

Invoq



The Dynamic Duo: Invoq Combi oven & CiBO+ speed oven

Unlock the culinary magic with our dynamic duo: the versatile, high-capacity Invoq Combi oven and the mighty yet compact, high-speed CiBO+ oven. Discover the seamless synergy between these two powerhouse units.

WHITE PAPER

Capacity management

The Invoq Combi oven and CiBO+ speed oven excel in managing varying capacities, whether cooking small, frequent orders or bulk cooking for multiple orders. This flexibility ensures you can cater to single or double portions or make bulk cooking or prepare full mise en place in advance, enhancing your kitchen's adaptability and efficiency.

Appliances that
complement each
other during service



Kitchen efficiency

Using both appliances together simplifies operations, allowing you to maximise your equipment's potential. The Invoq and CiBO+ ovens help streamline your service, save energy, and manage your cooking needs effectively. Experience faster service with optimised energy consumption and consistent results, reducing food waste and maximising profits.



Invoq Combi oven: Versatile and high- capacity

High-capacity performance

The Invoq Combi 6-1/1 GN oven expands to 7 grids, providing substantial cooking capacity. Its intuitive design features various cooking programs, making it user-friendly and versatile for different culinary needs.

ClimateControl technology

The Invoq Combi oven's ClimateControl feature ensures optimised cooking processes and shorter times. With advanced air distribution and airflow design, it provides improved humidity accuracy and faster moisture evacuation. Everything is perfectly controlled, ensuring optimum quality for every dish.

Advanced cooking techniques

Cooking with humidity at high temperatures ensures efficient heat transfer, resulting in perfectly crispy outcomes. For low-temperature cooking, the added humidity creates a balanced environment, allowing meat to cook in its juices overnight, freeing up the oven for daytime use.

Self-cleaning system

The Invoq Combi oven boasts the self-cleaning system CareCycle, requiring no cleaning maintenance, which saves time and effort. With scheduled cleaning, you can ensure that your oven is always ready for the next cooking task.



CiBO+ speed oven: Compact and high- speed

Tri-heat technology

The CiBO+ speed oven features tri-heat technology, combining a flat ContactBase, TurboAir, and Microwaves for a crispy base and perfectly coloured top. This technology ensures enhanced product quality with less reliance on microwaves.

Energy efficiency

Designed to work on a simple 13 amp, 2-3 pin plug, the CiBO+ speed oven is highly energy-efficient, costing approximately 2 pence / 3 cents per cook. With an impressive ROI of about 45 days based on 20 items per day, it's an economical choice for any kitchen.

Twin control

The CiBO+ oven offers twin control of the cavity, allowing separate temperature settings for the oven cavity and the base. This feature ensures precise cooking control and versatility.

Easy cleaning

With no removable parts, the CiBO+ speed oven is easy to clean, ensuring minimal downtime and maximum convenience.



Seamless integration and versatility

Preloaded recipes

Both the Invoq Combi oven and CiBO+ speed oven come with preloaded recipes, providing a wide range of culinary options at your fingertips.

Ventless operation

Both units can be used in ventless spaces. The Invoq can come with the ventless Hoodini hood with catalytic converter, and the CiBO+ has a built-in catalytic converter, eliminating the need for expensive canopy hoods and extraction systems. This feature offers significant cost savings and allows you to utilise non-kitchen spaces like old buildings, stadiums, cinemas, and theatres, maximising space and reducing limitations.

User-friendly interface

Both ovens feature intuitive controls with simple, colour-coded interfaces and intelligent alerts. These smart features guide you through cooking processes, ensuring perfect results with minimal effort. Enjoy effortless precision and enhanced kitchen efficiency with these user-centric designs.



Applications and examples

Speed and efficiency:

- Toasted sandwiches in CiBO+: Call order ready in 1:05 minutes.
- Toasted sandwiches in Invoq: Cooked with 30% humidity at 230°C, 56 sandwiches in 3:40 minutes.

Diverse cooking capabilities:

- Baked products: Pain au chocolate baked in bulks in Invoq in 18 minutes, reheated in CiBO+ in 25 seconds.
- Roasted vegetables: From raw to ready side dish of asparagus in large quantities in Invoq in 6 minutes or call order in CiBO+ in 1:05 minutes.
- Dessert: Sticky toffee pudding baked in Invoq and finished in portions with toffee in CiBO+ in just 40 seconds.
- Roasted fish: Piece of salmon with skin side down, done in 50 seconds in CiBO+ or 42 pieces in Invoq Combi 6-1/1 GN in just 5 minutes.

Perfect for various settings:

Forecourts
Restaurants
Bakeries & to-go
Supermarkets
Cafés
Hotels
Public sector