



Invoq

Get in the fast lane with hybrid system technology

The Invoq Hybrid oven automatically combines the best of both injection and boiler-based steam generation. Sensors define whether it is heat and power or saturation that is required for optimal steam performance.

WHITE PAPER

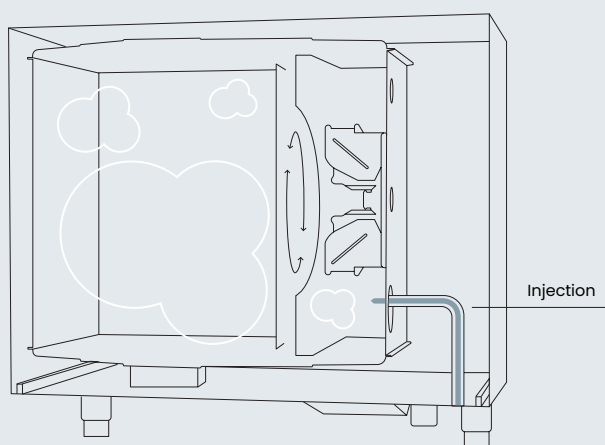
HybridSteam

Technology reinvented...

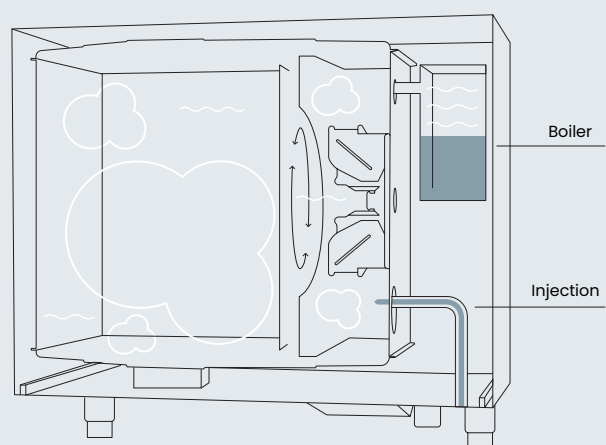
Traditionally, steam is generated in a boiler. The water boils and saturates the cavity with steam as it boils enabling you to cook vegetables, poach fish etc. Modern technology generates immediate steam by injecting water directly onto the heating elements and circulated by the fan creating steam faster and more efficiently. By integrating these two technologies, smart sensors and intelligent software, we have created a superior steam-cooking environment even at low temperatures.

Introducing HybridSteam.

HybridSteam gets you where you want to go, faster.



Water is injected directly onto the fan and circulated through the heating element to create an instant steam generation filling the cavity on all levels.



Steam is created in the boiler and combined with the injection system, which ensures fast steam production and high-density saturation intelligently controlled by the oven.

No compromises, just uses less

Sometimes the injection steam does all the work, sometimes it's the boiler, and sometimes they work together. The result is less water and energy usage and, therefore, better economy, while achieving the same high performance.

Steam guaranteed

In any mode of operation, you will always have steam when needed. Even if boiler descaling is required. This gives you maximum uptime, and any service required can wait till appropriate timing and costs.

HybridSteam technology uses 77% less energy than predecessor model.*

*Compared up against predecessor 10-1/1 GN model with boiler.

Make your team deliver high-quality every time – on time

Invoq empowers your team to deliver consistent output every time. The combination of the unique HybridSteam system and the intuitive oven control gives your clients a guarantee for a high-level cooking or baking experience.



Understanding your needs

CombiSteam

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.

SEGMENT

Retail
QSR
Restaurants
Bakeries

HybridSteam

Combining an energy-efficient boiler with the injection system, you get the steam technology of the future. Using hybrid steam, you achieve more steam than by using a boiler-only combi oven. This high-density steam saturation, designed for intensive steaming production, offers full flexibility and endless possibilities.

SEGMENT

Canteens
Hospitals
Institutions
Catering companies
Central kitchens

The best of both worlds

Regardless of your steam demands, we have a solution for your business.

Your choice

Invoq Combi
— CombiSteam

Invoq Hybrid
— HybridSteam