

Invoq



# The unique PassThrough solution

Improve logistics and attract  
more customers

The Invoq Bake PassThrough ovens feature doors on two sides. Food enters the oven on one side, and is unloaded from the service side. This improves logistics and offers an enticing front of house bake attraction,

With your two-door Invoq PassThrough oven you can improve logistics and attract customers. Save time and ramp up your business.

## Attract more customers. Prepare a feast for their eyes.

The Invoq oven's Scandinavian design features powerful, long-life LEDs that illuminate your creations in a visually theatrical way. Perfect for front cooking in an open kitchen. This will catch the eye and provoke impulse purchases, while ensuring your customers that the food is freshly made. And the same person can unload the oven and serve the customer.

## Ingenious thinking in tune with how you work

The Invoq PassThrough two-door design saves time and adds flexibility to your workflow.

The oven is equipped with a timer and a boost function, so you can add extra time from the serving area for smoother operation.

## Ergonomics and workflow combined

- Two-door for optimal workflow
- Space optimised system between bakery and service area
- Safety



## PassThrough at a glance

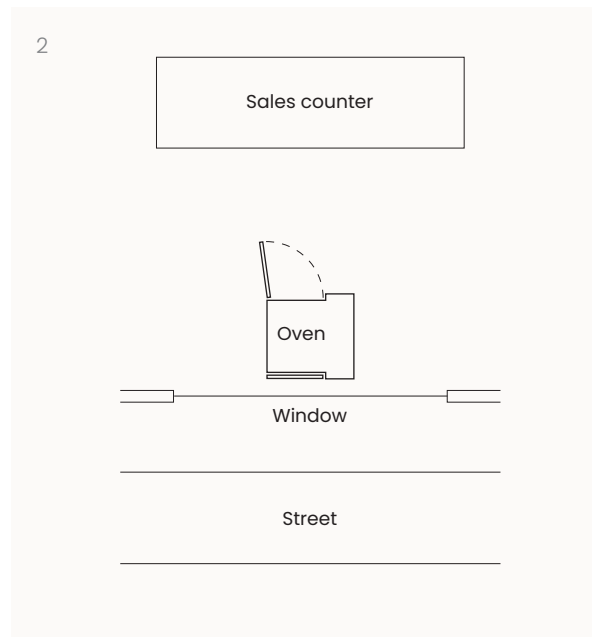
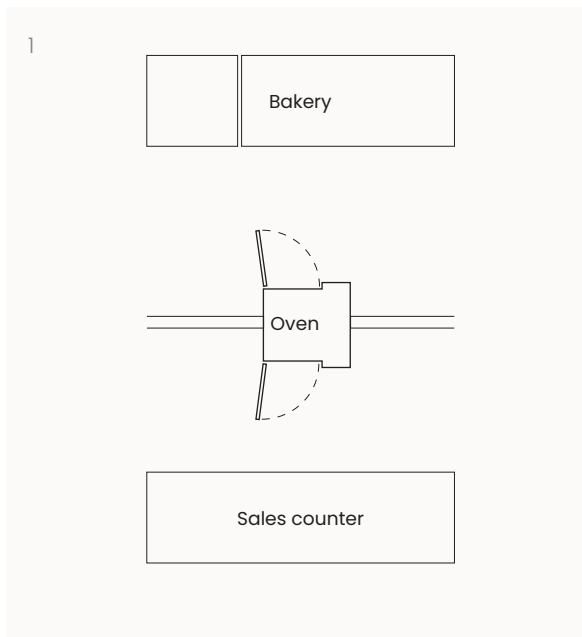
- Two-door oven.
- Ideal for open kitchens
- Attract customers and increase sales.
- Improve logistics in your bakery and save time
- Avoid cross contamination – clear separation of raw and cooked food
- Available in two sizes:  
Invoq Bake 6 – 400x600 EN and  
Invoq Bake 9 – 400x600 EN

# Illuminated cabinet increase impulse buying

Place your PassThrough oven strategically:

1 — In between bakery and shop

2 — As display



## Expanding your portfolio

Using your Invoq Bake oven makes it easy to carry a wide assortment for any promotional focus or time of day offer. Make it easy and convenient for your customers with freshly baked goods from your in-store bakery.

From breakfast pastry oven to lunchtime hot servings, coffee break snacks and even evening ready meals. Or promotional items for one day only.

Invoq Bake is your energetic, unfailing business partner for all these occasions.

Pastry  
Snacks  
Bread  
Grab & Go  
Convenience

## Avoid cross contamination

As the oven can be loaded from the one side and unloaded from the opposite side, when the products are ready, you form a sharp separation between raw and cooked food - thus preventing cross contamination when you e.g. handle meat.

## No cross-contamination of flavours

You can actually bake muffins and garlic bread at the same time without flavour transferring from one product to the other.

