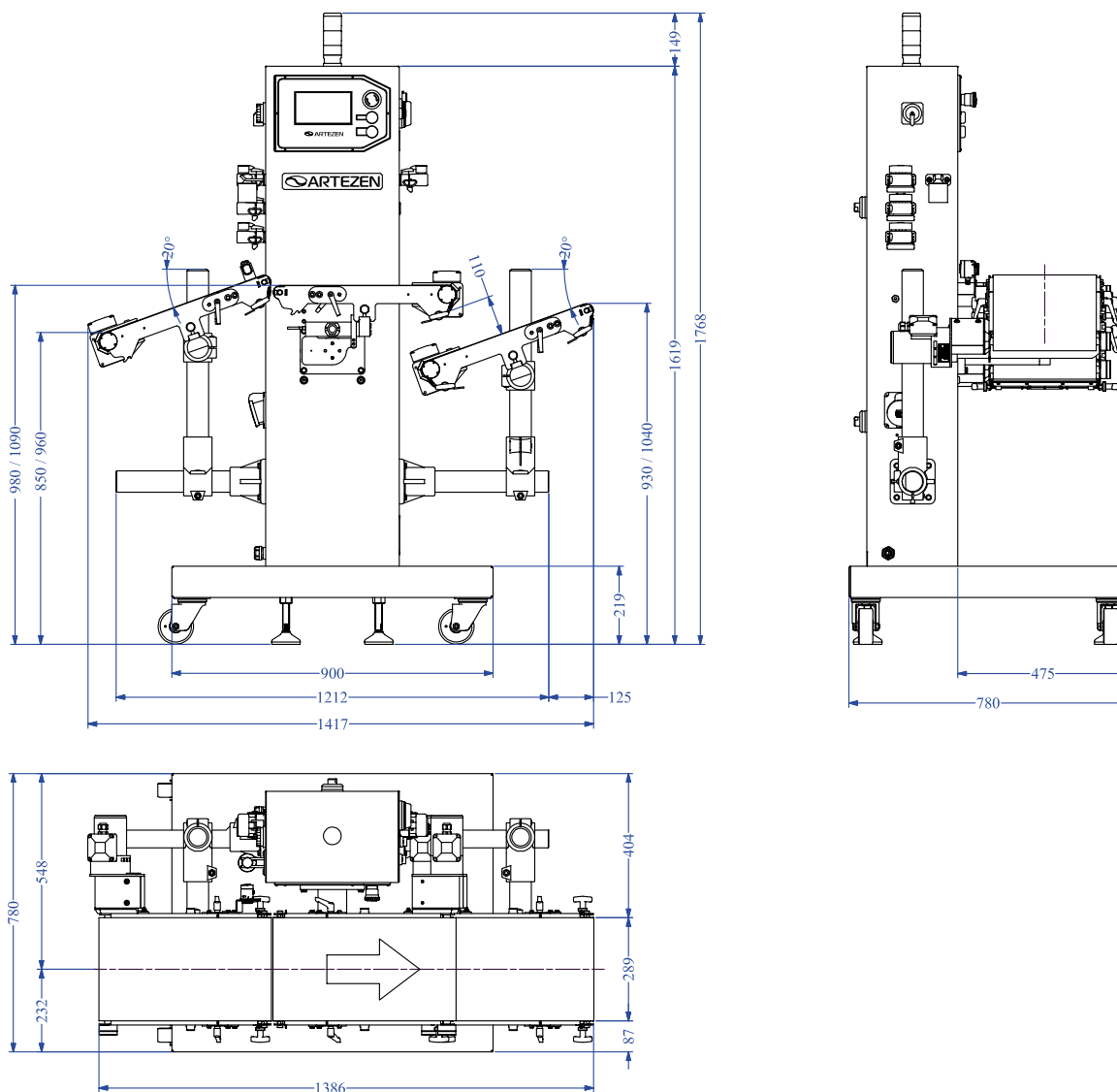
Lybra DS+
(Dynamic Sorting High Capacity)

- As Lybra DS with:
- Additional re-phasing step belt with photocell to facilitate high-speed production over 1200 pcs/hr

- Suitable for:
- Double division dividers

LYBRA

Model	Speed Up to	Weight range dough dependent	Display resolution	Total power (400/50-3)	Weight (with shipment crate)
	Pc/hr	gr	gr	kW	kg
Lybra DC	1200	50÷3000	1	0,1	160 (250)
Lybra DS	1200			0,2	200 (290)
Lybra DS+	3000			0,25	230 (320)



Options

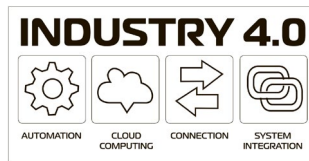


Connect pack

- Control unit with Wifi router for cloud connection (Artezen Connect application)
- 24 months subscription for online services included

See page 25 for additional details on the Artezen Connect application

ARTEZEN CONNECT



The screenshot displays the 'DEVICES' page in the Artezen Connect web application. The main content area shows details for a device named 'Calybra HD'. On the left, there are sections for 'DEVICES', 'DOCUMENTS', and 'FIRMWARE'. The 'DEVICES' section includes an 'EDIT' button and a list of device specifications: HD - SIMULATORE 1, WEIGHT INCREMENT, LARGE, EXIT, LATERAL, and DUSTERS (2). Below this are four buttons: 'PRODUCTION Open', 'CONFIGURATION Show', 'SERVICE REQUEST Open', and 'REMOTE Start'. The 'DOCUMENTS' section shows a PDF file named 'MAHD3_IT_0.PDF' with the title 'PROCEDURA WI-FI' and a date of '23/01/2019'. The 'FIRMWARE' section indicates 'No firmware available'. On the right side, there is a 'CONNECTION STATUS' table with columns for 'CONNECTION STATUS' and 'ONLINE'. The table lists various machine parameters and their current status. Below the table, there is a 'LIVE ALARMS' section showing 'NO ALARMS'. At the bottom of the right panel, there are three buttons: 'ALARM HISTORY Open', 'CLEANING REPORT Show', and 'SERVICE Open'.

CONNECTION STATUS	ONLINE
MACHINE STATUS	●
RECIPE NUMBER	2
PRODUCTIVITY	1800
PIECES PRODUCED	0
PHOTOCELL STATE	x
OIL TEMPERATURE	272
AUXILIARY EXCHANGER	x
DUSTER 1	x
DUSTER 2	x
LYBRA	✓

Artezen Connect consists of a web application provided in “cloud” mode through which it is possible to:

- Monitor the operating parameters of the connected machines
- Visualise a history of machine alarms
- Create recipes and send them to the connected machines
- Synchronise recipes from the machines and save them in the cloud
- Send production plans to the machines
- Forward updates to connected machines
- Consult a history of the cleaning operations which are carried out on the machines
- Record maintenance operations performed on the connected machines
- Consult machine documentation such as usual manuals, wiring diagrams, etc...
- See the HMI interface on the machine remotely and operate certain functions
- Request assistance from the manufacturer (Artezen Srl).

Artezen Connect is intended as an independent ERP system to handle the remote connection of our machines. In case the remote connection is required with a local ERP system, additional software and personalizations are required and may entail additional charges.



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.



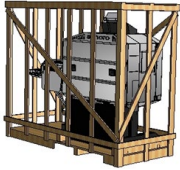

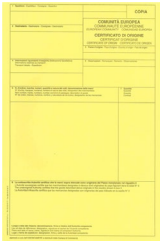

Le macchine e le opzioni 'su richiesta' potrebbero richiedere un tempo di spedizione più lungo dello standard.

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 • V <230 >240 • V <400 >410</p>	
	<p>Electrical system with UL certified components</p>	<p>Useful for: • North American markets • V >200 <220</p>	
	<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 almost two decades ago.

At present time Artezen has successfully established continuous distribution in more than 25 countries worldwide with tripled sales numbers as result. We modernised the product range and introduced Calybra dividers in compact as well as heavy duty versions. With Artezen Connect you are ready for Industry 4.0.

Your link to modern dough handling



Virtual Tour

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 **ARTEZEN**
DOUGH HANDLING