

CIBO+ CIBO COUNTER-TOP FAST OVEN - CHAMPAGNE GLASS FRONT - W 437MM - 2.7 KW

MODEL: CIBO/C



An innovative fast oven, which can produce a wide range of perfectly-cooked food in less than three minutes. Able to cook, toast and reheat multiple fresh and frozen foods, CiBO's versatility provides a full cooking platform for outlets, enabling them to expand menus, deliver food of a consistent high quality and maximise profit.

CiBO uses a patented combination of three different heat sources – convection, grill and a heated base – to deliver fast results. Space-saving and compact, it operates from a 13-amp plug and is ventless.

Clear icons and an easy-to-use touchscreen mean

PRODUCT OPTIONS AND ACCESSORIES

- CIBO/BT CIBO BAKING TRAY
- CIBO/PLCIBO PLINTH
- CIBO/SK STACKING KIT FOR CIBO
- CIBO/USB USB STICK FOR CIBO
- CIBO/WB WALL BRACKET FOR CIBO
- LT01 LOADING TOOL
- SH136 CIBO SHELF
- TFS05 TEFLON SHEET
- CIBO/TT TEFLON TRAY
- CIBO/BRTVBRANIDNG TRAY
- NSBT23 NON-STICK BAKING TRAY

PRODUCT FEATURES

- Innovative fast oven produce a wide rang-e of perfectly-cooked food in less than three minutes
- pataant-pending- combination of three different heat sources convection, -grill and a heated base, to deliver fast results
- · Coook, toast and reheat, fresh and frozen foods
- Space-saving- and compact
- Plug- and play on a 3-pin 3kW UK plug-
- Ventless cooking- catalyst technolog-y removes the need for external extraction
- Clear icons and an easy-to-use touchscreen
- Great versatility replace your panini grill, toaster, convection oven and -grill







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WEIGHTS & DIMENSIONS	
Width	437 mil
Depth	616 mil
Height	367 mil
Weight	31.4 kg

SHIPPING DETAILS	
Ship Width	81.3 cm
Ship Depth	68.5 cm
Ship Height	65.5 cm
Ship Weight	34.54 kg
Number of Shipment Parcels	1
Ship Method	Small Parcel (FedEx, UPS, DHL)
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UNITED KINGDOM
Quick Ship Product	No

PRODUCT CERTIFICATIONS

ADDITIONAL SPECIFICATIONS

Heated Base



ENERGY SPECS	
Primary Energy Type	Electric
Electrical Total Amperage	11.7 A
Electrical Volts	230V
Electrical Total Wattage	2700 W
Electrical Kilowatts	2.7 kW
Electrical Phase	1-Phase

Electrical Plug Type	UK 3-Pin Plug
Number of Electrical Plugs	1
Electrical Connection Type	Cord and Plug
Number of Electrical Conductor Wires	1_
Electrical Remarks	Single

Bottom Cooking Chamber Cooking Method	Neo Ceram Heated Base
Control Type	Electronic, Touchscreen
Cooking Area Plate Depth	355 mm
Cooking Area Plate Width	340 mm
Cooking Chamber Depth	355 mm
Cooking Chamber Height	95 mm
Cooking Chamber Width	340 mm
Gastronorm Capacity	1 x GN2/3

Middle Cooking Chamber Cooking Method	Convection
Oven Power Rating	1.8 kW
Oven Size (volume)	12
Oven Temperature Maximum	290 °C
Oven Temperature Minimum	30 °C
Pizza Sizes Accommodated	1 x 12"
Temperature Maximum	290 °C
Temperature Minimum	30 °C
Top Cooking Chamber Cooking Method	Grill

CiBO+ reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

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Yes

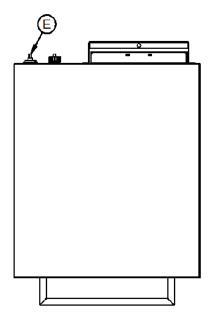


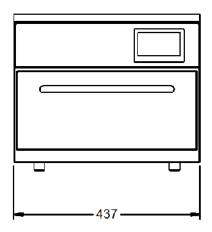
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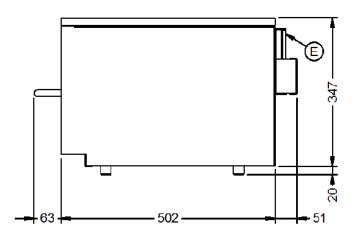
BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING







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