

Stats That Save

19%
less energy in convection

70%
less energy in steam

27%
less water in cleaning

17%
more capacity

*Energy savings are compared to our predecessor line (Visual Cooking line), and not compared to competitor ovens

Helpful Resources

Scan here for an in depth and up-close look at the Invoq Combi oven line and features

Scan here for full details, technical documents and sales information on the full line of Invoq ovens by Blodgett

BLODGETT

42 Allen Martin Drive | Essex Jct., VT 05452
802-658-6600
www.blodgett.com

Contact your local Blodgett Rep to schedule a live Chef demo

Invoq



BLODGETT®

Invoq Combi

Android based software with a user friendly interface perfectly suited for any kitchen



1 Year
Included FREE

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IoT for Foodservice Automation

Invoq

BLODGETT



Understanding Your Needs

The Best of Both Worlds

Regardless of your steam demands, we have a solution for your business.

CombiSteam

Using the injection system, smart sensors, integrated drain and air inlet systems, you get an oven with full steaming capacity that is fast, efficient and safe. This creates an ideal environment for cooking different products at the same time. The steam production is controlled to utilize minimum energy and water without compromising quality.

HybridSteam

Combining an energy-efficient boiler with the injection system, you get the steam technology of the future. Using hybrid steam, you achieve more steam than by using a boiler-only combi oven. This high-density steam saturation, designed for intensive steaming production, offers full flexibility and endless possibilities.

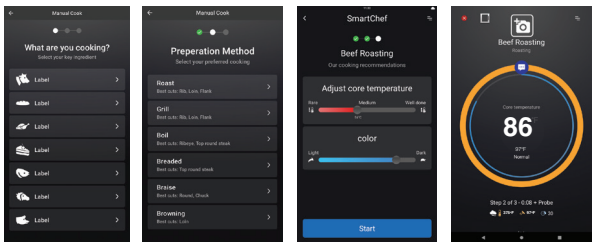




CareCycle

With CareCycle, we introduce a cost-effective, phosphate-free tab-based cleaning system with significantly reduced energy and water consumption.

SmartChef - Intelligent Cooking



SmartChef is an automatic feature for intelligent cooking. Select the type of food, desired cooking method and core temperature. Press start and the oven will guide you step by step through the process for a perfect end result. Save your favorite recipes and edit, if needed.

FAST, EFFICIENT, AND EASY COOKING

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IoT for Foodservice Automation

Our Invoq Units are IoT Compatible

Fine-Tune Humidity with Invoq Technology

CombiSense

CombiSense is an automatic humidity system with built-in sensors that supervise and control the entire cooking cycle and continuously adjust humidity levels on a percentage basis depending on the moisture released by the food, regardless of how full the oven is or whether you're cooking from cold or frozen.

CombiSpeed

Cook faster and improve yield. By injecting humidity, CombiSpeed both accelerates cooking times and locks in moisture and tenderness, so you get less shrinkage and more portions per serving. Ten different CombiSpeed settings allow you to choose the optimal level for your specific menu or workflow.

