Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
AW-201-G NG R SW T WRAS 230V 1N 50Hz

19098897 15/07/2022

DENOMINATION:

iKORE oven Advance (touchscreen) DirectSteam (inyection) with inteligent iWwashing for 20 trays GN 1/1 gas heating.

DESCRIPTION :

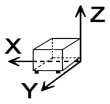
FUNCTIONS:
- 10.1" glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment:
  . Options at the end of the cooking process: maintain temperature, repeat cooking process, etc.
  . Ability to modify smart cooking processes in progress and adjust parameters at any time
- Additional functions (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration): Smart cooking process 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 30-98º, steam 99º, super steam 100- 130º, mixed 30-300º and convection 30-300º
- 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, language and system settings
- Integrated help functions and instruction manual
- Control and monitoring of the equipment from mobile devices via FagorKonnect
- 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 ºC to ºF
- Energy consumption display
- Display of actual values and selected values
- Delayed programming
- JIT (just in time) programming

DIMENSIONS



X Width	930 mm	X Gross width	1015 mm
Y Depth	964 mm	Y Gross depth	1095 mm
Z Height	1841 mm	Z Gross height	2070 mm
Net Weight	268,0 kg	Gross Weight	321,0 kg
Net volume	1,660 m3	Gross volume	2,301 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	1,20 kW
Electric power	1,545 kW
Amperage (A)	12A
Heating power	0,35 kW
Voltage	230V - 1N
Electric frequency	50Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	NG
Gas power	36,00 kW
Gas consumption	3,809 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	2X1,5MM²+T-16A
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
Extraction 2 diameter	38,00 mm

OTHERS

Door opening	Right

TECHNICAL FEATURES

Number of trays	20

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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 (indirect combustion, does not pass through the oven chamber)
- Auto-reverse system for reversing fan rotation
- Triple-glazed, ventilated cooking chamber door
- 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)
- 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 FagorKonnect

WRAS approved, conforms to testing under the Water Supply (Water Fittings) regulations and scottish byelaws

SPECIFIC OPTIONS :

- ELECTRIC POWER : 230V 1N 50HZ - 201
- FUSE DENITINION : 201-202 G
- BRAND : FAGOR
- GAS POWER : NG NATURAL GAS
- OPENING DOOR : R RIGHT
- WASHING SYSTEM : SW IWASHING SOLID
- SHOWER : NO
- TROLEY : T TROLEY 201

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- HINGING RACK : GN TRAY
- SOUS VIDE : NO
- IOT : NO
- CERTIFICATE : CE
- WRAS : WRAS

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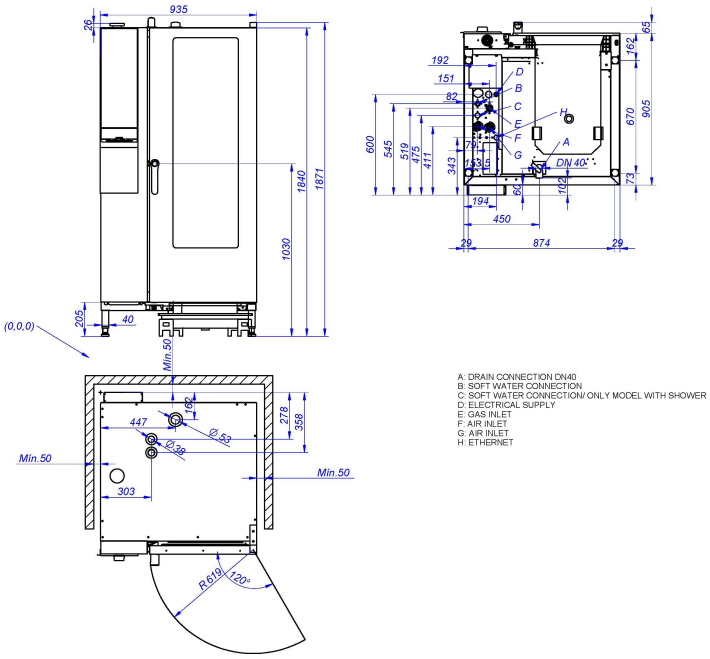
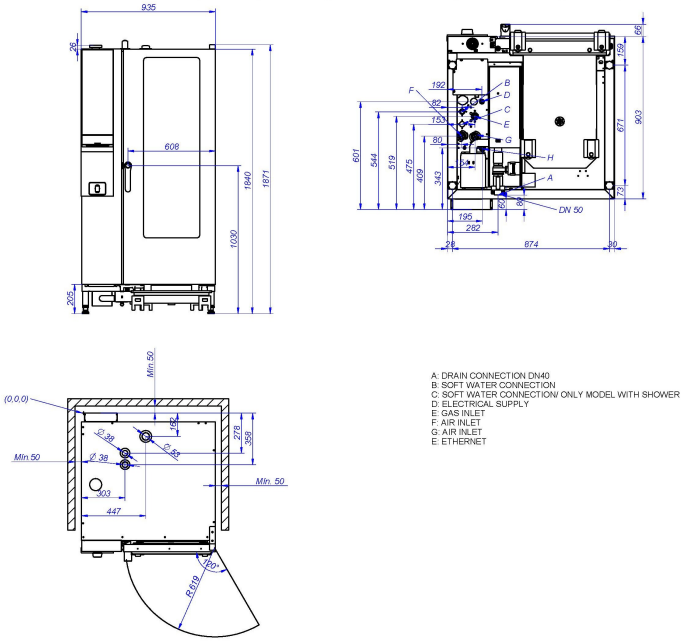
201- INJECTION BASIC WASHING



A: DRAIN CONNECTION DN40
B: SOFT WATER CONNECTION
C: SOFT WATER CONNECTION/ ONLY MODEL WITH SHOWER
D: ELECTRICAL SUPPLY
E: GAS INLET
F: AIR INLET
G: AIR INLET
H: ETHERNET

201- INJECTION INTELLIGENT WASHING



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