

Invoq Hybrid 20-2/1 GN

Electric model



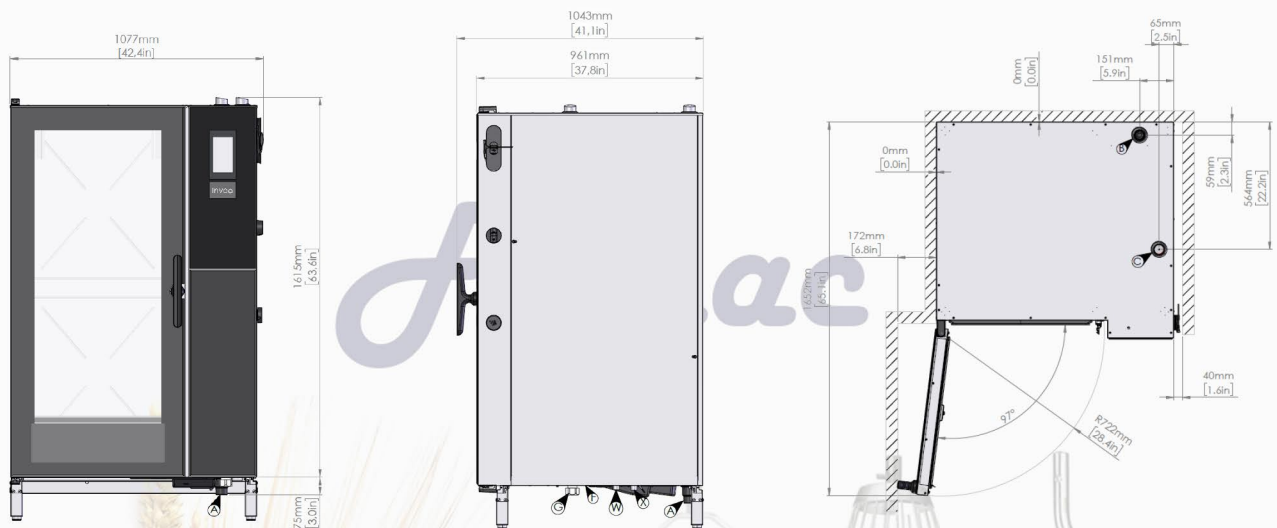
The Invoq Hybrid is the perfect kitchen appliance, where all the latest technologies have been made simple for you to use.

The 20-2/1 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.

The roll-in system gives you safe and efficient operation for increased productivity, as well as good ergonomics with a maximum working height of 1.6 m.

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
62.2kW	50/60 Hz	400V 3PN AC	IPX5
Capacity	Tray Size	Dimension	Weight
20 trays 2/1 GN or 40 trays 1/1 GN	2/1 GN or 1/1 GN	1730*1077*1043	342KG