



Fagor IKORE Concept 20 Trays Combi Oven CW-201ERSWS

- 2.8" screen with rotary knob and push function for configuring and Confirming inputs
- Clima: Humidity management and control by means of direct measurement with a humidity
- 10% regulation capacity
- Storage capacity for more than 100 9-stage recipes
- Air and water cooldown (rapid cabinet cooling function)
- Cooking modes: low temperature steam 30-989, steam 999, super steam 100-1309, mixed 30-3009 and convection 30-3009

Description

Fagor IKORE Concept 20 Trays Combi Oven CW-201ERSWS 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. **FUNCTIONS**

- 8" screen with rotary nob and push function for configuring and confirming inputs
- iClima: Humidity management and control by means of direct measurement with a humidity sensor. 10% regulation capacity

- Fagor Recipe Centre: . 100 factory preset and culinary tested recipes. Storage capacity for more than 100 9-stage recipes (come with 100 recipes pre-set)
- Air and water cool-down (rapid cabinet cooling function)
- 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 - Delta cooking

DIRECTSTEAM

- Steam generation by injecting water into the turbine, atomizing the water, and converting it into steam.

CONTROLS

- Languages: 5
- Ability to configure screen tone, volume, and contrast.
- Tone: 8
- Power, network, language, and system settings.
- 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 humidification system
- Variable humidification with 5 levels
- 6 programmable air circulation speeds (from 1400 rpm to turbine stop)
- Option to switch from °C to °F
- Display of actual values and selected values
- Delayed programming
- Ability to select 1/2 power
- Automatic humidification system
- Automatic dehumidification system
- 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 (indirect combustion, does not pass through the oven chamber)
- Auto-reverse system for reversing fan rotation
- Double-glazed, ventilated cooking chamber door

- Special heat-reflective coating and hinged inner panes for easy cleaning
- LED lighting in the cooking chamber
- HOLD-OPEN DOOR systems (3 locking positions for greater user safety)
- Easily replaceable gasket insert - Interior and outer material: AISI 304 stainless steel (interior mirror polished) CERTIFICATION AND INS

TALLATION 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)
- Monitor App & Maintenance App (self-diagnosis of warnings and errors)
- Logging App: . Cycle history . Error history

WASHING SYSTEM

- iWashing (environmentally efficient)
- Choice of iWashing Solid or iWashing Liquid smart washing systems
- Washing programmes:
 - 1 basic cleaning programme (spray) . 3 automatic cleaning programs. 1 rinsing programme. 1 polishing programme
- Indication of cleaning status and remaining time

2 Years Parts and Labour Warranty

Your Shipping Specifications

Weight	575.250000 kg
Dimensions	817 × 898 × 1841 mm
Net Weight (Kg)	249
Width (mm)	898
Depth (mm)	817

Height (mm)	1841
Packing Width (mm)	1095
Packing Depth(mm)	1015
Packing Height(mm)	2070
Power	415V/50Hz; 37.2kW;3N