



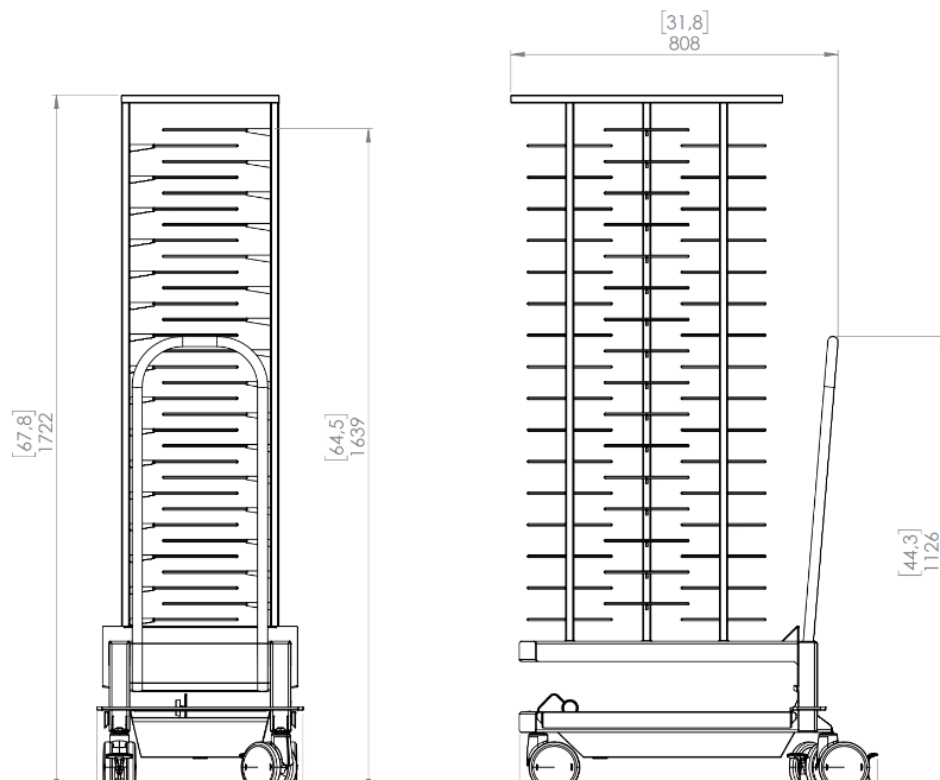
Invoq

Elevate your catering with Invoq Banqueting Trolleys

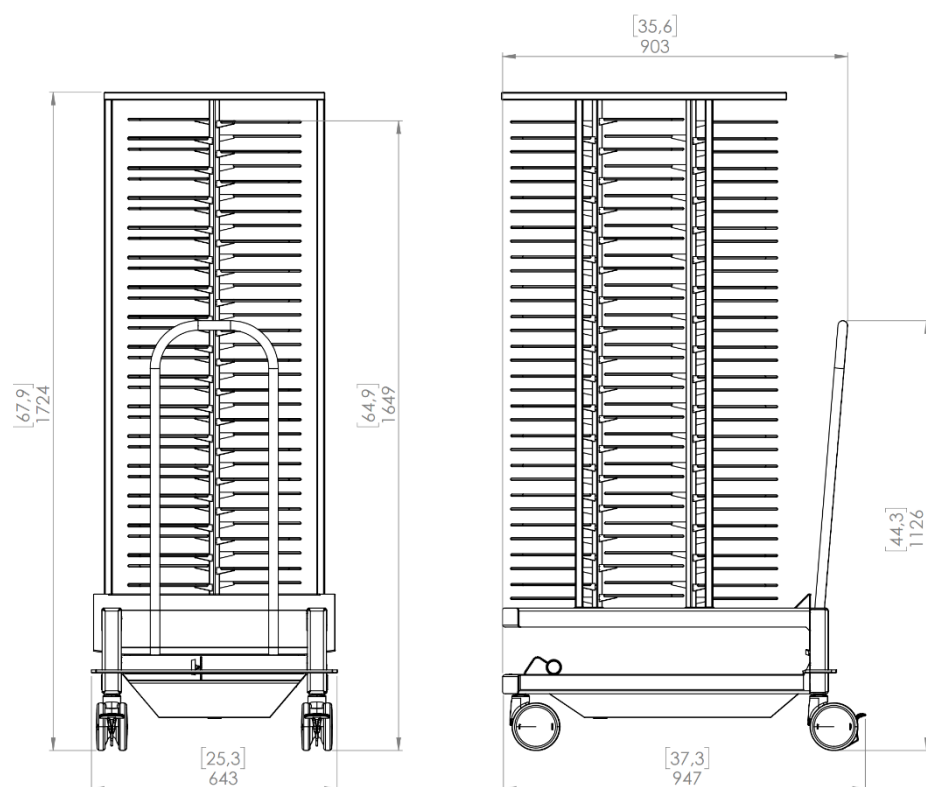
Serve more, faster.
Preserve food quality.
Operate comfortably.

WHITE PAPER

20-1/1 GN (48 plates)



20-2/1 GN (99 plates)



Invoq Banqueting Trolleys for seamless catering solutions

In today's fast-paced event catering industry, efficiency and quality are non-negotiable. With Invoq's Banqueting Trolleys, available in both **20-1/1GN (48 plates)** and **20-2/1GN (99 plates)** models, you can ensure seamless food transportation while maintaining perfect serving temperatures. Designed to complement Invoq ovens, these trolleys are engineered for maximum productivity, convenience, and customer satisfaction.

Maximized efficiency and productivity

With the capacity to handle either 48 or 99 plates, our banqueting trolleys allow you to move large volumes of food effortlessly, significantly reducing the time between kitchen preparation and serving.

The trolleys' design enables simultaneous loading and unloading with minimal effort, ensuring you serve more guests in less time.

Food quality preservation

With the CombiSense function creating the perfect cooking environment for your food, plates are finished simultaneously just before service. Combined with the Thermo cover, you achieve optimal insulation, ensuring your meals maintain their temperature during transportation. Whether hot or cold, the trolleys and covers preserve the food's ideal condition from the oven to the dining hall, delivering consistent quality for large banquets and events.

Ergonomic design for comfortable operation

Invoq Banqueting Trolleys feature a maximum plating height of 165 cm, designed with ergonomics in mind. This optimal height allows staff to load and unload efficiently, minimizing strain and fatigue.

The smooth, sturdy swivel castors and robust handles ensure easy maneuverability, even in tight spaces, making food transport a hassle-free process during busy events.

Increased mobility and flexibility

Designed to handle the demands of large-scale catering, Invoq banqueting trolleys are mobile and adaptable, enabling easy navigation through busy kitchens, banquet halls, or catering setups.

Seamless integration with Invoq ovens

These trolleys are perfectly compatible with Invoq roll-in combi ovens, ensuring a seamless workflow from cooking to serving. The detachable handle and swivel castors ensure that the trolleys can be easily rolled into the oven for preparation and then transported directly to the service area.

Invoq trolleys are equipped with locking mechanisms to ensure a tight seal when in the oven, preserving energy efficiency and consistent cooking results.

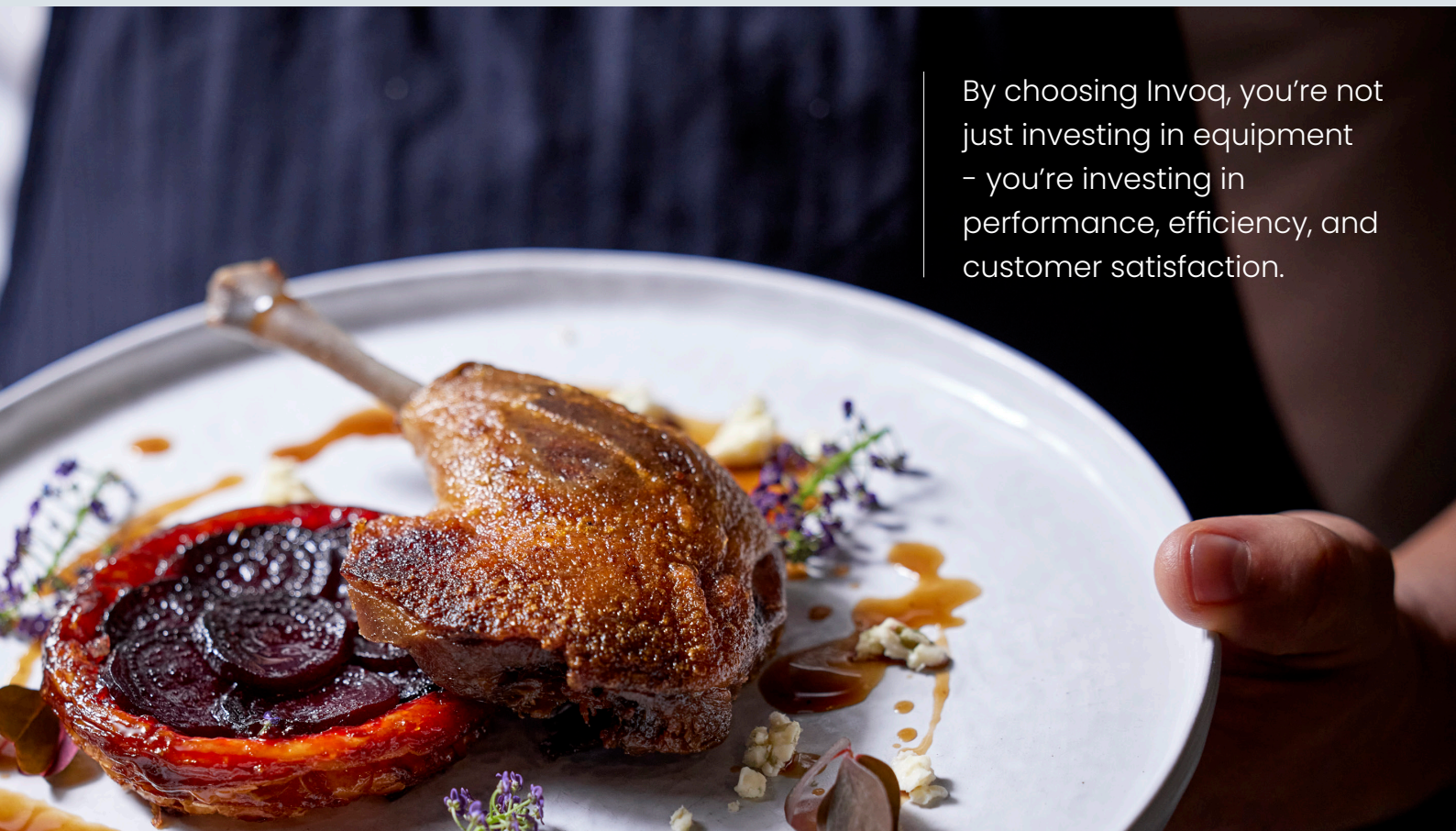
Boost efficiency, ensure safety, and enhance comfort with Invoq Banqueting Trolleys

- **Increased efficiency:** High plate capacity means you can serve more guests with fewer trips.
- **Food safety:** Maintain optimal temperatures and food safety with robust insulation covers.
- **Ergonomic and safe:** With a working height of max. 165 cm and easy-to-maneuver castors, operation is comfortable and safe for your staff.
- **Durability and reliability:** Made from durable stainless steel, our trolleys are built to last in the demanding environments of commercial kitchens and event catering.
- **Compatibility:** Fully compatible with Invoq ovens for integrated cooking and serving.

Prevent moisture loss, keep dishes fresh and appetizing.

SPECIFICATIONS:

- **20-1/1 GN Banqueting Trolley:** Up to 48 plates
- **20-2/1 GN Banqueting Trolley:** Up to 99 plates
- **Construction:** Stainless steel
- **Mobility:** Equipped with four heavy-duty swivel castors, two with brakes for stability.



By choosing Invoq, you're not just investing in equipment – you're investing in performance, efficiency, and customer satisfaction.