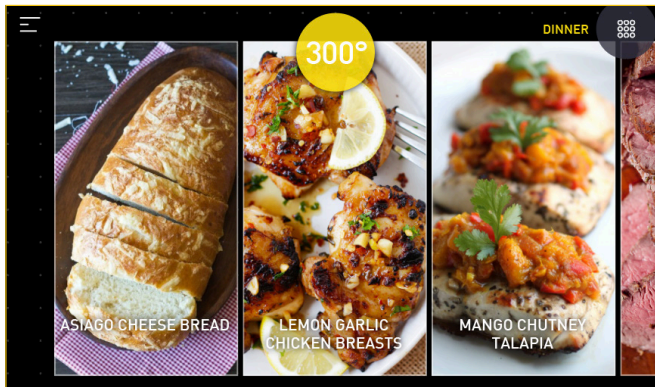


IBEX ONE Industry's First Solid-State Radio Frequency Oven

IBEX ONE offers operators improved quality, flexibility, and operational simplicity in a compact, "plug and play" format, with cooking speeds unachievable by traditional equipment.



FEATURES

- **Patented Solid-State Radio-Frequency**
Precision heating technology with unparalleled speed, reliability, and lifespan
- **Closed-Loop Heat Intelligence™**
Real-time, adaptive, heat-sensing system 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 capacitive touch interface designed for ease-of-use and operational speed
- **Easy-Connect™**
Program, upload, or transfer recipes and unique cooking functions via USB port to expand menu offerings
- Convection temperature range up to 450°F / 232°C with variable fan-speed versatility
- Accommodates industry-standard cooking trays
 - › Metallic US 1/2 sheet
 - › Metallic 2", 4", 6" Full Hotel Pans
 - › High-Temp Plastic Cookware
 - › Ceramic Cookware
 - › Glass Cookware
- 25lbs cooking tray capacity

CONSTRUCTION

- Corrosion-resistant stainless steel exterior walls
- Ergonomic handle with cool touch exterior design
- 304 Stainless Steel insulated cooking chamber
- Removable interior rack for easy cleaning
- Patented convection system design

OPTIONS & ACCESSORIES

- Matching wheeled cart
- FDA approved durable powder coat finish—color options available

WARRANTY

- 24 months parts and labor

USER BENEFITS

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

OPERATIONAL BENEFITS

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

DIMENSIONS

| | | |
|-----------------------|----------|----------|
| Height | 26.6" | 676 mm |
| Width | 31.8" | 807 mm |
| Depth (w/o handle) | 28.9" | 734 mm |
| Depth | 32.0" | 813 mm |
| Weight | 234 lbs. | 106 kg |
| Cook Chamber | | |
| Height | 9.8" | 250 mm |
| Width | 22.0" | 559.4 mm |
| Depth | 14.6" | 371.3 mm |
| Cooking Trays | | |
| GN 1/1 | | |
| - Width | 12.8" | 325 mm |
| - Depth | 20.9" | 530 mm |
| US 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 |

INPUT VOLTAGE SPECIFICATIONS

Plug Type: NEMA 6-50P



| # of Phases | Frequency | Voltage | Amps | Circuit Breaker | Watts |
|-------------|-----------|---------|------|-----------------|-------|
| 1 | 60 Hz | 240 VAC | 25 A | 30 A | 6000 |
| | | 208 VAC | 24 A | | 5000 |

Plug Type: NEMA 15-30P

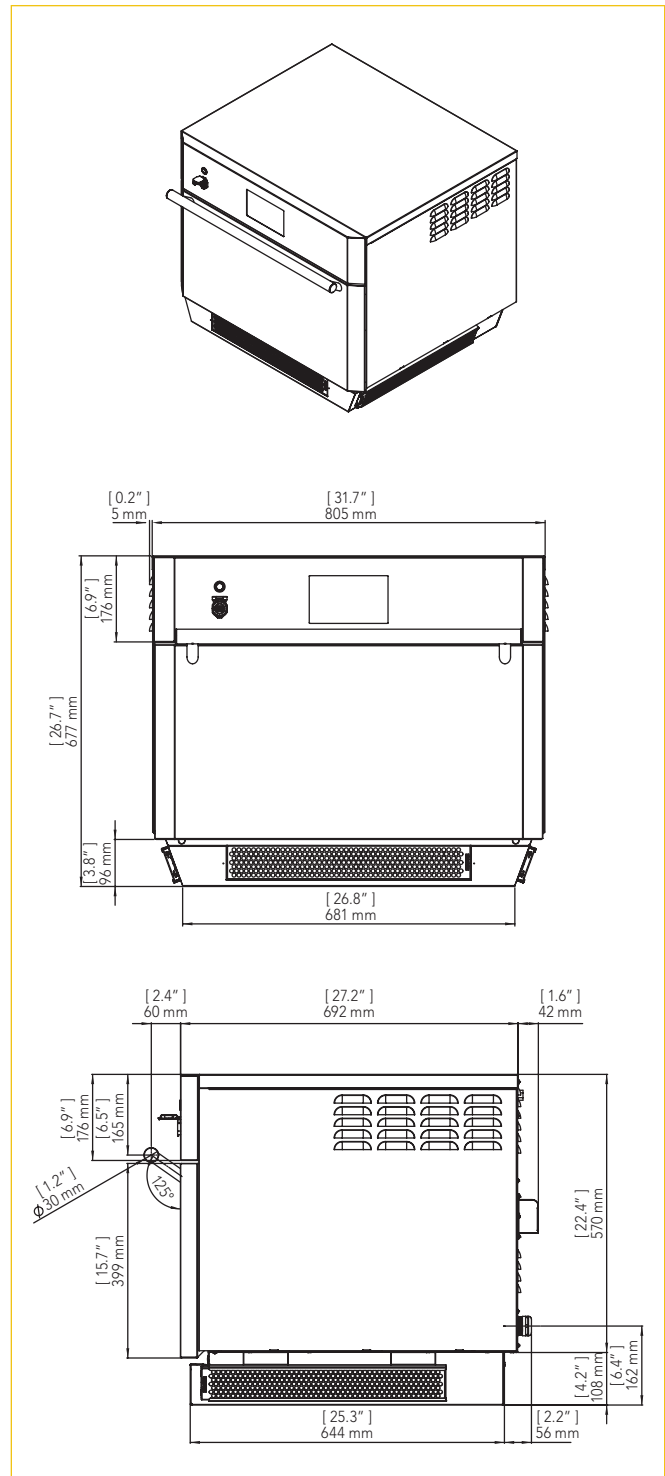


| # of Phases | Freq | Voltage | Amps | Circuit Breaker | Watts |
|-------------|-------|---------|---------------------------------------|-----------------|-------|
| 3 | 60 Hz | 240 VAC | L1: 10.6A/ L2: 14.6A/ L3: 22A | 30 A | 6000 |
| | | 208 VAC | L1: 11.9A/ L2: 12.7A/ L3: 21.2A | | 5000 |

*Includes molded plug and 6ft cord standard



DETAILS



SHIPPING INFORMATION

- All ovens are packaged in a double-wall corrugated box banded to a wooden skid
- Box size: 35"L x 36"W x 27"H
- Approximate boxed weight: Total 257 lbs. (35 lbs. crate + 222 lbs. IBEX Oven)