



Catalogue
FOOD SERVICE
Chapter
OVENS

Specific model
AW-102-G NG R SW S K 230V 1N 50Hz

19107045

14/05/2024

DENOMINATION:

iKORE Advance DirectSteam (injection) oven with intelligent wash for 10 gas 2/1 GN trays with right opening, shower and connectivity.

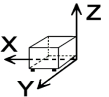
DESCRIPTION :

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	1130 mm	X Gross width	1215 mm
Y Depth	1063 mm	Y Gross depth	1200 mm
Z Height	1117 mm	Z Gross height	1350 mm
Net Weight	210,0 kg	Gross Weight	251,0 kg
Net volume	1,350 m3	Gross volume	1,968 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	0,60 kW
Electric power	0,830 kW
Amperage (A)	6,2A / 6,2A
Heating power	0,23 kW
Voltage	220-240V/230V - 1N/2PH
Electric frequency	50Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	NG
Gas power	35,00 kW
Gas consumption	3,704 m3/h
Regulated	NG G20/G25/G25.1 20/25/25 mbar

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	30,00 L/h

CONNECTIONS TECHNICAL SPECIFICATIONS

Single-phase 230V wiring	2X1,5MM ² +T-10A
Gas diameter 1	R.3/4" G
Steam exit diameter	53
Air entrance diameter	50
Water inlet diameter	3/4"
Drain 1 diameter	40
SubFamilia	60,00 mm

OTHERS

Door opening	Right
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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 : 230V 1N 50HZ - 102
- FUSE DEFINITION : 061-101-062-102 G
- BRAND : FAGOR
- GAS : NG NATURAL GAS
- 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





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- CERTIFICATION : CE
- REG4 : NO REG4

POSSIBLE ACCESSORIES :

- SUPPORTS OVENS
- STRUCTURES AND TROLLEYS
- PASTRY GUIDES
- COOKING ACCESSORIES O

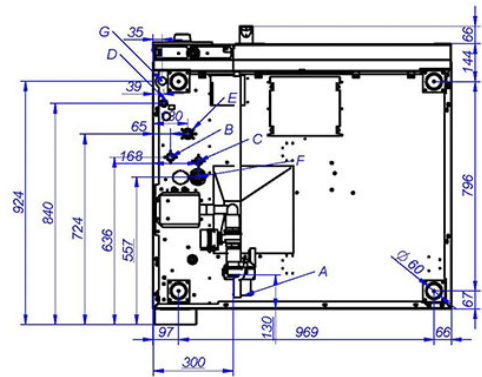
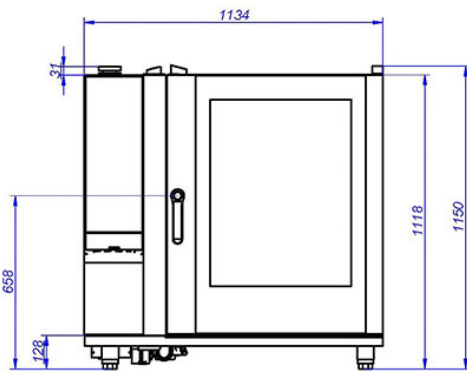


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- A: DRAIN CONNECTION DN40
- B: SOFT WATER CONNECTION
- C: COLD WATER CONNECTION
- D: ELECTRICAL SUPPLY
- E: GAS INLET
- F: AIR
- G: ETHERNET

