



Revolutionise your kitchen operations with Invoq Hoodini.

Embark on the future of ventless cooking solutions with Invoq Hoodini. Liberate your kitchen from the constraints of traditional hood systems. Optimise kitchen space without compromising valuable hood space and realise substantial savings on installation costs and ongoing maintenance expenses typically associated with conventional hood systems.

The benefits of going filterless

Invoq Hoodini is not just a product; it's a transformative investment in your kitchen's future. The Invoq Hoodini solution redefines your kitchen experience by freeing you from traditional constraints, elevating your operational capabilities, and embracing a sustainable and cost-effective cooking solution.

No cleaning:

Eliminate the need for time-consuming and labour-intensive filter cleaning.

No replacement time and cost:

Say goodbye to ongoing expenses related to filter replacements.

No hassle and time waste:

Enjoy a hassle-free cooking experience without the inconvenience of traditional hood systems.

No service charge:

Reduce maintenance costs and eliminate service charges associated with traditional hood systems.

Get grease, vapors, and contaminated air out of your commercial kitchen without refurbishing your kitchen with complex and pricey roof venting.

Worry-free filterless solution

Our revolutionary system boasts:

No consumables:

Invoq Hoodini requires no filters, ensuring a cost-effective and environmentally friendly solution.

Catalytic converter system:

Cutting-edge technology ensures the reduction of cooking byproducts to harmless gases.

Integrated hood:

The all-in-one design eliminates the need for top clearance and external air extraction ducts.



Tailored solutions for every segment with Invoq Hoodini

In the dynamic landscape of culinary ventures, Invoq Hoodini caters to the unique needs of various segments, ensuring a tailored and revolutionary approach.

Chain restaurants: Maximising operational excellence

Experience a paradigm shift in the world of chain restaurants with Invoq Hoodini. Our user-friendly interface empowers your kitchen staff to maximise operational efficiency, increase output, and effortlessly stay ahead of ever-evolving menu trends. Unleash the potential of your culinary creations with cutting-edge technology at your fingertips.

Institutions: Redefining culinary workflows

Institutions demand adaptability, and Invoq Hoodini delivers just that. Redesign culinary workflows, diversify operations, and elevate your offerings with fresher, more nutritional menu items. Our solutions provide the flexibility needed to meet the dynamic demands of institutional kitchens, ensuring a seamless integration of innovation and efficiency.

Retail & gas stations: Profits beyond expectations

Transform your retail or gas station culinary ventures with Invoq Hoodini. Create visually appealing service areas, maximise profits, and diversify menu offerings without the burden of expensive exhaust and hood systems. Invoq Hoodini offers a strategic and cost-effective approach, enticing customers with an array of culinary delights while optimizing available space for increased revenue.

Embrace ventless hood mobility

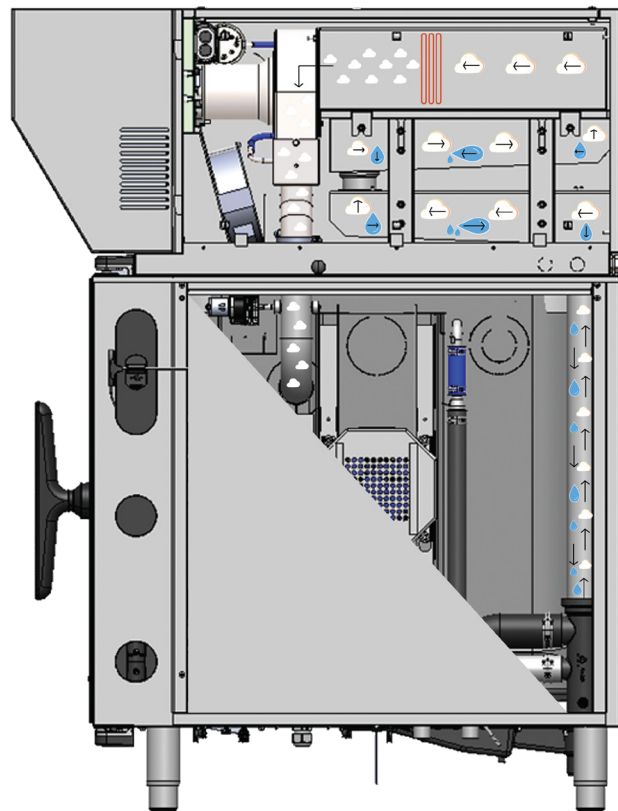
Traditional exhaust hoods can tie you down, especially during kitchen layout changes. Invoq Hoodini breaks free from these constraints as well. Its portability lets you move it rather effortlessly wherever you need, safeguarding your flexibility during remodels or redesigns. With Invoq Hoodini, you can enjoy culinary freedom without the limitations of a fixed exhaust system. Move it, place it, and cook without compromise!

The technology behind Invoq Hoodini

Controlled by the oven, the system is retrofittable and designed for seamless integration. It necessitates a 230 V single-phase supply within a 3.5-meter radius. This versatile solution is compatible with Invoq electric ovens.

This is how the Invoq Hoodini works:

1. Main fan activation: The main fan starts, efficiently pulling cooking vapours out of the oven cavity.
2. Particle separation: Heavy particles drop towards the drain, while lighter particles are directed towards the condenser.
3. Condensation process: Vapours pass over the condenser, where cooling results in the formation of water particles that drip towards the drain.
4. Catalytic converter action: Remaining vapours pass through the platinum and palladium-coated catalytic converter, reducing gases to harmless carbon dioxide and water.
5. Recirculation: Harmless gases are returned to the oven cavity to restart the process, ensuring a continuous and efficient cooking experience.



Oven model	Combi 6-1/1 GN Hybrid 6-1/1 GN Bake 6 400x600 EN	Combi 10-1/1 GN Hybrid 10-1/1 GN Bake 9 400x600 EN	Combi 6-2/1 GN Hybrid 6-2/1 GN	Combi 10-2/1 GN Hybrid 10-2/1 GN
Tray size	1/1 GN 400 x 600 mm	1/1 GN 400 x 600 mm	2/1 GN (1/1 GN)	2/1 GN (1/1 GN)
Number of runners 70 mm / 85 mm distance (Combi & Hybrid)	7 / 6	10 / 8	7 (14) / 6 (12)	10 (20) / 8 (16)
Number of runners 80 mm / 95 mm distance (Bake)	6 / 5	9 / 8	N/A	N/A

Also available as PassThrough model and Stackit solution.
Electric models only.