

## Dibas 64 blue S/M/L

The in-store baking oven with a retractable door

\* **IBC:** By means of sensor technology, the baking parameters are adapted to the loading system fully-automatically. Constant quality and optimal energy efficiency (Optional)



### THE IN-STORE BAKING OVEN

- **DIBAS DOOR:** The first oven door that slides sideways into the housing – ensuring maximum safety and saving space and time
- **TRAYMOTION:** Automation solution for the loading process with simultaneous quality improvement
- **BAKING CHAMBER:** Optimized for perfect flow conditions and rounded for hygienic cleanliness
- **LIGHTING:** A new LED light puts your bakery goods in the spotlight to make them even more attractive for your customers.
- **CLEANING:** Automatic cleaning system ProClean and optional ProClean365 for efficient working. The inside of the door can be opened easily without tools: convenient cleaning for a transparent view
- **ENERGY SAVING:** Optimized insulation and heating settings reduce energy costs and climate control costs in your store
- **CLIMATE CONTROL SYSTEM:** Controlled inlet/outlet air for fast humidity adjustment
- **LONGITUDINAL SLIDE-IN:** Less heat loss through smaller door opening
- **CONTROL UNIT WTOUCH:** No training time and easy adaptation to different users
- **FLOW CONDITIONS:** Controllable intelligently with variable convection and right/left rotation fan for a consistent baking result
- **CASCADE STEAMING:** Fast steam generation with the correct steam quantity for every bake
- **LONG SERVICE LIFE:** Continuous improvement of many details of the proven construction.
- **WNET:** Networking of your ovens across every store
- **THERMODYN GLAZING:** Reduced radiant heat, cool outer door and less energy consumption ensure lower costs and higher safety

## OPTIONS

<b>Loading detection</b>	IBC (Intelligent Baking Control) improves quality and saves energy
<b>Cleaning</b>	Fully automatic cleaning system ProClean365
<b>Modular construction</b>	Capacity expansion possible at any time
<b>Door</b>	Dibas manual door servo-supported <sup>1</sup> , Dibas automatic door <sup>3</sup> <sup>2</sup>
<b>Steaming unit</b>	Active / passive cascade or pipe steaming
<b>Design</b>	Nostalgic or Stainless Steel
<b>Networking solution</b>	Wnet
<b>Reduced heating output</b>	6 kW for Dibas 64 blue S 9 kW for Dibas 64 blue M 12 kW for Dibas 64 blue L

<sup>1</sup> Dibas manual door, servo-supported: Sliding door to be opened / closed by hand (with door handle)

<sup>2</sup> Dibas automatic door: Sliding door to be opened / closed by push button

## COMBINATION OPTIONS

- With all Dibas 64 in-store baking ovens
- Ebo 64, 68 and 86 deck oven
- Steam reducer with fully-automatically controlled steam condenser
- Stand with castors or pedestal
- Hygiene prover with glass doors and castors or height adjustable pedestals
- Storage rack
- Loading system
- TrayMotion

## CONTROL UNIT



Using Wtouch – WIESHEU's first full-touch controller – we are using the standards that we have learned in the daily business to prepare for the future. You can operate the oven as intuitively as you use a smartphone or tablet. Apart from this, it is possible to configure the user interface and user permissions management, which means that you can easily adapt them to your own requirements and processes.

- 7-inch colour display with multi-touch functionality
- Short training periods thanks to an intuitive mode of operation that is based on everyday standards (e.g. smartphones)
- Easy customisation to the needs of various user groups thanks to simple user permissions management
- Resistant to glass cleaners, oils and greases
- Operation with thin gloves
- Calendar function

## CLEANING

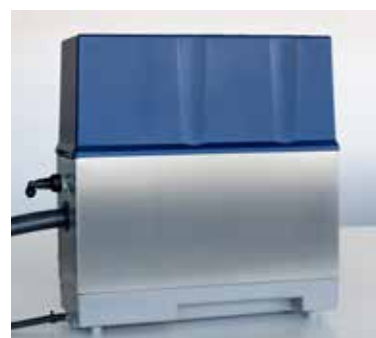
### ProClean

Self-cleaning system with cleaning and rinse cartridge



### ProClean365

Fully automatic cleaning system with cleaner box, which provides the cleaning fluid and is refilled annually during maintenance



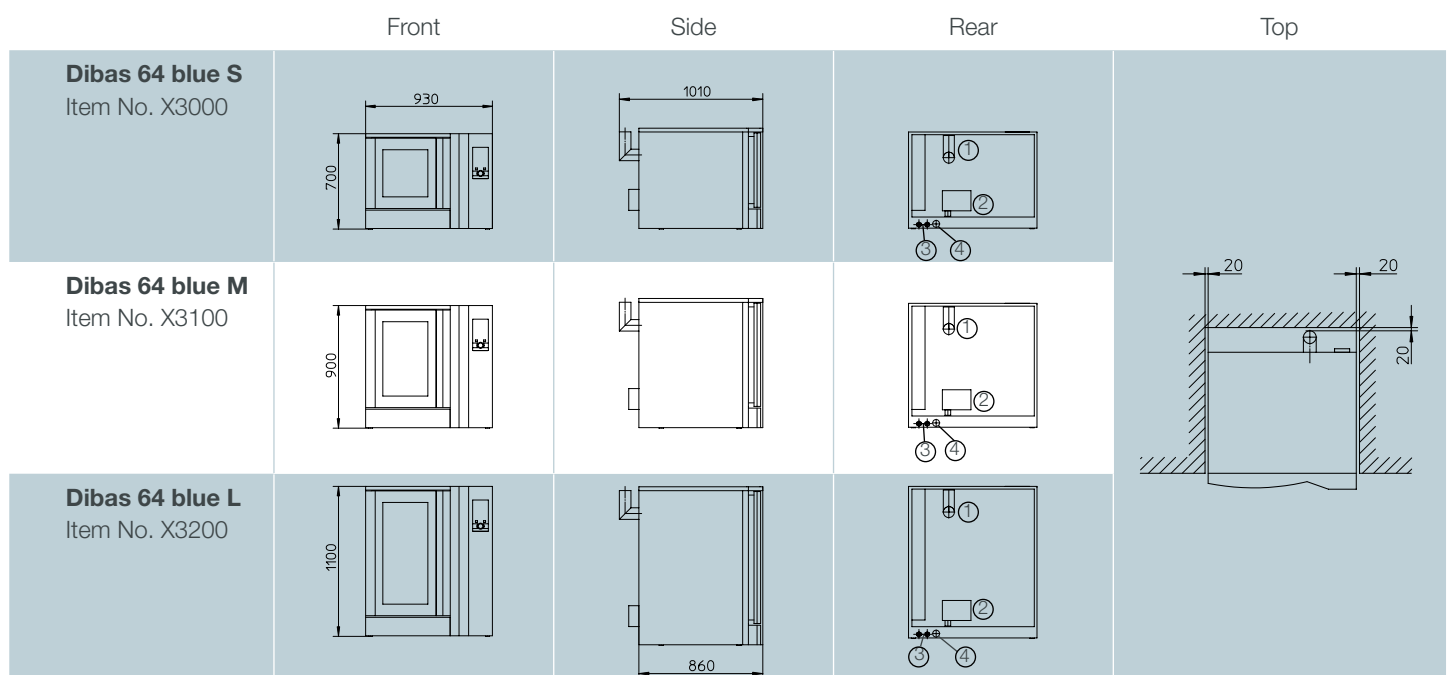
## TECHNICAL DETAILS

	<b>Dibas 64 blue S</b> Item No. X3000	<b>Dibas 64 blue M</b> Item No. X3100	<b>Dibas 64 blue L</b> Item No. X3200
<b>Number of layers of trays x tray dimensions (mm)</b>	4/5 × 600 × 400	6/7 × 600 × 400	8/10 × 600 × 400
<b>Tray distance (mm)</b>	100/80	100/80	100/80
<b>External dimensions automatic door</b> (W × D × H in mm)	930 × 1010 × 700	930 × 1010 × 900	930 × 1010 × 1100
<b>External dimensions* manual door</b> (W × D × H in mm)	930 × 1055 × 700	930 × 1055 × 900	930 × 1055 × 1100
<b>Power requirements</b>			
Mains	400 V 3/N/PE	400 V 3/N/PE	400 V 3/N/PE
Frequency	50 Hz	50 Hz	50 Hz
Power consumption	13.9 A	16.1 A	27.5 A
Connected load	9.6 kW	11.1 kW	19 kW
<b>Weight (kg)</b>			
with cascade (passive)	136/143**	172/179**	205/212**
with cascade (active)	134/141**	169/176**	200/207**
with pipe steaming	119/126**	145/152**	170/177**
<b>Steaming type</b>			
Cascade (passive)	Option	Option	Option
Cascade (active)	Option	Option	Option
Pipe steaming	Series	Series	Series
<b>Water Pressure (kPA)</b>	150 – 600	150 – 600	150 – 600

Capacity of baking product per tray (e.g. slit rolls): 15 with fresh dough, 18 with pre-baked dough pieces

\* Dimensions with Dibas manual door, with door handle    \*\* for Dibas automatic door

## TECHNICAL DRAWINGS



1 Outlet Air 80 mm    2 Power Connection    3 Water Connection 3/4"    4 Outflow



Pipe steaming



Cascade steaming



Programming of control unit via USB



ProClean automatic cleaning system



TrayMotion



Fully automatic cleaning system ProClean365