

Artezen Datasheets 2019

 **ARTEZEN**
DOUGH HANDLING

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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.
- Control unit with **Wifi router for connection to the cloud (Artezen Connect App)**; 24 months subscription for online services included.

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



Lybra DS
(Dynamic Sorting)

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



Lybra DS+
(Dynamic Sorting High Capacity)

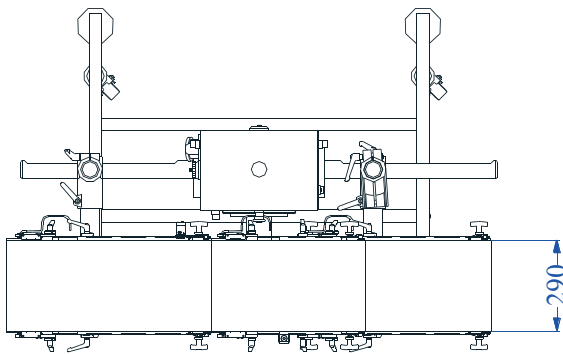
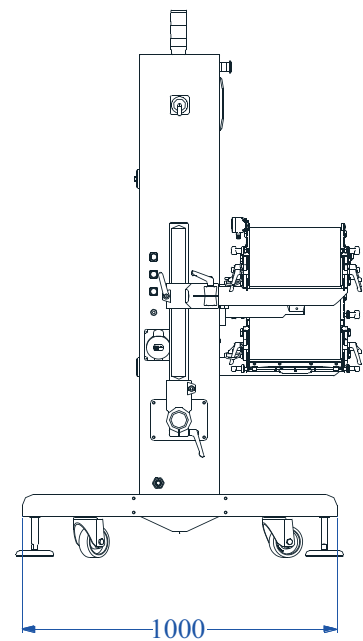
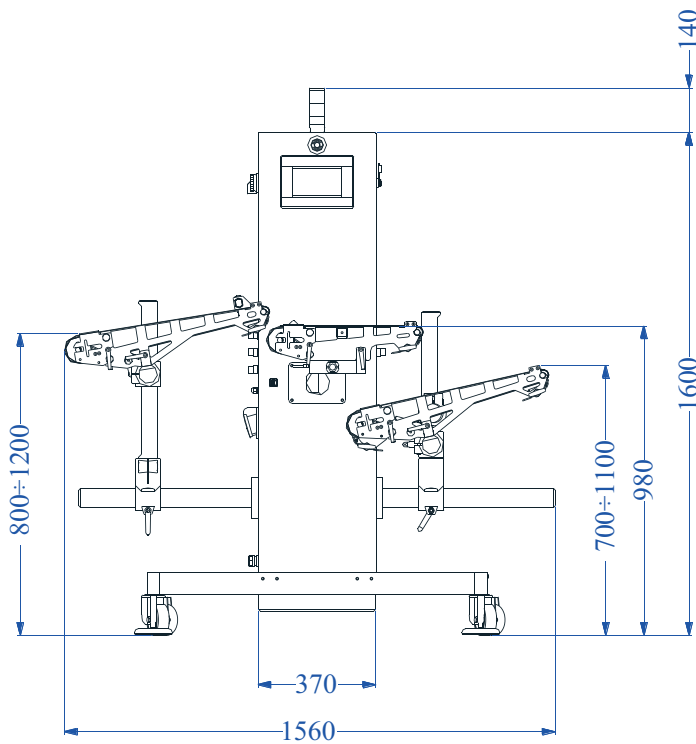
- As Lybra DS with:
- Additional re-phasing step belt with photocell to facilitate high-speed production over 1400 pcs/hr

NEW

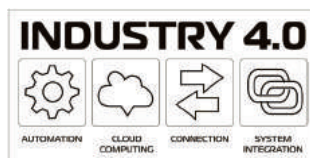
Industry 4.0 ready with cloud connection and operation through the Artezen Connect application; remote access and diagnosis. Can also feed information into the ERP system of the bakery.

LYBRA

Model	Speed Pc/hr	Weight range gr	Display resolution gr	Total power (400/50-3) kW	Weight (with shipment crate) kg
Lybra DC	100÷1400	40÷4000	1	0,12	230 (322)
Lybra DS	100÷1400			0,24	250 (342)
Lybra DS+	100÷3000			0,36	270 (362)



ARTEZEN CONNECT



The screenshot displays the 'DEVICES' page for a device named 'Calybra HD'. The interface includes a navigation bar with 'USERS' and 'DEVICES' tabs, and a user profile 'Artezen' in the top right. The main content area is divided into several sections:



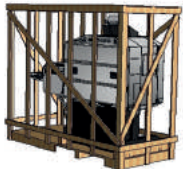



- Device Information:** 'Calybra HD' with an 'EDIT' button. Below it, a list of device settings: 'HD - SIMULATORE 1', 'WEIGHT INCREMENT', 'LARGE', 'EXIT', 'LATERAL', and 'DUSTERS 2'.
- Actions:** Four buttons: 'PRODUCTION Open', 'CONFIGURATION Show', 'SERVICE REQUEST Open', and 'REMOTE Start'.
- Documents:** A section titled 'DOCUMENTS' with a 'NEW' indicator, showing a PDF file 'MAM03_IT_0_PDF PROCEDURA WIFI 23/01/2019'.
- Firmware:** A section titled 'FIRMWARE' with a 'NEW' indicator, stating 'No firmware available'.
- Connection Status Panel:** A detailed view on the right showing 'CONNECTION STATUS' (ONLINE), 'MACHINE STATUS' (green dot), 'RECIPE NUMBER' (2), 'PRODUCTIVITY' (1800), 'PIECES PRODUCED' (0), 'PHOTOCELL STATE' (red X), 'OIL TEMPERATURE' (272), 'AUXILIARY EXCHANGER' (red X), 'DUSTER 1' (red X), 'DUSTER 2' (red X), and 'LYBRA' (green checkmark). It also shows 'LIVE ALARMS' as 'NO ALARMS'.
- Bottom Actions:** Three buttons: 'ALARM HISTORY Open', 'CLEANING REPORT Show', and 'SERVICE Open'.

Artezen Connect is a solution for Industry 4.0. Machines with the Connect logo come with a Wifi router to be connected to the cloud. Either through our Connect App or our desktop application, it is possible to program recipes and daily production schedules from behind your desk. You can also download productivity data and check the technical and service condition of the connected equipment. In the desktop you find the live status (in operation, recipe, speed etc.) and you can verify the performed maintenance. You also find user manuals and other relevant data specific for your machines.

The API data format allows the Artezen equipment to be connected to other machines in your bakery and to be programmed through the ERP system. This requires additional software that is gradually becoming available from ERP and other software developers.

The use of our cloud is free of charge for 24 months after installation. After that period it costs € 150,00 per year for up to 10 Artezen machines per production site.

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 	
	<p>Packaging</p>	<ul style="list-style-type: none"> • Wooden crate + nylon cover + nylon bubble wrap <p>Required for:</p> <ul style="list-style-type: none"> • General shipments (recommended) • ISPM is 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 	
	<p>Central Emergency Stop for bread makeup line</p>	<ul style="list-style-type: none"> • Connectivity with non-Artezen components to be confirmed on request • Suitable for emergency stop only 	



Weight ranges and capacities are approximate and depend on the dough consistency.

Technical specifications may change due to continued development. Please check the order confirmation.

All equipment respects CE Directives. The customer is responsible for any adjustments to comply with local regulations.



Les plages de poids et les capacités mentionnées sont approximatives et dépendent de la consistance de la pâte.

Les spécifications techniques peuvent changer en raison de développement continu. Veuillez vérifier la confirmation de commande.

Les équipements satisfont aux Directives CE. Le client est responsable de tout aménagement destiné à satisfaire aux réglementations locales.



El rango de pesos y las capacidades son aproximados y dependen de la consistencia de la masa.

Las especificaciones técnicas pueden variar debido al desarrollo continuo. Por favor, compruebe la confirmación de pedido.

La maquinaria cumple con las Directivas CE. El cliente es responsable de cualquier ajuste necesario para cumplir con las normas locales.



La gamma di peso e capacità sono approssimativi e dipendono dalla consistenza dell'impasto.

Le specifiche tecniche potrebbero subire cambiamenti dovuti allo sviluppo continuo delle attrezzature. Per cortesia, controllare sempre la conferma d'ordine.

Le macchine rispettano le Direttive CE. Il cliente è responsabile per ogni adattamento che è tenuto a rispettare nei confronti delle norme locali.



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 at IBA 2018, ready for Industry 4.0.



Your link to modern dough handling

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