KW COMMERCIAL KITCHEN

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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FAGOR IKORE CONCEPT COMBI OVENS

CW-061ERSWS

CW-101ERSWS

CW-201ERSWS

EASY-TO-USE 2.8" ROTARY SCREEN

Simple navigation with rotary knob and push-button for quick configuration and confirmation.

100 PRE-PROGRAMMED RECIPES

Simple navigation with rotary knob and push-button for quick configuration and confirmation.

ADVANCED HUMIDITY CONTROL (ICLIMA)

Simple navigation with rotary knob and push-button for quick configuration and confirmation.

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Simple navigation with rotary knob and push-button for quick configuration and confirmation.

AUTOMATIC CLEANING SYSTEM (IWASHING)

Simple navigation with rotary knob and push-button for quick configuration and confirmation.

VERSATILE COOKING MODES

Simple navigation with rotary knob and push-button for quick configuration and confirmation.

FAGOR PROFESSIONAL

FAGOR IKORE CONCEPT COMBI OVENS

CW-061ERSWS

CW-101ERSWS

CW-201ERSWS

Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (kW/A)
CW-061ERSWS	6 x 1/1GN	898x817x846	115	415	11.1/3~N
CW-101ERSWS	10 x 1/1GN	898x817x1117	140	415	18.6/3~N
CW-201ERSWS	20 x 1/1GN	898x817x1841	249	415	37.2/3~N

FEATURES + BENEFITS

- 2.8'' screen with rotary knob and push function for configuring and confirming inputs
- Fagor Recipe Center: 100 factory preset and culinary tested recipes
- Chamber dehumidification for crispy roasts
- Delta cooking
- iClima: Humidity management and control by means of direct measurement with a humidity sensor
- Air and water cool-down (rapid cabinet cooling function)
- 10% regulation capacity
- Fagor Recipe Center
- HACCP record system
- Cooking modes: low temperature steam 30-98º, steam 99º, super steam 100-130º, mixed 30-300º and convection 30-300º
- Intuitive Interface, 2.8'' screen with rotary knob
- EZ-Sensor: Multi-point internal probe for accurate temperature monitoring
- Rapid cool-down by an efficient air and water system
- HACCP compliance to ensure food safety
- iWashing System for easy solid automatic cleaning system
- Diverse Cooking Modes – steam and convection (30-300º)
- Triple-glazed door ensures heat retention and safety
- iKonnect Portal optional for enhanced connectivity
- Possibility of working with one internal probe or external probe
- Optional Stands Available: YXD-APE-6-SN and YXD-APE-8-SN

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