

WIESHEU

Dibas blue2

S / M / L



The in-store baking oven with a door that disappears when opened



Reliability, functionality and smart design



Energy-saving

Tightly closing systems and an optimised time-saving baking process reduce your energy costs*



ActiveSteam

New steam technology for perfect air flow and steam distribution – for best possible baking results



Dibas-door

The only oven door to slide sideways into the housing, ensuring maximum safety and saving space and time



Wtouch

No training time and easily adapted to different users



Cleaning

ProClean automatic cleaning system – with optional annual supply. The inside of the door can be opened easily without tools – for a crystal-clear view.

* Approx. 15 % lower energy consumption and 20 % time savings with the Dibas blue2 compared to the previous model with active cascade

Bake more efficiently with ActiveSteam

WIESHEU
ActiveSteam

FASTER BAKING PROCESS



DUE TO SHORTER
HEATING TIMES

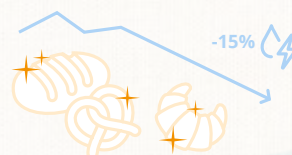
FASTER GENERATION OF FULL STEAM



MORE EFFECTIVE HEAT TRANSFER
INTO THE BAKED GOODS

PERFECT BAKING RESULT

WITH REDUCED ENERGY CONSUMPTION
- (APPROX. 15%)*



BAKED GOODS WITH A GREAT SHINE
THANKS TO IMPROVED BAKING QUALITY

NUMEROUS ADVANTAGES



**STRENGTHENING PIPE
AND CASCADE
STEAMING**
COMBINED IN A
SINGLE SYSTEM



**NEW
FAN WHEEL**
OPTIMISED
PERFORMANCE WITH
QUIETER OPERATION



**NEW
FAN COVER**
OPTIMAL FLOW CONDITIONS
AND TEMPERATURE
DISTRIBUTION



**NEW TEMPERATURE
SENSOR**
WITH MORE ACCURATE
TEMPERATURE
MEASUREMENT



**OPTIMISED
STEAM
EFFECT**
THROUGH MORE
REFINED TIMING



**NEW DEVELOPMENT
METHODS**
FOR AIR FLOW
AND STEAM
DISTRIBUTION

* Compared with cascade steaming

Automatic cleaning



Automatically clean!

Perfectly clean with
our ProClean automatic
cleaning systems or
optionally with an
annual supply

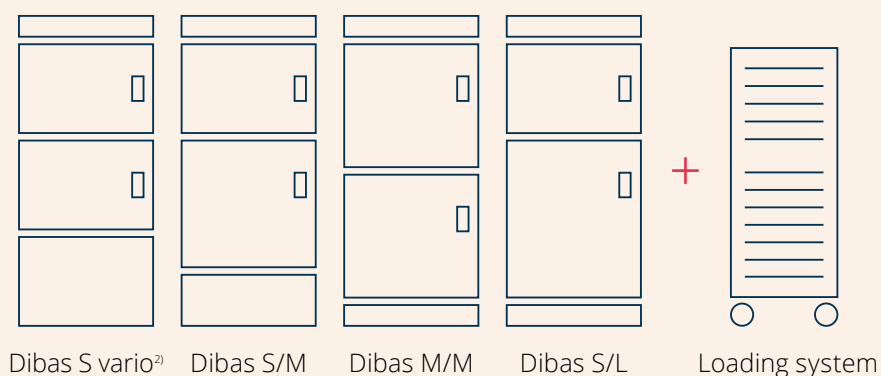
Wtouch control

- ✓ 7" colour display with multi-touch functionality
- ✓ Short training period with the intuitive control concept
- ✓ Easily customised to the requirements of various user groups
- ✓ Resistant to glass cleaner, oil and grease
- ✓ Can be operated with thin gloves
- ✓ Calendar function

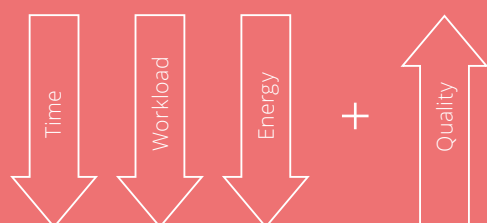
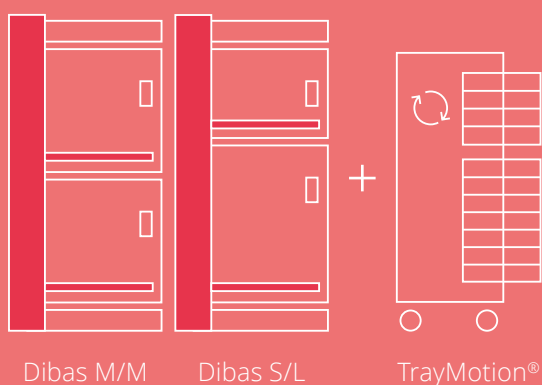


Only with Dibas – full flexibility

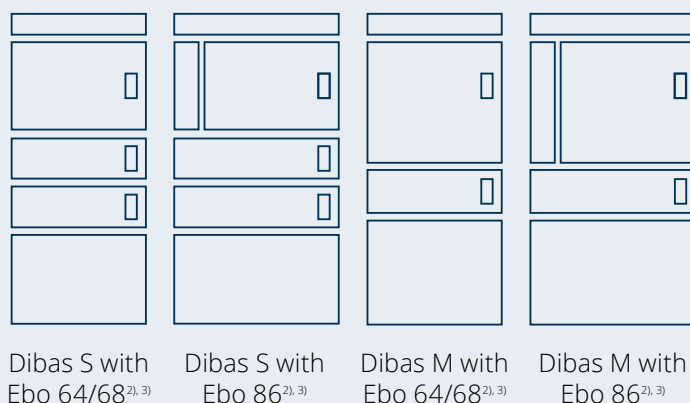
Dibas baking station with loading system



Dibas baking station with TrayMotion®



Dibas combination with Ebo deck oven



¹⁾ Pictures are for illustrative purposes only and are not exactly to scale

²⁾ Optionally with base frame or prover

³⁾ Optionally with storage compartment



Your advantages



Baking chamber

Optimised for perfect flow conditions and rounded for hygienic cleanliness



Lighting

An appealing LED light puts your bakery goods in the spotlight to make them even more attractive for your customers



IBC*

The baking parameters are adapted to the loading quantity and the thermal condition of the dough pieces in a fully automated process. Constant quality and optimal energy efficiency



Climate-control system

Regulated supply and exhaust air for fast moisture adjustment



Lengthways slide-in

Lower heat loss due to smaller door opening



Flow conditions

Intelligent control with variable fan speed and a right/left rotation fan for a consistent baking results



Thermodyn glazing

Minimal heat output, a cool outer door and less energy consumption ensure lower costs and added safety



TrayMotion*

Simple, fast and automated loading process with simultaneous quality improvement

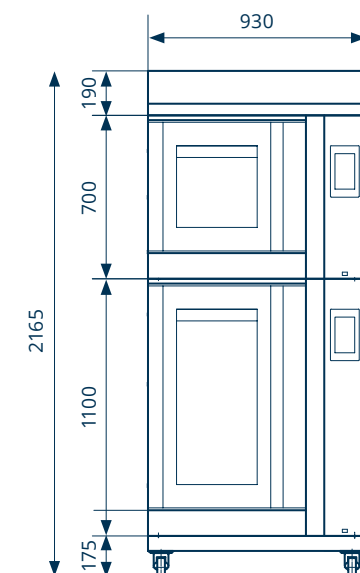


Wnet*

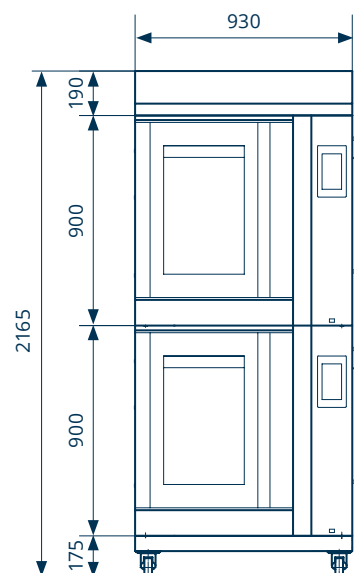
Connects your ovens across all stores

* Optional

Our bestseller



Dibas blue2 S/L with steam reducer and base frame



Dibas blue2 M/M with steam reducer and base frame

Additional features

+ Load detection	IBC (Intelligent Baking Control) improves quality and saves energy		
+ Design	BlackLine		
+ Networking solution	Wnet		
+ Reduced heating capacity	S: 6 kW	M: 9 kW	L: 12 kW
+ Oven loading	Loading system or TrayMotion®		

Technical details

	Dibas blue2 S	Dibas blue2 M	Dibas blue2 L
Number of trays	4 / 5	6 / 7	8 / 10
Tray dimensions (mm)	600 × 400	600 × 400	600 × 400
Tray distance (mm)	100 / 80	100 / 80	100 / 80
External dimensions door (W × D × H in mm)	930 × 1010 × 700	930 × 1010 × 900	930 × 1010 × 1100
Connection values			
— Power supply	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
Water pressure (kPa)	150 – 600	150 – 600	150 – 600

Version 1.1



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WIESHEU

Schleifwiesenstr. 27 71723 Großbottwar Germany
Telephone +49 7148 1629-0 info@wiesheu.de www.wiesheu.de