

Invoq | Combi

INVOQ CATALOGUE REVISION 03/2024

Making service simple



*“Quite simply,
Invoq is for everyone”*

Juha Laukkanen, Dieta

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What do you see?

Invoq is an oven that looks like no other. But what will convince you that it is the best oven for your purpose has very little to do with aesthetics.

In fact, this is one of the most advanced and capable ovens ever made. Created as a collaborative exercise with six global food service brands. Ensuring that Invoq became an oven that could be configured to suit any setting, restaurant or serving situation anywhere in the world.

A vast range of ovens, based on one fundamental platform. Fit for uncompromising service in the kitchens of the world.

Introducing an intuitive
oven platform for baking,
cooking and steaming that's
as simple as it looks



Designed in collaboration. Not by committee or focus group

The Innovation Circle is a unique global partnership of six leading oven brands. Each with their many relationships with chefs and food service partners.

These brands have an in-depth knowledge of their own geographical, social and cultural markets and settings. From UK petrol stations to Norwegian hospital canteens. Sausage rolls to Michelin star main courses. Each partner contributed to an oven platform that could be tailored for every conceivable situation, anywhere in the world where food service is important. Instead of designing a bland, one-size-fits-all oven that would underwhelm everyone, the result is a product that feels distinctive and unique to anyone.

6 years in development.

6 global collaborators.

371 years of combined
market experience.

Insights from 142 countries.

Innovation Circle partners:

BLODGETT

BKI

Dieta®

 **HOUNÖ**

LEVENTI

Lincat

The principles that guide and unite us

Even though each Innovation Circle member has its own distinctive brand, personality and geographical location, there are three statements that apply to all.

Food service is in our DNA

Visit any of the members of the Innovation Circle and you will quickly meet someone who used to be a chef or owned a restaurant. We don't just have a reputation for making outstanding ovens, we also love food and the food service sector. The advantage is that we are, in effect, making products for people like ourselves.

Making service simple

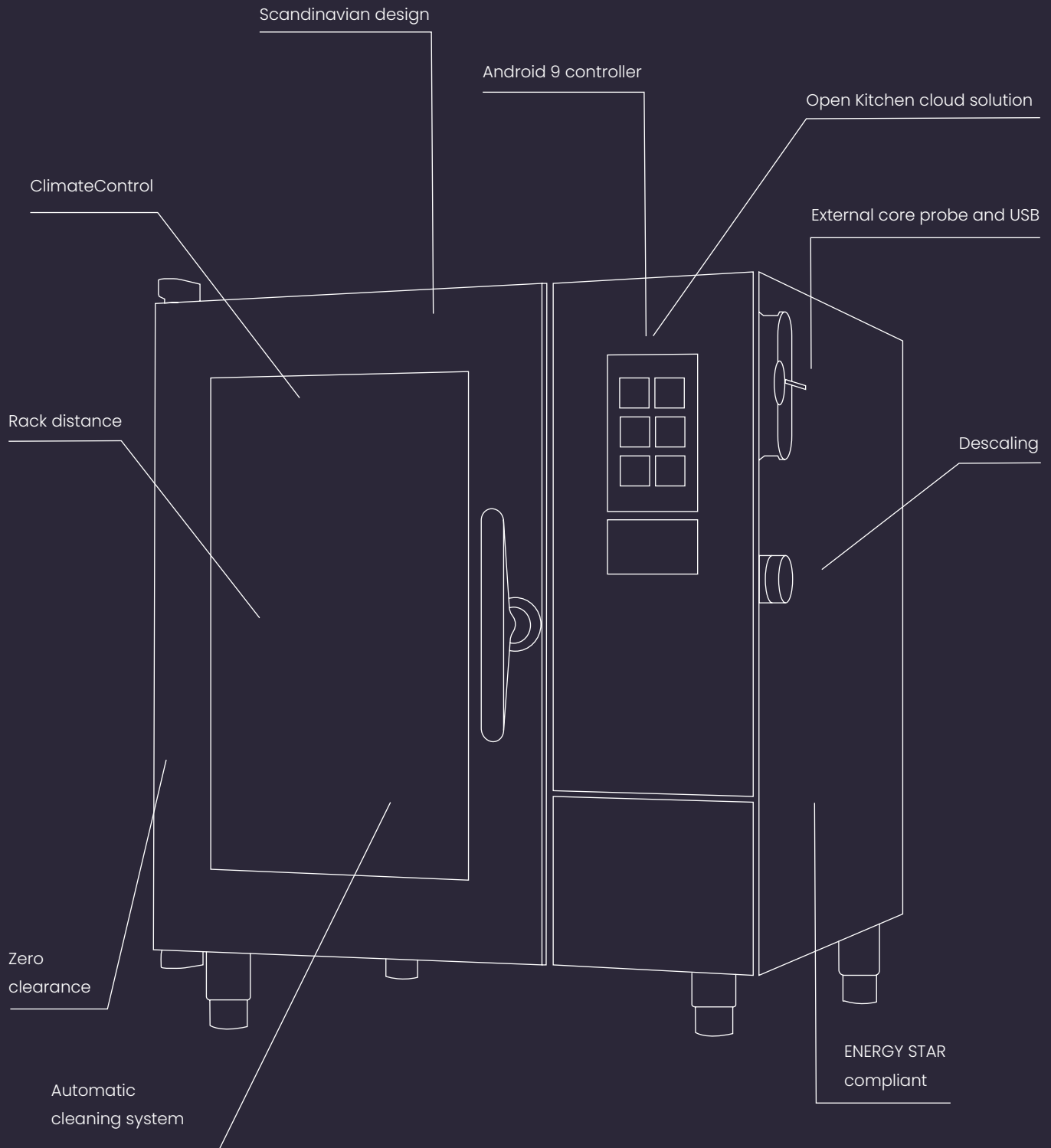
This is not a strap line. It is the philosophy that informs everything we design, make and do. We want to make it as simple as possible for you to put great plates of food on the table.

Sustainability

We're mentioning this subject at the beginning of our catalogue, rather than in the small print at the end, because it is front and centre of our entire design, manufacturing and service culture. It's a responsibility we take very seriously.

"The Innovation Circle is not a project. It is a process."

Morten Ammentorp Nielsen,
HOUNÖ



*"Invoq for me is lean,
mean and green."*

Paul Godfrey, Lincat

An oven defined by attention to detail

With Invoq wherever you look, whatever you touch and even how you feel is the result of a painstaking and deliberate process.

At a distance, Invoq is a simple, sleek, striking piece of design. But it's when you get closer that you realise that its beauty is not only skin deep. Back to front, top to bottom, you will find hundreds of clues that this oven is the result of a painstaking, rigorous design process. You are also forced to conclude that, if quality and functionality are evident on a relatively insignificant component, it speaks volumes for the oven as a whole.

Introducing an oven
designed to exceed
your most unreasonable
demands:

70% less
energy

Invoq enables outstanding results using
less power, helping you move towards a
more sustainable kitchen.

17% more
capacity

Invoq's spectrum of internal configurations
and an extra shelf give you optimised
efficiency and economy.

Boots in less
than 3 sec.

Invoq is living proof that a high
performance oven doesn't
have to be power hungry,
inflexible or complicated to use.

Although highly specified, Invoq is designed to
be easy to install, operate, master, maintain
and clean.



WHOLE BI

Time left

07:40

-1 min +1 min

Step 2 of 3 - C

180°C

In detail, Invoq becomes increasingly impressive.

Cooking. Redesigned.

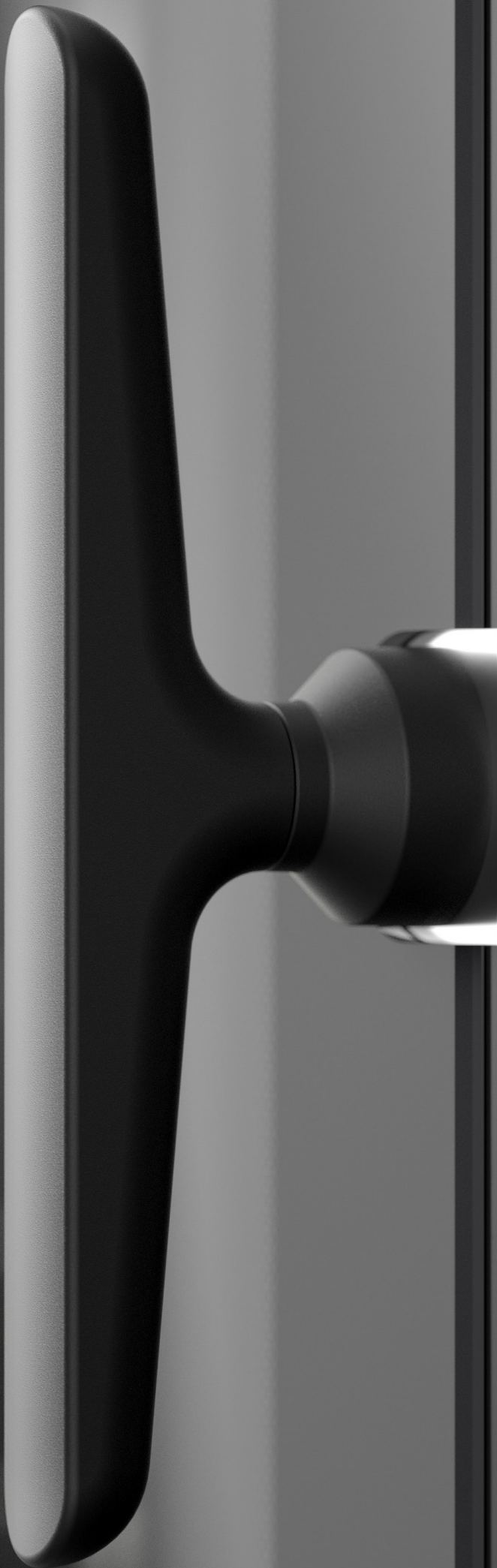
From any angle, inside and out, you will immediately see evidence of the thoughtful design that makes Invoq so inviting to use.

Sleek, flush mounted toughened glass, premium LED illumination. Surfaces that are both tactile and effortless to keep clean and hygienic.

Even the door handle has been re-imagined, making it more functional in the hectic environment of a busy service.

THE HANDS-FREE HANDLE

You can even operate the handle with your elbow, if your hands are full.



By changing the way we make steam, we transform the way you can cook with it

On top of cutting edge convection technology for quick and even cooking, Invoq features a radically new way to cook successfully using steam.

When you can control humidity, you can create a cooking environment where the natural texture, flavour and tenderness are preserved.

However, the process of creating steam usually requires external water tanks and messy pipework. It can also take a little time to produce steam precisely when it is needed.

With Invoq, not only have we designed a way to reduce the complications of this process, we have two innovative steam generation technologies, to suit different settings, that offer significant advantages.

These could influence the model of Invoq you choose. Neither requires an external water tank.

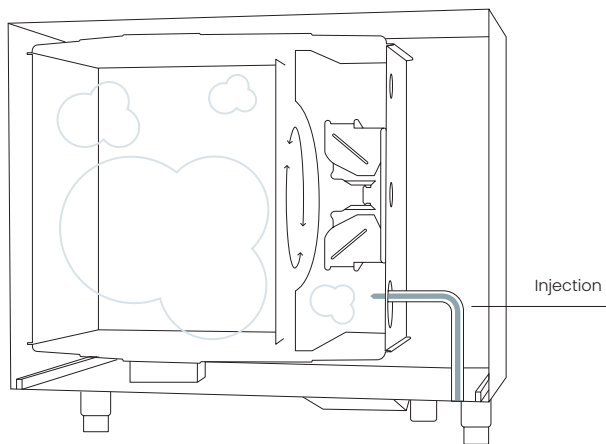


CombiSteam.

A powerful injection of steam. Right now.

Instead of waiting for water to boil, CombiSteam injects water directly through the oven's heating elements. So, in seconds, with a minimum of energy, the entire Invoq oven becomes a steam chamber. No waiting. No water tank.

CombiSteam is featured on all Invoq Combi models.



CombiSteam is designed for:

Retail
QSR
Restaurants
Bakeries

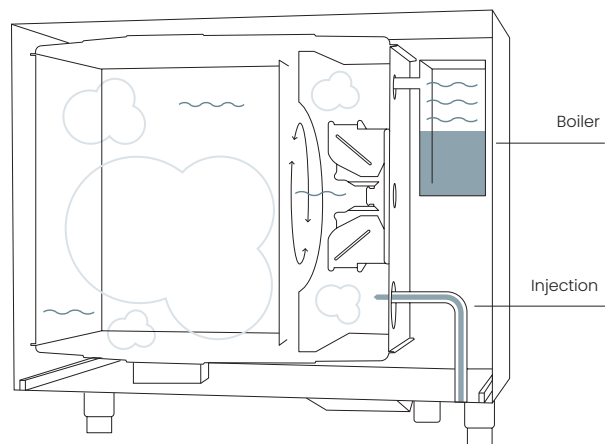
HybridSteam.

Steam that can be both subtle and powerful.

In circumstances where either the food or the setting is less dictated by speed, HybridSteam is a unique method of creating humidity. On top of CombiSteam, a water reservoir – located within the oven casing – has been added, to provide the oven with an additional way to generate high-density steam saturation.

Depending on what you are cooking, intelligent sensors instruct the Invoq oven to deploy either injected steam or steam created from water in the boiler – or both, in tandem or sequence. This choice of interventions allows a spectrum of possibilities because steam can be added with finer and more comprehensive control.

HybridSteam is exclusively featured on the Invoq Hybrid models.



HybridSteam is designed for:

Canteens
Hospitals
Institutions
Catering companies
Central kitchens



Invoq technology offers additional ways to fine-tune humidity

On top of CombiSteam and HybridSteam, Invoq comes with two additional features that allow you to produce predictably accurate results using the power of humidity.

CombiSense. Deliciousness inside and out.

CombiSense is an automatic humidity system that allows you to cook at high temperatures without drying out food or degrading its flavour or colour. It is ideal when you need to cook something that needs to be crisp on the outside and naturally moist on the inside. To produce the desired 'Maillard Reaction', Invoq has sensors that supervise and control the entire cooking cycle. They continuously adjust humidity levels on a percentage basis depending on the moisture released by the food, regardless of how full the oven is or whether you're cooking from cold or frozen.



- Steam roasting
- Grilling
- Panfrying
- Convenience
- Bake-off

CombiSpeed. Cook faster and improve yield.

By injecting humidity, CombiSpeed both accelerates cooking times and locks in moisture and tenderness, so you get less shrinkage and more portions per serving. When used at low temperatures overnight, it keeps food succulent and juicy. Ten CombiSpeed settings allow you to choose the optimal level for your specific menu or workflow.



- Braising
- Roasting
- Low-temperature cooking
- Overnight cooking
- Holding
- Sous vide

An oven controlled by a tablet





SmartChef.

Change from manual to automatic.

SmartChef is an automatic feature for intelligent cooking. See, follow and learn from the oven to develop your own recipes. Select the type of food, desired cooking method and core temperature. Press start and the oven will guide you step by step through the process for a perfect result. Save your favourites and edit, if needed.



MenuPlanner.

Make all users successful.

MenuPlanner allows you to drag and drop your servings for an all-day service. You can easily keep track of all racks and adjust items to be finalised simultaneously, if preferred. You can even set up to three products on the same rack and the oven automatically compensates temperature changes with CookTimeCorrection (CTC). Smooth and stressless operation.



ClimateControl.

Be in charge of the environment in your oven.

ClimateControl ensures optimised processes and shorter cooking times. Key design elements produce optimised air distribution and airflow, improved humidity accuracy and faster moisture evacuation. Everything is perfectly controlled for optimum quality.



CareCycle.

Customise the way you keep spotless.

Although a clean oven is a necessity, cleaning can interrupt service or make your workflow more complex. CareCycle is a tablet-based way to clean, with seven programs ranging from Eco to Turbo. It produces excellent results with surprisingly little water or chemicals, and you can program CareCycle to get to work at your convenience.

Fuss-free operation

If you can use a phone, you already know how to use Invoq

The process of food service is complex enough. We don't want to add to your burden by introducing you to an oven that you need days or weeks to get used to. Our intention is that you can use Invoq with confidence almost immediately. So, we designed controls that look and feel like using a smartphone or tablet. The touch screen looks identical to the one you are familiar with and is actually engineered using a similar operating system. So, everything works like you think it should. Over time, you will become an expert user. But you don't need to be an expert to use Invoq for the first time. It all goes well from day one.



Sustainability and our responsibility

Actions speak louder than words

The United Nations, COP26, national governments – and your customers – are united in expecting every business to play an active and urgent role in becoming more sustainable. The problem is existential, global and overwhelming, but even the smallest things we all do will have a beneficial, ripple effect.

As an industrial manufacturer, we realise that our products consume raw materials, energy and water. We also live in the food service sector, where unwise decisions can lead to needless waste.

This is not a sudden realisation. We have been dedicated to reducing our environmental footprint for many years. Invoq gives us a fresh opportunity to go further still.

We are in control of the whole sequence of events, from design to manufacture to delivery and even after-sales service. So, if there is an opportunity to make a process more sustainable, we can make it happen.

Last but not least, we believe that making high quality products that last longer is better than making things that contribute to a wasteful, disposable society.

FOR THE GOOD OF THE PLANET
WE REDUCE OUR IMPACT

Less power

Less water

Fewer resources



Invoq helps you move towards a more sustainable kitchen

Without even making any changes to your usage pattern but simply by replacing your combi oven, Invoq can save you energy, lower your bills and reduce your carbon footprint.

A medium cycle saves you 2,912 litres of water per oven each year. That's equal to 11,648 glasses of water.

Convection

19% less energy
used per
running hour

Technology behind the scenes:

- Triple layer glass door
- Improved airflow contributing to the Maillard reaction
- Improved air intake - three times faster dehumidification
- Energy-efficient insulation

Steam

70% less energy
used per
running hour

Technology behind the scenes:

- Improved steam saturation based on lambda sensor
- Improved boiler performance (%)
- HybridSteam implementation
- Closed drain system

Cleaning

70.7% less costs
27% less water
63% less time

Technology behind the scenes:

- Recirculating cleaning system
- Less and greener chemicals
- Cleaning programs to match your needs

Your savings

Cost savings
of € 1,612
per year

User scenario based on following operation:

- eight hours a day (six hours convection, two hours steaming, one medium cleaning)
- five days a week
- 48 weeks a year

Based on a kWh price of € 0.46 and a water price of € 1.45 per m3. Comparison: Invoq Hybrid 10-1/1 GN up against predecessor model.



To us, simplicity is a mindset, a value, something we all hold dear. Not just a design feature.

You may be pleasantly surprised how simplicity also features heavily from product selection to after-sales service.

Simplicity. Before, during and after you invest in Invoq

Before

We help you make an informed choice by removing confusion.

By developing an oven for the world that responds to the specific demands of six, global Innovation Circle collaborators, we automatically create a large range of choices. We know this can be potentially confusing, so we do everything possible to guide you through the possibilities. The right choice of Invoq depends entirely on your personal, professional circumstances. When you begin by asking yourself what you really want from a combi oven, the selection process becomes very easy.

During

We have created an oven that looks simple to use. And is.

When you design an oven that looks like Invoq, you are implying that simple design means simple to use. Fortunately, this is an oven that does not disappoint. Our vision was to make Invoq 'smartphone simple', allowing extremely advanced, sophisticated and sometimes unprecedented technology to be accessed, enjoyed and controlled with ease – by anyone. You have great food to prepare. You shouldn't have to take time out to read instruction manuals. From day one, you will bond with Invoq. And the more familiar you get, the more you will achieve.

After

We help make healthy maintenance a good habit.

From unboxing and onwards, we want using Invoq to be a stress-free experience. A smart widget helps you get up and running in minutes and, before long, an intuitive user interface will guide you through a comprehensive list of options. Just move at your own pace. Once in use, Invoq is not only simple to operate, it is easy to maintain. Cleaning uses the same kind of tablet-based system as a domestic dishwasher, with a level of sophistication that allows you to keep the oven on active service for as long as possible, without interruptions. In the unlikely event that your Invoq needs technical support, it has been thoughtfully designed with access from the side only. So a service or repair can usually be done without removing the oven from its location.

Food service is in our DNA

We bring people to the table in a huge variety of settings, in locations all over the world. We are much more than an oven manufacturer. We are a team of people whose world is food.

"A passion for ovens runs in the family. One of my grandfathers was a baker and the other was a butcher. So food is in our DNA. And in the last 50 years, we have seen that ovens can affect the quality of the food and the quality of service. This will definitely continue."



Invoq — making service simple





Invoq is designed as one, single oven platform relevant in any kitchen, anywhere in the world.

Our most connected oven yet

How Invoq fits seamlessly into the digital ecosystem of food preparation.

Access and monitor your Invoq – anywhere, any time. No limitations.

Invoq has been designed to work with the Open Kitchen app, which transforms it into an internet-enabled device that you can communicate with, wherever you are – using a computer, tablet or even your smartphone.

Open Kitchen is the preferred choice for food service operators and retailers all over the world. Like the Invoq user interface, it is built on the Android platform, so it's user-friendly and quickly familiar.

Although primarily designed to create an Internet of Things (IoT) in food service, allowing you one platform to orchestrate and control a range of labour-saving devices, it can be a secure means of communicating with one or more Invoq ovens.

This means that you can remotely update software, upload and distribute new recipes, oversee your energy consumption or running costs, monitor your service schedule or access your HACCP data.

In effect, this is a very simple way to instantly digitise the way you control your Invoq as the world of food service increasingly connects with cloud-based technology.



Cost control

- Transparent overview of your consumption data.
- Gain insights on operations.
- Access to HACCP library.
- Calculate running cost.
- Optimise procedures.
- Reduce costs.

Recipe creation

- Simple and intuitive recipe development.
- Create, group and organise your menus with your own photos.
- Enables recipe distribution from the cloud.
- Save hours on alignment.
- Avoid mistakes.

Service overview

- Eliminate downtime.
- Preventive maintenance.
- Transparent activity and service log.
- Push notifications before a potential breakdown.

Recipe distribution

- Realtime distribution from headquarters to franchises.
- Menu management made safe, fast and easy.
- Same menu on all ovens. No mistakes.
- Local or global recipe distribution.
- Improve and simplify workflows.
- Reduce costs.



Discover the Invoq model that is precisely right for you

Introducing the full Invoq platform, comprising both ovens and accessories.

"Invoq is a single solution tailored to meet the needs of different market segments. From restaurants to bakeries to institutional kitchens and supermarkets. It has been designed from the point of view of chefs, kitchen designers and consultants. All of those who have a say in creating a commercial kitchen."

Juha Laukkanen, Dieta

Invoq
6-1/1 GNInvoq
6-2/1 GNInvoq
10-1/1 GN

Product Portfolio Overview



Electric (E) or gas (G)

Invoq Hybrid: Boiler and injection steam

Invoq Combi: Injection steam

Capacity

Capacity and tray size	1/1 GN or 400 x 600 mm		2/1 GN or 1/1 GN		1/1 GN or 400 x 600 mm	
Number of runners	70 mm: 7	85 mm: 6	70 mm: 7	85 mm: 6	70 mm: 10	85 mm: 8
Maximum food load per tray and per oven [kg]	4.5/31.5	4.5/27	9/63	9/54	4.5/45	4.5/36

Dimensions & weight

Dimensions excluding handle (HxWxD) [mm]	851 x 937 x 826		851 x 1077 x 946		1081 x 937 x 826	
Dimensions including handle (HxWxD) [mm]	851 x 937 x 908		851 x 1077 x 1028		1081 x 937 x 908	
Dimensions including handle and stand (HxWxD) [mm]	1550 x 937 x 908		1550 x 1077 x 1028		1781 x 937 x 908	
Shipping dimensions (HxWxD) [mm]	950 x 1000 x 1200		950 x 1100 x 1250		1210 x 1000 x 1200	
Clearance (left, back, right) [mm]	0 x 0 x 40		0 x 0 x 40		0 x 0 x 40	
Net weight [kg], Invoq Combi	(E) 127	(G) 141	(E) 150	(G) 152	(E) 159	(G) 154
Net weight [kg], Invoq Hybrid	(E) 136	(G) 155	(E) 158	(G) 166	(E) 167	(G) 168
Shipping weight [kg], Invoq Combi	(E) 147	(G) 161	(E) 170	(G) 177	(E) 179	(G) 174
Shipping weight [kg], Invoq Hybrid	(E) 156	(G) 175	(E) 178	(G) 191	(E) 187	(G) 188

Water requirements

Water connection [inches] and water pressure [bar]	3/4	1-6	3/4	1-6	3/4	1-6
Drain [mm]	Ø50		Ø50		Ø50	
Water flow [l/m]	5.5		5.5		5.5	

Heat & noise

Latent heat load and sensible heat output [kW]	0.86	0.20	1.12	1.71	0.77	1.16
Noise emissions [dB]	<65		<65		<65	

Power requirements, electrical oven

Power consumption [kW]	10.3		22.3		19.3	
Convection output [kW]	9		21		18	
Steam output (Invoq Hybrid) [kW]	9		18		18	
Voltage	400 V 3PN AC		400 V 3PN AC		400 V 3PN AC	
Pre-fuse [A]	16		35		32	

Power requirements, gas oven

Gas connection load [kW / BTU/H], Invoq Combi	13 / 44400		20 / 68200		20 / 68200	
Gas connection load [kW / BTU/H], Invoq Hybrid	26 / 88800		40 / 136400		40 / 136400	
Convection thermal load [kW / BTU/H], Invoq Combi	13 / 44400		20 / 68200		20 / 68200	
Convection thermal load [kW / BTU/H], Invoq Hybrid	13 / 44400		20 / 68200		20 / 68200	
Steam thermal load [kW / BTU/H], Invoq Hybrid	13 / 44400		20 / 68200		20 / 68200	
Voltage	230V IPN AC		230V IPN AC		230V IPN AC	
Power consumption [kW]	1		1		1	
Pre-fuse [A]	10		10		10	
Available gas types [natural/LPG]	G20, G25 / G30, G31		G20, G25 / G30, G31		G20, G25 / G30, G31	

Invoq
10-2/1 GNInvoq
20-1/1 GNInvoq
20-2/1 GN

	2/1 GN or 1/1 GN		1/1 GN or 400 x 600 mm		2/1 GN or 1/1 GN	
	70 mm: 10	85 mm: 8	65 mm: 20	85 mm: 15	65 mm: 20	85 mm: 15
	9/90	9/72	4.5/90	4.5/67.5	9/180	9/135

	1081 x 1077 x 946		1730 x 937 x 841		1730 x 1077 x 961	
	1081 x 1077 x 1028		1730 x 937 x 923		1730 x 1077 x 1043	
	1781 x 1077 x 1028		N/A		N/A	
	1210 x 1100 x 1250		2050 x 1000 x 1200		2050 x 1100 x 1250	
	0 x 0 x 40		0 x 0 x 40		0 x 0 x 40	
	(E) 181	(G) 188	(E) 276	(G)	(E) 327	(G)
	(E) 189	(G) 202	(E) 288	(G)	(E) 342	(G)
	(E) 201	(G) 213	(E) 296	(G)	(E) 347	(G)
	(E) 209	(G) 227	(E) 308	(G)	(E) 362	(G)

	3/4	1-6	3/4	1-6	3/4	1-6
	Ø50		Ø50		Ø50	
	5.5		5.5		5.5	

	3.15	2.21	1.11	2.49	4.00	3.89
	<65		<65		<65	

	31.3	38.2	62.2
	30	36	60
	18	36	36
	400 V 3PN AC	400 V 3PN AC	400 V 3PN AC
	63	63	100

	24 / 81900		
	44 / 150100		
	24 / 81900		
	24 / 81900		
	20 / 68200		
	230V 1PN AC	230V 1PN AC	230V 1PN AC
	1	1.5	1.5
	10	10	10
	G20, G25 / G30, G31	G20, G25 / G30, G31	G20, G25 / G30, G31

PassThrough Solution Overview

Invoq PassThrough
6-1/1 GN



Invoq PassThrough
10-1/1 GN



Electric only

Invoq Hybrid: Boiler and injection steam

Invoq Combi: Injection steam

Capacity

Capacity and tray size	1/1 GN or 400 x 600 mm		1/1 GN or 400 x 600 mm	
Number of runners	70 mm: 7	85 mm: 6	70 mm: 10	85 mm: 8
Maximum food load per tray and per oven [kg]	4.5/31.5	4.5/27	4.5/45	4.5/36

Dimensions & weight

Dimensions excluding handle (HxWxD) [mm]	851 x 937 x 893		1081 x 937 x 893	
Dimensions including handle (HxWxD) [mm]	851 x 937 x 1059		1081 x 937 x 1059	
Dimensions including handle and stand (HxWxD) [mm]	1550 x 937 x 1059		1781 x 937 x 1059	
Shipping dimensions (HxWxD) [mm]	950 x 1000 x 1200		1210 x 1000 x 1200	
Clearance (left, back, right) [mm]	0 x 0 x 40		0 x 0 x 40	
Net weight [kg], Invoq Combi	(E) 149		(E) 184	
Net weight [kg], Invoq Hybrid	(E) 157		(E) 192	
Shipping weight [kg], Invoq Combi	(E) 169		(E) 204	
Shipping weight [kg], Invoq Hybrid	(E) 177		(E) 212	

Water requirements

Water connection [inches] and water pressure [bar]	3/4	1-6	3/4	1-6
Drain [mm]	Ø50		Ø50	
Water flow [l/m]	5.5		5.5	

Heat & noise

Latent heat load and sensible heat output [kW]	0.86	0.20	0.77	1.16
Noise emissions [dB]	<65		<65	

Power requirements

Power consumption [kW]	10.3		19.3	
Convection output [kW]	9		18	
Voltage	400 V 3PN AC		400 V 3PN AC	
Pre-fuse [A]	16		32	

PassThrough. The fastest route between kitchen and service

In one side.
Out the other.

Invoq PassThrough features an ingenious double door system. Food enters from the kitchen side. Then, when it is cooked, it is removed from the service side.

Not only does this reduce the risk of cross contamination, it shortens the trips the server needs to make – they don't even need to enter the kitchen.

Food is clearly visible to the customer and is illuminated by a powerful, low-energy LED light, which both adds a bit of theatre and encourages impulse buying.

A special fat separation system is located away from the oven, freeing up space and increasing oven capacity.

BENEFITS AT A GLANCE

- Two-door oven for optimal workflow.
- Avoid cross contamination – clear separation of raw and cooked food.
- Ideal for display cooking.
- Attract customers and increase sales.
- Improve logistics in your kitchen and save time.
- Space optimised system.
- Improved safety.



Condensation Solutions Overview

Air quality. Safely and efficiently.

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.

Condensation hood intercepts steam

- 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.
- No external connection required.



	Condensation hood 1/1 GN	Condensation hood 2/1 GN
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.

Similar condensation solution available for Stackit.

Stackit Solutions Overview

Stackit saves floor space

Double your capacity

Stacking two ovens saves you valuable floor space. You can easily adjust the cooking capacity to the number of guests. And switch off the oven that you do not use in off-peak periods to avoid overcapacity and save money on energy.

Maximum flexibility

By stacking two Invoq ovens, you get optimal cooking flexibility. You can for instance roast lamb in the bottom oven, while steaming potatoes in the top oven. You can choose different rack sizing for the two ovens for further flexibility.

- Oven size 6 + 10 equals less than 2 meters
- Combine two steam technologies



	Stackit 1/1 GN excl. stand		Stackit 2/1 GN excl. stand	
Oven model mix	6-1/1 + 6-1/1*, 10-1/1 + 6-1/1*		6-2/1 + 6-2/1, 10-2/1 + 6-2/1	
Power supply mix	Electric + electric** or Gas + gas		Electric + electric** or Gas + gas	
Steam technology mix	CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam		CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam	
Added height, electric / gas [mm]	142	142	142	142
Added weight, electric / gas [kg]	11	13	12	14

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

**Also possible with condensation hood.

You can improve what comes out of your oven by what you put in it

Accessories designed purely for Invoq. Not off the shelf.

The designers who created Invoq also designed a comprehensive range of accessories at the same time. There were no racks, trolleys and stands perfect for Invoq, so they were all made from scratch. They may seem relatively unimportant, but each plays a part in making food service simple. They actually allow you to get the maximum performance from Invoq and help you make the most of your time.

"The MultiRack converts a Hotel Pan, 1/1 GN, oven into a full sheet pan size."

April Shaw, Blodgett





MultiRack for multipurpose

The new MultiRack allows for the possibilities of using different tray sizes at the same time. Gain full flexibility of your operation and maximise your output.

MULTIRACK CAPACITY:

- 1/1 GN
- 400x600 mm
- US sheet pans
- Hotel pans (1/1 GN, 65 mm)



All you need for full flexibility

Select the right equipment to get the most out of your combi oven and match the needs of your food service operation.

You can examine the whole range at www.houono.com

Even the accessories help perfect your food

Aluminium accessories with unique heat transferring abilities

The patented aluminium alloy we use may not be the cheapest material, but it has the unique capability to absorb, store and release heat, which has an impact on both the quality of food and the way the Invoq automatically responds in use.

Invoq accessories enable perfect cooking and baking results making sure that there is no limit to what you can cook in your Invoq.

Need inspiration?

Follow our blog for delicious recipes and chef's advice with tips and tricks to make your cooking faster, easier and more fun.

www.houno.com





The best accessories for your oven

Accessories (GN sizes)	Article number
Mixed startup package	33000096
Grill startup package	33000098
Imperial tray 20 mm	045482
Imperial tray 40 mm	045484
Imperial tray 60 mm	045483
Imperial potato spikes	045722
Imperial combi sheet for pizza and grilling	045723
Imperial grilling grid	045481
Imperial multitray	045725
Baking mat silicone	045445
Baking tray smooth non-stick	045433
Baking tray perforated non-stick	045434
Steamfry basket	045480
Ribrack	045733
Chicken grill, 4 birds (1/2 GN)	041120
Chicken grill, 8 birds	033089

To get the most out of your Invoq, we suggest you use an Invoq accessories start-up package. The mixed startup package includes 1 x Imperial® tray 20 mm, 1 x steamfry basket, 1 x Imperial® grilling grid and 1 x Imperial® multi-tray. With these four accessories, you have a good starting point for versatile combi oven use.

The grill startup package includes 1 x Imperial® tray 20 mm, 1 x steamfry basket and 2 x Imperial® grilling grids. This accessory package enables you to grill and roast using your Invoq combi oven.

You can buy the whole range of Invoq accessories directly at www.houno.com

Looking after your Invoq

Simple to clean.
Easy to maintain.

With Invoq we didn't just design an oven, we designed the experience of using it. This includes mundane but necessary tasks, including cleaning and maintenance.

Driven by our own, unique software, CareCycle is the automatic cleaning system built into Invoq that saves both time and money.

CareCycle uses surprisingly little water, energy or chemicals and it ensures your oven is always spotlessly clean and ready for the next task.

START CLEANING WITHOUT
WAITING FOR COOLING.

CareCycle can be activated while the oven is still hot. Which reduces downtime and returns the oven to service faster.



CareCycle Clean &
CareCycle Descale

The best cleaning products the designers of your oven recommend

CareCycle Clean tablets are not only effective, they are also phosphate-free. So you can be tough on dirt and kinder to the environment.

Got time? – Go Eco.

On the Eco setting, cleaning takes longer but it uses less water, power and chemicals.

Demanding schedule?

– Select Turbo.

In a busy kitchen, you need a clean oven as quickly as possible. The Turbo setting cleans thoroughly but in a matter of just 15 minutes. So you lose the minimum amount of time.



CareCycle

Article number

CareCycle Clean tablets, 150 pcs	106032
CareCycle Descale tablets, 150 pcs	106033
HydroShield L 3600 Complete	108138
HydroShield XL 6000 Complete	108139
HydroShield L 3600 replacement filter	30500545
HydroShield XL 6000 replacement filter	30500546

Use our products to ensure superb cleaning and the best water treatment for your Invoq.

You can buy the whole range of products directly at www.houno.com.

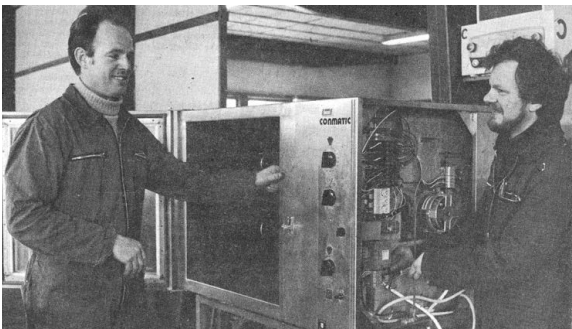
HOUNÖ. One step ahead since 1977

In 1977, Svend Houmøller had his own flourishing restaurant in Jutland and was doing so well, he needed a bigger oven. None of the industrial ovens on the market suited his needs so he and his brother Hans Jørgen decided to make their own in a garage in Randers.

Hans Jørgen was an engineering graduate, so he had the skills and technical ability to turn designs into reality. That said, he would be the first to admit that the original models, although functional, weren't exactly beautiful.

When word spread about the new oven, Svend and Hans Jørgen found themselves with a growing list of chefs who wanted one for their kitchen, so production was scaled up. Eventually, the pair out-grew the garage and, to cope with an ever expanding list of customers, HOUNÖ moved to a purpose-made, 3200m² factory facility in Randers.

Left to right: Frits Svenningsen and Hans Jørgen Houmøller producing a combi oven in the 1980s. Frits still works at HOUNÖ to this day.



The evolution of combi ovens 1977–2021



1977

1980

1995

2001

2003

2007

2012

2022



Thank you

It's been our pleasure to spend time explaining Invoq in depth, so we hope you have enjoyed getting to know the product in a little more detail.

We would like to think that it has opened up your mind to the world of possibilities that Invoq can offer.

Please let us have your feedback.

The Invoq platform is continually improving and you can play a part in making our products better.

The HOUNÖ team.



We're here for you

Chef Support
chefsupport@houno.com

Tech Support
techsupport@houno.com

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