



Stackit: Save valuable floor space

WHITE PAPER

Achieve maximum flexibility with Stackit by combining bake technologies without using more of your valuable floor space.

33% more capacity with the same power supply

Bakeries require a lot of power and a high percentage of your budget is devoted to energy costs. Therefore, we recommend that you thoroughly consider the purpose of the oven, which products you primarily prepare and how often you steam in order to find out, which investment is right for you.

Save 50% power in low-peak hours

You can easily adjust your baking capacity by scaling down and switching off one oven when experiencing varying production demands. You avoid overcapacity, and you save money and energy.

EXAMPLE:

- Invoq Bake 9 EN gives you 9 racks powered by 18 kW.

VERSUS

- Invoq Bake 6 EN + Invoq Bake 6 EN give you 12 racks powered by 18 kW.

This Stackit solution offers:

- 33% more capacity, same power.
- Flexibility in bake modes.
- Option to reduce to 9 kW at low-peak hours.
- If one oven is cleaning, you still have the other available for operation.



Adjust to off-peak and rush hour needs.

Maximum flexibility and double capacity

Stackit makes it possible to double your capacity without using more of your valuable floor space.

When stacking two ovens, you gain maximum flexibility. You can easily work in different modes without it requiring more working space. You can bake pastries in the upper oven, while proving bread in the bottom oven.



Mix to match your needs

YOU CAN MIX OVEN MODELS OF YOUR CHOICE:

- Invoq Bake 6 EN + Invoq Bake 6 EN*
- Invoq Bake 9 EN + Invoq Bake 6 EN*

**Also possible with PassThrough models.*

YOU CAN MIX POWER SUPPLY OF YOUR CHOICE:

- Electric + electric
- Gas + gas
- Electric + gas
- Gas + electric

MATCHING STANDARD HOOD REQUIREMENTS:

- Stackit combining a 9-tray and a 6-tray oven has a total height below 2 meter and will fit under a standard hood system.

Boosting your business with snack items

Adding hot meals, takeaway and tasty snack food to your more traditional baked goods can positively affect your turnover. The demand is growing for faster service and better selection. Fortunately, expanding your portfolio does not require investments in new equipment.

Utilising the humidity control enables you to preserve juiciness, color and yield while being in control of the product's appearance.

Another positive is a more healthy result when comparing to the alternative pan or fryer used to achieve the same snack assortment.

The Stackit is the ideal solution for freshly baked goods and snacks throughout the day matching time-of-day appetite appeal and being perfect for your in-store bakery.

Flexibility for all-day services.
Adjust to low and peak hours.

