

by **lincat**

## Installation & Operating Instructions

CiBO+, UKCA and CE models

Please make a note of your product details for future use:

Date Purchased: \_\_\_\_\_

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Dealer: \_\_\_\_\_

\_\_\_\_\_

## Contents

	2
Important Information	
Warnings and Precautions	3
Technical Data	4
Checklist of Enclosures	4
Installation and Commissioning	4
Operating Instructions	6
Cleaning	21
Servicing, Maintenance and Component Replacement	21
Fault Finding	22
Spare Parts List	22
Accessories	22
Service Information and Guarantee	22

## IMPORTANT INFORMATION



Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.



### **WARNING!**

This symbol is used whenever there is a risk of personal injury.



### **CAUTION!**

This symbol is used whenever there is a risk of damaging your Lincat product.



### **NOTE:**

This symbol is used to provide additional information, hints and tips.

---

## KEEP THIS MANUAL FOR FUTURE REFERENCE



**This manual contains important safety and installation-operation instructions. All users/operators should be required to read this manual before operating the oven. Failure to follow the instructions contained in this manual may cause injury or death, damage to the oven and will void the warranty.**

### Warnings and Precautions



This appliance must be installed, commissioned and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the mains supply plug and wall socket is accessible at all times.

Strip any plastic coating and clean the appliance before use with a soft cloth.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing conducting any maintenance or cleaning.

### Precautions to avoid possible exposure to excessive microwave energy

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of any cover which gives protection against exposure to microwave energy.

Avoid possible exposure to microwave energy - never try to operate with the door open. It is important that the door seals properly when operating, therefore if the door seals or hinges are damaged, do not use the appliance until it has been repaired by a competent person. The door seal must always be kept clean and debris free so that they perform the function of sealing the cavity when the microwave is operating.

As a combined microwave and convection oven be careful using any plastic utensils.

Liquids or other foods must not be heated in sealed containers or closed glass jars since they are liable to explode.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.



The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption in order to avoid burns. We recommend that the oven is not used for heating these products.

When heating food in microwave approved plastic or paper containers, be observant due to the possibility of ignition.

If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

Eggs in their shell and whole hard boiled eggs should not be heated in microwave ovens since they may explode even after the microwave heating has ended.

### **Caution**

Do not use metal utensils in the oven except when recommended by microwave food manufactures. Heat food in containers made of glass, ceramics and paper or microwave safe plastics.

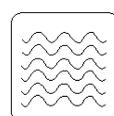
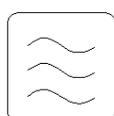
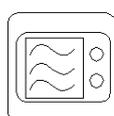
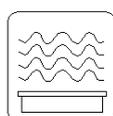
Do not deep fat fry in oven. Fat could overheat and be hazardous to handle.

Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.

Do not use regular cooking thermometers in this oven when cooking in microwave or combination mode. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.

Never use paper, plastic, or other combustible materials that are not intended for cooking. If oven temperature is high, material may ignite.

Items suitable for use in microwave ovens should be marked with the microwave safe symbol. A selection of such are given below.. Always remove twist grips from packaging.



Do not heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before heating. Do not use aluminium or tin foil in the oven.

Do not unplug oven immediately after use. Internal fan must cool oven to avoid damage of electrical components.

To avoid pacemaker malfunction, consult physician or pacemaker manufacture about effects of microwave energy on pacemaker.

Do not cook directly on the glass base. Use a Teflon or similar lining sheet.

Do not use metal tools to clean the glass base. Do not hit the glass base.

**Never use any metal, one-use plastics or aluminium foil in this oven unless Lincat approved.**

#### **Do Not Operate the oven if it is damaged**

It is important that the oven door close properly and there is no damage to the:

- (1) Door structure or microwave choke on the inside of the door
- (2) Hinges or latches (broken or loosened)
- (3) Door seals and sealing surfaces

#### **Planned Maintenance**

Periodic preventive maintenance is essential in maintaining peak performance. It is necessary to keep the motors, fans, and electronics free of dirt, dust, and debris to insure proper cooling. Over-heating is detrimental to the life of all the components mentioned. The periodic intervals for preventive cleaning may vary depending on the environment in which the oven is operating.

**Do not cook large quantities of raw meat in this oven. The oven is fitted with a catalytic converter that can become blocked and ineffective if excessive amounts of fatty foods such as burgers and sausages are cooked.  
Lincat recommends re-heating cooked proteins.**

## Technical Data and Specifications

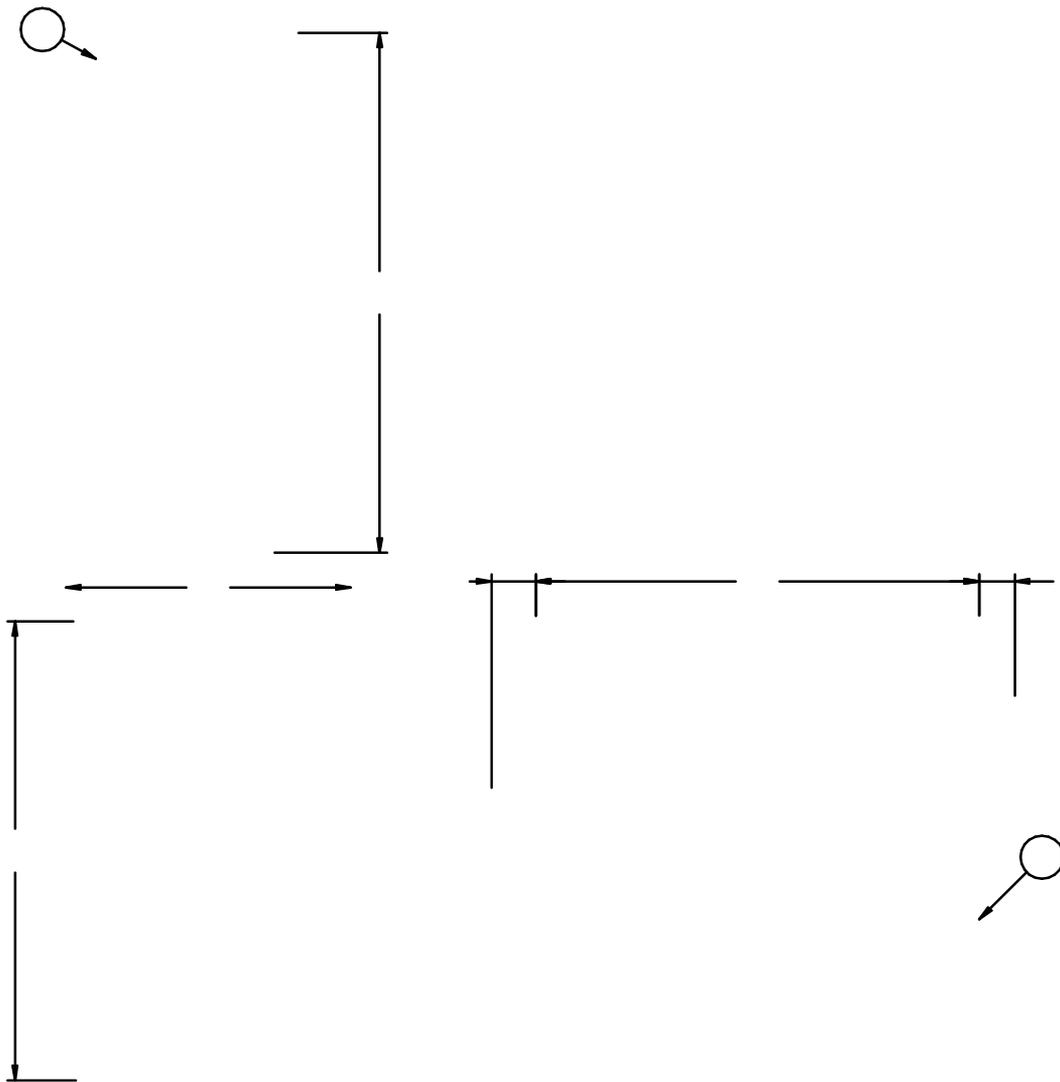
### External Dimensions, Weight and Power

Height (mm)	640
Width (mm)	395
Depth (mm)	665 + 60 handle
Weight (kg)	52.0
Power rating	3kW, 13A @230V

### Internal oven cavity dimensions

Height (mm)	160
Width (mm)	335
Depth (mm)	345

## Technical Pictures



## Installation and Commissioning

This appliance must be earthed.



An equipotential bonding terminal is provided to allow cross bonding with other equipment.

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L

Supply cords shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent elastomer sheathed cord (code 60245 IEC 57)

Install this appliance on a level surface ensuring all vents are unobstructed. Ensure that the surface is capable of safely supporting the weight of the appliance. Any partitions, walls or furniture must be of non-combustible material. Minimum distances: A 50mm, B 50mm – see Fig 1. The appliance is not intended for built-in installation.

**Do not locate the oven directly next to dusty / flour based preparation areas.**

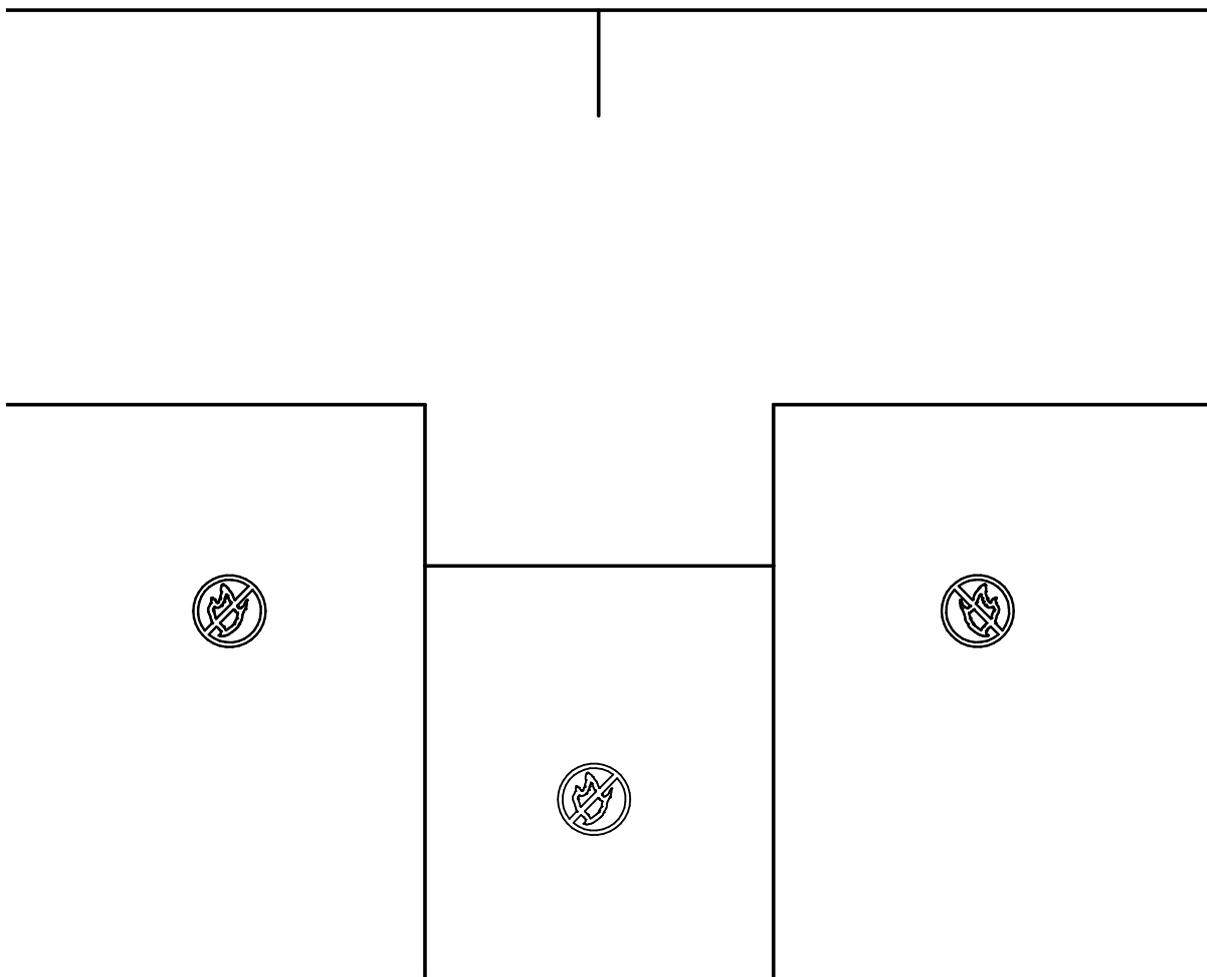


Fig 1

We recommend you always cook on the Teflon sheet or tray. Never cook directly on the glass base.

## What's in the box?

CiBO+ oven  
This Instructions Manual IS782  
Quick Start Guide xxx  
Recipe book  
Cleaning Guide xxx  
Loading Paddle LT05  
Teflon Tray CIBO/TT  
Teflon Sheet TFS05  
Oven Cleaner OC01 (CiBO Sparkle)  
Oven Shield OS01  
Air filter grill GR68

## Accessories, Consumables and Codes

Magnetic Loading Paddle Holder	LTH01
USB Stick	CIBOPLUS/USB
Baking Tray	NSBT23
Oven Cleaner	OC01
Oven Shield	OS01
Teflon Tray	CIBO/TT
Teflon Sheet	TFS05
Loading Paddle	LT02

## General layout

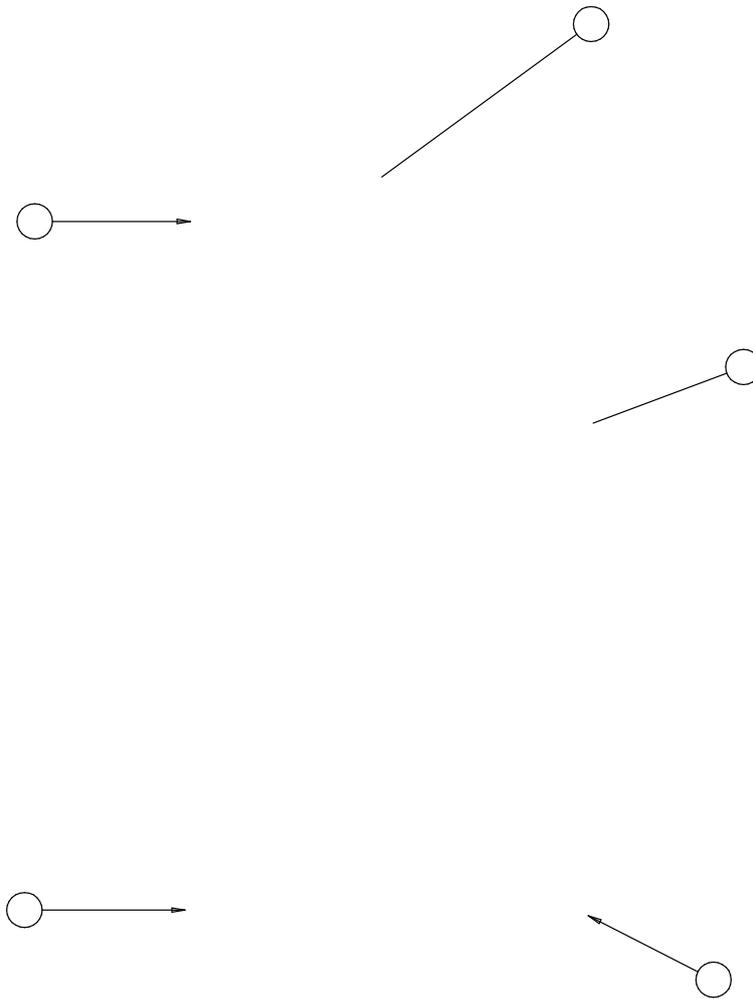


Fig 2 (Front View)

- A – Door Handle
- B – Touchscreen display
- C – On/Off button, Press and hold for 3 seconds
- D – Air filter, must always be fitted when the oven is switched on
- E – USB port (behind air filter)

To access the USB port, remove the air filter. The air filter is fitted on a keyway – to detach it, push upwards and then pull forward.

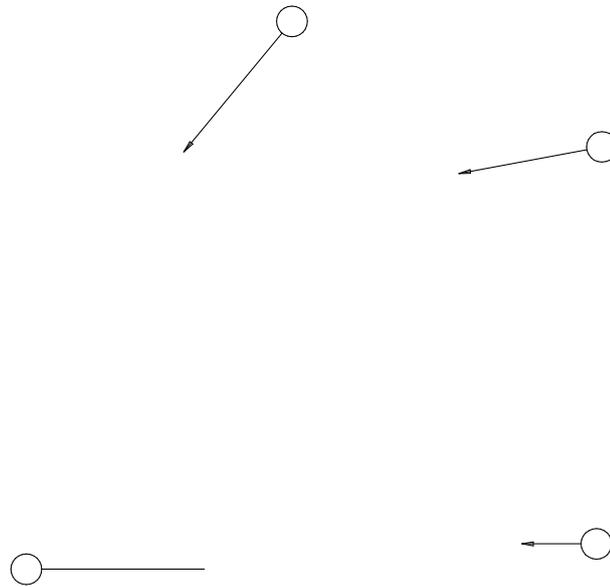


Fig 3 (Rear View)

F – Air Outlet, do not block

G – Limit thermostat

H – Mains supply

I – Stand-off spacer

Only qualified or trained personnel should use this appliance.

### Quick start guide – Switching on

Make all the relevant safety checks and ensure the oven is clean and empty before proceeding. Spray the inside walls, base and door inner with oven guard (OS01)

Plug the oven into a wall socket and turn on the socket.

Turn on the oven by touching and holding the On/Off button (Fig 2, C) for 3 seconds. The oven will beep once, and then show the CiBO+ logo followed by the Home screen.

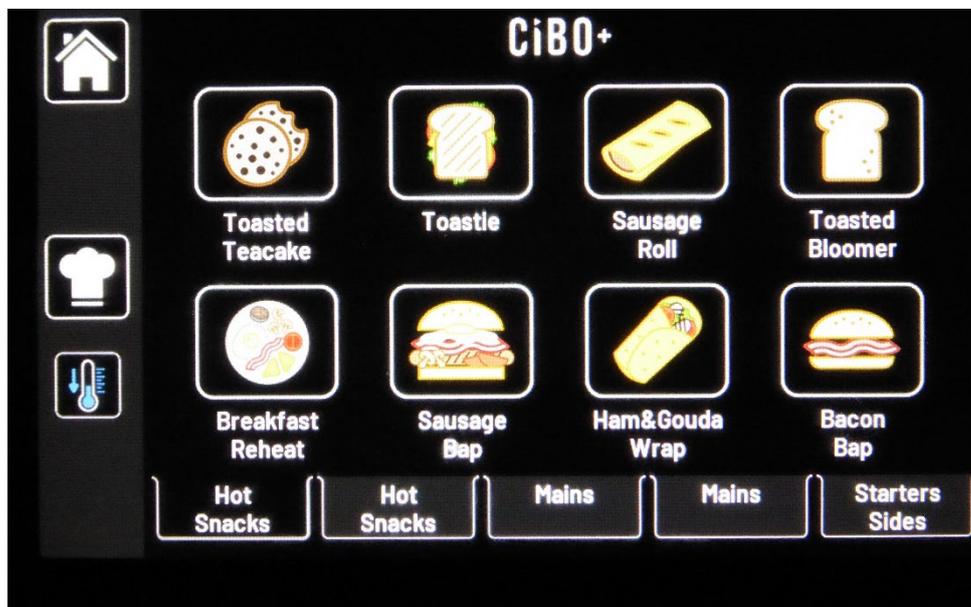
## The Home screen

### CiBO+ Tri Heat Cooking technology

CiBO+ has three heat sources – a twin oven element with power ratings of 500 and 1,500W, a 1000W output microwave magnetron and a 700W heated base element. Not all the heat sources are powered on at same time (the controller prevents this) and power is always limited to less than 13 amps, allowing a standard 13A plug to be used.

CiBO+ can cook all types of food, however with a small cavity we advise against continual use for cooking proteins high in fat content as this will damage the catalytic converter.

The concept behind operating the CiBO+ controller is that you simply touch whatever you want to change / select



**Cooldown and switch off.** This is a special function to rapidly cool the oven down to 50 °C (in around 10 minutes if the user opens the door), after which the oven automatically turns itself off.



**Recipe Manager.** This accesses the individual cooking recipes and then the general settings for the oven via the settings cog in the bottom left hand corner.



**ECO.** This is displayed in the bottom left corner if ECO mode is selected in the settings. It can be used to reduce electricity consumption during quiet periods

The home screen shows the first 8 recipes in the first group. Four more groups are selectable across the bottom of the screen.

### **Groups explained**

On the home screen you will find five recipe groups that you can name.

Each group of eight recipes within the group share the same oven and base temperature settings, changing the settings will change the whole group.

You can decide on the best working temperature and have multiple groups working at the same temperature if you wish.

Individual recipes can have up to four steps to change air speed to increase colouration to outside of the food and the microwave power to heat through to the centre of the product. Most foods only require one step.

When a recipe is selected the oven heats to the oven and base temperature for that group.

### **Operation**

To operate touch the required recipe. The oven will pre-heat to the set oven temperature (If the oven temperature is below the recipe temperature). Touching the oven / base set temperatures in the bottom right corner shows the current temperatures, touch again to return to the set temperatures. To minimise pre-heating it is suggested that the auto-preheat is turned on in the settings screen. This means the oven will maintain a set temperature and always be ready to cook.



When the set oven temperature is reached the oven will beep, the screen will go green and the oven is ready to be loaded with product.



Place the food in the oven and touch the "Play" button. The oven will cook the food to the selected recipe, the screen will go red and beep to tell you it is complete.

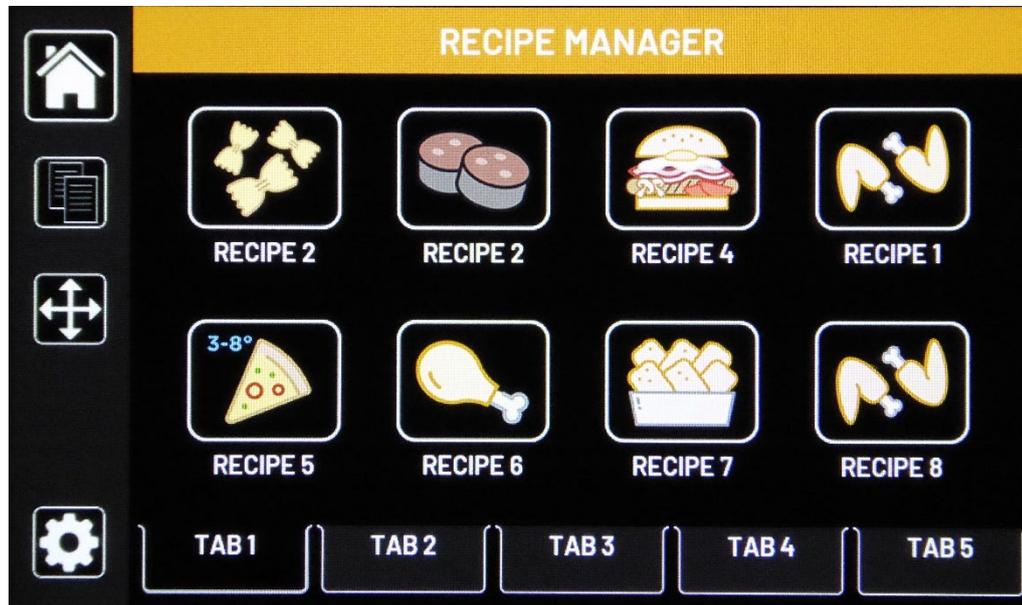


Touch "Stop" and carefully remove the food from the oven. There is an auto-stop / reset to ready option in the settings menu.

## Settings

### Copying and moving recipes

From the Home screen, touch Recipe Manager to be presented with the Recipe Manager screen. This screen allows you to copy / move and edit recipes.



**Copy** Touch the copy button and select the recipe to copy. Then select the position to copy the recipe to, this can be in any Group.

**Note.** The base and oven temperature settings will be as per the group settings the recipe is moved to so cooking times may need to be adjusted.



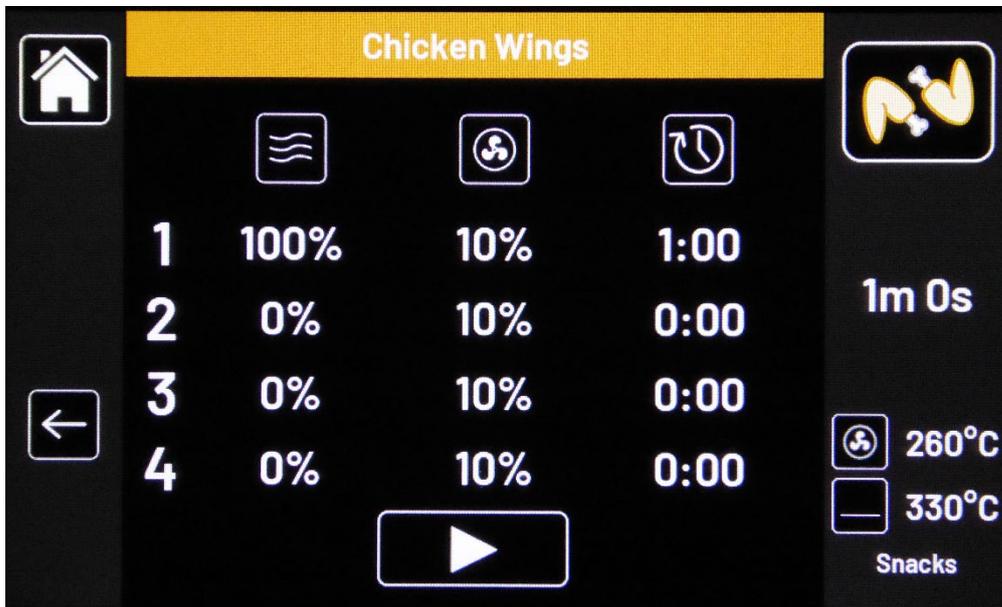
**Move** Touch the move button and select the recipe to move. Then select the position to move the recipe to, the other recipes will auto-arrange themselves. Move only works in the group you are working in.



**Settings** Touch the settings button to access the general setup for the oven.

## Recipe editing

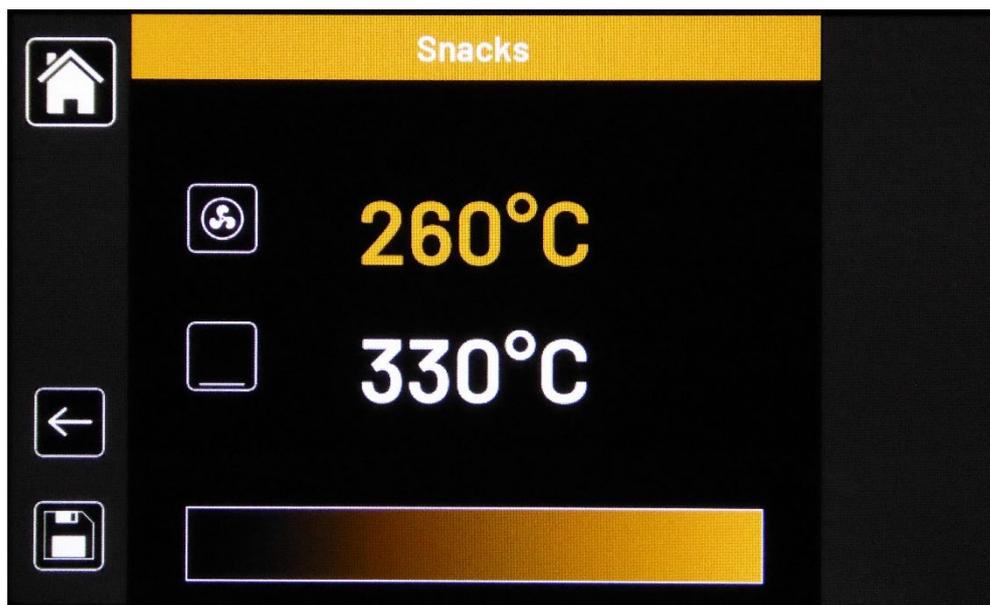
This is a typical recipe.



To rename the group, touch the Group name (Snacks) on the right hand title bar and use the keyboard to edit the title. Accept your changes with the "Tick". Touch the **Save** icon. Touch the Home icon to return to the Home screen.

To rename a recipe, touch the recipe name (Chicken Wings) on the top title bar and use the keyboard to edit the title. Accept your changes with the "Tick". Touch the **Save** icon. Touch the **Home** icon to return to the Home screen. Recipes can have two lines of text.

## To change the oven temperature settings of a Group



From a selected recipe, touch the temperature figures (bottom right side) and you will be presented with the Temperature adjustment screen (above).

Touch the temperatures you wish to change and adjust them with the slider bar.

Touch the **Save** icon and the Home icon to return to the Home screen. All recipes on that group will now use the new temperature settings.



**Oven temperature.** This is the temperature for the oven and is adjustable between 30 and 280°C



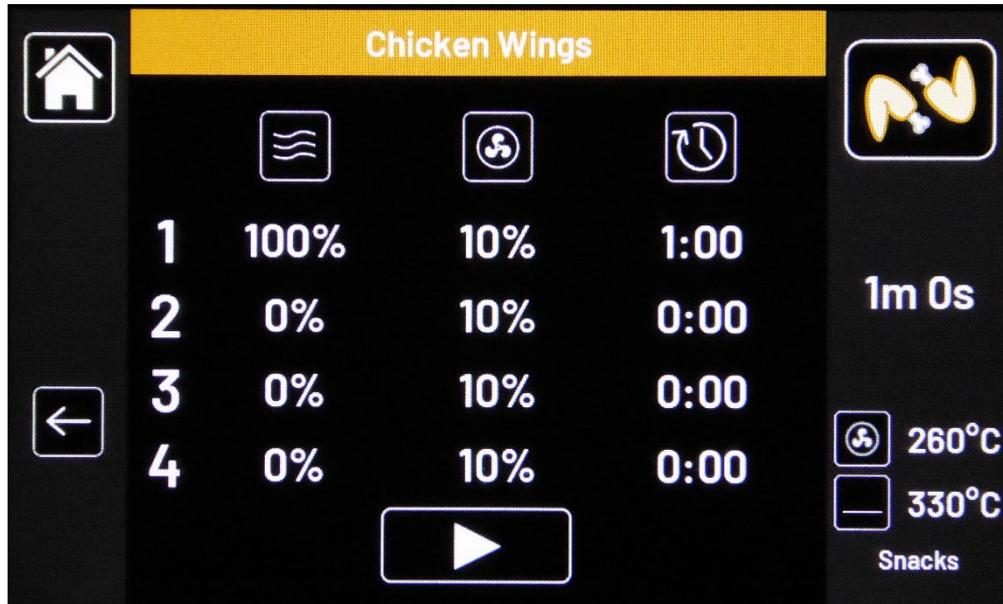
**Base temperature.** This is the temperature for the oven ceramic glass base and is adjustable between 30 and 350°C



**Save.** This saves the current settings if you don't want to save the new setting touch the back arrow

## To edit individual recipes

From the Recipe Manager touch the recipe icon you wish to edit.



The Recipe editing screen consists of 4 rows of cooking stages (not all will need to be used for most recipes), with 3 columns to set Microwave Power, Fan Speed and Time. Touch any of the numerals and they will become orange, to change them, edit with the slider bar. The cooking time for each stage will be incremented and added to the total recipe cooking time shown on the RH side below the recipe icon. When any value is adjusted, the Save icon will display. You now have 2 options. You can either touch Save and then return to the Home screen to try your new settings, or as an aid to quickly developing your recipes, you can try out the new settings without returning to the Home screen by touching the Play button. Once you are satisfied with the results of your trial recipe always remember to touch Save before returning to the Home screen.



**Microwave Power.** This is a percentage value and can be adjusted in 10% increments from 0 to 100%



**Fan speed.** This is a percentage value and can be adjusted in 10% increments from 0 to 100%



**Time.** This is seconds and minutes based and can be adjusted in 5 second intervals from 0 seconds to 30 minutes

### To change a recipe icon

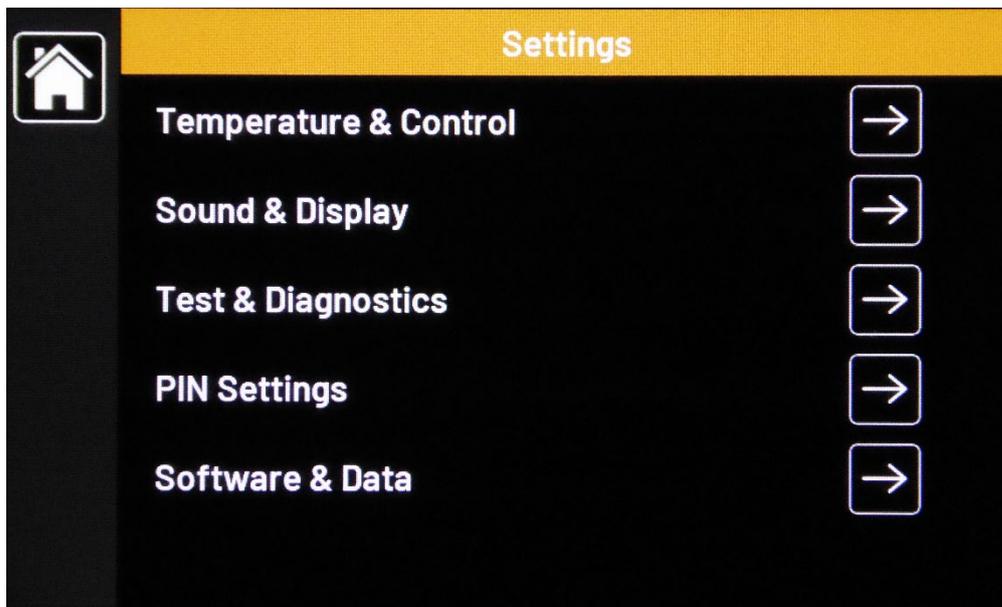
Recipe icons can be selected from a library to complement the product being cooked. To change a recipe icon, touch Recipe Manager and then the Recipe icon to be changed. Touch on the icon image in the top right corner to open the icon library. Select your new icon, touch **Save** and then Home icon to return to the Home page to see the new recipe icon.

### General Settings

Your CiBO+ comes with a number of user adjustable settings to allow of customisation oven. To access the Settings menu, from the Home screen touch Recipe Manager and then Settings.

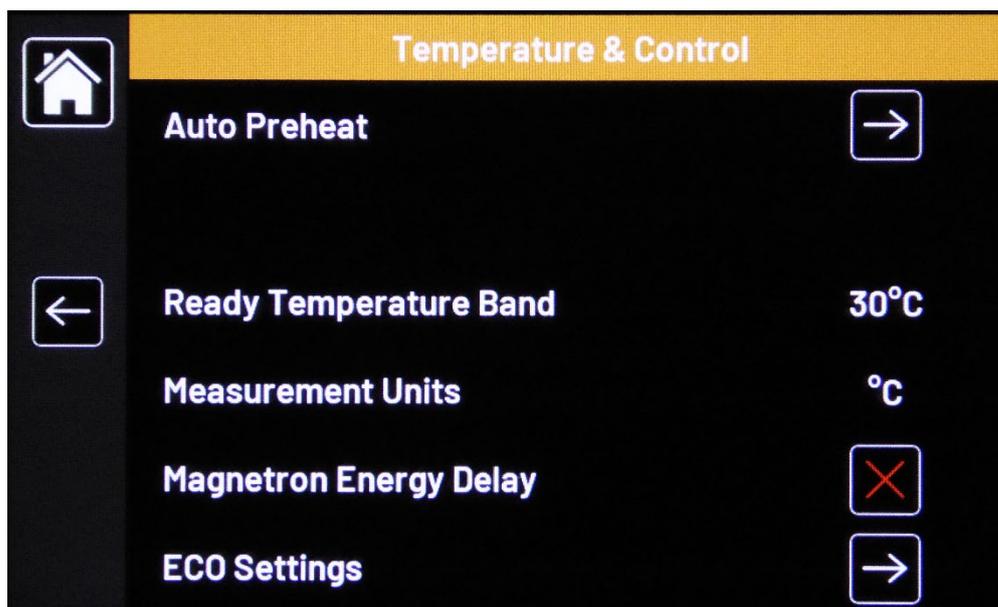


**Settings** Touch the settings button to access the general setup for the oven. This can be PIN protected



This is the settings screen showing the five sub categories. Touch the relevant arrow to advance to the next level.

### Temperature and Control



**Auto Preheat.** If this is set the oven will start to heat as soon as the oven is switched on and on the home screen. It is recommended this is selected as it improves the oven readiness to cook.

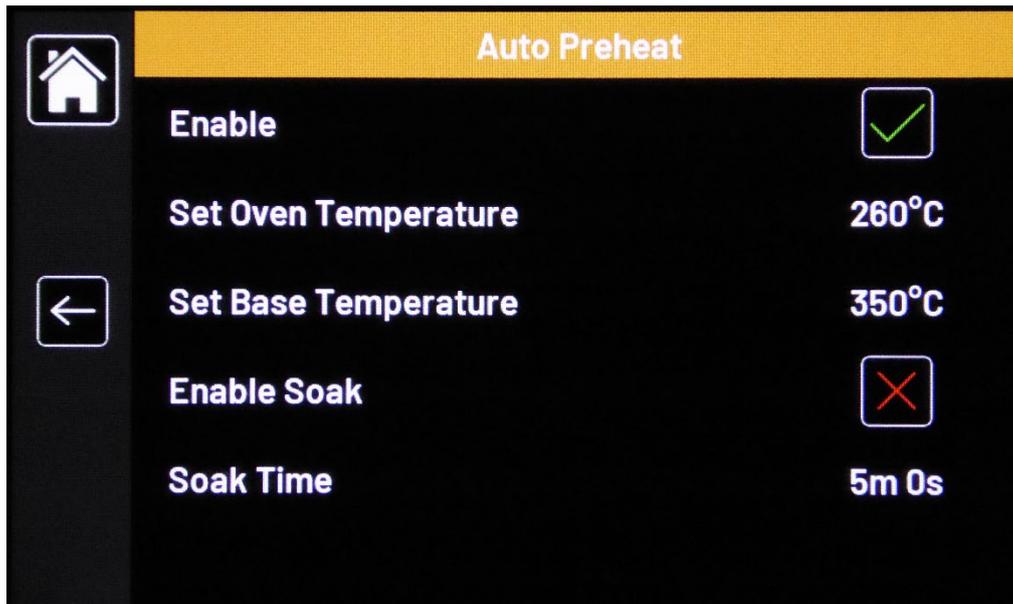
**Ready Temperature band.** This is the range of temperature that the oven is ready to receive food to be cooked. A value of 30 °C is a good starting band. If the oven is repeatedly showing pre-heat after cooking then it may be increased.

**Measurement units.** Touch to cycle between Celsius and Fahrenheit

**Magnetron Energy delay.** Selecting this adds a 5 second delay to the recipe start to compensate for the time needed for the magnetron to heat and start emitting microwaves.

**ECO Settings.** See explanation on next page.

### Auto Preheat settings



**Enable** Turns the Auto Preheat on and off. With it turned off the oven won't heat until a recipe is selected. It will then take approximately 10 minutes to get to a cooking temperature.

**Set Oven Temperature.** Sets the default temperature between 30 and 280 °C. Touch to change, use the slider and save the new temperature. It is recommended that this is set to the most common cooking temperature being used.

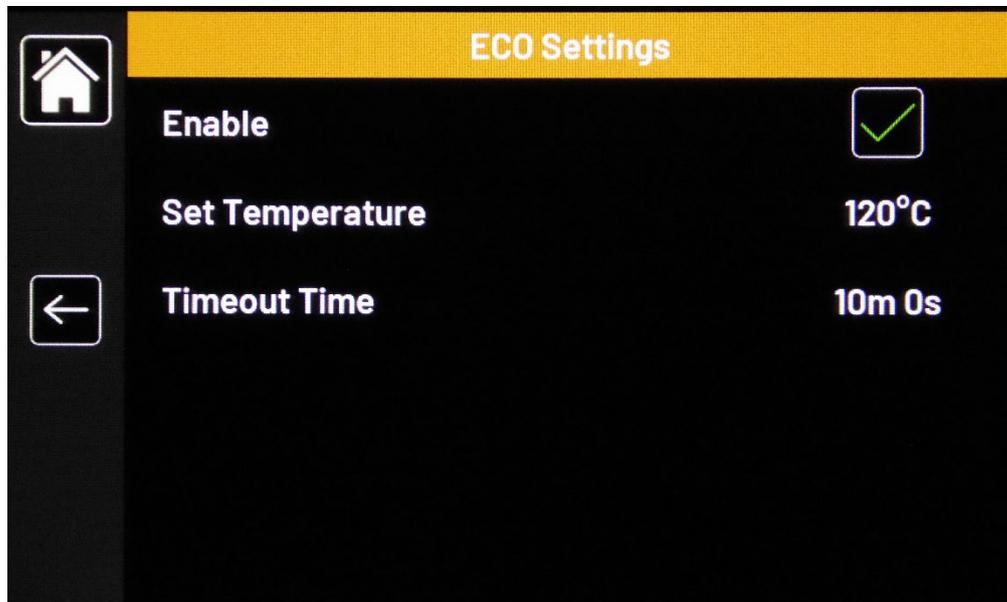
**Set Base Temperature.** Sets the default temperature between 30 and 360 °C. Touch to change, use the slider and save the new temperature. It is recommended that this is set to the most common cooking base temperature being used.

**Enable Soak.** This sets a time after the initial heat up to allow the oven cavity temperature to equalise. Enabling soak can give more repeatable results at the start of cooking session. It only operates when the oven is first turned on.

**Soak time.** Sets the soak time, up to 20 minutes. At least 10 minutes is recommended.

## ECO settings

Eco allows you to save energy during quiet periods by reducing the temperature of the oven.



**Enable.** Turns ECO on and off

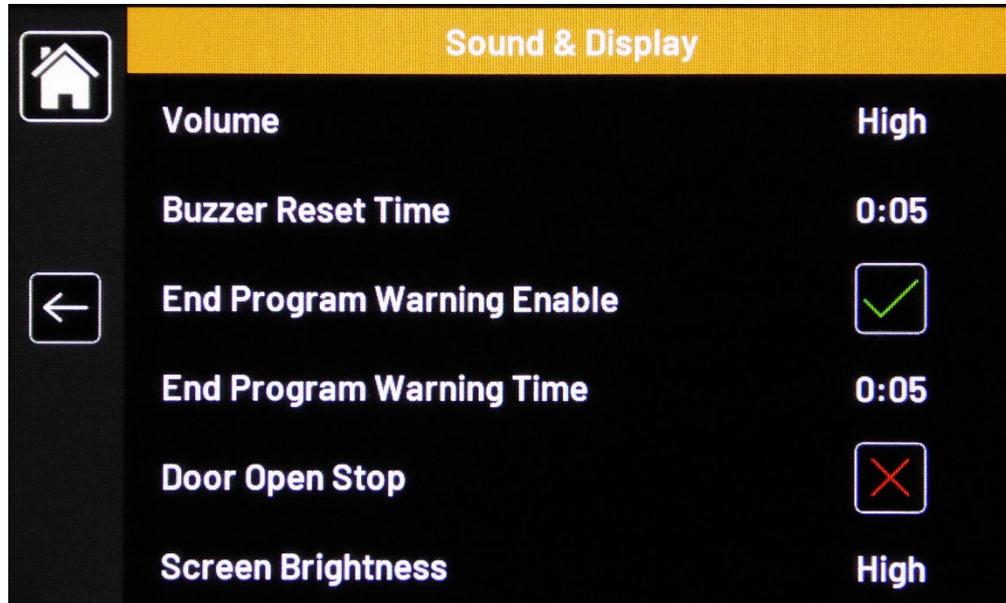
**Set Temperature.** Sets the temperature the oven reduces to after no cooking activity within the Timeout time

**Timeout Time.** The time allowed with no cooking activity before ECO is activated.

When ECO is active the screen goes black and displays ECO in green in the centre. To exit ECO just touch the screen and the unit will re-heat to the set temperatures.

## Settings – Sound and Display

Sound and Display settings allows the user to configure volumes and screen appearance to their preference.



**Volume** – Touch volume to toggle the level of the warning buzzer.

**Buzzer Reset Time** – Touch the time to adjust the duration of the buzzer time. It is set to sound every 10 seconds for the duration of this time.

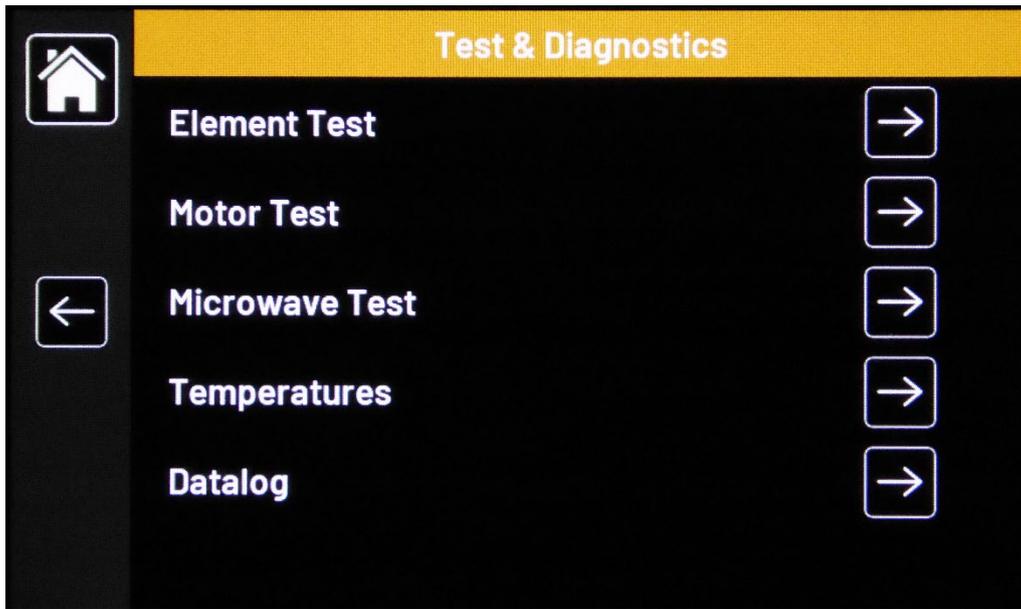
**End Program Warning Enable** – This is a buzzer that warns the operator that the food is nearly cooked. Touch to switch the buzzer end of recipe warning on or off.

**End Program Warning Time** - Touch to set the time before the recipe end to sound the buzzer.

**Door Open Stop / Start**– When enabled, this function allows the opening or closing of the door to control the stopping and starting of the cooking recipe. Touch to toggle on/off

**Screen Brightness** – Touch to allow selection of High or Low screen brightness.

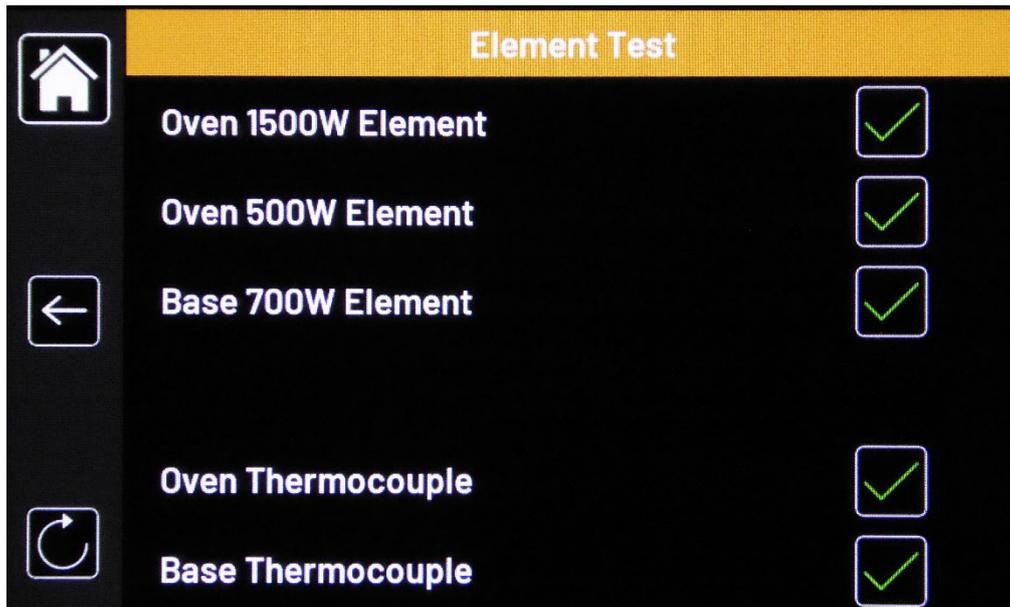
## Settings – Test and Diagnostics (Engineer Utility)



These are a series of utilities for checking the health of the oven. They are not needed on a day to day basis but are used to diagnose and test the various components within the oven.

A technical manual is available to qualified service technicians.

## Element test



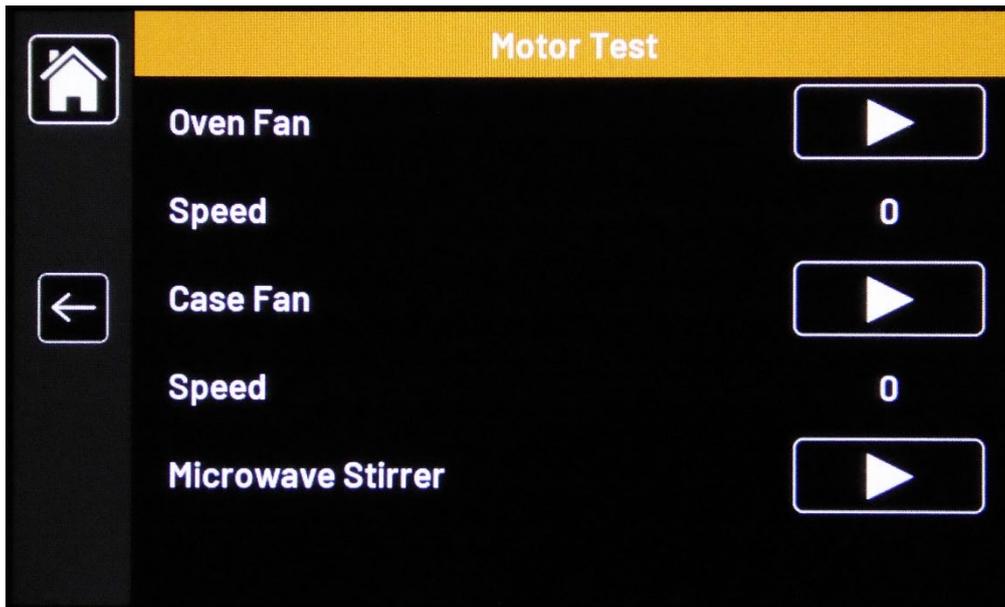
This indicates the status of the elements and thermocouples, a tick meaning they are working correctly a cross indicates a potential issue.



Touch to retest the components and refresh the indicators.



Touch to return to the previous menu



### Motor test

This screen allows the three different motors to be tested.



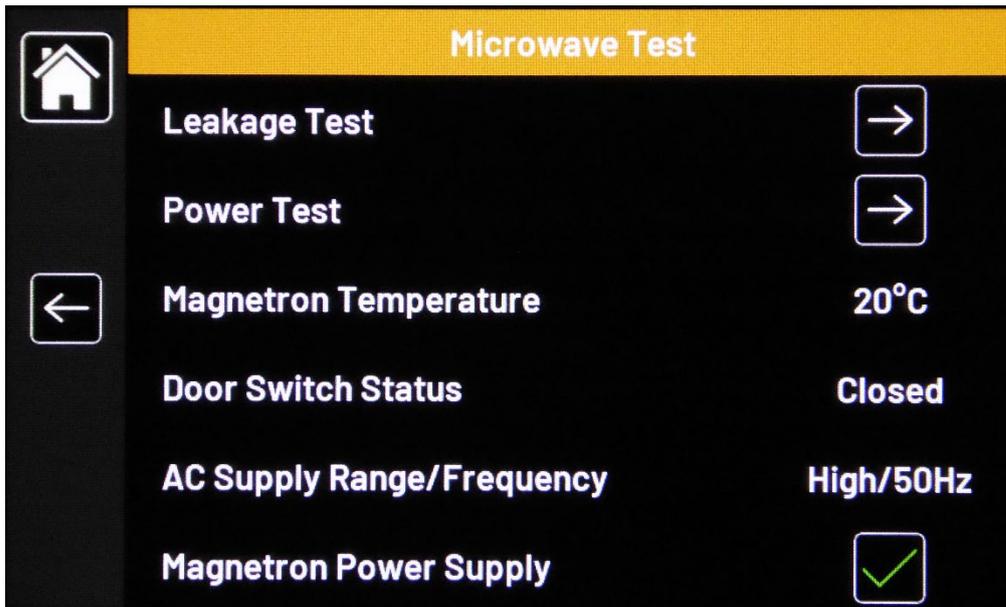
Press to start a motor



Press to stop a motor

The Oven fan and Case cooling fan motors are speed controlled and pressing the numbers allows the speed to be varied. This can be both felt and heard as the speed is increased and decreased.

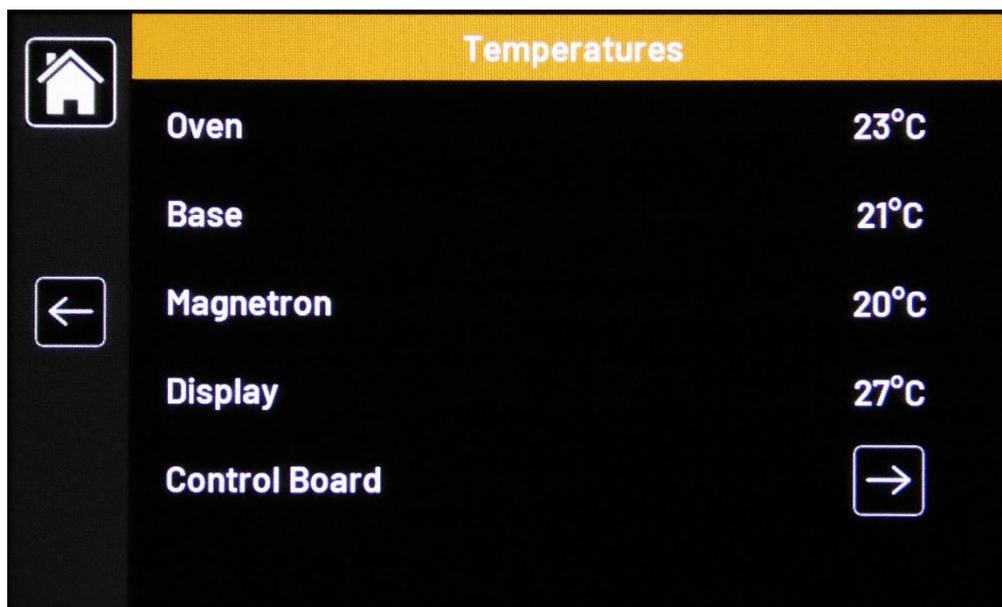
## Microwave test



This screen is used by service engineers to verify the performance of the magnetron componentry

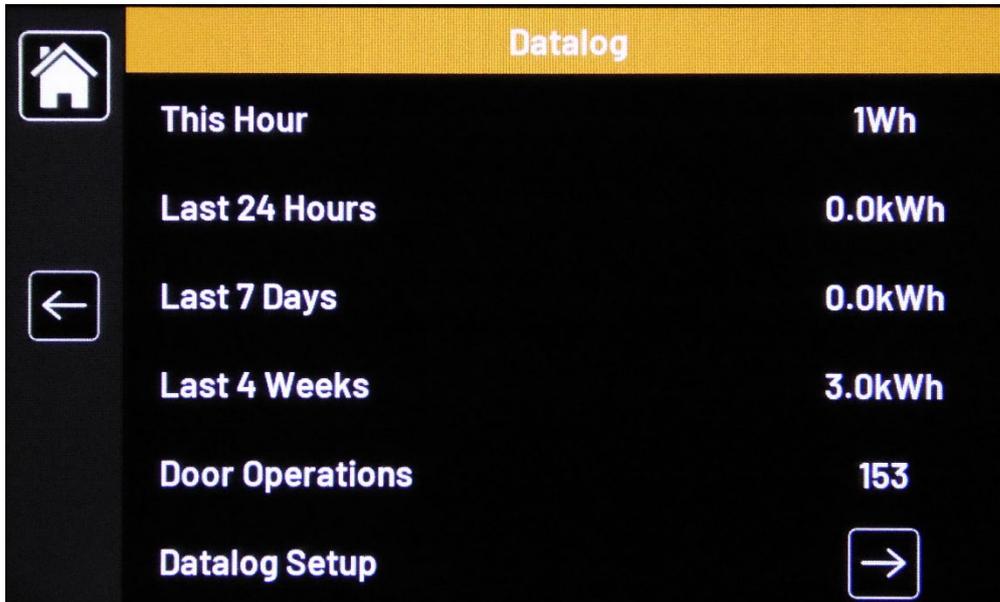
The AC Supply range is used to set the magnetron supply. Over 225V ac is high and under 225V is low.

## Temperatures

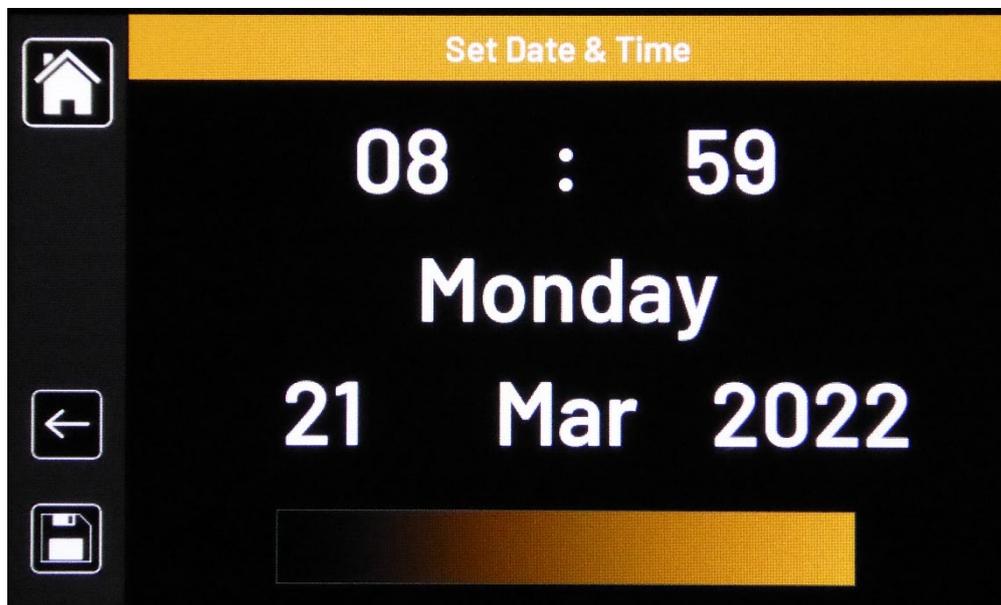


This screen is used by service engineers to check the temperatures of the various components in the oven. If a temperature is too high it is coloured red and may be due to a lack of airflow in the oven.

## Energy and Datalog



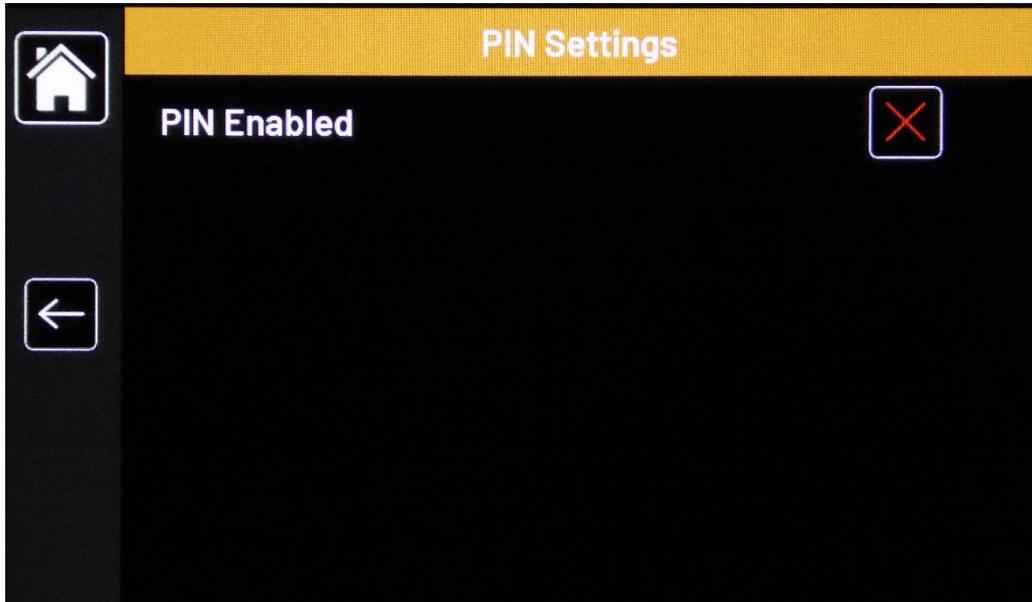
This shows both energy consumption and also counts the number of door operations. In order to use it the time and date need to be set in the Datalog setup screen.



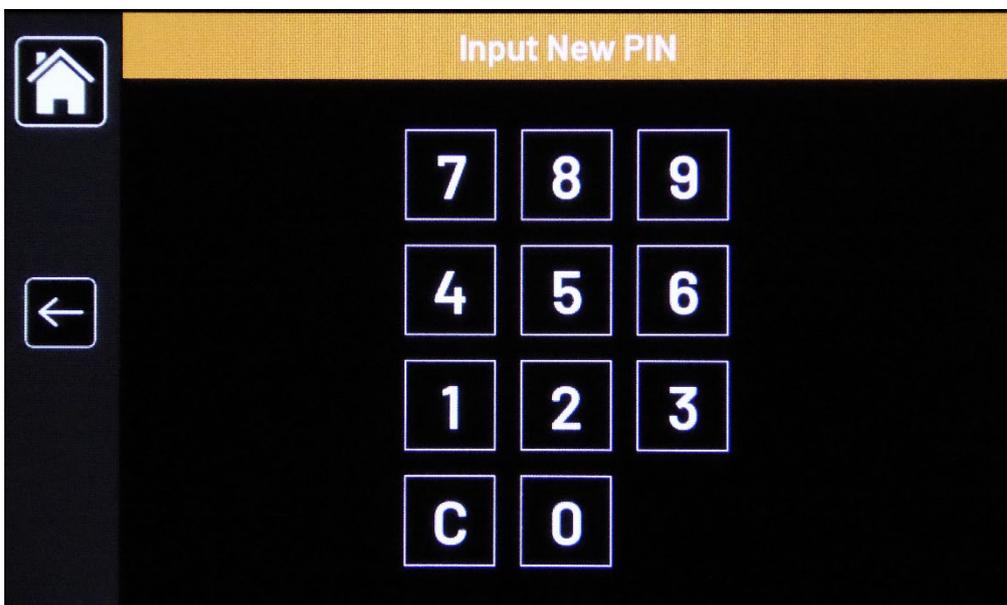
Touch the relevant parameter and use the slider to adjust. Once correct confirm with the save button.

## Settings – Pin Settings

PIN settings allow selective ownership over the settings and functions of the oven.



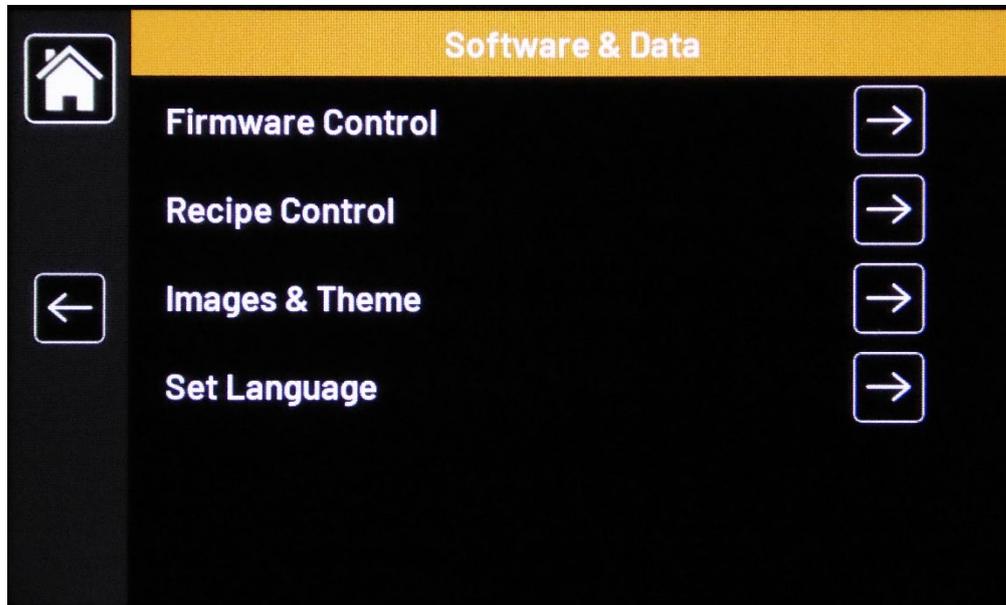
To set a PIN touch the cross



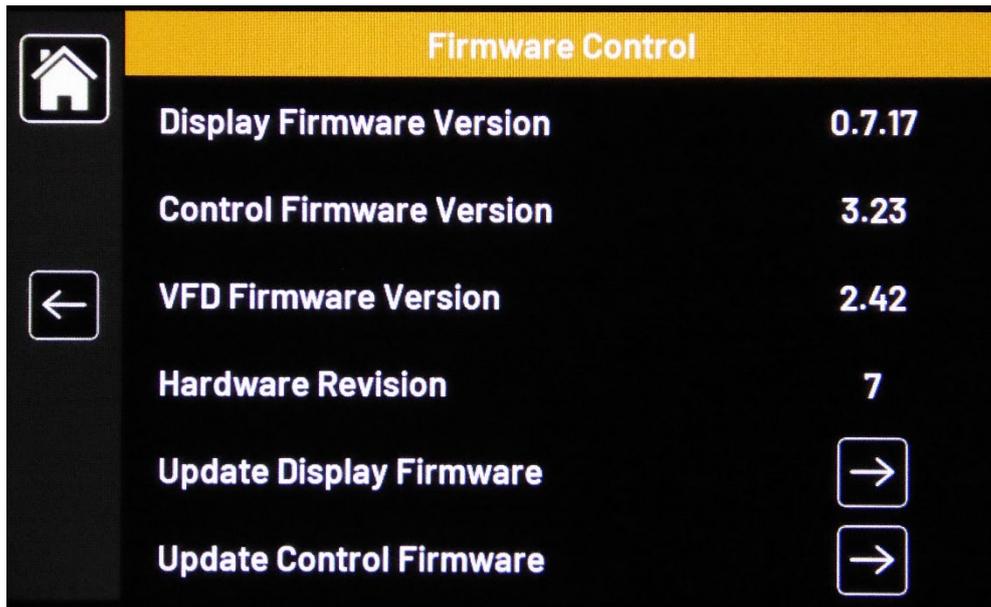
Enter a 4 digit PIN number and then confirm the number when prompted. Once set the PIN will be needed each time the settings screens are entered. You can disable the PIN by entering the PIN settings screen and selecting no PIN and confirm by entering the PIN number. A master PIN number is available for the Lincat Service desk should the PIN ever be forgotten lost.

## Software and Data

From the Software and Data screens you can access and update the versions of software and hardware you are using, upload and download recipes including those from another CiBO+, set your preferred screen appearance and set the appropriate language.



## Firmware control



Display Firmware Version – shows the current version of the Display Firmware

Control Firmware Version – shows the current version of the Control Firmware

Hardware Revision – shows the installed hardware Revision

VFD Firmware Version – Shows the current VFD Version.

Updates will be issued by Lincat when there is an enhancement to be made to the oven.

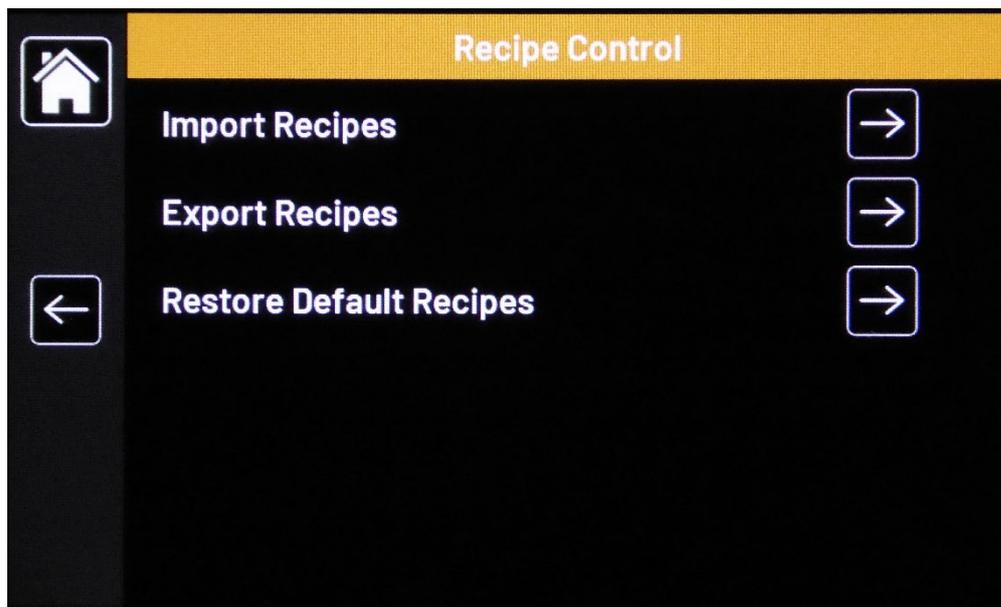
The general sequence is to always update the display hardware first.

Update Display Firmware – Ensure the USB stick is inserted into the port behind the lower air grill. Touch the arrow. This takes you to a confirmation screen, touch to confirm and select the version of the software. This will then install and restart the oven. Remove the USB stick, fit the dust cap and replace the grill

Update Control Firmware - Ensure the USB stick is inserted into the port behind the lower air grill. Touch the Arrow. This takes you to a confirmation screen, touch to confirm and select the version of the software. This will then install and restart the oven. Remove the USB stick, fit the dust cap and replace the grill.

When updating software avoid opening closing the door as this may create interference that slows the update process.

## Recipe Control



This function provides the facility to upload, download and delete recipes which allows recipes to be moved between different CiBO+ ovens.

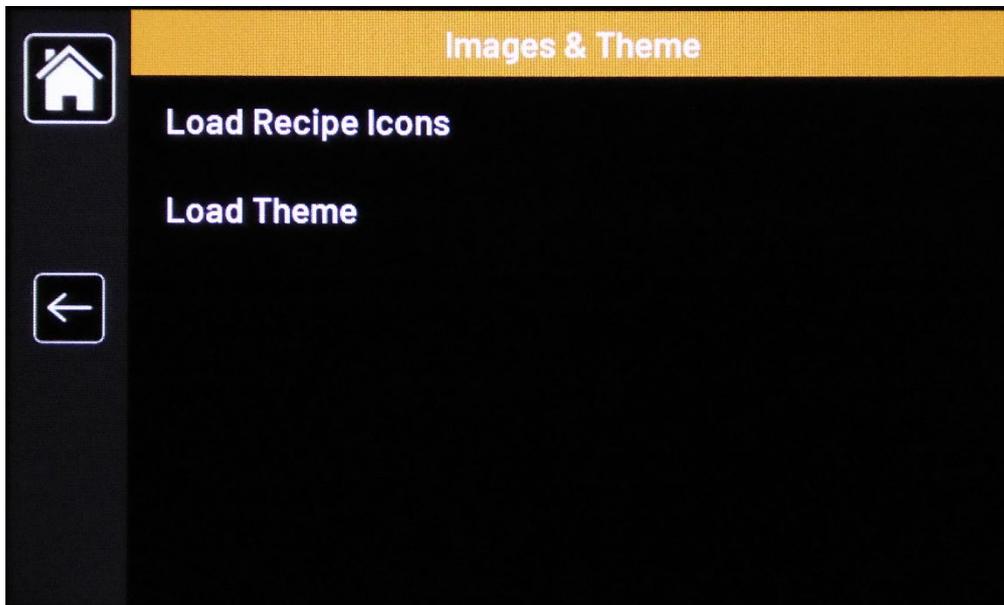
Import recipe – Ensure the USB stick is inserted into the port behind the lower air grill. Touch the Arrow. The recipes will then install. Remove the USB stick, fit the dust cap and replace the grill.

Export recipes – Ensure the USB stick is inserted into the port behind the lower air grill. Touch the Arrow. This recipes will then export to the USB stick. Remove the USB stick, fit the dust cap and replace the grill.

Restore default recipes – restores the as supplied recipes.

## Software and Data – Images and Themes

This is where you can load updated recipe icons and set your preferred screen appearance.

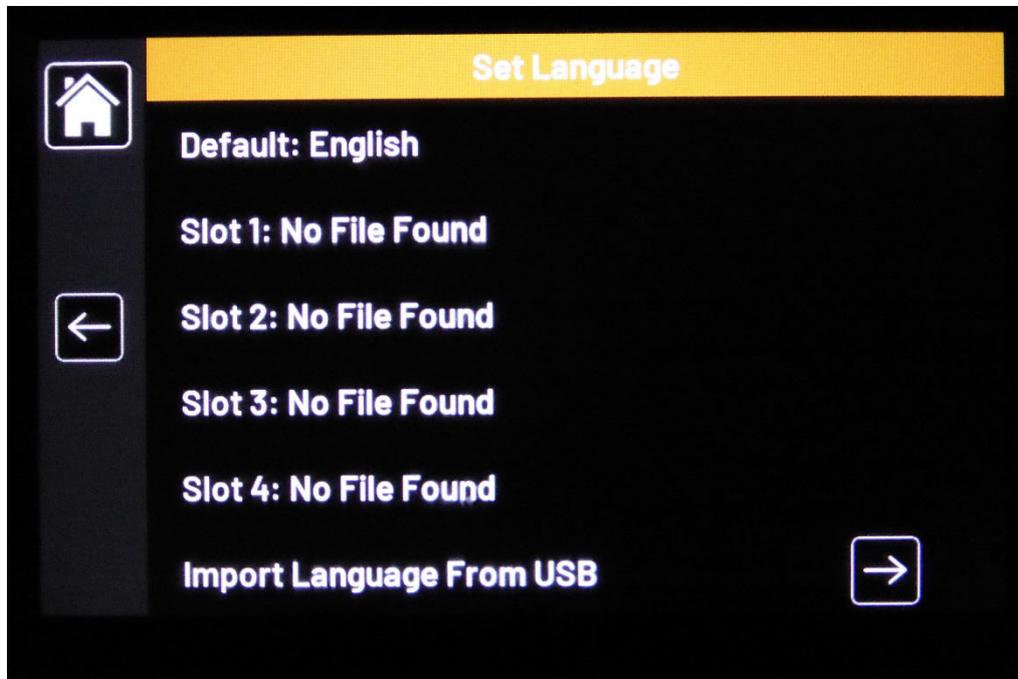


Load Recipe Icons – Ensure the USB connection is made. Touch the Right arrow to import recipe icon set. Remove the USB stick, fit the dust cap and replace the grill.

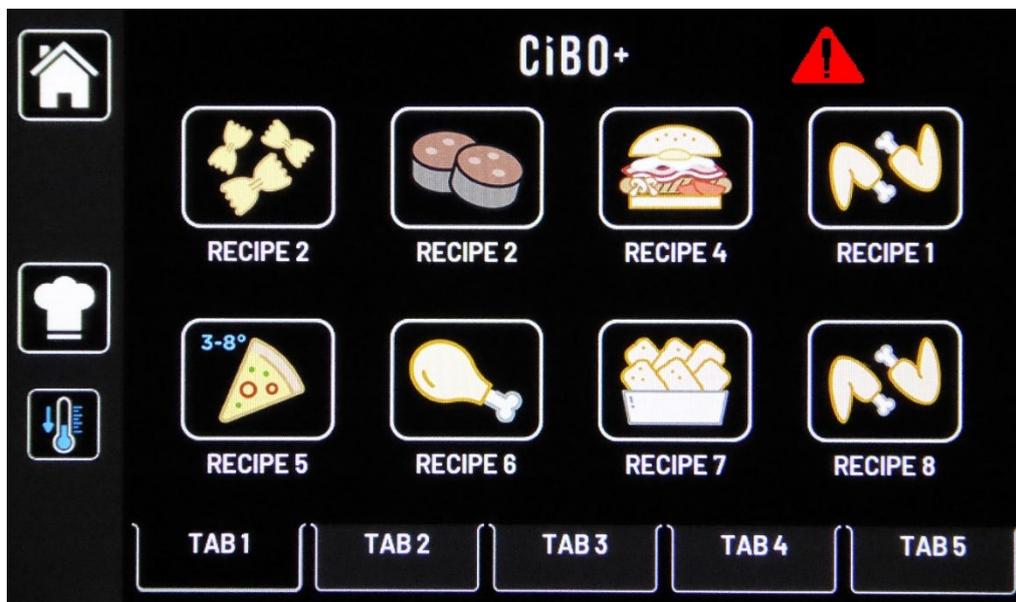
Load Theme – Ensure the USB connection is made. Touch the Right arrow to load the latest theme. Remove the USB stick, fit the dust cap and replace the grill.

## Software and Data – Set Languages

This screen enables you to set the language that the screen text will appear in. Touch the Right arrow on the language you wish to use and accept by touching the tick.



## Error Messages



If you see this warning triangle it indicates an error within the oven. Touch the triangle and it will take you to the diagnostics screen. If it's an element or thermocouple error you can re-run the test to confirm. Try re-starting the oven by powering off for 10 seconds at the plug and then restarting. If the fault persists call Lincat Service.

## Safety Cut-out

This appliance is fitted with a safety thermostat, which will cut power to the appliance under fault conditions. If the display works when switching on but the appliance does not heat up, the safety thermostat may need re-setting. Push the red button on the rear panel (Fig 3 G). This re-set cannot be activated until the appliance is cool. If this continues to happen please call our service department.

## Warranty Conditions

Your product has a manufacturer's warranty. This requires you to maintain and care for your product following the maintenance and cleaning instructions. Only clean using CiBO Sparkle (OC01) – other products may damage components and result in a non-warranty service call. Always apply oven guard after cleaning. (OS01) If you fail to maintain your oven or damage components during cleaning Lincat may charge you for a warranty repair. Please check the website for terms and conditions.

## Cleaning Guide

See separate cleaning guide for detailed cleaning method.



Wear protective clothing.

Do not use a water jet or steam cleaner, and do not immerse this appliance.

The oven should be cleaned regularly with **Lincat Sparkle (OC01)** oven cleaner and all food deposits removed. When cool clean with warm water and mild detergent, do not use tools or abrasive materials. Dry with a soft cloth and apply **Oven Shield (OS01)**.

Do not spray the catalytic converter with detergent or caustic oven cleaner.

Ensure all door seals are kept clean and inspected regularly to avoid microwave leakage.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Regularly check the air filter on the front of the oven. It may be cleaned in a dishwasher. Do not use the oven without the filter.

## Servicing, Maintenance and Component Replacement

We recommend that your CiBO+ oven has an annual Service/Inspection. All servicing, maintenance and component replacement should be carried out by one of our recommended service engineers.

The door seal on this oven is considered a consumable part and is not covered by the warranty.

Lincat advise that the catalytic convertor is checked annually and debris and food particles carefully removed. Do not use any cleaning solutions on it. Damage to the catalytic convertor is not covered by warranty.

The oven contains a battery for data logging. Lincat also advise that the battery is changed every 5 years by a service engineer. The battery is not covered by warranty.

### **Service Information**

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

**☎ UK: 01522 875520**

For non-UK customers, please contact your local Lincat dealer

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

Brief details of the problem

- Product code
  - Type number
  - Serial number
- } All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

### **GUARANTEE**

This oven has a 2 year warranty fulfilled by Lincat in the UK or your dealer outside of the UK.

The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items.
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.
- The door seal on this oven is considered a consumable part and is not covered by the warranty.
- Cleaning due to heavy raw protein cooking or flour ingress.

The manufacturer disclaims any liability for incidental, or consequential damages.