



Catalogue
FOOD SERVICE
Chapter
OVENS

Specific model
AW-061-E R SW K 400V 3N 50/60Hz

19078613

14/05/2024

DENOMINATION:

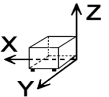
iKORE Advance DirectSteam (injection) oven with smart wash for 6 electric 1/1 GN trays with right opening and connectivity.

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 roasting
- DeltaT cooking for delicate cooking
- DIRECTSTEAM:**
 - Steam generation by injecting water into the turbine, atomising the water and converting it into steam.
- CONTROLS:**
 - EasyCooking: option to configure the programmes by password
 - Languages: 36
 - Ability to configure screen tone, volume and contrast
 - Melodies: 8
 - Power, network and language settings
 - Integrated help functions and instruction manual
 - Control and monitoring of the equipment from mobile devices via 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
 - 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

DIMENSIONS



X Width	898 mm	X Gross width	980 mm
Y Depth	817 mm	Y Gross depth	953 mm
Z Height	846 mm	Z Gross height	1070 mm
Net Weight	115,0 kg	Gross Weight	135,0 kg
Net volume	0,630 m3	Gross volume	0,999 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	0,60 kW
Electric power	11,100 kW
Amperage (A)	16,9A
Heating power	10,50 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	3X6MM ² +T-32A
Single-phase 230V wiring	2X10MM ² +T-50A
Three-phase +N 400V wiring	3X2,5MM ² +N+T-20A

Water inlet diameter	3/4"
Drain 1 diameter	40

OTHERS

Door opening	Right
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TECHNICAL FEATURES

Number of trays	6
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- 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 or not connected 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 FagorKconnect

SPECIFIC OPTIONS :

- ELECTRIC POWER : 400V 3N 50/60HZ - 061
- FUSE DEFINITION : 061 E
- BRAND : FAGOR
- DOOR OPENING : R RIGHT
- WASHING SYSTEM : SW-IWASHING SOLID
- SHOWER : NO
- RACK : GN TRAY
- SOUS VIDE & THERMAL PROBE : NO
- CONNECTIVITY : K-WITH IOT CONNECTIVITY
- CERTIFICATION : CE





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- 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
- KITS STACKING (COOK AND CHILL)

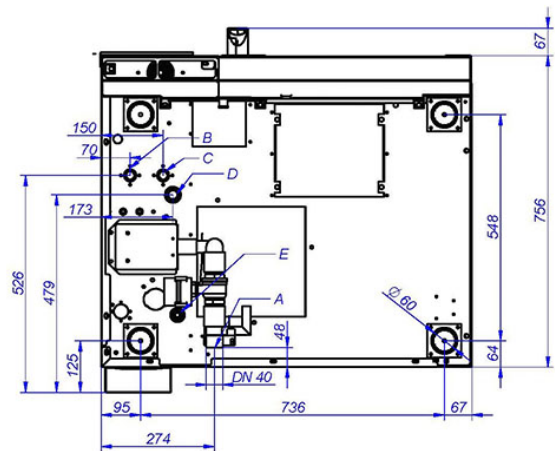
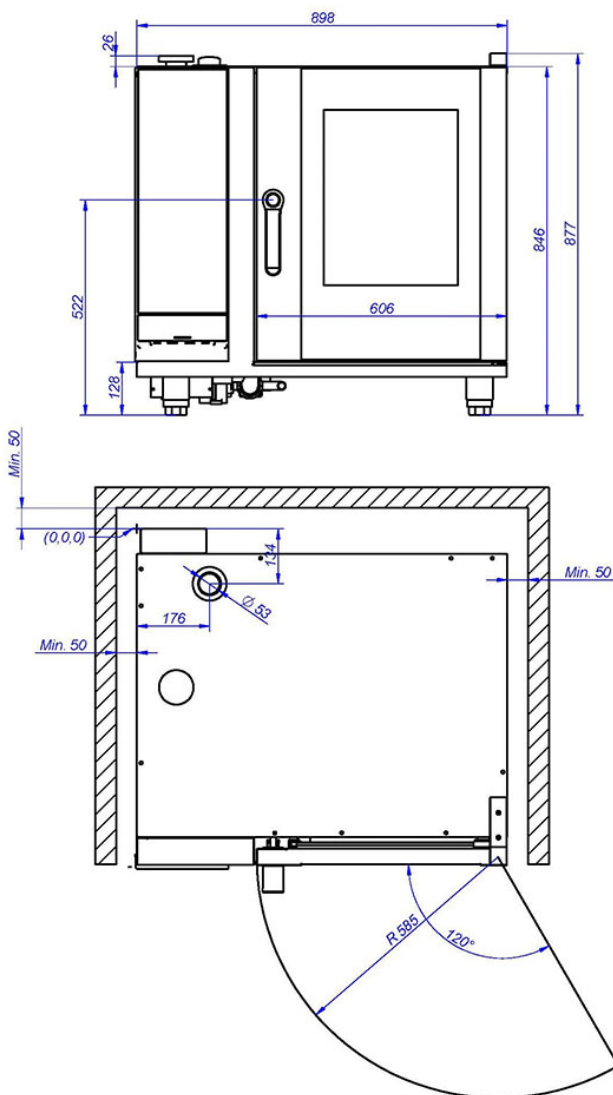


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- A: DRAIN CONNECTION DN40
- B: SOFT WATER CONNECTION
- C: SOFT WATER CONNECTION
- D: ELECTRICAL SUPPLY
- E: ETHERNET