



Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

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

19073625

08/08/2022

DENOMINATION:

iKORE ovenConcept (digital) DirectSteam (injection) with intelligent washing for 10 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.

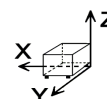
CONTROLS:

- 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 | 898 mm | X Gross width | 980 mm |
| Y Depth | 817 mm | Y Gross depth | 953 mm |
| Z Height | 1117 mm | Z Gross height | 1340 mm |
| Net Weight | 140,0 kg | Gross Weight | 171,0 kg |
| Net volume | 0,820 m3 | Gross volume | 1,251 m3 |

ELECTRICITY TECHNICAL SPECIFICATIONS

| | |
|--------------------|---------------|
| Engine power | 0,60 kW |
| Electric power | 18,600 kW |
| Amperage (A) | 27,7A |
| Heating power | 18,00 kW |
| Voltage | 380-415V - 3N |
| Electric frequency | 50/60Hz |

WATER TECHNICAL SPECIFICATIONS

| | |
|-----------------------|-------------------------|
| Pressure | H2O: 200-400kPa(2-4bar) |
| Water max consumption | 10,00 L/h |

CONNECTIONS TECHNICAL SPECIFICATIONS

| | |
|----------------------------|-------------------------------|
| 230 V three-phase wiring | 3X6MM ² +T-32A |
| Single-phase 230V wiring | 2X10MM ² +T-50A |
| Three-phase +N 400V wiring | 3X2,5MM ² +N+T-20A |
| Water inlet diameter | 3/4" |
| Drain 1 diameter | 40 |

OTHERS

| | |
|--------------|-------|
| Door opening | Right |
|--------------|-------|

TECHNICAL FEATURES

| | |
|-----------------|----|
| Number of trays | 10 |
|-----------------|----|





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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 - 101
- FUSE DEFINITION : 101 E
- BRAND : FAGOR
- GAS : NOT APPLY
- DOOR OPENING : R RIGHT
- WASHING SYSTEM : SW-IWASHING SOLID
- SHOWER : NO
- TROLLEY : NOT APPLY
- RACK : GN TRAY
- SOUS VIDE & THERMAL PROBE : NO
- CONNECTIVITY : NO
- CERTIFICATION : CE
- WRAS : NO WRAS

POSSIBLE ACCESSORIES :

- COOK & CHILL
- CONVERSION KITS
- CLEANING ACCESSORIES
- SPECIFIC FOR 061 AND 101
- SPECIFIC FOR 061 AND 103
- COOKING ACCESSORIES O
- STACKING SET
- SUPPORTS OVENS
- STRUCTURES AND TROLLEYS
- FASTENING KIT
- THERMICAL COVER
- PASTRY GUIDES
- VARIOUS
- KIT BAFFLE





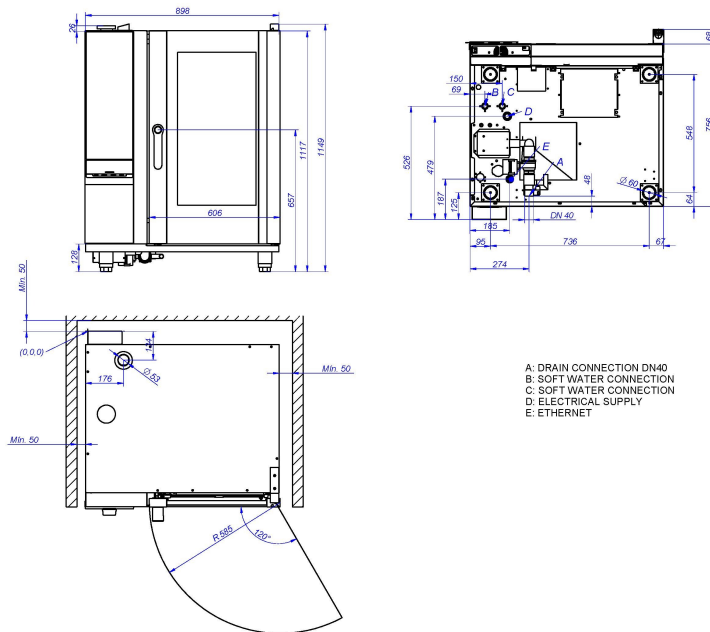
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101- BOILER / INJECTION RIGHT DOOR INTELLIGENT WASHING



101- BOILER / INJECTION LEFT DOOR INTELLIGENT WASHING

