Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
AW-101-E R SW WRAS 400V 3N 50/60Hz

19099041 15/07/2022

DENOMINATION:

iKORE oven Advance (touchscreen) DirectSteam (inyection) with inteligent iWwashing for 10 trays GN 1/1 electric heating.

DESCRIPTION :

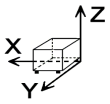
FUNCTIONS:
- 10.1" glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment:
  . Options at the end of the cooking process: maintain temperature, repeat cooking process, etc.
  . Ability to modify smart cooking processes in progress and adjust parameters at any time
- Additional functions (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration): Smart cooking 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	898 mm	X Gross width	980 mm
Y Depth	817 mm	Y Gross depth	953 mm
Z Height	1117 mm	Z Gross height	1340 mm
Net Weight	140,0 kg	Gross Weight	171,0 kg
Net volume	0,820 m3	Gross volume	1,251 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	0,60 kW
Electric power	18,600 kW
Amperage (A)	27,7A
Heating power	18,00 kW
Voltage	380-415V - 3N
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	10,00 L/h

CONNECTIONS TECHNICAL SPECIFICATIONS

230 V three-phase wiring	3X6MM²+T-32A
Single-phase 230V wiring	2X10MM²+T-50A
Three-phase +N 400V wiring	3X2,5MM2 +N+T-20A
Water inlet diameter	3/4´´
Drain 1 diameter	40

OTHERS

Door opening	Right

TECHNICAL FEATURES

Number of trays	10

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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 : 400V 3N 50/60HZ - 101
- FUSE DENITINION : 101 E
- BRAND : FAGOR
- GAS POWER : NOT APPLY
- OPENING DOOR : R RIGHT
- WASHING SYSTEM : SW IWASHING SOLID
- SHOWER : NO
- TROLEY : NOT APPLY

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

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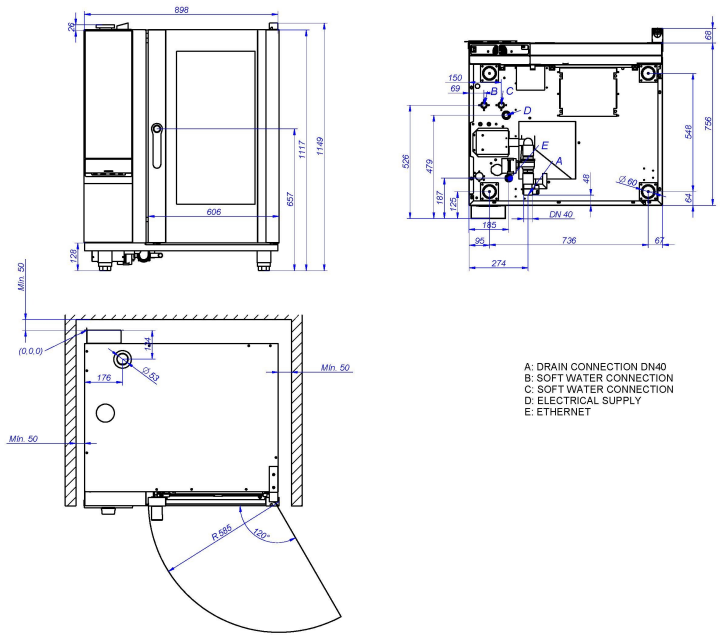
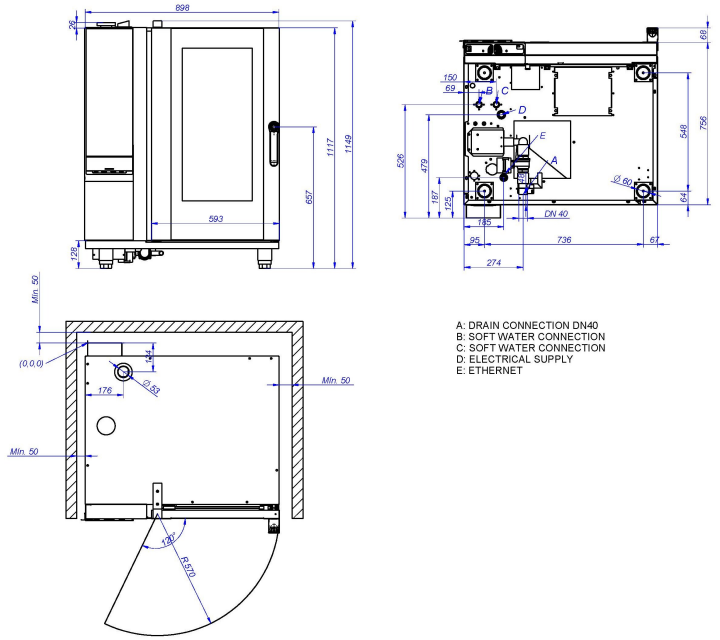
101- BOILER / INJECTION RIGHT DOOR INTELLIGENT WASHING



101- BOILER / INJECTION LEFT DOOR INTELLIGENT WASHING