

calybra[®]

Weigh the difference



... Calybra® all in one

Over 30 years of experience in the restaurant and food & beverage sectors, and the knowledge acquired every day working with chefs and pastry chefs, have allowed us to develop **simple, intuitive and comprehensive** software that forms an integral part of the Calybra® weighing system.

This means no more working using various computers or devices, just **one single tool to control** your kitchen, personnel, inventory and sales, thanks to **Calybra®, the smart scale**.



**SPEED UP RECIPE
PREPARATION**



**REDUCE
PRODUCTION AND
STORAGE WASTE**



**MANAGE DAILY
PRODUCTION
PROCESSES**



**FULLY CONTROL EVERY
PREPARATION**



**DETECT SELL-IN
AND SELL-OUT
IN REAL TIME**



**STORE AND SHARE
RECIPES AND DATA
FROM ANYWHERE IN
THE CLOUD**

Weigh the difference...

Artisan confectionery and gelato are symbols of Italian excellence all over the world.

It all begins in a kitchen like yours, which smells of passion, combining tradition and innovation. The next-generation **Calybra**® weighing system allows you to fully express your professionalism, and really make a difference. More efficiency, less waste, **complete control** over production and costs, and higher consistency of the quality and standards of your creations: all this is possible, thanks to **Calybra**®.



calybra



Quality is consistency

Calybra® measures every dose with great precision, ensuring a high and consistent quality standard for your recipes.

Calybra®, the smart scale, has been designed to meet the every need of chefs and pastry chefs. Calybra® doses the ingredients of every recipe and, in the event of an error, it recalculates the quantity.

It also keeps track of the recipe records, which you can update, edit and program even remotely, blending innovation with tradition.

A personal access code ensures your preparations are confidential and allows you to monitor the work of other operators.



DOSE

The ingredients of your recipe sequentially, without approximation.



CALCULATE

The quantities of every ingredient based on production needs.



CONTROL

The time and sequence of the preparation, ensuring a precise dosage of the ingredients.

No more guessing...

Calybra® calculates and displays the quantities of every ingredient in real time. And, in the event of an error, it recalculates them ensuring a precise dosage.

This way, you'll have the same quality every day.

The Calybra® smart scale can be used even by inexperienced personnel because it guides you through a simple and intuitive on-screen sequence, step by step. You can also quickly print out the labels required by law with all the ingredients, nutritional information, allergens, weights, production date, lot reference, best-before date, and barcode.

**100%
control**

Each operator is guided through all the weighing stages

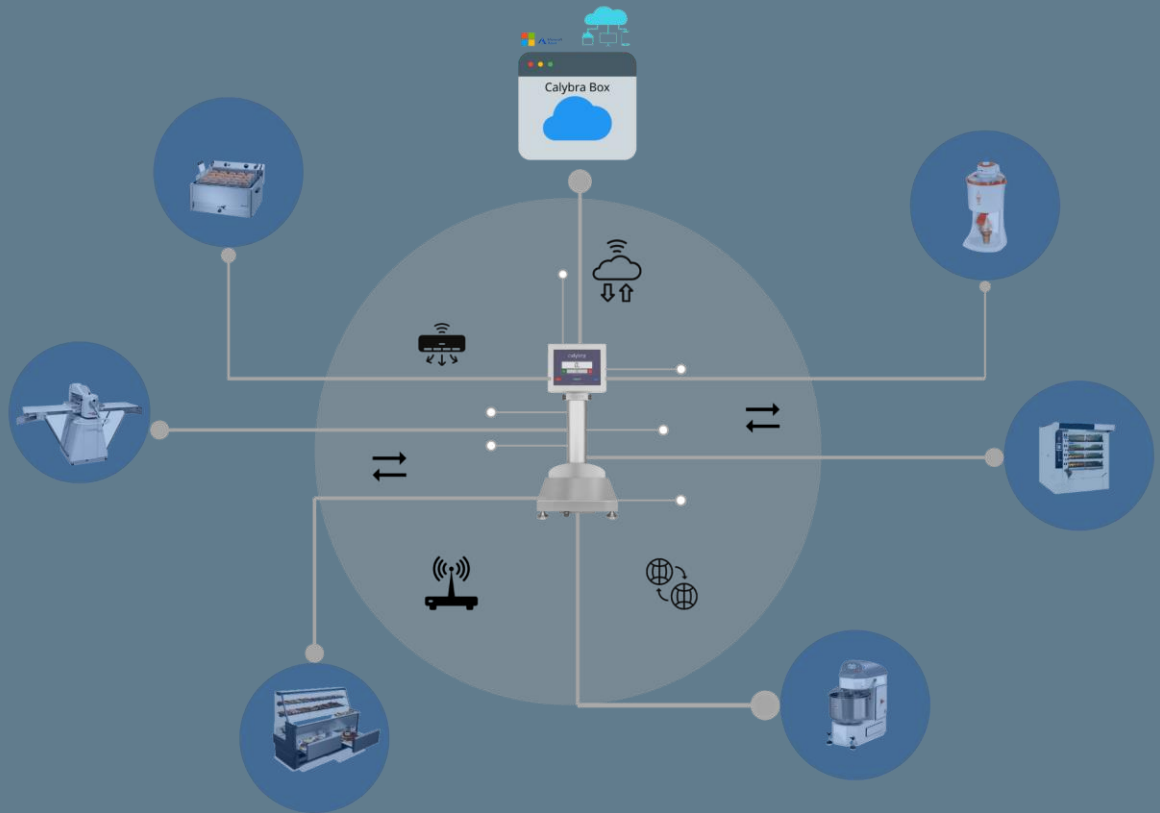
**100%
quality**

Quality standards are ensured, avoiding any approximation



Calybra Connect

Expand the potential of Calybra® by connecting it to **CalybraBox**



CalybraBox is equipped with password-protected software that records, stores and displays all stored data anywhere and on any device (Windows and Mac computers, smartphones), thereby allowing you to keep all your activities under control. A complete and modular management system that you can customise according to needs.

Manage production lots, creation and best-before dates, alerts

Manage inbound and outbound flows, stock, inventory

Full control over production by recipe, operator and lot

Export accounting data compatible with any management software

Recipe book with all the preparation stages, notes and photos of the finished product

Control over purchases, supply costs, food cost calculation and supplier management



CalybraLabel prints out your customised labels with a list of ingredients, allergens, nutritional information, lot reference, weight and barcode.

(Regulation (EU) 1169/2011)



CalybraReader scans barcodes automating all storage, production and sales processes.



Technical features

Software	Italian, German, Spanish, English, French			
Structure	Stainless steel18/10 Aluminium column			
Display	10,4" Touchscreen			
Connections	WiFi, USB 2.0, LAN, serial	Power Supply: 19V		
Precision	± 1,00g			
Plate (Vesa version) cm	30 x 30	40 x 40	60 x 60	80 x 80
Plate (Column version) cm	30 x 30			
Capacity Kg	30	60	150	300
Power Supply	100-240V 50/60Hz			
Optional:	CalybraBox: online management and cloud system CalybraLabel: label printer CalybraReader: handheld barcode scanner			

Naonix



Via Interporto Centro Ingresso, 14 -33170 PORDENONE (PN) -ITALY

Tel. +39 0434 598252 -info@naonix.it

www.naonix.it

