

Fagor IKORE Concept 20 Trays Combi Oven CW-201ERSWS

Quick Overview

- 2.8" screen with rotary knob and push function for configuring and Confirming inputs
- Clima: Humidity management and control by means of direct measurement with a humidity
- 10% regulation capacity
- Storage capacity for more than 100 9-stage recipes (come with 100 recipes pre-set)
- Air and water cooldown (rapid cabinet cooling function)
- Cooking modes: low temperature steam 30-989, steam 999, super steam 100- 1309, mixed 30-3009 and convection 30-3009

Description

A professional, configurable oven which stands out for its precision in cooking results thanks to its steam saturation system and effective climate management. It certainly marks a before and an after in the way we cook. The iKORE generation is autonomous. It includes a system of intelligent recipes and additional cooking process features, and can even be controlled remotely. And when you have finished, we guarantee maximum hygiene thanks to the innovative washing system.

FUNCTIONS:

- 8" screen with rotary nob and push function for configuring and confirming inputs
- iClima: Humidity management and control by means of direct measurement with a humidity sensor . 10% regulation capacity
- Fagor Recipe Centre: . 100 factory preset and culinary tested recipes . Storage capacity for more than 100 9-stage recipes (come with 100 recipes pre-set)
- Air and water cool-down (rapid cabinet cooling function)
- Cooking modes: low temperature steam 30-98°, steam 99°, super steam 100- 130°, mixed 30-300° and convection 30-300°
- Chamber dehumidification for crispy roasts - Delta cooking

DIRECTSTEAM:

- Steam generation by injecting water into the turbine, atomising the water and converting it into steam.

CONTROLS:

- Languages: 5
- Ability to configure screen tone, volume and contrast.
- Tone: 8
- Power, network, language and system settings.
- SAT and Trade fair mode EQUIPMENT FEATURES:
- Stop/start function
- EZ-Sensor. Internal probe with 4 measuring locations
- Positioning aid for temperature sensor
- Manual steam injection
- Automatic humidification system
- Variable humidification with 5 levels
- 6 programmable air circulation speeds (from 1400 rpm to turbine stop)
- Option to switch from °C to °F
- Display of actual values and selected values
- Delayed programming
- Ability to select 1/2 power
- Automatic humidification system
- Automatic dehumidification system
- Automatic adaptation to the characteristics of the installation site (altitude, etc.) including initial self-testing
- Automatic boiling point adjustment
- Removable fan cover
- Integrated turbine brake for increased safety
- HA-Control (indirect combustion, does not pass through the oven chamber)
- Auto-reverse system for reversing fan rotation
- Double-glazed, ventilated cooking chamber door
- Special heat-reflective coating and hinged inner panes for easy cleaning
- LED lighting in the cooking chamber
- HOLD-OPEN DOOR systems (3 locking positions for greater user safety)
- Easily replaceable gasket insert - Interior and outer material: AISI 304 stainless steel (interior mirror polished) CERTIFICATION AND INS

TALLATION SYMBOLS:

- EC declaration of conformity
- EC declaration of gas conformity
- CB safety
- IPX5 protection against splashes and jets of water
- Height adjustable equipment feet (all except 0623)
- Monitor App & Maintenance App (self-diagnosis of warnings and errors)
- Logging App: . Cycle history . Error history

WASHING SYSTEM:

- iWashing (environmentally efficient)
- Choice of iWashing Solid or iWashing Liquid smart washing systems
- Washing programmes:
- 1 basic cleaning programme (spray) . 3 automatic cleaning programmes . 1 rinsing programme . 1 polishing programme
- Indication of cleaning status and remaining time

2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	249
Width (mm)	898
Depth (mm)	817
Height (mm)	1841
Packing Width (mm)	1095
Packing Depth (mm)	1015
Packing Height (mm)	2070
Power	415V/50Hz; 37.2kW;3N
Warranty	2 Years Parts and Labour