



In-store baking oven **DILA**

The amazing and simple
in-store baking system



Maximum range of designs



DEBAG
GLOBAL BAKING TECHNOLOGY

DILA

The master of efficiency: quick to heat up, uses minimal energy

DILA is the ingeniously simple in-store baking system with a modular layout. depending on the capacity and assortment of baked goods, the DILA can be configured to match your individual requirements – from the final baking to the professional baking system. In addition to that, there is a variety of equipment options available, such as a loading system with easy-to-operate TOUCH control and the fully automated e.CLEAN SYSTEM® cleaning system. Moreover, you can choose between radial or high-performance steam injection. The FilialNet oven connection software can also be integrated if required. This software makes it possible to control all the connected ovens centrally and maintain them remotely. The whole baking process is documented and straightforward to analyse. This gives you all baking processes at a glance – at any time, from anywhere!

Practical assistants

The DEBAG oven loading systems make it much easier to insert and remove trays. The loading trolley for the DILA is compatible with the DEBAG warming cabinet and therefore allows baked goods and snacks to be conveniently transported.



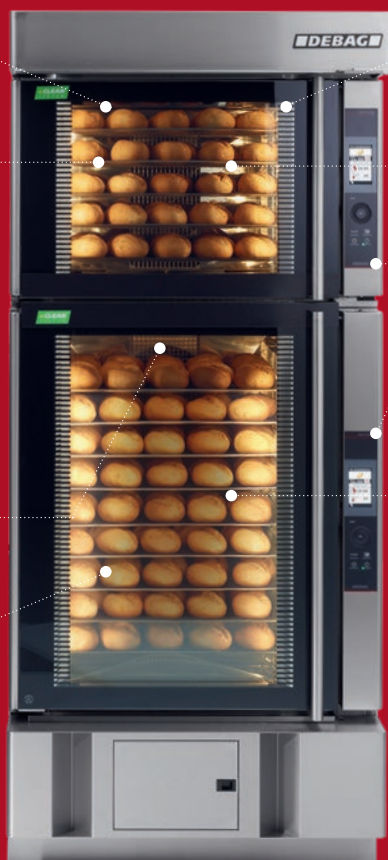
**heats up rapidly,
start baking fast**

quick-clean surface
for easy cleaning of
the baking chamber



SmartBake:
automatic detection of batch size

quick to load
thanks to the proprietary
loading system



**soft-close
automatic doors**

**energy-efficient
LED lighting**

very convenient to use
thanks to intelligent controls

design options:
■ modern design
■ retro design

**fully automatic
cleaning**

**e.CLEAN®
SYSTEM**

DILA DUAL

Ideal for showing customers the products being freshly baked

Customers can see the products being baked in front of them thanks to the glass frontage. To ensure maximum safety, the oven cannot be opened from the customer side.



Field of application:

The DILA DUAL is particularly suited to in-store integrated concepts where the oven is built into the shelving system, which acts as a 'dividing wall' between the baking preparation area and the retail space.

Principle:

- The oven has two glass panels but can only be operated from one side.
- Customers are therefore able to 'see through' the oven and watch the baking process happening 'live' in front of them.
- Baking preparation takes place in a separate room and therefore avoids encroaching on the customer in the retail space.
- To ensure maximum safety, the oven can neither be opened nor operated from the customer side.

DILA DUAL B

Optimal workflows when loading and unloading!



Field of application:

The DILA DUAL B is the perfect oven for branches in which the oven needs to be accessible from both sides, i.e. loading one side and unloading from the other.

Principle:

- The oven has two glass doors that can be opened.
- The oven can be filled from the preparation area via the rear door. The retail staff can open the front door and take out the products once they have finished baking.
- Customers can see the products baking 'live' thanks to the glass frontage. The freshly baked goods are taken out of the oven in front of the customer and placed directly onto the shelves.

Extremely flexible!

The DILA DUAL can be configured precisely according to your requirements.

Technical data

DILA

MODEL	DILA 5	DILA 10	DILA 5/5 + HD + UF
Exterior dimensions (W × H × D):	915 × 570 × 969 mm	915 × 1,010 × 969 mm	915 × 2,142 × 1,070 mm
Weight (without contents):	115 kg	180 kg	375 kg
Baking surface area:	1.20 m²	2.40 m²	2.40 m²
Maximum no. of trays:	5	10	5 / 5
Tray size:	400 × 600 mm	400 × 600 mm	400 × 600 mm
Electrical connection for RLB:	400 V / 9.5 kW / 16 A**	400 V / 15.7 kW / 32 A	2 × 400 V / 9.5 kW / 16 A**
Condensate drain:	3/4" hose	3/4" hose	3/4" hose
Water supply:	R 3/4" 300–600 kPa 1–3 °dH	R 3/4" 300–600 kPa 1–3 °dH	R 3/4" 300–600 kPa 1–3 °dH
Steam injection:	radial fan or high-efficiency steam available with all DILA models		
Retro version:	available	-	available

MODEL	DILA 10/5 + HD + BF	DILA 5 + HELIOS 4060/1 + HD + BF
Exterior dimensions (W × H × D):	915 × 2,130 × 1,200 mm	920 × 2,050 × 1,127 mm
Weight (without contents):	460 kg	380 kg
Baking surface area:	3.60 m²	1.44 m²
Maximum no. of trays:	10 / 5	5 / 1
Tray size:	400 × 600 mm	400 × 600 mm
Electrical connection for RLB:	1 × 400 V / 9.5 kW / 16 A** 1 × 400 V / 15.7 kW / 32 A	1 × 400 V / 9.5 kW / 16 A** 1 × 400 V / 4.2 kW / 16 A
Condensate drain:	3/4" hose	3/4" hose
Water supply:	R 3/4" 300–600 kPa 1–3 °dH	R 3/4" 300–600 kPa 1–3 °dH
Steam injection:	radial fan or high-efficiency steam available with all DILA models	
Retro version:	-	available

UF = underframe BF = base frame HD = hood HLB = high-efficiency steaming RLB = radial fan steaming



The DILA can be combined with the HELIOS stove oven.

* depending on the number of tray rails
** Electrical connection for high-efficiency steaming (HLB), 32 A, 10.7 kW.
In case of deviations, the values on the type plate or the oven dimensions sheet always apply. Please refer to the corresponding oven dimensions sheet for the dimensions and connected loads of oven types not listed here. Subject to technical alterations.

Accessories

DILA

MODEL	Underframe	Base frame	Proofing chamber	Intermediate frame	Hood with WSC*
Exterior dimensions (W × H × D):	915 × 820 × 840 mm	915 × 395 × 840 mm	915 × 820 × 840 mm	915 × 445 × 840 mm	915 × 165** × 1,135 mm
Maximum no. of trays:	16	-	16	10	-
Tray size:	400 × 600 mm	-	400 × 600 mm	400 × 600 mm	-

* waste steam condenser
** incl. clamping fixture 180 mm
Further ventilation hoods (with/without WSC), loading trolleys and rack modules (open/closed) are available upon request.

Technical data

DILA DUAL

MODEL	DILA DUAL 5	DILA DUAL 10	DILA DUAL 5+5 + UF + HD	DILA DUAL 10 +5 + BF + HD
Exterior dimensions (W × H × D):	996 × 623 × 1,004 mm	996 × 1,023 × 1,004 mm	996 × 2,175 × 1,091 mm	996 × 2,175 × 1,091 mm
Weight (without contents):	150 kg	230 kg	400 kg	525 kg
Baking surface area:	1.20 m²	2.40 m²	2.40 m²	3.60 m²
Maximum no. of trays:	5	10	5 / 5	10 / 5
Tray size:	400 × 600 mm	400 × 600 mm	400 × 600 mm	400 × 600 mm
Electrical connection for RLB:	400 V / 9.5 kW / 16 A	400 V / 18.5 kW / 32 A	2 × 400 V / 9.5 kW / 16 A	1 × 400 V / 9.5 kW / 16 A 1 × 400 V / 18.5 kW / 32 A
Electrical connection for HLB:	400 V / 10.7 kW / 32 A	400 V / 20.5 kW / 32 A	2 × 400 V / 10.7 kW / 32 A	1 × 400 V / 10.7 kW / 32 A 1 × 400 V / 20.5 kW / 32 A
Condensate drain:	3/4" hose	3/4" hose	3/4" hose	3/4" hose
Water supply:	R 3/4" 300–600 kPa 1–3 °dH	R 3/4" 300–600 kPa 1–3 °dH	R 3/4" 300–600 kPa 1–3 °dH	R 3/4" 300–600 kPa 1–3 °dH
Steam injection:	radial fan or high-efficiency steam available with all DILA models			
Retro version:	-	-	-	-

In case of deviations, the values on the type plate or the oven dimensions sheet always apply. Please refer to the corresponding oven dimensions sheet for the dimensions and connected loads of oven types not listed here. Subject to technical alterations.

* depending on the number of tray rails
UF = underframe BF = base frame HD = hood HLB = high-efficiency steaming RLB = radial fan steaming

Accessories

DILA DUAL

MODEL	Underframe	Base frame	Hood with WSC*
Exterior dimensions (W × H × D):	915 × 820 × 840 mm	915 × 395 × 840 mm	996 × 218 × 1,091 mm

Further underframes, proofing chambers, base and intermediate frames (open/closed; with/without baking tray rails; with/without preparation for the e.CLEAN SYSTEM®), as well as ventilation hoods (with/without WSC*) are available upon request.

* waste steam condenser



Only at DEBAG:
lifetime guarantee on the baking chamber!*

We embody 'Made in Germany' quality,
long-lasting technology and the best service.

* When using the specified DEBAG cleaning materials and adhering to the care instructions as stipulated for the baking chamber of your DECON, DILA or GALA in-store oven.



e.BAKE.SOLUTIONS

The Future of Baking

The intelligent baking technology from DEBAG makes operating the oven very straightforward, assists control and optimises energy usage.

All the solutions for intelligent baking:
debag.com/ebakesolutions

The control requirements made of managers of bakeries and branches are continually growing, and providing information in an automated way is becoming increasingly important. DEBAG brings you intelligent baking technology – our e.BAKE.solutions – to allow you to manage your baking processes with even greater efficiency in future. The range includes four product groups:



SmartBake*

Automatic detection of batch size

SmartBake* detects the batch quantity in the oven and automatically adjusts the parameters during the baking process. No matter how many trays have been loaded, SmartBake ensures that only as much energy as is necessary is input. The programme thereby helps to save energy and prevent operator errors. SmartBake optimises workflows and increases process reliability in your branch.

- automatic detection of the batch quantity in the oven
- time-saving thanks to parameter selection
- optimises baking processes by saving energy
- guarantees consistently high baking quality

* The assistance systems can be installed in selected DEBAG in-store ovens.

Virtual Baker®*

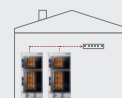
The digital baking assistant

The Virtual Baker® from PreciBake® is an assistance system for optimising the baking process. It identifies the contents of the baking chamber (type and quantity of the baked goods) and automatically selects the correct baking programme. This therefore significantly reduces the likelihood of operator errors. The system documents all processes in full, ensuring that it can be controlled extremely efficiently.

- automatic identification of the contents of the oven and selection of baking programme
- time-saving thanks to parameter selection
- minimises operator errors
- in combination with the BakeIT Cloud™: comprehensive control and documentation features

FilialNet works as follows:

1 connection within the branch



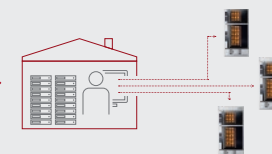
Within the branch as many systems as wished can be connected.

2 connection with head office



The respective branch networks are connected to the head office via the Internet or by VPN tunnel.

3 all systems can be monitored from a central location



In the head office: you can interact with all the connected ovens and systems within the bakeries/branches from the office.

FilialNet

All your baking processes at a glance – at any time!

The FilialNet oven connection software can connect an unlimited number of ovens with one another, thus making baking programme management convenient and clearly structured. Within the branch network you have all the baking processes at a glance. Operating and usage data (e.g. energy usage) can be obtained for each specific cooker or device.

- convenient and clear baking programme management
- practical maintenance of all connected ovens remotely
- manage the system quickly and easily via PC, laptop or tablet
- customer-specific analyses
- an unlimited number of ovens can be connected to each other

Performance Control System

For optimising your energy usage!

Avoid expensive power peaks with the Performance Control System. This is how it works: a specific oven group is controlled and synchronised via a processor unit. The software takes on the job of resource planning for the linked ovens, limiting power peaks from the outset. The advantages are obvious: significantly lower energy costs in the individual business outlet.

- limits performance peaks within a group of ovens
- avoids overloading the power supply and expensive power peaks
- synchronises the power consumption of the oven heating
- can simulate lower power input

e.CLEAN SYSTEM®

The fully automatic cleaning system

The e.CLEAN SYSTEM® is a highly efficient and resource-friendly oven cleaning system: it enables the cleaning cycle to run up to 30 times before needing to be refilled* and uses a biodegradable liquid detergent. Refilling the cleaning agent is straightforward via the fill opening located at the front of the oven.



- cleaning with a biodegradable liquid detergent (no hazardous material to store or transport)
- low water and energy usage

- duration of cleaning from 35 to 87 minutes*
- water usage from approx. 9 to 18 litres*
- automated, programmable night-time cleaning

*depending on the cleaning programme and level of dirtiness within the baking chamber

TOUCH control

Foolproof, intuitive operation

The convenient TOUCH control makes operating the oven easier than ever.



- simple, intuitive operation
- up to 99 programme settings
- oven connection and remote maintenance
- USB connection
- operation of proofing chamber: already partly integrated

Programme control

All processes conveniently at a glance

With programme control you have access to all processes at a glance, at any time. The integrated event memory supports you in evaluating your baking process data.



- up to 99 programme settings
- oven connection and remote maintenance via FilialNet
- USB connection
- operation of proofing chamber: already partly integrated