



Fagor Ikore 10 Tray Advanced Boiler Gas Combi Oven APW-101GRLWS

Quick Overview

- Practical choice. These high quality kitchen equipment provide an excellent foundation for any commercial kitchen, featuring a smart cooking process with automatic adjustment!
- Reliable and efficient. Our combi oven units are carefully designed to meet every product's cooking capacity, with a modern and stylish touch€”perfect for your kitchen!
- Great value for money. Get the longevity you need for the price you want.
- Hygienic & easy to clean. Our products meet the appropriate Health Department requirements, and are easy to clean, with simple installation and remarkable service.

Description

Fast, hot and compact, this oven is built to craft and cook the best recipe for your ultimate satisfaction, featuring a smart cooking process with automatic adjustment! This is a fast selling purchase for any prospective restaurant or café owner who operates a medium to large establishment.

Key Features:

- 10.1 ' ' glass state of the art touch screen for easy and intuitive operation
- 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)
- 1% regulation capacity
- 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
- DeltaT cooking for delicate cooking
- HACCP data output
- Note: Pans & Trays not included

Additional Information:

- Gas Type: Natural Gas or LPG
- Capacity: 10 x 1/1GN (not included)
- Regulator Size: 3/4 "
- Gas Consumption Rate: 64.8MJ/h
- iCooking: Smart cooking process with automatic adjustment
- iClima: Humidity management and control by means of direct measurement with a humidity sensor
- iWashing: Fully Automatic Washing System with Detergent Tank
- Fagor Cooking Center: 200 factory preset and culinary tested recipes
- Multitray - Cooking modes:
- Low Temperature Steam: 30°C-98°C
- Steam: 99°C
- Super Steam: 100°C-130°C
- Mixed 30°C-300°C
- Convection 30°C-300°C

2 Years Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	148
Width (mm)	898
Depth (mm)	817
Height (mm)	1117
Packing Width (mm)	1055
Packing Depth (mm)	980
Packing Height (mm)	1340
Power	0.83kW; 10A
Warranty	2 Years Parts and Labour