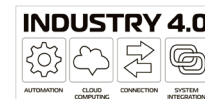


Data Sheet 2020



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

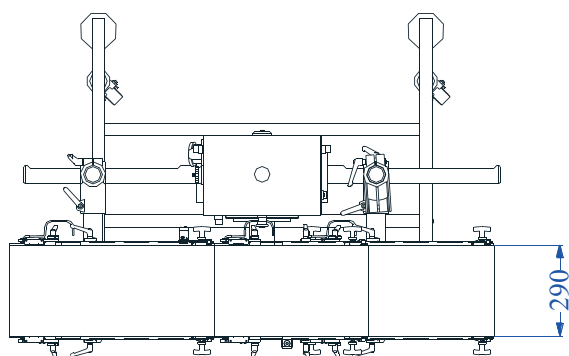
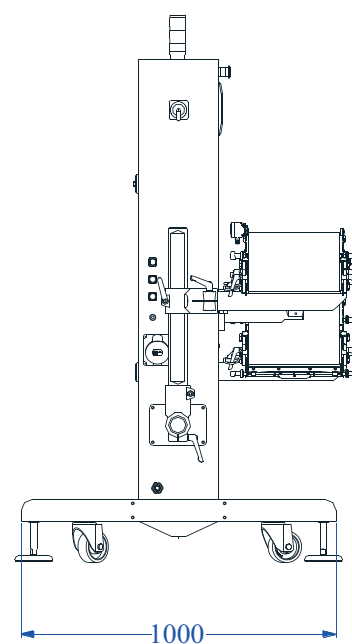
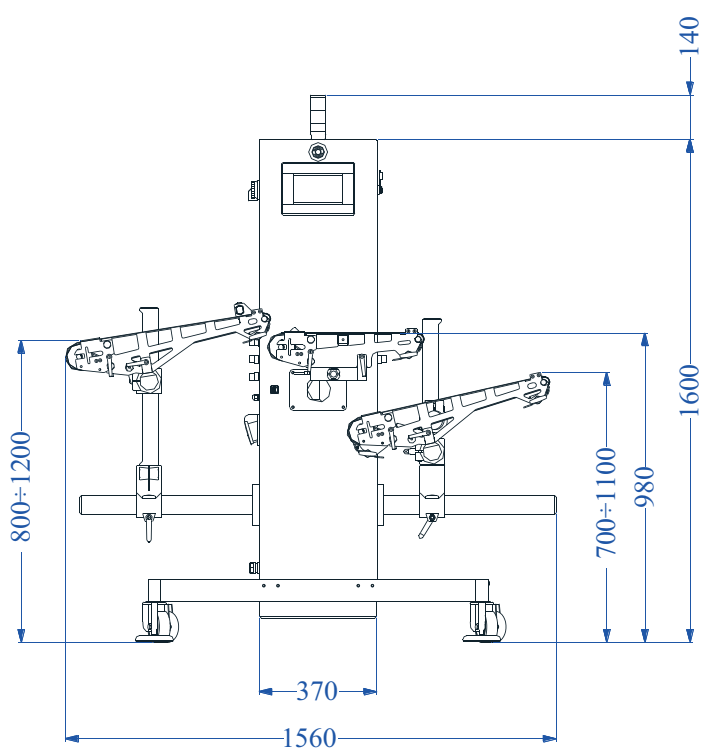


Lybra DS+
(Dynamic Sorting High Capacity)

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

LYBRA

Model	Speed	Weight range	Display resolution	Total power (400/50-3)	Weight (with shipment crate)
	Pc/hr	gr	gr	kW	kg
Lybra DC	100÷1400	40÷4000	1	0,12	230 (330)
Lybra DS	100÷1400			0,24	250 (350)
Lybra DS+	100÷3000			0,36	270 (370)



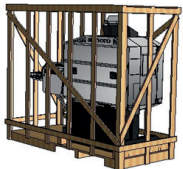
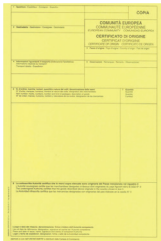
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In the application you see live status updates (performance, recipe in use, set speed...), enabling you to supervise production in real time and take appropriate actions. Additionally you can verify the service condition of the connected equipment and performed cleaning.

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.

COMMON OPTIONS for ALL EQUIPMENT

	Special voltage	In case of: 3-phase • V <220 >240 • V <400 >420	
	Electrical system with UL certified components	Useful for: • North American markets • V >200 <220	
	Packaging	• Wooden crate + nylon cover + nylon bubble wrap • For land transport • ISPM 15 (FAO) treated	
	Hermetically sealed bag	• Additional bag for sea transport	
	Documentation fee	• Country specific shipping documents • ATA, certificate of origin, ...	
	Project costs	• Layout, test setup and trials of a bread line in the factory	
	Central emergency stop for bread line	• Connectivity with non-Artezen components to be confirmed on request • Suitable for emergency stop only	



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.





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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