

CIBO+

TURBOCHEF

SETTING THE BENCHMARK IN HIGH SPEED VENTLESS COOKING

- Faster service - food ordered now, served now
 - Fantastic food, every time
 - A wider menu choice
 - Reduced queues and wait times
 - Increased productivity
 - Compact footprint 395mm wide and 665mm deep!
 - Oven cavity can fit a 12" Pizza
 - Less waste
 - 3kW
 - Price? Less than comparable high speed ovens!
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- Happy, loyal customers
 - Maximised profits
 - A future proofed business

2
YEAR

UK parts
and labour
warranty

Programmes	80 menu items
Temperature	Five temperatures groups
Cooking area size	340mm x 340mm
Heat Methods	Microwave, ContactBase, TurboAir
Base Heat	Direct cook on the toughened neo ceram ContactBase - no soggy, sweaty bottom
Colouration	ContactBase and TurboAir for even colouration
Touch Screen	7 inch (800 x 480 pixels)
Cooldown	Cooldown+, no ice required

WHAT COULD YOU DELIVER?



Bacon Roll

Cooks in 45 secs.



Paninis

Cooks in 45 secs.



Ribs & Fries

Cooks in 1 min. 20 secs.



Vegan Pizza

Cooks in 1 min. 35 secs.



INTRODUCING TRI-HEAT TECHNOLOGY

Understanding the technology is a great start in learning how to use your CiBO+. A unique combination of three heat sources; TurboAir (convection), ContactBase and Microwave deliver fast, quality and consistent results.

TurboAir distributes high speed, convected air in a cylindrical pattern over the food, to deliver consistent colouration.

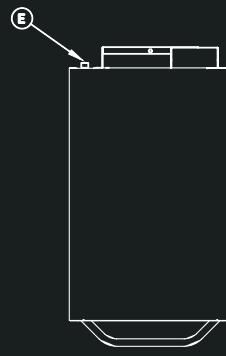
ContactBase adjustable temperature control, rapid heat up and direct cooking on the toughened neo ceram base delivers perfect base colouration and crispiness - there is no soggy bottoms with CiBO+!

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

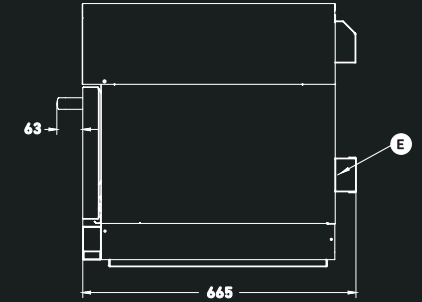
WHAT CAN I COOK?

From baguettes to quesadillas, to stir fry's and cake, CiBO+ supports all types of food service operation.

UNIQUE TRI-HEAT
TECHNOLOGY



CIBO+
TURBOCHEF



- 340mm x 340mm compact footprint with a generous sized oven that can deliver a 12" pizza.
- Fully customizable QPad 7 inch touch screen allows you to touch any one of the 80 menu items and the oven will do the rest.
- No installation required – plug in and cook.
- Unique tri-heat technology combines Microwave, TurboAir, and ContactBase to deliver perfect results every time. Say hello to even colouration and crispiness and goodbye to soggy bottoms!
- Utilise non-traditional spaces with ventless technology.
- Antimicrobial protection on handle and touchpad reduces the spread of viruses.
- Comfortable, ergonomic handle built to withstand heavy use.
- Easy to clean, 430 series stainless steel exterior with a fully welded, 304 series stainless steel interior.

QPAD TOUCH SCREEN



FOR FURTHER INFORMATION
SCAN THE QR CODE



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