

26 October 2024

Dibas smart: The modular baking system

The advantages of Dibas technology combined with the economic benefits of a swing door:

Dibas smart is the clever solution for your PoS. At the heart of the Dibas technology is the WIESHEU hygienic baking chamber, which offers no surface for corrosion or dirt to accumulate, leading to optimum and even baking results, complemented by all the necessary product features for process-efficient baking.

Proven Dibas features such as LED lighting in the baking chamber and automatic baking chamber cleaning are standard, with the customer able to choose between a tank system with liquid cleaner or cartridges with solid cleaner. Up to three ovens can be controlled from one control panel using the 7-inch touch screen. For faster loading and unloading, the Dibas smart is also available with an optional loading system.

There is no need to compromise on flexibility and capacity. The baking station, consisting of a Dibas smart S and a Dibas smart L, offers space for up to 15 trays, providing a total baking area of more than 3.5 m². Alternatively, two Dibas smart S units can be combined. The simplest solution for not having to choose between different baking techniques is our combination stations, which are space and cost saving.

The Dibas smart S can be combined with up to two smart deck ovens, all controlled from the same control panel. These combinations are ideal for pretzels, bread, tarte flambée and pizza. With seven fan speeds, the Dibas smart brings fresh air into your bakery.

The steam reducer ensures that hot air is extracted directly from the baking chamber, while a underframe designed to match the height of the oven combination provides integrated storage space for baking trays or a prover, completing the Dibas smart modular baking system.

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			DIN EN ISO 9001		

About WIESHEU

WIESHEU GmbH is a pioneer and market leader in baking at the PoS in Europe. The company employs around 500 people worldwide. More than 10,000 ovens "Made in Germany" are produced each year at the headquarters in Großbottwar and the Wolfen site. In the five decades since it was founded by Karlheinz and Marga Wiesheu, WIESHEU has developed into a globally active company within a strong group of companies. The company has its own subsidiaries in France, Poland and Spain and offers a local sales and service network through international partners.

www.wiesheu.de



WIESHEU Dibas smart.jpg

WIESHEU presents the new convection oven Dibas smart at südback.

Photo: WIESHEU

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