



PRODUCT DOCUMENT PACK

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PRODUCT

Fagor APW-201ERLWS iKORE Advanced Boiler 20-Tray Combi Oven – 18.6 kW

Model / SKU: APW-201ERLWS

KW COMMERCIAL KITCHEN

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APW-201ERLWS FAGOR IKORE Advanced Boiler 20 Tray 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)
- Pans and Trays not included

Description

A professional, configurable oven which 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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- 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
- HACCP record system
- iWashing: Fully automatic washing system with detergent tank
- HACCP data output
- Pans and Trays not included

2 Years Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	306
Width (mm)	930
Depth (mm)	964
Height (mm)	1841
Packing Width (mm)	1095
Packing Depth (mm)	1015
Packing Height (mm)	2070
Power	415V; 18.6kW / 3-N
Warranty	2 Years Parts and Labour