

Invoq



Separating the fat is good business

The Invoq Fat Separation System ensures that surplus fat is directed into a collection tray beneath the oven avoiding costly blockages in drains.

And because this tray is not inside the oven chamber, you have more oven to use productively.

The Fat Separation System is available for all Invoq combi oven configurations.

Fat separation method reinvented

Through extensive cooperation with world-class retailers, we have reinvented the Fat Separation System.

With focus on simplicity on all levels, we have developed a system providing higher safety for you and enhanced protection of your equipment, while making it accessible as a factory-installed option for all Invoq combi oven models.

The Fat Separation System is ideal when roasting very fatty products such as chickens, ribs, sausages and bacon. Thus, it is often used on the PassThrough ovens.

The Fat Separation System ensures that the surplus fat is led directly into a collection tray mounted beneath the oven. This way, you avoid costly blockages in drains. And as the collection tray does not take up space in the oven chamber during the cooking process, you gain increased production capacity.



Now you collect the fat, not your drains

All Invoq combi oven configurations allow you to collect and recycle the fat that accumulates during cooking, without fuss or smell.

And because the fat will not be going down the drains, there will be no need for a plumber.

- Avoid fat blocking the drain.
- Ideal for roasting fatty products.
- Protecting the equipment.

Benefits at a glance

SIMPLICITY IS KEY



In usage

- Removable separation tray to guide fat out of the oven.
- Auto-plug system.
- Removable fat collection container.



In maintenance

- No clogged drains.
- Prevent fat from passing into the drain.



In cleaning

- Vertical fat drainage pipe.
- CareCycle cleaning.

HIGH FLEXIBILITY



- Available for all Invoq combi ovens.
- Stackable solution where both ovens can be fitted with fat separation.
- Roll-in ovens with integrated collection container in the trolley.

SAFETY FIRST



- Anti-splash system.
- Secure lid on fat separation container to avoid spills.
- Steam and airproof waterlock system.

ENVIRONMENTALLY CONCIIOUS



- Help meet local environmental targets.
- Help meet corporate green goals.

ADDITIONAL CAPACITY



- Reduced production time.
- Increased number of trays (e.g. 6-1/1 GN offers seven trays).
- Enhanced airflow.
- External fat separation container.



The Fat Separation System in practice

The system lets grease pass through the bottom of the oven without letting steam or air out.

Fat from inside the oven passes through a funnel and is guided to the external collection container. When in use, the design creates a steam lock, preventing any steam escaping from the oven cavity.

