

LEVENTI®



Invoq | Bake

Invoq Catalogue Revision 01/2023

Making service simple

*“Quite simply,
Invoq is for everyone”*

Juha Laukkanen, Dieta

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What do you see?

Invoq is an oven that looks like no other. But what will convince you that it is the best oven for your purpose has very little to do with aesthetics.

In fact, this is one of the most advanced and capable ovens ever made. Created as a collaborative exercise with six global food service brands. Ensuring that Invoq became an oven that could be configured to suit any setting, bakery or serving situation anywhere in the world.

A vast range of ovens, based on one fundamental platform. Fit for uncompromising service in the bakeries of the world.

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



Designed in collaboration. Not by committee or focus group

The Innovation Circle is a unique global partnership of six leading oven brands. Each with their many relationships with bakers and food service partners.

These brands have an in-depth knowledge of their own geographical, social and cultural markets and settings. UK petrol stations to Dutch bakeries. Sausage rolls to Michelin star desserts. Each partner contributed to an oven platform that could be tailored for every conceivable situation, anywhere in the world where food service is important. Instead of designing a bland, one-size-fits-all oven that would overwhelm everyone, the result is a product that feels distinctive and unique to anyone.

6 years in development.

6 global collaborators.

371 years of combined market experience.

Insights from 142 countries.

Innovation Circle partners:



Dieta®



LEVENTI 

Lincat

The principles that guide and unite us

Even though each Innovation Circle member has its own distinctive brand, personality and geographical location, there are three statements that apply to all.

Food service is in our DNA

Visit any of the members of the Innovation Circle and you will quickly meet someone who used to be a baker, a chef or owned a restaurant. We don't just have a reputation for making outstanding ovens, we also love food and the food service sector. The advantage is that we are, in effect, making products for people like ourselves.

Making service simple

This is not a strap line. It is the philosophy that informs everything we design, make and do. We want to make it as simple as possible for you to put great food on the table.

Sustainability

We're mentioning this subject at the beginning of our catalogue, rather than in the small print at the end, because it is front and centre of our entire design, manufacturing and service culture. It's a responsibility we take very seriously.

“The Innovation Circle is not a project. It is a process.”

Morten Ammentorp Nielsen,
HOUNÖ

*“Invoq for me is lean,
mean and green.”*

Paul Godfrey, Lincat

An oven defined by attention to detail

With Invoq wherever you look, whatever you touch and even how you feel is the result of a painstaking and deliberate process.

At a distance, Invoq is a simple, sleek, striking piece of design. But it's when you get closer that you realise that its beauty is not only skin deep. Back to front, top to bottom, you will find hundreds of clues that this oven is the result of a painstaking, rigorous design process. You are also forced to conclude that, if quality and functionality are evident on a relatively insignificant component, it speaks volumes for the oven as a whole.

Introducing an oven designed to exceed your most unreasonable demands:

20% more capacity

Invoq's spectrum of internal configurations and an extra shelf give you optimised efficiency and economy.

19% less energy

Invoq enables outstanding results using less power, helping you move towards a more sustainable bakery.

Stunning simplicity

Although highly specified, Invoq is designed to be easy to install, operate, master, maintain and clean.

Invoq is living proof that a high performance oven doesn't have to be power hungry, inflexible or complicated to use.



In detail, Invoq becomes increasingly impressive.

Baking. Redesigned.

From any angle, inside and out, you will immediately see evidence of the thoughtful design that makes Invoq so inviting to use.

Sleek, flush mounted toughened glass, premium LED illumination. Surfaces that are both tactile and effortless to keep clean and hygienic.

Even the door handle has been re-imagined, making it more functional in the hectic environment of a busy service.

THE HANDS-FREE HANDLE

You can even operate the handle with your elbow, if your hands are full.



Even baking. Time after time.

When you open the oven door, you should not be surprised

Maybe you are an artisan baker, practising a craft passed down through the generations. Or perhaps you are an inexperienced trainee, with just a few hours baking experience.

Actually, you both want the same thing: consistent, even results, every time. Predictably good baking. No surprises. It's not much to ask. Until you remind yourself of the complexity of baking.

For example, everyone knows that the perfect croissant is crisp on the outside and moist on the inside. That the perfect sourdough loaf has a certain, unmistakable crust. And that there's a reason that a great muffin is often referred to as heavenly. However, you can't bake them all in the same way.

Each needs a slightly different approach to heat, air circulation and humidity levels.

Fortunately, Invoq Bake is the universal solution.

Beneath its sleek, simple exterior, a wealth of innovation comes into play, enabling a method of controlling the oven's baking environment in a way that is more advanced than anything we have offered before.

A close-up photograph of several golden-brown croissants arranged on a dark, flat surface. The croissants are flaky and have a rich, warm color. The background is blurred, showing more croissants and a dark wooden surface.

Bake more of
the same

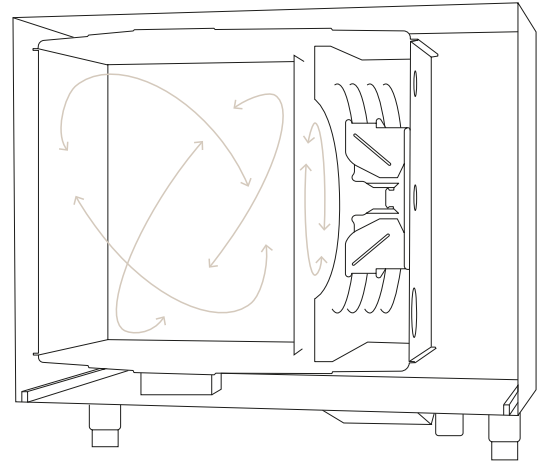
Instead of revolving the racks, we circulate the air

To ensure that hot air circulates evenly to reach every corner of the oven, there is normally some form of motorised tray turntable that moves around like a record.

With Invoq Bake, the hot air moves, not what you're baking.

A highly sophisticated, sensor controlled, smart fan distributes and circulates the air. It creates trajectories that envelop every item in the oven consistently, no matter what rack it is sitting on. Top to bottom, side to side, reversing automatically.

A selection of nine fan speeds allows you to rotate the air slowly for delicate items like macarons, or with more power for sourdough loaves.



Convection and steam are optimally balanced.

Moist on the inside. — The oven, not just the pastry

Controlling the humidity level while baking can have a dramatic impact on results, providing that you can control it with speed and accuracy.

Invoq Bake gives you this degree of fine intervention by allowing you to introduce moisture directly into the oven cavity, quickly, on the fly. It also means you can confidently bake several different products at the same time.

An advanced steam production system injects moisture directly into the oven's heating elements, with immediate effect. Steam is produced without waiting for any water to boil and with minimum energy demand.

The steam injection system is backed up by an active air inlet, promoting crispness and crunchiness.

BENEFITS FROM ADDING HUMIDITY

- Crispy and colourful crust.
- Increased product volume.
- Maintained moisture level inside the product for a longer shelf life.
- Protecting the surface of delicate products like croissants.
- Controlled proving environment.
- One piece of equipment for desserts, cakes and breads.

From bake-off to artisan. And everything in between.

Bake a bigger product line. And queue of customers

Because Invoq Bake is so versatile, consistent and controllable, it can actually convince you to extend the line of products you can offer.

Suddenly, the oven you use for baking pastries could also be ideal for preparing take away hot meals or speciality snacks.

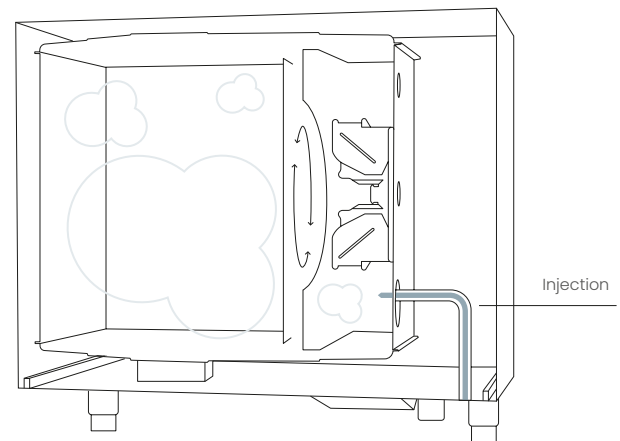
And because Invoq Bake is designed the way it is, it is ready to sit, centre stage, right in front of your clients. Creating a theatrical, mouthwatering display and accessed by a member of staff close to customers, rather than in the back bakery.



Technology that makes successful baking automatic

Invoq Bake is packed with intuitive, smartphone-simple technology that reduces the amount of thinking and work you have to do. From switching on to cleaning.

- Powerful and intelligent steam injection creating an ideal environment for preparing different products at the same time.
- Uniform heat and air distribution for perfectly even and consistent baking results.
- Full access and control over three cooking modes: Manual, Recipes and SmartBaker.
- ConbiSense automatic and intelligent humidity system for perfect moisture and a delicious crust.
- CareCycle automatic cleaning saving you time and money.
- Controlled proving cabinet to prove and bake in one go selecting programmes that include preheating, proving, and baking.
- Easy operation via smartphone-like, intuitive user interface.



Water is injected directly onto the fan and circulated through the heating element to create an instant steam generation filling the cavity on all levels.



The intuitive touch screen guides you through settings and exciting features and functions. You can benefit from the simple drag and drop functionality.

Boost your business on the go

Over the course of an average day, Invoq Bake is there for you to take advantage of different opportunities to serve tasty bites. You don't need to invest in other equipment to satisfy demand. Customers now expect better quality, more exciting take away food - fast. So, to respond, you need an oven that can seamlessly change its role. From breakfast pastry oven to lunchtime hot servings, fika, coffee break snacks and even evening ready meals. Or promotional items for one day only. Invoq Bake is your energetic, unfailing business partner for all these occasions.

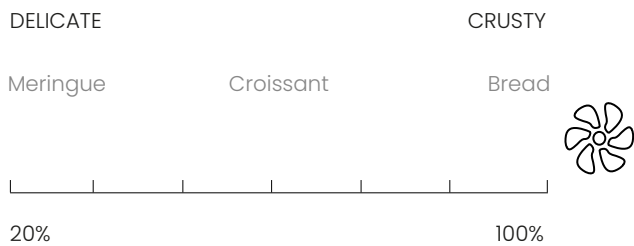
Expanding your portfolio

Using an Invoq Bake oven makes it easy to carry a wide assortment for any promotional focus or time of day offer. Make it easy and convenient for your customers with freshly baked goods from your in-store bakery.

- Pastry
- Snacks
- Bread
- Grab & Go
- Convenience

A range of fan speeds to suit a range of baked items

Invoq Bake's fan is so sensitive and controllable, it instinctively knows how to treat a meringue differently from a baguette.



CombiSense

The automatic humidity system offers you the possibility to bake your product with a shiny, crisp and crunchy finish while maintaining a moist centre.

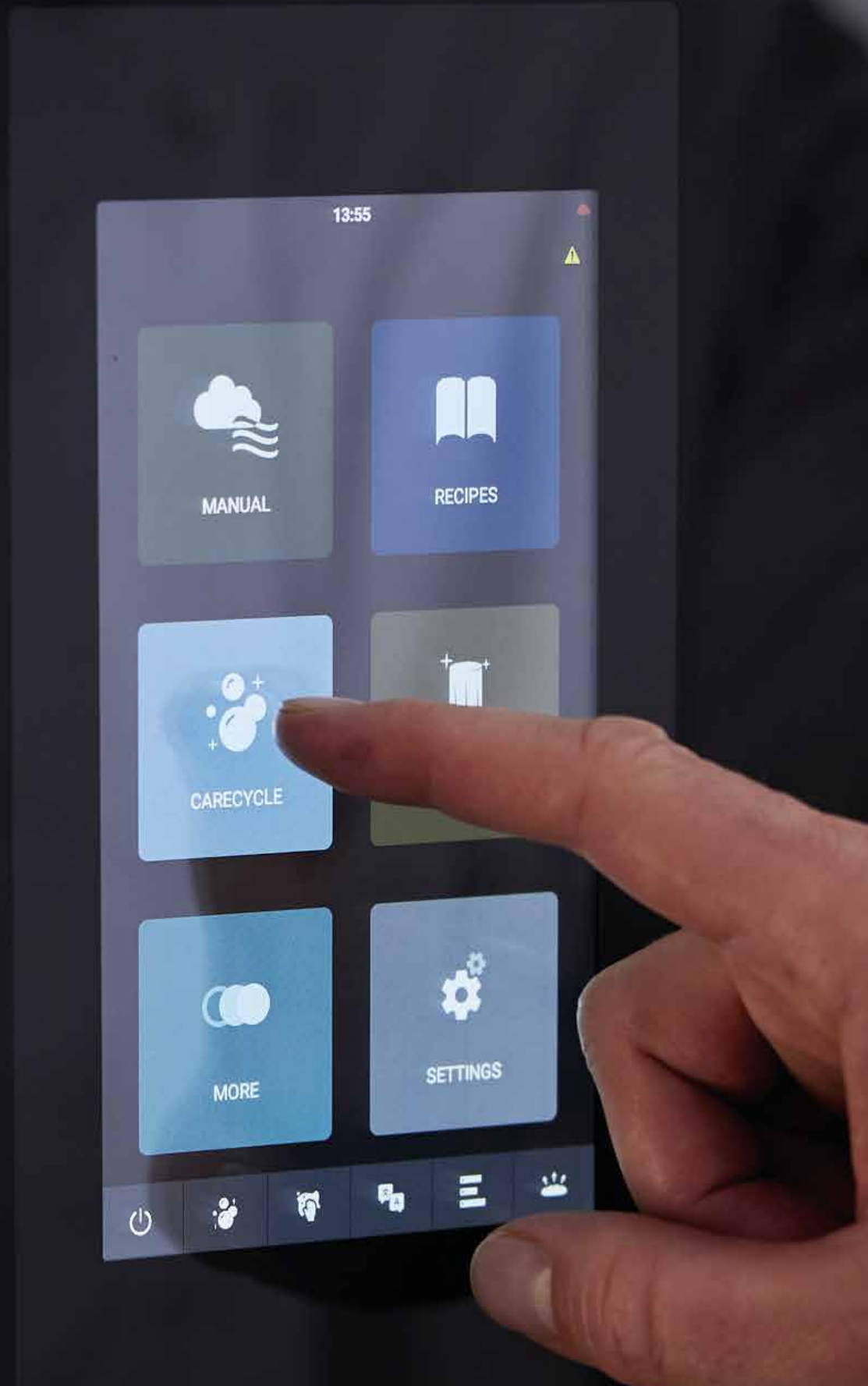
- Chicken skewers
- Potato wedges
- Paninis
- Savoury snacks
- And more...

No cross-contamination of flavours

You can actually bake muffins and garlic bread at the same time without flavour transferring from one product to the other.



An oven controlled by a tablet





SmartBaker. Change from manual to automatic.

SmartBaker is an automatic feature for intelligent baking. See, follow and learn from the oven to develop your own recipes. 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.



QSR. Make no mistake, anyone can stick to this recipe.

QSR - Quick Select Recipes - enable any member of your team, no matter how experienced, to bake at a consistently high quality. QSR saves time and makes mistakes less likely.



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.



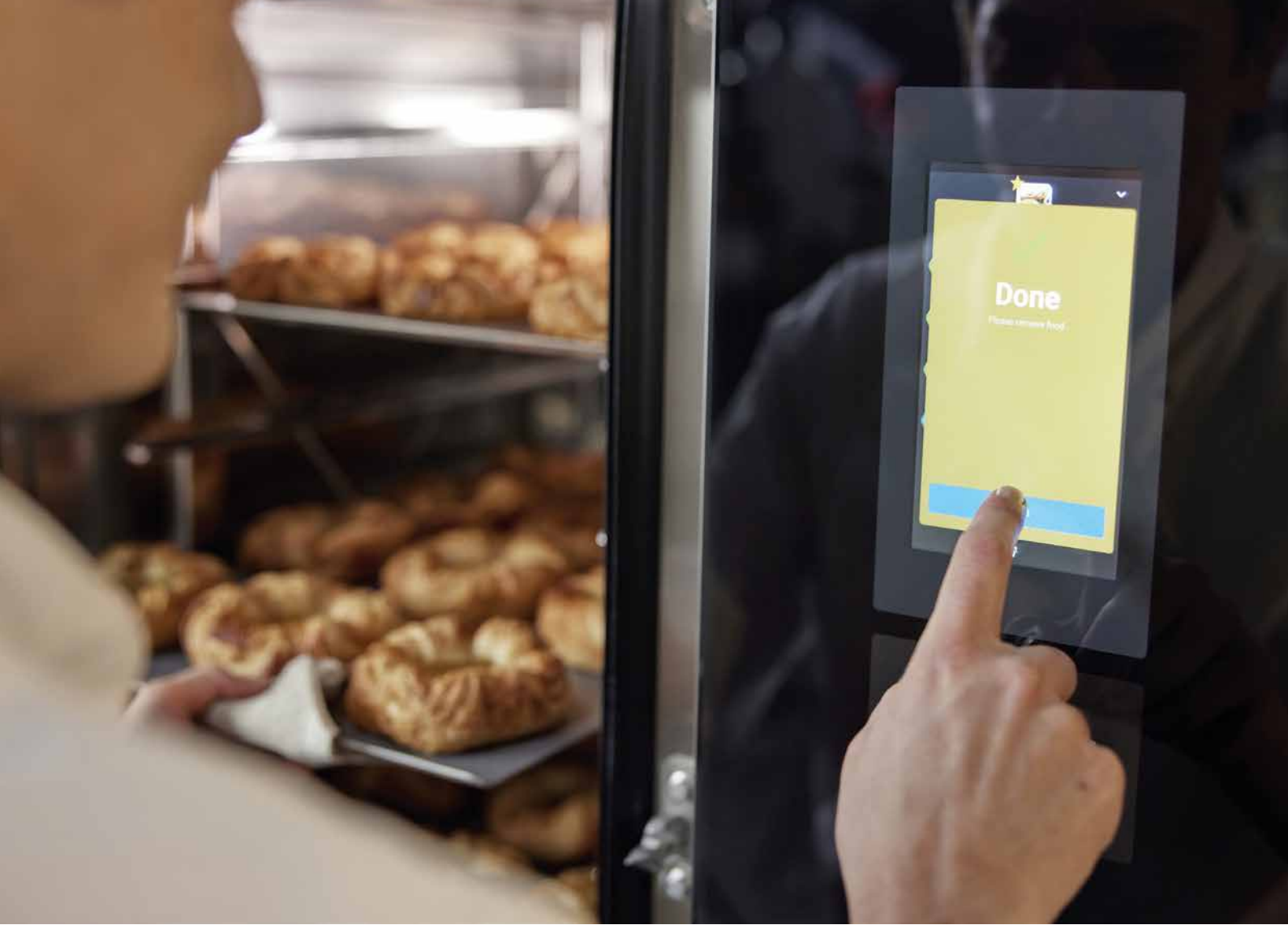
CareCycle. Customise the way you keep spotless.

Although a clean oven is a necessity, cleaning can interrupt service or make your workflow more complex. CareCycle is a 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.

Fuss-free operation

If you can use a phone, you already know how to use Invoq

The process of food service is complex enough. We don't want to add to your burden by introducing you to an oven that you need days or weeks to get used to. Our intention is that you can use invoq with confidence almost immediately. So, we designed controls that look and feel like using a smartphone or tablet. The touch screen looks identical to the one you are familiar with and is actually engineered using a similar operating system. So, everything works like you think it should. Over time, you will become an expert user. But you don't need to be an expert to use Invoq for the first time. It all goes well from day one.



Sustainability and our responsibility

Actions speak louder than words

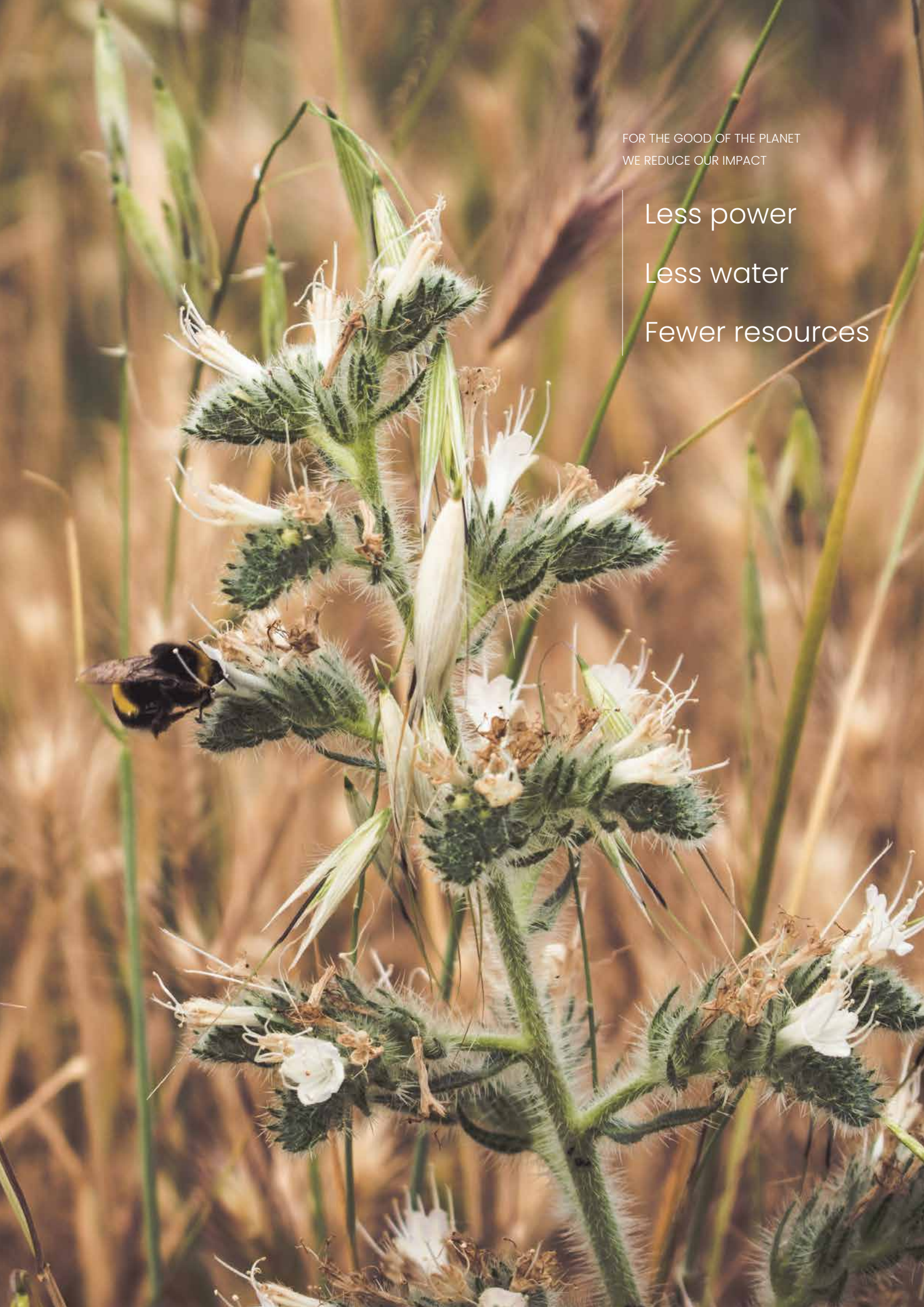
The United Nations, COP26, national governments – and your customers – are united in expecting every business to play an active and urgent role in becoming more sustainable. The problem is existential, global and overwhelming, but even the smallest things we all do will have a beneficial, ripple effect.

As an industrial manufacturer, we realise that our products consume raw materials, energy and water. We also live in the food service sector, where unwise decisions can lead to needless waste.

This is not a sudden realisation. We have been dedicated to reducing our environmental footprint for many years. Invoq gives us a fresh opportunity to go further still.

We are in control of the whole sequence of events, from design to manufacture to delivery and even after-sales service. So, if there is an opportunity to make a process more sustainable, we can make it happen.

Last but not least, we believe that making high quality products that last longer is better than making things that contribute to a wasteful, disposable society.



FOR THE GOOD OF THE PLANET
WE REDUCE OUR IMPACT

Less power

Less water

Fewer resources

Invoq helps you move towards a more sustainable bakery

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

A medium cycle saves you 2,912 litres of water per oven each year. That's equal to 11,648 glasses of water.

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

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
€ 385
per year

User scenario based on following operation:

- Ten hours a day and one medium cleaning
- Seven days a week
- 50 weeks a year

Based on a kWh price of € 0,46 and a water price of € 1,45 per m³. Comparison: Invoq Bake 9 - 400x600 EN up against predecessor model.



To us, simplicity is a mindset, a value, something we all hold dear. Not just a design feature.

You may be pleasantly surprised how simplicity also features heavily from product selection to after-sales service.

Simplicity. Before, during and after you invest in Invoq

Before

We help you make an informed choice by removing confusion.

By developing an oven for the world that responds to the specific demands of six, global Innovation Circle collaborators, we automatically create a large range of choices. We know this can be potentially confusing, so we do everything possible to guide you through the possibilities. The right choice of Invoq depends entirely on your personal, professional circumstances. When you begin by asking yourself what you really want from a bake oven, the selection process becomes very easy.

During

We have created an oven that looks simple to use. And is.

When you design an oven that looks like Invoq, you are implying that simple design means simple to use. Fortunately, this is an oven that does not disappoint. Our vision was to make Invoq 'smartphone simple', allowing extremely advanced, sophisticated and sometimes unprecedented technology to be accessed, enjoyed and controlled with ease - by anyone. You have great food to prepare. You shouldn't have to take time out to read instruction manuals. From day one, you will bond with Invoq And the more familiar you get, the more you will achieve.

After

We help make healthy maintenance a good habit.

From unboxing and onwards, we want using Invoq to be a stress-free experience. A smart widget helps you get up and running in minutes and, before long, an intuitive user interface will guide you through a comprehensive list of options. Just move at your own pace. Once in use, Invoq is not only simple to operate, it is easy to maintain. Cleaning uses the same kind of tablet-based system as a domestic dishwasher, with a level of sophistication that allows you to keep the oven on active service for as long as possible, without interruptions. In the unlikely event that your Invoq needs technical support, it has been thoughtfully designed with access from the side only. So a service or repair can usually be done without removing the oven from its location.

Food service is in our DNA

We bring people to the table in a huge variety of settings, in locations all over the world. We are much more than an oven manufacturer. We are a team of people whose world is food.

“A passion for ovens runs in the family. One of my grandfathers was a baker and the other was a butcher. So food is in our DNA. And in the last 50 years, we have seen that ovens can affect the quality of the food and the quality of service. This will definitely continue.”



Our most connected oven yet

How Invoq fits seamlessly into the digital ecosystem of food preparation.

Access and monitor your Invoq – anywhere, any time. No limitations.

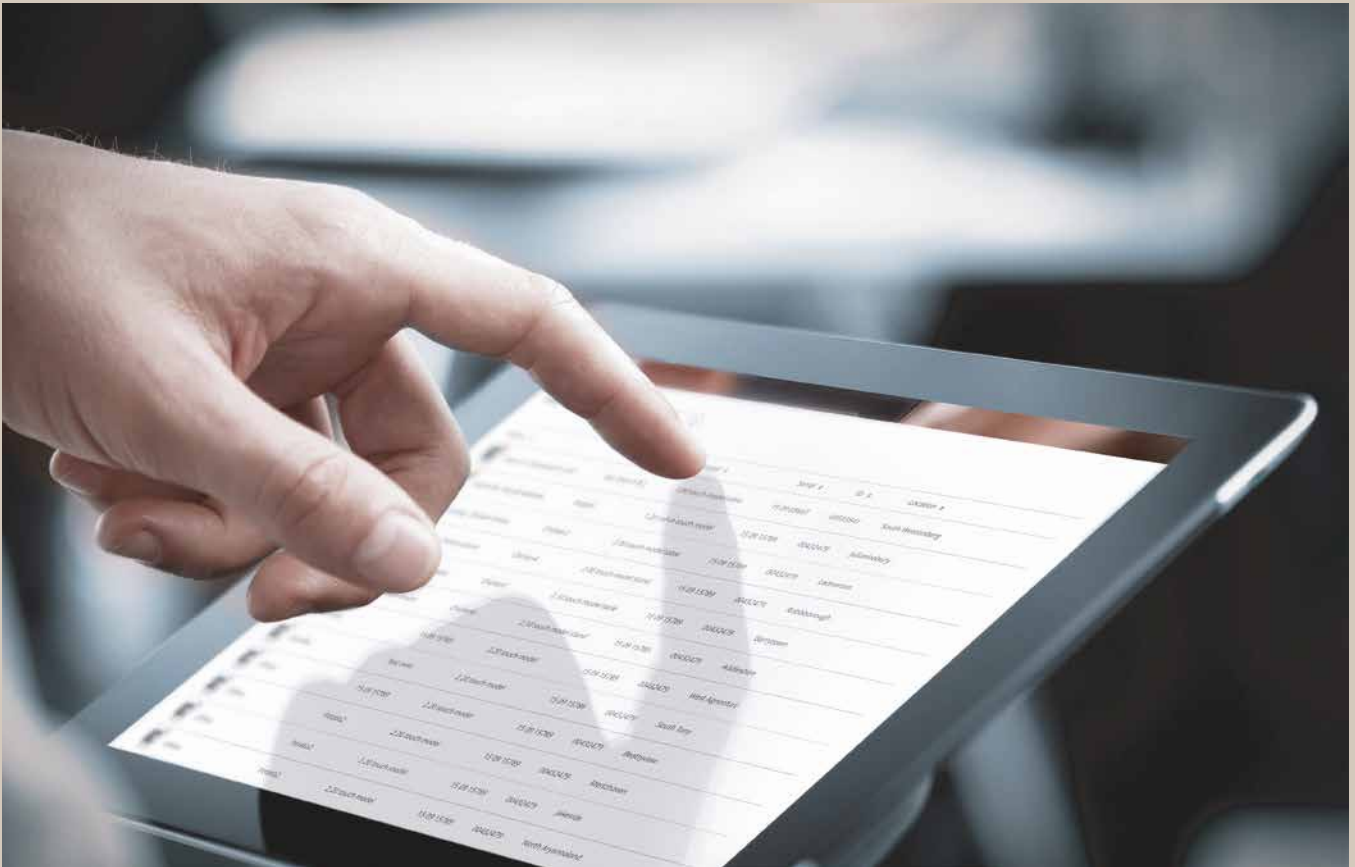
Invoq has been designed to work with the Open Kitchen app, which transforms it into an internet-enabled device that you can communicate with, wherever you are – using a computer, tablet or even your smartphone.

Open Kitchen is the preferred choice for food service operators and retailers all over the world. Like the Invoq user interface, it is built on the Android platform, so it's user-friendly and quickly familiar.

Although primarily designed to create an Internet of Things (IoT) in food service, allowing you one platform to orchestrate and control a range of labour-saving devices, it can be a secure means of communicating with one or more Invoq ovens.

This means that you can remotely update software, upload and distribute new recipes, oversee your energy consumption or running costs, monitor your service schedule or access your HACCP data.

In effect, this is a very simple way to instantly digitise the way you control your Invoq as the world of food service increasingly connects with cloud-based technology.



Cost control

- Transparent overview of your consumption data.
- Gain insights on operations.
- Access to HACCP library.
- Calculate running cost.
- Optimise procedures.
- Reduce costs.

Recipe creation

- Simple and intuitive recipe development.
- Create, group and organise your menus with your own photos.
- Enables recipe distribution from the cloud.
- Save hours on alignment.
- Avoid mistakes.

Service overview

- Eliminate downtime.
- Preventive maintenance.
- Transparent activity and service log.
- Push notifications before a potential breakdown.

Recipe distribution

- Realtime distribution from headquarters to franchises.
- Menu management made safe, fast and easy.
- Same menu on all ovens. No mistakes.
- Local or global recipe distribution.
- Improve and simplify workflows.
- Reduce costs.

“Invoq is a single solution tailored to meet the needs of different market segments. From restaurants to bakeries 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.”

Juha Laukkanen, Dieta



Discover the Invoq that is precisely right for you

Introducing the full Invoq platform,
comprising both ovens and accessories.



Product Portfolio Overview

Invoq Bake 6
- 400x600 EN



Invoq Bake 9
- 400x600 EN



Invoq Bake 16
- 400x600 EN

Electricity (E) or gas (G)

Capacity

Capacity and tray size	400 x 600 mm		400 x 600 mm		400 x 600 mm	
Number of runners	80 mm: 6	95 mm: 5	80 mm: 9	95 mm: 8	80 mm: 16	95 mm: 14
Maximum food load per tray and per oven [kg]	4.5/27	4.5/22.5	4.5/40.5	4.5/36	4.5/72	4.5/63

Dimensions & weight

Dimensions excluding handle (HxWxD) [mm]	851 x 937 x 825		1081 x 937 x 825		1730 x 937 x 825	
Dimensions including handle (HxWxD) [mm]	851 x 937 x 908		1081 x 937 x 908		N/A	
Dimensions including handle and stand (HxWxD) [mm]	1550 x 937 x 908		1781 x 937 x 908		1730 x 937 x 908	
Shipping dimensions (HxWxD) [mm]	950 x 1000 x 1200		1210 x 1000 x 1200		2050 x 1000 x 1200	
Clearance (left, back, right) [mm]	0 x 0 x 40		0 x 0 x 40		0 x 0 x 40	
Net weight [kg]	E:	G:	E:	G:	E:	G:
Shipping weight [kg]	E:	G:	E:	G:	E:	G:

Water requirements

Water connection [inches] and water pressure [bar]	3/4	1-6	3/4	1-6	3/4	1-6
Drain [mm]	Ø50		Ø50		Ø50	
Water flow [l/m]	5.5		5.5		5.5	

Heat & noise

Latent heat load and sensible heat output [kW]						
Noise emissions [dB]						

Power requirements, electrical oven

Power consumption [kW]	10.3	19.3	38.2
Convection output [kW]	9	18	36
Voltage	400 V 3PN AC	400 V 3PN AC	400 V 3PN AC
Pre-fuse [A]	16	32	63

Power requirements, gas oven

Gas consumption [kW]	13	21	40
Convection thermal load [kW]	13	21	40
Voltage	230 V 1PN AC	230 V 1PN AC	230 V 1PN AC
Power consumption [kW]	1	1	1.5
Pre-fuse [A]	10	10	10
Available gas types	G20, G25, G30, G31	G20, G25, G30, G31	G20, G25, G30, G31



PassThrough Solution Overview

Invoq Bake 6
– 400x600 EN
PassThrough

Invoq Bake 9
– 400x600 EN
PassThrough



Electric only

Capacity

Capacity and tray size	400 x 600 mm		400 x 600 mm	
Number of runners	80 mm: 6	95 mm: 5	80 mm: 9	95 mm: 8
Maximum food load per tray and per oven [kg]	4.5/27	4.5/22.5	4.5/40.5	4.5/36

Dimensions & weight

Dimensions excluding handle (HxWxD) [mm]	851 x 937 x 893		1081 x 937 x 893	
Dimensions including handle (HxWxD) [mm]	851 x 937 x 1059		1081 x 937 x 1059	
Dimensions including handle and stand (HxWxD) [mm]	1550 x 937 x 1059		1781 x 937 x 1059	
Shipping dimensions (HxWxD) [mm]	950 x 1000 x 1200		1210 x 1000 x 1200	
Clearance (left, back, right) [mm]	0 x 0 x 40		0 x 0 x 40	
Net weight [kg]				
Shipping weight [kg]				

Water requirements

Water connection [inches] and water pressure [bar]	3/4	1-6	3/4	1-6
Drain [mm]	Ø50		Ø50	
Water flow [l/m]	5.5		5.5	

Heat & noise

Latent heat load and sensible heat output [kW]				
Noise emissions [dB]				

Power requirements

Power consumption [kW]	10.3	19.3
Convection output [kW]	9	18
Voltage	400 V 3PN AC	400 V 3PN AC
Pre-fuse [A]	16	32

PassThrough. The fastest route between bakery and service

In one side.
Out the other.

Invoq PassThrough features an ingenious double door system. Food enters from the bakery side. Then, when it is cooked, it is removed from the service side.

Not only does this reduce the risk of cross contamination, it shortens the trips the server needs to make - they don't even need to enter the bakery.

Food is clearly visible to the customer and is illuminated by a powerful, low-energy LED light, which both adds a bit of theatre and encourages impulse buying.

BENEFITS AT A GLANCE

- Two-door oven for optimal workflow.
- Avoid cross contamination - clear separation of food.
- Ideal for display baking.
- Attract customers and increase sales.
- Improve logistics in your bakery and save time.
- Space optimised system.
- Improved safety.



Condensation Solutions Overview

Air quality. Safely and efficiently.

By combining your Invoq oven with a condensation hood, you can concentrate your entire food production in just one square metre. And you have the freedom to place the oven anywhere you want.

Condensation hood intercepts steam

- Ensuring efficient extraction and condensing of excess steam.
- Removing up to 93% of the humidity from the oven exhaust.
- The system is controlled by the oven.
- Condensed steam is discharged through the oven's drain system.
- No external connection required.



Condensation hood

Oven model	6 EN & 9 EN* & 16 EN
Oven power supply	Only electric
Added height [mm]	415
Added weight [kg]	12

*Also possible with PassThrough models, factory-built.

Similar condensation solution available for Stackit.

Stackit Solutions Overview

Stackit saves floor space

Double your capacity

Stacking two ovens saves you valuable floor space. You can easily adjust the cooking capacity to the number of guests. And switch off the oven that you do not use in off-peak periods to avoid overcapacity and save money on energy.

Maximum flexibility

By stacking two Invoq ovens, you get optimal baking flexibility. You can for instance prove bread in the bottom oven, while baking pastries in the top oven. You can choose different rack sizing for the two ovens for further flexibility.

- Oven size 6 + 9 equals less than 2 meters
- Combine bake technologies



	Stackit electric excl. stand	Stackit gas excl. stand
Oven model mix	6 EN + 6 EN*, 9 EN + 6 EN*	6 EN + 6 EN, 9 EN + 6 EN
Power supply mix	Electric + electric**	Gas + gas
Added height [mm]	142	142
Added weight [kg]	11	13

*Also possible with PassThrough electric models upon request, factory-built.

**Also possible with condensation hood.

You can improve what comes out of your oven by what you put in it

Accessories designed purely for Invoq. Not off the shelf.

The designers who created Invoq also designed a comprehensive range of accessories at the same time. There were no racks, trolleys and stands perfect for Invoq, so they were all made from scratch. They may seem relatively unimportant, but each plays a part in making food service simple. They actually allow you to get the maximum performance from Invoq and help you make the most of your time.





MultiRack for multipurpose

The new MultiRack allows for the possibilities of using different tray sizes at the same time. Gain full flexibility of your operation and maximise your output.

MULTIRACK CAPACITY:

- 400x600 mm
- 1/1 GN
- US sheet pans
- Hotel pans (1/1 GN, 65 mm)



All you need for full flexibility

Select the right equipment to get the most out of your bake oven and match the needs of your food service operation.

Even the accessories help perfect your food

Aluminium accessories with unique heat transferring abilities

The patented aluminium alloy we use may not be the cheapest material, but it has the unique capability to absorb, store and release heat, which has an impact on both the quality of food and the way the Invoq automatically responds in use.

Invoq accessories enable perfect cooking and baking results making sure that there is no limit to what you can prepare in your Invoq.

Need inspiration?

Follow our blog for delicious recipes and baker's advice with tips and tricks to make your baking faster, easier and more fun.





The best accessories for your oven

Accessories	Article number
Baking startup package, 400 x 600	33000100
Baking mat silicone, 400 x 600	045445
Baking tray smooth non-stick, 400 x 600	045433
Baking tray perforated non-stick, 400 x 600	045434
Imperial tray 20 mm, 1/1 GN	045482
Imperial tray 40 mm, 1/1 GN	045484
Imperial tray 60 mm, 1/1 GN	045483
Imperial multitray, 1/1 GN	045725
Imperial combi sheet for pizza and grilling, 1/1 GN	045723

To get the most out of your Invoq oven, we suggest you use the Invoq accessory startup package.

The 400 x 600 mm baking start-up package includes 2 x perforated non-stick baking trays, 2 x smooth non-stick baking trays and 2 x silicone baking mats.

Looking after your Invoq

Simple to clean.
Easy to maintain.

With Invoq we didn't just design an oven, we designed the experience of using it. This includes mundane but necessary tasks, including cleaning and maintenance.

Driven by our own, unique software, 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.

START CLEANING WITHOUT
WAITING FOR COOLING.

CareCycle can be activated while the oven is still hot. Which reduces downtime and returns the oven to service faster.



CareCycle Clean &
CareCycle Descal

The best cleaning products the designers of your oven recommend

CareCycle Clean tablets are not only effective, they are also phosphate-free. So you can be tough on dirt and kinder to the environment.

Got time? – Go Eco.

On the Eco setting, cleaning takes longer but it uses less water, power and chemicals.

Demanding schedule?

– Select Turbo.

In a busy operation, you need a clean oven as quickly as possible. The Turbo setting cleans thoroughly but in a matter of just 15 minutes. So you lose the minimum amount of time.



CareCycle

Article number

CareCycle Clean tablets, 150 pcs	106032
CareCycle Descal tablets, 150 pcs	106033
HydroShield L 3600 Complete	
HydroShield XL 6000 Complete	
HydroShield L 3600 replacement filter	30500545
HydroShield XL 6000 replacement filter	30500546

Use our products to ensure superb cleaning and the best water treatment for your Invoq.





Thank you

It's been our pleasure to spend time explaining Invoq in depth, so we hope you have enjoyed getting to know the product in a little more detail.

We would like to think that it has opened up your mind to the world of possibilities that Invoq can offer.

Please let us have your feedback.

The Invoq platform is continually improving and you can play a part in making our products better.

The Levens Middleby team.



Get in touch

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