



Bread Lines & Equipment

Building a Bread Line:

Every bakery operates differently. Production volumes, dough characteristics, space constraints, and future growth plans all influence the ideal bread plant design. Rather than offering fixed configurations, Superior Bakery Systems provides a range of proven bread-plant building blocks that are engineered, combined, and scaled to suit each individual operation.



Complete Line Design



Equipment Integration



Installation & Commissioning



Training & Support



The right combination depends on your bakery.

DOUGH DIVIDERS



CALYBRA EXPRESS



- High accuracy across all dough types
- HACCP / IFS compliant design

CALYBRA COMBY



- Compact all-in-one solution
- Variety of configurations
- Very easy operation



Precise Division



Oil Free



Easy Cleaning

Model	Speed (Pc/hr)	Weight Range (g)	# of Rows
-------	---------------	------------------	-----------

Calybra Express 1.0	1100	50 - 1000	1
---------------------	------	-----------	---

Calybra Express 1.5	1100 2200	100 - 1500 50 - 680	1 2
---------------------	--------------	------------------------	--------

Calybra Express 2.5	1100 2200	200 - 2500 100 - 1200	1 2
---------------------	--------------	--------------------------	--------

Model	Speed (Pc/hr)	Weight Range (g)	# of Rows
-------	---------------	------------------	-----------

Calybra Comby 1.0	1100	50 - 1000	1
-------------------	------	-----------	---

Calybra Comby 1.5	1100 1800	100 - 1000 50 - 680	1 2
-------------------	--------------	------------------------	--------

Calybra Comby 2.5	1100 1800	200 - 1000 100 - 1000	1 2
-------------------	--------------	--------------------------	--------

Accurate dividing. Reliable performance all day, every day

CALYBRA



- High accuracy across all dough types
- HACCP / IFS compliant design
- Touchscreen operation & diagnostics

CALYBRA HD



- High-duty construction for 24/7 production
- Precise two-phase dividing
- Reinforced belts for heavy loads



Precise Division



Oil Free



Easy Cleaning

Model	Speed (Pc/hr)	Weight Range (g)	# of Rows
Calybra 0.2	3000	25 - 230	2
Calybra 1.0	1500	50 - 1000	1
Calybra 1.5	1500 3000	100 -1500 50 - 680	1 2
Calybra 2.5	1500 3000	200 -2800 100 - 1200	1 2

Model	Speed (Pc/hr)	Weight Range (g)	# of Rows
Calybra HD 1.5	1500 3000	100 -1500 50 - 680	1 2
Calybra HD 2.5	1500 3000	200 - 2800 100 -1200	1 2

Accurate dividing. Reliable performance all day, every day

MARK ++



Precise Division



Oil Free



Easy Cleaning



# of Pockets	Dough Exits	Weight Range (g)	Division Capacity
4	one-way	340 - 1670	2000 - 6000
	two-way	330 - 1600	
6	one-way	215 - 1050	3000 - 9000
	two-way	205 - 1000	
8	one-way	150 - 720	4000 - 12000
	two-way	145 - 690	

Accurate dividing. Reliable performance all day, every day



Gentle Rounding



Non-Stick Surfaces



Easy Cleaning

KONIK 2



Up to 5000 pcs/hr
Dough Weight: 40 - 2000 g

- 7000 mm rounding tracks for varied dough weights.
- Non-stick tracks for smooth and reliable operation.
- Central Adjustable rounding tracks.

KONIK 4000



Up to 4000 pcs/hr
Dough Weight: 30 -2000 g

- 4000 mm rounding track for improved dough structure.
- Robust construction for continuous, heavy-duty operation.
- optional adjustable racks

Gentle rounding. Consistent shape. Proven performance.



Gentle Rounding



Non-Stick
Surfaces



Easy Cleaning

BELTEK 2600



Up to 3000 pcs/hr
Dough Weight: 200 - 1800 g

- 2550 mm rounding length.
- Flour duster on front, and optional duster on end.

TEK 1600



Up to 2000 pcs/hr
Dough Weight: 200 -1200 g

- Photocell controlled
- removable cups for cleaning
- If there is no intermediate proofing the the TEK cup elevator allows for automatic transfer from rounders to molders.

Gentle rounding. Easy Transfer.

OBLIK 1



Up to 3000 pcs/hr
Weight of Dough: 50 - 2000 g

- Number of Laminating Rollers: 2
- Molding Length: 1100mm

OBLIK 3000



Up to 3000 pcs/hr
Weight of Dough: 50 - 2000 g

- Number of Laminating Rollers: 2
- Molding Length: 1600mm

OBLIK 2



Up to 3600 pcs/hr
Weight of Dough: 50 - 2000 g

- Number of Laminating Rollers: 3
- Molding Length: 2 x 1100 mm
- Adaptable for auto panning



Wheat & Rye



Food Safe
Surfaces



Easy Cleaning

Precision molding for perfect results. Every batch, every time.



Gentle Resting



Automatic Transfer



Hygienic Design

IK 1



Capacity: 1800 - 2200 pcs/hr
Dough Weight: up to 1200 g

- Available Baskets: 168 - 376

IK1 is a mid-range, compact intermediate prover ideal for bakeries that want straightforward operation, solid capacity, and flexible installation options.

IK 2



Capacity: up to 3000 pcs/hr
Dough Weight: up to 1200 g

- Dual infeed
- Available baskets: 296 - 1288

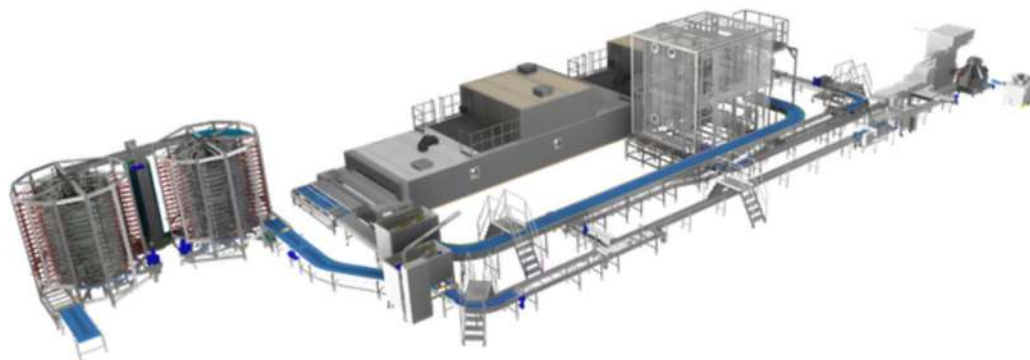
IK2 is a high-performance, industrial-level prover designed for maximum throughput, smoother dough handling, and automation-friendly precision.

Perfect dough recovery. Seamless production flow.

INTEGRATED BAKERY LINES

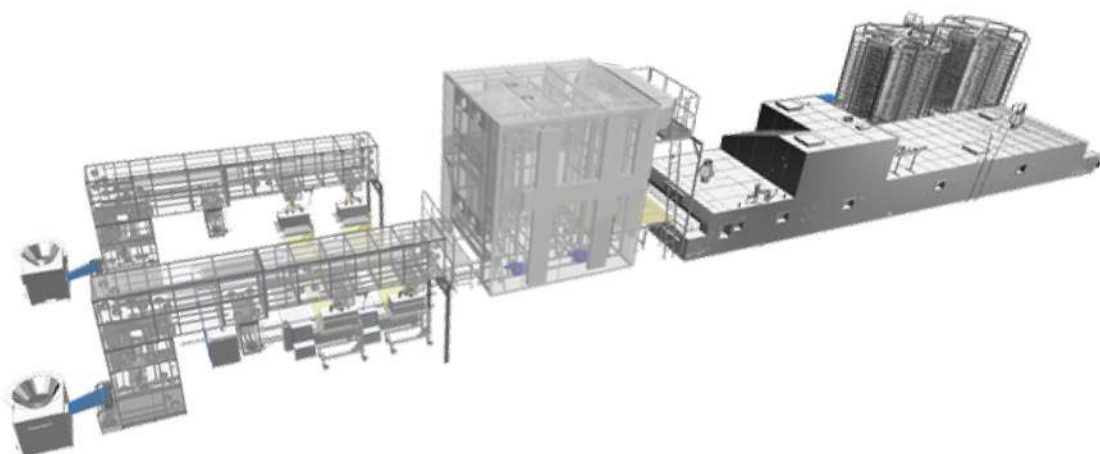
WHAT WE DELIVER:

- Fully integrated production lines from dough prep to packaging
- Seamless coordination of mixers, dividers, rounders, proofers, molders & ovens
- Turn-key installation with on-site commissioning
- Unified controls and automation for consistent results



WHY CHOOSE A TURN-KEY SOLUTION?

- One supplier, fully coordinated from start to finish
- Optimized layout planning for maximum floor efficiency
- Increased throughput with synchronized machine communication
- Reduced downtime through cohesive system design
- Scalable solutions for future expansion



Complete Line
Design



Equipment
Integration



Installation &
Commissioning



Training &
Support

**From concept to production, we build
complete bakery lines that work.**

No Two Bread Plants Are the Same

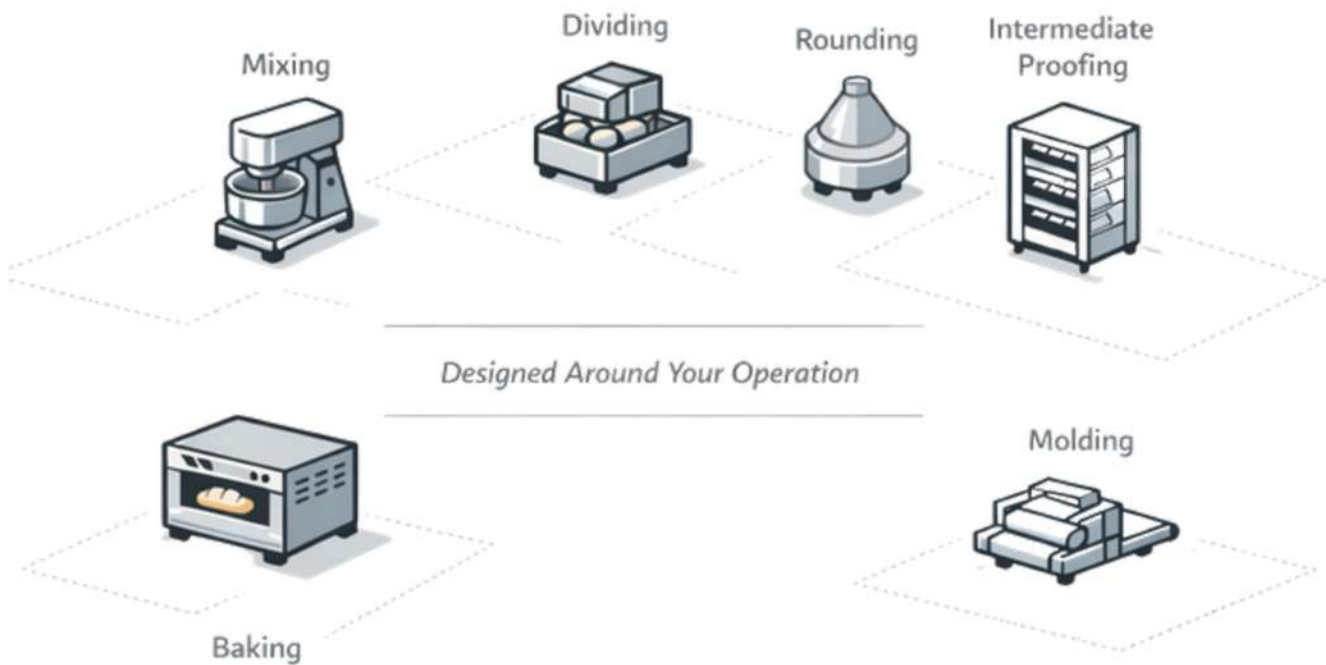
Our approach starts with understanding your bakery. Through direct collaboration, we evaluate production goals, dough characteristics, space limitations, and operational preferences. From there, we design a bread plant that aligns with your needs today while remaining flexible for tomorrow.

Considerations:

- Product types and dough behavior
- Desired throughput and shift patterns
- Available floor space and workflow
- Cleaning, hygiene, and access requirements
- Future automation and expansion goals

The Consultation:

- Operational review
- Process evaluation
- Layout development
- Equipment integration
- Installation & support



Complete Line
Design



Equipment
Integration



Installation &
Commissioning



Training &
Support

**A bread plant built around your bakery, not
the other way around.**



11 King Str., unit 5, Barrie, ON, Canada, L4N6B5



705 - 721 - 5055



info@superiorbakerysystems.com



Contact us to start your project!