

CiBO+ Boosted HIGH SPEED OVEN

With all the benefits of CiBO+ but with increased power and output, CiBO+ Boosted delivers faster cook times, quicker recovery, and seamless handling of multiple portions of dense and frozen food.

CiBO+ Boosted standard features and benefits

- All the benefits of CiBO+ with increased power and higher output!
- Perfect for cooking multi-portion frozen products
- Faster cooking for high demand, cook to order operations
- CiBO+ utilises a unique tri-heat technology. Microwave, TurboAir, and ContactBase, combined deliver unrivaled quality, speed, and consistency.
- TurboAir distributes high-speed airflow in a cylindrical pattern over the food for fast even colouration.
- Adjustable temperature control, rapid heat up, and cooking on the toughened neo ceram ContactBase delivers perfect base colouration and crispiness - there are no soggy bottoms with CiBO+!
- A rear launched microwave with a stirrer brings speed to the cooking process.
- Achieve the same high quality results for every order.
Simply press any one of the 40 menu items on the QPad touch screen and the oven will do the rest.
- Easily customise the position of menu items or recipe settings to suit your business with Touch & Change. Just touch what you want to change.
- 395mm x 665mm compact footprint with a generous sized oven.
CiBO+ can fit anywhere yet still deliver a 12" pizza.
- No installation required - plug in and cook.
- Utilise non-traditional spaces with ventless technology.
- Antimicrobial protection reduces the spread of viruses on touch points
- Single phase power supply
- Manufactured in the UK

Standard accessories

Paddle with handguard and sides

Non-stick Teflon Tray

Non-stick Teflon Sheets

CiBO+ Sparkle Oven Cleaner

CiBO+ Protect Oven Shield

Optional accessories

Egg Tray

Paddle Hanger

Non Stick Baking Tray

Wire Rack for Cibo Ovens

Stacking Trolley



Please note, due to ongoing product development and improvement, we reserve the right to change product design and specification at any time without notice.

 **MIDDLEBY GOLDSTEIN**

v1_2025

**HEAD OFFICE
AND MANUFACTURING PLANT**
211-217 Woodpark Road
Smithfield NSW 2164

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47 Stubbs Street,
Kensington
VIC 3031

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U12, 210 Queensport
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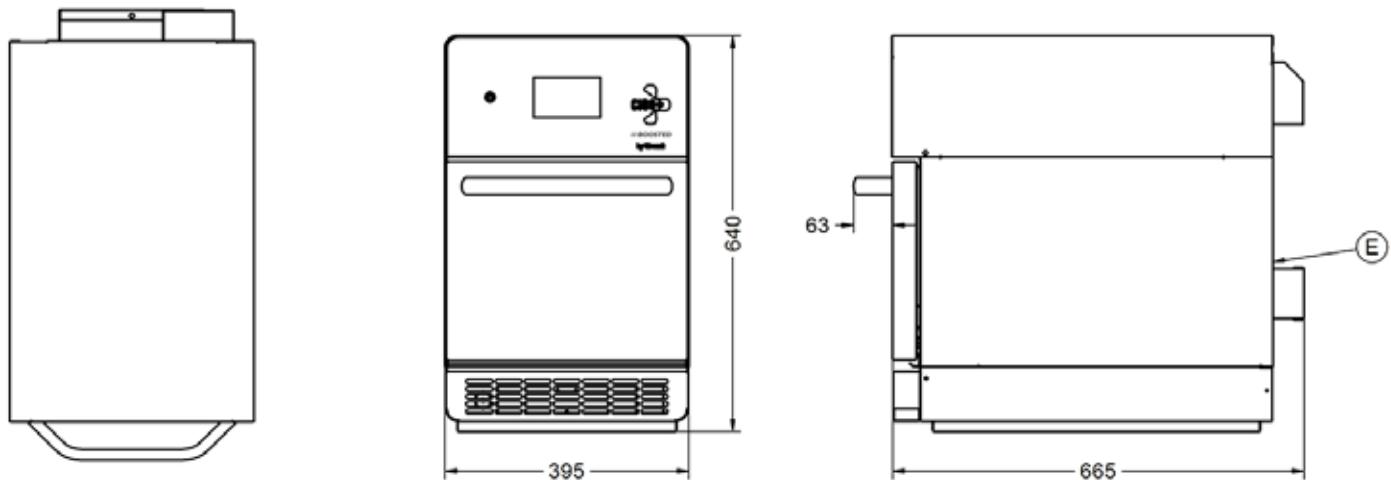
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CiBO+ Boosted – HIGH SPEED OVEN

CiBO+ Boosted SPECIFICATIONS

Dimensions (WxDxH)	395 x 728 x 640 mm
Internal Dimensions (WxDxH)	340 x 340 x 195 mm
Gastronorm Capacity	GN2/3
Pizza Capacity	1 x 12"
Cooking Area (WxD)	340x340 mm
Heat Base	1000 kW
Capacity	23 L
Unit Type	Countertop
Temperature Range	30-280°C
Oven Rating	2 kW
Microwave Power	1 000 W
Electric Plug Type	20 A
Electrical Volts	230V
Electrical Total Wattage	4700 W
Total Power	4.7 kW
Number of Electrical Plugs	1
Electrical Connection Type	Cord and Plug
Number of Electrical Conductor Wires	1
Dedicated Circuit Required	Yes
Energy Saving	Yes
Weight	52 kg
Packed Weight	65 kg
Packed Dimensions	500 x 840 x 875 mm



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