

Dibas 64 S/M/L

The in-store baking oven with a retractable door

* **Dibas Door:** The first oven door that slides sideways into the housing – ensuring maximum safety and saving space and time



THE IN-STORE BAKING OVEN

- **BAKING CHAMBER:** Optimized for perfect flow conditions and rounded for hygienic cleanliness
- **CLEANING:** Automatic self-cleaning system ProClean for efficient operation. The inside of the door can be opened easily without tools: convenient cleaning for a transparent view
- **LONGITUDINAL SLIDE-IN:** Less heat loss through smaller door opening
- **ENERGY SAVING:** Optimized insulation and heating settings reduce energy costs and climate control costs in your store
- **FLOW CONDITIONS:** Controllable intelligently with variable convection and right/left rotation fan for a consistent baking result
- **CLIMATE CONTROL SYSTEM:** Controlled inlet/outlet air for fast humidity adjustment
- **CASCADE STEAMING:** Fast steam generation with the correct steam quantity for every bake
- **OUTSTANDING DESIGN:** “iF design award” for aesthetics in your store
- **USB PORT:** Direct playback of baking programs, logos and reading of log files
- **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

| | |
|-----------------------------|--|
| ProClean¹ | The automatic system cleans the oven easily and quickly |
| Modular construction | Capacity expansion possible at any time |
| Door | Dibas manual door servo-supported ² , Dibas automatic door ³ |
| Steaming unit | Active/passive cascade ⁴ or pipe steaming |
| Design | Nostalgic or Stainless Steel |

1 Device with ProClean option in conjunction with control unit Exclusive, door is electromechanically locked during cleaning program

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

3 Dibas automatic door (only with control unit Exclusive): Sliding door to be opened/closed by push button

4 Only in combination with control unit Exclusive and ProClean

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

CONTROL UNITS



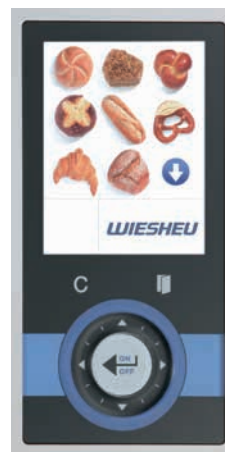
Classic

- Glass front plate with slider as touch field
- 3.2" screen diagonal
- Manual operation
- Pre-programmable night start
- °C or °F
- 2 fan speeds



Comfort

- Glass front plate with slider as touch field
- 3.2" screen diagonal
- 32 programs each with 20 steps
- Pre-programmable auto start
- °C or °F
- 2 languages and symbols
- 3 fan speeds
- Programming manually or via USB port



Exclusive

- Glass front plate with slider as touch field
- Display with touch function
- 5.7" screen diagonal
- 200 programs each with 20 steps
- Pre-programmable auto start
- Display of pictograms + text
- °C or °F
- 32 languages and symbols
- Ring tone playable as .wav file
- 8 fan speeds
- Programming manually or via USB port

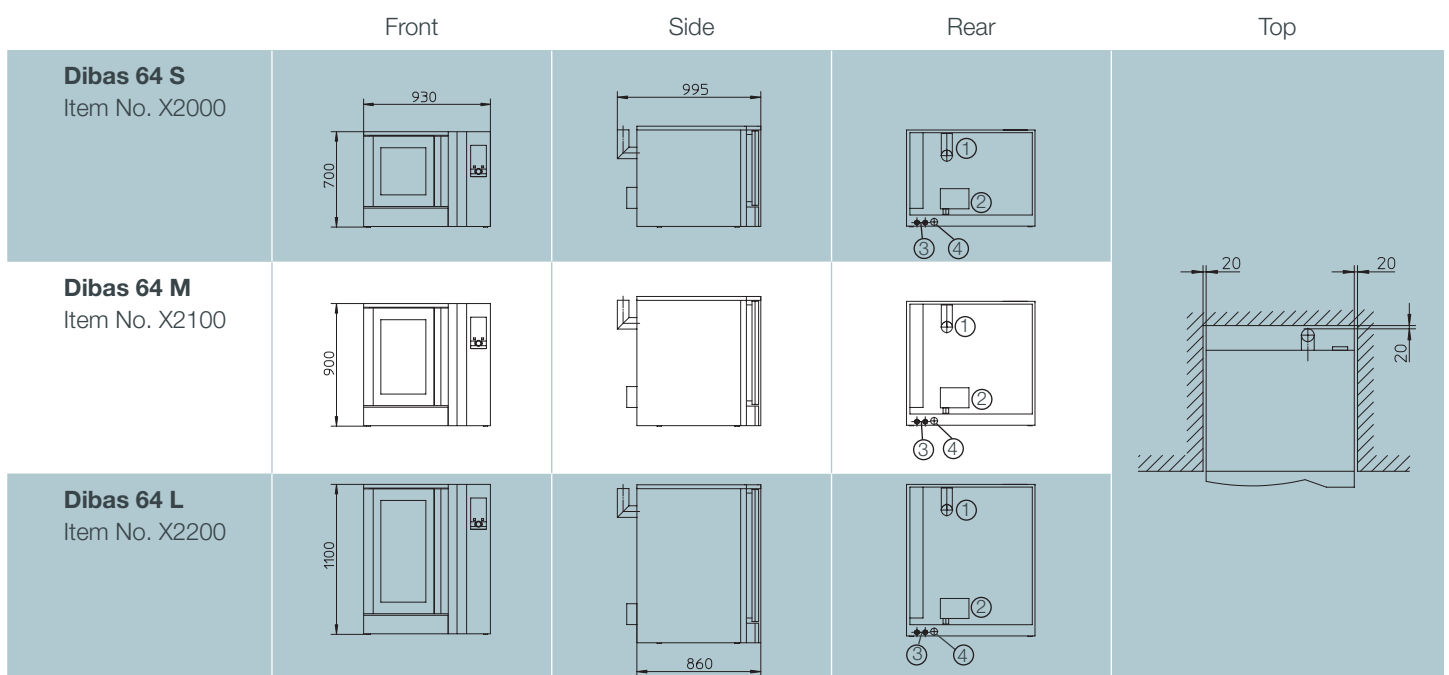
TECHNICAL DETAILS

| | Dibas 64 S Item No. X2000 | Dibas 64 M Item No. X2100 | Dibas 64 L Item No. X2200 |
|--|-------------------------------------|-------------------------------------|-------------------------------------|
| Number of layers of trays x tray dimensions (mm) | 4/5 × 600 × 400 | 6/7 × 600 × 400 | 8/10 × 600 × 400 |
| Tray distance (mm) | 100/80 | 100/80 | 100/80 |
| External dimensions automatic door (W × D × H in mm) | 930 × 995 × 700 | 930 × 995 × 900 | 930 × 995 × 1100 |
| External dimensions* manual door (W × D × H in mm) | 930 × 1040 × 700 | 930 × 1040 × 900 | 930 × 1040 × 1100 |
| Power requirements | | | |
| 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 | 13.9 A | 27.5 A |
| Connected load | 9.6 kW | 9.6 kW | 19 kW |
| Weight (kg) | | | |
| 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** |
| Steaming type | | | |
| Cascade (passive) | Option | Option | Option |
| Cascade (active) | Option | Option | Option |
| Pipe steaming | Series | Series | Series |
| Water Pressure (kPA) | 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

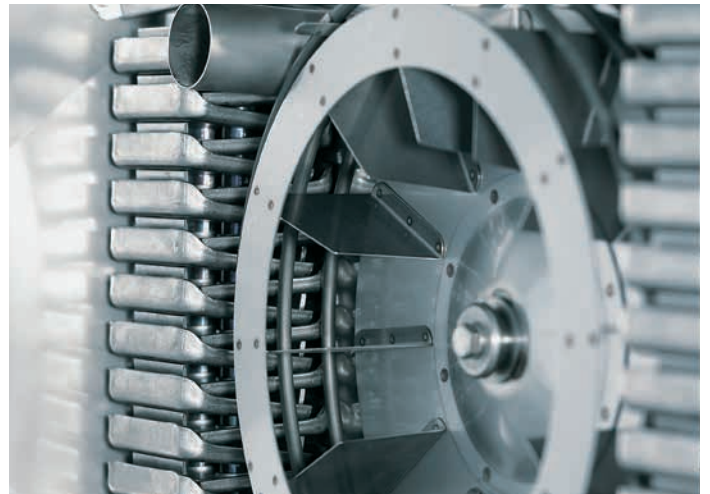
TECHNICAL DRAWINGS



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 port



Baking chamber



Nostalgic design



ProClean automatic cleaning system