



Knowledge is power.  
Humidity is control.  
The result is quality.

# Controlled humidity

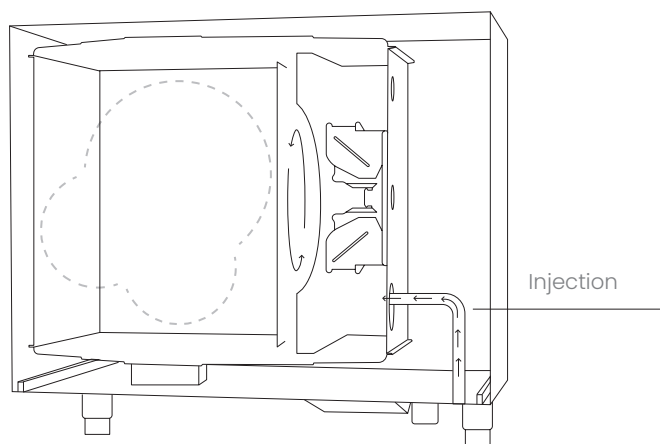
Along with temperature and airflow, humidity offers an important variable for many baking operations. Invoq Bake is powered by direct injection steam which combined with smart sensors, integrated drain and air inlet systems, give you an oven with humidification capacity that is fast, efficient and safe. This creates an ideal environment for baking different products at the same time. The steam production is controlled to utilise minimum energy and water without compromising quality. And the air inlet system ensures crisp and crunchy surfaces.

## BENEFITS FROM ADDING HUMIDITY

- Crispy and colourful crust.
- Increased product volume.
- Maintained moisture level inside the product for a longer shelf life.
- Protecting the surface of delicate products like croissants.
- Controlled proving environment.
- One piece of equipment for desserts, cakes and breads.

## Injection Steam

Using the injection system, smart sensors, integrated drain and air inlet systems, you get an oven with full steaming capacity that is fast, efficient and safe. This creates an ideal environment for cooking different products at the same time. The steam production is controlled to utilise minimum energy and water without compromising quality.



Water is injected in small portions directly onto the heating element and then circulated by the fan to obtain an instant steam generation filling the cavity on all levels.



The intuitive touch screen guides you through settings and exciting features and functions. You can benefit from the simple drag and drop functionality.



## Expanding your portfolio

Using an Invoq Bake oven makes it easy to carry a wide assortment for any promotional focus or time of day offer. Make it easy and convenient for your customers with freshly baked goods from your in-store bakery.

You can even bake various products at the same time such as muffins and garlic bread without flavour transferring from one product to the other.



- Pastry
- Snacks
- Bread
- Grab & Go
- Convenience

## CombiSense

Automated humidity offers you the possibility to control the end-result achieving a shiny, crisp and flaky finish with a moist, aerated crumb. Consistent every time with a longer shelf life.

Set the desired humidity level and the oven ensures high product quality – regardless of load size.



- Chicken skewers
- Potato wedges
- Paninis
- Savoury snacks
- And more...

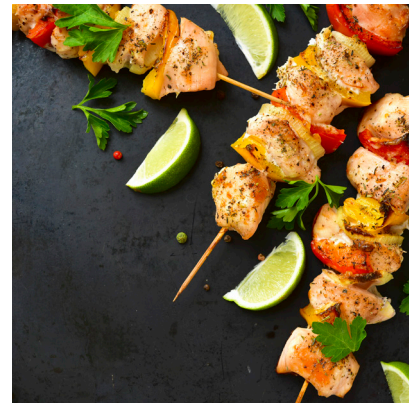
## Humidification in Convection

Humidity can be added to provide steam on demand. This provides a controlled environment for optimal baking results.

Humidity addition can be set for a short time period or on demand. The baking cabinet can easily evacuate the humidity by using the exhaust for guaranteed final colouration and texture.

## Proving

A delicate process requiring a balance of humidity and temperature control. The combination of direct moisture injection and total fan control allows you to speed up proving without damaging the product in the process.



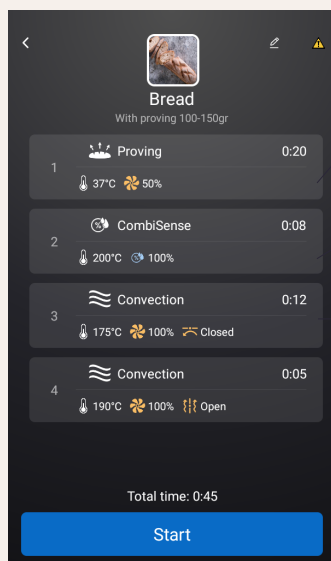
## Work smarter by combining functions

Use SmartBaker, the oven function that controls the various methods depending on process and product. When creating recipes, you can also benefit from this by structuring the workflow.

Prove and bake in the same cabinet in one go without moving the product.



Prove, bake  
and finish



Prove your product.



Raise temperature without jeopardising quality.



Adjust the baking environment.



Achieve your desired end-result.