



Ovens



A new era
of intelligent
cooking



Access the website



Sales brochure

Features and characteristics

A new era of intelligent cooking



User experience

A chef centred design

Designed all through with the professionals' needs in mind, making it the perfect balance of quality, efficiency and comfort.



Smart cooking

It's intelligence, not magic

Powered by digital and technological intelligence to standardise the culinary processes in the most efficient way thanks to iCooking, Additional functions and Multitray.



Robust design

Built to last

The structure is 100% stainless steel and IPX5 protection, to face any culinary challenges with the highest demanding standards.



Food safety

Hygiene, above all

HACCP system, renewal of the inner water tank every 24h, 6-level automatic cleaning and more, to always guarantee the wellbeing of the consumer.



Open access through MyFagor



Climate control

Your desired cooking results

Complete precision in the cooking chamber due to the humidity sensor and uniform heat distribution with a 6-speed two-way ventilation system.



FagorKconnect

Connected for a maximum performance

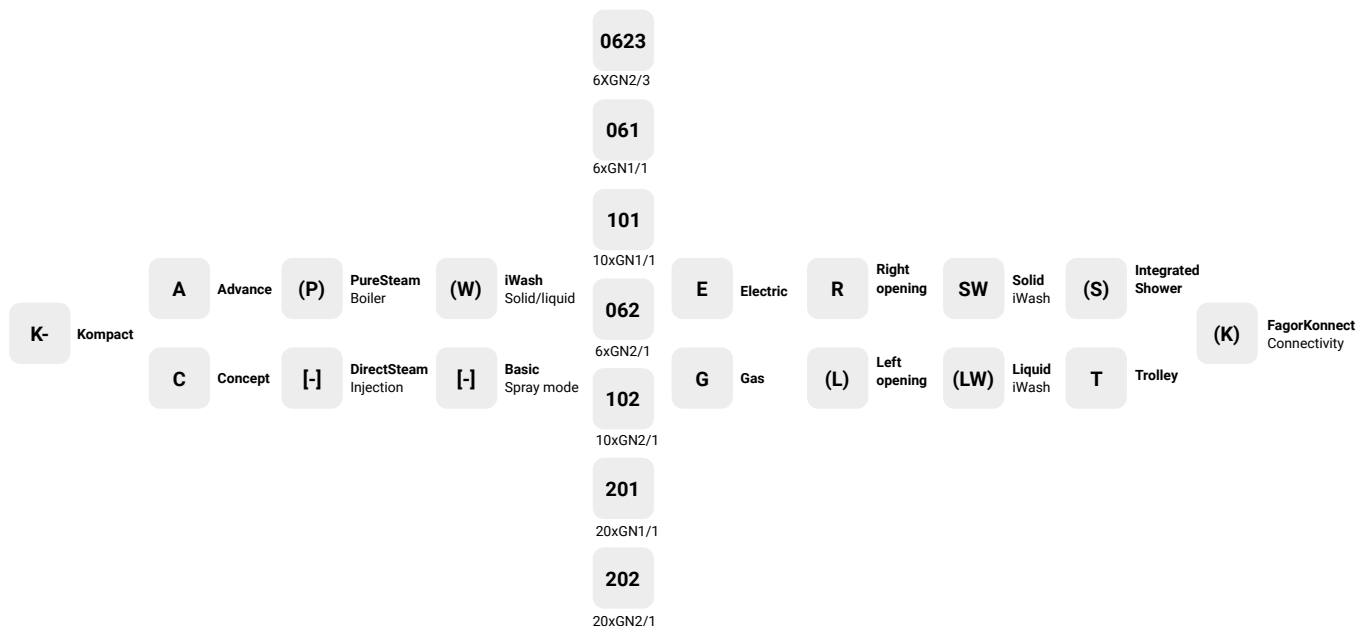
Connected to ease, supervise and manage the daily work with a realtime vision and in a remote way.

***Standard in Advance models.**



Nomenclature

iKORE ovens



Configurable range

Customized to taste

ADVANCE

Cooking quality, efficiency and intelligence.

For the more revolutionary, those who pursue innovation through the latest technological advances, in a culinary world full of creativity.



Features	APW	AP	AW	A
PureSteam (boiler) 100% pure steam generator, with programmed descaling.	•	•	-	-
DirectSteam (Injection)	-	-	•	•
iClima Management and regulation of the real humidity in the chamber with 1% accuracy.	•	•	•	•
EZ sensor Internal multipoint core temperature probe.	•	•	•	•
Multiprobe Possibility to use up to 3 probes in the same cooking process: EZ sensor + 2 external probes (SV/ST).	◦	◦	◦	◦
Functions				
FagorCookingCenter (recipe collection)	•	•	•	•
mCooking - Manual cooking modes: Low and super-steam (30-130°C), Mixed (30-300°C) and Convection (30-300°C).	•	•	•	•
iCooking Intelligent cooking processes with automatic adjustment of their phases and parameters.	•	•	•	•
iFunctions Intelligent cooking processes with automatic adjustment of their phases and parameters.	•	•	•	•
Multitray Cooking management system by time and tray in the same climate.	•	•	•	•
Control				
FagorTouch 10.1" TFT capacitive glass display (7" on 0623 oven and Kompact versions)	•	•	•	•
EasyCooking Owner-customised interface with user and password control.	•	•	•	•
Hygiene				
iWash SW Efficient cleaning system with solid detergent and rinse aid.	•	-	•	-
iWash LW Efficient cleaning system with liquid detergent and possibility of remote execution.	◦	-	◦	-
Integrated hand-held retractable shower.	◦	◦	◦	◦
HACCP available remotely and with USB	•	•	•	•
Connectivity				
FagorKonnnect	•	•	•	•
Ethernet / Wifi	•	•	•	•
USB port	•	•	•	•

CONCEPT

Simplicidad, potencia y robustez.

For the more conservative, faithful to the traditional gastronomic methods, but are looking for the maximum performance in a quick and easy way.



Features	CPW	CP	CW	C
PureSteam (boiler) 100% pure steam generator, with programmed descaling.	•	•	-	-
DirectSteam (Injection)	-	-	•	•
ClimaControl Management and regulation of the real humidity in the chamber with 10% accuracy.	•	•	•	•
EZ sensor Internal multipoint core temperature probe.	•	•	•	•
Monoprobe Possibility to use only one probe per cooking: EZ sensor or external probe (SV)	◦	◦	◦	◦
Functions				
FagorRecipeCenter (recipe collection)	•	•	•	•
mCooking - Manual cooking modes: Low and super-steam (30-130°C), Mixed (30-300°C) and Convection (30-300°C).	•	•	•	•
Cooking mode Predefined cooking recipes.	•	•	•	•
Funciones adicionales				
Predefined cooking processes.	•	•	•	•
-	-	-	-	-
Control				
FagorDial 2.8" display with rotary push control and manual buttons with segment display.	•	•	•	•
-	-	-	-	-
Higiene				
iWash SW Efficient cleaning system with solid detergent and rinse aid.	•	-	•	-
iWash LW Efficient cleaning system with liquid detergent and possibility of remote execution.	◦	-	◦	-
Integrated hand-held retractable shower.	◦	◦	◦	◦
HACCP available remotely and with USB	•	•	•	•
Connectivity				
-	-	-	-	-
-	-	-	-	-
USB port	•	•	•	•

- Standard
- Optional
- Not available

ADVANCE

iKORE 101

PureSteam or DirectSteam

FagorTouch
10.1"

General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN1/1	10 GN1/1
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	18,6 kW	0,83 kW / 18 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	895mm	895mm
Dimensions and weight	Depth (with handle)	817mm (883mm)	817mm (883mm)
	Gas with boiler versions	-	922mm (988mm)
	Height (with hinge)	1117mm (1149mm)	1117mm (1149mm)
	Net weight (gross)	~139Kg (174Kg)	~162Kg (197Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-101-(E/G) R SW S K	19078668	-	19088215	-
		-	APW-101-(E/G) R SW K	19107006	-	19107007	-
DirectSteam injection	Solid iWash	•	AW-101-(E/G) R SW S K	19103817	-	19107008	-
		-	AW-101-(E/G) R SW K	19078671	-	19088214	-




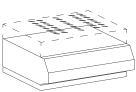






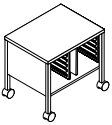














Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-

VOLTAGE OPTIONS	CÓD. CONFIG.	€
230V 3~ 50/60Hz	0102-0021	-
Marine 440V 3~ 50/60Hz	0102-0023	-
230V 1N 60Hz	0102-0027	-
230V 2~ 50Hz	0102-0028	-
230V 2~ 60Hz	0102-0029	-

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	-
Town gas TG	0101-0002	-


Accessories 101


EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	LEFT OPENING (L)	HEIGHT (mm)				CODE	€
	EXH-11	x	-	-	303	x	-	-	19085190	-
	EXH-11 L	x	-	x	303	x	-	-	19103220	-
	EXH-11-CA	x	x	-	363	x	-	-	19103393	-
	EXH-11-CA L	x	x	x	363	x	-	-	19104232	-
	FCA	Replacement for activated carbon filter of EXH-11 CA				x	-	-	19107067	-
	Kit EXT-11	Extraction kit for EXH-11 hoods				x	-	-	19096417	-
	Kit CTG-11	Flue gas exhaust stack for 061 ovens				-	x	x	19095581	-
STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)				CODE	€
	SH-11-65	-	-	-	650	x	x	-	19082326	-
						-	-	x	19082327	
	SH-11-65 R	-	x	-	650	x	x	-	19083237	-
						-	-	x	19083234	
	SH-11-65 B	2 x 6 GN1/1 (68mm)	-	-	650	x	x	-	19082006	-
						-	-	x	19082005	
	SH-11-65 BR	2 x 6 GN1/1 (68mm)	x	-	650	x	x	-	19083238	-
						-	-	x	19083239	
	SH-11- 65 BCP	2 x 6 GN1/1 (68mm)	-	x	650	x	x	-	19079211	-
						-	-	x	19079233	
	SH-11-85	-	-	-	850	x	x	-	19103370	-
						-	-	x	19103413	
	SH-11-85 R	-	x	-	850	x	x	-	19103373	-
						-	-	x	19103415	
	SH-11-85 B	2 x 6 GN1/1 (68mm)	-	-	850	x	x	-	19103369	-
						-	-	x	19103442	
	SH-11-85 BR	2 x 6 GN1/1 (68mm)	x	-	850	x	x	-	19103381	-
						-	-	x	19103443	
STRUCTURES	MODEL	RACKS (SPACING)							CODE	€
	EB-101*	Mobile rack for 10 GN1/1 trays (62mm)				x	x	x	19011561	-
	EP-101*	Mobile rack for 30 plates Ø31 (64mm)				x	x	x	19013354	-
		* GE-11 and CP-11(-R) required								
TROLLEYS	MODEL	DESCRIPTION							CODE	€
	GE-11	Structure rack for EB-061 and EP-061				x	x	x	19011569	-
	CP-11	Structure support trolley for oven on SH-11-65				x	x	x	19013352	-
	CP-11-R	Adjustable structure support trolley for oven on SH-11				x	x	x	19018752	-
PLINTH	MODEL	DESCRIPTION							CODE	€
	Kit Z-11	Plinth kit				x	x	-	19087303	-
						-	-	x	19087305	

x Included - Not included

For more accessories, check 'other accessories' chapter

 For electric ovens only

 For gas ovens only

 Only for gas ovens with boiler: APW-101-G