

Price List

Invoq | Combi

Invoq | Hybrid

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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. The warranty can be extended with up to 4 years via purchase of a warranty package.

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 Combi 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 | Combi

Invoq Combi
6-1/1 GN

Invoq Combi
6-2/1 GN

Invoq Combi
10-1/1 GN

Electric or gas

Invoq Combi: Injection steam

CareCycle, hand shower, probe and adjustable feet are included in all models.



Electric

EUR 9,402

EUR 14,464

EUR 13,217

Voltage	400 V 3PN AC	400 V 3PN AC	400 V 3PN AC
Power consumption [kW]	10.3	22.3	19.3
Net weight and shipping weight [kg]			

Gas

EUR 11,212

EUR 17,250

EUR 15,331

Voltage	230 V 1PN AC	230 V 1PN AC	230 V 1PN AC
Gas consumption [kW]	13	21	21
Net weight and shipping weight [kg]			

Capacity

Capacity and tray size	1/1 GN or 400 x 600 mm		2/1 GN or 1/1 GN		1/1 GN or 400 x 600 mm	
Number of runners	70 mm: 7	85 mm: 6	70 mm: 7	85 mm: 6	70 mm: 10	85 mm: 8
Maximum food load per tray and per oven [kg]	4.5	31.5	9	63	4.5	45

Dimensions

Dimensions excluding handle (HxWxD) [mm]	851 x 937 x 825	851 x 1077 x 943	1081 x 937 x 825
Dimensions including handle (HxWxD) [mm]	851 x 937 x 908	851 x 1077 x 1028	1081 x 937 x 908
Dimensions including handle and stand (HxWxD) [mm]	1550 x 937 x 908	1550 x 1077 x 1026	1781 x 937 x 908
Shipping dimensions (HxWxD) [mm]	950 x 1000 x 1200	950 x 1100 x 1250	1210 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

1 year extended	EUR 218	EUR 335	EUR 301
2 years extended	EUR 544	EUR 837	EUR 753
3 years extended	EUR 979	EUR 1,506	EUR 1,356
4 years extended	EUR 1,523	EUR 2,343	EUR 2,109

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Right-hinged door	EUR 400	EUR 400	EUR 400
Fat separation system (for electric ovens)	EUR 1,075	EUR 1,350	EUR 1,075
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 Combi
10-2/1 GN



Invoq Combi
20-1/1 GN



Invoq Combi
20-2/1 GN



EUR 20,335

400 V 3PN AC
31.3

EUR 22,358

400 V 3PN AC
38.2

EUR 34,396

400 V 3PN AC
62.2

EUR 23,587

230 V 1PN AC
28

EUR 25,259

230 V 1PN AC
42

EUR 38,859

230 V 1PN AC
56

2/1 GN or 1/1 GN	
70 mm: 10	85 mm: 8
9	90

1/1 GN or 400 x 600 mm	
65 mm: 20	85 mm: 15
4.5	90

2/1 GN or 1/1 GN	
65 mm: 20	85 mm: 15
9	180

1081 x 1077 x 943
1081 x 1077 x 1028
1781 x 1077 x 1026
1210 x 1100 x 1250
0 x 0 x 40

1730 x 937 x 825
1730 x 937 x 908
N/A
2050 x 1000 x 1200
0 x 0 x 40

1730 x 1077 x 958
1730 x 1077 x 1041
N/A
2050 x 1100 x 1250
0 x 0 x 40

EUR 464
EUR 1,159
EUR 2,086
EUR 3,245

EUR 503
EUR 1,257
EUR 2,262
EUR 3,518

EUR 773
EUR 1,933
EUR 3,480
EUR 5,413

EUR 400
EUR 1,350
Upon request
EUR 50
Upon request

EUR 600 (factory-built)
EUR 1,075
Upon request
EUR 50
Upon request

EUR 600 (factory-built)
EUR 1,350
Upon request
EUR 50
Upon request

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Invoq | Combi

PassThrough

Solution

Invoq Combi
6-1/1 GN
PassThrough



Invoq Combi
10-1/1 GN
PassThrough



Electric

Invoq Combi: Injection steam
CareCycle, hand shower, probe and adjustable
feet are included in all models.

Electric

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	1/1 GN or 400 x 600 mm		1/1 GN or 400 x 600 mm	
Number of runners	70 mm: 7	85 mm: 6	70 mm: 10	85 mm: 8
Maximum food load per tray and per oven [kg]	4.5	31.5	4.5	45

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

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Right-hinged door	EUR 400	EUR 400
Fat separation system (for electric ovens)	EUR 1,075	EUR 1,075
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 | Combi Stackit Option

	Stackit 1/1 GN electric excl. stand	Stackit 2/1 GN electric excl. stand
	EUR 759	EUR 994
Oven model	6-1/1 + 6-1/1*, 10-1/1 + 6-1/1*	6-2/1, + 6-2/1, 10-2/1 + 6-2/1
Oven power supply	Electric + electric**	Electric + electric**
Steam technology	CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam	CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam
Added height [mm]	142	142
Added weight [kg]	11	12

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

**Also possible with condensation hood

	Stackit 1/1 GN gas excl. stand	Stackit 2/1 GN gas excl. stand
	EUR 1,063	EUR 1,391
Oven model	6-1/1 + 6-1/1, 10-1/1 + 6-1/1	6-2/1, + 6-2/1, 10-2/1 + 6-2/1
Oven power supply	Gas + gas	Gas + gas
Steam technology	CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam	CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam
Added height [mm]	142	142
Added weight [kg]	13	14

Invoq | Combi Condensation Option

	Condensation hood 1/1 GN	Condensation hood 2/1 GN
Electric	EUR 3,895	EUR 4,825
Oven model	6-1/1, 10-1/1*	6-2/1, 10-2/1
Oven power supply	Only electric	Only electric
Steam technology	CombiSteam or HybridSteam	CombiSteam or HybridSteam
Added height [mm]	415	415
Added weight [kg]	12	14

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

	Condensation hood Stackit 1/1 GN & 20-1/1 GN	Condensation hood Stackit 2/1 GN & 20-2/1 GN
Electric	EUR 4,368	EUR 5,522
Oven model	6-1/1, 10-1/1*, 20-1/1	6-2/1, 10-2/1, 20-2/1
Oven power supply	Only electric	Only electric
Steam technology	CombiSteam or HybridSteam	CombiSteam or HybridSteam
Added height [mm]	415	415
Added weight [kg]	12	14

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



Invoq | Hybrid

Electric or gas

Invoq Hybrid: Boiler and injection steam CareCycle, hand shower, probe and adjustable feet are included in all models.

Invoq Hybrid
6-1/1 GN



Invoq Hybrid
6-2/1 GN



Invoq Hybrid
10-1/1 GN



Electric

EUR 9,924

EUR 15,268

EUR 13,952

Voltage	400 V 3PN AC	400 V 3PN AC	400 V 3PN AC
Power consumption [kW]	10.3	22.3	19.3
Net weight and shipping weight [kg]			

Gas

EUR 11,835

EUR 18,208

EUR 16,183

Voltage	230 V 1PN AC	230 V 1PN AC	230 V 1PN AC
Gas consumption [kW]	13	21	21
Net weight and shipping weight [kg]			

Capacity

Capacity and tray size	1/1 GN or 400 x 600 mm		2/1 GN or 1/1 GN		1/1 GN or 400 x 600 mm	
Number of runners	70 mm: 7	85 mm: 6	70 mm: 7	85 mm: 6	70 mm: 10	85 mm: 8
Maximum food load per tray and per oven [kg]	4.5	31.5	9	63	4.5	45

Dimensions

Dimensions excluding handle (HxWxD) [mm]	851 x 937 x 825	851 x 1077 x 943	1081 x 937 x 825
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Shipping dimensions (HxWxD) [mm]	950 x 1000 x 1200	950 x 1100 x 1250	1210 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

1 year extended	EUR 218	EUR 335	EUR 301
2 years extended	EUR 544	EUR 837	EUR 753
3 years extended	EUR 979	EUR 1,506	EUR 1,356
4 years extended	EUR 1,523	EUR 2,343	EUR 2,109

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Right-hinged door	EUR 400	EUR 400	EUR 400
Fat separation system (for electric ovens)	EUR 1,075	EUR 1,350	EUR 1,075
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 Hybrid
10-2/1 GN



Invoq Hybrid
20-1/1 GN



Invoq Hybrid
20-2/1 GN



EUR 21,464

EUR 23,600

EUR 36,307

400 V 3PN AC

400 V 3PN AC

400 V 3PN AC

31.3

38.2

62.2

EUR 24,897

EUR 26,662

EUR 41,018

230 V 1PN AC

230 V 1PN AC

230 V 1PN AC

28

42

56

2/1 GN or 1/1 GN

1/1 GN or 400 x 600 mm

2/1 GN or 1/1 GN

70 mm: 10

85 mm: 8

65 mm: 20

85 mm: 15

65 mm: 20

85 mm: 15

9

90

4.5

90

9

180

1081 x 1077 x 943

1730 x 937 x 825

1730 x 1077 x 958

1081 x 1077 x 1028

1730 x 937 x 908

1730 x 1077 x 1041

1781 x 1077 x 1026

N/A

N/A

1210 x 1100 x 1250

2050 x 1000 x 1200

2050 x 1100 x 1250

0 x 0 x 40

0 x 0 x 40

0 x 0 x 40

EUR 464

EUR 503

EUR 773

EUR 1,159

EUR 1,257

EUR 1,933

EUR 2,086

EUR 2,262

EUR 3,480

EUR 3,245

EUR 3,518

EUR 5,413

EUR 400

EUR 600 (factory-built)

EUR 600 (factory-built)

EUR 1,350

EUR 1,075

EUR 1,350

Upon request

Upon request

Upon request

EUR 50

EUR 50

EUR 50

Upon request

Upon request

Upon request

CareCycle
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Invoq | Hybrid PassThrough Solution

Electric

Invoq Hybrid: Boiler and injection steam CareCycle is included in all models.

Invoq Hybrid
6-1/1 GN
PassThrough



Invoq Hybrid
10-1/1 GN
PassThrough



Electric

EUR 13,424

EUR 17,952

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	1/1 GN or 400 x 600 mm		1/1 GN or 400 x 600 mm	
Number of runners	70 mm: 7	85 mm: 6	70 mm: 10	85 mm: 8
Maximum food load per tray and per oven [kg]	4.5	31.5	4.5	45

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 [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 16

Right-hinged door	EUR 400	EUR 400
Fat separation system (for electric ovens)	EUR 1,075	EUR 1,075
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 | Hybrid Stackit Option

Stackit 1/1 GN electric
excl. stand

Stackit 2/1 GN electric
excl. stand

EUR 759

EUR 994

Oven model	6-1/1 + 6-1/1*, 10-1/1 + 6-1/1*	6-2/1, + 6-2/1, 10-2/1 + 6-2/1
Oven power supply	Electric + electric** Electric + gas	Electric + electric** Electric + gas
Steam technology	CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam	CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam
Added height [mm]	142	142
Added weight [kg]	11	12

*Also possible with PassThrough models upon request

**Also possible with condensation hood

Stackit 1/1 GN gas
excl. stand

Stackit 2/1 GN gas
excl. stand

EUR 1,063

EUR 1,391

Oven model	6-1/1 + 6-1/1*, 10-1/1 + 6-1/1*	6-2/1, + 6-2/1, 10-2/1 + 6-2/1
Oven power supply	Gas + gas Gas + electric	Gas + gas Gas + electric
Steam technology	CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam	CombiSteam + CombiSteam HybridSteam + HybridSteam CombiSteam + HybridSteam
Added height [mm]	142	142
Added weight [kg]	13	14

Invoq | Hybrid Condensation Option

Condensation hood 1/1 GN

Condensation hood 2/1 GN

Electric

EUR 3,895

EUR 4,825

Oven model	6-1/1, 10-1/1*	6-2/1, 10-2/1
Oven power supply	Only electric	Only electric
Steam technology	CombiSteam or HybridSteam	CombiSteam or HybridSteam
Added height [mm]	415	415
Added weight [kg]	12	14

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

Condensation hood
Stackit 1/1 GN & 20-1/1 GN

Condensation hood
Stackit 2/1 GN & 20-2/1 GN

Electric

EUR 4,368

EUR 5,522

Oven model	6-1/1, 10-1/1*, 20-1/1	6-2/1, 10-2/1, 20-2/1
Oven power supply	Only electric	Only electric
Steam technology	CombiSteam or HybridSteam	CombiSteam or HybridSteam
Added height [mm]	415	415
Added weight [kg]	12	14

*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.* *20-1/1 and 20-2/1 GN must be factory-built.	
	Right-hinged door for 6-1/1 GN	EUR 400
	Right-hinged door for 10-1/1 GN	EUR 400
	Right-hinged door for 20-1/1 GN	EUR 600
	Right-hinged door for 6-2/1 GN	EUR 400
	Right-hinged door for 10-2/1 GN	EUR 400
	Right-hinged door for 20-2/1 GN	EUR 600
	Fat Separation System The Invoq Fat Separation System ensures that surplus fat is directed into a collection tray beneath the oven avoiding costly blockages in drains.	
104853	Fat Separation System 1/1 GN	EUR 1,075
104841	Fat Separation System 2/1 GN	EUR 1,350
	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 1/1 GN (electric oven)* *Also possible with PassThrough models upon request, factory-built	EUR 3,895
	Condensation hood 2/1 GN (electric oven)	EUR 4,825
	Condensation hood Stackit 1/1 GN* & 20-1/1 GN (electric oven) *Also possible with PassThrough models upon request, factory-built	EUR 4,368
	Condensation hood Stackit 2/1 GN & 20-2/1 GN (electric oven)	EUR 5,522
	Stackit The stacking kits make it possible to stack a large variety of ovens and save valuable floor space. You can mix oven models (6-X/1 GN + 6-X/1 GN or 10-X/1 GN + 6-X/1 GN) and steaming technology (InjectionSteam and HybridSteam).	
107800	Stackit 1/1 GN (electric oven)*** - excl. stand *Also possible with PassThrough models upon request, factory-built **Also possible with condensation hood	EUR 759
107801	Stackit 1/1 GN (gas oven) - excl. stand	EUR 1,063
107803	Stackit 2/1 GN (electric oven)* - excl. stand *Also possible with condensation hood	EUR 994
107804	Stackit 2/1 GN (gas oven) - excl. stand	EUR 1,391
	Special voltage Electric Invoq ovens comes with a standard 400 V 3PN AC. However, we offer special voltages upon request.	
	Special voltages	Upon request
	Wi-Fi module	
	Wi-Fi module	EUR 50
	Open Kitchen	
	Open Kitchen cloud solution	upon request



Stands, racks and trolleys:

Article number		Price in EUR
Stands		
106165	Basic stand 1/1 GN	EUR 495
106170	Basic stand 2/1 GN	EUR 594
	Stand for table & Stackit 1/1 GN	EUR 350
	Stand for table & Stackit 2/1 GN	EUR 420
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 1/1 GN	EUR 450
	Exterior cabinet & doors 2/1 GN	EUR 540
Racks		
107841	6-1/1 GN 70mm 7 trays U-shaped	EUR 290
107847	10-1/1 GN 70mm 7 trays U-shaped	EUR 353
107842	6-1/1 GN 85mm 6 trays U-shaped	EUR 290
107848	10-1/1 GN 85mm 8 trays U-shaped	EUR 353
107882	6-2/1 GN 70mm 7 trays (14 x 1/1 GN) U-shaped	EUR 319
107885	10-2/1 GN 70mm 10 trays (20 x 1/1 GN) U-shaped	EUR 389
107883	6-2/1 GN 85mm 6 trays (12 x 1/1 GN) U-shaped	EUR 319
107884	10-2/1 GN 85mm 8 trays (16 x 1/1 GN) U-shaped	EUR 389
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 20-1/1 GN 65mm 20 trays U-shaped	EUR 1,846
	Roll-in trolley 20-1/1 GN 85mm 15 trays U-shaped	EUR 1,846
	Banqueting roll-in trolley 20-1/1 GN (50 plates)	EUR 1,974
	Roll-in trolley 20-2/1 GN 65mm 20 trays (40 x 1/1GN) U-shaped	EUR 2,322
	Roll-in trolley 20-2/1 GN 85mm 15 trays (30 x 1/1 GN) U-shaped	EUR 2,322
	Banqueting roll-in trolley 20-2/1 GN (100 plates)	EUR 3,868
Options for trolleys		
	Thermo cover (1/1 GN)	EUR 1,148
	Thermo cover (2/1 GN)	EUR 1,597
	Holder for trolley handle	EUR 21

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		
	6-1/1 GN power supply cables 3 meter, electric 400 V 3PN AC, 5x2,5 mm ²	EUR 55
	6-2/1 GN power supply cables 3 meter, electric 400 V 3PN AC, 5x6 mm ²	EUR 110
	10-1/1 GN power supply cables 3 meter, electric 400 V 3PN AC, 5x6 mm ²	EUR 110
	10-2/1 GN power supply cables 3 meter, electric 400 V 3PN AC, 5x10 mm ²	EUR 185
	20-1/1 GN power supply cables 3 meter, electric 400 V 3PN AC, 5x16 mm ²	EUR 275
	20-2/1 GN power supply cables 3 meter, electric 400 V 3PN AC, 5x35 mm ²	EUR 545
	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 6-1/1 GN	upon request
	Heat shield 10-1/1 GN	upon request
	Heat shield 20-1/1 GN	upon request
	Heat shield 6-2/1 GN	upon request
	Heat shield 10-2/1 GN	upon request
	Heat shield 20-2/1 GN	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
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Start-up packages

To get the most out of your Invoq oven, we suggest you use a start-up package. We have put together two different start-up packages: one for grilling and one for general all-round oven use.

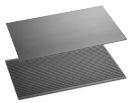
33000096	1/1 GN mixed startup package: 1 x Imperial® tray 20mm, 1 x steamfry basket, 1 x Imperial® grilling grid and 1 x Imperial® multitray	EUR 340
33000098	1/1 GN grill startup package: 1 x Imperial® tray 20mm, 1 x steamfry basket and 2 x Imperial® grilling grid.	EUR 382



Imperial® tray

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.

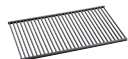
45482	1/1 GN Imperial® tray 20mm	EUR 81
45484	1/1 GN Imperial® tray 40mm	EUR 89
45483	1/1 GN Imperial® tray 60mm	EUR 109



Imperial® combi sheet

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.

45723	1/1 GN Imperial® combi sheet	EUR 144
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Imperial® grilling grid

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.

45481	1/1 GN Imperial® grilling grid	EUR 130
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Baking tray non-stick

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.

45433	1/1 GN baking tray non-stick	EUR 64
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Baking tray perforated non-stick

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.

45434	1/1 GN baking tray perforated non-stick	EUR 61
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Baking mat silicone

The baking mat made of silicone ensures that the product does not stick to the baking mat surface.

45445	1/1 GN baking mat silicone	EUR 77
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Article number	Accessory	Price in EUR
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Imperial® multi-tray

The high quality Imperial® non-stick coating multitrays are 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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Rib rack

The rib rack holds up to 20 baby rack ribs. It gives golden caramelization on both sides for great flavor and texture. You can be sure that all your ribs will be cooked evenly.



45733	1/1 GN spareribs rack	EUR 116
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Chicken grill

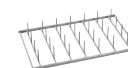
The chicken grill with capacity for either 4 or 8 average size chickens offers quick cooking for poultry. Furthermore, roasting of chickens in upright position ensures juicy meat and a crispy skin. The chicken is easily removed from the grill, and it is easy to clean.



41120	1/2 GN chicken grill for 4 pcs.	EUR 44
33089	1/1 GN chicken grill for 8 pcs.	EUR 58

Imperial® potato spikes

The potato spikes with 28 spikes per tray is perfect for preparing potatoes. The even heat distribution of the Imperial® spikes ensures quick cooking as heat comes from the spike inside each product as well as from the oven chamber.



45722	1/1 GN Imperial® potato spikes	EUR 116
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