

Invoq

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

Two steam technologies. Two distinct ovens. One trusted Invoq Combi range. Choose the steam solution that fits your kitchen, menu, and service demands.

Invoq Combi with CombiSteam

Instant steam injection for fast, efficient cooking. **CombiSteam** delivers speed, shorter wait times, and higher throughput – ideal for busy kitchens serving high volumes with consistent results.

Invoq Hybrid with HybridSteam

Injection and boiler-generated steam for maximum control. **HybridSteam** creates dense steam saturation with precise moisture control, helping reduce shrinkage, improve yield, and deliver consistent results across a wide range of dishes.

Invoq | Essence

Exactly what you need. Nothing you don't.

Invoq Essence combines essential combi performance with simple, intuitive operation. Built on the Invoq platform, it pairs proven cooking technology with clean Scandinavian design.

Invoq | miniCombi

Precision cooking in tight spaces

The Invoq miniCombi delivers full combi performance in just 51.3 cm width. Designed for compact kitchens without compromise, it's available in 6- or 10-tray formats.

Invoq | Bake

Even bake. Every time.

Invoq Bake delivers consistent results on every shelf, anywhere in the oven. Flexible and versatile, it handles everything from breakfast pastries and snacks to sweet treats and takeaway meals. You can even bake different products together without flavour transfer.

Capacity & Design	Combi	Hybrid	Essence	miniCombi	Bake
Passthrough option	✓	✓	x	x	✓
106 Model – 6-1/1 GN	✓	✓	✓	✓	✓ with multitrack
110 Model – 6-2/1 GN	✓	✓	✓	✓	✓ with multitrack
120 Model – 10-1/1 GN	✓	✓	✓	x	x
206 Model – 10-2/1 GN	✓	✓	x	x	x
210 Model – 20-1/1 GN	✓	✓	x	x	x
220 Model – 20-2/1 GN	✓	✓	x	x	x
600 x 400	N/A	N/A	N/A	N/A	✓
LED Door Lighting	LED door lighting both sides	LED door lighting both sides	Single-side LED door lighting only	N/A	LED door lighting both sides
Number of water connections	2	2	1	2	2
Performance & Cooking					
CombiSteam	✓	✓	✓	✓	✓
HybridSteam	x	✓	x	x	✓
CombiSense	✓	✓	x	✓	✓
Number of fan speeds	9	9	5	9	9
Core temperature probe	✓	✓	✓	✓	✓
SmartChef	✓	✓	x	✓	N/A
SmartBaker	N/A	N/A	N/A	N/A	✓
Fat Separation System	✓ additional option	✓ additional option	x	✓ additional option	N/A
Connectivity & Intelligence					
WiFi module	✓	✓	x	✓ additional option	✓
MenuPlanner	✓	✓	x	✓	✓
QSR Functionality	✓	✓	x	✓	✓
Flexibility & Cleaning					
Cleaning Cycles	7 inc. 2 eco cycles	7 inc. 2 eco cycles	3	5	7 inc. 2 eco cycles
Cleaning schedule	✓	✓	x	✓	✓
Hand shower	✓	✓	x	✓	✓
Range & Capacity Limits					
Number of recipes	1500	1500	500	1500	1500
Steps per recipe	15	15	10	15	15

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*** and **CombiSpeed***.



Smartphone simple oven operation

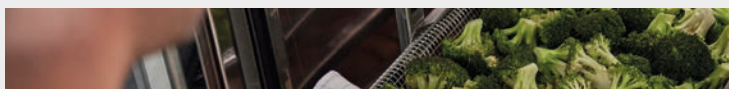
Invoq is '**smartphone simple**', allowing extremely advanced, sophisticated, and sometimes unprecedented technology to be accessed, enjoyed and controlled with ease - by anyone.

The Invoq Combi, Hybrid and miniCombi 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, users can effectively manage multiple dishes, tracking each item's progress on different racks and adjusting cooking times for synchronized finishing.

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.

* Not available on Essence models



Invoq

Increased capacity

Invoq Combi, Hybrid and Essence 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 ovens are supplied with a WIFI module as standard* and are 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.

Invoq Combi, Hybrid and Bake models have an **enhanced CareCycle** with two **Eco Modes**, a **Turbo Cleaning Cycle** and a **Cleaning Organiser** for smarter faster and more sustainable maintenance.



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

Invoq Combi and Invoq Hybrid, pages L46-L47

Invoq Essence, pages L48-L49

Invoq miniCombi, pages L53-L55

Invoq Bake, pages L60-62

* Excludes Essence models

Invoq



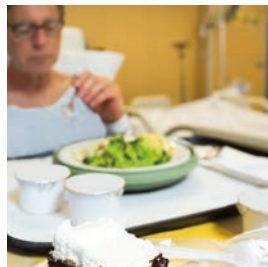
Ideally suited for...

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.



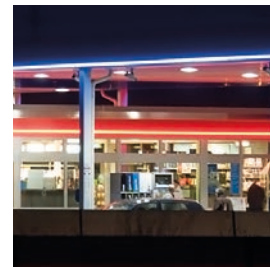
Hospitals

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, Hybrid and Essence with an extra tray in 6 grid ovens, delivers 17% more capacity
- Invoq miniCombi accommodates 6 or 10 1/1 GN in a 513mm footprint
- 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
- All ovens are supplied with a WIFI module as standard
- Open Kitchen compatible*



Please call us to arrange to see Invoq live and in action!

+44 (0) 1522 875500

* Excludes Essence models





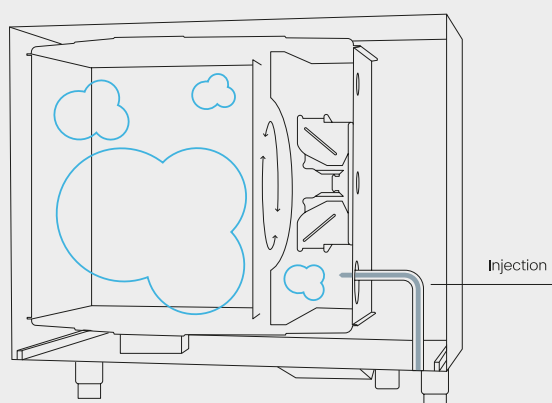
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With Invoq, we have two innovative steam generation technologies, **CombiSteam** and **HybridSteam** to suit different settings.

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.



CombiSteam is designed for:

- Retail
- QSR
- Restaurants
- Bakeries

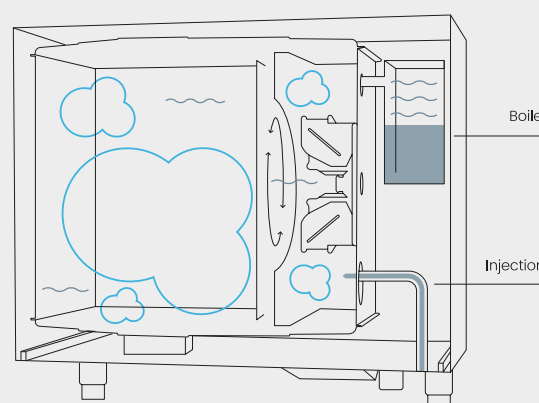
HybridSteam.

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.



HybridSteam is designed for:

- Canteens
- Hospitals
- Education
- Central kitchens

Invoq



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.



- Steam roasting
- Grilling
- Pan frying
- Convenience
- Bake-off

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.



- Braising
- Roasting
- Low-temperature cooking
- Overnight cooking
- Holding
- Sous vide

* Excludes Essence models

Smarter kitchens. Smoother service. Complete control.

Discover how Invoq transforms every corner of your operation with intelligent tools designed to streamline workflows, enhance efficiency and keep your kitchen performing at its best.



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. Cleaning, your way. Effortless every day.

Keeping your oven spotless shouldn't slow down service.

Invoq features **CareCycle** – a fully automatic, tablet-based cleaning system designed for maximum efficiency with minimal effort. Choose from light, medium or intense cleaning programmes to match your day's demands. Tablets can be added safely even when the oven is warm, while an automatic rinse function helps ensure safe operation if a cycle is interrupted.

More time overnight? Choose Eco*

Schedule an overnight clean with the Eco setting to reduce water, power and chemical consumption while extending cleaning time for greater efficiency.

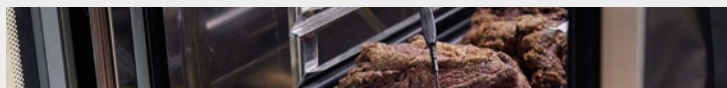
Need a faster turnaround*

Select the 15-minute Turbo cycle when time is tight and the next service is calling.

For the Invoq miniCombi, **CombiWash®** provides fully automatic, liquid-based cleaning with five selectable cycles – from quick rinses to intensive deep cleans. Separate detergent and rinse aid lines ensure effective hygiene, while an automatic safety flush helps prevent chemical residue if a cycle is interrupted. The result is effortless cleaning, reduced maintenance and reliable day-to-day performance.

* Excludes Essence models

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PassThrough. The fastest route.

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

* Excludes Essence models



Invoq

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Combi Ovens

StackUp 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.

Combi

- Combine two steam technologies

Bake

- Combine two steam/bake technologies



Lincat

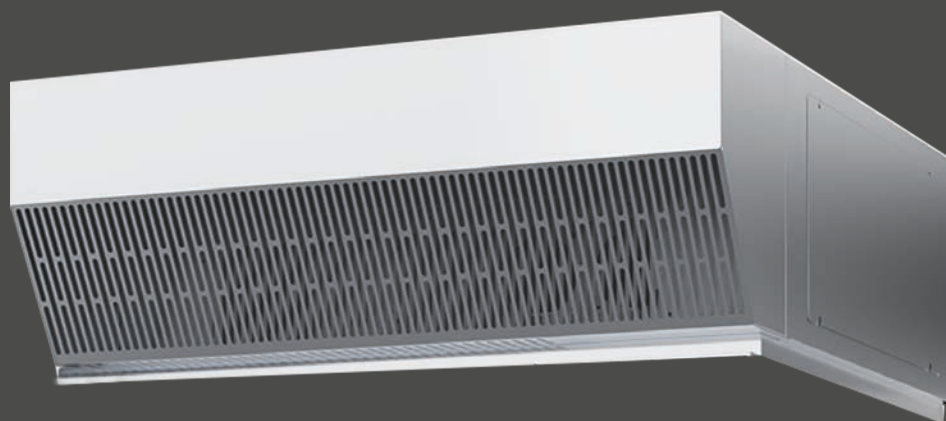
lincat.co.uk

2026

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Condensation Hood Overview



Air quality. Safely and efficiently.

By combining your Invoq oven with a condensation hood, efficiently extract and condense excess steam to drain. The result is less humidity, drier surfaces, and a safer and more comfortable working environment.

Concentrate your entire food production in just one square metre. And you have the freedom to place the oven anywhere you want.

- 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.



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Invoq Hoodini Overview

Liberate your kitchen from traditional hood systems.

Get grease, vapours and contaminated air out of your kitchen without complex and pricey roof venting. Controlled by the oven, Hoodini is retrofittable and designed for seamless integration*.

Why Hoodini* over a traditional hood system?

- No top clearance and external air extraction ducts required
- Eliminate the need for time consuming and labour intensive filter cleaning
- Say goodbye to ongoing expenses for filter replacements
- No service charges – reduce maintenance costs and eliminate service charges



This is how the Invoq Hoodini works:



1. Main Fan Activation

The main fan starts, efficiently pulling cooking vapours out of the oven cavity.



3. Condensation process

Vapours pass over the condenser, where cooling results in the formation of water particles that drip towards the drain.



2. Particle separation

Heavy particles drop towards the drain, while lighter particles are directed towards the condenser.



4. Catalytic converter action

Remaining vapours pass through the platinum and palladium-coated catalytic converter, reducing gases to harmless carbon dioxide and water. 5. Recirculation: Harmless gases are returned to the oven cavity to restart the process, ensuring a continuous and efficient cooking experience.

*Hoodini requires a 230-volt single-phase plug within a 3-meter radius. *Retrofittable on Invoq only, CombiSlim Hoodini is factory fit only.*

** Excludes Essence models*

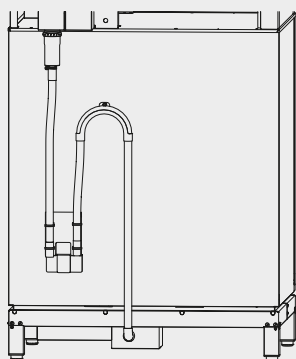
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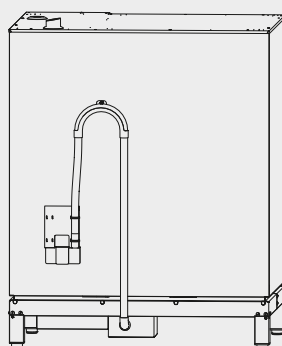
Drain Lift System

Unleash installation freedom.

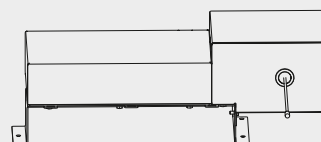
Say goodbye to drainage issues and costly external pumps – our all-in-one solution is here to transform your culinary experience.



Drain lift system on a Stackit oven



Drain lift system on a standard oven



Drain box and pump assembly

The drain lift system for Invoq ovens is a ready-to install, external, automatic drainage system with an integrated pump, intended to lift wastewater out into a wall mounted drain.

This system is perfect for various kitchen setups with Invoq ovens; stand alone or Stackit solution. Frequently seen in basement kitchens and other locations with wall-mounted drains, its adaptability makes it an ideal choice for a wide range of culinary environments. The tundish allows for a wall installation of a height up to 350 mm.

This is a factory fitted option on 20 grid and Bake 16 ovens.



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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.

Invoq | Combi



Invoq Combi

- Featuring **CombiSteam**, please see page L37 for more information
- All ovens are 50 Hertz, 3 phase



MODEL	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220
Price	£9498/€11,398	£13,124/€15,749	£20,958/€25,149	£15,949/€19,139	£20,872/€25,045	£36,186/€43,423
Height (mm)	851	1081	1730	851	1081	1730
Width (mm)	937	937	937	1077	1077	1077
Depth (mm)	908	908	923	1028	1028	1043
Power (kW)	10.3	19.3	38.2	22.3	31.3	62.2
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1	20 x GN1/1	6 x GN2/1	10 x GN2/1	20 x GN2/1
No. of meals per day	90	150	300	180	300	600
Weight (kg)	127	159	276	150	181	327

Invoq Combi PassThrough

- Please see page L40 for more information on **PassThrough**
- Featuring **CombiSteam**, please see page L37 for more information
- All ovens are 50 Hertz, 3 phase



MODEL	LQC106PT	LQC110PT
Price	£12,528/€15,035	£18,500/€22,200
Height (mm)	851	1081
Width (mm)	937	937
Depth (mm)	1059	1059
Power (kW)	10.3	19.3
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1
No. of meals per day	90	150
Weight (kg)	149	184

* Please refer to pages L119 to L120 for electricity supply requirements



Invoq | Hybrid

Invoq Hybrid

- Featuring **HybridSteam**, please see page L37 for more information
- All ovens are 50 Hertz, 3 phase



MODEL	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220
Price	£13,587/€16,304	£13,821/€16,585	£22,872/€27,447	£16,779/€20,136	£21,975/€26,371	£37,503/€45,004
Height (mm)	851	1081	1730	851	1081	1730
Width (mm)	937	937	937	1077	1077	1077
Depth (mm)	908	908	923	1028	1028	1043
Power (kW)	10.3	19.3	38.2	22.3	31.3	62.2
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1	20 x GN1/1	6 x GN2/1	10 x GN2/1	20 x GN2/1
No. of meals per day	90	150	300	180	300	600
Weight (kg)	136	159	288	158	189	342

Invoq Hybrid PassThrough

- Please see page L40 for more information on **PassThrough**
- Featuring **HybridSteam**, please see page L37 for more information
- All ovens are 50 Hertz, 3 phase



MODEL	LQH106PT	LQH110PT
Price	£13,587/€16,304	£19,536/€23,238
Height (mm)	851	1081
Width (mm)	937	937
Depth (mm)	1059	1059
Power (kW)	10.3	19.3
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1
No. of meals per day	90	150
Weight (kg)	157	192

See page L50 for
accessories, options
and consumables

* Please refer to pages L119 to L120 for electricity supply requirements

Invoq | Essence

Invoq Essence

Performance you can rely on. Simply the essentials.

Invoq Essence delivers the core benefits of Invoq combi cooking in a simple, intuitive package. Designed for reliability and everyday efficiency, it combines proven cooking performance with streamlined operation, clean Scandinavian design, and an easy-to-use workflow that keeps training simple and service moving smoothly.

Available in three electric models – from compact 6 x 1/1 GN to high-capacity 20 x 1/1 GN with roll-in trolley convenience – Invoq Essence makes it easy to match capacity to your operation. Flexible installation options, including stackable configurations and condensation hoods, help it fit seamlessly into almost any kitchen.

Minimise cleaning. Maximise uptime.

Automated cleaning programmes make daily maintenance fast and straightforward, helping reduce labour time and keep the oven ready for service. Simple guided controls ensure cleaning is easy for every operator, while efficient programmes help minimise downtime and maximise productivity.

Invoq Essence

Everything you
need. Nothing
you don't.



Key benefits at a glance

- Convection, combi, and steam modes in one oven
- Even heat distribution for reliable, uniform results
- Intuitive 7" touchscreen with smartphone-style navigation
- Preset recipes and manual cooking control
- Full HACCP documentation for traceability and compliance





Invoq | Essence

Invoq Essence

- Featuring **CombiSteam**, please see page L37 for more information
- All ovens are 50 Hertz, 3 phase



MODEL	QEC106	QEC110	QEC120
Price	£7555/€9066	£10,025/€12,030	£19,335/€23,202
Height (mm)	851	1081	1730
Width (mm)	937	937	937
Depth (mm)	908	908	923
Power (kW)	10.3	19.3	38.2
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1	20 x GN1/1
No. of meals per day	90	150	300
Weight (kg)	127	159	276



Invoq Combi / Hybrid / Essence - Accessories, Options and Consumables

Oven Stands

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT	QEC106	QEC110	QEC120
A LQSO1	£548	€658	Static Open Stand	•	•					•	•					•	•	•	•	•	•	•
A LQSR1	£1217	€1461	Static Stand with Runners and Chemical Drawer	•	•					•	•					•	•	•	•	•	•	•
A LQCK	£366	€440	Castor Kit for LQSO1 and LQSR1 - 2 x Braked, 2 x Unbraked	•	•					•	•					•	•	•	•	•	•	•
A 106170	£828	€951	Static Open Stand				•	•					•	•								

Trolley System

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT	QEC106	QEC110	QEC120
A 107592	£1997	€2398	Roll-in Trolley 20-1/1 GN 65 mm 20 trays U-shaped			•							•									•
A 108140	£1997	€2398	Roll-in Trolley 20-1/1 GN 85 mm 15 trays U-shaped			•							•									•
A 107876	£2485	€2982	Roll-in Trolley 20-2/1 GN 65 mm 20 trays U-shaped						•						•							
A 107101	£2485	€2982	Roll-in Trolley 20-2/1 GN 85 mm 15 trays U-shaped			•			•						•							
A 108142	£2196	€2635	Banqueting Roll-in Trolley 20-1/1 GN (50 plates)										•									•
A 108143	£4180	€5017	Banqueting Roll-in Trolley 20-2/1 GN (100 plates)			•			•						•							
A 108149	£1304	€1565	Thermo Cover (1/1 GN)										•									•
A 045462	£1774	€2128	Thermo Cover (2/1 GN)						•						•							

Stacking Kit

SEE PAGE L41 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT	QEC106	QEC110	QEC120
A 107800/965	£1283	€1539	Stackit 1/1 GN, electric + Low Floor Stand	•						•												•
A 107803/966	£1606	€1926	Stackit 2/1 GN, electric + Low Floor Stand				•						•									
A 111725/965	£1283	€1539	Stackit 1/1 GN, PassThrough, electric + Low Floor Stand													•		•				
A 107971	£366	€439	Castors for low floor stand	•			•			•			•			•		•		•		•

Drain Lift Solution

SEE PAGE L44 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT	QEC106	QEC110	QEC120
A 110891	£722	€867	Drain Lift System, single oven, upgrade kit	•	•	•*	•	•	•*	•	•	•*	•	•	•*	•	•	•	•	•	•	•
A 110892	£722	€867	Drain Lift System, stacked oven, upgrade kit	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

*factory fitted option only

Invoq Combi / Hybrid / Essence - Accessories, Options and Consumables

Extraction Hoods

SEE PAGE L42 - L43 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT	QEC106	QEC110	QEC120
A 110907	£4263	€5116	Condensation Hood 1/1 GN, Upgrade Kit	•	•	•				•	•									•	•	•
A 110906	£4263	€5116	Condensation Hood 1/1 GN, PassThrough, Upgrade Kit													•	•	•	•			
A 110903	£4770	€5724	Condensation Hood 1/1 GN, 20-1 Roll-In, Upgrade Kit									•										
A 110905	£4770	€5724	Condensation Hood Stackit 1/1 GN, Upgrade Kit	•	•	•				•	•									•	•	•
A 110904	£4770	€5724	Condensation Hood Stackit 1/1 GN, PassThrough, Upgrade Kit													•	•	•	•			
A 110924	£5256	€6307	Condensation Hood 2/1 GN, Upgrade Kit				•	•					•	•								
A 110922	£6000	€7200	Condensation Hood 2/1 GN, 20-2 Roll-In, Upgrade Kit						•						•							
A 110928	£6000	€7200	Condensation Hood Stackit 2/1 GN, Upgrade Kit				•	•					•	•								
A 111458	£7035	€8442	Hoodini Hood 1/1,GN, single units, Upgrade Kit	•	•	•				•	•	•										
A 111457	£7412	€8894	Hoodini Hood 1/1,GN, single units, PassThrough, Upgrade Kit													•	•	•	•			
A 111456	£10,742	€12,891	Hoodini Hood 1/1 GN, stacked units, Upgrade Kit	•	•	•				•	•											
A 111455	£11,114	€13,337	Hoodini Hood 1/1 GN, stacked units, PassThrough, Upgrade Kit													•	•	•	•			
A 111472	£7601	€9122	Hoodini Hood 2/1,GN, single units, Upgrade Kit				•	•					•	•								
A 111474	£11,657	€13,988	Hoodini Hood 2/1 GN, stacked units, Upgrade Kit				•	•					•	•								

Heat Shields

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT	QEC106	QEC110	QEC120
A 108120	£330	€396	Heat shield 6-1/1 GN	•						•						•		•		•		
A 108121	£359	€431	Heat shield 10-1/1 GN		•						•							•	•		•	
A 108122	£369	€443	Heat shield 6-2/1 GN				•						•									
A 108123	£409	€491	Heat shield 10-2/1 GN					•						•								
A 108124	£440	€528	Heat shield 20-1/1 GN			•						•										•
A 108125	£531	€638	Heat shield 20-2/1 GN						•						•							

Fat Separation

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT	QEC106	QEC110	QEC120
O 104853	£1194	€1414	Fat Separation System Invoq Combi 1/1 models - Factory Fitted †	•	•	•				•	•	•				•	•	•	•	•	•	•
O 104841	£1471	€1767	Fat Separation System Invoq Combi 2/1 models - Factory Fitted †				•	•	•				•	•	•							

Water Treatment

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT	QEC106	QEC110	QEC120
C 30500546	£846	€1016	Hydro Shield 6000 (XL) Water Filter Cartridge	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
S 108139	£1257	€1508	Hydro Shield 6000 (XL) Water Filter Kit - inc. Filter, Filter Head and Hose	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

† Excludes Essence models



Invoq Combi / Hybrid / Essence - Accessories, Options and Consumables

Detergent

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT	QEC106	QEC110	QEC120	
C 114141	£200	€241	CareCycle Clean tablets - 150	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
C 114142	£200	€241	CareCycle Descaler tablets - 150	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 110247	£371	€427	Hand Shower	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*

Grills, Trays and Sheets

† SEE PAGE L63 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT	QEC106	QEC110	QEC120	
A 107840	£597	€717	MultiRack 6-1/1 GN and 400 x 600 †	*			*			*			*			*		*		*			
A 107846	£707	€848	MultiRack 10-1/1 GN and 400 x 600 †		*	*		*	*		*	*		*	*		*	*	*		*	*	*
A 45482	£149	€179	Imperial Tray, 1/1 GN, 20mm	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 45484	£154	€185	Imperial Tray, 1/1 GN, 40mm	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 45483	£175	€210	Imperial Tray, 1/1 GN, 60mm	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 45723	£196	€235	Imperial Sheet, 1/1 GN	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 45481	£175	€210	Imperial Grilling Grid, 1/1 GN	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 113151	£101	€121	Baking Tray Non-Stick, 1/1 GN	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 113152	£117	€140	Baking Tray Perforated Non-Stick, 1/1 GN	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 113078	£XXX	€XXX	Baking Tray Perforated Aluminium																				
A 45445	£96	€115	Baking Mat Silicone, 1/1 GN	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 45725	£128	€153	Imperial Multi-Tray, 1/1 GN	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 45480	£128	€153	Steamfry Basket, 1/1 GN	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 45733	£138	€166	Rib Rack, 1/1 GN	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 41120	£64	€77	Chicken Grill, 1/2 GN - for 4 pcs.	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 33089	£128	€153	Chicken Grill, 1/1 GN - for 8 pcs.	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 45722	£149	€179	Imperial Potato Spikes, 1/1 GN	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 45081	£56	€66	Grill, stainless steel, 1/1 GN	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
A 45203	£94	€113	Grill, stainless steel, 2/1 GN				*	*	*				*	*	*					*	*	*	*

Connectivity

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQC106	LQC110	LQC120	LQC206	LQC210	LQC220	LQH106	LQH110	LQH120	LQH206	LQH210	LQH220	LQC106PT	LQC110PT	LQH106PT	LQH110PT	QEC106	QEC110	QEC120	
A 111738	£1279	€1534	Open Kitchen App** †	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*

It is recommended that a water treatment unit is installed with all Invoq Ovens. Any water related issues which arise with Invoq Ovens not fitted with a suitable water treatment unit will not be covered under warranty.

**** All ovens are supplied with a WIFI module as standard. † Excludes Essence models.**
Price includes onboarding via 'Power House Dynamics' and 12 months of usage. 6 month free trial available with limited functionality in Power House Dynamics.

Invoq | miniCombi

Invoq miniCombi

Big performance. Small footprint.

Invoq miniCombi delivers full combi oven performance in a compact 51.3 cm footprint, making it ideal for kitchens where space is limited but expectations are high. Designed for cafés, QSRs, convenience stores, and compact commercial kitchens, it combines intelligent cooking technology, intuitive controls, and reliable results in a slim, space-saving design.

Key benefits at a glance

- Full combi oven performance in just 51.3 cm width
- Available in 6 x 1/1 GN and 10 x 1/1 GN models
- Injection steam technology with precise humidity control – further information on page L37
- Intuitive **SmartTouch**® controls with smartphone-style navigation – further information on page L39
- **RackTimer**®, **MenuPlanner**®, and **SmartChef**® for simplified workflows – further information on page L39
- Automated **CombiWash**® cleaning system – further information on page L39
- WiFi and Open Kitchen cloud connectivity for remote monitoring and HACCP documentation



Stackit configurations can double capacity vertically, while condensation hoods and Hoodini® ventless solutions give you the flexibility to place the oven where it's needed, regardless of ventilation requirements.

Invoq miniCombi

Making service simple.

Invoq | miniCombi



miniCombi

- Measuring just 513mm wide and accommodating a full size 1/1 gastronorm
- miniCombi ovens are small but effective, providing the same features as a large combi oven giving you maximum flexibility
- All ovens are 50 herts, 3 Phase



MODEL	LQMC6	LQMC10
Price	£9493/€11,392	£11,791/€14,150
Height (mm)	760	960
Width (mm)	513	513
Depth (mm)	900	900
Power (kW)	8.4	12.7
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1
No. of meals per day	60	30-80
Weight (kg)	67	81

miniCombi with Hoodini

- See page L42 for more information on **Hoodini**
- Invest in a combi oven without the cost and installation of a commercial hood system
- Utilise non-traditional spaces
- Ideal for where venting to the atmosphere is impractical or not possible
- Hoodini uses less energy over traditional hood system, a great way to work towards being carbon neutral



MODEL	LQMC6H	LQMC10H
Price	£13,985/€16,782	£16,283/€19,540
Height (mm)	1180	1380
Width (mm)	513	513
Depth (mm)	1041	1041
Power (kW)	8.4 + 2.2	12.7 + 2.2
Capacity (in gastronorms)	6 x GN1/1	10 x GN1/1
No. of meals per day	60	30-80
Weight (kg)	110	115

* Please refer to pages L119 to L120 for electricity supply requirements

miniCombi - Accessories, Options and Consumables

Oven Stands

MODEL	PRICE £	PRICE €	DESCRIPTION	FOR MODELS	
				LQMC6 & LQMC6H	LQMC10 & LQMC10H
A LCSO1	£740	€888	Static Open Stand	•	•
A LCSR1	£803	€964	Static Stand with Runners	•	•

Stacking Kit

MODEL	PRICE £	PRICE €	DESCRIPTION	FOR MODELS	
				LQMC6 & LQMC6H	LQMC10 & LQMC10H
A 32020054	£1060	€1273	Stacking Kit 1.06 + 1.06 and Low Floor Stand	•	•
A 107971	£366	€439	Castors for low floor stand	•	•

Extraction Hoods

MODEL	PRICE £	PRICE €	DESCRIPTION	FOR MODELS	
				LQMC6 & LQMC6H	LQMC10 & LQMC10H
A 32620112	£2027	€2433	Condensation Hood	• (only LQMC6)	• (only LQMC10)

Water Treatment

MODEL	PRICE £	PRICE €	DESCRIPTION	FOR MODELS	
				LQMC6 & LQMC6H	LQMC10 & LQMC10H
C 30500546	£846	€1016	Hydro Shield 6000 (XL) Water Filter Cartridge	•	•
S 108139	£1257	€1508	Hydro Shield 6000 (XL) Water Filter Kit - inc. Filter, Filter Head and Hose	•	•

Detergent

MODEL	PRICE £	PRICE €	DESCRIPTION	FOR MODELS	
				LQMC6 & LQMC6H	LQMC10 & LQMC10H
C 30500571	£160	€193	HOUNÖ PROTECT Detergent Intense 2 x 5 Litre	•	•
C 20500200	£160	€193	HOUNÖ PROTECT Rinse aid 2 x 5 Litre	•	•
C 30520494	£552	€663	HOUNÖ PROTECT cleaning package (6 x Intense + 2 x Rinse)	•	•

Grills, Trays and Sheets

MODEL	PRICE £	PRICE €	DESCRIPTION	FOR MODELS	
				LQMC6 & LQMC6H	LQMC10 & LQMC10H
A 45482	£149	€180	Imperial Tray, 1/1 GN, 20mm	•	•
A 45484	£154	€185	Imperial Tray, 1/1 GN, 40mm	•	•
A 45483	£175	€210	Imperial Tray, 1/1 GN, 60mm	•	•
A 45723	£196	€235	Imperial Sheet, 1/1 GN	•	•
A 45481	£175	€210	Imperial Grilling Grid, 1/1 GN	•	•
A 113151	£101	€121	Baking Tray Non-Stick, 1/1 GN	•	•
A 113152	£117	€140	Baking Tray Perforated Non-Stick, 1/1 GN	•	•
A 113078	£XXX	€XXX	Baking Tray Perforated Aluminium 1/1 GN	•	•
A 45445	£96	€115	Baking Mat Silicone, 1/1 GN	•	•
A 45725	£128	€153	Imperial Multi-Tray, 1/1 GN	•	•
A 45480	£128	€153	Steamfry Basket, 1/1 GN	•	•
A 45733	£138	€166	Rib Rack, 1/1 GN	•	•
A 41120	£64	€77	Chicken Grill, 1/2 GN - for 4 pcs.	•	•
A 33089	£128	€153	Chicken Grill, 1/1 GN - for 8 pcs.	•	•
A 45722	£149	€179	Imperial Potato Spikes, 1/1 GN	•	•
A 45081	£56	€66	Grill, stainless steel, 1/1 GN	•	•

Invoq | Bake



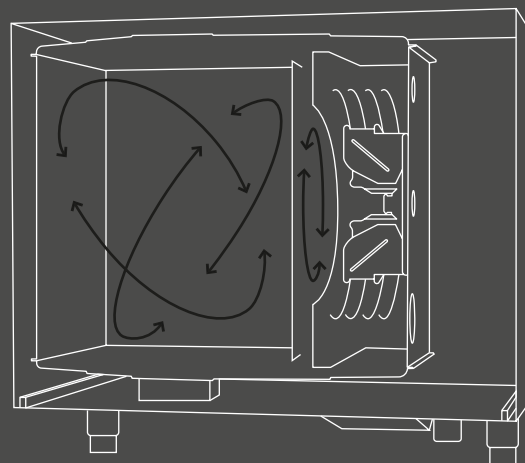
Invoq | Bake

Invoq Bake allows you to widen the selection of products you can bake. From breakfast pastries to lunchtime snacks, sweet treats to take-away ready meals - and everything in between

Instead of revolving the racks, we circulate the air.

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.



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

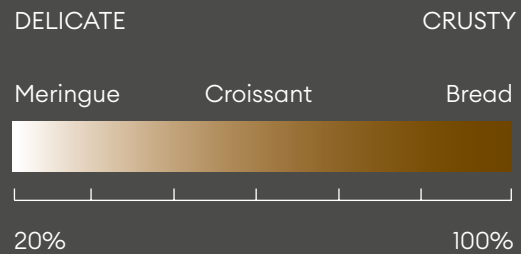
- Crispy and colourful crust.
- Increased product volume.
- Maintained moisture level inside the product for a longer shelf life.
- Protecting the surface of delicate products like croissants.
- Controlled proving environment.
- One piece of equipment for desserts, cakes and breads.



Invoq | Bake

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.

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.

Invoq | Bake

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 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 | Bake

Sustainability.

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 

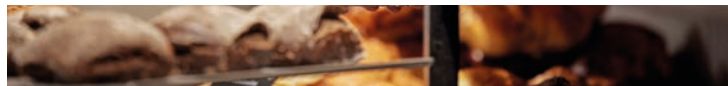
Cost savings
of £335/€385
per year

Technology behind the scenes:

- 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.

Invoq | Bake



Invoq Bake

- All ovens are 50 Herts, 3 phase



MODEL	LQB6	LQB9	LQB16
Price	£9498/€11,398	£13,124/€15,749	£20,958/€25,149
Height (mm)	851	1081	1730
Width (mm)	917	917	917
Depth (mm)	908	908	923
Power (kW)	10.3	19.3	38.5
Capacity (baking sheets mm)	6 x 400x600	9 x 400x600	16 x 400x600
No. of meals per day	90	150	300
Weight (kg)	127	159	276

Invoq Bake PassThrough

- Please see page L40 for more information on **PassThrough**
- All ovens are 50 Herts, 3 phase



MODEL	LQB6PT	LQB9PT
Price	£12,528/€15,035	£18,500/€22,200
Height (mm)	851	1081
Width (mm)	917	917
Depth (mm)	1059	1059
Power (kW)	10.3	19.3
Capacity (baking sheets mm)	6 x 400x600	9 x 400x600
No. of meals per day	90	150
Weight (kg)	149	184

* Please refer to pages L119 to L120 for electricity supply requirements



Invoq Bake - Accessories, Options and Consumables

Oven Stands

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A LQSO1	£548	€658	Static Open Stand	•	•		•	•
A LQSR1	£1217	€1461	Static Stand with Runners and Chemical Drawer	•	•		•	•
A LQCK	£366	€440	Castor Kit for LQSO1 and LQSR1 - 2 x Braked, 2 x Unbraked	•	•		•	•

Trolley System

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 107591	£1997	€2398	Invoq Roll-in trolley 16 EN - 400x600 80 mm 16 trays L-shaped			•		

Stacking Kit

SEE PAGE L41 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 107800/965	£1283	€1539	Stackit, electric + Low Floor Stand	•				
A 111725/965	£1283	€1539	Stackit, PassThrough, electric + Low Floor Stand				•	

Drain Lift Solution

SEE PAGE L44 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 110891	£722	€867	Drain Lift System, single oven, upgrade kit	•	•	•*	•	•
A 110892	£722	€867	Drain Lift System, stacked oven, upgrade kit	•			•	•

Extraction Hoods

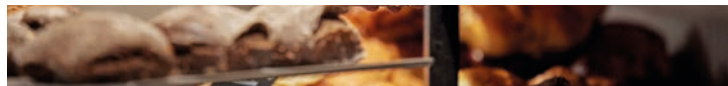
SEE PAGE L42 - L43 FOR MORE INFORMATION

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 110907	£4163	€5116	Condensation Hood, Upgrade Kit	•	•			
A 110906	£4163	€5116	Condensation Hood, PassThrough, Upgrade Kit				•	•
A 110903	£4770	€5324	Condensation Hood, 20-1 Roll-In, Upgrade Kit			•		
A 110905	£4770	€5324	Condensation Hood Stackit, Upgrade Kit	•	•			
A 110904	£4770	€5324	Condensation Hood Stackit, PassThrough, Upgrade Kit				•	•
A 111458	£7035	€8442	Hoodini Hood, single units, Upgrade Kit	•	•			
A 111457	£7412	€8894	Hoodini Hood, single units, PassThrough, Upgrade Kit				•	•
A 111456	£10,742	€12,891	Hoodini Hood, stacked units, Upgrade Kit	•	•			
A 111455	£11,114	€13,337	Hoodini Hood, stacked units, PassThrough, Upgrade Kit				•	•

*factory fitted option only

Invoq | Bake



Invoq Bake - Accessories, Options and Consumables

Heat Shields

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 108120	£330	€396	Heat shield Bake 6	•			•	
A 108121	£359	€431	Heat shield Bake 9		•			•
A 108124	£440	€528	Heat shield Bake 16			•		

Water Treatment

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
C 30500546	£846	€1016	Hydro Shield 6000 (XL) Water Filter Cartridge	•	•	•	•	•
S 108139	£1257	€1508	Hydro Shield 6000 (XL) Water Filter Kit - inc. Filter, Filter Head and Hose	•	•	•	•	•

Detergent

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
C 106032	£200	€241	CareCycle Clean tablets - 150	•	•	•	•	•
C 106033	£200	€241	CareCycle Descale tablets - 150	•	•	•	•	•
A 110247	£371	€427	Hand Shower	•	•	•	•	•

Grills, Trays and Sheets

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 107840	£597	€717	MultiRack 6-1/1 GN and 400 x 600	•			•	
A 107846	£707	€848	MultiRack 10-1/1 GN and 400 x 600		•			•
A 45438	£101	€121	Baking tray non-stick, 400x600 EN	•	•	•	•	•
A 45703	£128	€153	Baking tray perforated non-stick, 400x600 EN	•	•	•	•	•
A 45444	£96	€115	Baking mat silicone, 400x600 EN	•	•	•	•	•

Connectivity

FOR MODELS

MODEL	PRICE £	PRICE €	DESCRIPTION	LQB6	LQB9	LQB16	LQB6PT	LQB9PT
A 111738	£1279	€1534	Open Kitchen App**	•	•	•	•	•

It is recommended that a water treatment unit is installed with all Invoq Ovens. Any water related issues which arise with Invoq Ovens not fitted with a suitable water treatment unit will not be covered under warranty.

****All ovens are supplied with a WIFI module as standard. Price includes onboarding via 'Power House Dynamics' and 12 months of usage. 6 month free trial available with limited functionality in Power House Dynamics.**

Invoq

MultiRack for multiuse.

Combine your 400 x 600mm baking sheets with your 1/1 gastronorm trays giving you a wide variety of accessories to use at the same.

MultiRack for 6 grid Invoq Combi and Hybrid and Invoq Bake 6 gives 5 trays with 100mm rack distance. MultiRack for 10 grid Invoq Combi and Hybrid and Invoq Bake 9 gives you 8 trays with a distance of 110mm.



Achieve full flexibility by expanding your accessories

The patented aluminium alloy of the 1/1 GN Imperial® accessories provides an optimal ability to absorb, store and release heat. The accessories enable perfect cooking and baking results making sure that there is no limit to what you can cook in your Invoq oven.



