



Turn up the efficiency. Let Invoq handle your recipes.

Take the easy route for less complexity, high consistency and more free time to focus on what's important. The recipe function will take off your load and put order to your frequently used procedures.

Why complicate things?

Fortunately, not all that happens in food service is hard work. Simplify your work load and free up time for what really matters.

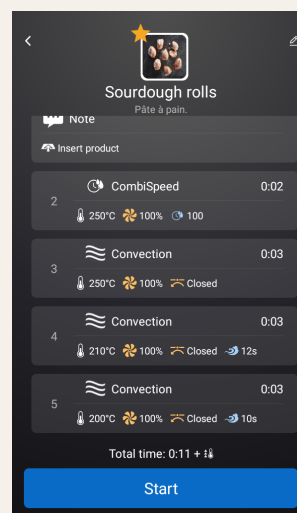
Let Invoq be your workhorse in the kitchen.

BAKING – THE TRADITIONAL WAY

1. Start your oven to 20°C above baking temperature as a preheat.
2. Load the oven with your product and adjust the oven temperature.
3. Manually add humidity and close the exhaust.
4. Return to the oven to increase the temperature.
5. Open the exhaust for final baking step and a crispy finished texture.

BAKING – THE INVOQ WAY

Start your recipe program right after proving.

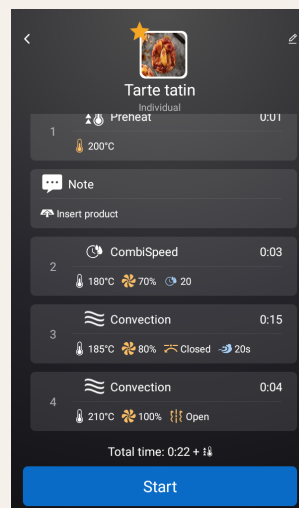


TARTE TATIN – THE TRADITIONAL WAY

1. Prepare the caramel in a frying pan.
2. Cool the caramel before layering the fruit.
3. Bring back to heat on the stove to start caramelisation.
4. Lay puff pastry over the fruit.
5. Bake in a hot oven.
6. Remove from the oven and cool down.
7. Return to heat on the stove to loosen the tart from the pan.
8. Turn upside down onto a plate.

TARTE TATIN – THE INVOQ WAY

Add sugar, butter, fruit and pastry directly to the multitray and start your recipe program.

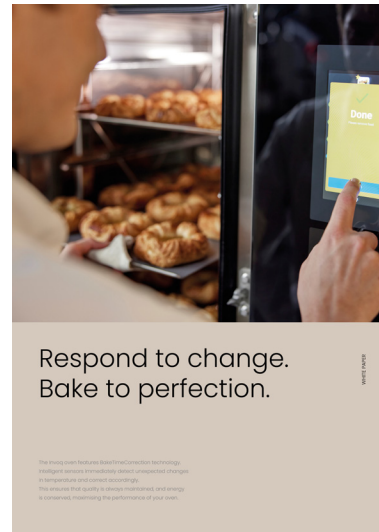


Consistent in taste, uniform in appearance

When you let your oven follow a recipe, you get the same perfect result time after time. Your customers expect that. Preheating is part of your recipe – one step less to worry about.

In the event of an interruption during the cooking process, the Invoq oven's CookTimeCorrection intelligence will automatically compensate for change to get you back on track.

With even results comes less food waste. Better for your business and for the environment.



Invoq Recipes

- 15 steps
- 1,500 recipes
- Pre-set inspirational recipes
- Customised note steps
- Easy access to recently used, favourites and groups

Keep loyal customers
satisfied with consistent taste,
appearance and quality.



Every shift, every service runs smoothly

Even on the busiest shifts, Invoq makes your daily workflow easy and free from fuss. Even inexperienced users can enjoy cooking without worrying about the equipment or how it works. Just click and cook.

Each recipe can be customised by adding note steps, ensuring all members of your team can assist in cooking. You can upload your own images or benefit from the image library. Locking the user interface will add reliability by cooking in a controlled environment with minimum risk of user errors.

Common interactions with other Middleby appliances make staff training even easier and very cost effective.

Visible food safety and consistent food quality

Your HACCP files are automatically stored and can be downloaded in PDF format to validate your food safety and quality documentation.

It is possible to add more time to a cooking program by using the boost button function, even in the locked user interface.

Consistency management

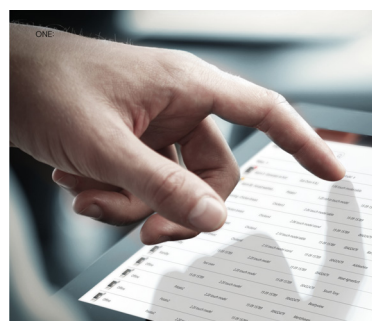
Why not benefit from the reliability and consistency throughout all your outlets? You can easily implement your new recipes to your entire Invoq fleet via USB or simply just a click on your Open Kitchen cloud platform.

Intuitive to use. By any member of your team.



QSR – Quick Select Recipes

QSR is a robust, smart user interface that allows any team member to cook the same quality of food consistently with less waste and maximum throughput. Whether they are a trained chef or a student, this screen time and prevents errors, leaving staff free to focus on other tasks.



Open Kitchen platform and cloud connectivity

Today's smart kitchens need to drive facility and kitchen productivity through simple solutions that create efficiency and focus on your customer. Open Kitchen does just that. Plus so much more.