



PRODUCT DOCUMENT PACK

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PRODUCT

Fagor CW-101ELLWS iKORE Concept Combi Oven – 10 Tray

Model / SKU: CW-101ELLWS

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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Fagor IKORE Concept 10 Trays Combi Oven CW-101ELLWS

Quick Overview

- 2.8" screen with rotary knob and push function for configuring and confirming inputs
- Clima: Humidity management and control using direct measurement with a humidity
- 10% regulation capacity
- Storage capacity for more than 100 9-stage recipes (comes with 100 recipes pre-set)
- Air and water cooldown (rapid cabinet cooling function)
- Auto liquid wash
- Left opening

Description

Fagor IKORE Concept 10 Trays Combi Oven CW-101ELLWS

A professional, configurable oven that 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.

Key Features

- 2.8" screen with rotary knob and push function for configuring and confirming inputs
- Clima: Humidity management and control using direct measurement with a humidity
- 10% regulation capacity
- Storage capacity for more than 100 9-stage recipes (comes with 100 recipes pre-set)
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- Auto liquid wash
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Cooking Modes:

- Steam Temperature Range: 30 to 130°C (default 99 ° C)
- Low and Super-steam: (30 to 130 ° C)
- Mixed: (30 to 300 ° C)
- Convection: (30 to 300 ° C)

2 Years Parts and Labour Warranty

Your Shipping Specifications

Product Condition	New
Knobs	1 knob
Net Weight (Kg)	140
Width (mm)	898
Depth (mm)	817
Height (mm)	1117
Packing Width (mm)	953
Packing Depth (mm)	980
Packing Height (mm)	1340
Power	415V/50Hz; 18.6kW;3N
Warranty	2 Years Parts and Labour