

CALYBRA DTP

THE NEW

Volumetric Direct To Pan Dough Divider

(Planned production start August 2020)



A robust divider loading directly into pan

Calybra DTP unloads the divided dough pieces into your baking pans, transported through the machine on a special friction belt. In addition to this labor saving function, an easily adjustable automatic spraying system sprays the pans before unloading the dough to further reduce manual handling.

Calybra dividers are equipped with Artezen's oil-free, two-stage dividing system for maximum accuracy while respecting your dough quality. No divider oil is required, offering important cost savings.

Many options are available to suit your production line, such as a large range of hopper sizes or the Memory connect pack which allows you to set the required weight automatically from a range of up to 250 recipes, programmed from your desktop.

- Especially suitable for soft, high humidity and gluten free dough.
- 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.
- Meets the latest CE and EMC standards.



TECHNICAL

MODEL	WEIGHT RANGE	MAX SPEED	POWER
Calybra DTP 1.5	200 - 700 gr	2.500 pc/hr	3 kW
Calybra DTP 2.5	300 - 1.200 gr	2.500 pc/hr	3 kW
TOTAL WEIGHT			660 kg
Dough hoppers available from 80 - 300 kg			

