



PRODUCT OPTIONS AND ACCESSORIES

- CIBO/BT Basket
- LT01 Paddle
- SH136 Wire Rack
- TFS05 Teflon Sheet
- CIBO/TT Teflon Tray
- CIBO/ET Multi Tray
- OC01-6 Daily Oven Cleaner
- OS01 Daily Oven Protect

PRODUCT FEATURES

- Produces perfectly cooked food in less than three minutes, helping operators reduce waiting times and increase service speed during peak periods.
- Patented convection, grill and heated base technology delivers consistent cooking results with exceptional texture, colour and flavour.
- Cooks, toasts and reheats a wide variety of fresh and frozen foods, providing complete menu flexibility from a single appliance.
- Ventless operation removes the need for costly extraction systems, reducing installation costs and increasing location options.
- Runs from a standard 13-amp plug, allowing quick and easy installation without specialist electrical requirements.
- Compact footprint maximises valuable counter space while delivering powerful cooking performance in busy foodservice environments.
- Intuitive touchscreen controls make operation simple, reducing training time and improving staff confidence.
- Clear icon-based navigation allows users of all skill levels to achieve consistent cooking results every time.
- Six pre-programmed cooking settings help operators start serving food immediately with minimal setup.
- Custom recipe storage enables businesses to create unique menu items while maintaining consistency across every service.
- Rapid cooking technology increases throughput, helping operators serve more customers and maximise revenue opportunities.

AIA FILE NUMBER:

ITEM NUMBER:

WEIGHTS & DIMENSIONS

Product Width	437 mm
Product Depth	616 mm
Product Height	367 mm
Product Dimensions (WxDxH) (mm)	437 Millimeter X 616 Millimeter X 367 Millimeter

SHIPPING DETAILS

Ship Width	81.3 cm
Ship Depth	68.5 cm
Ship Height	65.5 cm
Ship Weight	34.54 kg

PRODUCT CERTIFICATION ICONS



ENERGY SPECIFICATIONS

Primary Energy Type	Electric
Electrical Volts	230V

ADDITIONAL TECHNICAL SPECIFICATIONS

Cooking Chamber Width	340
Cooking Chamber Depth	355
Cooking Chamber Height	95
Oven Size (volume)	0.4
Temperature Minimum	30

bidding specifications

TECHNICAL DRAWING

