



Productivity and quality. You can have both.

WHITE PAPER

ClimateControl – The optimum cooking environment

ClimateControl ensures best-in-class performance, controlling the air, heat and humidity levels. It optimises processes and even shortens cooking times.

The result is consistent productivity and predictably high quality.

Cooking faster. Cooking smarter.

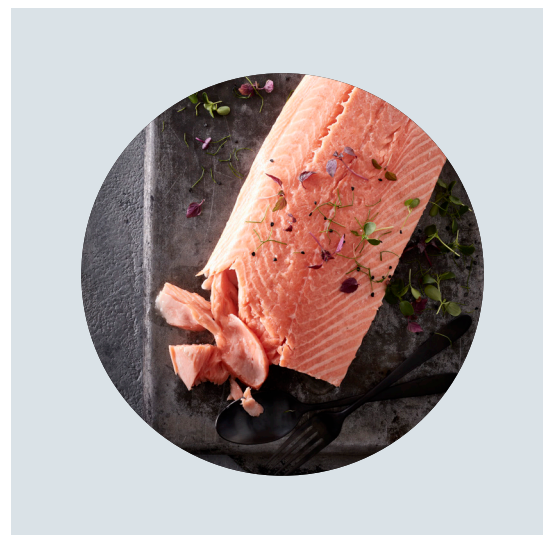
Based on more than 45 years of experience, we have created the optimal cooking environment. Combining our knowledge with intelligent sensors and new aerodynamic designs together with the newest Android 9 technology, we have created an energy-efficient way for you to get the best results every time – cooking faster, cooking smarter.

The intelligence behind ClimateControl is combining heat, airflow, humidity and pressure to ensure best in class performance – easily and intuitively!

BENEFITS

Up to 17% increased productivity

More than three times dehumidification power



Benefits at a glance

HEAT OPTIMISATION



- Accurate temperature throughout the entire chamber.
- Faster heat recovery.
- Energy optimisation of up to 70%*

TOTAL HUMIDITY CONTROL



- Precision humidity settings.
- Dehumidification boost ensuring crisp and uniform results.
- Nutrient and colour preservation.
- Controlling the Maillard reaction of caramelisation and crispiness.

AIRFLOW ENHANCEMENT



- Cabinet aerodynamics.
- Wind control baffle plate.
- Accelerated fan speed.
- Even heat distribution on all levels.

PRESSURE INDUCED SPEED COOKING

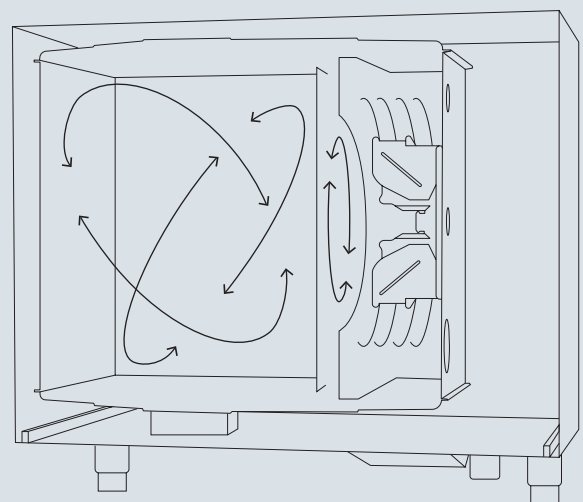


- Molecular cooking techniques with humidity correction accurate to 1/10 of a second.
- Direct steam.
- Forced heat.

WORKING ENVIRONMENT



- Low noise.
- Low heat emission.
- Good working height.
- Easy to use and clean.
- Safety built-in.



** all consumption data is compared to the predecessor model.*

Reversing fan ensures perfect heat distribution.

Cut food waste by changing your oven

Cooking with humidity allows total control of natural flavour, colour and yield of the product. In this way, you make the most of your ingredients and throw away less. Using the Invoq oven modes, CombiSense and CombiSpeed, you achieve faster and more accurate cooking results.

Get up to 12% more portions out your Sunday roast.



Eco-friendly technology

We are committed to protect the environment, which has led us to the development of water and energy saving solutions with the side benefits of saving work hours and obtaining a highly reliable combi oven with a long service life.

7-tray design can maximize your productivity by 17%

Invoq 6-1/1 GN holds 7 trays with an improved rack distance from 65 mm to 70 mm for better airflow.

Productivity of up to 56 chicken escalopes in an Invoq 6-1/1 GN.

ClimateControl technology ensures perfect and uniform results even at full loads.