



## APW-101ERLWS FAGOR IKORE Advanced Boiler 10 Tray Electric Combi Oven

### Quick Overview

- 10.1" 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
- Additional functions (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration)
- Pans and Trays not included

### Description

A professional, configurable oven which 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.

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- 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 30-300° and convection 30-300°
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cooking
- HACCP record system
- iWashing: Fully automatic washing system with detergent tank
- HACCP data output
- Pans and Trays not included

2 Years Parts and Labour Warranty

## Your Shipping Specifications

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Net Weight (Kg)	148
Width (mm)	898
Depth (mm)	817
Height (mm)	1117
Packing Width (mm)	953
Packing Depth (mm)	980
Packing Height (mm)	1340
Power	415V; 18.6kW / 3-N
Warranty	2 Years Parts and Labour