

Artezen Datasheets 2019

 **ARTEZEN**
DOUGH HANDLING

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CUBYCA

Intermediate Prover



MAIN FEATURES

- Available in different sizes and with numerous options to optimise any bread makeup line (front or rear loading, side loading etc.).
- Hygienic design complying with the latest health and food safety norms.
- **Singular removable and replaceable dough pockets.**
- Photocell infeed control working step-by-step.
- UV lamp to prevent bacteria and mould.
- Extraction fan to extract excess humidity.
- **Stainless steel covers.**
- Flour collection drawer.

Model**Notes****Cubyca 168**

Useful for:

- Max. portions of 1200 gr
- Max. speed 1800 pcs/hr
- Resting time 5,6+14,4 minutes

Cubyca 216

Useful for:

- Max. Portions of 1200 gr
- Max. speed 1800 pcs/hr
- Resting time 7,2+15,5 minutes

Cubyca 296

Useful for:

- Max. portions of 1200 gr
- Max. speed 1800 pcs/hr
- Resting time 9,9+25,4 minutes

Cubyca 336

Useful for:

- Max. portions of 1200 gr
- Max. speed 1800 pcs/hr
- Resting time 11+27,5 minutes

Cubyca 376

Useful for:

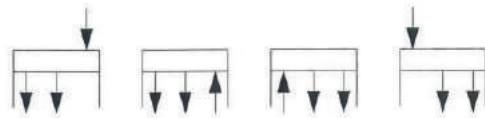
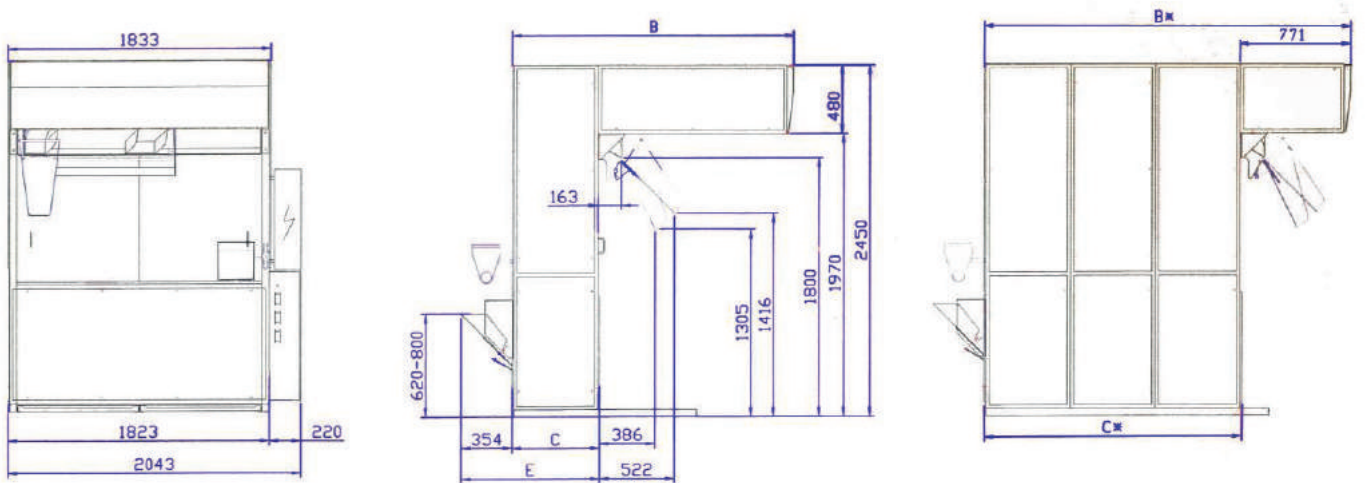
- Max. portions of 1200 gr
- Max. speed 1800 pcs/hr
- Resting time 12,5+30,5 minutes

Bigger intermediate provers and special specifications

On request

CUBYCA


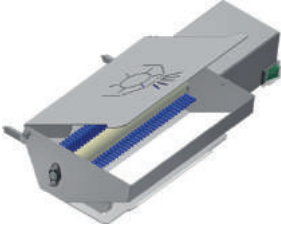
Model	Speed	Weight round dough	N° rows	Useful pockets	Overall size			Total power (400/50-3)	Weight (with shipment crate)
	Pc/hr up to				gr	N°	N°		
Cubyca 168	1800	100÷1200	8	168	1370	600	950	0,6	650 (790)
Cubyca 216	1800	100÷1200	8	216	1970	600	950	0,6	690 (830)
Cubyca 296	1800	100÷1200	8	296	1970	1200	1550	0,6	930 (1090)
Cubyca 336	1800	100÷1200	8	336	1970	1200	1500	0,6	960 (1110)
Cubyca 376	1800	100÷1200	8	376	2550	1200	1550	0,6	980 (1130)





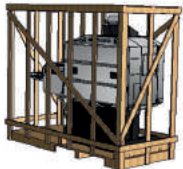



$$\text{Resting time (Minutes)} = \frac{\text{Total net pockets}}{\text{Capacity rate/minute (pcs/min)}}$$

$$\text{Total net pockets} = \frac{\text{Capacity rate/minute}}{60} \times \text{desired proving time in minutes}$$

Options

	<p>Optional exit conveyor belt</p>	<p>Useful for:</p> <ul style="list-style-type: none"> • Double infeed • High speed production • Different resting times • Lateral exit required 	
	<p>Synchronised infeed conveyor belt</p>	<p>Useful for:</p> <ul style="list-style-type: none"> • Capacity up to 2100 pcs/hr 	
	<p>Slide at exit</p>	<p>Useful when:</p> <ul style="list-style-type: none"> • The exit height is lower than 1,80 m 	
	<p>Stainless steel electric flour duster</p>	<p>With special housing on the infeed slide</p> <p>Useful for:</p> <ul style="list-style-type: none"> • Extra sticky dough 	

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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