



Ovens



A new era  
of intelligent  
cooking



Access the website



Sales brochure

# 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

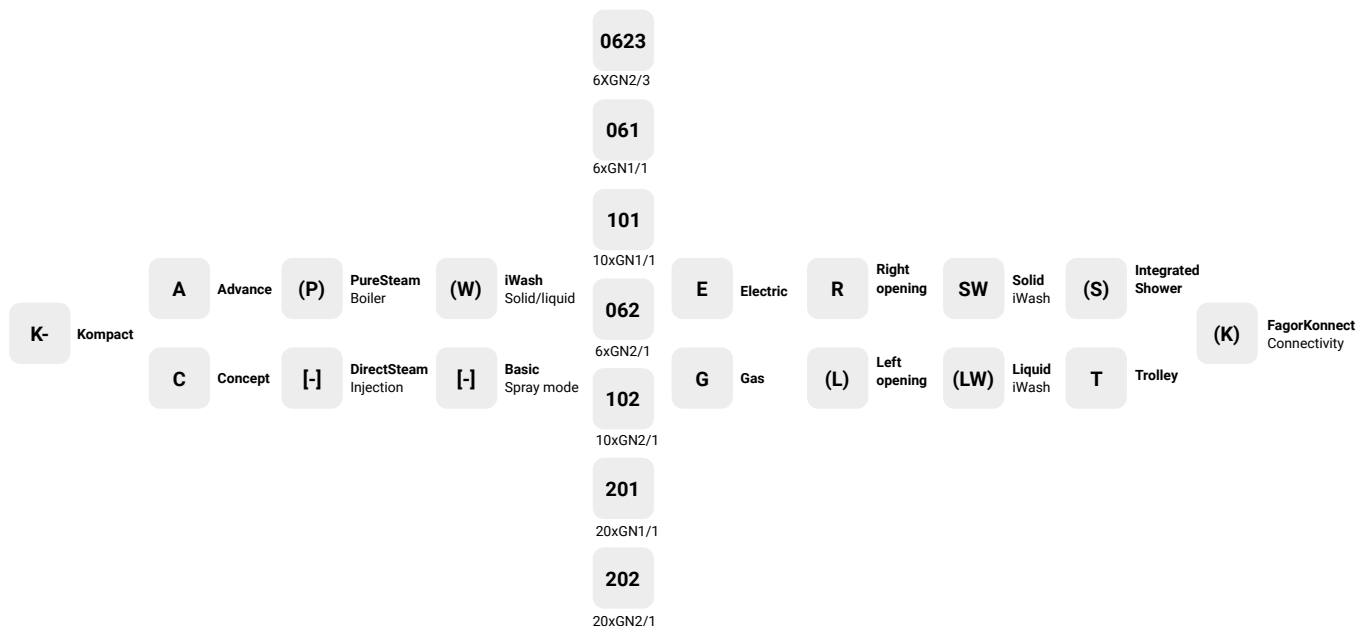
Connected to ease, supervise and manage the daily work with a realtime vision and in a remote way.

**\*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
<b>PureSteam</b> (boiler) 100% pure steam generator, with programmed descaling.	•	•	-	-
<b>DirectSteam</b> (Injection)	-	-	•	•
<b>iClima</b> Management and regulation of the real humidity in the chamber with 1% accuracy.	•	•	•	•
<b>EZ sensor</b> Internal multipoint core temperature probe.	•	•	•	•
<b>Multiprobe</b> Possibility to use up to 3 probes in the same cooking process: EZ sensor + 2 external probes (SV/ST).	◦	◦	◦	◦
<b>Functions</b>				
<b>FagorCookingCenter</b> (recipe collection)	•	•	•	•
<b>mCooking</b> - Manual cooking modes: Low and super-steam (30-130°C), Mixed (30-300°C) and Convection (30-300°C).	•	•	•	•
<b>iCooking</b> Intelligent cooking processes with automatic adjustment of their phases and parameters.	•	•	•	•
<b>iFunctions</b> Intelligent cooking processes with automatic adjustment of their phases and parameters.	•	•	•	•
<b>Multitray</b> Cooking management system by time and tray in the same climate.	•	•	•	•
<b>Control</b>				
<b>FagorTouch</b> 10.1" TFT capacitive glass display (7" on 0623 oven and Kompact versions)	•	•	•	•
<b>EasyCooking</b> Owner-customised interface with user and password control.	•	•	•	•
<b>Hygiene</b>				
<b>iWash SW</b> Efficient cleaning system with solid detergent and rinse aid.	•	-	•	-
<b>iWash LW</b> Efficient cleaning system with liquid detergent and possibility of remote execution.	◦	-	◦	-
<b>Integrated hand-held retractable shower.</b>	◦	◦	◦	◦
<b>HACCP</b> available remotely and with USB	•	•	•	•
<b>Connectivity</b>				
<b>FagorKonnnect</b>	•	•	•	•
<b>Ethernet / Wifi</b>	•	•	•	•
<b>USB port</b>	•	•	•	•

Features	CPW	CP	CW	C
<b>PureSteam</b> (boiler) 100% pure steam generator, with programmed descaling.	•	•	-	-
<b>DirectSteam</b> (Injection)	-	-	•	•
<b>ClimaControl</b> Management and regulation of the real humidity in the chamber with 10% accuracy.	•	•	•	•
<b>EZ sensor</b> Internal multipoint core temperature probe.	•	•	•	•
<b>Monoprobe</b> Possibility to use only one probe per cooking: EZ sensor or external probe (SV)	◦	◦	◦	◦
<b>Functions</b>				
<b>FagorRecipeCenter</b> (recipe collection)	•	•	•	•
<b>mCooking</b> - Manual cooking modes: Low and super-steam (30-130°C), Mixed (30-300°C) and Convection (30-300°C).	•	•	•	•
<b>Cooking mode</b> Predefined cooking recipes.	•	•	•	•
<b>Funciones adicionales</b>				
Predefined cooking processes.	•	•	•	•
-	-	-	-	-
<b>Control</b>				
<b>FagorDial</b> 2.8" display with rotary push control and manual buttons with segment display.	•	•	•	•
-	-	-	-	-
<b>Higiene</b>				
<b>iWash SW</b> Efficient cleaning system with solid detergent and rinse aid.	•	-	•	-
<b>iWash LW</b> Efficient cleaning system with liquid detergent and possibility of remote execution.	◦	-	◦	-
<b>Integrated hand-held retractable shower.</b>	◦	◦	◦	◦
<b>HACCP</b> available remotely and with USB	•	•	•	•
<b>Connectivity</b>				
-	-	-	-	-
-	-	-	-	-
<b>USB port</b>	•	•	•	•

- Standard
- Optional
- Not available

## CONCEPT

## iKORE 061

## PureSteam or DirectSteam

FagorDial  
2.8"

## General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN1/1	6 GN1/1
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	11,1 kW	0,83 kW / 12 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	895mm	895mm
Dimensions and weight	Depth (with handle)	817mm (883mm)	817mm (883mm)
	Gas with boiler versions	-	922mm (988mm)
	Height (with hinge)	846mm (877mm)	846mm (877mm)
	Net weight (gross)	~118,5Kg (145Kg)	~146Kg (162,5Kg)

## Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	●	CPW-061-(E/G) R SW S	19073648	-	19088202	-
		-	CPW-061-(E/G) R SW	19107352	-	19107353	-
	Spray mode	●	CP-061-(E/G) R S	19096875	-	19096877	-
		-	CP-061-(E/G) R	19098464	-	19107350	-
DirectSteam injection	Solid iWash	●	CW-061-(E/G) R SW S	19107357	-	19107356	-
		-	CW-061-(E/G) R SW	19076322	-	19088201	-
	Spray mode	●	C-061-(E/G) R S	19107354	-	19107355	-
		-	C-061-(E/G) R	19074625	-	19088200	-




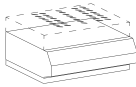




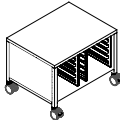
















## Configurable options

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	-

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0001	-
230V 1N 50/60Hz	0102-0002	-
Marine 440V 3~ 50/60Hz	0102-0003	-
230V 1N 60Hz	0102-0007	-
230V 2~ 50Hz	0102-0008	-
230V 2~ 60Hz	0102-0009	-

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


Accessories 061


EXTRACCIÓN	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	LEFT OPENING (L)	HEIGHT (mm)				CODE	€
	EXH-11	x	-	-	303	x	-	-	19085190	-
	EXH-11 L	x	-	x	303	x	-	-	19103220	-
	EXH-11-CA	x	x	-	363	x	-	-	19103393	-
	EXH-11-CA L	x	x	x	363	x	-	-	19104232	-
	FCA	Replacement for activated carbon filter of EXH-11 CA				x	-	-	19107067	-
	Kit EXT-11	Extraction kit for EXH-11 hoods				x	-	-	19096417	-
	Kit CTG-11	Flue gas exhaust stack for 061 ovens				-	x	x	19095581	-
STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)				CODE	€
	SH-11-65	-	-	-	650	x	x	-	19082326	-
						-	-	x	19082327	
	SH-11-65 R	-	x	-	650	x	x	-	19083237	-
						-	-	x	19083234	
	SH-11-65 B	2 x 6 GN1/1 (68mm)	-	-	650	x	x	-	19082006	-
						-	-	x	19082005	
	SH-11-65 BR	2 x 6 GN1/1 (68mm)	x	-	650	x	x	-	19083238	-
						-	-	x	19083239	
	SH-11-65 BCP	2 x 6 GN1/1 (68mm)	-	x	650	x	x	-	19079211	-
						-	-	x	19079233	
	SH-11-85	-	-	-	850	x	x	-	19103370	-
						-	-	x	19103413	
	SH-11-85 R	-	x	-	850	x	x	-	19103373	-
						-	-	x	19103415	
	SH-11-85 B	2 x 6 GN1/1 (68mm)	-	-	850	x	x	-	19103369	-
						-	-	x	19103442	
	SH-11-85 BR	2 x 6 GN1/1 (68mm)	x	-	850	x	x	-	19103381	-
						-	-	x	19103443	
STRUCTURES	MODEL	RACKS (SPACING)							CODE	€
	EB-061*	Mobile rack for 6 GN1/1 trays (62mm)				x	x	x	19011559	-
	EP-061*	Mobile rack for 18 plates Ø31 (64mm) * GE-11 and CP-11(-R) required				x	x	x	19013353	-
TROLLEYS	MODEL	DESCRIPTION							CODE	€
	GE-11	Structure rack for EB-061 and EP-061				x	x	x	19011569	-
	CP-11	Structure support trolley for oven on SH-11-65				x	x	x	19013352	-
	CP-11-R	Adjustable structure support trolley for oven on SH-11				x	x	x	19018752	-
PLINTH	MODEL	DESCRIPTION							CODE	€
	Kit Z-11	Plinth kit				x	x	-	19087303	-
						-	-	x	19087305	

x Included - Not included

For more accessories, check 'other accessories' chapter

 For electric ovens only

 For gas ovens only

 Only for gas ovens with boiler: APW-061-G