



# Multitasking for all levels of experience. No sweat.

WHITE PAPER

## MenuPlanner

The Invoq MenuPlanner function allows you to cook many different items unsupervised at the same time using a simple drag and drop interface. Both experienced and unexperienced users will appreciate the automatic notifications that ensure efficient, precise and on-time consistency.

- Making all users successful.
- Cook many different items at the same time.
- No supervision needed.

## Made for fuss-free operation

MenuPlanner is perfect for à la carte cooking or mise en place, allowing you to cook many different items at the same time. The integrated timers automatically notify you when to load and unload dishes from the oven ensuring precise and on time efficiency in the kitchen.

With the intuitive guidance throughout the cooking process, you will only be notified when action is needed, and the oven will even compensate temperature changes with CookTimeCorrection (CTC).

This gives you fuss-free cooking without valuable time and energy consumption. In this way, you have the freedom to be flexible with staff schedules.

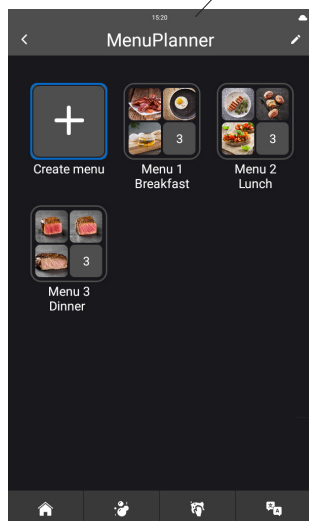
## All-day service

Setting up your workflows, organising your menus and managing your mise en place have never been easier.

Create and structure your menus easily on the oven or via the cloud solution. The oven will reproduce the same quality again and again across kitchens and teams. You can, for example, make breakfast, lunch and dinner menus.

Simply drag and drop your items from the menus for smooth and stressless operation. You can easily keep track of all racks and adjust items to be ready when needed.

Up to ten different timers can be managed at the same time with up to three products per rack.



# 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.

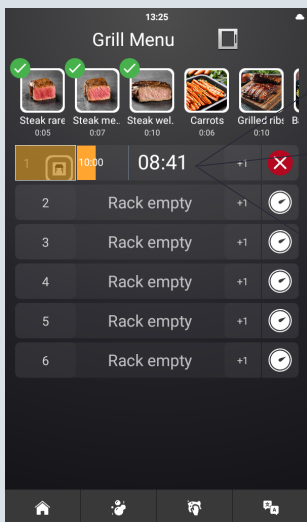
## BENEFITS

Intelligent cooking simplifies processes

Reach the full potential of your oven

# Respond to change. Cook to perfection.

The Invoq oven features CookTimeCorrection technology. Intelligent sensors immediately detect unexpected changes in temperature and compensate accordingly. This ensures that quality is always maintained, and energy is conserved, maximising the performance of your oven.



Rack active with TablePlanner

Rare, medium, well-done chosen

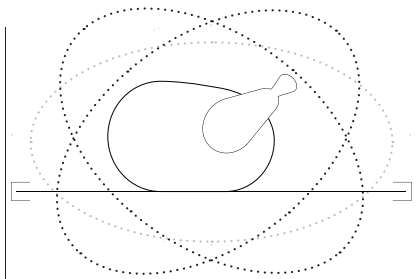
Oven will guide you when to load which products



## Product consistency

Intelligent sensors constantly oversee and supervise the processes, intervening when necessary, helping you to use and maintain the oven in the best possible way.

From cooking to cleaning, built-in intelligence guides and helps you to organise your menus for optimal workflow – giving you the freedom to focus on other tasks.



## Built-in intelligence optimises your workflow

- Intelligent sensors supervising the process.
- Guidance for optimal workflow.

## Save time by fuss-free operation

