

Invoq Hybrid 10-2/1 GN

Electric model

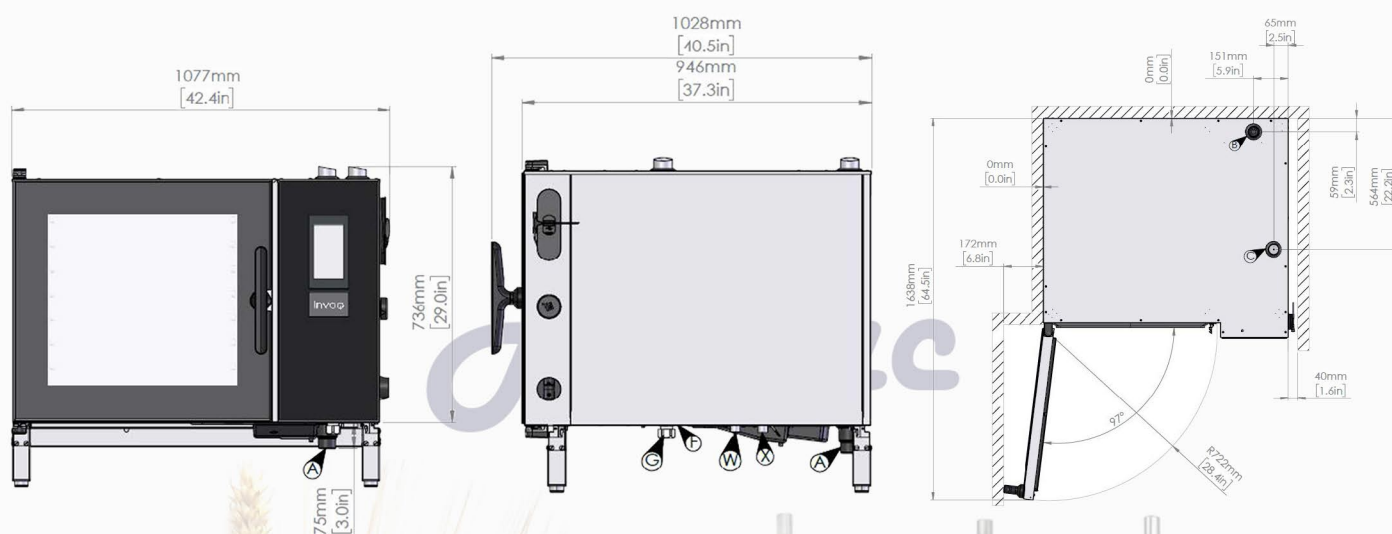


The Invoq Hybrid is the perfect kitchen appliance, where all the latest technologies have been made simple for you to use.

The 10-2/1 GN model offers a combination of an energy-efficient boiler with an injection steam system.

Together with smart sensors and integrated drain and inlet systems the oven delivers fast, efficient and safe high-density steam saturation – perfect for intensive steaming production. This creates an ideal cooking environment for cooking different products at the same time.

The steam production and the automated cleaning system are controlled to utilise a minimum of energy and water without ever compromising quality results.



Specification:

Power consumption	Supply frequency	Voltage	IP Classification
31.3kW	50/60 Hz	400V 3PN AC	IPX5
Capacity	Tray Size	Dimension	Weight
10 trays 2/1 GN or 20 trays 1/1 GN	2/1 GN or 1/1 GN	1081*1077*1028	189KG