



**Catalogue**  
FOOD SERVICE  
**Chapter**  
OVENS

**Specific model**  
APW-101-E R SW S K 400V 3N 50/60Hz

19078668

14/05/2024

**DENOMINATION:**

iKORE Advance PureSteam oven (boiler) with smart wash for 10 GN 1/1 electric trays with right opening, shower and connectivity.

**DESCRIPTION :**

**FUNCTIONS:**

- FagorTouch: 10.1" glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment:
  - . Options at the end of the cooking process: maintain temperature, repeat cooking process, etc.
  - . Ability to modify smart cooking processes in progress and adjust parameters at any time
- iFunctions: Intelligent cooking processes with automatic adjustment (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration). Smart cooking processes with automatic adjustment
- iClima:
  - . Humidity management and control by means of direct measurement with a humidity sensor
  - . 1% regulation capacity
- Fagor Cooking Center:
  - . 200 factory preset and culinary tested recipes
  - . Ability to manage your favourite recipes
  - . Unlimited 9-stage recipe storage capacity
- Air and water cool-down (rapid cabinet cooling function)
- Multitray
- Cooking modes: low temperature steam 30-98°, steam 99°, super steam 100- 130°, mixed 20-300° and convection 20-300°
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cooking

**PURESTEAM:**  
Automatic and adjustable emptying of the generator every 24 hours of cooking.

- Higher steam saturation in the chamber than an injection oven
- Pure steam generator with automatic filling function
- Impurities in the water are deposited in the boiler, facilitating the maintenance of the oven and an impurity-free cooking chamber.
- Steam generator equipped with limescale detector.

**CONTROLS:**

- Limescale detection system
- Semi-automatic descaling system
- Guided descaling programme
- EasyCooking: option to configure the programmes by password
- Languages: 36
- Ability to configure screen tone, volume and contrast
- Tones: 8
- Power, network and language settings
- Integrated help functions and instruction manual
- Control and monitoring of the equipment from mobile devices via FagorKonnnect

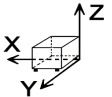
FagorKonnnect

- 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

**DIMENSIONS**



X Width	898 mm	X Gross width	980 mm
Y Depth	817 mm	Y Gross depth	953 mm
Z Height	1117 mm	Z Gross height	1350 mm
Net Weight	148,0 kg	Gross Weight	188,0 kg
Net volume	0,820 m3	Gross volume	1,261 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Engine power	0,60 kW
Electric power	18,600 kW
Amperage (A)	27,7A
Heating power	18,00 kW
Voltage	380-415V - 3N
Electric frequency	50/60Hz

**WATER TECHNICAL SPECIFICATIONS**

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	10,00 L/h

**CONNECTIONS TECHNICAL SPECIFICATIONS**

230 V three-phase wiring	3X10MM <sup>2</sup> +T-50A
Three-phase +N 400V wiring	3X6MM <sup>2</sup> +N+T-32A
Water inlet diameter	3/4"
Drain 1 diameter	40

**OTHERS**

Door opening	Right
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**TECHNICAL FEATURES**

Number of trays	10
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- Automatic dehumidification system
- Variable humidification with 5 levels
- 6 programmable air circulation speeds (from 1400 rpm to turbine stop)
- Option to switch from °C to °F
- Energy consumption display
- Display of actual values and selected values
- Delayed programming
- JIT (just in time) programming
- Ability to select 1/2 power
- 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: bidirectional turbine that provides intelligent even heat distribution
- Auto-reverse system for reversing fan rotation
- Triple-glazed, ventilated cooking chamber door (all except 0623 and Kompact)
- Special heat-reflective coating and hinged inner panes for easy cleaning
- LED lighting in the cooking chamber
- HOLD-OPEN DOOR systems (3 door locking positions for user safety)
- Proximity contact door switch
- Easily replaceable gasket insert
- Interior and outer material: AISI 304 stainless steel (interior mirror polished)

**CERTIFICATION AND INSTALLATION 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 and Kompact)
- Monitor App and maintenance App (self-diagnosis of warnings and errors)
- Logging App:
  - . Cycle history
  - . Error history

**FAGORKONNECT:**

- Wi-Fi and ETHERNET connection as standard
- Functions when the oven is connected or not to the internet.

**WASHING SYSTEM:**

- iWashing (environmentally and economically 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
- Option to activate dirt softening during the cleaning process
- Option to activate drying in the cleaning process
- Indication of cleaning status and remaining time
- Control and monitoring of the cleaning process from mobile devices via FagorKonnnect

**SPECIFIC OPTIONS :**

- ELECTRIC POWER : 400V 3N 50/60HZ - 101
- FUSE DEFINITION : 101 F





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- BRAND : FAGOR
- DOOR OPENING : R RIGHT
- WASHING SYSTEM : SW-IWASHING SOLID
- SHOWER : S-RETRACTIL SHOWER
- RACK : GN TRAY
- SOUS VIDE & THERMAL PROBE : NO
- CONNECTIVITY : K-WITH IOT CONNECTIVITY
- CERTIFICATION : CE
- REG4 : NO REG4

**POSSIBLE ACCESSORIES :**

- CONVERSION KITS
- CLEANING ACCESSORIES
- COOKING ACCESSORIES O
- EXHAUST HOOD
- STACKING SET
- SUPPORTS OVENS
- STRUCTURES AND TROLLEYS
- FASTENING KIT
- THERMICAL COVER
- PASTRY GUIDES
- VARIOUS
- KIT BAFFLE

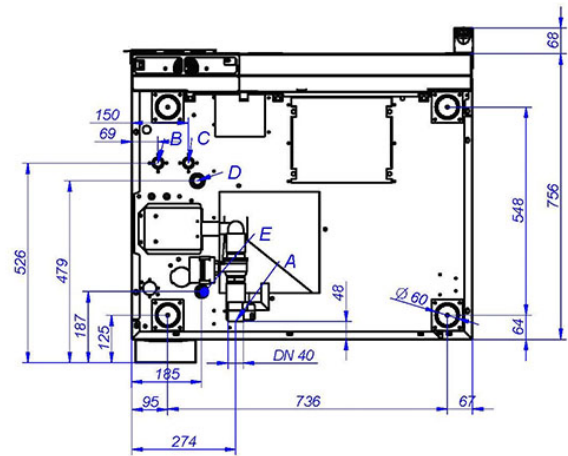
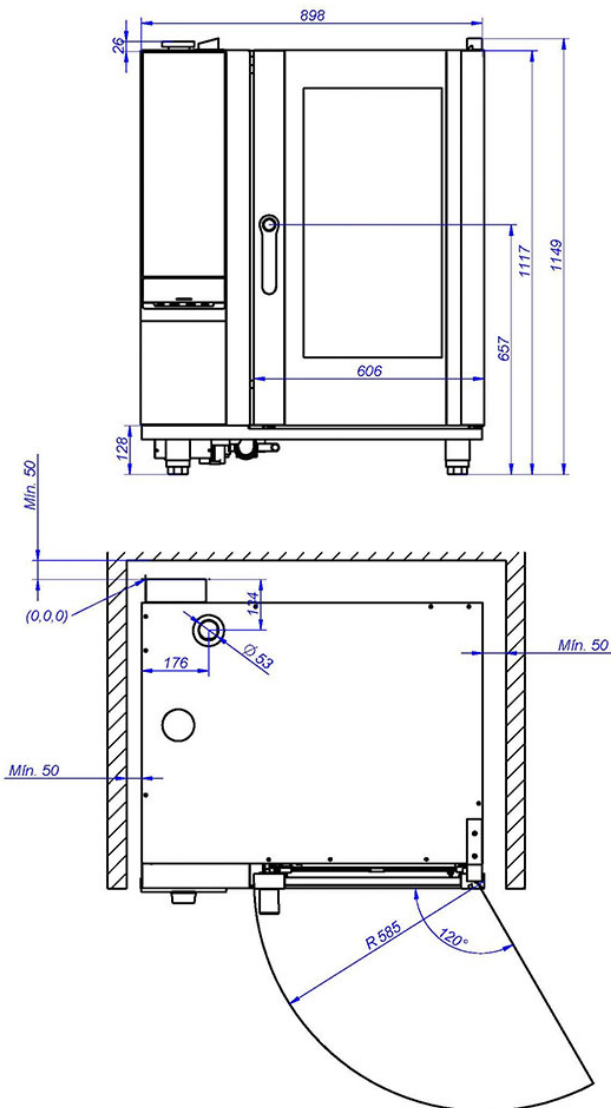


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- A: DRAIN CONNECTION DN40
- B: SOFT WATER CONNECTION
- C: SOFT WATER CONNECTION
- D: ELECTRICAL SUPPLY
- E: ETHERNET