



**Catalogue**  
FOOD SERVICE  
**Chapter**  
COOK & CHILL

**Specific model**  
CPW-101-G NG R SW S 230V 1N 50Hz

19103775

12/10/2023

**DENOMINATION:**

iKORE oven Concept (digital control panel), PureSteam (boiler models) with intelligent washing system for 10 trays GN 1/1, gas heating.

**DESCRIPTION :**

**FUNCTIONS:**

- 2.8" screen with rotary knob and push function for configuring and confirming inputs
- iClima:
  - . Humidity management and control by means of direct measurement with a humidity sensor
  - . 10% regulation capacity- Fagor Recipe Center
- Fagor Recipe Center:
  - . 100 factory preset and culinary tested recipes
  - . Storage capacity for more than 100 9-stage recipes
- Air and water cool-down (rapid cabinet cooling function)
- Cooking modes: low temperature steam 30-98°, steam 99°, super steam 100- 130°, mixed 20-300° and convection 20-300°
- Chamber dehumidification for crispy roasts
- Delta cooking

**PURESTEAM:**

- Higher steam saturation in the chamber than an injection oven
  - Pure steam generator with automatic filling function
  - Impurities in the water are deposited in the boiler, facilitating the maintenance of the oven and an impurity-free cooking chamber.
  - Steam generator equipped with limescale detector.
- Automatic and adjustable emptying of the generator every 24 hours of cooking.

- Limescale detection system
- Semi-automatic descaling system
- Guided descaling programme

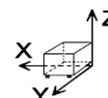
**CONTROLS:**

- Languages: 5
- Ability to configure screen tone, volume and contrast.
- Tone: 8
- Power, network and language settings.
- 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 humidification system
- Variable humidification with 5 levels
- 6 programmable air circulation speeds (from 1400 rpm to turbine stop)
- Option to switch from °C to °F
- Display of actual values and selected values
- Delayed programming
- Ability to select 1/2 power
- Automatic humidification system
- Automatic dehumidification system
- 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

**DIMENSIONS**



X Width	898 mm	X Gross width	980 mm
Y Depth	922 mm	Y Gross depth	1055 mm
Z Height	1117 mm	Z Gross height	1340 mm
Net Weight	148,0 kg	Gross Weight	178,0 kg
Net volume	0,820 m3	Gross volume	1,385 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Engine power	0,60 kW
Electric power	0,830 kW
Amperage (A)	6,2A
Heating power	0,23 kW
Voltage	230V - 1N
Electric frequency	50Hz

**GAS TECHNICAL SPECIFICATIONS**

Gas power	18,00 kW
Regulated	NG G20/G25/G25.1 20/25/25 mbar

**WATER TECHNICAL SPECIFICATIONS**

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

**CONNECTIONS TECHNICAL SPECIFICATIONS**

Single-phase 230V wiring	2X1,5MM <sup>2</sup> +T-10A
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	38,00 mm

**OTHERS**

Door opening	Right
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**TECHNICAL FEATURES**

Number of trays	10
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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 locking positions for greater 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

**WASHING SYSTEM:**

- iWashing (environmentally 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
- Indication of cleaning status and remaining time

**SPECIFIC OPTIONS :**

- ELECTRIC POWER : 230V 1N 50HZ - 101
- FUSE DEFINITION : 061-101-062-102 G
- BRAND : FAGOR
- GAS : NG NATURAL GAS
- DOOR OPENING : R RIGHT
- WASHING SYSTEM : SW-IWASHING SOLID
- SHOWER : S-RETRACTIL SHOWER
- RACK : GN TRAY
- SOUS VIDE & THERMAL PROBE : NO
- CONNECTIVITY : NO
- CERTIFICATION : CE
- REG4: WITH REG4

**POSSIBLE ACCESSORIES :**

- CONVERSION KITS
- CLEANING ACCESSORIES
- COOKING ACCESSORIES O
- SUPPORTS OVENS
- STRUCTURES AND TROLLEYS
- FASTENING KIT
- THERMICAL COVER
- PASTRY GUIDES
- VARIOUS
- KIT BAFFLE



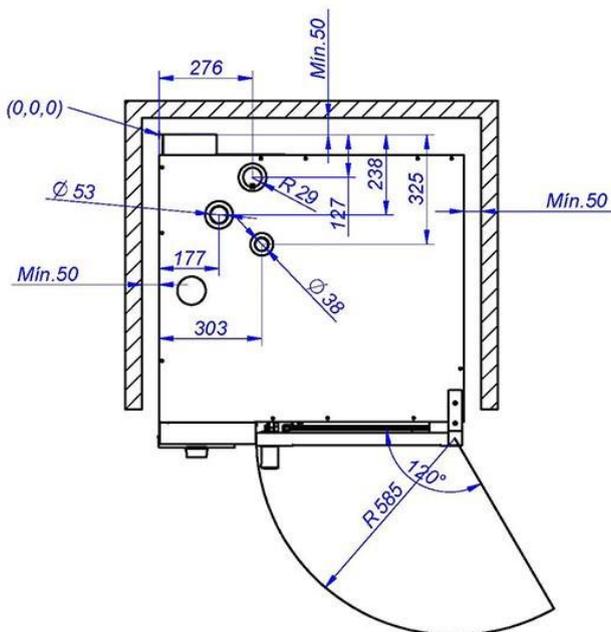
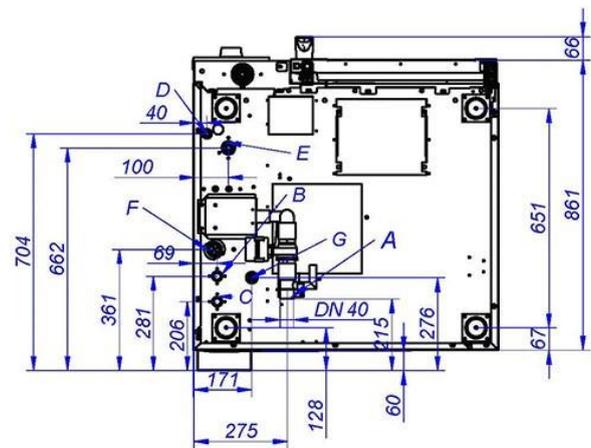
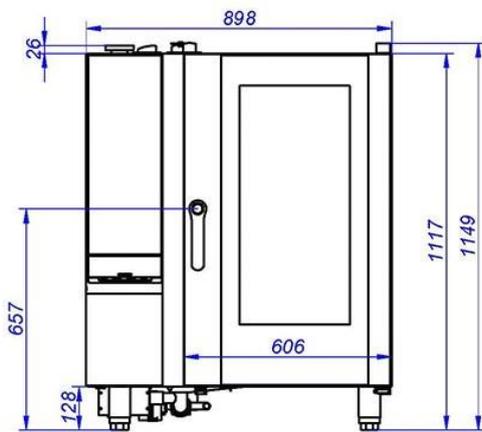


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- A: DRAIN CONNECTION DN40
- B: SOFT WATER CONNECTION
- C: SOFT WATER CONNECTION
- D: ELECTRICAL SUPPLY
- E: GAS INLET
- F: AIR INLET
- G: ETHERNET