

CiBO

Serving hot food everywhere.



FEATURES

Control System

- 4.3" touch screen control
- 24 programmed with icon driven system
- USB updates
- PIN lock to prevent other users changing your settings

Cooking System

- 2.4kW grill
- 1.8kW oven
- 0.7kW radiant base element
- 340mm x 355mm ceramic glass cooking area suitable for 12" pizza
- *15amp GPO 230V 11.7amps 2700W

Dimensions

- External (H x W x D)
- 370mm x 440mm x 620mm (inc. handle)
- Internal (H x W x D)
- 95mm x 340mm x 355mm
- Weight 27kg

Inclusive Accessories

- Paddle
- Baking sheet
- USB stick
- Wire rack
- Teflon sheet

Warranty

2-year Manufacturer's warranty Back to base.





CIBO

From cute cafes to bustling food trucks, or even late-night diners, Cibo is suitable everywhere. It comes in five eye-catching colours – teal, stainless steel, black metallic, champagne and merlot – to complement every kitchen, bar or benchtop. Its small footprint and stack-ability make Cibo ideal for venues with limited space. Take your small business to the next level with the latest technology, the Cibo Speed Oven.

WHAT IS CIBO?

Cibo is a speed oven that offers convenience to every retail food business. It uses a patent-pending combination of three different heat sources – convection, grill and a heated base – to ensure food is ready within two to three minutes. Cibo is perfect for any business looking for a compact unit that will create snacks and smaller items – such as paninis, pizzas, pastries and toasted sandwiches – with speed. It is not a microwave, nor does it have a microwave feature. It is perfectly designed to complement venues that want to create or re-heat incredible food with the delicious results that a microwave does not give. With Cibo, customers get quality food, fast.

HOW DOES CIBO WORK?

Cibo boasts three heat sources that work separately, in phases, to cook and heat food to perfection. The total power of the heat sources is 4900W and limited to 13Amps, meaning it can be plugged into any outlet and used instantly. In addition, Cibo's home screen features pre-programmed recipes that you can simply press and use or tweak the settings to suit you. This allows you to tailor the results to your preference; whether you want a crispier pizza or toastie or a doughier one, it's up to you!

Moreover, Cibo allows chefs to push boundaries by developing their own programmed menu. Simply put in the settings and use the PIN lock to lock it in. Create consistently perfect food every time.





BENEFITS



Cost-Effective

Cibo is your cost-effective solution for perfect cooking results. It allows you to cook multiple items at once – reducing the cooking time and increasing service turnover. Cibo is designed to replace your grill, oven, sandwich press and salamander. It takes only two to three minutes to cook, heat and toast food – making it faster than a panini press. Work quickly and efficiently with Cibo.



Perfect results

The patent-pending three heat source phased cooking system enables Cibo to deliver perfect results in no time. It is ideal for fresh or frozen foods, giving better results than a microwave. Food heated in the Cibo comes out perfectly baked and heated through, without sacrificing quality. With Cibo, you can bake pizza bases to the perfect crispy result, evenly bake pastries, quickly toast paninis and heat pancakes without drawing out moisture.



Customisable

Tailor your Cibo to your own needs. Cibo offers pre-existing pre-programmed settings that can easily be tweaked to deliver your desired results every single time. Alternatively, users can input their own program to suit their menu. Simply program the machine and input the PIN lock to save it for next time. Programs can be colour-coded with pre-designed icons to make the entire process even more streamlined.

FEATURES

Cibo offers a simple to use touchscreen controller. Simply press the colour coded icon – designed to overcome all language barriers – and watch it cook food to your desired outcome. This is combined with a USB port for easy software updates.

Cibo is perfect for quick service venues with limited space, such as convenience stores, quick-service restaurants, events and mobile catering, coffee shops and hotels and resorts. It's designed to be stackable, and the catalyst technology removes the need for a vent – meaning it can sit flush against a wall.

Finally, Cibo comes with a two-year part and labour warranty. Utilise Cibo daily with peace of mind that we have your back if something goes wrong.





CIBO IS PERFECT FOR:

Cafés

Cibo is the perfect asset in a café. It toasts and cooks to perfection: toast foccacias, panini's and sandwiches in two to three minutes – faster than a panini press. Or re-heat bacon and egg rolls, pies and quiches without sacrificing the quality of the food. The automated programs – both pre-set or customisable – with built-in timers ensure that food is never burnt and perfectly heated through. Additionally, its swift recovery time between uses means that in a busy café, food can be pumped out efficiently and without stress.

Cibo's small footprint means that it was made for the small venue. The units are designed to be stacked on top of one another, and the catalyst technology removes the need for a vent – allowing the machines to sit flush against the wall. Moreover, Cibo is easy to clean and can replace your sandwich press and salamander, saving you space and money.

The small but versatile machine comes in four different colours – teal, stainless steel, black metallic, merlot and champagne. These gorgeous colours are intended to blend in or stick out to best suit the interior of your café. Cibo runs on a 15Amp power point – meaning you can plug it into a standard power point and start using the machine immediately. Just pick your program, press start, and Cibo will beep to tell you when the food is done.



Grab and Go Venues

Cibo allows you to expand your range with added convenience. With this small and stackable but versatile machine, businesses can offer their customers a more comprehensive range of food without renovating the entire store. Venues that traditionally offered cold foods, such as salads, sandwiches and muesli, can now expand their menu. Just keep hot food in the fridge and re-heat in the Cibo when you're ready. With Cibo, you can re-heat pizza slices, quiches and sausage rolls on the spot without having to sacrifice the quality of the food.

Cibo is perfect for supermarkets, service stations, corner stores, and all other grab-'n'-go venues. Its intuitively designed touchscreen controller and icons mean that anyone can use it. Program the machine to cook and re-heat your menu items perfectly and match the program with your desired icon. When you, your workers, or even customers are ready to heat the food, open up Cibo, place it inside and press the corresponding icon. Have delicious, hot food at its optimal cooking outcome in under three minutes.



Bakeries

There is nothing better than walking into your favourite bakery when a fresh batch has just come out of the oven – the smell of delicious butter wafting through the air – and purchasing your favourite sweet treat and taking that first warm bite. But, it's unrealistic to expect fresh batches to constantly come out of the oven throughout the entire day. It's even more unrealistic to expect them to be warm and in their optimal condition continually. With Cibo, you can create this experience on demand.

Heat or toast croissants, pies, sausage rolls, quiches and other baked goods to perfection with Cibo. The smell of baked goods will waft through the store the entire day as you do this. Users can also program the machine to heat or finish cooking their products to the optimal condition. Simply program the desired temperature and time, select an appropriate icon and input the pin to set it up. When you're ready to use the Cibo, put in the item and click the icon. Your products will be warm and prepared for customers in no time.

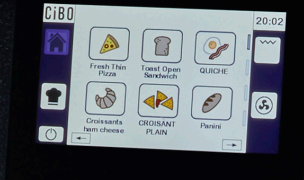
Cibo guarantees perfect results. Unlike with the microwave, with Cibo, you won't be compromising quality. Cibo utilises a patented three-phase cooking technique to preserve and enhance the quality of your products. The compact and versatile machine is the perfect addition to your bakery. With Cibo, you can create the warm and welcoming environment that customers crave when they head to the bakery.

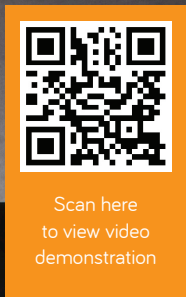


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