LINCAT INVOQ ESSENCE - 20 X 1/1 GN

MODEL: QEC120

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UKWhen high-volume production and consistent results are non-negotiable, the Invoq Essence 20 x 1/1 GN delivers the performance professional kitchens can depend on. Combining generous capacity with intelligent cooking technology and intuitive controls, this powerful combi oven is designed to simplify demanding foodservice operations. From healthcare and education to hospitality and contract catering, it enables operators to produce large quantities of high-quality food efficiently, maintaining precision and reliability through every service while reducing complexity for busy kitchen teams.

Invoq

PRODUCT OPTIONS AND ACCESSORIES

- 107592Roll-in Trolley 20-1/1 GN 65 mm 20 trays U-shaped
- 108140Roll-in Trolley 20-1/1 GN 85 mm 15 trays U-shaped
- 108142Banqueting Roll-in Trolley 20-1/1 GN (50 plates)
- 108149Thermo Cover (1/1 GN)
- 110907Condensation Hood 1/1 GN, Upgrade Kit
- 110903Condensation Hood 1/1 GN, 20-1 Roll-In, Upgrade Kit
- 111458Hoodini Hood 1/1 GN, single units, Upgrade Kit
- 108124Heat shield 20-1/1 GN
- 30500546Hydro Shield 6000 (XL) Water Filter Cartridge
- 108139Hydro Shield 6000 (XL) Water Filter Kit - inc. Filter, Filter Head and Hose
- 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
- 45481 Imperial Grilling Grid, 1/1 GN
- 113151Baking Tray Non-Stick, 1/1 GN

PRODUCT OPTIONS AND ACCESSORIES (CONT.)

- 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

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PRODUCT FEATURES

- The 20 x 1/1 GN capacity delivers high-volume production, enabling kitchens to prepare large quantities of food efficiently.
- Roll-in trolley compatibility allows fast loading and unloading, reducing manual handling and improving operational efficiency.
- Convection, combi and steam cooking modes provide exceptional versatility, allowing multiple cooking techniques from a single appliance.
- Even heat distribution ensures consistent results across all 20 shelves, maintaining food quality even at maximum capacity.
- The intuitive 7" touchscreen simplifies operation, helping staff learn quickly and work confidently with minimal training.
- Preset cooking programmes ensure repeatable results every time, supporting menu consistency across teams, shifts and locations.
- Manual cooking controls give chefs complete flexibility to customise cooking parameters for specialist recipes and menu development.
- Automated cleaning programmes reduce labour requirements, helping maintain hygiene standards while maximising productive kitchen time.
- Guided cleaning cycles make maintenance straightforward for all operators, reducing errors and ensuring reliable cleaning performance.
- Built-in HACCP documentation automatically records cooking data, supporting compliance, traceability and food safety management.
- High-capacity production reduces the need for batch cooking, helping

Lincat reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

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WEIGHTS & DIMENSIONS

Product Width	937 mm
Product Depth	923 mm
Product Height	1,730 mm
Product Dimensions (WxDxH) (mm)	937 Millimeter X 923 Millimeter X 1730 Millimeter

SHIPPING DETAILS

Ship Width	100 cm
Ship Depth	120 cm
Ship Height	205 cm
Ship Weight	296 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

PRODUCT CERTIFICATION ICONS

ENERGY SPECIFICATIONS

Primary Energy Type	Electric
Electrical Volts	400V

ADDITIONAL TECHNICAL SPECIFICATIONS

Cooking Chamber Width	507 mm
Cooking Chamber Depth	680 mm
Cooking Chamber Height	1,463 mm
Oven Size	20-1/1/ GN
Oven Size (volume)	17.8 ft^3
Temperature Minimum	30 °C
Temperature Maximum	300 °C

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TECHNICAL DRAWING

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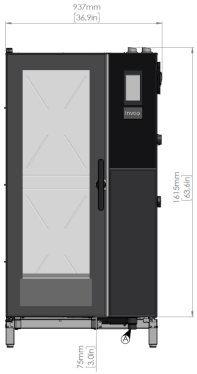
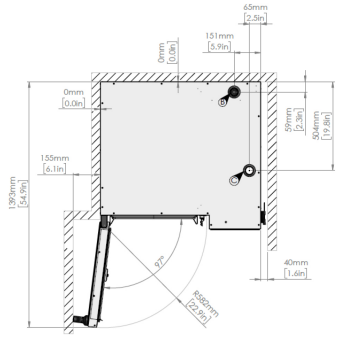
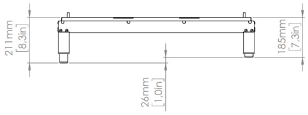
Invoq Essence 20-1/1 GN

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









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