



Invoq Hybird 20-1/1 GN

Electric model









From One

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

The 20-1/1 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.

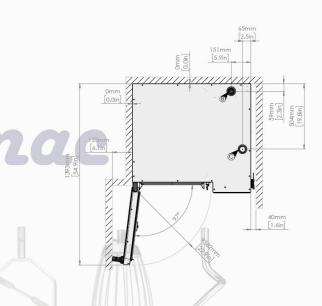
The roll-in system gives you safe and efficient operation for increased productivity, as well as good ergonomics with a maximum working height of 160cm.

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









Specfication:

Power consumption	Supply frequency	Voltage	IP Classification
38.2kW	50/60 Hz	400V 3PN AC	IPX5
Capacity	Tray Size	Dimension	Weight
20 tray	1/1 GN	1730*937*923	288KG