

Data Sheet 2020



PLYCA

Long moulder



MAIN FEATURES

- Adjustable motorized pressure board with adjustable speed: better shape, higher uniformity of the products.
- Liftable for easy cleaning.
- **Large diameter rollers and generous moulding surfaces.**
- Three rollers of 70-170 mm controlled by analogic indicators.
- Large maximum opening of rollers: 22 mm.
- Belts available in wool or FDA certified polyurethane.
- Wheels for easy mobility with sufficient ground clearance.
- Stainless steel infeed hopper.
- Equipment security systems according to the latest safety norms.
- Very **accurate adjustments of the moulding settings.**
- Doors for easy access, removable hopper and upper belt for a perfect cleaning.
- **Minimal floor space required thanks to the vertical setup** (Plyca C).

Model

Notes



Plyca 1CS

Useful for:

- Capacity up to 2100 pcs/hr
- Working width 450 mm
- Standard



Plyca 1C

Useful for:

- Capacity up to 2100 pcs/hr
- Working width 400 mm
- Products like tin bread and Russian "baton"



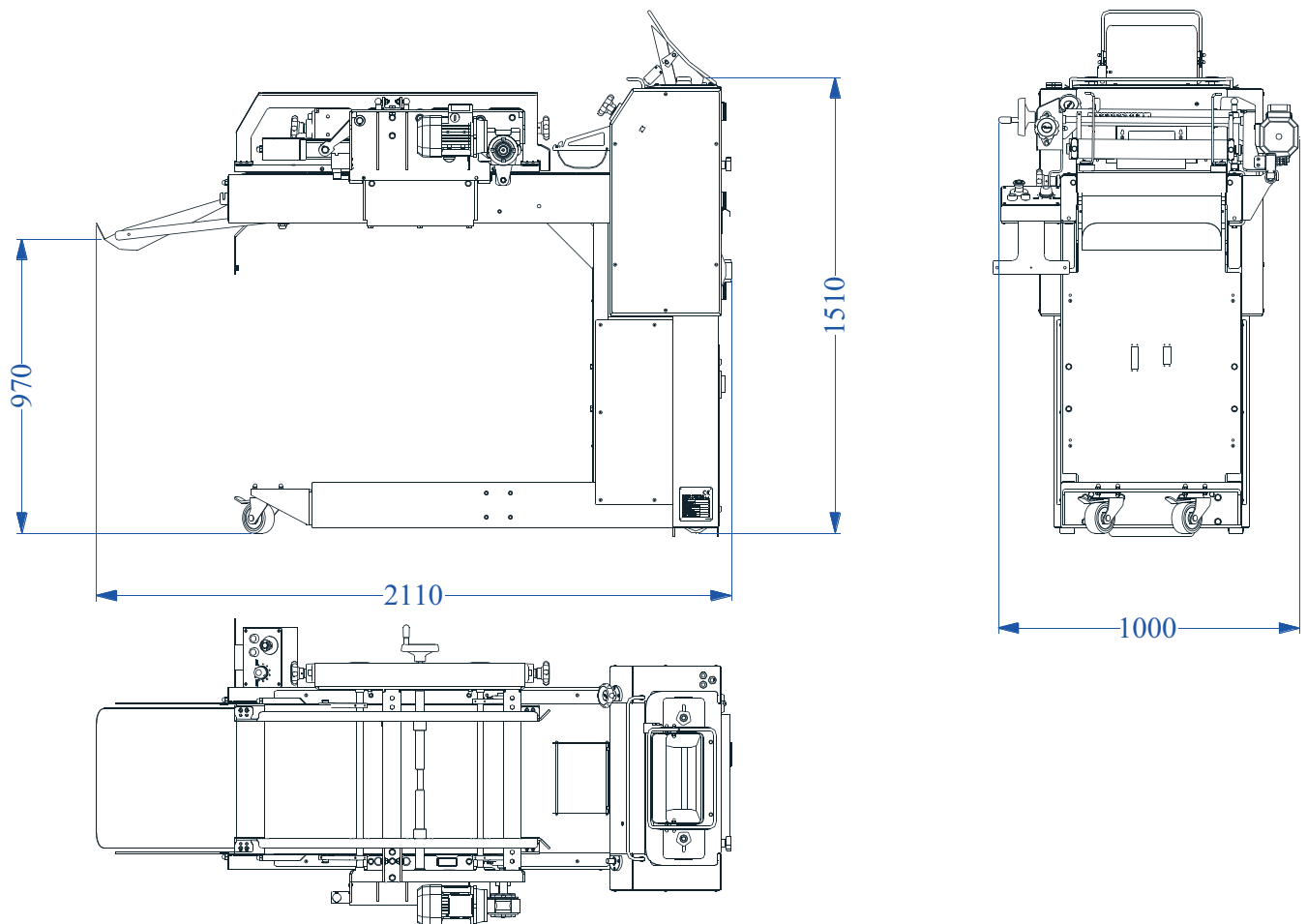
Plyca 2C

Useful for:

- Working width 800 mm
- Products like tin bread, Russian "baton" and French baguettes

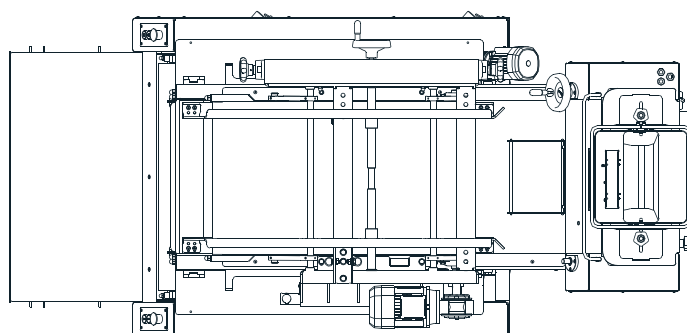
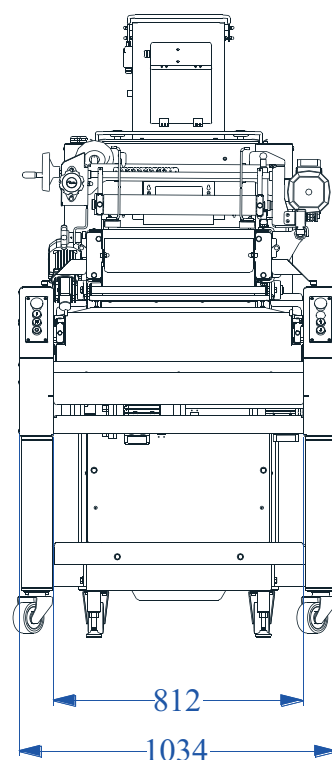
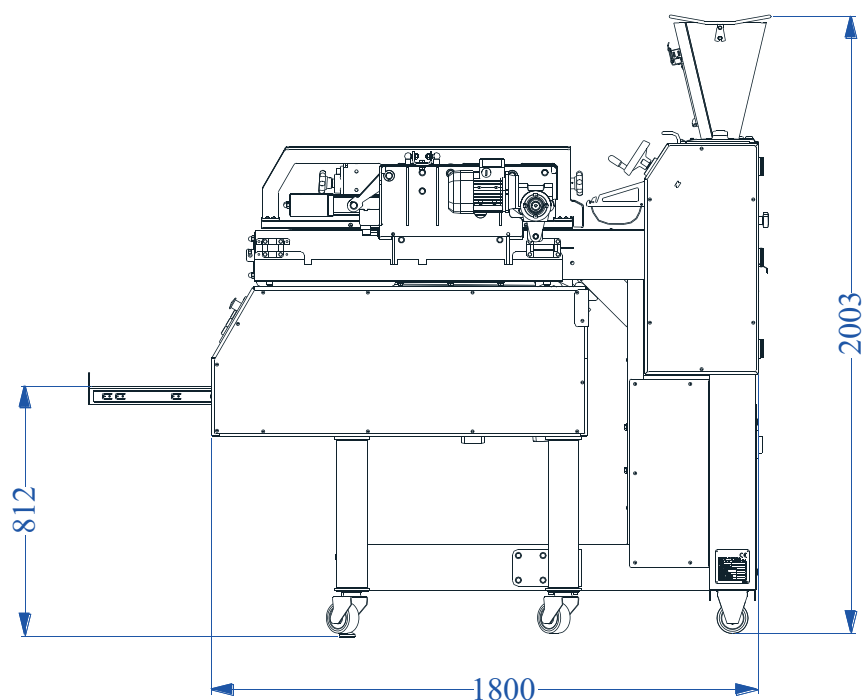
PLYCA

Model	Speed	Range	Max moulding lenght	Electrical power (400/50-3)	Weight (with shipment crate)
	Pc/hr up to	gr	mm	kWh	kg
Plyca 1CS	2100	100÷2000	450	1,12	515 (620)
Plyca 1C	2100	250÷2000	400	1,12	515 (620)

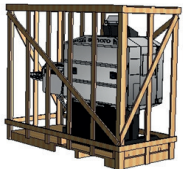
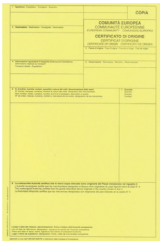


Model	Speed	Range	Max moulding lenght	Electrical power (400/50-3)	Weight (with shipment crate)
	Pc/hr up to	gr	mm	kWh	kg

Plyca 2C	2100	250÷2000	450	2	890 (990)
	1600	250÷1000	600		
	900	250÷600	800		



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 approximates 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

ARTEZEN SRL, Via Lago di Tovel 14, 36015 Schio - Italy

 +39 0445 577495 info@artezzen.eu www.artezzen.eu