

Dibas 64 blue 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
- **IBC:** By means of sensor technology, the baking parameters are adapted to the loading system fully-automatically. Constant quality and optimal energy efficiency. (Optional)
- **CASCADE STEAMING:** Fast steam generation with the correct steam quantity for every bake
- **LIGHTING:** A new LED light puts your bakery goods in the spotlight to make them even more attractive for your customers.
- **LONG SERVICE LIFE:** Continuous improvement of many details of the proven construction.
- **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
Reduced heating output	6 kW for Dibas 64 blue S 9 kW for Dibas 64 blue M 12 kW for Dibas 64 blue L

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)

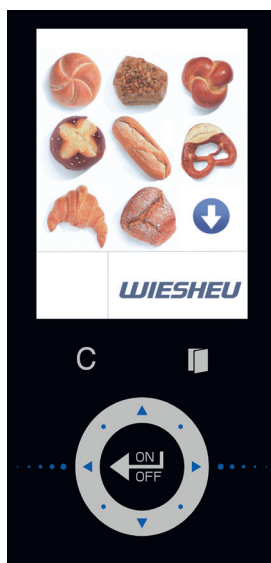
3 Dibas automatic door (only with control unit Exclusive): Sliding door to be opened/closed by push button

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 UNIT



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 blue S Item No. X3000	Dibas 64 blue M Item No. X3100	Dibas 64 blue L Item No. X3200
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 × 1010 × 700	930 × 1010 × 900	930 × 1010 × 1100
External dimensions* manual door (W × D × H in mm)	930 × 1055 × 700	930 × 1055 × 900	930 × 1055 × 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	16.1 A	27.5 A
Connected load	9.6 kW	11.1 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

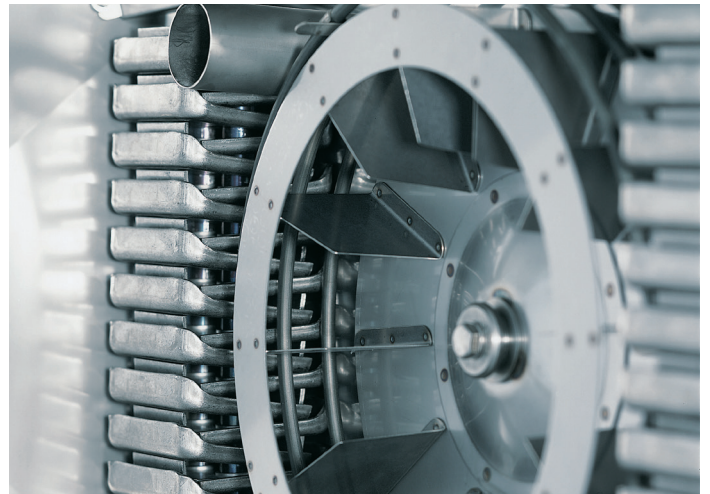
TECHNICAL DRAWINGS

	Front	Side	Rear	Top
Dibas 64 blue S Item No. X3000				
Dibas 64 blue M Item No. X3100				
Dibas 64 blue L Item No. X3200				

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