Ovens

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, effi ciency 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.

HACCP 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.
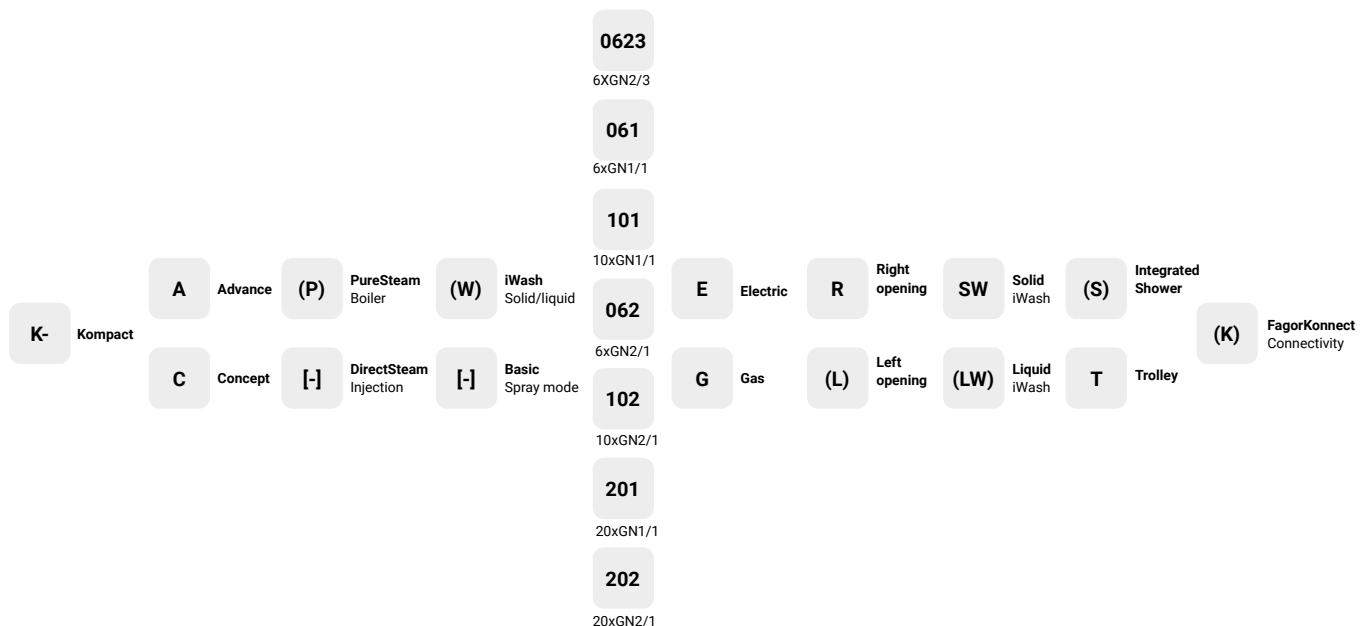
FagorKonnect

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.

FagorKonnect
Foodservice

Nomenclature

iKORE ovens

				0623 6XGN2/3		
				061 6xGN1/1		
				101 10xGN1/1		
A Advance	**(P)** PureSteam Boiler	**(W)** iWash Solid/liquid		**062** 6xGN2/1	**E** Electric **R** Right opening **SW** Solid iWash **(S)** Integrated Shower	
K- Kompact				**102** 10xGN2/1		**(K)** FagorKonnect Connectivity
C Concept	**[-]** DirectSteam Injection	**[-]** Basic Spray mode			**G** Gas **(L)** Left opening **(LW)** Liquid iWash **T** Trolley	
				201 20xGN1/1		
				202 20xGN2/1		

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.	●	●	●	●
Hygene				
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				
FagorKonnect	●	●	●	●
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

CONCEPT

iKORE 102

PureSteam o DirectSteam

FagorDial
2.8"

General information

FIELD	DATA	⚡ ELECTRIC (E)	🔥 NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN2/1 (20 GN1/1)	10 GN2/1 (20 GN1/1)
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	33,6 kW	0,83 kW / 35 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	1134mm	1134mm
	Depth (with handle)	1066mm (1134mm)	1066mm (1134mm)
	Height (with hinge)	1117mm (1149mm)	1117mm (1149mm)
	Net weight (gross)	~217Kg (258Kg)	~230Kg (265,5Kg)

Version (over ELECTRIC/NATURAL GAS columns)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	⚡ CODE	€	🔥 CODE	€
PureSteam boiler	Solid iWash	●	CPW-102-(E/G) R SW S	19079303	-	19088218	-
		-	CPW-102-(E/G) R SW	19107371	-	19107372	-
	Spray mode	●	CP-102-(E/G) R S	19096895	-	19096897	-
		-	CP-102-(E/G) R	19107369	-	19107370	-
DirectSteam injection	Solid iWash	●	CW-102-(E/G) R SW S	19107455	-	19107456	-
		-	CW-102-(E/G) R SW	19079564	-	19088217	-
	Spray mode	●	C-102-(E/G) R S	19107348	-	19107349	-
		-	C-102-(E/G) R	19079594	-	19088216	-

Configurable options

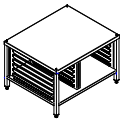| OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-

OPCIONES DE VOLTAJE	CÓD. CONFIG.	€
⚡ 230V 3~ 50/60Hz	0102-0031	-
⚡ Marine 440V 3~ 50/60Hz	0102-0033	-
🔥 230V 1N 60Hz	0102-0037	-
🔥 230V 2~ 50Hz	0102-0038	-
🔥 230V 2~ 60Hz	0102-0039	-

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

Accessories 102

EXTRACTION	MODEL	DESCRIPTION				CODE	€
	🔥 Kit CTG-12*	Flue gas discharge stack 102 * For gas ovens only				19095590	-

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	CODE	€
	SH-21-65	-	-	-	650	19084190	-
	SH-21-65 R	-	x	-	650	19084191	-
	SH-21-65 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	650	19083224	-
	SH-21-65 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	650	19084192	-
	SH-21-65 BCP	6 GN1/1 + 6 GN2/1 (68mm)	-	x	650	19082394	-
	SH-21-85	-	-	-	850	19103382	-
	SH-21-85 R	-	x	-	850	19103383	-
	SH-21-85 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	850	19103384	-
	SH-21-85 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	850	19103385	-

STRUCTURES	MODEL	RACKS (SPACING)	CODE	€
	EB-102*	Mobile rack for 10 GN2/1 trays (62mm)	19011562	-
	EP-102*	Mobile rack for 52 plates Ø31 (75mm) * GE-21 and CP-21(-R) required	19013356	-

TROLLEYS	MODEL	DESCRIPTION	CODE	€
	GE-21	Structure rack for EB-102 and EP-102	19011570	-
	CP-21	Structure support trolley for oven on SH-21	19013355	-
	CP-21-R	Adjustable structure support trolley for oven on SH-21	19018751	-

PLINTH	MODEL	DESCRIPTION	CODE	€
	Kit Z-21	Plinth kit	19087306	-

x Included   - Not included

For more accessories, check 'other accessories' chapter