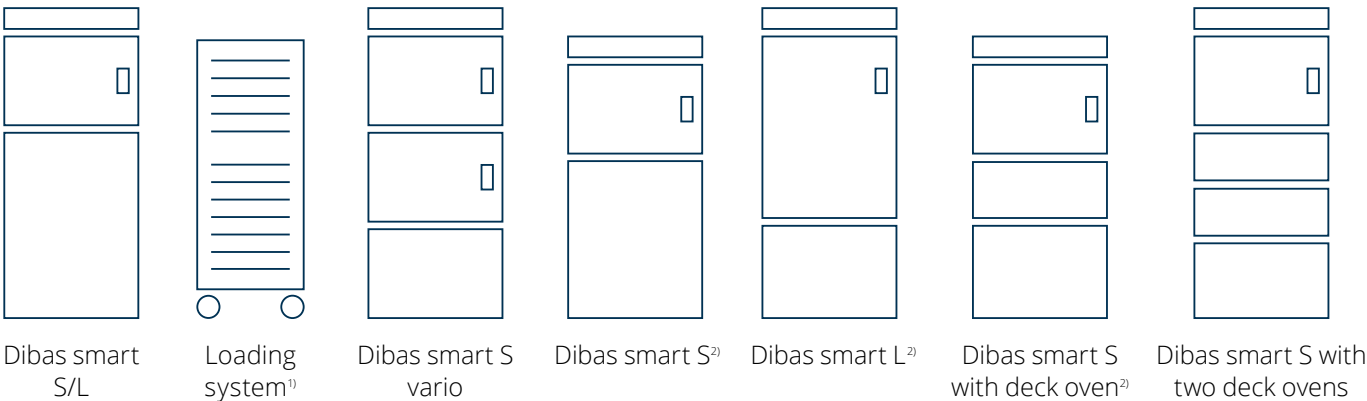


Combination options¹⁾



¹⁾ Subject to changes. Images are for illustrative purposes only and are not exactly to scale.
²⁾ Optionally with underframe or prover.

Additional features

+ Oven loading	Loading system
+ Networked solution	Wnet*
+ Cleaning system	ProClean – with practical cleaning cartridges or LiquidClean – with connected tank solution

Technical details

	Dibas smart S	Dibas smart L	smart deck
Tray dimensions (mm)	600 × 400	600 × 400	600 × 400
Number of tray layers	5	10	1 per deck oven
Tray spacing (mm)	80	80	-
Tray spacing, loading system (mm)	80	80	-
Baking chamber height (mm)	-	-	170
External dimensions ** (W × D × H in mm)	930 × 979 × 700	930 × 979 × 1100	930 × 1079 × 389
Weight**	123 kg	175 kg	122 kg
Connected loads			
— Mains	1 × 400 V / socket / CEE	1 × 400 V / socket / CEE	1 × 400 V / socket / CEE
— Fuse	3 × 16 A	3 × 32 A	3 × 16 A
— Frequency	50 Hz	50 Hz	50 Hz
— Power consumption	13,9 A	27,5 A	6 A
— Connected load	9,4 kW	18,4 kW	4 kW
Water pressure (kPa)	150 – 600	150 – 600	150 – 600
Water connection	¾" external thread	¾" external thread	¾" external thread

* from 2025
** Weight and external dimensions may vary depending on the station version. Max. height 2165 mm.



Follow us!

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WIESHEU

Dibas smart

Professional in-store baking – easy & efficient



The modular baking system for your stores



Product information

Version 1

Dibas smart – one baking system, everything it needs!

The Dibas smart is the clever solution for your POS: the heart of the Dibas technology – the WIESHEU hygiene baking chamber that offers no point of attack for corrosion or dirt and produces an optimal, even baking result, supplemented with all required product properties for an efficient baking process.

With lengthwise loading, the short swing door, LED lights, easy cleaning system, network-ready touch control and optional loading system, the new member of the Dibas product family protects resources, saves space and is reliable and easy to operate: simply smart.



Combination artist

2 different baking systems and baking chambers with different sizes can be combined in one baking station



Loading system

Efficient preparation with optional loading system



Best results

Short baking times & impressively even results – from convenience to fresh goods



One Touch

Program selection with a single click! With one control unit for the baking station or per appliance



Door

Short oven door with triple glazing for more safety and less energy loss



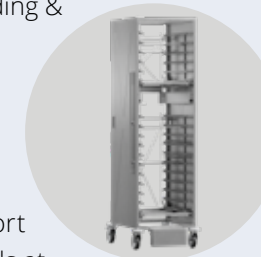
Cleaning

Automatic ProClean cleaning system – with cartridges for rinsing & cleaning or our LiquidClean liquid cleaning system with tank solution

Smart concept, easy handling!

Baking with a loading system

- ✓ fast and easy loading & unloading of the baking chambers
- ✓ no direct contact with hot trays
- ✓ protected transport of the baked goods at the POS to the baking area or to the presentation area
- ✓ use of multiple loading trolleys enables higher output
- ✓ easy additional cleaning of the loading cases in the oven



Freshness directly at the POS

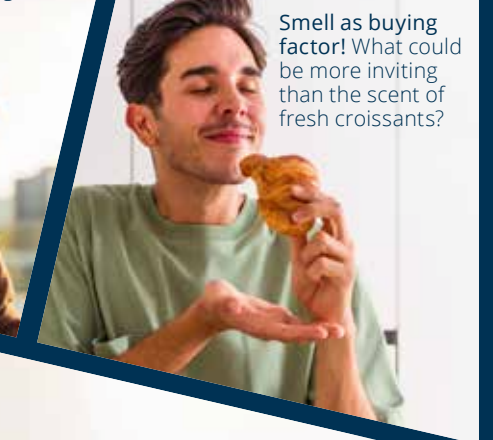
See

Smart glass front for visual checks of the baking result!



Smell

Smell as buying factor! What could be more inviting than the scent of fresh croissants?

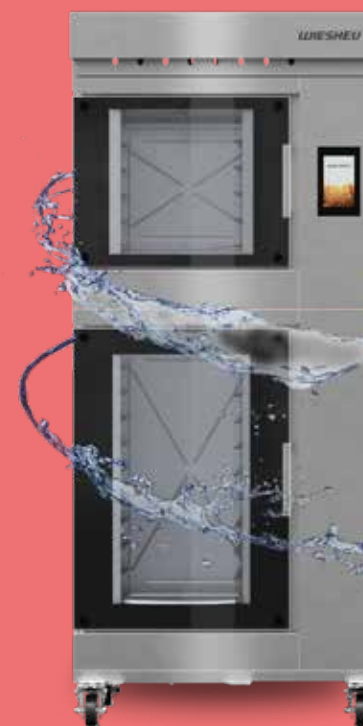


Taste

Consistently perfect quality with a crispy crust and moist crumb – absolutely scrumptious!



Automatic cleaning



Automatically clean!

ProClean with dual function: rinse aid & cleaning or with our LiquidClean system with tank solution

POS baking experience at the press of a button

- ✓ 7" colour display with multi-touch functionality
- ✓ short instruction period thanks to easy & intuitive operation
- ✓ customisable user interface
- ✓ different rights levels for safe and efficient working
- ✓ specially hardened glass front for sturdiness and reliability every day

