



Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
CPW-061-G NG R SW S 230V 1N 50Hz

19103773

12/10/2023

DENOMINATION:

iKORE oven Concept (digital control panel), PureSteam (boiler models) with intelligent washing system for 6 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

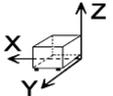
CONTROLS:

- 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	846 mm	Z Gross height	1070 mm
Net Weight	158,0 kg	Gross Weight	180,0 kg
Net volume	0,710 m3	Gross volume	1,106 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	12,00 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 ² +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
--------------	-------

TECHNICAL FEATURES

Number of trays	6
-----------------	---





Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
CPW-061-G NG R SW S 230V 1N 50Hz

19103773

12/10/2023

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 - 061
- 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
- REG 4: REG 4

POSSIBLE ACCESSORIES :

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



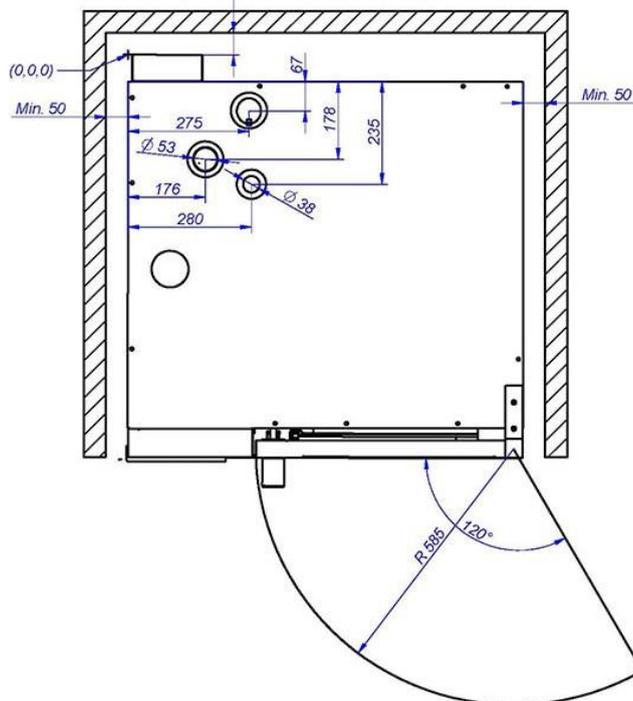
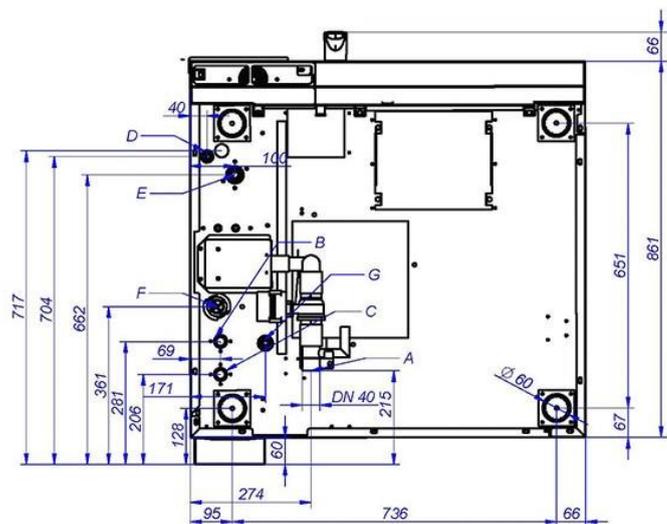
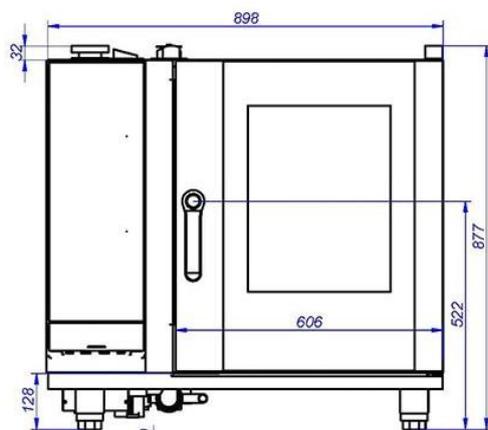


Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
CPW-061-G NG R SW S 230V 1N 50Hz

19103773

12/10/2023



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