

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

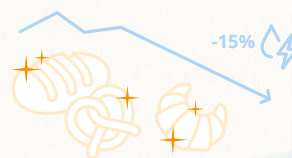
FASTER GENERATION OF FULL STEAM



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

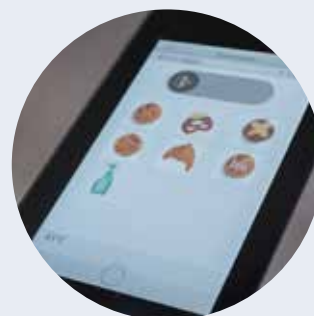


Automatically clean!

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

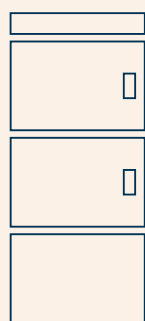
Wtouch control

- ✓ 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

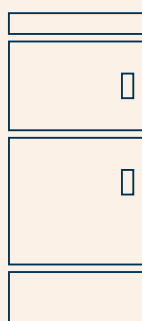


Only with Dibas – full flexibility

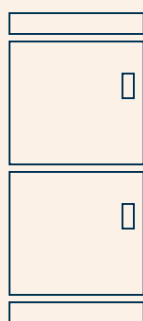
Dibas baking unit with loading system¹⁾



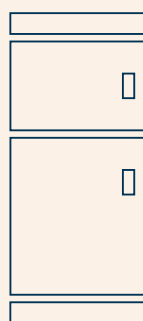
Dibas S vario



Dibas S/M



Dibas M/M



Dibas S/L

+



Loading system

Dibas combination with PICCOLO C deck oven¹⁾



Dibas S with
MINI PICCOLO/
PICCOLO I



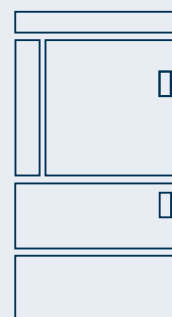
Dibas M with
MINI PICCOLO/
PICCOLO I



Dibas S with
PICCOLO IQ



Dibas M with
PICCOLO IQ

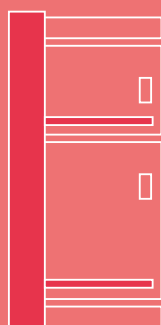


Dibas L with
PICCOLO IQ

Dibas baking unit with TrayMotion®

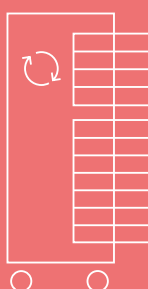


Dibas M/M

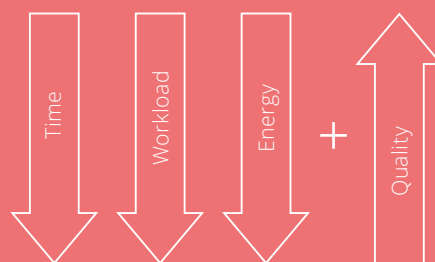


Dibas S/L

+



TrayMotion®



Illustrations are for illustrative purposes only and are not to scale.

¹⁾ Further station variants are available. Some come with a base frame or proofer.



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*

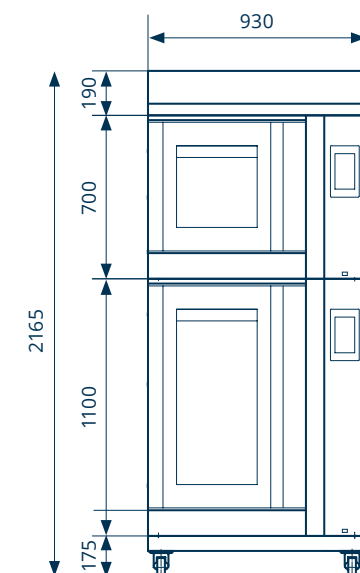
Simple, fast and automated loading process with simultaneous quality improvement

Wnet*

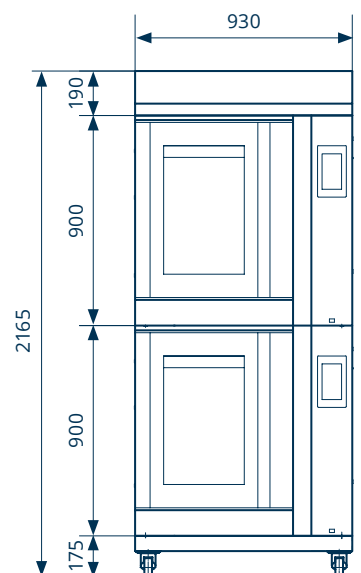
Connects your ovens across all stores

* 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 1.3



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