



PERFORMANCE

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the CIBO+ provides superior cooking performance while requiring less space and consuming less energy.

VENTILATION

- UL (KNLZ) listed for ventless operation.[†]
- EPA 202 test (8 hr):
 - Product: Pepperoni Pizzas
 - Results: 1.45 mg/m³
 - Ventless Requirement: <5.00 mg/m³
- Internal catalytic filtration to limit smoke, grease, and odor emissions.

EXTERIOR CONSTRUCTION

- Stainless steel exterior
- Powder coated, corrosion resistant air filter
- Ergonomic powder coated aluminum handle
- 5" capacitive touch screen with tempered glass cover

INTERIOR CONSTRUCTION

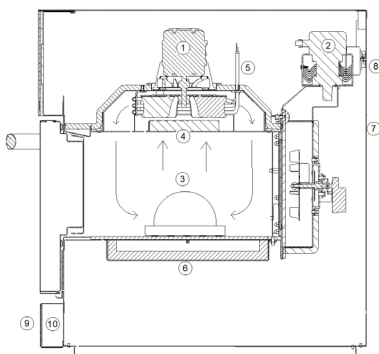
- 304/430 grade stainless steel interior
- Neoceram heated glass base
- Removable rear grease cover
- Fully insulated cavity

STANDARD FEATURES

- CIBO+ utilizes a unique tri-heat technology of microwave, impinged air, and ContactBase, combined to deliver unrivaled quality, speed, and consistency
- 40 item menu capacity
- Compact footprint (15.5")
- No installation required - plug in and cook
- Integral recirculating catalytic converter for UL® (KNLZ) listed ventless operation
- Antimicrobial protection reduces the spread of viruses on touch points
- Easily customize the position of menu items or recipe settings
- Vent catalyst to further limit emissions and odors
- Includes plug and cord (6 ft. nominal)
- Warranty – 1 year parts and labor

STANDARD ACCESSORIES

- 1 Oven Cleaner Kit (105702)
- 1 Aluminum Paddle (LT05)
- 1 Teflon Tray (CIBO/TT)
- 1 Teflon Sheet (TFS05)
- 1 USB Drive



- | | |
|-------------------------|-------------------|
| 1. Blower Motor | 6. Base Heater |
| 2. Microwave System | 7. Oven Vent Tube |
| 3. Stirred Impinged Air | 8. Air Outlet |
| 4. Catalytic Converter | 9. Air Inlet |
| 5. Cavity Heater | 10. Air Filter |

CERTIFICATIONS



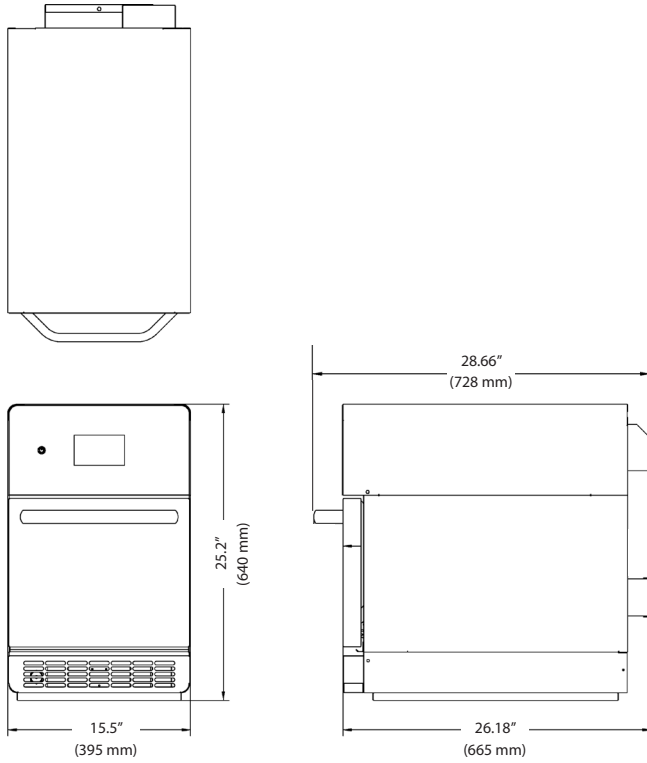
This product conforms to the ventilation recommendations set forth by NFPA96 using EPA202 test method.

^{*} Smart Voltage Sensor Technology does not compensate for lack of or over voltage situations. It is the responsibility of the owner to supply voltage to the unit according to the specifications on the back of this sheet.




[†] Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements. Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the UL certification or application. If you have questions regarding ventless certifications or local codes, please email ventless.help@turbochef.com

TurboChef reserves the right to make substitutions of components or change specifications without prior notice.

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DIMENSIONS		
Single Units		
Height	25.2"	640 mm
Width	15.5"	395 mm
Depth	26.18"	665 mm
Weight	115 lb.	52 kg
Cook Chamber		
Height	7.68"	195 mm
Width	13.39"	340 mm
Depth	13.39"	340 mm
Volume	0.8 cu.ft.	22.55 liters
Wall Clearance (Oven not intended for built-in installation)		
Top	5"	127 mm
Sides	2"	50 mm
SHIPPING INFORMATION		
All ovens shipped are packaged in a double-wall corrugated box banded to a wooden skid.		
Box size: 19.7" x 33" x 31.5" (500 mm x 840 mm x 800 mm) Item class: 110 NMFC #26710 HS code 8419.81		
Approximate boxed weight: 160 lb. (72.5 kg)		
Minimum entry clearance required for box: 34.5" (876 mm)		

ELECTRICAL SPECIFICATIONS			
SINGLE PHASE			
US/Canada	CBO-9500-1	208-240V, 60 Hz, 20A, 3.6 kW/2.0 kW/4.0 kW	 NEMA 6-20
UK	CBO-9500-2-UK	230V, 50 Hz, 13A, 2.6 kW/2.0 kW/2.9 kW	 BS1363
EU	CBO-9500-3-EU	230V, 50 Hz, 16A, 3.3 kW/2.0 kW/3.7 kW	 CEE7/V11