



Invoq

The Invoq Essence 10 x 1/1 GN combines versatile performance, generous capacity and intuitive operation to meet the demands of modern professional kitchens. Designed to simplify food production without compromising quality, this powerful combi oven delivers consistent results across a wide range of cooking applications. Ideal for restaurants, hotels, healthcare, education and contract catering, it offers the flexibility, efficiency and reliability needed to handle busy service periods with confidence, while its compact footprint and user-friendly controls make it an easy fit for virtually any kitchen.

A/A FILE NUMBER:

ITEM NUMBER:

PRODUCT OPTIONS AND ACCESSORIES

- LQS01 Static Open Stand
- LQSR1 Static Stand with Runners and Chemical Drawer
- LQCK Castor Kit LQS01 & LQSR1 - 2 x Braked, 2 x Unbraked
- 106170 Static Open Stand
- 110907 Condensation Hood 1/1 GN, Upgrade Kit
- 111458 Hoodini Hood 1/1 GN, single units, Upgrade Kit
- 108121 Heat shield 10-1/1 GN
- 30500546 Hydro Shield 6000 (XL) Water Filter Cartridge
- 108139 Hydro Shield 6000 (XL) Water Filter Kit
- 114141 CareCycle Clean tablets - 150
- 114142 CareCycle Descale tablets - 150
- 110247 Hand 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
- 45481 Imperial Grilling Grid, 1/1 GN
- 113151 Baking Tray Non-Stick, 1/1 GN
- 113152 Baking Tray Perforated Non-Stick, 1/1 GN
- 113078 Baking Tray Perforated Aluminium

PRODUCT OPTIONS AND ACCESSORIES (CONT.)

- 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

- 10 x 1/1 GN capacity provides the ideal balance between output and footprint, helping busy kitchens maximise production without sacrificing valuable space.
- Convection, combi and steam cooking modes in one oven deliver exceptional versatility, reducing the need for multiple appliances and simplifying kitchen operations.
- Even heat distribution ensures consistent cooking results across every shelf, improving food quality and reducing waste from uneven cooking.
- The intuitive 7" touchscreen uses smartphone-style navigation, reducing training time and helping operators work confidently from day one.
- Preset cooking programmes deliver repeatable results every time, helping maintain consistency across shifts, sites and staff experience levels.
- Manual cooking controls give chefs complete flexibility to adjust settings and create dishes exactly as intended.
- Automated cleaning programmes reduce daily maintenance time, helping staff focus on food preparation and service instead of cleaning tasks.
- Guided cleaning cycles make maintenance simple for every operator, ensuring high hygiene standards with minimal training.
- Built-in HACCP documentation provides complete cooking records, supporting food safety compliance and operational traceability.

MODEL: QEC110

WEIGHTS & DIMENSIONS

Product Width	937 mm
Product Depth	908 mm
Product Height	1,081 mm
Product Weight	159 kg

SHIPPING DETAILS

Ship Width	100 cm
Ship Depth	120 cm
Ship Height	121 cm
Ship Weight	179 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)	10-1/1/ GN
Cooking Chamber Depth	680 mm	Oven Size (volume)	9.9 ft ³
Cooking Chamber Height	814 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 10-1/1 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

