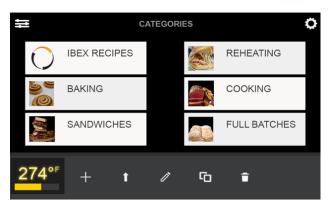
The **IBEX** oven is a revolution in digital cooking that delivers high-quality food more quickly than you ever thought possible. The future of cooking is digital. The future is **IBEX**.





# CONSTRUCTION

- Patented convection perforation design
- 304 stainless steel insulated cooking chamber
- Corrosion-resistant stainless steel exterior walls
- Ergonomic handle with cool-touch exterior design
- FDA-approved black powder coat finish

# **OPTIONS & ACCESSORIES**

- Mobile workstation cart
- Stacking cart

# WARRANTY

• 12 months parts and labor limited warranty - conditions apply

# **FEATURES**

- Patented Solid State Radio Frequency
   Precision heating technology with unparalleled speed, lifespan, and reliability
- Closed-Loop Heat Intelligence™ Real-time, adaptive heat-sensing system that provides ultra precise and repeatable RF-cooking guidance
- **True-Signature Cooking™** Heating algorithms designed for custom menus and common kitchen operations
- Anywhere Ventless™ Technology
   Certified-ventless cooking capability with catalytic converter for
- UL710B (KNLZ) operation

  2-Tap Start

Intuitive, full-color 7-inch capacitive touch interface designed for ease of use, operational speed and capability to store up to 600 recipes

Easy-Connect<sup>™</sup>

Ability to program, upload or transfer recipes and unique cooking functions via USB port to expand menu offerings

- **Two-level Full Batch Capacity** For cooking large batches or multiple dishes simultaneously
- IN and OUT Cooking

No time wasted waiting for one dish to finish before starting the next

- Accommodates industry-standard cooking trays
  - Metallic US 1/2-sheet
  - High-temp plastic and silicon cookware
  - › Ceramic cookware
- 8-lb cooking tray capacity per level

# **USER BENEFITS**

- Full-batch browning consistency
- Edge-to-edge uniform doneness
- On-demand cooking
- Rapid rethermalization
- One-step baking
- One-touch recipe repeatability

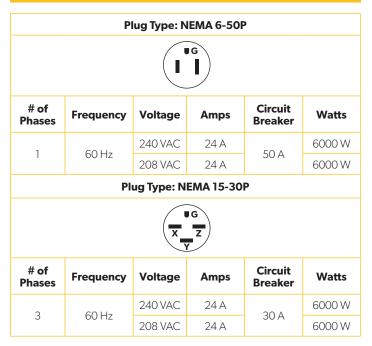
# **OPERATIONAL BENEFITS**

- Increased food quality leading to customer retention
- Reduced overall cook times
- Unlimited menu expansion capability
- Higher yield leading to lowered food costs
- Reduced forecasting and waste
- Reduced operator dependency
- Enables rapid response to changes in business volume

## DIMENSIONS

Height	26.7"	678 mm
Width	32.2"	818 mm
Depth (w/o handle)	28.8"	732 mm
Depth	30.5"	775 mm
Weight	235 lb	107 kg
Cook Chamber		
Height	9.8"	250 mm
Width	22.0"	559.4 mm
Depth	14.6"	371.3 mm
Cooking Trays — U.S. 1/2 Sheet		
Width	13.0"	330.2 mm
Depth	18.0"	457.2 mm
Wall Clearance		
Rear	2"	51 mm
Side	2"	51 mm
Height	12"	305 mm

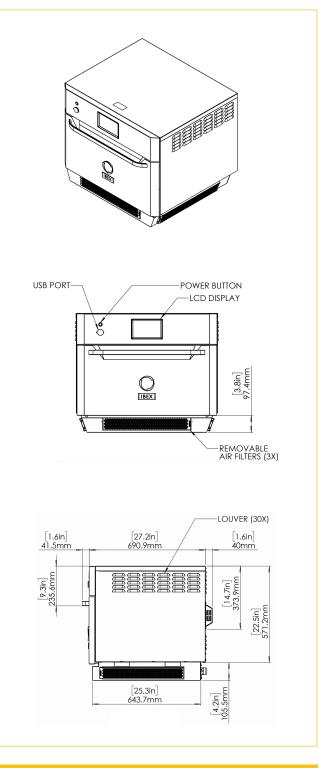
# **INPUT VOLTAGE SPECIFICATIONS**



## **IBEX OVEN PRODUCT NUMBERS**

Product Number	Electrical Configuration	
IBEX1AV1PBB	208V, 1 Phase	
IBEX1AV3PBB	208V, 3 Phase	
IBEX1BV1PBB	240V, 1 Phase	
IBEX1BV3PBB	240V, 3 Phase	

# DETAILS



#### **SHIPPING INFORMATION**

• All ovens are packaged in a wooden crate and banded to a wooden skid

SP

- Box size: 35"L x 36"W x 27"H
- Approximate box weight: Total 285 lb (50 lb crate + 235 lb IBEX Oven)

Gain maximum operational efficiency from your **IBEX** commercial oven. Whether you choose the workstation cart or the stackable cart, you'll get smart and convenient production hubs to maximize output from a small footprint. Constructed of stainless steel for strength and corrosion resistance, both carts are easily movable anywhere with 360° swivel wheels and ergonomic, brushed aluminum handles.

#### STACKABLE CART IBEXASK1



## DIMENSIONS

	20.0"	000
Height (w/o mtg brackets)	38.9"	988 mm
Height	39.9"	1013 mm
Width	35.6"	904 mm
Depth (w/o handle)	28.9"	734 mm
Depth	30.4"	772 mm
Weight	77.5 lb	35 kg
Bottom Shelf		
Height	26.7"	678 mm
Width	31.9"	810 mm
Depth	28.7"	729 mm
Wall Clearance		
Rear	2"	51 mm

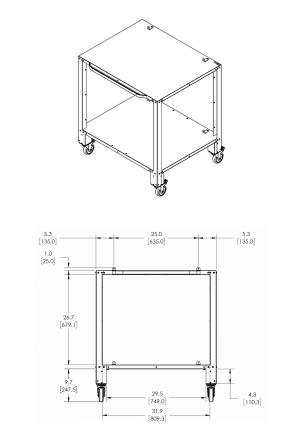
#### WORKSTATION CART IBEXAPSKIT1 + IBEXAWS1

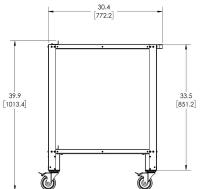


## DIMENSIONS

Height (w/o mounting brackets)	34.6"	878 mm
Height	35.6"	904 mm
Width	35.6"	904 mm
Depth (w/o handle)	28.9"	734 mm
Depth	30.4"	772 mm
Weight	117 lb	53 kg
Pan Storage (left and right)		
Height	3.5"	89 mm
Width	13.1"	333 mm
Depth	25.5"	648 mm
Accessory Storage (center)		
Height (top)	11.9"	302 mm
Height (bottom)	14.7"	373 mm
Width	13.1"	333 mm
Depth	25.5"	648 mm
Wall Clearance		
Rear	2"	51 mm

#### **DETAILS** STACKABLE CART — IBEXASK1





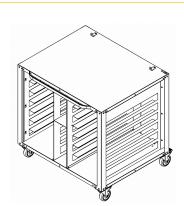
# **FEATURES**

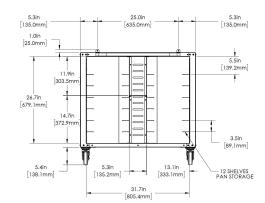
• Accommodates 2 IBEX Ovens, vertically oriented

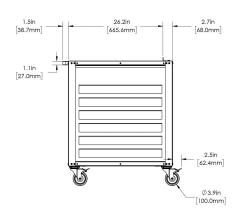
# SHIPPING INFORMATION

- Cart parts packaged in one cardboard box
- Cardboard box size: 36"L x 30"W x 10"H
- Approximate boxed weight: Total 82.5 lbs (5-lb boxes + 77.5-lb IBEX Cart)

#### **DETAILS** WORKSTATION CART — IBEXAPSKIT1 + IBEXAWS1







# **FEATURES**

- Accommodates 1 IBEX Oven + tray storage for production
- 12 shelf pan storage + 2 accessory storage compartments
- Removable shelves for cleaning and operational flexibility

# SHIPPING INFORMATION

- Cart parts packaged in two cardboard boxes
- Cardboard box sizes:  $36^{\prime\prime}L \times 30^{\prime\prime}W \times 10^{\prime\prime}H,\,30^{\prime\prime}L \times 30^{\prime\prime}W \times 7^{\prime\prime}H$
- Approximate boxed weight: Total 127 lbs (10-lb boxes + 117-lb IBEX Cart)



#### **2-LEVEL COOKING PLATFORM** IBEXATR1



# DIMENSIONS

2-Level Cooking Platform		
Height	6.3"	160 mm
Height (lower shelf only)	1.6"	41 mm
Width	21.8"	554 mm
Depth	13.3"	338 mm
Thickness	0.118"	3 mm
Weight (w/packaging)	2.6 lb	1.2 kg

## **FEATURES**

- Enables double tray-capacity, rapid production/output
- Accommodates up to half-size sheet pans
- Removable/detachable shelves for easy cleaning
- Perforated for high-capacity airflow and uniform, rapid browning
- Material: 304 stainless steel



#### **GRIDDLE PLATE** IBEXAPL1



# **DIMENSIONS**

Width	12.7"	322 mm
Depth	16.7"	424 mm
Thickness	0.118"	3 mm
Weight (w/packaging)	2.6 lb	1.2 kg

## **FEATURES**

- Provides a rapid-recovery, hot surface for direct food placement and individual portion reheating
- Rear snap-on mount for stability
- Material: Anoidized Aluminum

# **SPEED PEEL** IBEXASP1 DIMENSIONS 1.1 lb Weight (w/packaging) 0.5 kg **FEATURES** • Easily place and remove individual portions of food in your IBEX oven > Designed for speed and precision in dynamic kitchens

- > Ergonomic composite handle
- > Durable 20 gauge, 7" stainless steel blade