



Catalogue
FOOD SERVICE
Chapter
OVENS

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

19078671

14/05/2024

DENOMINATION:

iKORE Advance DirectSteam (injection) oven 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 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
 - IIT (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 | 1117 mm | Z Gross height | 1350 mm |
| Net Weight | 140,0 kg | Gross Weight | 171,0 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 ² +T-50A |
| Three-phase +N 400V wiring | 3X6MM ² +N+T-32A |
| Water inlet diameter | 3/4" |
| Drain 1 diameter | 40 |

OTHERS

| | |
|--------------|-------|
| Door opening | Right |
|--------------|-------|

TECHNICAL FEATURES

| | |
|-----------------|----|
| Number of trays | 10 |
|-----------------|----|





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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 - 101
- FUSE DEFINITION : 101 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

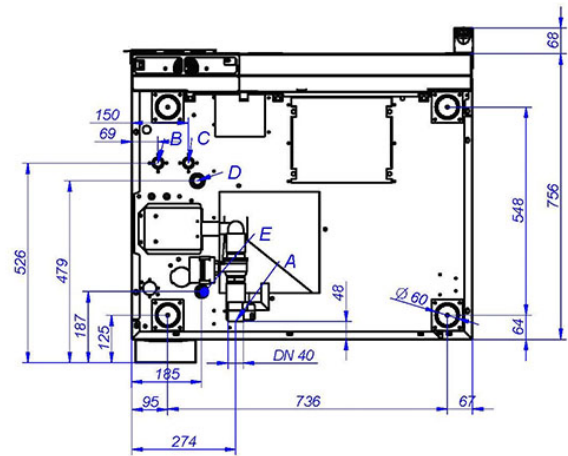
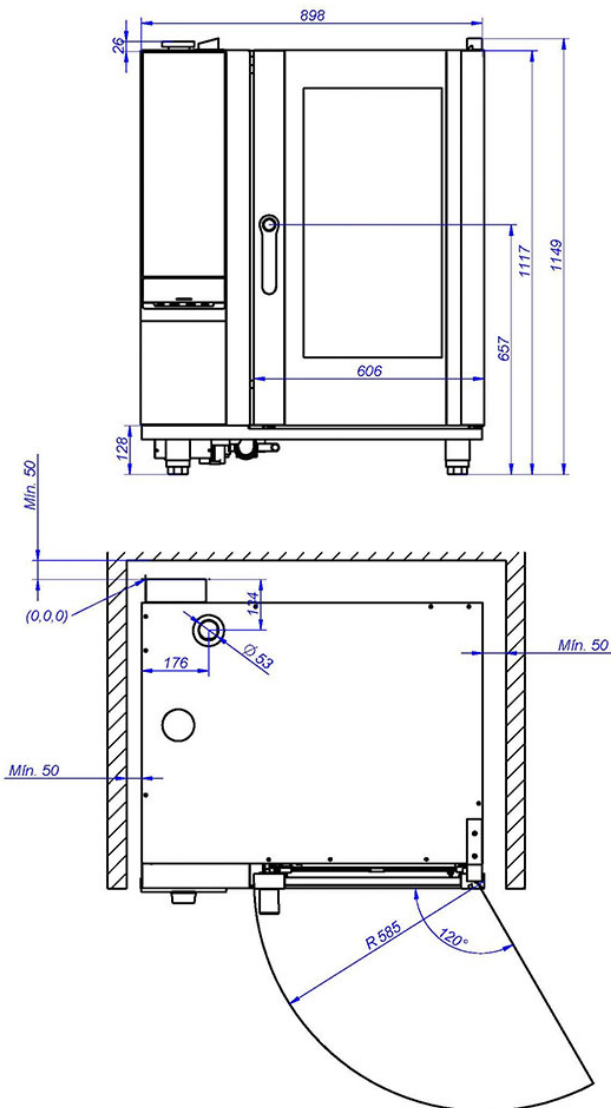


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A: DRAIN CONNECTION DN40
B: SOFT WATER CONNECTION
C: SOFT WATER CONNECTION
D: ELECTRICAL SUPPLY
E: ETHERNET