



Invoq

The Invoq Essence 6 x 1/1 GN delivers professional combi oven performance in a compact, space-saving design, making it ideal for kitchens where every inch counts. Perfect for cafés, pubs, restaurants, care homes, schools and smaller catering operations, it combines convection, combi and steam cooking with intuitive touchscreen control to deliver consistent, high-quality results. With flexible installation options, automated cleaning and built-in HACCP documentation, it helps busy teams work efficiently, maintain standards and produce excellent food with confidence.

AIA FILE NUMBER:

ITEM NUMBER:

PRODUCT OPTIONS AND ACCESSORIES

- 107800/965Stackit 1/1 GN, electric + Low Floor Stand
- 107971Castors for low floor stand
- LQSO1 Static Open Stand
- LQSR1 Static Stand with Runners and Chemical Drawer
- LQCK Castor Kit LQSO1 & LQSR1 - 2 x Braked, 2 x Unbraked
- 106170Static Open Stand
- 110907Condensation Hood 1/1 GN, Upgrade Kit
- 110905Condensation Hood Stackit 1/1 GN, Upgrade Kit
- 111458Hoodini Hood 1/1 GN, single units, Upgrade Kit
- 111456Hoodini Hood 1/1 GN, stacked units, Upgrade Kit
- 108120Heat shield 6-1/1 GN
- 30500546Hydro Shield 6000 (XL) Water Filter Cartridge
- 108139Hydro Shield 6000 (XL) Water Filter Kit
- 114141CareCycle Clean tablets - 150
- 114142CareCycle Descale tablets - 150
- 110247Hand Shower
- 45482 Imperial Tray, 1/1 GN, 20mm
- 45484 Imperial Tray, 1/1 GN, 40mm
- 45483 Imperial Tray, 1/1 GN, 60mm
- 45723 Imperial Sheet, 1/1 GN

PRODUCT OPTIONS AND ACCESSORIES (CONT.)

- 45481 Imperial Grilling Grid, 1/1 GN
- 113151Baking Tray Non-Stick, 1/1 GN
- 113152Baking Tray Perforated Non-Stick, 1/1 GN
- 113078Baking Tray Perforated Aluminium
- 45445 Baking Mat Silicone, 1/1 GN
- 45725 Imperial Multi-Tray, 1/1 GN
- 45480 Steamfry Basket, 1/1 GN
- 45733 Rib Rack, 1/1 GN
- 41120 Chicken Grill, 1/2 GN - for 4 pcs.
- 33089 Chicken Grill, 1/1 GN - for 8 pcs.
- 45722 Imperial Potato Spikes, 1/1 GN
- 45081 Grill, stainless steel, 1/1 GN

PRODUCT FEATURES

- Compact 6 x 1/1 GN capacity delivers professional combi oven performance while fitting comfortably into kitchens where space is limited.
- Convection, combi and steam cooking modes provide exceptional versatility, allowing a wide variety of dishes to be prepared in one appliance.
- Even heat distribution ensures consistent cooking results on every shelf, reducing waste and improving food quality.
- The intuitive 7" touchscreen simplifies operation, helping staff learn quickly and work more efficiently.
- Smartphone-style navigation reduces training requirements, making the oven accessible to operators of all experience levels.
- Preset cooking programmes ensure repeatable results, helping maintain consistency across every service and shift.
- Manual cooking controls give chefs the flexibility to customise cooking processes and achieve precise results.
- Automated cleaning programmes reduce maintenance time, helping keep the oven ready for service with minimal effort.
- Guided cleaning cycles make daily maintenance simple, ensuring high hygiene standards are maintained with ease.
- Built-in HACCP documentation automatically records cooking data, supporting food safety compliance and traceability.
- Flexible installation options allow the oven to adapt easily to existing kitchen layouts and operational requirements.

MODEL: QEC106

WEIGHTS & DIMENSIONS

Product Width	937 mm
Product Depth	908 mm
Product Height	851 mm
Product Weight	127 kg

SHIPPING DETAILS

Ship Width	100 cm
Ship Depth	120 cm
Ship Height	95 cm
Ship Weight	147 kg
Shipping Package Type	Pieces

WATER, PLUMBING, AND DRAINAGE SPECIFICATIONS

Water Inlet Size	0.75 in
Water Inlet Pressure Minimum	1 Bar
Water Inlet Pressure Maximum	6 Bar
Drain Type	Individual Drains
Drain Location	Underneath

PRODUCT CERTIFICATION ICONS



ENERGY SPECIFICATIONS

Primary Energy Type	Electric
Electrical Volts	400V
Electrical Volts Icon	400V
Electrical Phase Icon	3PH

ADDITIONAL TECHNICAL SPECIFICATIONS

Cooking Chamber Width	507 mm	Oven Size (NEW)	6-1/1 GN
Cooking Chamber Depth	680 mm	Oven Size (volume)	7.1 ft ³
Cooking Chamber Height	584 mm	Temperature Minimum	30 °C
Door Construction	Single Door	Temperature Maximum	300 °C
Number of Wire Racks	0		

BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

Lincat

Invoq Essence 6-1/1 GN

- A Drain outlet
- B Air outlet (drain)
- C Air intake
- F Ethernet connection
- G Electrical connection
- W Water inlet (HydroShield water filter or reverse osmosis)
- X Water inlet

