

Invoq Hybrid 6-2/1 GN

Electric model



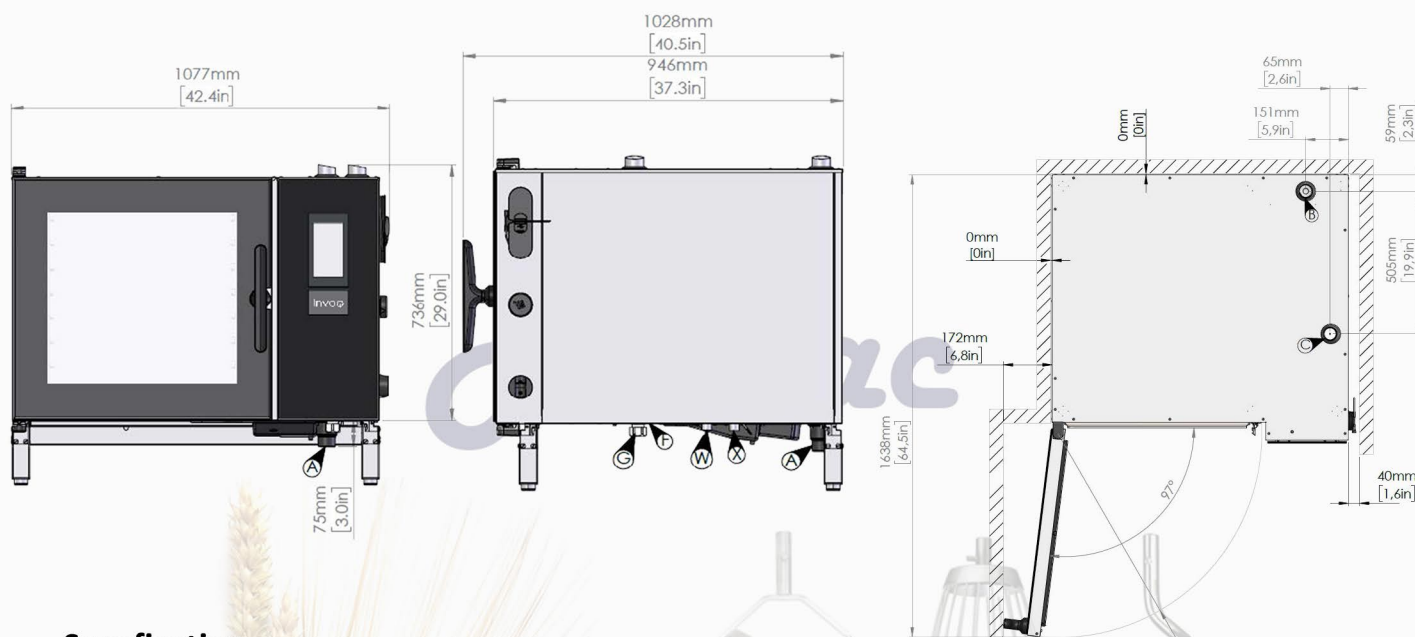
The Invoq Hybrid is the perfect kitchen appliance, where all the latest technologies have been made simple for you to use.

The 6 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. Productivity can even be maximised with 17% as the oven boosts 7-tray capacity.

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

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Specification:

Power consumption	Supply frequency	Voltage	IP Classification
22.3kW	50/60 Hz	400V 3PN AC	IPX5
Capacity	Tray Size	Dimension	Weight
7 trays 2/1 GN or 14 trays 1/1 GN	2/1 GN or 1/1 GN	851*1077*1028	158KG