



**DATASHEET 2016**  
**CUBYCA**

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 **ARTEZEN**  
DOUGH HANDLING

## CUBYCA Intermediate Prover

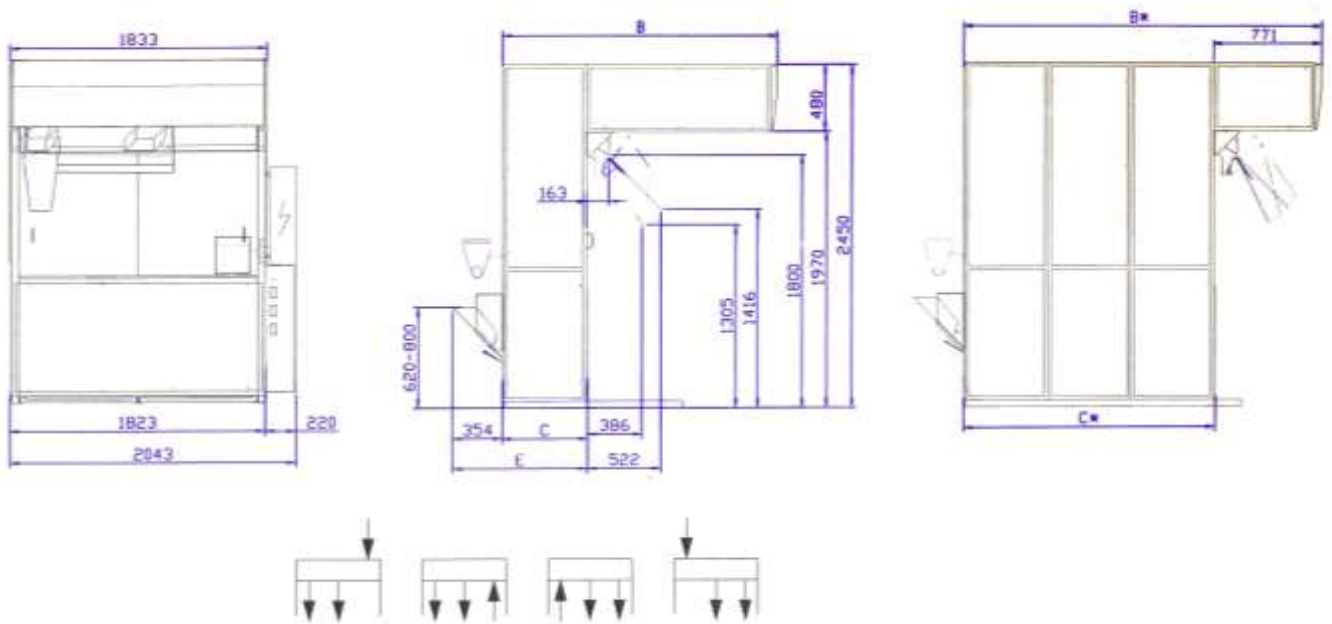


### ***Main features***

- 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**
- Electronic speed variation permitting perfect synchronisation
- Flour collection drawer

	DESCRIPTION	NOTES
	<b>Cubyca 168</b>	Useful for: <ul style="list-style-type: none"> <li>➤ Max. portions of 1200 gr</li> <li>➤ Max. speed 1800 pcs/hr</li> <li>➤ Resting time 5,6÷14,4 minutes</li> </ul>
	<b>Cubyca 216</b>	Useful for: <ul style="list-style-type: none"> <li>➤ Max. Portions of 1200 gr</li> <li>➤ Max. speed 1800 pcs/hr</li> <li>➤ Resting time 7,2÷15,5 minutes</li> </ul>
	<b>Cubyca 296</b>	Useful for: <ul style="list-style-type: none"> <li>➤ Max. portions of 1200 gr</li> <li>➤ Max. speed 1800 pcs/hr</li> <li>Resting time 9,9÷25,4 minutes</li> </ul>
Bigger intermediate provers and special specifications		


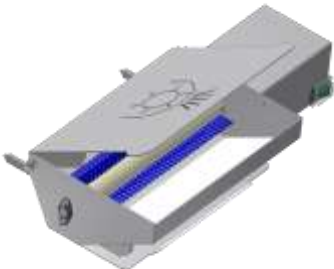
Model	Max Speed	Max size round dough	n° rows	Useful pockets	Overall size			Total power	Weight (with the shipment crate)
	pc/hr Up to	gr	N°	N°	"B"	"C"	"E"	kW (400V-50Hz)	kg
<b>Cubycya 168</b>	1800	1200	8	168	1370	600	950	0,6	650 (790)
<b>Cubycya 216</b>	1800	1200	8	216	1970	600	950	0,6	690 (830)
<b>Cubycya 296</b>	1800	1200	8	296	1970	1200	1550	0,6	930 (1090)



Machine	Packaged dimensions (mm)	Energy consumption (Ampere) V. 400/50-3
<b>Cubycya 168</b>	1200 x 1000 h=1700	1,8
<b>Cubycya 216</b>	2100 x 2200 h=2650	
<b>Cubycya 296</b>	2100 x 2800 h=2650	

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

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

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