

Invoq



High capacity roll-in system

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

WHITE PAPER

20-1/1 GN

20-2/1 GN

Max. 160 cm working hight

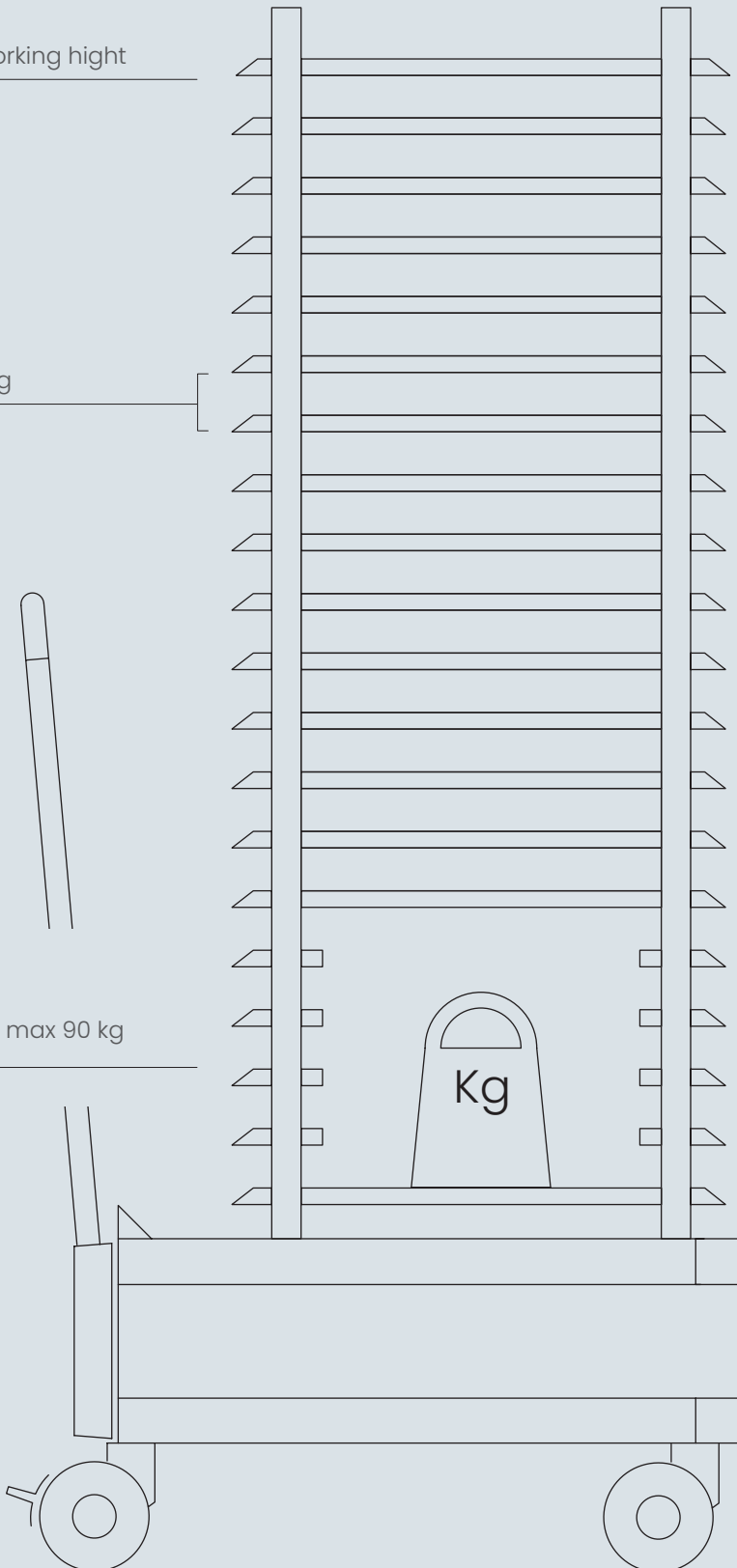
Max. 160 cm working hight

65 mm spacing

65 mm spacing

4.5 kg pr tray = max 90 kg

9 kg pr tray = max 180 kg



BENEFITS

Efficient operation

Increased
productivity

Easy handling

Lock mechanism
for tight seal

Industry standard
compatibility

Productivity and ergonomics. You can have both.

Invoq ovens in the sizes 20-1/1 GN and 20-2/1 GN are equipped with a roll-in trolley. The rack for baking sheets, cooking trays and grills are integrated in a mobile trolley on castors for efficient operation, increased productivity and easy handling. The swivelling 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 90 kg and 180 kg respectively.

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 65 mm distance between the runners for optimum airflow and uniform cooking and 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 20 grid ovens with left- or right-hinged door according to your preference.

