



Invoq

Introducing an intuitive oven platform for baking, cooking and steaming that's as simple as it looks.

Designed by our sister company, the Scandinavian Combi Specialist Hounö, the new Lincat Invoq may look simple, but is in fact one of the most advanced and capable ovens ever made.

Created as a collaborative exercise with six global food service brands, including Lincat, means that Invoq became an oven that could be configured to suit any setting, restaurant or serving situation anywhere in the world.

The Invoq range



Invoq | Combi

Featuring **CombiSteam**, injection steam for full steaming capacity that is fast, efficient, and safe.

Invoq | Hybrid

Featuring **HybridSteam**, a combination of an energy efficient boiler with an injection steam system. The oven delivers fast, efficient, and safe high-density steam saturation – perfect for intensive steaming production.

Invoq | Bake

With the Invoq Bake you get an even and consistent bake covering all aspects of the baking from beautifully crusty breads to perfectly baked products from frozen and even delicately baked desserts.



Invoq

ClimateControl

Invoq includes key design elements to deliver optimised air distribution and airflow, improved humidity accuracy and faster moisture evacuation.

Fine-tuned humidity

On top of **CombiSteam** and **HybridSteam**, Invoq comes with two additional features for fine tuning humidity; **CombiSense** on all Invoq models including Bake and **CombiSpeed** on the Invoq Combi and Hybrid.



Smartphone simple oven operation

Invoq is **'smartphone simple'**, allowing extremely advanced, sophisticated, and sometimes unprecedented technology to be accessed, enjoyed and controlled with ease - by anyone.

The Invoq Combi and Hybrid feature **SmartChef**, while the Invoq Bake offers **SmartBaker**. These intelligent cooking functionalities guide you effortlessly to a great result.

With **MenuPlanner** and **TablePlanner** integrated into Invoq Combi and Hybrid, users can effectively manage multiple dishes, tracking each item's progress on different racks and adjusting cooking times for synchronized finishing.

Invoq Bake's Quick Select Recipes (**QSR**) empower all team members, regardless of experience level, to consistently produce high-quality baked goods. **QSR** streamlines operations, saving time and reducing the likelihood of errors.

Invoq



Increased capacity

Invoq Combi and Hybrid models, with an additional tray in 6-grid ovens, provide 17% more capacity, while Invoq Bake offers 20% more capacity with an extra tray.



Move towards a more Sustainable Kitchen

Without even making any changes to your usage pattern but simply by replacing your oven, Invoq can save you energy, lower your bills and reduce your carbon footprint.

A connected kitchen

Invoq has been designed to work with the Open Kitchen app, remotely update software, upload and distribute new recipes, oversee your energy consumption or running costs, monitor your service schedule or access your HACCP data.

Stay spotless

CareCycle is the automatic cleaning system built into Invoq that saves both time and money.

CareCycle uses surprisingly little water, energy or chemicals and it ensures your oven is always spotlessly clean and ready for the next task.



Learn more and discover the Invoq that is precisely right for you.

Invoq Combi and Invoq Hybrid, pages 16-17
Invoq Bake, pages L21-27



Invoq

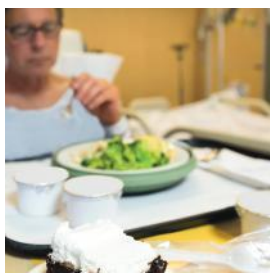
Ideally suited for...

Invoq is a single solution tailored to meet the needs of different market segments. From restaurants to institutional kitchens and supermarkets. It has been designed from the point of view of chefs, kitchen designers and consultants. All of those who have a say in creating a commercial kitchen.



Quick Serve Restaurants

Use **SmartChef** to cook all food in the same way, regardless of which restaurant you visit, to experience the same quality and uniform results all the time.



Hospitals

HybridSteam, this high-density steam saturation, designed for intensive steaming production, offers full flexibility and endless possibilities.



Education

Roll-in combi ovens: The perfect solution for high volume cooking. Discover the roll-in combi oven: streamline high-volume cooking, reduce labour costs, and boost productivity.



Forecourts and Convenience Stores

By stacking two units, it becomes possible to simultaneously cook different batches of products, all while saving valuable floor space. The inclusion of hoods streamlines the installation process, making it both effortless and adaptable.

Benefits at a glance

- Invoq Combi and Hybrid with an extra tray in 6 grid ovens, delivers 17% more capacity
- Invoq Bake with an extra tray, delivers 20% more capacity
- Less energy usage
- **SmartPhone** simple to use
- Automatic, intelligent cooking regardless of operator or skill level
- **ClimateControl**, perfectly controlled for optimum quality
- Innovative steam generation technologies
- Fine tune for humidity levels
- **CareCycle** automatic cleaning system
- Open Kitchen compatible



Invoq



With Invoq, we have two innovative steam generation technologies, **CombiSteam** and **HybridSteam** to suit different settings.

CombiSteam.

A powerful injection of steam. Right now.

Instead of waiting for water to boil, **CombiSteam** injects water directly through the oven's heating elements. So, in seconds, with a minimum of energy, the entire Invoq oven becomes a steam chamber. No waiting. No water tank **CombiSteam** is featured on all Invoq Combi models.

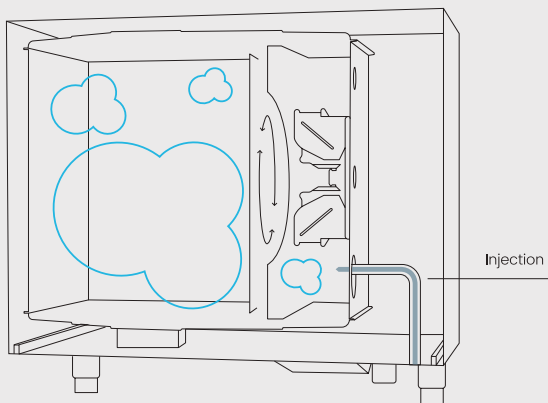
HybridSteam.

Steam that can be both subtle and powerful.

In circumstances where either the food or the setting is less dictated by speed, HybridSteam is a unique method of creating humidity. On top of **CombiSteam**, a water reservoir - located within the oven casing - has been added, to provide the oven with an additional way to generate high-density steam saturation.

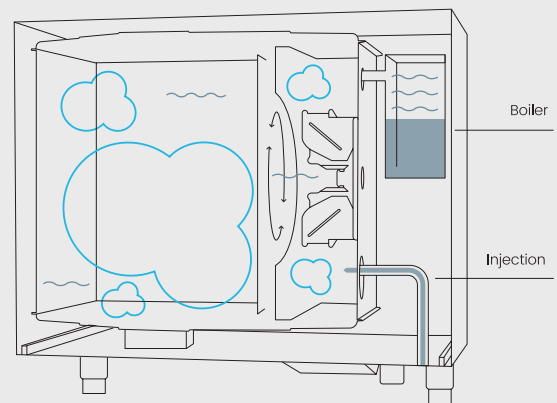
Depending on what you are cooking, intelligent sensors instruct the Invoq oven to deploy either injected steam or steam created from water in the boiler - or both, in tandem or sequence. This choice of interventions allows a spectrum of possibilities because steam can be added with finer and more comprehensive control.

HybridSteam is exclusively featured on the Invoq Hybrid models.



CombiSteam is designed for:

- Retail
- QSR
- Restaurants
- Bakeries



HybridSteam is designed for:

- Canteens
- Hospitals
- Education
- Central kitchens



Invoq technology offers additional ways to fine-tune humidity.

On top of **CombiSteam** and **HybridSteam**, Invoq comes with two additional features that allow you to produce predictably accurate results using the power of humidity.

CombiSense. Deliciousness inside and out.

CombiSense is an automatic humidity system that allows you to cook at high temperatures without drying out food or degrading its flavour or colour. It is ideal when you need to cook something that needs to be crisp on the outside and naturally moist on the inside. To produce the desired 'Maillard Reaction', Invoq has sensors that supervise and control the entire cooking cycle. They continuously adjust humidity levels on a percentage basis depending on the moisture released by the food, regardless of how full the oven is or whether you're cooking from cold or frozen.

CombiSpeed. Cook faster and improve yield.

By injecting humidity, **CombiSpeed** both accelerates cooking times and locks in moisture and tenderness, so you get less shrinkage and more portions per serving. When used at low temperatures overnight, it keeps food succulent and juicy. Ten **CombiSpeed** settings allow you to choose the optimal level for your specific menu or workflow.



Steam roasting
Grilling
Pan frying
Convenience
Bake-off



Braising
Roasting
Low-temperature cooking
Overnight cooking
Holding
Sous vide



An oven controlled by a tablet.



SmartChef. Change from manual to automatic.

SmartChef is an automatic feature for intelligent cooking. Select the type of food, desired cooking method and core temperature. Press start and the oven will guide you step by step through the process for a perfect result. Save your favourites and edit, if needed.



MenuPlanner. Make all users successful.

MenuPlanner allows you to drag and drop your servings for an all-day service. You can easily keep track of all racks and adjust items to be finalised simultaneously, if preferred. You can even set up to three products on the same rack and the oven automatically compensates temperature changes with **CookTimeCorrection (CTC)**. Smooth and stressless operation.

TablePlanner. 3 racks in 1.

The **TablePlanner** function allows you to combine up to three different products with one timer. Simply select your menu items; the oven will tell you when to load which item, and they will be ready for service at the same time.



ClimateControl. Be in charge of the environment in your oven.

ClimateControl ensures optimised processes and shorter cooking times. Key design elements produce optimised air distribution and airflow, improved humidity accuracy and faster moisture evacuation. Everything is perfectly controlled for optimum quality.



CareCycle. Customise the way you keep spotless.

Although a clean oven is a necessity, cleaning can interrupt service or make your workflow more complex. **CareCycle** is a phosphate free tablet-based way to clean, with seven programs ranging from Eco to Turbo. It produces excellent results with surprisingly little water or chemicals, and you can program **CareCycle** to get to work at your convenience.




Invoq helps you move towards a more sustainable kitchen.

Convection 

19% less energy used per running hour

Technology behind the scenes:

- Triple layer glass door
- Improved airflow contributing to the Maillard reaction
- Improved air intake - three times faster dehumidification
- Energy-efficient insulation

Steam 

70% less energy used per running hour

Technology behind the scenes:

- Improved steam saturation based on lambda sensor
- Improved boiler performance (%)
- **HybridSteam** implementation
- Closed drain system

Cleaning 

70.7% less costs
27% less water
63% less time

Technology behind the scenes:

- Recirculating cleaning system
- Less and greener chemicals
- Cleaning programs to match your needs

Your savings 

Cost savings of £1,401/€1,612 per year

User scenario based on following operation:

- Eight hours a day (six hours convection, two hours steaming, one medium cleaning)
- Five days a week
- 48 weeks a year

Based on a kWh price of € 0.46 and a water price of € 1.45 per m3. Comparison: Invoq Hybrid 10-1/1 GN up against predecessor model.