

Price List

Invoq | Bake

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Important information

HOUNÖ's price list is valid from November 1, 2022. All prices are in euro excluding VAT applicable for the territory of Poland.

All ovens and accessories are delivered ex works Randers, Denmark, standard packaging included. We provide 1-year parts warranty for all our combi ovens.

HOUNÖ expressly reserve the right to make technical changes in the interest of progress. Similarly, we reserve the right to make price adjustments and change of article numbers without notice. This price list replaces all previous price lists.

This price list should be read in conjunction with below related documents for a full product and specification overview:

- General sales and delivery terms
- Invoq Bake Catalogue
- Specification sheets for all separate oven models

We hope that you find all you need in this material.

Please do not hesitate to contact us, if you have any questions. We are here to help on email: houno@houno.com or phone: +45 87 11 47 11

Invoq | Bake

Invoq Bake 6
- 400x600 EN

Invoq Bake 9
- 400x600 EN

Invoq Bake 16
- 400x600 EN

Electric
Injection steam
CareCycle, hand shower and adjustable feet
are included in all models.



Electric	EUR 9,402	EUR 13,217	EUR 22,358
Voltage	400 V 3PN AC	400 V 3PN AC	400 V 3PN AC
Power consumption [kW]	10.3	19.3	38.2
Net weight and shipping weight [kg]			

Gas	EUR 11,212	EUR 15,331	EUR 25,259
Voltage	230 V 1PN AC	230 V 1PN AC	230 V 1PN AC
Gas consumption [kW]	13	21	42
Net weight and shipping weight [kg]			

Capacity	400 x 600 mm		400 x 600 mm		400 x 600 mm	
Capacity and tray size	400 x 600 mm		400 x 600 mm		400 x 600 mm	
Number of runners	80 mm: 6	95 mm: 5	80 mm: 9	95 mm: 8	80 mm: 16	95 mm: 14
Maximum food load per tray and per oven [kg]	4.5	27	4.5	40.5	4.5	72

Dimensions	851 x 937 x 825		1081 x 937 x 825		1730 x 937 x 825	
Dimensions excluding handle (HxWxD) [mm]	851 x 937 x 825		1081 x 937 x 825		1730 x 937 x 825	
Dimensions including handle (HxWxD) [mm]	851 x 937 x 908		1081 x 937 x 908		1730 x 937 x 908	
Dimensions including handle and stand (HxWxD) [mm]	1550 x 937 x 908		1781 x 937 x 908		N/A	
Shipping dimensions (HxWxD) [mm]	950 x 1000 x 1200		1210 x 1000 x 1200		2050 x 1000 x 1200	
Clearance (left, back, right) [mm]	0 x 0 x 40		0 x 0 x 40		0 x 0 x 40	

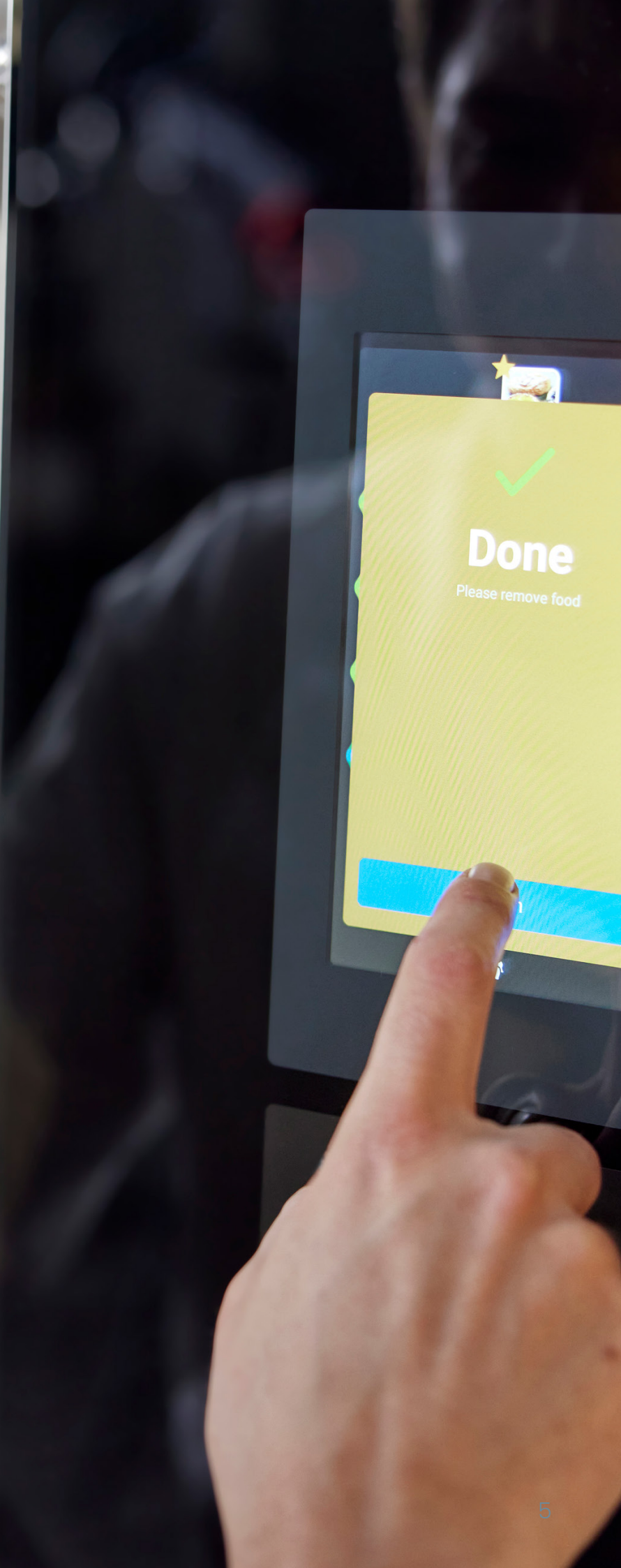
Warranty	EUR 218	EUR 301	EUR 503
1 year extended	EUR 218	EUR 301	EUR 503
2 years extended	EUR 544	EUR 753	EUR 1,257
3 years extended	EUR 979	EUR 1,356	EUR 2,262
4 years extended	EUR 1,523	EUR 2,109	EUR 3,518

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Right-hinged door	EUR 400	EUR 400	EUR 600 (factory-built)
Special voltage	Upon request	Upon request	Upon request
Wi-Fi module	EUR 50	EUR 50	EUR 50
Open Kitchen cloud solution	Upon request	Upon request	Upon request

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Invoq | Bake PassThrough Solution

Invoq Bake 6
- 400x600 EN
PassThrough



Invoq Bake 9
- 400x600 EN
PassThrough



Electric
Injection steam
CareCycle, hand shower and
adjustable feet are included in all
Electric
models.

EUR 12,902

EUR 17,217

Voltage	400 V 3PN AC	400 V 3PN AC
Power consumption [kW]	10.3	19.3
Net weight and shipping weight [kg]		

Capacity

Capacity and tray size	400 x 600 mm	400 x 600 mm
Number of runners	80 mm: 6 95 mm: 5	80 mm: 9 95 mm: 8
Maximum food load per tray and per oven [kg]	4.5 27	4.5 40.5

Dimensions

Dimensions excluding handle (HxWxD) [mm]	851 x 937 x 893	1081 x 937 x 893
Dimensions including handle (HxWxD) [mm]	851 x 937 x 1059	1081 x 937 x 1059
Dimensions including handle and stand (HxWxD) [mm]	1550 x 937 x 1059	1781 x 937 x 1059
Shipping dimensions (HxWxD) [mm]	950 x 1000 x 1200	1210 x 1000 x 1200
Clearance (left, back, right) [mm]	0 x 0 x 40	0 x 0 x 40

Warranty

1 year extended	EUR 218	EUR 301
2 years extended	EUR 544	EUR 753
3 years extended	EUR 979	EUR 1,356
4 years extended	EUR 1,523	EUR 2,109

Options > page 10

Right-hinged door	EUR 400	EUR 400
Special voltage	Upon request	Upon request
Wi-Fi module	EUR 50	EUR 50
Open Kitchen cloud solution	Upon request	Upon request

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Invoq | Bake Stackit Option

	Stackit electric excl. stand	Stackit gas excl. stand
	EUR 759	EUR 1,063
Oven model	6 EN + 6 EN*, 9 EN + 6 EN*	6 EN + 6 EN, 9 EN + 6 EN
Oven power supply	Electric + electric**	Gas + gas
Added height [mm]	142	142
Added weight [kg]	11	13

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

**Also possible with condensation hood

Invoq | Bake

Condensation Option

	Condensation hood 6 EN & 9 EN	Condensation hood Stackit & 16 EN
Electric	EUR 3,895	EUR 4,368
Oven model	6 EN & 9 EN*	6 EN & 9 EN* & 16 EN
Added height [mm]	415	415
Added weight [kg]	12	12

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



Options overview:

Article
number

Price in EUR

Right-hinged door

We exclusively offers ovens with left-hinged door and ovens with right-hinged door.

Order your preference from factory or flip the door on location.*

*16 - 400x600 EN must be factory-built.

	Right-hinged door for 6 - 400x600 EN	EUR 400
	Right-hinged door for 9 - 400x600 EN	EUR 400
	Right-hinged door for 16 - 400x600 EN	EUR 600

Condensation hood

By combining your Invoq oven with a steam condensing hood, you can concentrate your entire food production in just one square metre. And you have the freedom to place the oven anywhere you want.

	Condensation hood (electric oven)* *Also possible with PassThrough models upon request, factory-built	EUR 3,895
	Condensation hood Stackit* & 16 - 400x600 EN (electric oven) *Also possible with PassThrough models upon request, factory-built	EUR 4,368

Stackit

The stacking kits make it possible to stack ovens and save valuable floor space. You can mix oven models (6 - 400x600 EN + 6 - 400x600 EN, or 9 - 400x600 EN + 6 - 400x600 EN).

107800	Stackit (electric oven)*** - excl. stand *Also possible with PassThrough models upon request, factory-built **Also possible with condensation hood	EUR 759
107801	Stackit (gas oven) - excl. stand	EUR 1,063

Special voltage

Electric Invoq ovens comes with a standard 400 V 3PN AC. However, we offer special voltages upon request.

	Special voltages	Upon request
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Wi-Fi module

	Wi-Fi module	EUR 50
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Open Kitchen

	Open Kitchen cloud solution	upon request
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Stands, racks and trolleys:

Article number Price in EUR

Stands

106165	Basic stand	EUR 495
	Stand for table & Stackit	EUR 350

Options for stands

Add-on elements for customising your stand design.

	Racks (up to two)	EUR 154
	Castors (set of four)	EUR 140
	Bracket for filter	EUR 25
	Exterior cabinet & doors	EUR 450

Racks

107838	6 - 400x600 EN - 80mm 6 trays L-shaped	EUR 290
107844	9 - 400x600 EN - 80mm 9 trays L-shaped	EUR 353
107839	6 - 400x600 EN - 95mm 5 trays L-shaped	EUR 290
107845	9 - 400x600 EN - 95mm 8 trays L-shaped	EUR 353
107840	6-1/1 GN MultiRack (1/1 GN - 400x600 - US sheet)	EUR 434
107846	10-1/1 GN MultiRack (1/1 GN - 400x600 - US sheet)	EUR 532

Trolleys

	Roll-in trolley 16 EN- 400x600 80mm 16 trays L-shaped	EUR 1,846
	Roll-in trolley 16 EN- 400x600 95mm 14 trays L-shaped	EUR 1,846

Options for trolleys

	Holder for trolley handle	EUR 21
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CareCycle:

Article number Price in EUR

CareCycle Clean

Phosphate-free cleaning tablets that are tough on dirt and kinder to the environment. CareCycle Clean tablets fulfil all requirements for easy handling and shipment.

106032	CareCycle Clean tablets, 150 pcs	EUR 110
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CareCycle Descale

CareCycle Descale tablets can be used for Invoq Hybrid models for descaling the boiler unit, but also for all oven models for removing scale build-up in the oven cavity.

106033	CareCycle Descale tablets, 150 pcs	EUR 90
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HydroShield Complete

The HydroShield complete is an ideal package for extending the life of your Invoq oven. It consists of a HydroShield filter, a mounting kit for filter with brackets, filter head and hoses, and a water drop test.

	HydroShield L 3600 Complete	EUR 735
	HydroShield XL 6000 Complete	EUR 990



HydroShield replacement filter

The HydroShield water filter removes total hardness as well as harmful chemicals to ensure correct water supply to your Invoq oven. Filter capacity and need for replacement is managed by the oven.

30500545	HydroShield L 3600. (Convenient size recommended for hardness dH 3-6)	EUR 175
33000098	HydroShield XL 6000. (High capacity filter recommended for hardness dH 6-30)	EUR 315

Installation accessories:

Article number		Price in EUR
Power supply cables		
	6 EN power supply cables 3 meter, electric 400 V 3PN AC, 5x2,5 mm ²	EUR 55
	9 EN power supply cables 3 meter, electric 400 V 3PN AC, 5x6 mm ²	EUR 110
	16 EN power supply cables 3 meter, electric 400 V 3PN AC, 5x16 mm ²	EUR 275
	All models power supply cables 3 meter, gas 230 V 1PN AC, 3x2,5 mm ²	EUR 45
Installation kit		
Kit for easy drain installation – including 2 pcs. 90° Ø50 & 2 pcs. 1000mm Ø50 high temperature plastic pipes.		
	Installation kit	EUR 71
Heat shield		
	Heat shield 6 EN	upon request
	Heat shield 9 EN	upon request
	Heat shield 16 EN	upon request
USB key		
	UBS key	EUR 15
IEMS energy management system		
	IEMS energy management system	EUR 77



Trays:

Article number	Accessory	Price in EUR
	<p>Start-up package</p> <p>To get the most out of your Invoq oven, we suggest you use the start-up package, which will meet the requirements for general all-round oven use.</p>	
33000100	The baking start-up package includes 2 x perforated non-stick baking trays, 2 x smooth nonstick baking trays and 2 x silicone baking mats.	EUR 338
	<p>Baking tray non-stick</p> <p>The aluminium baking sheets make it easy to achieve perfect results when you bake. The sheets are 2 mm thick; they do not bend or warp in high temperatures. The non-stick, silicone coating ensures easy cleaning.</p>	
 45438	400x600 EN baking tray non-stick	EUR 80
	<p>Baking tray perforated non-stick</p> <p>The perforated aluminium baking sheets ensure bread with a crispy crust all the way round. The sheets are 2 mm thick and have a silicone coating which makes them easy to clean.</p>	
 45703	400x600 EN baking tray perforated non-stick	EUR 78
	<p>Baking mat silicone</p> <p>The baking mat made of silicone ensures that the product does not stick to the baking mat surface.</p>	
 45444	400x600 EN baking mat silicone	EUR 74
	<p>Imperial® tray</p> <p>The high quality Imperial® non-stick coated trays are recommended for the roasting of breaded products such as chicken or fish. The non-stick coating makes pre-frying in a tilting frying pan unnecessary and reduces the use of fat. This improves efficiency.</p>	
 45482	1/1 GN Imperial® tray 20mm	EUR 81
45484	1/1 GN Imperial® tray 40mm	EUR 89
45483	1/1 GN Imperial® tray 60mm	EUR 109
	<p>Imperial® combi sheet</p> <p>The combi sheet offers a wide variety of applications. The one side is designed for grilling fish and vegetables. The other side is plain and ideal for baking pizzas. The thickness of the sheet combined with the special coating ensures very crisp pizzas.</p>	
 45723	1/1 GN Imperial® combi sheet	EUR 144
	<p>Imperial® grilling grid</p> <p>The grilling grid is ideal for the grilling of meat, fish, poultry and vegetables. The grilling grid ensures distinct grill marks, excellent taste and quick preparation. Thanks to the patented aluminium alloy Imperial®, it is easy to clean the grilling grid after use.</p>	
 45481	1/1 GN Imperial® grilling grid	EUR 130

Article number	Accessory	Price in EUR
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Imperial® multi-tray

The high quality Imperial® non-stick coating multitray is ideal for the preparation of fried eggs, pancakes, pommes rosti, tarte tatin etc. The PTFE non-stick coating ensures perfect roasting and baking results and makes subsequent cleaning easier.

45725	1/1 GN Imperial® multi-tray	EUR 96
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Steamfry basket

The steamfry basket is perfect for steaming and excellent for the preparation of French fries, vegetables, fish, etc. The wire basket ensures optimum heat distribution and thus very uniform products. You get crisp French fries easily without adding any fat at all.

45480	1/1 GN steamfry basket	EUR 97
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GET IN TOUCH.

As your oven specialist,
we always do our
utmost to help our
customers. Worldwide.

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