

VENTLESS HIGH-SPEED COUNTERTOP OVENS

for Coffee Shops

CIBO+



This entry-level oven is ideal for low-volume operations that need to quickly reheat a variety of items, including pastries, sandwiches, and burritos. It uses a combination of convection air and microwave, along with an independently controlled bottom base for crisping and browning, and features one magnetron and one blower.

208–240V | 20A | 1PH

ECO SERIES



The ECO is ideal for low-volume operations, featuring one magnetron and one blower. The ECO ST is a boosted version designed for higher throughput, with two magnetrons and one blower to increase speed and output. At just 14 inches wide with zero side clearance, the ECO ST is especially well suited for tight countertop spaces. Both models are available with an optional panini press to expand menu offerings.

ECO: 208–240V | 20A | 1PH
ECO ST: 208–240V | 30A | 1PH

SOTA i1



The Sota is a fully loaded, small footprint oven built for high-volume operations that demand consistent performance from open to close. Designed to keep pace in busy environments, it features two magnetrons and two independently controlled blowers to deliver exceptional speed, power, and even cooking across a wide range of menu items. It is available with an optional panini press to expand menu offerings.

208–240V | 30A | 1PH