



by **Lincat**

THE LAUNCH PACK



HEADLINE MESSAGES

DESIGNED FOR THE FUTURE



HEADLINE MESSAGE	HOW	PAY OFF
FASTER SERVICE - FOOD ORDERED NOW, SERVED NOW	<ul style="list-style-type: none"> - Unique Tri- heat technology - 25% faster heat up - Cooks 12x faster than conventional methods 	<ul style="list-style-type: none"> - Reduced queues - Increased productivity - Maximised profits - Happy, loyal customers
FANTASTIC FOOD, EVERY TIME	<ul style="list-style-type: none"> - Unique Tri-heat technology. - TurboAir –for even colouration. - ContactBase –for base colouration and crispiness (no soggy bottoms). - Press any of the 40 menu items on the Qpad touch screen and the oven will do the rest, minimising operating errors. - PIN lock to protect recipe settings. - Groups to accommodate different cook temperatures (no one size fits all). 	<ul style="list-style-type: none"> - Happy, loyal customers - Maximised profits - A future proofed business
A WIDER MENU CHOICE	<ul style="list-style-type: none"> - Press any of the 40 menu items on the Qpad touch screen and the oven will do the rest – no chef required! 	<ul style="list-style-type: none"> - Increased choice - Maximised profits - Happy, loyal customers



HEADLINE MESSAGES

DESIGNED FOR THE FUTURE



HEADLINE MESSAGE	HOW	PAY OFF
INCREASE PRODUCTIVITY	<ul style="list-style-type: none">- Faster service- Qpad touchscreen removes language barriers and minimises training, oven can be used by any member of staff.	<ul style="list-style-type: none">- Maximised profits
LESS WASTE	<ul style="list-style-type: none">- Cook on demand, only cook what you need.- Press any of the 40 menu items on the Qpad touch screen and the oven will do the rest, minimising operating errors.- PIN lock to protect recipe settings.	<ul style="list-style-type: none">- Maximised profits- Minimised waste- Sustainability



FEATURES AND BENEFITS

DESIGNED TO PUT THE USER IN CONTROL



QPad

ColourCue



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.



FEATURES AND BENEFITS

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.



FEATURES AND BENEFITS

DESIGNED WITH UNIQUE TRI-HEAT TECHNOLOGY



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+!

FEATURES AND BENEFITS

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.



CLEAN + ✨



FEATURES AND BENEFITS

DESIGNED TO BE KINDER TO THE PLANET



FEATURE	BENEFIT
ECO MODE	Uses less than 1kw per hour, saving energy and money.
25% FASTER HEAT UP and RAPID COOLDOWN+	Saving energy and money.
COOK FOOD UP TO 12X FASTER than conventional cooking methods	Saving energy and time as well as increasing staff productivity.
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	Uses less energy over traditional hood systems.
ENERGY DATA	Optimise CiBO+ settings for maximum efficiency. Saving energy and money
ON DEMAND COOKING , cook just the right amount, when it is needed.	Minimising food waste, as well as saving energy and money.

GREEN + 

FEATURES AND BENEFITS

DESIGNED TO BE KINDER TO THE PLANET



COOK ALL THIS USING JUST 1.44kW (COSTING 30 PENCE*)!



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

GREEN + 

DESIGNED TO DELIVER A RETURN



FOOD TO GO!

What could you deliver?

BACON Roll 12 MONTH PROFIT OPPORTUNITY
£24,570
COOKS IN 45 SECS.



Vegan PIZZA 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.



COFFEE SHOPS

What could you deliver?

CROISSANTS 12 MONTH PROFIT OPPORTUNITY
£13,741
COOKS IN 20 SECS.



Paninis 12 MONTH PROFIT OPPORTUNITY
£22,841
COOKS IN 45 SECS.



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.



RESTAURANTS

What could you deliver?

RIBS & Fries 12 MONTH PROFIT OPPORTUNITY
£104,104
COOKS IN 1 MIN. 20 SECS.



CHICKEN WINGS & Fries 12 MONTH PROFIT OPPORTUNITY
£46,046
COOKS IN 2 MIN.



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.



EDUCATION

What could you deliver?

Wraps 12 MONTH PROFIT OPPORTUNITY
£8,385
COOKS IN 50 SECS.



WAFFLES 12 MONTH PROFIT OPPORTUNITY
£6,240
COOKS IN 30 SECS.



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



Paddle with
handguard
and sides **LT02**



CiBO+ Sparkle
Oven Cleaner **OC01**
CiBO+ Protect
Oven Shield **OS01**



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



Non-stick Teflon
Sheets **TFS05**

OTHER ACCESSORIES AVAILABLE



Non-stick Baking
Tray **NSBT23**



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



Wire Rack
SH136



Egg Tray
2/3GN **CIBO/ET**



Magnetic Paddle
Hanger **LTH01**



USB Stick
CIBOPLUS/US

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	No
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+		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 cook 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

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!