



by **Lincat**



SETTING  
THE NEW  
BENCHMARK  
IN HIGH SPEED  
VENTLESS  
COOKING



## DESIGNED FOR YOUR FUTURE

- Faster service - food ordered now, served now
  - Fantastic food, every time
  - A wider menu choice
  - Reduced queues
  - Increased productivity
  - Less waste
- 
- Happy, loyal customers
  - Maximised profits
  - A future proofed business

# DESIGNED TO PUT YOU IN CONTROL



## DESIGNED FOR EVERYONE

Achieve the same high quality result for every order. Simply press any one of the 40 menu items on the QPAd touch screen and the oven will do the rest. Removing language barriers, minimising training time, operating errors and food waste.

## DESIGNED TO SUIT YOUR BUSINESS

Easily customise the position of menu items on the HD screen to suit your business with our **Touch & Change** concept. Just touch what you want to change. It really is that simple!

## DESIGNED TO KEEP YOU INFORMED

**ColourCue** shows you the status of your oven at a glance: **red** – action is required such as unload; **amber** – the oven is preheating or cooking; **green** – the oven is ready.

## DESIGNED TO LOOK AFTER YOU

**Antimicrobial protection** technology reduces the spread of viruses on touch points including the touch screen and door handle.





# DESIGNED FOR YOU

## DESIGNED WITHOUT LIMITS

No extraction hood needed! Utilise non-traditional spaces with **ventless technology**.

## DESIGNED TO PLUG AND PLAY

No installation required, just **plug in and cook**, it really is that simple!

## DESIGNED TO DELIVER BIG IN SMALL SPACES

395mm x 728mm **compact footprint** with a generous sized oven, CiBO+ can fit anywhere, yet still **deliver a 12" pizza!**

## DESIGNED TO SUPPORT YOU

Available in four colours – black, purple, green and red.  
**Support dietary preferences** with green for vegan and red for proteins, alternatively just choose the colour to suit your style.



# DESIGNED TO GUARANTEE GREAT RESULTS EVERY TIME



## DESIGNED TO COOK IN SECONDS... NOT MINUTES

Unique tri-heat technology provides **speed, quality and consistency**, cooking food up to 12x faster than conventional cooking methods.

## DESIGNED FOR GREAT RESULTS

Why compromise food quality by cooking everything at the same temperature? With five groups to play with, each of which can be set to a different oven and base temperature, menu items can be assigned to a group which will deliver the best results.

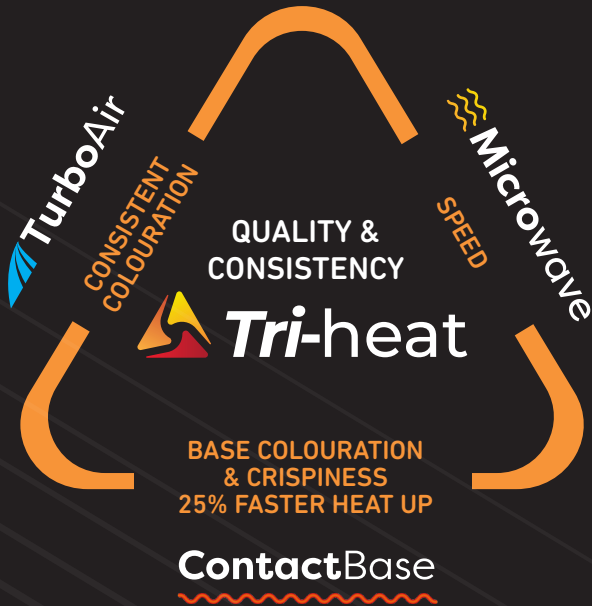
## DESIGNED FOR EFFICIENCY

Start cooking at the close of the door and speed up service.

## DESIGNED TO PROTECT YOUR REPUTATION

Utilise the PIN lock and protect recipe settings, for the same great results every time regardless of the operator.





## DESIGNED WITH UNIQUE **TRI-HEAT** TECHNOLOGY

### DESIGNED TO RAPIDLY COOK, TOAST, GRILL AND REHEAT IN ONE COMPACT UNIT

Tri-heat technology using Microwave, TurboAir and ContactBase delivers unrivalled speed, quality and consistency.

### DESIGNED FOR SPEED

A rear launched Microwave with stirrer brings speed to the cooking process.

### DESIGNED FOR COLOURATION

TurboAir distributes high speed airflow in a cylindrical pattern over the food (3600rpm) with a speed of 4 metres per second!

### DESIGNED FOR CRISPINESS

Adjustable temperature control, rapid heat up and direct cooking on the toughened neo ceram ContactBase delivers perfect base colouration and crispiness - there is no soggy bottoms with CiBO+!





# DESIGNED TO BE KINDER TO THE PLANET

## DESIGNED TO HELP YOU SAVE ENERGY

**Eco mode** uses less than 1kW per hour.

**25% faster heat up** and **rapid Cooldown+**, improving efficiency of the oven.

Cook food up to **12x faster** than conventional cooking methods, saving you energy and time as well as increasing staff productivity.

## DESIGNED TO RECIRCULATE AND REUSE

**Ventless Technology** re-circulates the hot cooking air through a heater and catalytic converter before it's blown back into the cooking chamber, reducing energy used.

**Ventless Technology** also uses less energy over traditional hood systems.

## DESIGNED FOR PERFORMANCE

With **energy data** at your fingertips optimise your CiBO+ settings for maximum efficiency.

## DESIGNED TO MINIMISE FOOD WASTE

With **on demand cooking**, cook just the right amount, when it is needed.

**GREEN** + 

# DESIGNED TO DELIVER FOR YOU



## FOOD TO GO!

**REFUEL** your customers, food ordered now, ready now!

**CREATE** tasty sandwiches, wraps and baked goods without a chef.

**SECURE** loyal returning customers with great tasting, quick snacks for people on the go.



## COFFEE SHOPS

**FLEXIBLE**, create food all day long – for breakfast, brunch, lunch and dinner!

**SPEED**, food ordered now, ready now, reducing queues.

**DELICIOUS**, bring inspiration to your menu without the need for a chef.

*What could you deliver?*

**BACON**  
*Roll*

12 MONTH  
PROFIT OPPORTUNITY

**£24,570**

COOKS IN 45 SECS.



*What could you deliver?*



**CROISSANTS**

12 MONTH  
PROFIT OPPORTUNITY

**£13,741**

COOKS IN 20 SECS.



12 MONTH  
PROFIT OPPORTUNITY

**£56,875**

COOKS IN 1 MIN.  
35 SECS.

*Vegan*  
**PIZZA**

*Paninis*

12 MONTH  
PROFIT OPPORTUNITY

**£22,841**

COOKS IN  
45 SECS.





All figures are based on 25 servings per day.



## RESTAURANTS

**DELIVER** in the face of staff shortages and a small kitchen.

**MIX UP** your menu to stop things getting boring!

**IMPRESS**, stand out from the competition and keep customers coming back for more!



## EDUCATION

**ENERGISE** and fuel the mind with tasty snacks, without the need for a chef.

**GROW** your menu offering (and profit) within a 395mm footprint.

**INSPIRE** with quality, repeatable results, time after time.

*What could you deliver?*



### RIBS & Fries

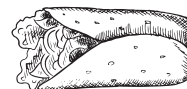
12 MONTH  
PROFIT OPPORTUNITY

**£104,104**

COOKS IN  
1 MIN.  
20 SECS.

*What could you deliver?*

### Wraps



12 MONTH  
PROFIT  
OPPORTUNITY

**£8,385**

COOKS IN  
50 SECS.

12 MONTH  
PROFIT  
OPPORTUNITY

**£46,046**

COOKS IN 2 MIN.

### CHICKEN WINGS & Fries



### WAFFLES

12 MONTH  
PROFIT OPPORTUNITY

**£6,240**

COOKS IN 30 SECS.

# DESIGNED TO SUPPORT YOU

## DESIGNED FOR CUSTOMISATION

With a choice of 80 menu icons and an on-screen qwerty keyboard, easily label each menu item.

## DESIGNED TO HELP YOU ACHIEVE

If you have questions about achieving the best results, our chef team are prepped and ready to take your call.

## DESIGNED FOR THE FUTURE

USB for updates, configuring and cloning menu sharing – future proof your investment.

## DESIGNED FOR SPEEDY CLEANING!

No need for ice, with rapid **Cooldown+** your oven will be cool enough to clean within minutes.

**CiBO+ Sparkle Cleaner**, **CiBO+ Protect Shield** and a smooth, easy to clean cavity speed up the cleaning process.

Designed for easy access, the front mounted air filter can easily be removed and put through the dishwasher.

## DESIGNED WITH PEACE OF MIND

Manufactured in the UK and supplied with a comprehensive, two-year parts and onsite labour warranty.

**CLEAN** + ✨ ✨



# CiBO+ ACCESSORIES DESIGNED FOR SUCCESS

Discover our range of accessories designed for CiBO+.

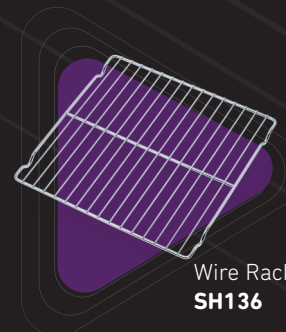


Paddle with handguard and sides **LT02**



CiBO+ Sparkle Oven Cleaner **OC01**

CiBO+ Protect Oven Shield **OS01**



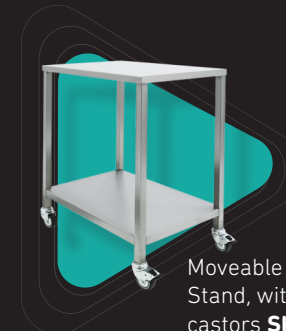
Wire Rack **SH136**



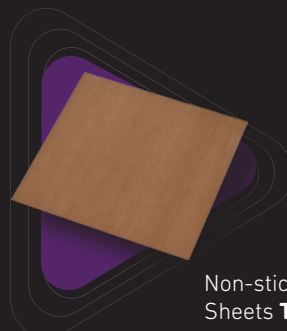
Non-stick Teflon Tray **CIBO/TT**



Non-stick Baking Tray **NSBT23**



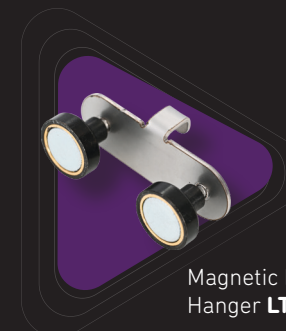
Moveable Stacking Stand, with front lock castors **SK05**



Non-stick Teflon Sheets **TFS05**



Multi-tray **CIBO/ET**



Magnetic Paddle Hanger **LTH01**

Lincat



COMING TO A KITCHEN NEAR YOU!



[lincat.co.uk](http://lincat.co.uk)