



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor CW-061ERSWS iKORE Concept Combi Oven – 6 Tray, Electric

Model / SKU: CW-061ERSWS

KW COMMERCIAL KITCHEN

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/897/product/6423/>



Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
CW-061-E R SW 400V 3N 50/60Hz

19076322

08/08/2022

DENOMINATION:

iKORE ovenConcept (digital) DirectSteam (injection) with intelligent washing for 6 trays GN 1/1 electric heating right opening.

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 30-300° and convection 30-300°
- Chamber dehumidification for crispy roasts
- Delta cooking

DIRECTSTEAM:

- Steam generation by injecting water into the turbine, atomising the water and converting it into steam.

CONTROLS:

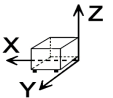
- Languages: 5
- Ability to configure screen tone, volume and contrast.
- Tone: 8
- Power, network, language and system settings.
- SAT and Trade fair mode

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 (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 locking positions for greater user safety)
- Proximity contact door switch

DIMENSIONS

X Width	898 mm	X Gross width	980 mm
Y Depth	817 mm	Y Gross depth	953 mm
Z Height	846 mm	Z Gross height	1070 mm
Net Weight	115,0 kg	Gross Weight	135,0 kg
Net volume	0,630 m3	Gross volume	0,999 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	0,60 kW
Electric power	11,100 kW
Amperage (A)	16,9A
Heating power	10,50 kW
Voltage	380-415V - 3N
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

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

CONNECTIONS TECHNICAL SPECIFICATIONS

230 V three-phase wiring	3X6MM ² +T-32A
Single-phase 230V wiring	2X10MM ² +T-50A
Three-phase +N 400V wiring	3X2,5MM ² +N+T-20A
Water inlet diameter	3/4"
Drain 1 diameter	40

OTHERS

Door opening	Right
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TECHNICAL FEATURES

Number of trays	6
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- 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 <(>&<)> 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 : 400V 3N 50/60HZ - 061
- FUSE DEFINITION : 061 E
- BRAND : FAGOR
- GAS : NOT APPLY
- DOOR OPENING : R RIGHT
- WASHING SYSTEM : SW-IWASHING SOLID
- SHOWER : NO
- TROLLEY : NOT APPLY
- RACK : GN TRAY
- SOUS VIDE & THERMAL PROBE : NO
- CONNECTIVITY : NO
- CERTIFICATION : CE
- WRAS : NO 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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