The photo may show the standard model and not the configurated one

Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
APW-102-G

18004313 12/09/2022

DENOMINATION:

iKORE oven Advance (touch control panel), PureSteam (boiler models) with intelligent washing system for 10 trays GN 2/1, gas heating.
Configurable

DESCRIPTION :

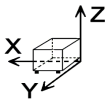
FUNCTIONS:
- 10.1" glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment:
  . Options at the end of the cooking process: maintain temperature, repeat cooking process, etc.
  . Ability to modify smart cooking processes in progress 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 roasts
- DeltaT cooking for delicate 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:
- EasyCooking: option to configure the programmes by password
- Languages: 36
- Ability to configure screen tone, volume and contrast
- Tones: 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

DIMENSIONS



X Width	1130 mm	X Gross width	1215 mm
Y Depth	1063 mm	Y Gross depth	1200 mm
Z Height	1117 mm	Z Gross height	1340 mm
Net Weight	260,0 kg	Gross Weight	273,0 kg
Net volume	1,350 m3	Gross volume	1,954 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	0,60 kW
Electric power	0,830 kW
Amperage (A)	6,2A / 6,2A
Heating power	0,23 kW

GAS TECHNICAL SPECIFICATIONS

Gas power	35,00 kW
Regulated	LPG G30/G31 28-30/37 mbar
	NG G20/G25/G25.1 20/25/25 mbar
	TOWN G110/G120/G130/G150 8mb

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-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	60,00 mm

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- 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
- 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 connected or not 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

OPTIONS :

- BRAND
- CERTIFICATION
- CONNECTIVITY

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- DOOR OPENING
- ELECTRIC POWER
- FUSE DEFINITION
- GAS
- RACK
- SHOWER
- SOUS VIDE & THERMAL PROBE
- WASHING SYSTEM
- WRAS

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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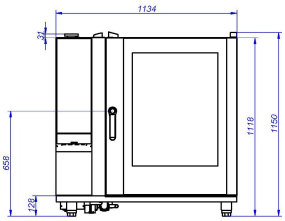
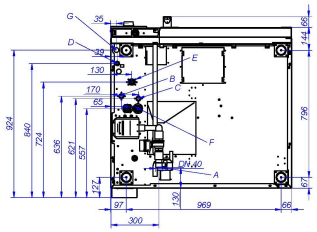
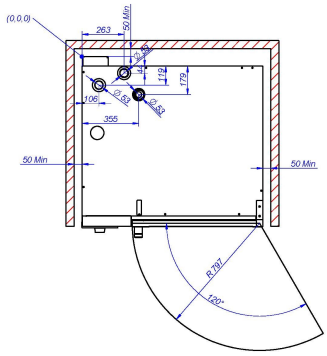
102- BOILER RIGHT DOOR INTELLIGENT WASHING

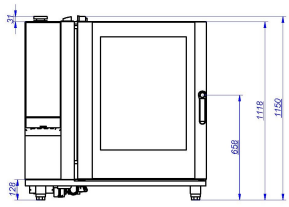


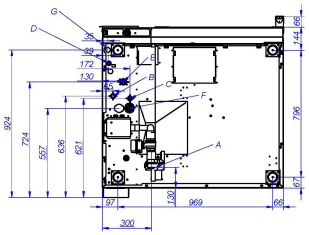


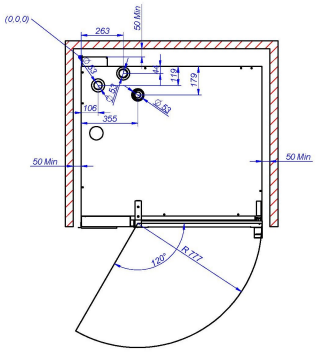


A: DRAIN CONNECTION DN40
B: SOFT WATER CONNECTION
C: COLD WATER CONNECTION
D: ELECTRICAL SUPPLY
E: GAS INLET
F: AIR
G: ETHERNET

102- BOILER LEFT DOOR INTELLIGENT WASHING







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