

CiBO

family



HIGH SPEED
COOKING LINE-UP

by **Lincat**

STEP INTO THE
WORLD OF OUR
ACCLAIMED

CiBO *family*



CiBO represents consistency, innovation, and business optimisation, boasting a lineup of speed ovens each equipped with cutting-edge, patented Tri-heat technology, ensuring unparalleled quality results for every order.

Compact yet able to accommodate a 12" pizza, all the models in our CiBO family are ventless and adaptable for use in virtually any setting, empowering you to create and expand your menus while maximising profitability.

The user-friendly QPad touch screen streamlines operations, addressing challenges such as varying culinary skills, language barriers, operational errors, and food waste.

CiBO is your partner in maintaining consistency, enhancing innovation, and optimising your business performance.

Keep reading to uncover which CiBO model suits your needs best.

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Supplier of the Year for New Product
Development - Chef Solutions



Supplier of the Year for
Service & Support



The groundbreaking innovation of our first, entry level CiBO One didn't go unnoticed, quickly earning the speed oven an award for innovation. Since then, it has become one of our top-selling products, available in more than 40 countries globally.

CiBO One pioneered the first of our patented speed oven technology, which combines TurboAir, ContactBase, and a grill to deliver high quality results, fast.

With CiBO One, you can create an array of perfectly cooked menu items, including pizzas and open sandwiches, in under three minutes.



Since its 2022 debut, CiBO+ has become the market benchmark for high-speed ovens, receiving four awards. CiBO+ is recognised for its unmatched performance, speed, and affordability, it has achieved unprecedented global sales, surpassing any other product in Lincat's 54-year history!

By integrating microwave technology, CiBO+ with its patented tri heat technology cooks in seconds, broadening your menu options to include denser items such as pies and lasagne. All this is achieved within a 3kW plug-and-play limit, with power seamlessly transitioning between the three heat sources.












As the newest addition to the CiBO range, CiBO+ Boosted encompasses all the great features of CiBO+ but is designed specifically for high-demand operations. It guarantees faster cook times, zero recovery time between cycles, and effortless handling of multiple portions of dense and frozen products. With an 'unlimited' 4.7kW power supply, all three heat sources can operate simultaneously, maximizing performance and efficiency.



TURN OVER TO SEE HOW
CiBO CAN MAXIMISE
YOUR PROFITS
£££



DESIGNED TO DELIVER FOR YOU

				
 <p>Croissants (REHEAT) Ingredients Price 50p</p>	 65	112	120	
	CookTime 40s	25s	25s	
 <p>TOMATO and Mozzarella Panini Ingredients Price £1</p>	 41	70	75	
	CookTime 2m20s	1m10s	1m	
 <p>Cheese AND TOMATO THIN CRUST Pizza Ingredients Price £1</p>	 23	40	43	
	CookTime 3m25s	2m	1m50s	
 <p>BACON Roll (PRECOOKED BACON) Ingredients Price 55p</p>	 47	81	87	
	CookTime 1m10s	40s	35s	



Nachos

Ingredients Price **£1.66**

DAYS PAY BACK!

38

64

69

CookTime

1m30s

1m

40s



Vegetable Noodles

Ingredients Price **£1.50**

DAYS PAY BACK!

25

43

46

CookTime

2m45s

1m30s

1m10s



Omelette

(3 EGG)

Ingredients Price **60p**

DAYS PAY BACK!

37

64

68

CookTime

3m

2m

2m



Lasagne

Ingredients Price **£1**

DAYS PAY BACK!

N/A

25

27

CookTime

N/A

3m30s

3s15s



STEAK Pie

Ingredients Price **£2.50**

DAYS PAY BACK!

N/A

29

32

CookTime

N/A

2m55s

2m30s

ROI based on: 25 portions per day, ovens sold at full list price.

The **CiBO** Family is designed to be used in both foodservice and non-traditional spaces generating additional revenue points with limited space. **CiBO** can be used literally anywhere that food could be offered.



Cafes & Coffee Shops



Quick Serve Restaurants



Restaurants



Hotels



Education



Forecourts & Convenience Stores



Event & Mobile Catering



Pubs & Bars

CiBO
family

CiBO
one



≡ **BOOSTED**

MODEL	CiBO One	CiBO+	CiBO+ Boosted
Food	Great for cooking thinner products such as pizza and open sandwiches.	Designed to cook denser food such as pies, jacket potatoes and lasagne as well as assembled paninis, baguettes, toasties.	Effortless handling of multiple portions of dense and frozen products.
Heat Sources	ContactBase, TurboAir, Grill	ContactBase, TurboAir, Microwave	ContactBase, TurboAir, Microwave
ContactBase Power	0.7 kW	0.7 kW	0.7 kW
TurboAir Power	1.8 kW	0.5kW + 1.5kW	0.5kW + 1.5kW
Microwave Power	N/A	1000 W	1000 W
Grill Power	2.4 kW	n/a	n/a
Total Power	2.7 kW	3 kW	4.7 kW
KEY SPECIFICATIONS			
Ventless	✓ catalytic convertor	✓ catalytic convertor	✓ catalytic convertor
Touch screen	4.3"	5"	5"
Touch & Change	✓	✓	✓
Number of menu items	24	40	80
Stages of cooking	4 stages per programme	4 stages per programme	4 stages per programme
Temperature groups	1	5	5
Languages	English, German, French, and Italian	English, German, French, Italian, Spanish and Portuguese	English, German, French, Italian, Spanish and Portuguese
CiBO Doctor Diagnostics	✓	✓	✓
CAPACITY			
Pizza Capacity	12"	12"	12"
Gastronorm capacity	GN2/3	GN2/3	GN2/3
Capacity litres	12	23	23
Cooking area size	340mm x 355mm	340mm x 355mm	340mm x 355mm
SUPPLY CONNECTIONS			
Plug Type	UK, 3 Pin Plug	UK, 3 Pin Plug	Commando Plug Single Phase 32A Three Phase 20A



WITH OUR CIBO FAMILY, YOU'RE GUARANTEED BOTH QUALITY AND SPEED.

CiBO One introduced our first patented speed oven technology, seamlessly integrating TurboAir, ContactBase, and a grill to achieve uniform, even colouration and crispness.

In CiBO+ models, we've advanced further by integrating microwaves with a controllable ContactBase and TurboAir to establish a dual-temperature cavity. This Tri-heat innovation effectively addresses the challenges often associated with high-speed ovens, preventing product sweating while ensuring consistent colouration and crispness. Our technology prioritises both speed and quality, ensuring that neither is compromised.

Why compromise quality cooking everything at the same temperature? With CiBO+ models you can set up to five different oven and base temperatures, and then you can assign menu items to the group which will deliver the best results.



WHAT IS IT?

High-speed airflow at 4 meters per second in a cylindrical pattern over food

WHAT DOES IT DELIVER?

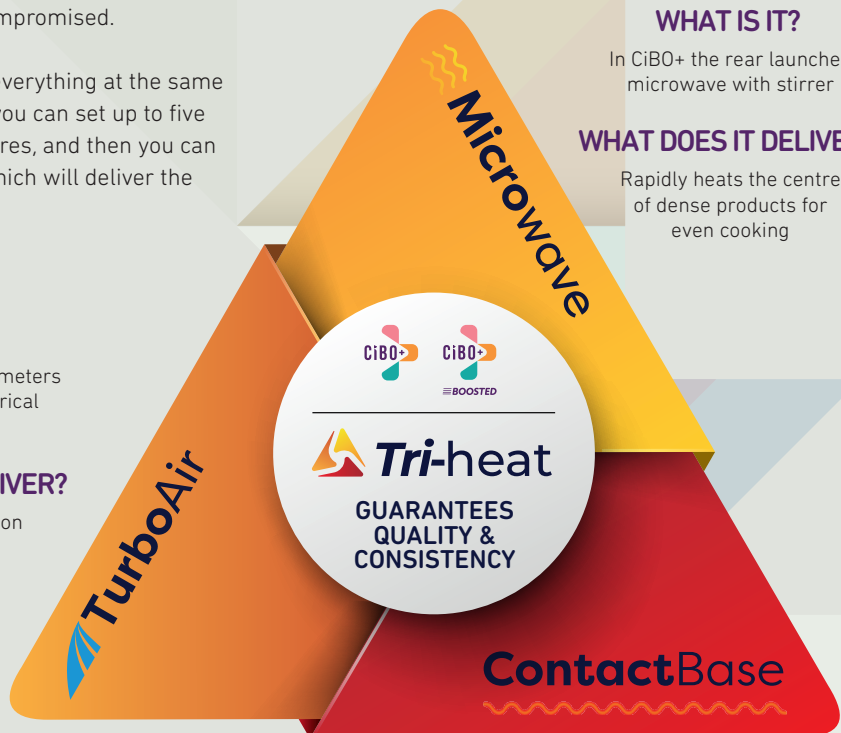
Consistent Colouration

WHAT IS IT?

In CiBO+ the rear launched microwave with stirrer

WHAT DOES IT DELIVER

Rapidly heats the centre of dense products for even cooking



WHAT IS IT?

Controllable Contact Base

WHAT DOES IT DELIVER?

Perfect base colouration and crispiness. 25% faster heat-up time

DESIGNED FOR PERSONALISATION



Simply press any one of the menu items on the QPad touch screen and the oven will do the rest. Removing language barriers, minimising training time, operating errors, and food waste. CiBO+ Boosted provide a choice of 80 menu items, CiBO+ 40 and CiBO One 24.

With our 'Touch & Change' concept technology, you can easily customise menu item positions and recipe settings to suit business needs by simply touching and changing them. The PIN lock ensures consistent results by protecting recipe settings, regardless of the operator.

For multi-site operations, menus can be cloned and shared between sites via USB.



DESIGNED FOR SUSTAINABILITY

All models within our CiBO range prioritise sustainability, boasting a minimal carbon footprint through on-demand cooking, reduced food wastage, energy efficiency, and improved staff productivity.

The CiBO+ models feature 25% faster heat up and the rapid Cooldown+ programme to speed up cleaning. When in eco mode the CiBO+ models consume less than 1kW per hour.

Further more, utilising ventless technology, these ovens recirculate hot cooking air via a heater and catalytic converter before reintroducing it into the oven cavity, thus enhancing energy conservation.

At the end of its lifecycle, all models in the CiBO family are composed of 98% recyclable components, significantly reducing impact on landfill.





DESIGNED TO LOOK AFTER YOU

In the event of an issue **CiBO Doctor** is designed to alert you to and identify any fault in advance of engineer attendance, increasing the likelihood of a first-time fix.



DESIGNED FOR SPEEDY CLEANING

CiBO Daily Oven Cleaner, CiBO Daily Oven Protect and the smooth, easy to clean cavity of our CiBO ovens, speeds up the cleaning process. When required, CiBO Heavy Duty Oven Cleaner is designed to tackle the toughest of residues, making removal of burnt on carbon debris effortless.

CiBO+ models, the front mounted air filter can easily be removed and put through the dishwasher. A Teflon composite back panel reduces oven cavity cleaning time and is user replaceable as required.



CLEAN + ✨





SUPPORT BEYOND THE SALE

Do you have any questions on how to get the best results from your CiBO model? Reach our chef team on **01522 875581** or email **culinary@lincat.co.uk**



2
YEAR
UK Parts
and labour
warranty

Export
Parts
Only

To kickstart your experience, all the CiBO's in our range are provided with quick user instructions, recipes, and helpful hints and tips, ensuring you get the most out of your new speed oven from the very beginning.

All CiBO models are designed and manufactured in the UK and supplied with a comprehensive two-year parts and labour warranty for peace of mind (Export two-year parts only).



Scan me to view the CiBO+ recipe book, containing over 100 recipes!



**FALAFEL
AVOCADO
WRAP**

CiBO
#BOOSTED
by Lincat

TAB SETTINGS:
270°C 360°C

RECIPE SETTINGS:
1

CiBO
#BOOSTED
by Lincat

TAB SETTINGS:
270°C 360°C

RECIPE SETTINGS:
1

**HOT
SNACKS**

**HOISIN
QUORN
WRAP**

INGREDIENTS:

- 1 x 10 Tortilla wrap
- 2 Quorn pieces chopped
- 1/2 Spring onion
- 25g Hoisin sauce

DIRECTIONS:

1. Combine the Quorn pieces with sauce and spring onion.
2. Spread the mixture on the wrap.

CiBO
#BOOSTED
by Lincat

TAB SETTINGS:
210°C 330°C

RECIPE SETTINGS:
80% 40% 0:00:55

START TEMPERATURE:
Chilled

CiBO
#BOOSTED
by Lincat

TAB SETTINGS:
210°C 330°C

RECIPE SETTINGS:
1

COOKING MEDIUM:
Teflon tray

PORTIONS:
1



CiBO
one

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HIGH SPEED OVENS

Why choose CiBO One?

- Create an array of perfectly cooked menu items, including pizzas and open sandwiches, in under three minutes
- Compact yet able to accommodate a 12" pizza
- Ventless and adaptable for use in virtually any setting
- 3kW plug-and-play
- Patented speed oven technology, combine TurboAir, ContactBase, and a grill to deliver high quality results, fast
- User-friendly QPad touch screen, addressing challenges such as varying culinary skills and language barriers
- Replace your panini grill, toaster, convection oven and grill



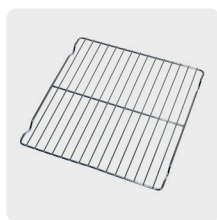
PRICE £	PRICE €	H	W	D	POWER	WT
£4079	€4691	367	437	616	2.7kW	37.5
Internal usable dimensions		95	340	355		

MODEL	PRICE £	PRICE €	DESCRIPTION
A CIBO/PL	£121	€140	Plinth
A CIBO/WB	£298	€343	Wall bracket
A CIBO/SK	£114	€132	Stacking kit
A CIBO/BT	£65	€75	Baking tray
A LT01	£63	€73	Paddle
A SH136	£19.80	€22.80	Wire rack
C TFS05	£12	€14	Teflon sheet
A CIBO/USB	£29	€34	USB stick
C CIBO/TT	£74	€86	Teflon tray
A CIBO/BRT	£186	€214	Branding tray
C OC01-6	£74.99	€89.99	Daily Oven Cleaner (6 pack)
C OD01-6	£74.99	€89.99	Heavy Duty Oven Cleaner (6 pack)
C OS01	£25	€30	Daily Oven Protect

INCLUDED WITH THE OVEN:



Paddle **CIBO/PL**



Wire rack **SH136**



Teflon sheet **TFS05**



USB **CIBO/USB**

For accessories and consumables please see [page C14/16](#)



HIGH SPEED OVENS

Why choose CiBO+?

- Cooks in seconds, broadening your menu options to include denser items such as pies and lasagne
- Compact yet able to accommodate a 12" pizza
- Ventless and adaptable for use in virtually any setting
- 3kW plug-and-play limit, with power seamlessly transitioning between the three heat sources
- Cutting-edge, patented tri-heat technology, ensuring unparalleled quality results for every order
- User-friendly QPad touch screen, addressing challenges such as varying culinary skills and language barriers



CiBOPLUS/R



CiBOPLUS/P



CiBOPLUS/G



CiBOPLUS/B

PRICE £	PRICE €	H	W	D	POWER	WT
£6987	€8036	640	395	728	3 kW	65
Internal usable dimensions		195	340	340		

INCLUDED WITH THE OVEN:



Paddle with handguard and sides **LT02**

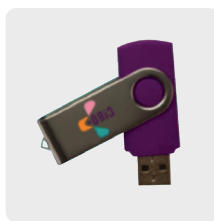


Teflon Tray **CIBO/TT**



Teflon Sheet **TFS05**

MODEL	PRICE £	PRICE €	DESCRIPTION
A LT02	£65	€75	Paddle with handguard and sides
C CIBO/TT	£74	€86	Non-stick Teflon Tray
C TFS05	£12	€14	Non-stick Teflon Sheets
A NSBT23	£118	€136	Non-stick Baking Tray
A CIBO/ET	£20.40	€23.50	Multi-tray
A SH136	£19.80	€22.80	Wire Rack*
A SK05	£1289	€1483	Moveable Stacking Stand, with front lock castors
A LTH01	£65	€75	Magnetic Paddle Holder
A CIBOPLUS/USB	£65	€75	Magnetic Paddle Holder
C OC01-6	£74.99	€89.99	Daily Oven Cleaner (6 pack)
C OD01-6	£74.99	€89.99	Heavy Duty Oven Cleaner (6 pack)
C OS01	£25	€30	Daily Oven Protect
C RC05	£100	€120	Oven cavity back plate**
A RCP1	£34	€41	RC05 fitting kit
A PP12	£795	€954	CiBO+ Panini Press



USB **CIBOPLUS/USB**



Daily Oven Cleaner **OC01**
Heavy Duty Cleaner **OS01**
Daily Oven Protect **OS01**

* For programmes with microwave
** For units predating April 2024

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Supplier of the Year for New Product Development - Chef Solutions



Supplier of the Year for Service & Support

PART OF THE
Lincat
GREEN RANGE

For accessories and consumables please see [page C14/16](#)

HIGH SPEED OVENS

Why choose CiBO+ Boosted?

- Encompasses all the great features of CiBO+
- Designed specifically for high-demand operations
- Effortless handling of multiple portions of dense and frozen products
- Guarantees faster cook times, zero recovery time between cycles
- 'Unlimited' 4.7kW power supply, enabling all three heat sources to operate simultaneously



CiBO+BST/R ⚡1



CiBO+BST/P ⚡1



CiBO+BST/G ⚡1



CiBO+BST/B ⚡1

CiBO+BST/R/3 ⚡3

CiBO+BST/P/3 ⚡3

CiBO+BST/G/3 ⚡3

CiBO+BST/B/3 ⚡3

PRICE £	PRICE €	H	W	D	POWER	WT
£7487	€8985	640	395	728	4.7 kW	65
Internal usable dimensions		195	340	340		

INCLUDED WITH THE OVEN:



Paddle with handguard and sides **LT02**

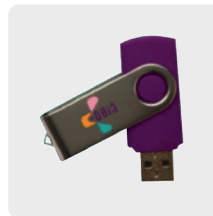


Teflon Tray **CiBO/TT**



Teflon Sheet **TFS05**

MODEL	PRICE £	PRICE €	DESCRIPTION
A LT02	£65	€75	Paddle with handguard and sides
C CiBO/TT	£74	€86	Non-stick Teflon Tray
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C OD01-6	£74.99	€89.99	Heavy Duty Oven Cleaner (6 pack)
C OS01	£25	€30	Daily Oven Protect
C RC05	£100	€120	Oven cavity back plate**
A RCP1	£34	€41	RC05 fitting kit
A PP12	£795	€954	CiBO+ Panini Press



USB **CiBOPLUS/USB**



Daily Oven Cleaner **OC01**
Heavy Duty Cleaner **OS01**
Daily Oven Protect **OS01**

* For programmes with microwave
** For units predating April 2024

⚡1 Single phase oven supplied with a 32A Commando plug

⚡3 3 Phase oven supplied with a 20A Commando plug

Please refer to page 17 for electricity supply requirements

For accessories and consumables please see [page C14/16](#)

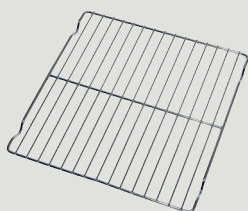


CiBO *family*

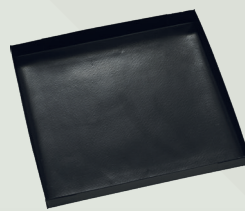
UNIVERSAL ACCESSORIES



Multi-tray
CIBO/ET
£20.40 / €23.50



Wire rack
SH136
(for programmes without microwave)
£19.80 / €22.80



Non-stick Teflon
Tray **CIBO/TT**
£74 / €86



Non-stick Teflon
Sheets **TFS05**
£12 / €14

UNIVERSAL CLEANING



Daily Oven
Cleaner **OC01-6**
(6 Pack)
£74.99 / €89.99

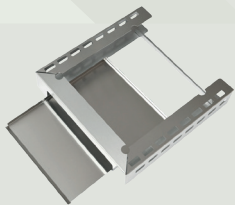


Heavy Duty
Oven Cleaner **OD01-6**
(6 Pack)
£74.99 / €89.99



Daily Oven Protect
OS01
(Single Bottle)
£25 / €30

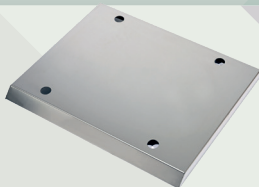
SPECIFIC ACCESSORIES



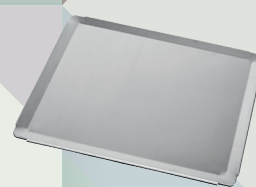
Plinth **CIBO/PL**
£121 / €140



Wall bracket
CIBO/WB
£298 / €343



Stacking kit
CIBO/SK
£114 / €132



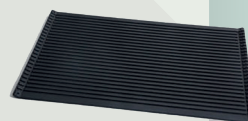
Baking tray
CIBO/BT
£65 / €75



Paddle **LT01**
£63 / €73



USB stick
CIBO/USB
£29 / €34



Branding tray
CIBO/BRT
£186 / €214



SPECIFIC ACCESSORIES



Paddle with handguard
and sides **LT02**
£65 / €75



Magnetic Paddle
Hanger **LTH01**
£65 / €75



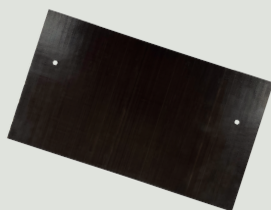
Non-stick Baking
Tray **NSBT23**
£118 / €136



Moveable Stacking Stand,
with front lock castors **SK05**
£1289 / €1483



USB Stick
CIBOPLUS/USB
£63 / €73



CiBO+ Oven Cavity
Back Plate* **RC05**
£100 / €120



Fitting Kit*
for RC05
RCP1
£34 / €41

*RCP1 Fitting Kit required for RC05 Oven Cavity Back Plate for CiBO+ ovens predating June 2024.
Fitted as standard to all CiBO+ and Boosted ovens from June 2024.



Introducing the ideal partner for your CiBO+ high-speed oven:

THE NEW PANINI PRESS

How does it work?

Utilising a convenient paddle mechanism, food effortlessly slides into the press between the top and bottom plates.

Accommodates a wide array of food items, from hearty sandwiches to delicate flatbreads.

- Paninis
- Bagels
- Subs
- Sandwiches
- Toasties
- Quesadillas
- Flatbreads

Simply place the panini press directly onto the ContactBase, allowing you to cook other items using liners or trays on top of the press.



Signature diagonal branding marks and consistently delicious results **every time!**



Key features include:

- For use with CiBO+ and CiBO+ Boosted
- Perfect diagonal branding marks
- Consistent cooking results with every use
- Long-lasting durability thanks to anodised-coated plates

MODEL	PRICE £	PRICE €	DESCRIPTION
A PP12	£795	€954	CiBO+ Panini Press

CiBO
family

by **lincat**



lincat.co.uk