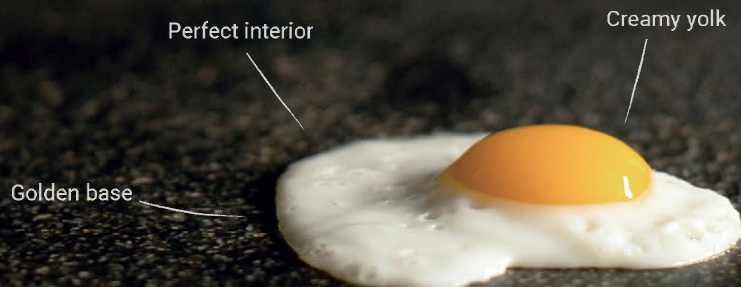


iKORE

KOMPACT

When size matters



Fagor Professional presents the new iKORE Kompact range.

The only compact oven that offers models with

- ✓ **PureSteam** (with boiler) available on order
- ✓ **DirectSteam** (with injection)

iKORE
KOMPACT

The **compact brother** of the generation.

Designed for spaces that require optimised workspaces, high power and high performance.

The unique compact oven of its kind that offers models with the possibility of generating 100% DirectSteam.



50% smaller than a standard oven.

300°C max. temperature

100% DirectSteam



Play the
video



SIZE

Maximum performance in minimum space.

Two compact ovens can be used as a single standard oven, allowing you to achieve greater versatility in your workspace by cooking multiple dishes simultaneously and in less space.



COOKING

Your desired cooking results.

Achieve a complete precision in the cooking chamber due to the humidity sensor and uniform heat distribution with a 6-speed two-way ventilation system.

Powered by digital and technological intelligence to standardise the culinary processes in the most efficient way thanks to iCooking, Additional functions and Multitray.



USE

Easy and intuitive interaction.

7-inch touch screen.

Designed all through with the professionals' needs in mind, making it the perfect balance of quality, efficiency and comfort.



DESIGN

Built to last.

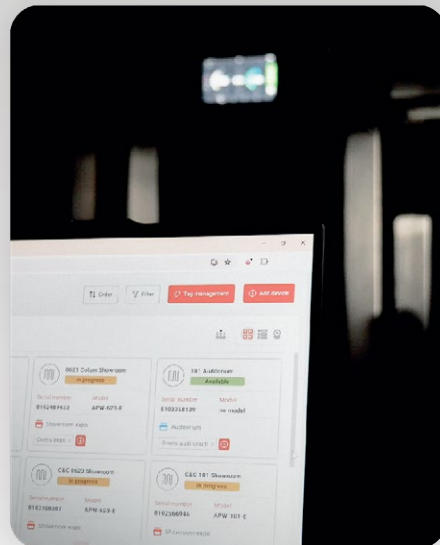
The structure is 100% stainless steel and IPX5 protection, to face any culinary challenges with the highest demanding standards.



SAFETY

Hygiene above all.

The well-being of the consumer is guaranteed since it has the HACCP system, renewal of the inner water tank every 24h, 6-level automatic cleaning and more, to always guarantee the wellbeing of the consumer.



FAGORKONNECT

Everything connected.

Connected to ease, supervise and manage the daily work with a realtime vision and in a remote way.

- Management and regulation of the real humidity in the chamber within 1% accuracy
- Internal multipoint core temperature probe
- Manual cooking modes: Low and super-steam (30-130°C), Mixed (30-300°C) and Convection (30-300°C)
- Intelligent cooking processes with automatic adjustment of their phases and parameters
- Cooking management system by time and tray in the same climate
- 10.1" TFT capacitive glass display
- Owner-customised interface with user and password control
- Efficient solid wash cleaning system
- Compatible with FagorKconnect, Supports Ethernet, Wi-Fi and USB port connectivity with HACCP
- Optional left or right-hinged door opening to suit your kitchen layout
- Direct steam generation
- PureSteam available on order

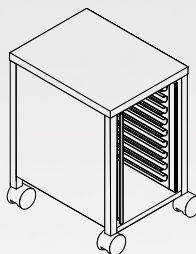
K-AW-061ESWR



K-AW-101ESWR



SH-BK85-Kompact



EXH-KCA-Kompact



Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
K-AW-061ESWR	6×1/1GN	520 x 810 x 760	80	415	7.4/3~N
K-AW-101ESWR	10 x 1/1GN	520 x 810 x 940	87	415	12.4/3~N
Stand for Kompact oven					
SH-BK85-Kompact	850mm height Stand for 061 and 101 Range, for 9 x GN1/1 (62mm SPACING) Pans				
Hood for Kompact oven					
EXH-KCA-Kompact	Condensation hood with activated carbon filter, for 061 and 101 Range, 294mm height				

*Pans & trays not included. Warranty will be void if the correct type of water filtration system is not installed & in use.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.





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