

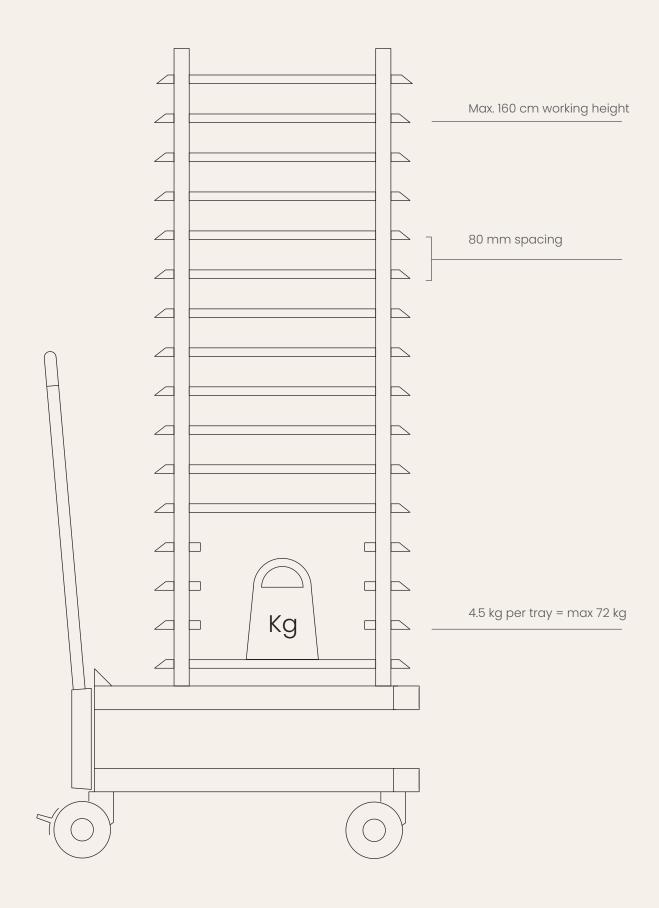
High capacity roll-in system

Spend your time wisely.
Work ergonomically.
Maximise your throughput.

WHITE PAPER

Invoq Roll-in Bake

16 400x600 EN



Invoq Roll-in Bake

BENEFITS

Efficient operation

Increased productivity

Easy handling

Lock mechanism for tight seal

Industry standard compatibility

Productivity and ergonomics. You can have both.

Invoq Bake 16 - 400x600 EN is equipped with a roll-in trolley. The rack for baking sheets is integrated in a mobile trolley on castors for efficient operation, increased productivity and easy handling. The swiveling castors and base of the trolley remain beneath the oven, while the door is designed with a lock mechanism to create a tight seal during operation.

The roll-in trolley has a maximum rack height of 160 cm for good ergonomics, allowing quick loading and unloading of the trolley.

The stainless-steel mobile oven rack is built to last and holds a load of 72 kg.

Optimum airflow ensures perfect, uniform products

The roll-in trolley stays in the oven during preparation, and therefore it is equipped with a detachable handle that hangs outside the oven whilst in operation. The cassette rack on the roll-in trolley boasts 85 mm distance between the runners for optimum airflow and uniform baking results.

Two of the castors are equipped with breaks as a safety measure.

To meet the layout of your kitchen, it is possible to order the 16 grid oven with left- or right-hinged door according to your preference.

