



## Fagor Ikore 10 Tray Advanced Boiler Gas Combi Oven APW-101GRLWS

### Quick Overview

- Practical choice. These high quality kitchen equipment provide an excellent foundation for any commercial kitchen, featuring a smart cooking process with automatic adjustment!
- Reliable and efficient. Our combi oven units are carefully designed to meet every product's cooking capacity, with a modern and stylish touch; perfect for your kitchen!
- Great value for money. Get the longevity you need for the price you want.
- Hygienic & easy to clean. Our products meet the appropriate Health Department requirements, and are easy to clean, with simple installation and remarkable service.

### Description

Fast, hot and compact, this oven is built to craft and cook the best recipe for your ultimate satisfaction, featuring a smart cooking process with automatic adjustment! This is a fast selling purchase for any prospective restaurant or café owner who operates a medium to large establishment.

#### Key Features:

- 10.1" glass state of the art touch screen for easy and intuitive operation
- 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)
- 1% regulation capacity
- Ability to manage your favourite recipes
- Unlimited 9-stage recipe storage capacity
- Air and water cool-down (rapid cabinet cooling function)
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cooking
- HACCP data output
- Note: Pans & Trays not included

Additional Information:

- Gas Type: Natural Gas or LPG
- Capacity: 10 x 1/1GN (not included)
- Regulator Size: 3/4 "
- Gas Consumption Rate: 64.8MJ/h
- iCooking: Smart cooking process with automatic adjustment
- iClima: Humidity management and control by means of direct measurement with a humidity sensor
- iWashing: Fully Automatic Washing System with Detergent Tank
- Fagor Cooking Center: 200 factory preset and culinary tested recipes
- Multitray - Cooking modes:
  - Low Temperature Steam: 30°C-98°C
  - Steam: 99°C
  - Super Steam: 100°C-130°C
  - Mixed 30°C-300°C
  - Convection 30°C-300°C

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)	1055
Packing Depth (mm)	980
Packing Height (mm)	1340
Power	0.83kW; 10A
Warranty	2 Years Parts and Labour