



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor K-AW-101ESWR Compact Combi Oven – 10×1/1 GN, 415V

Model / SKU: K-AW-101ESWR

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/4288/product/9335/>



Catalogue
FOOD SERVICE
Chapter
OVENS

Specific model
K-AW-101-E R SW K 400V 3N 50/60Hz

1910386714/07/2025

DENOMINATION:

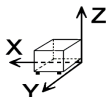
iKORE Kompact DirectSteam (injection) oven with intelligent wash for 10 GN 1/1 electric trays with right opening and connectivity.

DESCRIPTION :

- FUNCTIONS:**
- FagorTouch: 10.1" (7"" on 0623 oven and Kompact versions) 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
 - iFunctions: Intelligent cooking processes with automatic adjustment (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration). Smart cooking processes with automatic adjustment
 - 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 20-300° and convection 20-300°
 - Chamber dehumidification for crispy roasting
 - DeltaT cooking for delicate cooking
- DIRECTSTEAM:**
- Steam generation by injecting water into the turbine, atomising the water and converting it into steam.
- CONTROLS:**
- EasyCooking: option to configure the programmes by password
 - Languages: 36
 - Ability to configure screen tone, volume and contrast
 - Melodies: 8
 - Power, network and language settings
 - Integrated help functions and instruction manual
 - Control and monitoring of the equipment from mobile devices via FagorKonnnect
 - SAT and Trade fair mode
- EQUIPMENT FEATURES:**
- Stop/start function
 - EZ-Sensor. Internal probe with 4 measuring locations
 - Positioning aid for temperature sensor
 - Manual steam injection
 - Automatic dehumidification system
 - Variable humidification with 5 levels
 - 6 programmable air circulation speeds (from 1400 rpm to turbine stop)
 - Option to switch from °C to °F
 - Energy consumption display
 - Display of actual values and selected values
 - Delayed programming
 - iTT (just in time) programming

DIMENSIONS

X Width	520 mm	X Gross width	579 mm
Y Depth	810 mm	Y Gross depth	918 mm
Z Height	940 mm	Z Gross height	1107 mm
Net Weight	87,0 kg	Gross Weight	102,0 kg
Net volume	0,400 m3	Gross volume	0,588 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	12,400 kW
Voltage	380-415V
Phases	3N
Electric frequency	50/60Hz
Amperage (A)	28A
Engine power	0,40 kW
Heating power	12,00 kW

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	10,00 L/h
Maximum Temperature	Water Inlet Max Temp:60°C

CONNECTIONS TECHNICAL SPECIFICATIONS

230 V three-phase wiring	3X6MM²+ T
Single-phase 230V wiring	2X10MM²+ T
Three-phase +N 400V wiring	3X4MM2 +N+T-25A
Safety differential	300 mA
Water inlet diameter	3/4"
Cold softened water 1 diameter	3/4"
Drain 1 diameter	40

OTHERS

Door opening	Right
IPX	IPx4





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- Ability to select 1/2 power
- Automatic adaptation to the characteristics of the installation site (altitude, etc.) including initial self-testing
- Automatic boiling point adjustment
- Removable fan cover
- Integrated turbine brake for increased safety
- HA-Control: bidirectional turbine that provides intelligent even heat distribution
- Auto-reverse system for reversing fan rotation
- Triple-glazed, ventilated cooking chamber door (all except 0623 and Kompact)
- Special heat-reflective coating and hinged inner panes for easy cleaning
- LED lighting in the cooking chamber
- HOLD-OPEN DOOR systems (3 door locking positions for user safety)
- Proximity contact door switch
- Easily replaceable gasket insert
- Interior and outer material: AISI 304 stainless steel (interior mirror polished)

CERTIFICATION AND INSTALLATION SYMBOLS:

- EC declaration of conformity
- EC declaration of gas conformity
- CB safety
- IPX5 protection against splashes and jets of water
- Height adjustable equipment feet (all except 0623 and Kompact)
- Monitor App and maintenance App (self-diagnosis of warnings and errors)
- Logging App:
 - . Cycle history
 - . Error history

FAGORKONNECT:

- Wi-Fi and ETHERNET connection as standard
- Functions when the oven is or not connected to the internet.

WASHING SYSTEM:

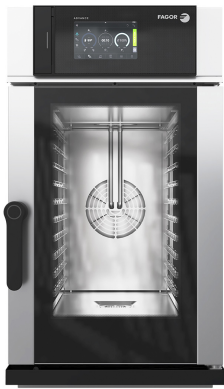
- iWashing (environmentally and economically efficient)
- Choice of iWashing Solid or iWashing Liquid smart washing systems
- Washing programmes:
 - . 1 basic cleaning programme (spray)
 - . 3 automatic cleaning programmes
 - . 1 rinsing programme
 - . 1 polishing programme
- Option to activate dirt softening during the cleaning process
- Option to activate drying in the cleaning process
- Indication of cleaning status and remaining time
- Control and monitoring of the cleaning process from mobile devices via FagorKonnnect
- Connectivity (K) included (Wi-fi and Ethernet).

SPECIFIC OPTIONS :

- ELECTRIC POWER : 400V 3N 50/60HZ - 101
- FUSE DEFINITION : K-101 E
- BRAND : FAGOR
- DOOR OPENING : R RIGHT
- WASHING SYSTEM : SW-IWASHING SOLID
- SHOWER : NO
- SOUS VIDE & THERMAL PROBE : NO
- CONNECTIVITY : K-WITH IOT CONNECTIVITY
- CERTIFICATION : CE



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- REG4 : NO REG4
- POSSIBLE ACCESSORIES :**
- EXHAUST HOOD
- VARIOUS
- ACCESSORIES OVENS
- SPECIFIC FOR 0623
- COOKING ACCESSORIES O



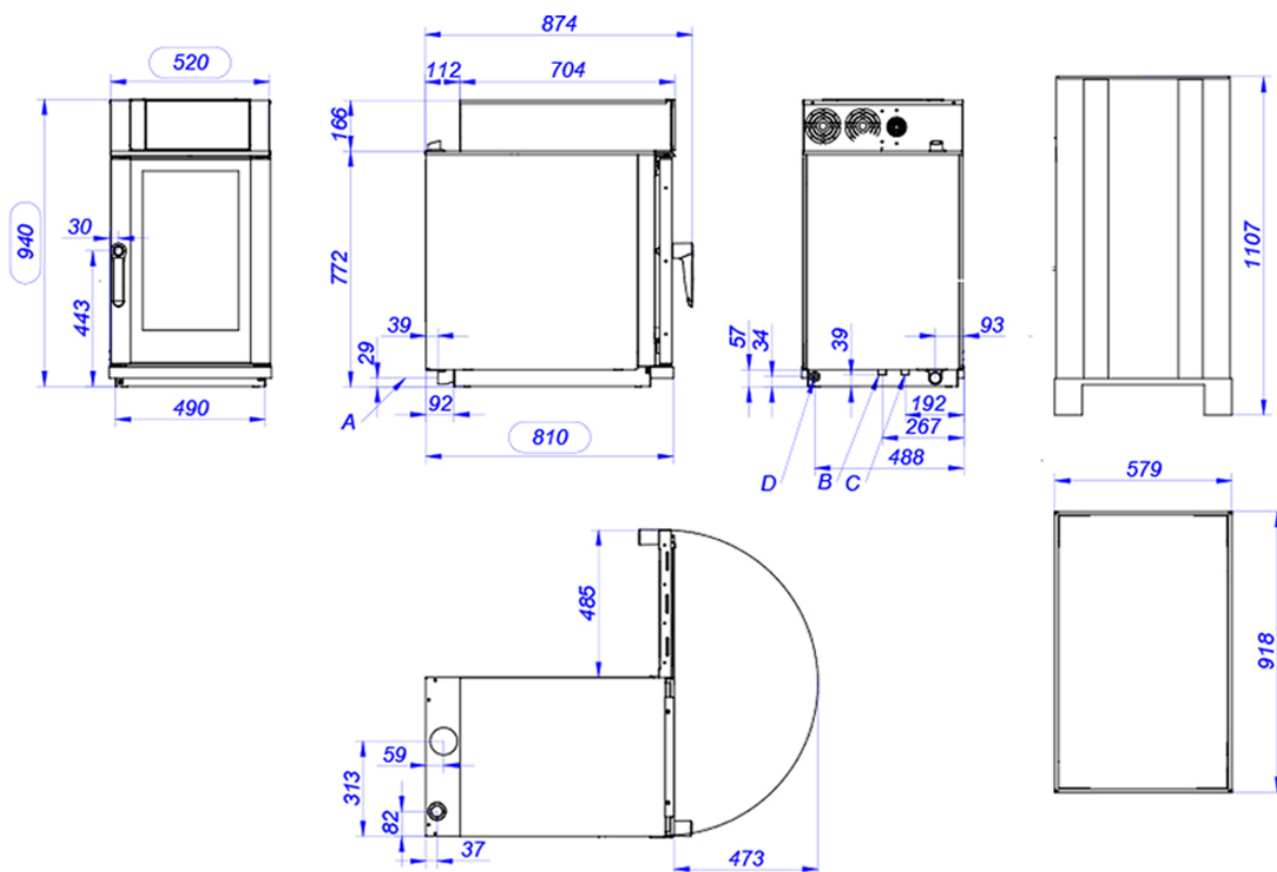


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- A: DESAGUE DN40
B: ENTRADA DE AGUA BLANDA
C: ENTRADA DE AGUA BLANDA
D: ALIMENTACIÓN ELÉCTRICA
E: ETHERNET
A: EGOUTTER DN40
B: ENTREE D'EAU DOUCE
C: ENTREE D'EAU DOUCE
D: PUISSANCE
E: ETHERNET
A: DRAIN CONNECTION DN40
B: SOFT WATER CONNECTION
C: SOFT WATER CONNECTION
D: ELECTRICAL SUPPLY
E: ETHERNET
A: ABLASSEN DN40
B: WEICHEM WASSERZULAUF
C: WEICHEM WASSERZULAUF
D: POWER
E: ETHERNET
A: SCARICO DN40
B: INGRESSO DELL'ACQUA DOLCE
C: INGRESSO DELL'ACQUA DOLCE
D: POTENZA
E: ETHERNET

