



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, 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

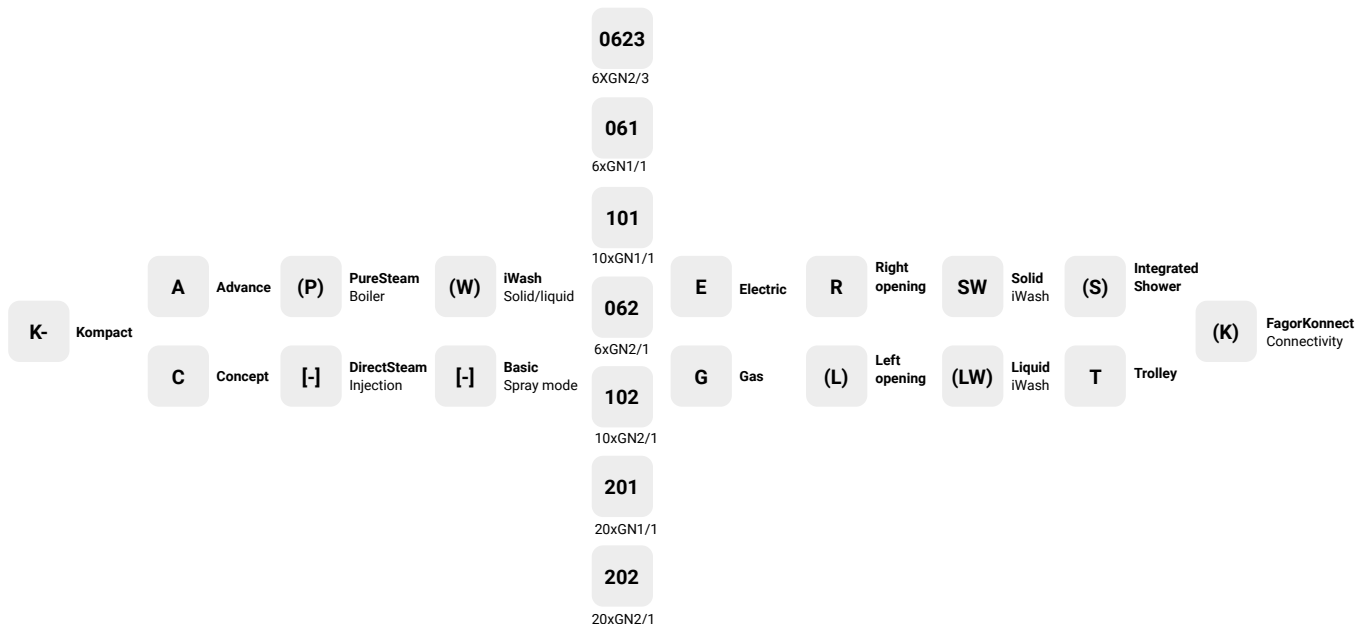
Connected to ease, supervise and manage the daily work with a realtime vision and in a remote way.

***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.



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	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	•	•	•	•

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 202

PureSteam or DirectSteam



General information






FIELD	DATA	Version	
		 ELECTRIC (E)	 NATURAL GAS (G)
Capacity (standard)	Racks and tray type of trolley (T)*	20 GN2/1 (40 GN1/1)	20 GN2/1 (40 GN1/1)
	Spacing between rack rails	63mm	63mm
Energy supply (standard)	Electric / gas power	67,2 kW	1,55 kW / 65 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	1165mm	1165mm
Dimensions and weight	Depth (with handle)	1074mm (1140mm)	1074mm (1140mm)
	Height (with hinge)	1840mm (1871mm)	1840mm (1871mm)
	Net weight (gross)	~338Kg (403,5Kg)	~357Kg (422,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	Version			
				 CODE	€	 CODE	€
 PureSteam boiler	Solid iWash	●	CPW-202-(E/G) R SW S T	19075005	-	19088276	-
		-	CPW-202-(E/G) R SW T	19107465	-	19107466	-
	Spray mode	●	CP-202-(E/G) R S T	19096903	-	19096905	-
		-	CP-202-(E/G) R T	19098472	-	19107464	-
 DirectSteam injection	Solid iWash	●	CW-202-(E/G) R SW S T	19107469	-	19107480	-
		-	CW-202-(E/G) R SW T	19078517	-	19091669	-
	Spray mode	●	C-202-(E/G) R S T	19107467	-	19107468	-
		-	C-202-(E/G) R T	19078544	-	19088274	-

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Trolley	Special T	Consult for other trolley configurations	-	consult

VOLTAGE OPTIONS	CONF. CODE	€
 230V 3~ 50/60Hz	0102-0051	-
 Marine 440V 3~ 50/60Hz	0102-0053	-
 230V 1N 60Hz	0102-0057	-
 230V 2~ 50Hz	0102-0058	-
 230V 2~ 60Hz	0102-0059	-

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

Accessories 202

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	 Kit CTG-22*	Flue gas discharge stack for 202 *For gas ovens only	19095592	-
TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-202	20 GN2/1 (63mm)	19011550	-
	CEB-202-69	18 GN2/1 (69mm)	19103884	-
	CEB-202-80	16 GN2/1 (80mm)	19107481	-
	CEB-202-85	15 GN2/1 (85mm)	19107588	-
	CEP-202- 90	90 plates Ø31 (75mm)	19081933	-
	CEP-202	100 plates Ø31 (75mm)	19011552	-
RAMP	MODEL	DESCRIPTION	CODE	€
	RH-202	Levelling ramp for 202 trolley	19034438	-
FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-20	Floor fastening kit for 202 ovens	19012270	-
KIT HANDLE	MODEL	DESCRIPTION	CODE	€
	Kit ASA	Side support kit for trolley handle	19087163	-

x Included - Not included

For more accessories, check 'other accessories' chapter