

Invoq



Accessorise your Invoq oven

Benefit from aluminium accessories with unique heat transferring abilities.

WHITE PAPER

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.

Easy start-up

To get the most out of your Invoq oven, we suggest you use an accessory start-up package.

The mixed startup package includes 1 x Imperial® tray 20 mm, 1 x steamfry basket, 1 x Imperial® grilling grid and 1 x Imperial® multi-tray. With these four accessories, you have a good starting point for versatile combi oven use.

The grill startup package includes 1 x Imperial® tray 20 mm, 1 x steamfry basket and 2 x Imperial® grilling grids. This accessory package enables you to grill and roast using your ONE: combi oven.



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® 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.

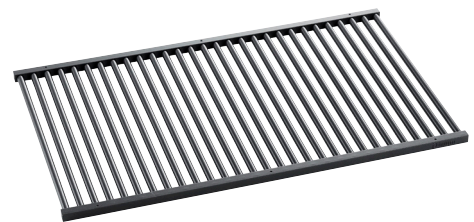


Imperial® grilling grid

The grilling grid is ideal for the grilling of meat, fish, poultry and vegetables.

The grilling grid ensures distinct grill marks, excellent taste and quick preparation.

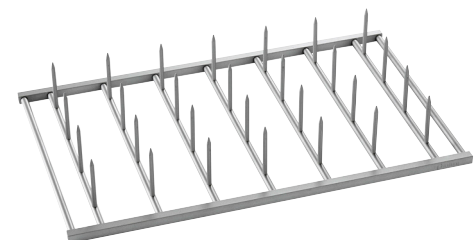
Thanks to the patented aluminium alloy Imperial®, it is easy to clean the grilling grid after use.



Imperial® potato spikes

These potato spikes with 28 spikes per tray is perfect for preparing potatoes.

The even heat distribution of the Imperial® spikes ensures quick cooking as heat comes from the spike inside each product as well as from the oven chamber.



Imperial® multi-tray

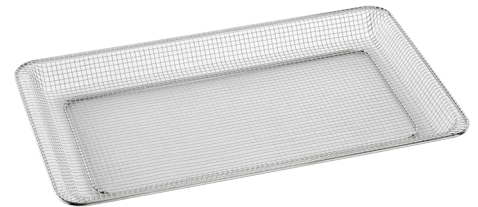
The high quality Imperial® multi-tray is ideal for the preparation of fried eggs, pancakes, pommès rosti, tarte tatin etc. Imperial®'s unique ability to absorb, store and release heat ensures perfect roasting and baking results.

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



Steamfry basket

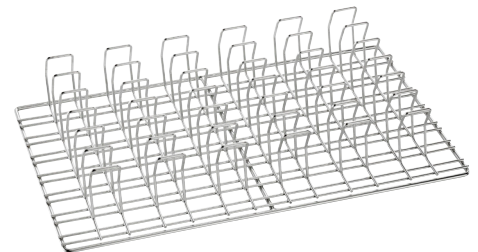
This steamfry basket of stainless steel is excellent for the preparation of French fries, vegetables, fish, etc. The wire basket ensures optimum heat distribution and thus very uniform products. You get crisp French fries easily without adding any fat. Moreover, it can be used for steaming.



Rib rack

The rib rack holds up to 20 baby rack ribs. The rib rack ensures golden caramelization on both sides for great flavor and texture.

You can be sure that all the ribs will be cooked evenly.



Chicken grill

The chicken grill with capacity for 8 average sized chickens offers quick cooking for poultry. Furthermore, roasting of chickens in upright position ensures juicy meat and a crispy skin. The chicken is easily removed from the grill, and it is easy to clean.

