

**WIESHEU**

# Dibas blue2

**S / M / L**

**NEW**



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





# 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 adjusted automatically based upon the amount loaded and the thermal conditions of the frozen product. This gives you consistent 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

Controlled intelligently with variable fan speeds and left/right fan rotation for consistent baking results



## Thermodyn glazing

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



## TrayMotion\*

Simple, fast and automated loading process with simultaneous quality improvement



## Wnet\*

Networking your ovens across every store

\* optional

# Reliability, functionality and smart design



## Energy-saving

Tightly sealed system  
minimising heat and  
steam loss\*



## ActiveSteam

New steam technology  
for perfected air flow and  
steam distribution – for  
the best possible baking  
result



## 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 and optional  
ProClean365 for efficient  
operation. The inside of  
the door can be opened  
easily without tools – for  
a transparent view

\* Approx. 5% less energy consumption and 20% time savings with the Dibas blue2 compared to the predecessor 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. 5%)\*



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



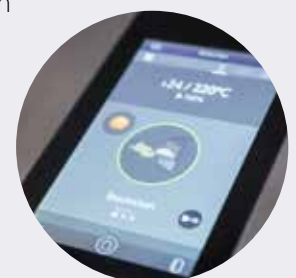
### Easily clean!

Perfect cleanliness with our automatic cleaning systems ProClean or optional ProClean365\* with an annual supply

\* not for combi baking stations with deck ovens or single stations

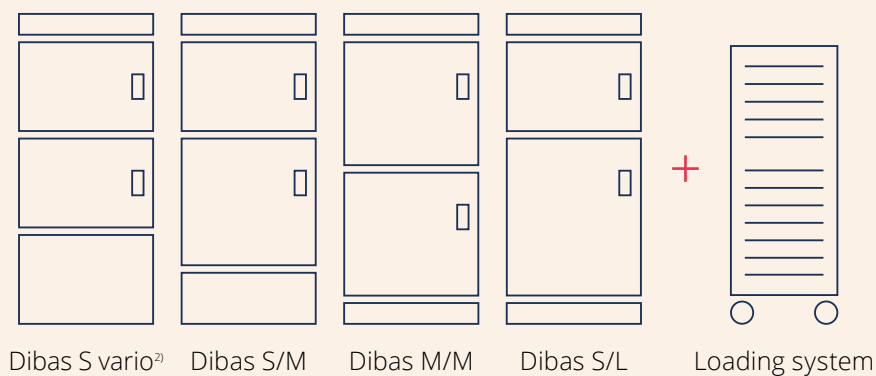
## Wtouch control

- ✓ 7" inch colour display with multi-touch functionality
- ✓ Short training periods thanks to an intuitive mode of operation that is based on everyday standards
- ✓ 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

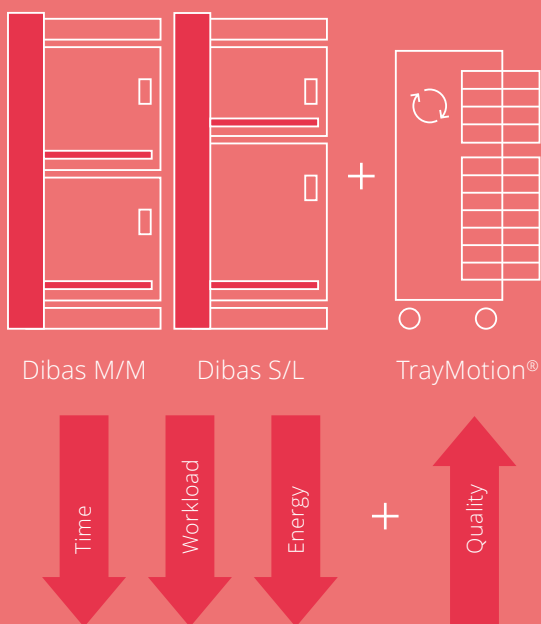


# Only with the Dibas – full flexibility

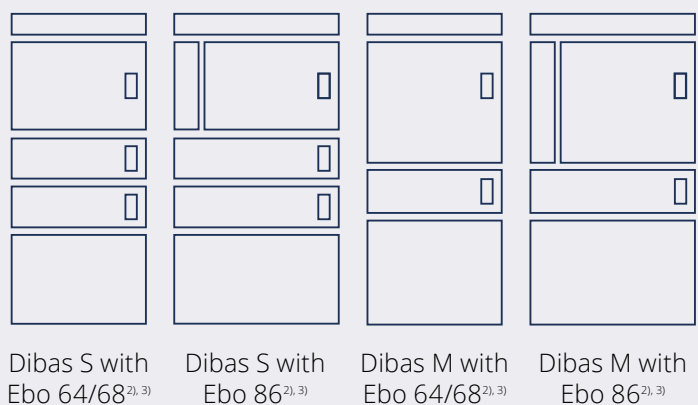
## Dibas baking unit with loading system



## Dibas baking unit with TrayMotion<sup>®</sup>



## Dibas combination with Ebo deck oven



<sup>1)</sup> Pictures are for illustrative purposes only and are not exactly to scale

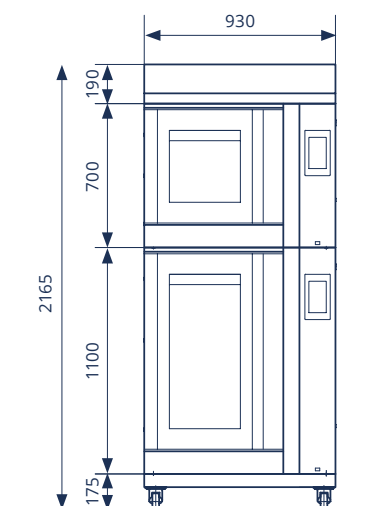
<sup>2)</sup> Optionally with base frame or proover

<sup>3)</sup> Optionally with storage compartment

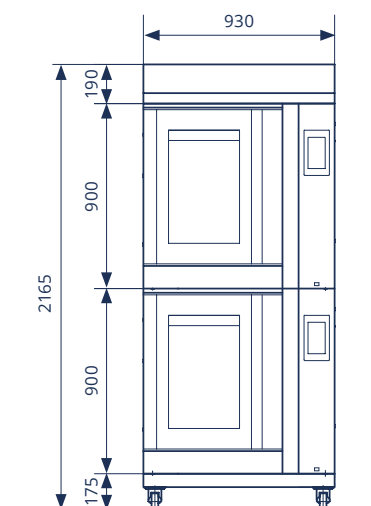
# Our bestseller

## Additional features

+ Load detection	<b>IBC</b> (Intelligent Baking Control) improves quality and saves energy		
+ Cleaning	<b>ProClean365</b> – fully automated cleaning system with an annual supply		
+ Design	<b>BlackLine</b>		
+ Networked solution	<b>Wnet</b>		
+ Reduced heating capacity	S: 6 kW	M: 9 kW	L: 12 kW
+ Oven loading	<b>Loading system</b> or <b>TrayMotion®</b>		



Dibas blue2 S/L with steam reducer and base frame



Dibas blue2 M/M with steam reducer and base frame

## Technical details

	Dibas blue2 S	Dibas blue2 M	Dibas blue2 L
Number of tray layers	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			
— Mains	400 V 3 / N / PE	400 V 3 / N / PE	400 V 3 / N / PE
— Frequency	50 Hz	50 Hz	50 Hz
— Current 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



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