



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

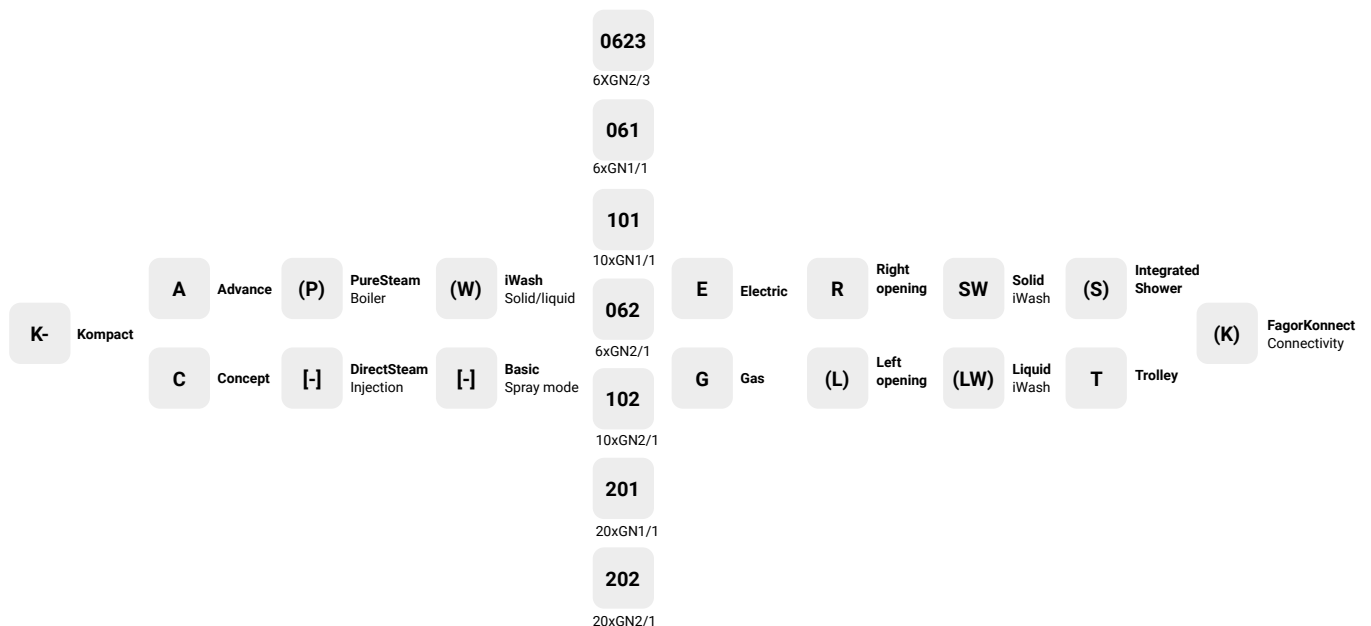
Connected to ease, supervise and manage the daily work with a realtime vision and in a remote way.

**\*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
<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>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>FagorKonnect</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 062

## PureSteam or DirectSteam

FagorDial  
2.8"

## General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN2/1	Version no disponible
	Spacing between rack rails	68mm	-
Energy supply (standard)	Electric / gas power	22,2 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N	-
	Width	1134mm	-
Dimensions and weight	Depth (with handle)	1066mm (1134mm)	-
	Height (with hinge)	846mm (877mm)	-
	Net weight (gross)	~190Kg (220Kg)	-

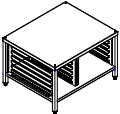







## Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	●	CPW-062-E R SW S	19087480	-	-	-
		-	CPW-062-E R SW	19107366	-	-	-
	Spray mode	●	CP-062-E R S	19096879	-	-	-
		-	CP-062-E R	19107365	-	-	-
DirectSteam injection	Solid iWash	●	CW-062-E R SW S	19107368	-	-	-
		-	CW-062-E R SW	19088207	-	-	-
	Spray mode	●	C-062-E R S	19107367	-	-	-
		-	C-062-E R	19088206	-	-	-

## 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		0102-0011	-
	Marine 440V 3~ 50/60Hz		0102-0013	-

**Accessories 062**

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-062*	Mobile rack for 6 GN2/1 trays (62mm)				19095517	-
	EP-062*	Mobile rack for 28 plates Ø31 (75mm) * GE-21 and CP-21(-R) required				19095518	-
TROLLEYS	MODEL	DESCRIPTION				CODE	€
	GE-21	Structure rack for EB-062 and EP-062				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