



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

**Specific model**  
APW-101-E

18004289

06/07/2022

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

**DENOMINATION:**

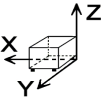
iKORE ovenAdvance (touchscreen)PureSteam (boiler)with intelligent iWwashingfor 10 trays GN 1/1 electric heating. Configurable

**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 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 30-98°, steam 99°, super steam 100- 130°, mixed 30-300° and convection 30-300°
  - 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, language and system settings
  - Integrated help functions and instruction manual
  - Control and monitoring of the equipment from mobile devices via FagorConnect
  - 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

**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 | 148,0 kg | Gross Weight   | 188,0 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 / 48,2A / 83,5A /27,7A |
| Heating power  | 18,00 kW                     |

**WATER TECHNICAL SPECIFICATIONS**

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

**CONNECTIONS TECHNICAL SPECIFICATIONS**

|                            |                 |
|----------------------------|-----------------|
| 230 V three-phase wiring   | 3X10MM2+T- 50A  |
| Single-phase 230V wiring   | 2X25MM2+T-100A  |
| Three-phase +N 400V wiring | 3X6MM2 +N+T-32A |
| Water inlet diameter       | 3/4"            |
| Drain 1 diameter           | 40              |





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- Variable humidification with 5 levels
- 6 programmable air circulation speeds (from 1400 rpm to turbine stop)
- Option to switch from °C to °F
- 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 (indirect combustion, does not pass through the oven chamber)
- Auto-reverse system for reversing fan rotation
- Double-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 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 FagorKconnect

**OPTIONS :**

- BRAND
- CERTIFICATE
- ELECTRIC POWER





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- FUSE DENITINION
- HINGING RACK
- IOT
- OPENING DOOR
- SHOWER
- SOUS VIDE
- WASHING SYSTEM
- WRAS

**POSSIBLE ACCESSORIES :**

- COOK & CHILL
- CONVERSION KITS
- CLEANING ACCESSORIES
- SPECIFIC FOR 061 AND 101
- SPECIFIC FOR 061 AND 103
- COOKING ACCESSORIES O
- STACKING SET
- SUPPORTS OVENS
- STRUCTURES AND TROLLEYS
- FASTENING KIT
- THERMICAL COVER
- PASTRY GUIDES
- VARIOUS
- KIT BAFFLE





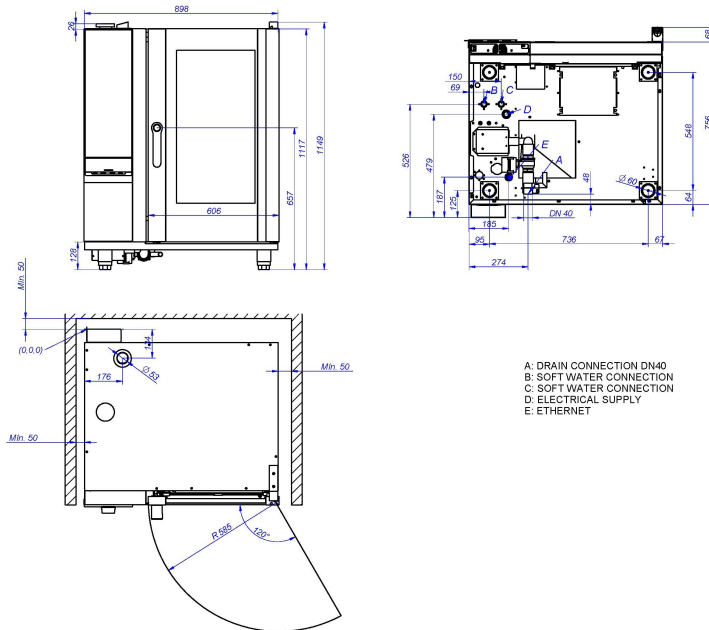
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**101- BOILER / INJECTION RIGHT DOOR INTELLIGENT WASHING**



**101- BOILER / INJECTION LEFT DOOR INTELLIGENT WASHING**

