



Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
CW-201-E R SW T 400V 3N 50/60Hz

19079085

08/08/2022

DENOMINATION:

iKORE ovenConcept (digital) DirectSteam (injection) with intelligent washing for 20 trays GN 1/1 electric heating right opening.

DESCRIPTION :

FUNCTIONS:

- 2.8" screen with rotary knob 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 Center
- Fagor Recipe Center:
 - . 100 factory preset and culinary tested recipes
 - . Storage capacity for more than 100 9-stage recipes
- 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, atomising the water and converting it into steam.

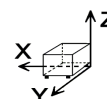
CONTROLS:

- 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)
- Proximity contact door switch

DIMENSIONS



X Width	930 mm	X Gross width	1015 mm
Y Depth	964 mm	Y Gross depth	1095 mm
Z Height	1841 mm	Z Gross height	2070 mm
Net Weight	249,0 kg	Gross Weight	315,0 kg
Net volume	1,660 m3	Gross volume	2,301 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	1,20 kW
Electric power	37,200 kW
Amperage (A)	55,4A
Heating power	36,00 kW
Voltage	380-415V - 3N
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	40,00 L/h

CONNECTIONS TECHNICAL SPECIFICATIONS

Single-phase 230V wiring	2X70MM²+T-180A
Water inlet diameter	3/4"
Drain 1 diameter	40

OTHERS

Door opening	Right
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TECHNICAL FEATURES

Number of trays	20
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- 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)
 - 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 programmes
 - . 1 rinsing programme
 - . 1 polishing programme
- Indication of cleaning status and remaining time

SPECIFIC OPTIONS :

- ELECTRIC POWER : 400V 3N 50/60HZ - 201
- FUSE DEFINITION : 201 E
- BRAND : FAGOR
- GAS : NOT APPLY
- DOOR OPENING : R RIGHT
- WASHING SYSTEM : SW-IWASHING SOLID
- SHOWER : NO
- TROLLEY : T-TROLLEY 201
- RACK : GN TRAY
- SOUS VIDE & THERMAL PROBE : NO
- CONNECTIVITY : NO
- CERTIFICATION : CE
- WRAS : NO WRAS

POSSIBLE ACCESSORIES :

- COOK & CHILL
- CONVERSION KITS
- CLEANING ACCESSORIES
- COOKING ACCESSORIES O
- STACKING SET
- STRUCTURES AND TROLLEYS
- FASTENING KIT
- THERMICAL COVER
- VARIOUS
- KIT BAFFLE





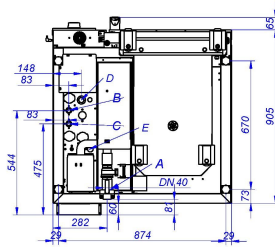
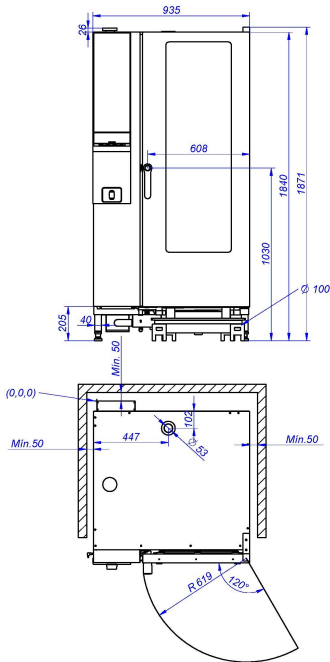
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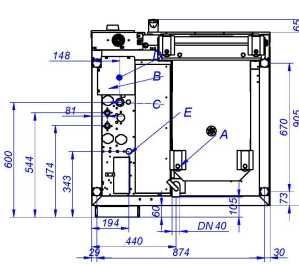
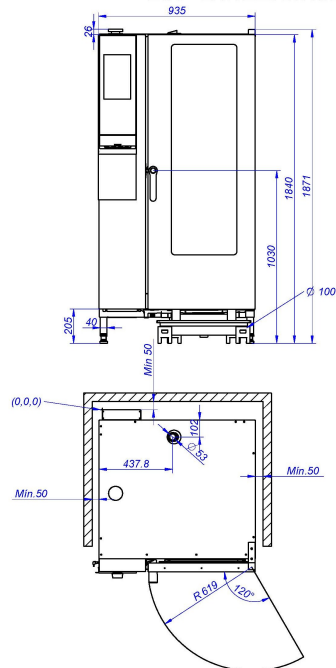
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201- BOILER/INJECTION INTELLIGENT WASHING



- A: DRAIN CONNECTION DN40
- B: SOFT WATER CONNECTION
- C: SOFT WATER CONNECTION/ ONLY MODEL WITH SHOWER
- D: ELECTRICAL SUPPLY
- E: ETHERNET

201- BOILER/INJECTION BASIC WASHING



- A: DRAIN CONNECTION DN40
- B: SOFT WATER CONNECTION
- C: SOFT WATER CONNECTION/ ONLY MODEL WITH SHOWER
- D: ELECTRICAL SUPPLY
- E: ETHERNET