

Invoq



Stackit: Save valuable floor space

WHITE PAPER

Achieve maximum flexibility with Stackit by combining CombiSteam and HybridSteam without using more of your valuable floor space.

Lincat

40% more capacity with the same power supply

Commercial kitchens require a lot of power, and a high percentage of your budget is devoted to energy costs. Therefore, we recommend that you thoroughly consider the purpose of the oven, which products you primarily prepare, and how often you steam in order to find out, which investment is right for you.

Save 50% power in low-peak hours

You can easily adjust your cooking capacity by scaling down and switching off one oven when experiencing varying production demands. You avoid overcapacity, and you save money and energy.

EXAMPLE:

- Invoq Hybrid 10-1/1 GN gives you 10 racks powered by 18 kW.

VERSUS

- Invoq Hybrid 6-1/1 GN + Invoq Combi 6-1/1 GN give you 14 racks powered by 18 kW.

This Stackit solution offers:

- 40% more capacity, same power.
- Flexibility in steam technology.
- Option to reduce to 9 kW at low-peak hours.
- If one oven is cleaning, you still have the other available for operation.



Adjust to off-peak and rush hour needs.
Combine steam technologies.

Maximum flexibility and double capacity

Stackit makes it possible to double your capacity without using more of your valuable floor space.

When stacking two ovens, you gain maximum flexibility. You can easily work in different cooking modes without it requiring more working space. You can roast lamb in the upper oven, while steaming potatoes in the bottom oven.



Mix to match your needs

MIX OVEN SIZES:

- 6-1/1 + 6-1/1*
- 6-2/1 + 6-2/1
- 10-1/1 + 6-1/1*
- 10-2/1 + 6-2/1

**Also possible with PassThrough models upon request, factory-built.*

CHOOSE POWER SUPPLY:

- Electric + electric
- Gas + gas
- Electric + gas
- Gas + electric

MIX STEAMING TECHNOLOGY:

- CombiSteam + CombiSteam
- HybridSteam + HybridSteam
- CombiSteam + HybridSteam

MATCHING STANDARD HOOD REQUIREMENTS:

- Stackit combining a 10-tray and a 6-tray oven has a total height below 2 meter and will fit under a standard hood system.

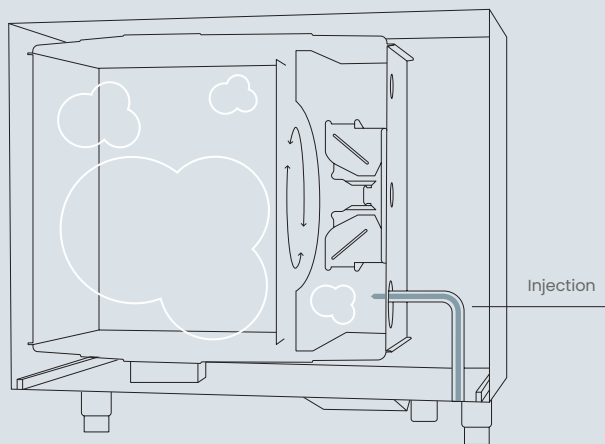
Think smarter – choose the right technology

There is economy in assessing your Stackit solution. Limited power supply can be solved with a combination of electricity and gas.

Choose an Invoq Combi and an Invoq Hybrid to gain the most economic and flexible solution with the option to combine steam technologies to suit your production needs.

Flexibility for all-day services.
Adjust to low and peak hours.

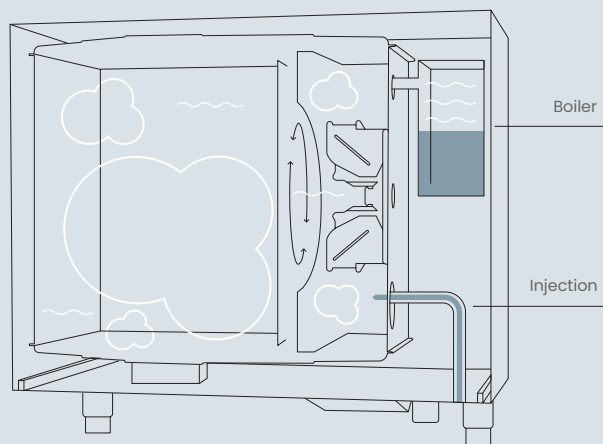
Steam technologies



Invoq Combi

Water is injected directly onto the fan and circulated through the heating element to create instant steam generation filling the cavity on all levels.

- Light steaming requirements
- Less maintenance
- Less investment costs
- Less running costs
- Less water and chemical costs due to no descaling



Invoq Hybrid

Steam is created in the boiler and combined with the injection system, which ensures fast steam production and high-density saturation intelligently controlled by the oven.

- Heavy steaming requirements
- High efficiency
- Automatic descaling
- Faster cooking times
- Versatile cooking options