



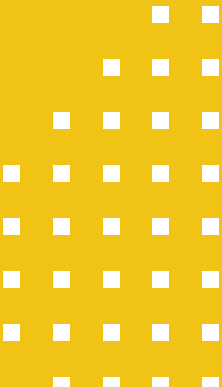
IBEX



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.



Combi Oven Quality at Speed Oven Times

Conventional cooking equipment forces busy operations to make a trade off between speed and quality. Using solid-state radio frequency (RF) technology, IBEX delivers the speed you need and the quality your customers want.

■ Heats, Learns and Adapts™

As it cooks, IBEX senses changes to food and adapts its settings to deliver high-quality results quickly

■ Radio Frequency Technology

Patented solid-state RF technology provides consistent gentle heat that reduces cook time by 50% or more

■ Easy-to-Use Interface

Large touchscreen with 2-tap start, and custom recipe storage allows anyone to produce consistent high-quality meals

■ Multi-Product Cooking

Cook multiple items without the need for one dish to finish before starting the next

■ Two-Level Full Batch Capacity

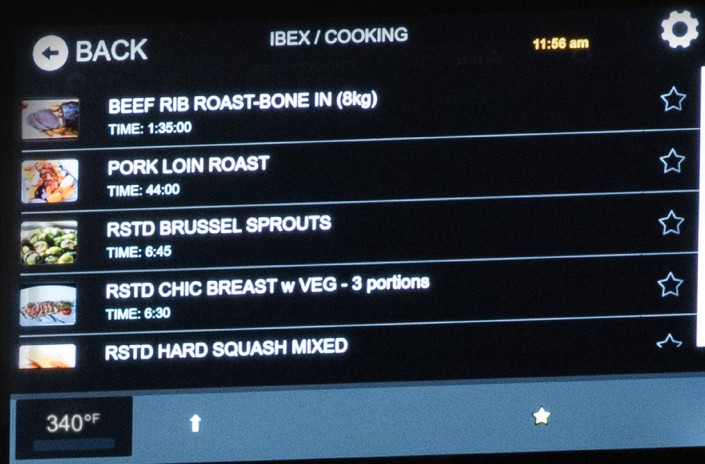
Allows for cooking large batches or multiple dishes simultaneously, with no flavor transfer

■ Anywhere Ventless™ Technology

Certified-ventless cooking capability for fatty proteins and carries UL710B certification



Winner of the coveted Kitchen Innovations 2022 Award, and recognized among the most cutting-edge cooking equipment in the world.



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