

CALYBRA

WHAT IT DOES

WEIGHS ingredients of YOUR recipe sequentially, prompting you for the next ingredient and most importantly ends errors and waste of your products; increasing your profits

SIMPLIFIES production of ice cream and pastry products allowing you to delegate the preparation to YOUR team

IMPROVES preparation time ensuring a precise dosage of the ingredients

COMPUTES and displays real-time balancing data of YOUR recipe...if you add too much it will automatically recalculate your recipe

HOW IT WORKS

MAKES IT EASY to see all steps of preparation adding new ingredients which saves critical time in the kitchen - saving labor

ALLOWS you to easily transfer YOUR traditional recipe by simply connecting to a computer or use a USB memory stick

SAVE ingredients and recipes allowing "ONLY YOU"; the owner, to consult and modify your personalized formula

CHECKS and manages your recipes, the use of ingredients, execution time precisely and in detail



SAVE time and money by increasing efficiency and quality

CREATE your favorite recipes easily and intuitively

ENHANCES YOUR creativity with technology and in an innovative way

MEETS YOUR future needs thanks to an up datable software

PROTECT YOUR recipes and formulas

WHY YOU NEED IT

CALYBRA Technical Specifications

Type	Model	Width	Depth	Height	Electrical Requirements
SCALE	CAL-300	11.8" (300mm)	15.7" (400mm)	28.3" (720mm)	115V/1Phase/60Hz

All technical data, pictures and drawings contained in this document are not binding on the manufacturer, nor can the manufacturer be held liable for any modification of the machine, in part or in whole.



35 Trade Zone Court ▪ Ronkonkoma, NY 11779 ▪ www.gtidesigns.com
 Phone 631.981.2100 ▪ Fax 631.981.3509 ▪ CustomerService@gtidesigns.com