

Invoq



Optimal working climate with Invoq condensation hood.

Experience improved comfort and reduced heat and humidity levels for enhanced working environment with the Invoq condensation hood solution.

WHITE PAPER

The importance of condensation hoods

Flexibility and convenience

By combining your Invoq oven with a condensation hood, you can concentrate your entire food production in just one square metre. And you have the freedom to place the oven anywhere you want to bring highest possible value to your business.

Pleasant environment

The Invoq condensation hood helps to remove excess heat, steam, and odors generated during the cooking process. This creates a more pleasant and comfortable working environment for chefs and kitchen staff by minimising the release of hot air and moisture into the surroundings. This not only enhance their well-being but also boosts overall productivity.

Energy efficiency

By effectively capturing and condensing steam and vapours, using the Invoq condensation hood reduce the need for additional costly ventilation systems.



The facts on Invoq condensation hood

- Ensuring efficient extraction and condensing of excess steam.
- Removing up to 93% of the humidity from the oven exhaust.
- The system is controlled by the oven.
- Condensed steam is discharged through the oven's drain system.
- Easy to clean front and filter.
- Retrofittable solution.
- Requires a 230 V single phase plug within 3 metres.
- Available for all Invoq electric ovens.

IDEAL FOR:

Front cooking

Restaurants

Hotels

Catering services

Food retailers

Educational institutions

Healthcare facilities



Condensation options

You can retrofit any electric Invoq model with the condensation hood. With Invoq, you decide whether your oven should be left- or right-hinged making it possible to achieve the ideal kitchen layout.

Stackit solutions, two stacked Invoq ovens, have separate air outlets and separate condenser units to ensure there will be no steam transfer for optimal performance.

The Invoq condensations hood complies with applicable standards.

Condensation hood 1/1 GN

Condensation hood 2/1 GN

Electric

Condensation hood 1/1 GN

Oven model	6-1/1, 10-1/1*	6-2/1, 10-2/1
Oven power supply	Only electric	Only electric
Steam technology	CombiSteam or HybridSteam	CombiSteam or HybridSteam
Added height [mm]	415	415
Added weight [kg]	12	14

*Also possible with PassThrough models upon request, factory-built

Condensation hood
Stackit 1/1 GN & 20-1/1 GNCondensation hood
Stackit 2/1 GN & 20-2/1 GN

Electric

Oven model	6-1/1, 10-1/1*, 20-1/1	6-2/1, 10-2/1, 20-2/1
Oven power supply	Only electric	Only electric
Steam technology	CombiSteam or HybridSteam	CombiSteam or HybridSteam
Added height [mm]	415	415
Added weight [kg]	12	14

*Also possible with PassThrough models upon request, factory-built

