





Until now, commercial ovens have forced chefs to compromise between speed and quality. Those days are over.

Introducing the IBEX rapid-cook oven:

A revolution in design and performance that uses solid-state radio frequency technology to deliver high-quality food faster than you ever thought possible.

Heat. Learn. Adapt.

The IBEX rapid-cook oven brings proven, solid-state RF technology to commercial kitchens for the first time. It engages food in a culinary conversation as it Heats, Learns and Adapts™, sensing real-time changes in food and adapting the heat intensity to quickly deliver high-quality results. And because the IBEX oven is preprogrammed for your exact menu, you'll get consistently delicious food every time.



The IBEX oven:

Quality and speed.

No compromises.

Conventional cooking equipment forces busy kitchens to make a trade-off between speed and quality. With solid-state radio frequency technology, the IBEX commercial oven delivers all the speed you need — and all the quality customers want. Your new IBEX oven will make all this possible:

- **■** High-finesse cooking in one step
- Up to 10x cooking speed
- **Edge-to-edge uniform doneness**
- **■** Full-batch flexibility
- **Industry-leading reliability**
- Unlimited menu expansion capability
- **Fully ventless protein cooking**

The IBEX high-speed oven quickly cooks single portions, multi-component meals and full batches. With its dual-tray capacity — and in and out cooking with IBEX I/O™ — you won't waste time waiting for one dish to finish before starting the next. The IBEX oven resets the rhythm of your kitchen, eliminating bottlenecks and allowing your team to work quickly and efficiently.



