



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor APW-101ERLWS iKORE Advanced Boiler Combi Oven – 10 Tray

Model / SKU: APW-101ERLWS

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FAGOR IKORE ADVANCED COMBI OVENS

APW-061ERLWS

APW-101ERLWS

APW-201ERLWS



LARGE 10.1" TOUCH DISPLAY

Intuitive glass touchscreen for easy navigation, recipe control, and smart adjustments.



SMART ICOOKING TECHNOLOGY

Automatically adjusts cooking processes with the ability to modify parameters in progress for perfect results.



EXPANDED COOKING FUNCTIONS

Advanced modes including regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie, and dehydration.



200 PRESET RECIPES + UNLIMITED STORAGE

Built-in recipes with the ability to save unlimited custom recipes for ultimate flexibility.



ENHANCED PROBE SYSTEM

Works with one internal probe plus up to two external probes for precision monitoring.



ADVANCED IWASHING LIQUID SYSTEM

Automatic liquid smart washing ensures maximum hygiene and reduced downtime.



FAGOR IKORE CONCEPT COMBI OVENS



APW-061ERLWS



APW-101ERLWS



APW-201ERLWS

Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage (V)	Power (kW/A)
APW-061ERLWS	6 x 1/1GN	898x817x846	126	415	11.1/3~N
APW-101ERLWS	10 x 1/1GN	898x817x1117	148	415	18.6/3~N
APW-201ERLWS	20 x 1/1GN	930x964x1841	306	415	37.2/3~N

FEATURES + BENEFITS

- 10.1" glass state of the art touch screen for easy and intuitive operation
 - iCooking: Smart cooking process with automatic adjustment
 - Options at end of cooking process: maintain temperature, repeat cooking process, etc
 - Modify smart-cooking processes at any time during cooking
 - Additional functions (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration)
- iClima: Humidity management and control by means of direct measurement with a humidity sensor
 - 200 factory preset and culinary tested recipes with the ability to manage your favourite recipes
 - Unlimited 9-stage recipe storage capacity
 - Air and water cool-down (rapid cabinet cooling function)
 - Chamber dehumidification for crispy roasts
 - Multitray cooking modes: low temperature steam 30-98°, steam 99°, super steam 100-
- 130°, mixed 30-300° and convection 30-300°
 - DeltaT cooking system for delicate cooking
 - HACCP record system
 - iWashing: Liquid smart washing system
 - Works with an internal probe and up to 2 external probes at the same time
 - Optional stand and multiple accessories available