



Cibo – Quick start guide

Congratulations on buying your Cibo!

Cibo uses a patent pending combination of three different heat sources – convection, grill and a heated base.

Phased cooking programmes enable each of the three heat sources to switch on and off during the cook cycle to deliver fast results. This produces high-quality, perfectly-cooked food in 2-3 minutes.

To help you get the best results this quick start guide will explain

- How CIBO works
- What you can cook
- How to programme CIBO
- How to get the best from CIBO
- How to adjust the programmes to get optimal results
- Updating your CIBO

How CIBO works

CIBO has three heat sources – convection, grill and a heated base. The total power of all the heat sources is 4900W. Not all the elements can be powered on at same time (the controller prevents this) and power is limited to less than 13Amps, so a normal plug can be used.

What you can cook

CIBO can cook all types of food, however with a small cavity we advise against the continual use for cooking proteins high in fat content.

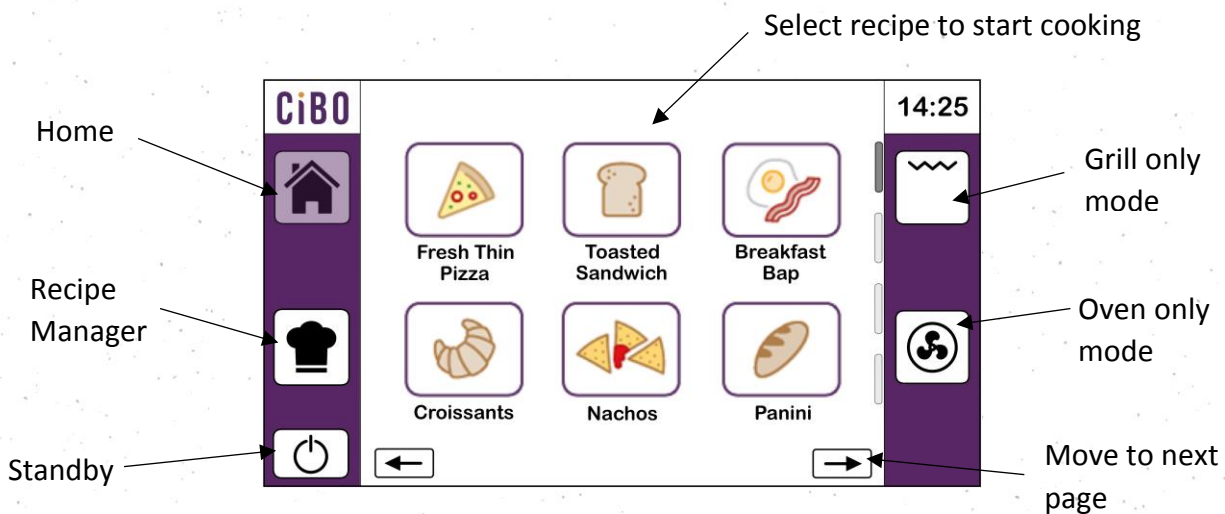
We recommend you always cook on the Teflon sheet if you are cooking directly on the glass base.

CiBO

How to programme your CiBO

Home screen

This is where you run recipes from (just press the recipe you want). You can also switch on the grill or operate a timed fan oven function from here. Pressing recipe manager takes you into the programming area.



Recipe Manager

This lets you select a recipe to edit (just press the recipe). Here you can also reassign the order recipes are presented in, access further machine settings and run updates through the USB port.



CiBO

Recipe summary and edit screen

This is where you view your recipe with changes highlighted in orange. Press on the steps to edit them. Press on the name bar to rename the recipe. Attach or change an icon from the library. Click on to save to keep your recipe. Or exit without saving.

Return to home

Change icon

Return to recipe manager

Save

Touch here to rename

Steps – touch to add or edit recipe steps

Shows which heat sources are used in each step

The settings you have changed will be highlighted in orange. Once saved they return to black

CiBO	Fresh Thin Pizza	14:25
1	200c	2:30 m
2	210c	1:30 m
3	1:00 m	
4		-- : --

Step screen

This is where you adjust the times, temperature and select the heat sources. The recipe summary button takes you back so you can review changes and save or exit.

Home

Return to recipe summary

Switch on and off the heat sources – Grill (top), Oven (middle) and base (bottom). Grill can only run on its own due to the 13A power limit

Touch time or temp then adjust with the slider

Move between steps. If you are ready to review the changes press the recipe summary button and save or exit

Tap the end of the bar for small increments, swipe for larger increments

CiBO	Fresh Thin Pizza	14:25
	285 C	1
	2:35 m:s	



How to get the best from CIBO

As with many products there are a few simple rules to help you get the best results.

- For most recipes the first stage should use the oven and base elements to fully heat the oven cavity. For speed and consistency in service we recommend you develop recipes using the same start temperatures.
- Most programs will consist of an oven/base cycle followed by a grill cycle. See the default examples over page
- The grill cannot be selected with base heat and convection as it would exceed the available inlet supply. (This is prevented by the controller)
- There is a default pre-heat temperature in the settings that can be adjusted to your preference. This is the oven set temperature when programmes are not running. If your programmes are typically higher than 180°C this should be increased. It will help prevent long pre-heating before a recipe can start.
- The oven has time and temperature settings. The base and grill only require time settings.

And some basic tips

- Consistency in = consistency out. Foods need to be the same thickness and weights
- Keep meats and cheeses thin.
- Paninis and sandwiches should be cooked open for the fastest results.
- Keep the product loading uniform.
- For the best results baked products should be placed on the baking tray placed on the rack.
- Baking times are similar to a good fan oven.

Go to cibo-oven.com for easy to follow instructional videos



How to optimise programmes

For video guides please visit cibo-oven.com/optimising-your-cibo/

Default recipe settings (recipes can be reset in the settings)

Fresh thin crust pizza – Cheese and Tomato – 3:25 cook time						
	Oven	Base	Grill	Temperature	Time	Cook on?
Step 1	Y	Y		285	2:35	Teflon on
Step 2	Y			275	0:50	base

Toasted Sandwich – Open – 1:10 cook time						
	Oven	Base	Grill	Temperature	Time	Cook on?
Step 1	Y	Y		280	0:40	Teflon on
Step 2			Y	-	0:30	base

Nachos – 1:30 cook time						
	Oven	Base	Grill	Temperature	Time	Cook on?
Step 1	Y	Y		260	0:55	Teflon on
Step 2			Y	-	0:35	tray

Breakfast bap – 2:35 cook time						
	Oven	Base	Grill	Temperature	Time	Cook on?
Step 1	Y	Y		210	0:45	Teflon on
Step 2	Y	Y		215	1:20	tray
Step 3			Y	-	0:30	

Pastries – 16:00 cook time						
	Oven	Base	Grill	Temperature	Time	Cook on?
Step 1	Y			165	16:00	Tray on rack

Panini – Open – 2:30 cook time						
	Oven	Base	Grill	Temperature	Time	Cook on?
Step 1	Y	Y		260	1:55	Tray with
Step 1			Y		0:35	teflon

Updating your CIBO

The CIBO controller can be updated with the USB key supplied. You can:

1. Update the controller and we may ask you to do this if you call for support. The files can be downloaded from cibo-oven.com or we can send you a new USB key. Our service desk will take you through the stages.
2. Recipes can be saved and loaded into another CIBO. Call us for help.