

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

Quick Overview

- 10.1â€™â€™ glass state of the art touch screen for easy and intuitiveoperation
- 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 30-98º, steam 99º, super steam 100- 130º, mixed 30-300º and convection 30-300º
- 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

Product Condition	New
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