

Invoq



# Accessorise your Invoq oven

Benefit from aluminium accessories with unique heat transferring abilities.

Unique heat transferring abilities.  
Reduces the use of fat.  
Excellent taste and quick preparation.  
Patented aluminium alloy for an easy clean.

## The best accessories for your oven

The patented aluminium alloy gives the Imperial® accessories an optimal ability to absorb, store and release heat.

The accessories enable perfect cooking and baking results making sure that there is no limit to what you can cook in your Invoq oven.

## Expanding your portfolio

Adding hot meals, takeaway and tasty snack food to your more traditional baked goods can positively affect your turnover. The demand is growing for faster service and better selection. Fortunately, expanding your portfolio does not require investments in new equipment.

The new MultiRack opens for the possibilities of using different tray sizes at the same time. Gain full flexibility of your operation and maximise your output.

MultiRack capacity:

- 1/1 GN
- 400x600 mm
- US sheet
- Hotel pan (1/1 GN 65 mm)

## Easy start-up

To get the most out of your Invoq oven, we suggest you use the accessory startup package.

The 400 x 600 mm baking start-up package includes 2 x perforated non-stick baking trays, 2 x smooth non-stick baking trays and 2 x silicone baking mats.



## Baking mat silicone

The baking mat made of silicone ensures that the product does not stick to the surface.



## Baking tray smooth non-stick

The aluminium baking sheets make it easy to achieve perfect results when you bake.

The sheets are 2 mm thick and they do not bend or warp in high temperatures.

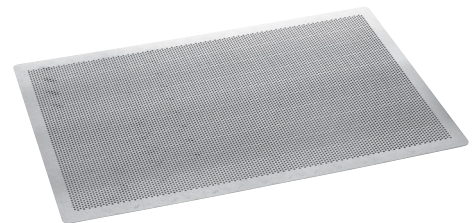
The non-stick, silicone coating ensures easy cleaning.



## Baking tray perforated non-stick

The perforated aluminium baking sheets ensure bread with a crispy crust all the way round.

The sheets are 2 mm thick and have a silicone coating which makes them easy to clean.



## Imperial® 20/40/60 mm tray

The high quality Imperial® trays are recommended for the roasting of breaded products such as chicken or fish. The unique heat transferring abilities of Imperial® makes pre-frying in a tilting frying pan unnecessary and reduces the use of fat.

Routines in the kitchen become fewer and simpler; this makes your working day easier and more efficient.



## Imperial® multi-tray

The high quality Imperial® multi-tray is ideal for the preparation of fried eggs, pancakes, pommes rosti, tarte tatin etc. Imperial®'s unique ability to absorb, store and release heat ensures perfect roasting and baking results.

Furthermore, the Imperial® aluminium alloy makes subsequent cleaning easier.



## Imperial® combi sheet for pizza and grilling

The combi sheet offers a wide variety of applications. The one side is designed for grilling fish and vegetables. The other side is plain and ideal for baking pizzas.

The thickness of the sheet combined with the special heat transferring abilities of Imperial® ensures a very crisp base.



## And any more...

This is just a selection of the many grills and trays we carry in 1/1 GN size suitable for snacking items.