



APW-061ERLWS FAGOR IKORE Advanced Boiler 6 Tray Electric Combi Oven

Quick Overview

- 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 using 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 to 98Â°, steam 99Â°, super steam 100 to 130Â°, mixed 30 to 300Â° and convection 30 to 300Â°
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cooking
- HACCP data output
- iWashing: fully automatic washing system with detergent tank
- Pans and Trays not included

Description

A professional, configurable oven that stands out for its precision in cooking results thanks to its steam saturation system and effective climate management. It certainly marks a before and an after in the way we cook. The iKORE generation is autonomous. It includes a system of intelligent recipes and additional cooking process features, and can even be controlled remotely. And when you have finished, we guarantee maximum hygiene thanks to the innovative washing system.

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2 Years Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	126
Width (mm)	898
Depth (mm)	817
Height (mm)	846
Packing Width (mm)	953
Packing Depth (mm)	980
Packing Height (mm)	1070
Power	415V; 11.1kW / 3-N
Warranty	2 Years Parts and Labour