Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
AW-202-E R SW T K 400V 3N 50/60Hz

12/10/2023

DENOMINATION:

iKORE oven Advance (touch control panel), DirectSteam (injection models) with intelligent washing system for 20 trays GN 2/1, electric 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 processes 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 20-300º and convection 20-300º
- 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.
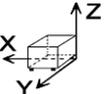CONTROLS:
- EasyCooking: option to configure the programmes by password
- Languages: 36
- Ability to configure screen tone, volume and contrast
- Melodies: 8
- Power, network and language settings
- Integrated help functions and instruction manual
- Control and monitoring of the equipment from mobile 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
- Ability to select 1/2 power

DIMENSIONS

X Width	1162	mm	X Gross width	1180	mm
Y Depth	1074	mm	Y Gross depth	1245	mm
Z Height	1841	mm	Z Gross height	2080	mm
Net Weight	302,0	kg	Gross Weight	369,0	kg
Net volume	2,300	m3	Gross volume	3,056	m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	1,20 kW
Electric power	67,200 kW
Amperage (A)	98,7A / 171,7A / 297,4A / 98,7
Heating power	66,00 kW
Voltage	380-415V/220-240V/220-240V/440
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	40,00 L/h

CONNECTIONS TECHNICAL SPECIFICATIONS

230 V three-phase wiring	3X70MM2+T- 180A
Single-phase 230V wiring	2X120MM²+T-320A
Three-phase +N 400V wiring	3X35MM2 +N+T-125A
Water inlet diameter	3/4´´
Drain 1 diameter	40

OTHERS

Door opening	Right

TECHNICAL FEATURES

Number of trays	20

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- 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: bidirectional turbine that provides intelligent even heat distribution
- Auto-reverse system for reversing fan rotation
- Triple-glazed, ventilated cooking chamber door (all except 0623)
- 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

SPECIFIC OPTIONS :

- ELECTRIC POWER : 400V 3N 50/60HZ - 202
- FUSE DEFINITION : 202 E
- BRAND : FAGOR
- DOOR OPENING : R RIGHT
- WASHING SYSTEM : SW-IWASHING SOLID
- SHOWER : NO
- TROLLEY : T-TROLLEY 202
- RACK : GN TRAY
- SOUS VIDE & THERMAL PROBE : NO
- CONNECTIVITY : K-WITH IOT CONNECTIVITY
- CERTIFICATION : CE
- REG4: WITH REG4

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POSSIBLE ACCESSORIES :

- CONVERSION KITS
- CLEANING ACCESSORIES
- SPECIFIC FOR 202
- COOKING ACCESSORIES O
- STACKING SET
- STRUCTURES AND TROLLEYS
- FASTENING KIT
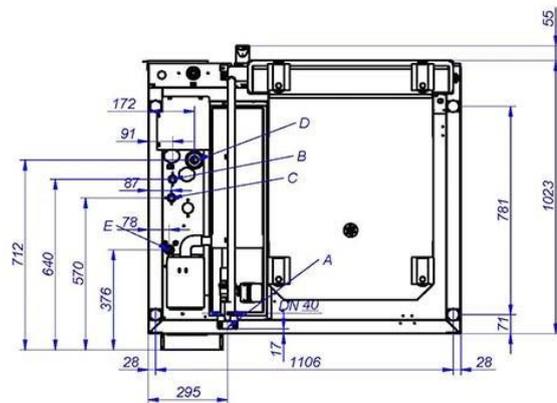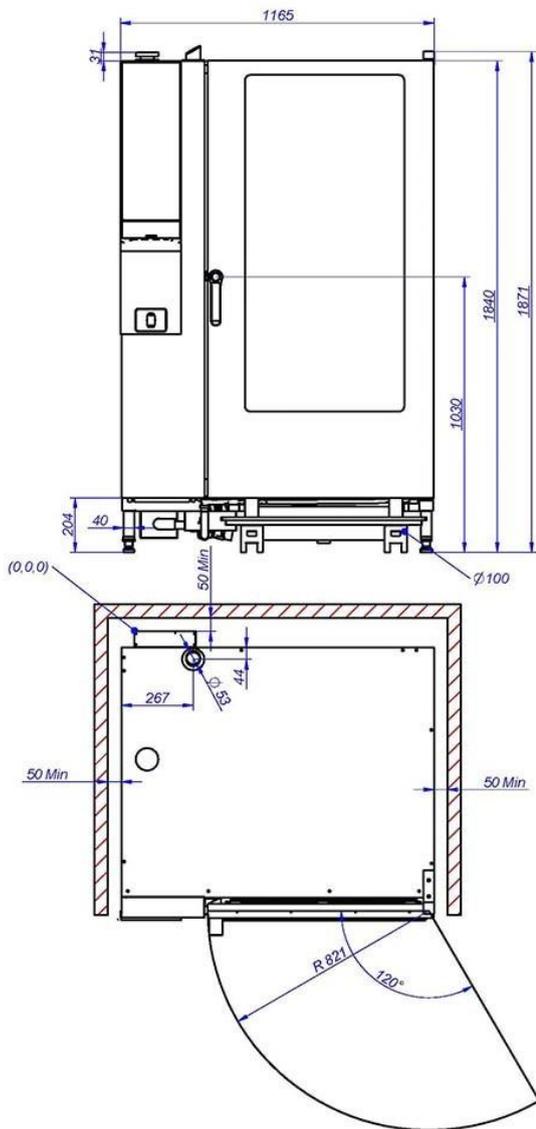- THERMICAL COVER
- VARIOUS
- KIT BAFFLE

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A: DRAIN CONNECTION DN40
B: SOFT WATER CONNECTION
C: COLD WATER CONNECTION
D: ELECTRICAL SUPPLY
E: ETHERNET