

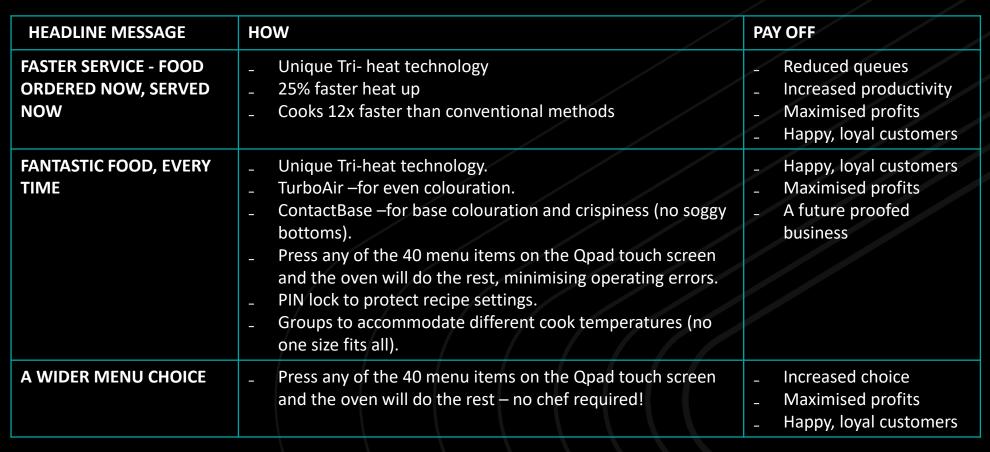
by **Lincat**

THE LAUNCH PACK



HEADLINE MESSAGES

DESIGNED FOR THE FUTURE

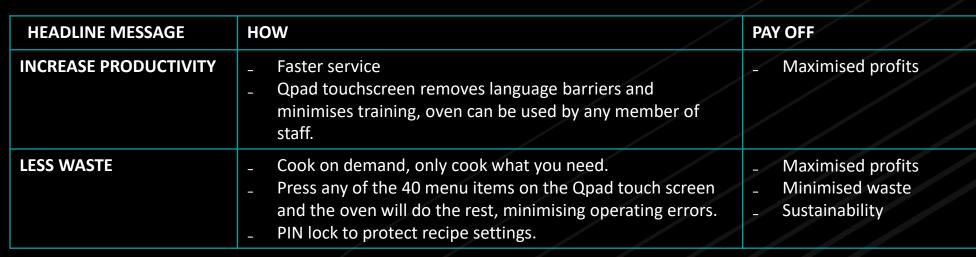






HEADLINE MESSAGES

DESIGNED FOR THE FUTURE





CiBO+



ANDERAGA GAILITTI TITTYYYYY MAMAALA GARAFATI YYYYYYY ATTAINA CHINYYYY GAILITTI GALAFA GAILITTI TITYYYY AVANALA GALLITTI TITTIITTI TITTIITTI GAILITTI TITYYYY ALAFATI ALAFATI ANNALA GALLITTIITTI TITTYYY ANNALA GALLITTI TITTIITTI ANNALAGA GALLITTI TITTYYY ANNALA GALLITTI

DESIGNED TO PUT THE USER IN CONTROL





FEATURE	BENEFIT
EASY TO USE QPAD , simply press any of the 40 menu items and the oven will do the rest.	Removes language barriers, minimises training time, operating errors and food waste.
TOUCH & CHANGE concept, just touch what you want to change.	Easy operation, minimal training required.
CUSTOMISE the position of the menu items on the HD screen	Simplify operations and increase efficiency.
Colourcue	Great for noisy, busy environments, see the status of the oven at a glance: red – action is required such as unload; amber – the oven is preheating or cooking; green – the oven is ready.
ANTIMICROBIAL PROTECTION TECHNOLOGY on touch points including the touch screen and door handle.	Reduce the spread of viruses.
80 MENU ICONS to chose from and an on-screen qwerty keyboard	Easily label each menu item.
USB for updates, configuring and cloning menu sharing	Easily share settings across multi site operations for consistency. Future proof your investment.
MULTI LANGUAGE - english, german, french, italian and spanish	Supports global operations.



FEATURES AND BENEFITS DESIGNED WITHOUT LIMITS

FEATURE	BENEFIT
VENTLESS	Utilise non traditional spaces
PLUG AND PLAY	No installation required
COMPACT FOOTPRINT - 395mm x 600mm	Minimising valuable counter space taken up.
GENEROUS CAVITY - 195mm x 340mm x 350mm	Easily accommodates a 12" pizza.
4 COLOURS of CiBO+ available	Support dietary preferences with green for vegan, alternatively just choose the colour to suit your style.
Designed and manufactured in the UK	Next day availability of spare parts for a minimum of five years from date of manufacture.
2 Year Onsite Parts and Labour Warranty (UK) 2 Year Parts (Export)	In the event of an issue, there is no need to return the CiBO+ for repair. Lincat will send an engineer to site, minimising downtime and inconvenience for the end user.



CiBO

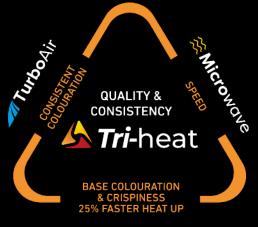
DESIGNED TO GUARANTEE GREAT RESULTS EVERY TIME

FEATURE	BENEFIT		
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.	Why compromise food quality by cooking everything at the same temperature?		
Unique tri-heat technology provides speed, quality and consistency, cooking food up to 12x faster than conventional cooking methods.	Designed to cook in seconds, not minutes.		
PIN LOCK to protect recipe settings.	Protect recipe settings for the same great results every time regardless of the operator.		
Auto reset – screen resets for the next cook at the close of the door.	Speed up service on back to back cooking.		



DESIGNED WITH UNIQUE TRI-HEAT TECHNOLOGY





ContactBase

FEATURE	BENEFIT
COOK, TOAST, GRILL AND REHEAT IN ONE COMPACT UNIT	Negates the need for separate bulky appliances
UNIQUE TRI-HEAT TECHNOLOGY using Microwave, TurboAir and ContactBase	Delivers unrivalled speed, quality and consistency.
Rear launched Microwave with stirrer	Brings speed to the cooking process
TurboAir distributes high speed airflow in a cylindrical pattern over the food (3600rpm) with a speed of 4 metres per second!	For perfect colouration
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+!

CiBO

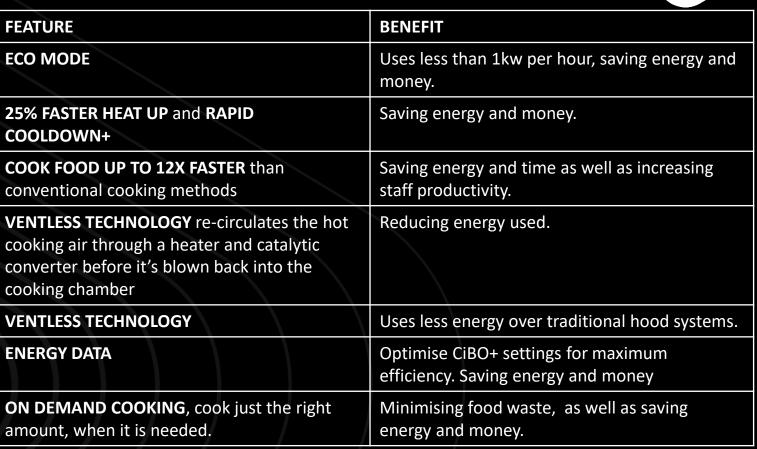
DESIGNED FOR SPEEDY CLEANING

FEATURE	BENEFIT
UNIQUE RAPID COOLDOWN+ PROGRAMME	No need for ice, with rapid cooldown+ the oven is cool enough to clean within minutes.
CIBO+ SPARKLE CLEANER, and a SMOOTH, EASY TO CLEAN CAVITY	Speed up the cleaning process.
CIBO+ PROTECT SHIELD	Forms a protective barrier inside the oven, speeding up the cleaning process
EASY CLEAN FRONT MOUNTED air filter	Designed for easy access the air filter can easily be removed and put through the dishwasher.



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DESIGNED TO BE KINDER TO THE PLANET





CiBO.

CiBO+

DESIGNED TO BE KINDER TO THE PLANET







3 x CHEESE & TOMATO PIZZA 2 stage cook at 5 minute intervals Base temp 365°C, oven temp 250°C 1 min 20 sec at 50% fan 1 min 40 sec at 100% fan.

6 x HAM & CHEESE TOASTIE 1 stage cook Base temp 340°C, oven temp 250°C 1 min 20 sec at 80% microwave, 80% fan *Assumed 21 pence per kW



CiBO

DESIGNED TO DELIVER A RETURN

What could you deliver?

FOOD TO GO!



12 MONTH PROFIT OPPORTUNITY **£56,875** COOKS IN 1 MIN. 35 SECS.

Bacon Roll Cost £0.50, sell price inc. VAT £4.00. Profit per serving £2.70.
Vegan Pizza Cost £1.75, sell price inc. VAT £10.00. Profit per serving £6.25.



What could you deliver?



Croissants Cost £0.25, sell price inc. VAT £2.20. Profit per serving £1.51. **Paninis** Cost £0.69, sell price inc. VAT £4.00. Profit per serving £2.51.



Ribs Cost £3.60, sell price inc. VAT £18.80. Profit per serving £11.44. Wings Cost £2.50 sell price inc. VAT £9.45. Profit per serving £5.06.



CiBO+

Wraps Cost £1.08, sell price inc. VAT£3.50. Profit per serving £1.72.Waffles Cost £0.72 sell price inc. VAT£2.50. Profit per serving £1.28.

Cibo+ Accessories **Designed For Success**



IN THE BOX



OTHER ACCESSORIES AVAILABLE



CiBO+ VERSUS CiBO





CiBO+

		CiBO		
Food	Flexible - designed to cook dense/thick food such as pies, jacket potatoes and lasagne. Paninis, baguettes, toasties can be cooked assembled.	Great for cooking thinner products such as pizza. Absence of microwave means CiBO is not suitable for dense products such as a pies, jacket potatoes, lasagne. Paninis, baguettes, toasties need to be cooked open, as two halves and then assembled.		
List Price	£6,499	£3,465		
Power and Performance				
Heat Sources	Microwave, ContactBase, TurboAir	Grill, Convection Heat, Base element ceramic glass		
Microwave power	1000W	N/A		
Oven element power	0.5kW + 1.5kW	1.8kW		
Base heat power	0.7kW	0.7kW		
Grill power	N/A	2.4kW		
Total Power	3kW	2.7kW		
Temperature Range	30-280°C	30-290°C		
Ventless	Yes, catalytic convertor	Yes, catalytic convertor		
Stackable	With stacking stand	With stacking kit		
Key Specifications				
Number of menu items	40 programmes, 8 items per group	24 programmes, 6 items per tab		
Stages of Cooking	4 stages per programme	4 stages per programme		
Operation	Touch Screen	Touch Screen		
Antimicrobial Protection	Yes - touch screen and door handle	No		
Touch & Change	Yes	Yes		
ColourCue Oven Status	Yes	Yes		
Screen size	5" diagonal/110 x 66mm	4.3"		
Resolution	800 x 480	480 x 272		
IPS screen (can be viewed equally well from any angle)	Yes	Νο		
Languages	English, German, French, Italian and Spanish	English, German, French, Italian and Spanish		
Diagnostics	Element, thermocouple and microwave test procedures	Element and thermocouple procedures		

CiBO+ VERSUS CiBO





		CiBO		
Capacity				
Pizza Capacity	12"	12"		
Gastronorm Capacity	GN2/3	GN2/3		
Capacity litres	23	12		
Cooking area size	340mm x 355mm	340mm x 355mm		
Supply Connections				
Standard 3 pin, 3kW UK plug	Yes	Yes		
Requires installation	No	No		
Connectivity	USB	USB		
Dimensions and Weight				
Unit H x W x D (mm)	640 x 395 x 665	367 x 437 x 616		
Unit H x W x D internal (mm)	195 x 340 x 350	95 x 350 x 320		
Weight	52Kg	37.5Kg		
Construction				
Construction	Stainless Steel, glass	Stainless Steel, glass		
Base plate construction	Toughened Ceram Glass	Ceramic Glass Base		
Colours available	Black, Green, Red, Purple	Stainless Steel, Black, Teal, Merlot, Champagne		
Accessories				
Supplied in box	Paddle, Teflon Basket, Teflon Sheet, 1 litre Protect, 1 litre Sparkle	Paddle, Teflon Basket, Teflon Sheet, Wire Rack, Baking Sheet		
Other Accessories available	Paddle Hanger, Wire Rack, Baking Sheet, Egg Tray, USB Stick	Plinth, Wall bracket, USB Stick, Branding Tray		
Summary				
Warranty	2 Year Onsite Parts and Labour Warranty (UK) 2 Year Parts (Export)	2 Year Onsite Parts and Labour Warranty (UK) 2 Year Parts (Export)		



COMPETITOR COMPARISON

	CIBO+	MerryChef E2S (1000W Version)	MerryChef E1S	MenuMaster XpressChef Xpress IQ High Speed Oven MRX/Falcon Xpress MRX/Lainox Oracle/XpressChef 3i MRX51U	
List Price	£6,499	£9,082	£6,085	£6,030	
Claim	Setting the new benchmark in high speed ventless cooking	Rapid cooking up to 20 times faster than a conventional oven	Rapid cooking up to 10-12 times faster than a conventional oven.	Cooks up to fifteen times faster than traditional ovens	
Number of menu items	40 menu items with 4 stages per recipe	1024 programs, 6 stages per cook program	1024 programs	Up to 360 menu items	
Temperature	Five temperatures groups	Single temperature	Single temperature	Single temperature	
Cooking area size	340mm x 340mm	310mm x 310mm/12.25" x 12.25"	310mm x 310mm/12.25" x 12.25"	312mmx 312mm	
Heat Methods	Microwave, ContactBase, TurboAir	Microwave, Convection, Impingement	Microwave, Convection, Impingement	Microwave, Convection, Impingement	
Microwave power	1000W	1000W	800W	1000W	
Base Heat	Direct cooki on the toughened neo ceram ContactBase – no soggy, sweaty bottom	Standard oven shelf	Standard oven shelf	Standard oven shelf	
Base heat power	0.7kW direct cook	N/A – indirect, warms up from heat in oven	N/A – indirect, warms up from heat in oven	N/A – indirect, warms up from heat in oven	
Colouration	ContactBase and TurboAir for even colouration	Impingement	Impingement	Impingement	
Oven element power	0.5kW + 1.5kW	2.2kW	2.2kW	2.3kW	
Power	3kW	3kW	3kW	3kW	
Screen size	5" diagonal/110 x 66mm	5.5" diagonal/114 x 88mm	5.5" diagonal/114 x 88mm	7" touch screen display	
Resolution	800 x 480 pixels	342 x 264 pixels	342 x 264 pixels		
Connectivity	USB	USB	USB	WiFi, Ethernet and Smart USB	
Touchscreen	Yes	Yes	Yes	Yes	
Unit H x W x D	640mm x 395mm x 665mm	620mm x 356mm x 595mm	588mm x 410mm x 538mm	577mm x 356mm x 673mm	
Stackable	Yes with stacking stand	Yes with stacking stand	Yes with stacking stand	Yes with kit	
Construction	Stainless steel and glass	Stainless steel cavity and casework	Stainless steel cavity and casework	Stainless Steel	
Cooldown	Cooldown+, no ice required	Cool down programme requires ice to be put in cavity			
Cleaning	Smooth, easy to clean cavity	Very easy to clean seam welded cavity with large round edges	Very easy to clean with large rounded edges	Easy-clean construction with 3 removable filters and cleaning reminder	
Diagnostics	Built in diagnostics testing	Built in diagnostics testing	Built in diagnostics testing		
Colours Available	Black, Red, Purple, Green	Red, Black, Stainless	Black	Stainless	
Languages	English, German, French, Italian and Spanish				
Warranty	2 Year Parts and Labour	1 Year Parts and Labour	1 Year Parts and Labour	3 Years Magnetron Part Only & 1 Year Parts & Labour (MenuMaster) 1 year (Falcon)	
Weight	52kg	61kg	58kg	57kg	

CiBO+



COMPETITOR PERFORMANCE COMPARISONS



OVEN/FOOD	COSTA SAUSAGE BAP	COSTA VEGAN HAM & CHEESE TOASTIE	COSTA HAM & CHEESE TOASTIE	COSTA TUNA MELT PANINI	CHEESE & TOMATO PIZZA
CiBO+ COOK TIME	80 SECONDS	70 SECONDS	60 SECONDS	60 SECONDS	90 SECONDS
MERRYCHEF E2S COOK TIME	80 SECONDS	70 SECONDS	60 SECONDS	60 SECONDS	90 SECONDS
MERRYCHEF E1S COOK TIME	90 SECONDS	80 SECONDS	90 SECONDS	85 SECONDS	100 SECONDS

CibO+ PARTNER RESOURCES

The following resources are available for our partners:

- Brochure
- Sales Video
- Images
- Logos
- Spec Sheet
- User Manual COMING SOON!
- Quick Start Guide and Recipe Book COMING SOON!
- BIM/CAD models COMING SOON!
- CiBO+ Cleaning Video COMING SOON!
- CiBO+ Programming Video COMING SOON!
- CiBO+ Cooking Hints and Tips Video COMING SOON!







COMING TO A KITCHEN NEAR YOU!