



Ovens



Features and characteristics

A new era of intelligent cooking



User experience

A chef centred design

Designed all through with the professionals' needs in mind, making it the perfect balance of quality, efficiency and comfort.



Smart cooking

It's intelligence, not magic

Powered by digital and technological intelligence to standardise the culinary processes in the most efficient way thanks to iCooking, Additional functions and Multitray.



Robust design

Built to last

The structure is 100% stainless steel and IPX5 protection, to face any culinary challenges with the highest demanding standards.



Food safety

Hygiene, above all

HACCP system, renewal of the inner water tank every 24h, 6-level automatic cleaning and more, to always guarantee the wellbeing of the consumer.



Open access through FagorKconnect



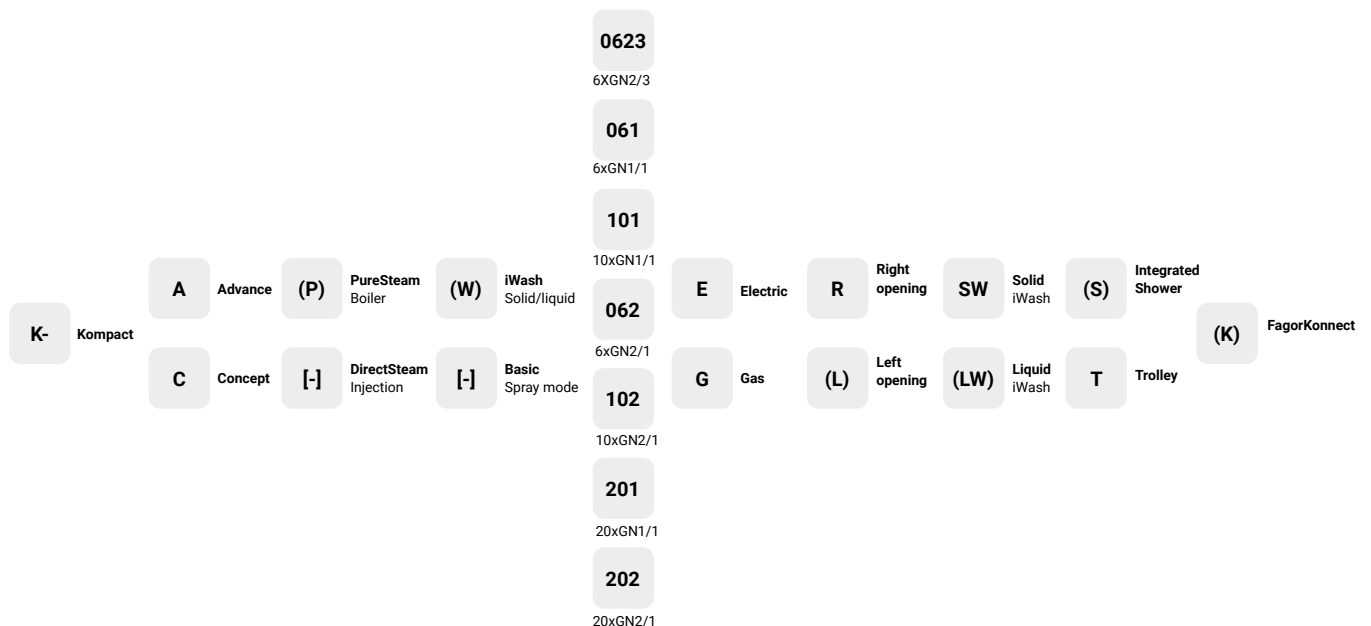
Climate control

Your desired cooking results

Complete precision in the cooking chamber due to the humidity sensor and uniform heat distribution with a 6-speed two-way ventilation system.

Nomenclature

iKORE ovens



Configurable range

Customized to taste

ADVANCE

Cooking quality, efficiency and intelligence.

For the more revolutionary, those who pursue innovation through the latest technological advances, in a culinary world full of creativity.



Features	APW	AP	AW	A
PureSteam (boiler) 100% pure steam generator, with programmed descaling.	•	•	-	-
DirectSteam (Injection)	-	-	•	•
iClima Management and regulation of the real humidity in the chamber with 1% accuracy.	•	•	•	•
EZ sensor Internal multipoint core temperature probe.	•	•	•	•
Multiprobe Possibility to use up to 3 probes in the same cooking process: EZ sensor + 2 external probes (SV/ST).	◦	◦	◦	◦
Functions				
FagorCookingCenter (recipe collection)	•	•	•	•
mCooking - Manual cooking modes: Low and super-steam (30-130°C), Mixed (30-300°C) and Convection (30-300°C).	•	•	•	•
iCooking Intelligent cooking processes with automatic adjustment of their phases and parameters.	•	•	•	•
iFunctions Intelligent cooking processes with automatic adjustment of their phases and parameters.	•	•	•	•
Multitray Cooking management system by time and tray in the same climate.	•	•	•	•
Control				
FagorTouch 10.1" TFT capacitive glass display (7" on 0623 oven and Kompact versions)	•	•	•	•
EasyCooking Owner-customised interface with user and password control.	•	•	•	•
Hygiene				
iWash SW Efficient cleaning system with solid detergent and rinse aid.	•	-	•	-
iWash LW Efficient cleaning system with liquid detergent and possibility of remote execution.	◦	-	◦	-
Integrated hand-held retractable shower.	◦	◦	◦	◦
HACCP available remotely and with USB	•	•	•	•
Connectivity				
FagorKonnnect	•	•	•	•
Ethernet / Wifi	•	•	•	•
USB port	•	•	•	•

- Standard
- Optional
- Not available

CONCEPT

Simplicidad, potencia y robustez.

For the more conservative, faithful to the traditional gastronomic methods, but are looking for the maximum performance in a quick and easy way.



Features	CPW	CP	CW	C
PureSteam (boiler) 100% pure steam generator, with programmed descaling.	•	•	-	-
DirectSteam (Injection)	-	-	•	•
ClimaControl Management and regulation of the real humidity in the chamber with 10% accuracy.	•	•	•	•
EZ sensor Internal multipoint core temperature probe.	•	•	•	•
Monoprobe Possibility to use only one probe per cooking: EZ sensor or external probe (SV)	◦	◦	◦	◦
Functions				
FagorRecipeCenter (recipe collection)	•	•	•	•
mCooking - Manual cooking modes: Low and super-steam (30-130°C), Mixed (30-300°C) and Convection (30-300°C).	•	•	•	•
Cooking mode Predefined cooking recipes.	•	•	•	•
Funciones adicionales Predefined cooking processes.	•	•	•	•
-	-	-	-	-
Control				
FagorDial 2.8" display with rotary push control and manual buttons with segment display.	•	•	•	•
-	-	-	-	-
Higiene				
iWash SW Efficient cleaning system with solid detergent and rinse aid.	•	-	•	-
iWash LW Efficient cleaning system with liquid detergent and possibility of remote execution.	◦	-	◦	-
Integrated hand-held retractable shower.	◦	◦	◦	◦
HACCP available remotely and with USB	•	•	•	•
Connectivity				
-	-	-	-	-
-	-	-	-	-
USB port	•	•	•	•

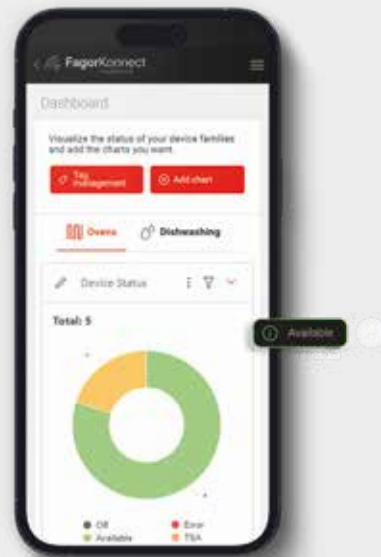


Explore the many benefits that FagorKonnnect provides, and find out in detail how you can specifically enhance the functionality of our iKORE ovens.



Specific graphs designed for the oven analysis:

Specialised charts to analyse status, daily cooks and washes, productivity, and errors, helping you gain an overview of your business.



Detailed information displayed in real time:

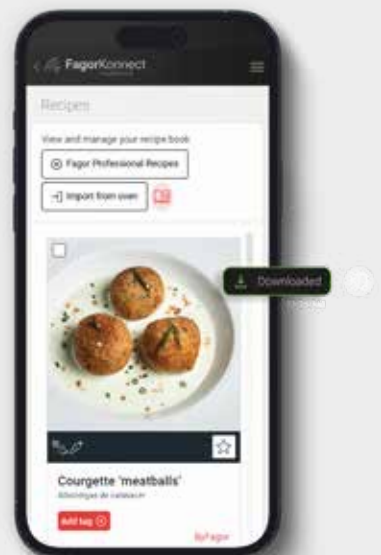
You will get data such as cooking mode, temperature or humidity level in real time.

You will also be able to perform various functions remotely, such as remote washing and other specific operations.



Manage and create your own recipes

You will be able to manage your recipes in an efficient way. You can create a recipe and export it to all your ovens, regardless of their location.



ADVANCE

iKORE Kompact 061

PureSteam or DirectSteam



General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN1/1	No version available
	Spacing between rack rails	47mm	-
Energy supply (standard)	Electric power	7,4 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N	-
	Width	530mm	-
Dimensions and weight	Depth (with handle)	815mm (874mm)	-
	Height	760mm	-
	Net weight (gross)	~87Kg (102Kg)	-

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	-	K-APW-061-E SW R K	19103865	-	-	-
	Modo Spray	-	K-AP-061-E R K	19103864	-	-	-
DirectSteam injection	Solid iWash	-	K-AW-061-E SW R K	19103863	-	-	-
	Modo Spray	-	K-A-061-E R K	19103862	-	-	-



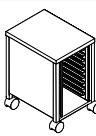
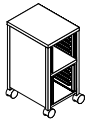


Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
VOLTAGE OPTIONS			CONF. CODE	€
	230V 3~ 50/60Hz		0102-0001	-
	230V 1N 50/60Hz		0102-0002	-

* Not convertible oven, standard configuration only

* Marine version not available

Accessories K-061

EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	HEIGHT (mm)	CODE	€
	EXH-K	x	-	220	19103309	-
	EXH-K CA	x	x	294	19103398	-
	FCA	Replacement for activated carbon filter of EXH-K CA			19107067	-
	Kit EXT-K	Extraction kit for EXH-K hoods			19103375	-
STANDS	MODEL	RACKS (SPACING)	WHEELS	HEIGHT (mm)	CODE	€
	SH-K 85	-	-	850	19103256	-
	SH-R K 85	-	x	850	19103319	-
	SH-B K 85	9 GN1/1 (62mm)	-	850	19103257	-
	SH-BR K 85	9 GN1/1 (62mm)	x	850	19103331	-
	SH-K 103	-	-	1.030	19103553	-
	SH-R K 103	-	x	1.030	19103555	-
	SH-B K 103	10 GN1/1 (62mm)	-	1.030	19103554	-
	SH-BR K 103	10 GN1/1 (62mm)	x	1.030	19103556	-
	MSH-K	Levelling support to place a compact oven on a cabinet or stand			19103258	-
EXTERNAL SHOWER KIT	MODEL	DESCRIPTION		CODE	€	
	Kit ducha	External shower kit (not retractable)		19004504	-	
FASTENING KIT	MODEL	DESCRIPTION		CODE	€	
	Kit A-11K	Fastening kit for iKORE Kompact ovens		19106481	-	

x Included

- Not included

For more accessories, check 'other accessories' chapter



ADVANCE

iKORE Kompact 101







PureSteam or DirectSteam





General information

FIELD	DATA	Version	
		 ELECTRIC (E)	 NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN1/1	No version available
	Spacing between rack rails	47mm	-
Energy supply (standard)	Electric power	12,8 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N	-
	Width	530mm	-
Dimensions and weight	Depth (with handle)	815mm (874mm)	-
	Height	940mm	-
	Net weight (gross)	~100Kg (115Kg)	-

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	 CODE	€	 CODE	€
 PureSteam boiler	Solid iWash	-	K-APW-101-E SW R K	19103869 	-	-	-
	Spray mode	-	K-AP-101-E R K	19103868	-	-	-
 DirectSteam injection	Solid iWash	-	K-AW-101-E SW R K	19103867 	-	-	-
	Spray mode	-	K-A-101-E R K	19103866	-	-	-


Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
VOLTAGE OPTIONS			CONF. CODE	€
	230V 3~ 50/60Hz		0102-0001	-
	230V 1N 50/60Hz		0102-0002	-

* Not convertible oven, standard configuration only

* Marine version not available

Accessories K-101

EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	HEIGHT (mm)	CODE	€
	EXH-K	x	-	220	19103309	-
	EXH-K CA	x	x	294	19103398	-
	FCA	Replacement for activated carbon filter of EXH-K CA			19107067	-
	Kit EXT-K	Extraction kit for EXH-K hoods			19103375	-
STANDS	MODEL	RACKS (SPACING)	WHEELS	HEIGHT (mm)	CODE	€
	SH-K 85	-	-	850	19103256	-
	SH-R K 85	-	x	850	19103319	-
	SH-B K 85	9 GN1/1 (62mm)	-	850	19103257	-
	SH-BR K 85	9 GN1/1 (62mm)	x	850	19103331	-
	SH-K 103	-	-	1.030	19103553	-
	SH-R K 103	-	x	1.030	19103555	-
	SH-B K 103	10 GN1/1 (62mm)	-	1.030	19103554	-
	SH-BR K 103	10 GN1/1 (62mm)	x	1.030	19103556	-
	MSH-K	Levelling support to place a compact oven on a cabinet or stand			19103258	-
EXTERNAL SHOWER KIT	MODEL	DESCRIPTION			CODE	€
	Kit shower	External shower kit (not retractable)			19004504	-
FASTENING KIT	MODEL	DESCRIPTION			CODE	€
	Kit A-11K	Fastening kit for iKORE Kompact ovens			19106481	-

x Included

- Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 0623

PureSteam or DirectSteam



General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN2/3	No version available
	Spacing between rack rails	47mm	-
Energy supply (standard)	Electric power	5,8 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N	-
	Width	660mm	-
Dimensions and weight	Depth (with handle)	564mm (630mm)	-
	Height	570mm (600mm)	-
	Net weight (gross)	~66,5Kg (71,5Kg)	-

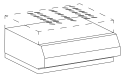
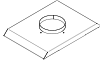




Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-0623-E R SW S K	19079298	-	-	-
		-	APW-0623-E R SW K	19106932	-	-	-
DirectSteam injection	Solid iWash	•	AW-0623-E R SW S K	19106933	-	-	-
		-	AW-0623-E R SW K	19079299	-	-	-

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Lavado	LW*	iWash Líquido *Only for models with W	0104-0002	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-
VOLTAGE OPTIONS			CONF. CODE	€
	230V 3~ 50/60Hz		0102-0061	-
	230V 1N 50/60Hz		0102-0062	-
	Marine 440V 3~ 50/60Hz *	*External module, not integrated in the oven	0102-0063	-

Accessories 0623

EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	HEIGHT (mm)	CODE	€
	EXH-23	x	-	255	19073213	-
	EXH-23-CA	x	x	330	19103376	-
	FCA	Replacement for activated carbon filter of EXH-23 CA			19107067	-
	Kit EXT-23	Extraction kit for EXH-23 hoods			19096418	-
STANDS	MODEL	RACKS (SPACING)	WHEELS	HEIGHT (mm)	CODE	€
	SH-23	-	-	850	19058933	-
	SH-23-R	-	x	850	19058940	-
	SH-23-B	2 x 6 GN2/3 (68mm)	-	850	19058941	-
	SH-23-RB	2 x 6 GN2/3 (68mm)	x	850	19058943	-
	SH-23-RBM	Mobile stand with 2 x 15l bottles for clean water and drainage	x	850	19079266	-
	SHP-23	Wall support for 0623 ovens			19059282	-
	MSH-23	Levelling support to place a 0623 oven on a cabinet or stand			19059319	-
FASTENING KIT	MODEL	DESCRIPTION			CODE	€
	Kit A-23	Fastening kit for 0623 ovens			19106481	-

x Included
- Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 061

PureSteam or DirectSteam

FagorTouch
10.1"

General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN1/1	6 GN1/1
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	11,1 kW	0,83 kW / 12 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	895mm	895mm
Dimensions and weight	Depth (with handle)	817mm (883mm)	817mm (883mm)
	Gas with boiler versions	-	922mm (988mm)
	Height (with hinge)	846mm (877mm)	846mm (877mm)
	Net weight (gross)	~118,5Kg (145Kg)	~146Kg (162,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€	
PureSteam boiler	Solid iWash	•	APW-061-(E/G) R SW S K	19078616	STOCK	-	19088205	-
		-	APW-061-(E/G) R SW K	19106934	-	-	19106935	-
DirectSteam injection	Solid iWash	•	AW-061-(E/G) R SW S K	19103818	-	-	19106936	-
		-	AW-061-(E/G) R SW K	19078613	STOCK	-	-	19088204












Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 5 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0001	-
230V 1N 50/60Hz	0102-0002	-
Marine 440V 3~ 50/60Hz	0102-0003	-
230V 1N 60Hz	0102-0007	-
230V 2~ 50Hz	0102-0008	-
230V 2~ 60Hz	0102-0009	-

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	-
Town gas TG	0101-0002	-


Accessories 061


EXTRACCIÓN	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	LEFT OPENING (L)	HEIGHT (mm)				CODE	€
	EXH-11	x	-	-	303	x	-	-	19085190	-
	EXH-11 L	x	-	x	303	x	-	-	19103220	-
	EXH-11-CA	x	x	-	363	x	-	-	19103393	-
	EXH-11-CA L	x	x	x	363	x	-	-	19104232	-
	FCA	Replacement for activated carbon filter of EXH-11 CA				x	-	-	19107067	-
	Kit EXT-11	Extraction kit for EXH-11 hoods				x	-	-	19096417	-
	Kit CTG-11	Flue gas exhaust stack for 061 ovens				-	x	x	19095581	-
STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)				CODE	€
	SH-11-65	-	-	-	650	x	x	-	19082326	-
						-	-	x	19082327	
	SH-11-65 R	-	x	-	650	x	x	-	19083237	-
						-	-	x	19083234	
	SH-11-65 B	2 x 6 GN1/1 (68mm)	-	-	650	x	x	-	19082006	-
						-	-	x	19082005	
	SH-11-65 BR	2 x 6 GN1/1 (68mm)	x	-	650	x	x	-	19083238	-
						-	-	x	19083239	
	SH-11-65 BCP	2 x 6 GN1/1 (68mm)	-	x	650	x	x	-	19079211	-
						-	-	x	19079233	
	SH-11-85	-	-	-	850	x	x	-	19103370	-
						-	-	x	19103413	
	SH-11-85 R	-	x	-	850	x	x	-	19103373	-
						-	-	x	19103415	
	SH-11-85 B	2 x 6 GN1/1 (68mm)	-	-	850	x	x	-	19103369	-
						-	-	x	19103442	
	SH-11-85 BR	2 x 6 GN1/1 (68mm)	x	-	850	x	x	-	19103381	-
						-	-	x	19103443	
RACK	MODEL	DESCRIPTION							CODE	€
	GP-061	Rack kit for 5 BAKE 60/40 trays (spacing between rack rails = 85mm)				x	x	x	19011982	-
STRUCTURES	MODEL	RACKS (SPACING)							CODE	€
	EB-061*	Mobile rack for 6 GN1/1 trays (62mm)				x	x	x	19011559	-
	EP-061*	Mobile rack for 18 plates Ø31 (64mm)				x	x	x	19013353	-
		* GE-11 and CP-11(-R) required								
TROLLEYS	MODEL	DESCRIPTION							CODE	€
	GE-11	Structure rack for EB-061 and EP-061				x	x	x	19011569	-
	CP-11	Structure support trolley for oven on SH-11-65				x	x	x	19013352	-
	CP-11-R	Adjustable structure support trolley for oven on SH-11				x	x	x	19018752	-
PLINTH	MODEL	DESCRIPTION							CODE	€
	Kit Z-11	Plinth kit				x	x	-	19087303	-
						-	-	x	19087305	-
TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION							CODE	€
	Kit HU-061	Gas transformation kit G25,1 for iKORE 061							19103095	-
DOUBLE LOCK	MODEL	DESCRIPTION							CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps							19069736	-

x Included - Not included

For more accessories, check 'other accessories' chapter

 For electric ovens only

 For gas ovens only

 Only for gas ovens with boiler: APW-061-G

ADVANCE

iKORE 101

PureSteam or DirectSteam

FagorTouch
10.1"

General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN1/1	10 GN1/1
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	18,6 kW	0,83 kW / 18 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	895mm	895mm
Dimensions and weight	Depth (with handle)	817mm (883mm)	817mm (883mm)
	Gas with boiler versions	-	922mm (988mm)
	Height (with hinge)	1.117mm (1.149mm)	1.117mm (1.149mm)
	Net weight (gross)	~139Kg (174Kg)	~162Kg (197Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-101-(E/G) R SW S K	19078668	-	19088215	-
		-	APW-101-(E/G) R SW K	19107006	-	19107007	-
DirectSteam injection	Solid iWash	•	AW-101-(E/G) R SW S K	19103817	-	19107008	-
		-	AW-101-(E/G) R SW K	19078671	-	19088214	-

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 8 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-

VOLTAGE OPTIONS	CÓD. CONFIG.	€	GAS OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0021	-	Butane-Propane LPG	0101-0001	-
Marine 440V 3~ 50/60Hz	0102-0023	-	Town gas TG	0101-0002	-
230V 1N 60Hz	0102-0027	-			
230V 2~ 50Hz	0102-0028	-			
230V 2~ 60Hz	0102-0029	-			


Accessories 101


EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	LEFT OPENING (L)	HEIGHT (mm)				CODE	€
	EXH-11	x	-	-	303	x	-	-	19085190	-
	EXH-11 L	x	-	x	303	x	-	-	19103220	-
	EXH-11-CA	x	x	-	363	x	-	-	19103393	-
	EXH-11-CA L	x	x	x	363	x	-	-	19104232	-
	FCA	Replacement for activated carbon filter of EXH-11 CA				x	-	-	19107067	-
	Kit EXT-11	Extraction kit for EXH-11 hoods				x	-	-	19096417	-
	Kit CTG-11	Flue gas exhaust stack for 061 ovens				-	x	x	19095581	-
STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)				CODE	€
	SH-11-65	-	-	-	650	x	x	-	19082326	-
						-	-	x	19082327	-
	SH-11-65 R	-	x	-	650	x	x	-	19083237	-
						-	-	x	19083234	-
	SH-11-65 B	2 x 6 GN1/1 (68mm)	-	-	650	x	x	-	19082006	-
						-	-	x	19082005	-
	SH-11-65 BR	2 x 6 GN1/1 (68mm)	x	-	650	x	x	-	19083238	-
						-	-	x	19083239	-
	SH-11-65 BCP	2 x 6 GN1/1 (68mm)	-	x	650	x	x	-	19079211	-
						-	-	x	19079233	-
	SH-11-85	-	-	-	850	x	x	-	19103370	-
						-	-	x	19103413	-
	SH-11-85 R	-	x	-	850	x	x	-	19103373	-
						-	-	x	19103415	-
	SH-11-85 B	2 x 6 GN1/1 (68mm)	-	-	850	x	x	-	19103369	-
						-	-	x	19103442	-
	SH-11-85 BR	2 x 6 GN1/1 (68mm)	x	-	850	x	x	-	19103381	-
						-	-	x	19103443	-
RACK	MODEL	DESCRIPTION							CODE	€
	GP-101	Rack kit for 8 BAKE 60/40 trays (spacing between rack rails = 85mm)				x	x	x	19011983	-
STRUCTURES	MODEL	RACKS (SPACING)							CODE	€
	EB-101*	Mobile rack for 10 GN1/1 trays (62mm)				x	x	x	19011561	-
	EP-101*	Mobile rack for 30 plates Ø31 (64mm)				x	x	x	19013354	-
		* GE-11 and CP-11(-R) required								
TROLLEYS	MODEL	DESCRIPTION							CODE	€
	GE-11	Structure rack for EB-061 and EP-061				x	x	x	19011569	-
	CP-11	Structure support trolley for oven on SH-11-65				x	x	x	19013352	-
	CP-11-R	Adjustable structure support trolley for oven on SH-11				x	x	x	19018752	-
PLINTH	MODEL	DESCRIPTION							CODE	€
	Kit Z-11	Plinth kit				x	x	-	19087303	-
						-	-	x	19087305	-
TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION							CODE	€
	Kit HU-101	Gas transformation kit G25,1 for iKORE 101							19103096	-
DOUBLE LOCK	MODEL	DESCRIPTION							CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps							19069736	-

x Included - Not included

For more accessories, check 'other accessories' chapter

 For electric ovens only

 For gas ovens only

 Only for gas ovens with boiler: APW-101-G

ADVANCE

iKORE 062

PureSteam or DirectSteam

FagorTouch
10.1"

General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN2/1 (12 GN1/1)	Version no disponible
	Spacing between rack rails	68mm	-
Energy supply (standard)	Electric / gas power	22,2 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N	-
	Width	1.134 mm	-
Dimensions and weight	Depth (with handle)	1.066 mm (1.134 mm)	-
	Height (with hinge)	846mm (877mm)	-
	Net weight (gross)	~190Kg (220Kg)	-

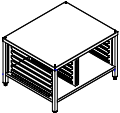








Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CÓDIGO	€	CÓDIGO	€
PureSteam boiler	Solid iWash	•	APW-062-E R SW S	19087724	-	-	-
		-	APW-062-E R SW	19107009	-	-	-
DirectSteam injection	Solid iWash	•	AW-062-E R SW S	19107040	-	-	-
		-	AW-062-E R SW	19088209	-	-	-

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Apertura	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Lavado	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 5 BAKE 60/80 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-
VOLTAGE OPTIONS			CONF. CODE	€
	230V 3~ 50/60Hz		0102-0011	-
	Marine 440V 3~ 50/60Hz		0102-0013	-

Accessories 062

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	CODE	€
	SH-21-65	-	-	-	650	19084190	-
	SH-21-65 R	-	x	-	650	19084191	-
	SH-21-65 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	650	19083224	-
	SH-21-65 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	650	19084192	-
	SH-21-65 BCP	6 GN1/1 + 6 GN2/1 (68mm)	-	x	650	19082394	-
	SH-21-85	-	-	-	850	19103382	-
	SH-21-85 R	-	x	-	850	19103383	-
	SH-21-85 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	850	19103384	-
	SH-21-85 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	850	19103385	-
RACK	MODEL	DESCRIPTION				CODE	€
	GP-062	Rack kit for 5 BAKE 60/80 trays (spacing between rack rails = 85mm)				19095570	-
STRUCTURES	MODEL	RACKS (SPACING)				CODE	€
	EB-062*	Mobile rack for 6 GN2/1 trays (62mm)				19095517	-
	EP-062*	Mobile rack for 28 plates Ø31 (75mm) * GE-21 and CP-21(-R) required				19095518	-
TROLLEYS	MODEL	DESCRIPTION				CODE	€
	GE-21	Structure rack for EB-062 and EP-062				19011570	-
	CP-21	Structure support trolley for oven on SH-21				19013355	-
	CP-21-R	Adjustable structure support trolley for oven on SH-21				19018751	-
PLINTH	MODEL	DESCRIPTION				CODE	€
	Kit Z-21	Plinth kit				19087306	-
DOUBLE LOCK	MODEL	DESCRIPTION				CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps				19069736	-

x Included - Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 102

PureSteam or DirectSteam

FagorTouch
10.1"

General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN2/1 (20 GN1/1)	10 GN2/1 (20 GN1/1)
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	33,6 kW	0,83 kW / 35 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	1.134 mm	1.134 mm
Dimensions and weight	Depth (with handle)	1.066 mm (1.134 mm)	1.066 mm (1.134 mm)
	Height (with hinge)	1.117mm (1.149 mm)	1.117 mm (1.149 mm)
	Net weight (gross)	~217Kg (258Kg)	~230Kg (265,5Kg)

Codes and prices


HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-102-(E/G) R SW S K	19079785	-	19088221	-
		-	APW-102-(E/G) R SW K	19107041	-	19107042	-
DirectSteam injection	Solid iWash	•	AW-102-(E/G) R SW S K	19107043	-	19107045	-
		-	AW-102-(E/G) R SW K	19079784	-	19088220	-




Configurable options


OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 8 BAKE 60/80 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-



VOLTAGE OPTIONS	CONF. CODE	€	GAS OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0031	-	Butane-Propane LPG	0101-0001	-
Marine 440V 3~ 50/60Hz	0102-0033	-	Town gas TG	0101-0002	-
230V 1N 60Hz	0102-0037	-			
230V 2~ 50Hz	0102-0038	-			
230V 2~ 60Hz	0102-0039	-			



Accessories 102


EXTRACTION	MODEL	DESCRIPTION	CODE	€
	 Kit CTG-12*	Flue gas discharge stack 102 * For gas ovens only	19095590	-

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	CODE	€
	SH-21-65	-	-	-	650	19084190	-
	SH-21-65 R	-	x	-	650	19084191	-
	SH-21-65 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	650	19083224	-
	SH-21-65 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	650	19084192	-
	SH-21-65 BCP	6 GN1/1 + 6 GN2/1 (68mm)	-	x	650	19082394	-
	SH-21-85	-	-	-	850	19103382	-
	SH-21-85 R	-	x	-	850	19103383	-
	SH-21-85 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	850	19103384	-
	SH-21-85 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	850	19103385	-


RACK	MODEL	DESCRIPTION	CODE	€
	GP-102	Rack kit for 8 BAKE 60/80 trays (spacing between rack rails = 85mm)	19012134	-

STRUCTURES	MODEL	RACKS (SPACING)	CODE	€
	EB-102*	Mobile rack for 10 GN2/1 trays (62mm)	19011562	-
	EP-102*	Mobile rack for 52 plates Ø31 (75mm) * Necesario GE-21 y CP-21(-R)	19013356	-

TROLLEYS	MODEL	DESCRIPTION	CODE	€
	GE-21	Structure rack for EB-102 and EP-102	19011570	-
	CP-21	Structure support trolley for oven on SH-21	19013355	-
	CP-21-R	Adjustable structure support trolley for oven on SH-21	19018751	-

PLINTH	MODEL	DESCRIPTION	CODE	€
	Kit Z-21	Plinth kit	19087306	-

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-102	Gas transformation kit G25,1 for iKORE 102	19103097	-

DOUBLE LOCK	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps	19069736	-

x Included - Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 201

PureSteam or DirectSteam

FagorTouch
10.1"

General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type of trolley (T)*	20 GN1/1	20 GN1/1
	Spacing between rack rails	63mm	63mm
Energy supply (standard)	Electric / gas power	37,2 kW	1,55 kW / 36 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	935mm	935mm
Dimensions and weight	Depth (with handle)	966 mm (1.032 mm)	966 mm (1.032 mm)
	Height (with hinge)	1.840 mm (1.871 mm)	1.840 mm (1.871 mm)
	Net weight (gross)	~272,5Kg (331,5Kg)	~309Kg (341,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	•	APW-201-(E/G) R SW S T K	19079328	-	19088272	-
		-	APW-201-(E/G) R SW T K	19107046	-	19107049	-
DirectSteam injection	Solid iWash	•	AW-201-(E/G) R SW S T K	19107048	-	19107060	-
		-	AW-201-(E/G) R SW T K	19079330	-	19091667	-







Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW	Liquid iWash (Only available for models with W)	0104-0002	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-

* Consult for other trolley configurations (T)

VOLTAGE OPTIONS	CONF. CODE	€	GAS OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0041	-	Butane-Propane LPG	0101-0001	-
Marine 440V 3~ 50/60Hz	0102-0043	-	Town gas TG	0101-0002	-
230V 1N 60Hz	0102-0047	-			
230V 2~ 50Hz	0102-0048	-			
230V 2~ 60Hz	0102-0049	-			

Accessories 201

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	 Kit CTG-21*	Flue gas discharge stack for 201 * For gas ovens only	19095591	-
TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-201	20 GN1/1 (63mm)	19011551	-
	CEB-201-69	18 GN1/1 (69mm)	19103883	-
	CEB-201-80	16 GN1/1 (80mm)	19107454	-
	CEB-201-85	15 GN1/1 (85mm)	19107590	-
	CBK-16	Trolley for 16 BAKE 60/40 trays (spacing between rack rails = 81mm)	19107596	-
	CBK-15	Trolley for 15 BAKE 60/40 trays (spacing between rack rails = 85mm)	19107668	-
	CEP-201	50 plates Ø31 (75mm)	19013357	-
COVER	MODEL	DESCRIPTION	CODE	€
	LTE-201	Cover for the protection and heat maintenance of food. For CEB and CEP trolleys	19011741	-
RAMP	MODEL	DESCRIPTION	CODE	€
	RH-201	Levelling ramp for 201 trolley	19044716	-
FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-20	Floor fastening kit for 201 ovens	19012270	-
KIT HANDLE	MODEL	DESCRIPTION	CODE	€
	Kit ASA	Side support kit for trolley handle	19087163	-
TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-201	Gas transformation kit G25,1 for iKORE 201	19103098	-

x Included - Not included

For more accessories, check 'other accessories' chapter

ADVANCE

iKORE 202

PureSteam or DirectSteam

FagorTouch
10.1"

General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type of trolley (T)*	20 GN2/1 (40 GN1/1)	20 GN2/1 (40 GN1/1)
	Spacing between rack rails	63mm	63mm
Energy supply (standard)	Electric / gas power	67,2 kW	1,55 kW / 65 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
Dimensions and weight	Width	1.165mm	1.165mm
	Depth (with handle)	1.074mm (1.140mm)	1.074mm (1.140mm)
	Height (with hinge)	1.840mm (1.871mm)	1.840mm (1.871mm)
	Net weight (gross)	~338Kg (403,5Kg)	~357Kg (422,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam calderín	Solid iWash	•	APW-202-(E/G) R SW ST K	19078839	-	19088278	-
		-	APW-202-(E/G) R SW T K	19107061	-	19107062	-
DirectSteam inyección	Solid iWash	•	AW-202-(E/G) R SW ST K	19107063	-	19107064	-
		-	AW-202-(E/G) R SW T K	19078837	-	19091670	-

Configurable options







OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-

* Consult for other trolley configurations (T)

OPCIONES DE VOLTAJE	CONF. CODE	€
230V 3~ 50/60Hz	0102-0051	-
Marine 440V 3~ 50/60Hz	0102-0053	-
230V 1N 60Hz	0102-0057	-
230V 2~ 50Hz	0102-0058	-
230V 2~ 60Hz	0102-0059	-

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	-
Town gas TG	0101-0002	-

Accessories 202

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	 Kit CTG-22*	Flue gas discharge stack for 202 *For gas ovens only	19095592	-
TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-202	20 GN2/1 (63mm)	19011550	-
	CEB-202-69	18 GN2/1 (69mm)	19103884	-
	CEB-202-80	16 GN2/1 (80mm)	19107481	-
	CEB-202-85	15 GN2/1 (85mm)	19107588	-
	CBK-16	Trolley for 16 BAKE 60/40 trays (spacing between rack rails = 81mm)	19107596	-
	CBK-15	Trolley for 15 BAKE 60/40 trays (spacing between rack rails = 85mm)	19107668	-
	CEP-202- 90	90 plates Ø31 (75mm)	19081933	-
	CEP-202	100 plates Ø31 (75mm)	19011552	-
COVER	MODELO	DESCRIPCIÓN	CÓDIGO	€
	LTE-202	Cover for the protection and heat maintenance of food. For CEB and CEP trolleys	19011742	-
RAMP	MODEL	DESCRIPTION	CODE	€
	RH-202	Levelling ramp for 202 trolley	19034438	-
FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-20	Floor fastening kit for 202 ovens	19012270	-
KIT HANDLE	MODEL	DESCRIPTION	CODE	€
	Kit ASA	Side support kit for trolley handle	19087163	-
TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-202	Gas transformation kit G25,1 for iKORE 202	19103099	-

x Included - Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 0623

PureSteam or DirectSteam



General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN2/3	Version no disponible
	Spacing between rack rails	47mm	-
Energy supply (standard)	Electric power	5,8 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N~	-
	Width	660mm	-
Dimensions and weight	Depth (with handle)	564mm (630mm)	-
	Height	570mm (600mm)	-
	Net weight (gross)	~66,5Kg (71,5Kg)	-

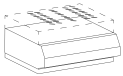
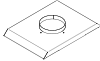




Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	●	CPW-0623-E R SW S	19073931	-	-	-
		-	CPW-0623-E R SW	19107065	-	-	-
	Spray mode	●	CP-0623-E R S	19096907	-	-	-
		-	CP-0623-E R	19098462	-	-	-
DirectSteam injection	Solid iWash	●	CW-0623-E R SW S	19107169	-	-	-
		-	CW-0623-E R SW	19075070	-	-	-
	Spray mode	●	C-0623-E R S	19107168	-	-	-
		-	C-0623-E R	19075013	-	-	-

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-
OPCIONES DE VOLTAJE			CONF. CODE	€
	230V 3~ 50/60Hz		0102-0061	-
	230V 1N 50/60Hz		0102-0062	-
	Marine 440V 3~ 50/60Hz *	*External module, not integrated in the oven	0102-0063	-

Accessories 0623

EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	HEIGHT (mm)	CODE	€
	EXH-23	x	-	255	19073213	-
	EXH-23-CA	x	x	330	19103376	-
	FCA	Replacement for activated carbon filter of EXH-23 CA			19107067	-
	Kit EXT-23	Extraction kit for EXH-23 hoods		19096418	-	
STANDS	MODEL	RACKS (SPACING)	WHEELS	HEIGHT (mm)	CODE	€
	SH-23	-	-	850	19058933	-
	SH-23-R	-	x	850	19058940	-
	SH-23-B	2 x 6 GN2/3 (68mm)	-	850	19058941	-
	SH-23-RB	2 x 6 GN2/3 (68mm)	x	850	19058943	-
	SH-23-RBM	Mobile stand with 2 x 15l bottles for clean water and drainage	x	850	19079266	-
	SHP-23	Wall support for 0623 ovens		19059282	-	
	MSH-23	Levelling support to place a 0623 oven on a cabinet or stand		19059319	-	
FASTENING KIT	MODEL	DESCRIPTION		CODE	€	
	Kit A-23	Fastening kit for 0623 ovens		19106481	-	

x Included
- Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 061

PureSteam or DirectSteam

FagorDial
2.8"

General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN1/1	6 GN1/1
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	11,1 kW	0,83 kW / 12 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	895mm	895mm
Dimensions and weight	Depth (with handle)	817mm (883mm)	817mm (883mm)
	Gas with boiler versions	-	922mm (988mm)
	Height (with hinge)	846mm (877mm)	846mm (877mm)
	Net weight (gross)	~118,5Kg (145Kg)	~146Kg (162,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	●	CPW-061-(E/G) R SW S	19073648	-	19088202	-
		-	CPW-061-(E/G) R SW	19107352	-	19107353	-
	Spray mode	●	CP-061-(E/G) R S	19096875	-	19096877	-
		-	CP-061-(E/G) R	19098464	-	19107350	-
DirectSteam injection	Solid iWash	●	CW-061-(E/G) R SW S	19107357	-	19107356	-
		-	CW-061-(E/G) R SW	19076322	-	19088201	-
	Spray mode	●	C-061-(E/G) R S	19107354	-	19107355	-
		-	C-061-(E/G) R	19074625	-	19088200	-



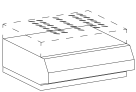












Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 5 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0001	-
230V 1N 50/60Hz	0102-0002	-
Marine 440V 3~ 50/60Hz	0102-0003	-
230V 1N 60Hz	0102-0007	-
230V 2~ 50Hz	0102-0008	-
230V 2~ 60Hz	0102-0009	-

GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	-
Town gas TG	0101-0002	-


Accessories 061


EXTRACCIÓN	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	LEFT OPENING (L)	HEIGHT (mm)				CODE	€
	EXH-11	x	-	-	303	x	-	-	19085190	-
	EXH-11 L	x	-	x	303	x	-	-	19103220	-
	EXH-11-CA	x	x	-	363	x	-	-	19103393	-
	EXH-11-CA L	x	x	x	363	x	-	-	19104232	-
	FCA	Replacement for activated carbon filter of EXH-11 CA				x	-	-	19107067	-
	Kit EXT-11	Extraction kit for EXH-11 hoods				x	-	-	19096417	-
	Kit CTG-11	Flue gas exhaust stack for 061 ovens				-	x	x	19095581	-
STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)				CODE	€
	SH-11-65	-	-	-	650	x	x	-	19082326	-
						-	-	x	19082327	
	SH-11-65 R	-	x	-	650	x	x	-	19083237	-
						-	-	x	19083234	
	SH-11-65 B	2 x 6 GN1/1 (68mm)	-	-	650	x	x	-	19082006	-
						-	-	x	19082005	
	SH-11-65 BR	2 x 6 GN1/1 (68mm)	x	-	650	x	x	-	19083238	-
						-	-	x	19083239	
	SH-11-65 BCP	2 x 6 GN1/1 (68mm)	-	x	650	x	x	-	19079211	-
						-	-	x	19079233	
	SH-11-85	-	-	-	850	x	x	-	19103370	-
						-	-	x	19103413	
	SH-11-85 R	-	x	-	850	x	x	-	19103373	-
						-	-	x	19103415	
	SH-11-85 B	2 x 6 GN1/1 (68mm)	-	-	850	x	x	-	19103369	-
						-	-	x	19103442	
	SH-11-85 BR	2 x 6 GN1/1 (68mm)	x	-	850	x	x	-	19103381	-
						-	-	x	19103443	
RACK	MODEL	DESCRIPTION							CODE	€
	GP-061	Rack kit for 5 BAKE 60/40 trays (spacing between rack rails = 85mm)				x	x	x	19011982	-
STRUCTURES	MODEL	RACKS (SPACING)							CODE	€
	EB-061*	Mobile rack for 6 GN1/1 trays (62mm)				x	x	x	19011559	-
	EP-061*	Mobile rack for 18 plates Ø31 (64mm)				x	x	x	19013353	-
		* GE-11 and CP-11(-R) required								
TROLLEYS	MODEL	DESCRIPTION							CODE	€
	GE-11	Structure rack for EB-061 and EP-061				x	x	x	19011569	-
	CP-11	Structure support trolley for oven on SH-11-65				x	x	x	19013352	-
	CP-11-R	Adjustable structure support trolley for oven on SH-11				x	x	x	19018752	-
PLINTH	MODEL	DESCRIPTION							CODE	€
	Kit Z-11	Plinth kit				x	x	-	19087303	-
					-	-	x	19087305	-	
TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION							CODE	€
	Kit HU-061	Gas transformation kit G25,1 for iKORE 061							19103095	-
DOUBLE LOCK	MODEL	DESCRIPTION							CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps							19069736	-

x Included - Not included

For more accessories, check 'other accessories' chapter

 For electric ovens only

 For gas ovens only

 Only for gas ovens with boiler: APW-061-G

CONCEPT

iKORE 101

PureSteam or DirectSteam



General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN1/1	10 GN1/1
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	18,6 kW	0,83 kW / 18 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	895mm	895mm
Dimensions and weight	Depth (with handle)	817mm (883mm)	817mm (883mm)
	Gas with boiler versions	-	922mm (988mm)
	Height (with hinge)	1.117mm (1.149mm)	1.117mm (1.149mm)
	Net weight (gross)	~139Kg (174Kg)	~162Kg (197Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	●	CPW-101-(E/G) R SW S	19072806	-	19088212	-
		-	CPW-101-(E/G) R SW	19107359	-	19107360	-
	Spray mode	●	CP-101-(E/G) R S	19096891	-	19096893	-
		-	CP-101-(E/G) R	19098465	-	19107358	-
DirectSteam injection	Solid iWash	●	CW-101-(E/G) R SW S	19107363	-	19107364	-
		-	CW-101-(E/G) R SW	19073625	-	19088211	-
	Spray mode	●	C-101-(E/G) R S	19107361	-	19107362	-
		-	C-101-(E/G) R	19078439	-	19088210	-


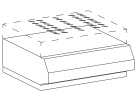


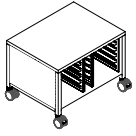

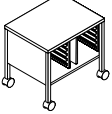









Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 8 BAKE 60/40 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-

VOLTAGE OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0021	-
Marine 440V 3~ 50/60Hz	0102-0023	-
230V 1N 60Hz	0102-0027	-
230V 2~ 50Hz	0102-0028	-
230V 2~ 60Hz	0102-0029	-




GAS OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	-
Gas villa TG (Town gas)	0101-0002	-

Accessories 101

EXTRACTION	MODEL	CONDENSATION HOOD	ACTIVATED CARBON FILTER	LEFT OPENING (L)	HEIGHT (mm)				CODE	€
	EXH-11	x	-	-	303	x	-	-	19085190	-
	EXH-11 L	x	-	x	303	x	-	-	19103220	-
	EXH-11-CA	x	x	-	363	x	-	-	19103393	-
	EXH-11-CA L	x	x	x	363	x	-	-	19104232	-
	FCA	Replacement for activated carbon filter of EXH-11 CA				x	-	-	19107067	-
	Kit EXT-11	Extraction kit for EXH-11 hoods				x	-	-	19096417	-
	Kit CTG-11	Flue gas exhaust stack for 061 ovens				-	x	x	19095581	-
STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)				CODE	€
	SH-11-65	-	-	-	650	x	x	-	19082326	-
						-	-	x	19082327	-
	SH-11-65 R	-	x	-	650	x	x	-	19083237	-
						-	-	x	19083234	-
	SH-11-65 B	2 x 6 GN1/1 (68mm)	-	-	650	x	x	-	19082006	-
						-	-	x	19082005	-
	SH-11-65 BR	2 x 6 GN1/1 (68mm)	x	-	650	x	x	-	19083238	-
						-	-	x	19083239	-
	SH-11- 65 BCP	2 x 6 GN1/1 (68mm)	-	x	650	x	x	-	19079211	-
						-	-	x	19079233	-
	SH-11-85	-	-	-	850	x	x	-	19103370	-
						-	-	x	19103413	-
	SH-11-85 R	-	x	-	850	x	x	-	19103373	-
						-	-	x	19103415	-
	SH-11-85 B	2 x 6 GN1/1 (68mm)	-	-	850	x	x	-	19103369	-
						-	-	x	19103442	-
	SH-11-85 BR	2 x 6 GN1/1 (68mm)	x	-	850	x	x	-	19103381	-
						-	-	x	19103443	-
RACK	MODEL	DESCRIPTION							CODE	€
	GP-101	Rack kit for 8 BAKE 60/40 trays (spacing between rack rails = 85mm)				x	x	x	19011983	-
STRUCTURES	MODEL	RACKS (SPACING)							CODE	€
	EB-101*	Mobile rack for 10 GN1/1 trays (62mm)				x	x	x	19011561	-
	EP-101*	Mobile rack for 30 plates Ø31 (64mm)				x	x	x	19013354	-
		* GE-11 and CP-11(-R) required								
TROLLEYS	MODEL	DESCRIPTION							CODE	€
	GE-11	Structure rack for EB-061 and EP-061				x	x	x	19011569	-
	CP-11	Structure support trolley for oven on SH-11-65				x	x	x	19013352	-
	CP-11-R	Adjustable structure support trolley for oven on SH-11				x	x	x	19018752	-
PLINTH	MODEL	DESCRIPTION							CODE	€
	Kit Z-11	Plinth kit				x	x	-	19087303	-
						-	-	x	19087305	-
TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION							CODE	€
	Kit HU-101	Gas transformation kit G25,1 for iKORE 101							19103096	-
DOUBLE LOCK	MODEL	DESCRIPTION							CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps							19069736	-

x Included - Not included

For more accessories, check 'other accessories' chapter

-  For electric ovens only
-  For gas ovens only
-  Only for gas ovens with boiler: APW-101-G

CONCEPT

iKORE 062

PureSteam or DirectSteam

FagorDial
2.8"

General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	6 GN2/1	Version no disponible
	Spacing between rack rails	68mm	-
Energy supply (standard)	Electric / gas power	22,2 kW	-
	Frecuency	50/60 Hz	-
	Voltage	380-415V 3N	-
	Width	1.134mm	-
Dimensions and weight	Depth (with handle)	1.066mm (1.134mm)	-
	Height (with hinge)	846mm (877mm)	-
	Net weight (gross)	~190Kg (220Kg)	-

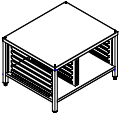







Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	●	CPW-062-E R SW S	19087480	-	-	-
		-	CPW-062-E R SW	19107366	-	-	-
	Spray mode	●	CP-062-E R S	19096879	-	-	-
		-	CP-062-E R	19107365	-	-	-
DirectSteam injection	Solid iWash	●	CW-062-E R SW S	19107368	-	-	-
		-	CW-062-E R SW	19088207	-	-	-
	Spray mode	●	C-062-E R S	19107367	-	-	-
		-	C-062-E R	19088206	-	-	-

Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 5 BAKE 60/80 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-
VOLTAGE OPTIONS			CONF. CODE	€
	230V 3~ 50/60Hz		0102-0011	-
	Marine 440V 3~ 50/60Hz		0102-0013	-

Accessories 062

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	CODE	€
	SH-21-65	-	-	-	650	19084190	-
	SH-21-65 R	-	x	-	650	19084191	-
	SH-21-65 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	650	19083224	-
	SH-21-65 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	650	19084192	-
	SH-21-65 BCP	6 GN1/1 + 6 GN2/1 (68mm)	-	x	650	19082394	-
	SH-21-85	-	-	-	850	19103382	-
	SH-21-85 R	-	x	-	850	19103383	-
	SH-21-85 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	850	19103384	-
	SH-21-85 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	850	19103385	-
RACK	MODEL	DESCRIPTION				CODE	€
	GP-062	Rack kit for 5 BAKE 60/80 trays (spacing between rack rails = 85mm)				19095570	-
STRUCTURES	MODEL	RACKS (SPACING)				CODE	€
	EB-062*	Mobile rack for 6 GN2/1 trays (62mm)				19095517	-
	EP-062*	Mobile rack for 28 plates Ø31 (75mm) * GE-21 and CP-21(-R) required				19095518	-
TROLLEYS	MODEL	DESCRIPTION				CODE	€
	GE-21	Structure rack for EB-062 and EP-062				19011570	-
	CP-21	Structure support trolley for oven on SH-21				19013355	-
	CP-21-R	Adjustable structure support trolley for oven on SH-21				19018751	-
PLINTH	MODEL	DESCRIPTION				CODE	€
	Kit Z-21	Plinth kit				19087306	-
DOUBLE LOCK	MODEL	DESCRIPTION				CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps				19069736	-

x Included - Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 102

PureSteam o DirectSteam



General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type	10 GN2/1 (20 GN1/1)	10 GN2/1 (20 GN1/1)
	Spacing between rack rails	68mm	68mm
Energy supply (standard)	Electric / gas power	33,6 kW	0,83 kW / 35 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	1.134 mm	1.134 mm
Dimensions and weight	Depth (with handle)	1.066 mm (1.134 mm)	1.066 mm (1.134 mm)
	Height (with hinge)	1.117 mm (1.149 mm)	1.117 mm (1.149 mm)
	Net weight (gross)	~217Kg (258Kg)	~230Kg (265,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	●	CPW-102-(E/G) R SW S	19079303	-	19088218	-
		-	CPW-102-(E/G) R SW	19107371	-	19107372	-
	Spray mode	●	CP-102-(E/G) R S	19096895	-	19096897	-
		-	CP-102-(E/G) R	19107369	-	19107370	-
DirectSteam injection	Solid iWash	●	CW-102-(E/G) R SW S	19107455	-	19107456	-
		-	CW-102-(E/G) R SW	19079564	-	19088217	-
	Spray mode	●	C-102-(E/G) R S	19107348	-	19107349	-
		-	C-102-(E/G) R	19079594	-	19088216	-


Configurable options




OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Opening	L	Inverted opening with door hinge on left-hand side	0103-0001	-
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
Bake 60/40	GP	Rack for 8 BAKE 60/80 trays (spacing between rack rails = 85mm)	0107-0001	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-


OPCIONES DE VOLTAJE	CÓD. CONFIG.	€
230V 3~ 50/60Hz	0102-0031	-
Marine 440V 3~ 50/60Hz	0102-0033	-
230V 1N 60Hz	0102-0037	-
230V 2~ 50Hz	0102-0038	-
230V 2~ 60Hz	0102-0039	-



VOLTAGE OPTIONS	CONF. CODE	€
Butane-Propane LPG	0101-0001	-
Town gas TG	0101-0002	-



Accessories 102


EXTRACTION	MODEL	DESCRIPTION	CODE	€
	 Kit CTG-12*	Flue gas discharge stack 102 * For gas ovens only	19095590	-

STANDS	MODEL	RACKS (SPACING)	WHEELS	DOORS	HEIGHT (mm)	CODE	€
	SH-21-65	-	-	-	650	19084190	-
	SH-21-65 R	-	x	-	650	19084191	-
	SH-21-65 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	650	19083224	-
	SH-21-65 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	650	19084192	-
	SH-21-65 BCP	6 GN1/1 + 6 GN2/1 (68mm)	-	x	650	19082394	-
	SH-21-85	-	-	-	850	19103382	-
	SH-21-85 R	-	x	-	850	19103383	-
	SH-21-85 B	6 GN1/1 + 6 GN2/1 (68mm)	-	-	850	19103384	-
	SH-21-85 BR	6 GN1/1 + 6 GN2/1 (68mm)	x	-	850	19103385	-


RACK	MODEL	DESCRIPTION	CODE	€
	GP-102	Rack kit for 8 BAKE 60/80 trays (spacing between rack rails = 85mm)	19012134	-

STRUCTURES	MODEL	RACKS (SPACING)	CODE	€
	EB-102*	Mobile rack for 10 GN2/1 trays (62mm)	19011562	-
	EP-102*	Mobile rack for 52 plates Ø31 (75mm) * Necesario GE-21 y CP-21(-R)	19013356	-

TROLLEYS	MODEL	DESCRIPTION	CODE	€
	GE-21	Structure rack for EB-102 and EP-102	19011570	-
	CP-21	Structure support trolley for oven on SH-21	19013355	-
	CP-21-R	Adjustable structure support trolley for oven on SH-21	19018751	-

PLINTH	MODEL	DESCRIPTION	CODE	€
	Kit Z-21	Plinth kit	19087306	-

TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-102	Gas transformation kit G25,1 for iKORE 102	19103097	-

DOUBLE LOCK	MODEL	DESCRIPTION	CODE	€
	Kit DC	Double locking anchor kit to open the ovens door in two steps	19069736	-

x Included - Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 201

PureSteam or DirectSteam



General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type of trolley (T)*	20 GN1/1	20 GN1/1
	Spacing between rack rails	63mm	63mm
Energy supply (standard)	Electric / gas power	37,2 kW	1,55 kW / 36 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	935mm	935mm
Dimensions and weight	Depth (with handle)	966mm (1.032mm)	966mm (1.032mm)
	Height (with hinge)	1.840mm (1.871mm)	1.840mm (1.871mm)
	Net weight (gross)	~272,5Kg (331,5Kg)	~309Kg (341,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE	€	CODE	€
PureSteam boiler	Solid iWash	●	CPW-201-(E/G) R SW S T	19078184	-	19088259	-
		-	CPW-201-(E/G) R SW T	19107458	-	19107459	-
	Spray mode	●	CP-201-(E/G) R S T	19096899	-	19096901	-
		-	CP-201-(E/G) R T	19098466	-	19107457	-
DirectSteam injection	Solid iWash	●	CW-201-(E/G) R SW S T	19107462	-	19107463	-
		-	CW-201-(E/G) R SW T	19079085	-	19091665	-
	Spray mode	●	C-201-(E/G) R S T	19107460	-	19107461	-
		-	C-201-(E/G) R T	19079327	-	19088257	-







Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-

* Consult for other trolley configurations (T)

VOLTAGE OPTIONS	CONF. CODE	€	GAS OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0041	-	Butane-Propane LPG	0101-0001	-
Marine 440V 3~ 50/60Hz	0102-0043	-	Town gas TG	0101-0002	-
230V 1N 60Hz	0102-0047	-			
230V 2~ 50Hz	0102-0048	-			
230V 2~ 60Hz	0102-0049	-			

Accessories 201

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	 Kit CTG-21*	Flue gas discharge stack for 201 * For gas ovens only	19095591	-
TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-201	20 GN1/1 (63mm)	19011551	-
	CEB-201-69	18 GN1/1 (69mm)	19103883	-
	CEB-201-80	16 GN1/1 (80mm)	19107454	-
	CEB-201-85	15 GN1/1 (85mm)	19107590	-
	CBK-16	Trolley for 16 BAKE 60/40 trays (spacing between rack rails = 81mm)	19107596	-
	CBK-15	Trolley for 15 BAKE 60/40 trays (spacing between rack rails = 85mm)	19107668	-
	CEP-201	50 plates Ø31 (75mm)	19013357	-
COVER	MODEL	DESCRIPTION	CODE	€
	LTE-201	Cover for the protection and heat maintenance of food. For CEB and CEP trolleys	19011741	-
RAMP	MODEL	DESCRIPTION	CODE	€
	RH-201	Levelling ramp for 201 trolley	19044716	-
FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-20	Floor fastening kit for 201 ovens	19012270	-
KIT HANDLE	MODEL	DESCRIPTION	CODE	€
	Kit ASA	Side support kit for trolley handle	19087163	-
TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-201	Gas transformation kit G25,1 for iKORE 201	19103098	-

x Included - Not included

For more accessories, check 'other accessories' chapter

CONCEPT

iKORE 202

PureSteam or DirectSteam



General information

FIELD	DATA	Version	
		ELECTRIC (E)	NATURAL GAS (G)
Capacity (standard)	Racks and tray type of trolley (T)*	20 GN2/1 (40 GN1/1)	20 GN2/1 (40 GN1/1)
	Spacing between rack rails	63mm	63mm
Energy supply (standard)	Electric / gas power	67,2 kW	1,55 kW / 65 kW
	Frecuency	50/60 Hz	50 Hz
	Voltage	380-415V 3N	230V 1N
	Width	1.165 mm	1.165 mm
Dimensions and weight	Depth (with handle)	1.074 mm (1.140 mm)	1.074 mm (1.140 mm)
	Height (with hinge)	1.840 mm (1.871 mm)	1.840 mm (1.871 mm)
	Net weight (gross)	~338Kg (403,5Kg)	~357Kg (422,5Kg)

Codes and prices

HUMIDITY	WASHING	SHOWER	MODEL	CODE		€	
					€		€
PureSteam boiler	Solid iWash	●	CPW-202-(E/G) R SW S T	19075005	-	19088276	-
		-	CPW-202-(E/G) R SW T	19107465	-	19107466	-
	Spray mode	●	CP-202-(E/G) R S T	19096903	-	19096905	-
		-	CP-202-(E/G) R T	19098472	-	19107464	-
DirectSteam injection	Solid iWash	●	CW-202-(E/G) R SW S T	19107469	-	19107480	-
		-	CW-202-(E/G) R SW T	19078517	-	19091669	-
	Spray mode	●	C-202-(E/G) R S T	19107467	-	19107468	-
		-	C-202-(E/G) R T	19078544	-	19088274	-







Configurable options

OPTION	NAMING	DESCRIPTION	CONF. CODE	€
Washing	LW*	Liquid iWash *Only available for models with W	0104-0002	-
REG4	REG4	Water regulations and compliance - British Standard Approved	0112-0001	-

* Consult for other trolley configurations (T)

VOLTAGE OPTIONS	CONF. CODE	€	GAS OPTIONS	CONF. CODE	€
230V 3~ 50/60Hz	0102-0051	-	Butane-Propane LPG	0101-0001	-
Marine 440V 3~ 50/60Hz	0102-0053	-	Town gas TG	0101-0002	-
230V 1N 60Hz	0102-0057	-			
230V 2~ 50Hz	0102-0058	-			
230V 2~ 60Hz	0102-0059	-			

Accessories 202

EXTRACTION	MODEL	DESCRIPTION	CODE	€
	 Kit CTG-22*	Flue gas discharge stack for 202 *For gas ovens only	19095592	-
TROLLEYS	MODEL	RACKS (SPACING)	CODE	€
	CEB-202	20 GN2/1 (63mm)	19011550	-
	CEB-202-69	18 GN2/1 (69mm)	19103884	-
	CEB-202-80	16 GN2/1 (80mm)	19107481	-
	CEB-202-85	15 GN2/1 (85mm)	19107588	-
	CBK-16	Trolley for 16 BAKE 60/40 trays (spacing between rack rails = 81mm)	19107596	-
	CBK-15	Trolley for 15 BAKE 60/40 trays (spacing between rack rails = 85mm)	19107668	-
	CEP-202- 90	90 plates Ø31 (75mm)	19081933	-
	CEP-202	100 plates Ø31 (75mm)	19011552	-
COVER	MODELO	DESCRIPCIÓN	CÓDIGO	€
	LTE-202	Cover for the protection and heat maintenance of food. For CEB and CEP trolleys	19011742	-
RAMP	MODEL	DESCRIPTION	CODE	€
	RH-202	Levelling ramp for 202 trolley	19034438	-
FASTENING KIT	MODEL	DESCRIPTION	CODE	€
	Kit A-20	Floor fastening kit for 202 ovens	19012270	-
KIT HANDLE	MODEL	DESCRIPTION	CODE	€
	Kit ASA	Side support kit for trolley handle	19087163	-
TRANSFORMATION KITS (GAS)	MODEL	DESCRIPTION	CODE	€
	Kit HU-202	Gas transformation kit G25,1 for iKORE 202	19103099	-

x Included - Not included

For more accessories, check 'other accessories' chapter

Vacuum packers



General characteristics

Construction:

- AISI 304
- Busch pumps
- 2 units of high-quality polycarbonate fill sheets
- Protection against water
- Cable-free sealing bars with pneumatic pistons



Control:

- High-precision microprocessor which controls the vacuum percentage of (T) the chamber.
- Digital control panel with display included.
- Alarms for set vacuum level and oil change.
- Visualisation of the complete machine cycles .
- Oil level viewer.



Functions and programmes:

- Automatic start of the vacuum cycle
- Piston with dual position (operating and idle)
- Easily programmable memory for 10 programmes
- Possibility of performing additional 60" vacuum
- Possibility of packaging liquids
- H2Oout programme to dehumidify the pump
- Programme for external packing both in bags and containers
- The G models make it possible to package delicate or soft products.

Tabletop vacuum packing

POSITION OF SEALING BAR	MODEL	CODE	BAR LENGTH (mm)	PUMP CAPACITY (m3/h9)	CHAMBER (mm)	POWER (kW)	DIMENSIONS (mm)	€
	SVS-1-310/8	19107730	310	8	332 x 335 x 170	600	395 x 490 x 374	-
	SVS-1-310/8 G	19107731	310	8	332 x 335 x 170	600	395 x 490 x 374	-
	SVS-1-410/10	19107732	410	10	441 x 449 x 170	750	535 x 591 x 438	-
	SVS-1-410/10 G	19107733	410	10	441 x 449 x 170	1000	535 x 591 x 438	-
	SVS-1-410/20	19107734	410	20	441 x 449 x 170	1000	535 x 591 x 438	-
	SVS-1-410/20 G	19107735	410	20	441 x 449 x 170	1000	535 x 591 x 438	-
	SVS-2-410/20	19107736	410 + 410	20	441 x 449 x 170	1000	535 x 591 x 438	-
	SVS-2-410/20 G	19107737	410 + 410	20	441 x 449 x 170	1000	535 x 591 x 438	-

Floor-standing vacuum packing

"POSITION OF SEALING BAR"	MODEL	CODE	BAR LENGTH (mm)	PUMP CAPACITY (m3/h9)	CHAMBER (mm)	POTENCIA (kW)	DIMENSIONES (mm)	€
	SVP-2-620/63	19107745	620 + 620	63	650 x 535 x 200	1500	765 x 710 x 1.050	-
	SVP-2-620/63 G	19107746	620 + 620	63	650 x 535 x 200	1500	765 x 710 x 1.050	-
	SVP-2-950/100	19107751	950 + 950	100	980 x 585 x 230	2500	1.100 x 800 x 1.070	-
	SVP-2-950/100 G	19107752	950 + 950	100	980 x 585 x 230	2500	1.100 x 800 x 1.070	-
	SVP-2-520/25	19107741	520 + 520	25	485 x 550 x 175	1200	600 x 710 x 1.035	-
	SVP-2-520/25 G	19107742	520 + 520	25	485 x 550 x 175	1200	600 x 710 x 1.035	-
	SVP-2-505/63	19107743	505 + 505	63	650 x 535 x 200	1500	765 x 710 x 1.050	-
	SVP-2-505/63 G	19107744	505 + 505	63	650 x 535 x 200	1500	765 x 710 x 1.050	-
	SVP-2-560/100	19107747	560 + 560	100	980 x 585 x 230	2500	1.100 x 800 x 1.070	-
	SVP-2-560/100 G	19107750	560 + 560	100	980 x 585 x 230	2500	1.100 x 800 x 1.070	-

G: Models with inert gas inlet

Accessories for vacuum packaging machines

Trolleys for tabletop models

CODE	SUITABLE FOR MODELS	DESCRIPTION	€
19076888	SVS-1-310/8	Trolley with 4 wheels 590x550x610h mm	-
19076889	SVS-1-410/10 SVS-1-410/20	Trolley with 4 wheels 690x730x610h mm	-

Tilted flat shelves for packaging liquids

CODE	SUITABLE FOR MODELS	DESCRIPTION	€
19076890	SVS-1-310/8	Stainless steel tilted flat shelf for packaging liquids	-
19076891	SVS-1-410/10 SVS-1-410/20	Stainless steel tilted flat shelf for packaging liquids	-
19076892	SVP-2-520/25	Stainless steel tilted flat shelf for packaging liquids	-
19076893	SVP-2-620/63	Stainless steel tilted flat shelf for packaging liquids	-
19076897		Stainless steel filter for liquids	-

Suction tube for emptying into containers

CODE	DESCRIPTION	€
19076894	Suction tube for emptying into external containers	-

SYV valve for core temperature probe

CODE	DESCRIPTION	€
19076895	Core temperature probe for vacuum cooking inox.	-
19076896	Set of valve seals (10 pieces)	-


Stacking solutions



General characteristics

- The kits for ovens in column are composed of a set of parts which allows the ovens to be positioned one above another
- This type of assembly is carried out with 1/1 tray ovens, from any of the three electric ranges.
- The codes of the two ovens must be specified when placing the order, as well as the code of the kit of parts to carry out the assembly in column.
- **Fagor Professional supplies the column of ovens ready assembled and finished from the factory.**

MODEL	DESCRIPTION	CODE	€
K-61-61	Stacking kit for 2 iKORE Kompact 061 ovens.	19107453	-
K-61-101	Stacking kit for 1 iKORE Kompact 061 oven + 1 iKORE Kompact 101 oven	19108677	-
23-23	Stacking kit for 2 iKORE 0623 ovens.	19059364	-
61-61 R	Stacking kit for 2 ovens iKORE 061 right door	19087274	-
61-61 L	Stacking kit for 2 ovens iKORE 061 left door	19087275	-
61-101 R	Stacking kit for 1 oven iKORE 061 + 1 oven iKORE 101 right door	19087272	-
61-101 L	Stacking kit for 1 iKORE 061 oven + 1 oven iKORE 101 left door	19087273	-
62-62 R	Stacking kit for 2 ovens iKORE 062 right door	19087551	-
62-62 L	Stacking kit for 2 ovens iKORE 062 left door	19088030	-
62-102 R	Stacking kit for 1 iKORE 062 oven + 1 oven iKORE 102 right door	19088031	-
62-102 L	Stacking kit for 1 iKORE 062 oven + 1 oven iKORE 102 left door	19088032	-

 * Only available for electric ovens

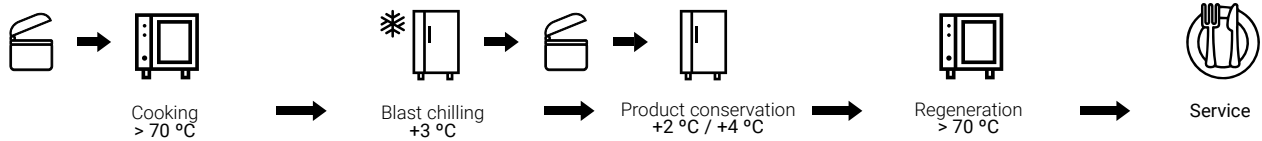





Cook&Chill solutions



General characteristics

- Kit of elements to make a stacking system "Cook & Chill" with an oven and a blast chiller or freezer.
- When ordering a "Cook & Chill" column, the oven code, the chiller code and the code of the corresponding kit of elements for column assembly, or the corresponding code for the most common assemblies, must be specified.
- **Fagor Professional supplies the column of ovens ready assembled and finished from the factory.**



MODEL	DESCRIPTION	CODE	€
 KIT C&C-0623	Cook&Chill assembly kit for iKORE 0623 oven + ABCO 0623 blast chiller	19087772	-
 KIT C&C-061	Cook&Chill assembly kit for iKORE 061 oven + ABCO 061 blast chiller	19088139	-
 KIT C&C-061 G	Cook&Chill assembly kit for iKORE 061 gas oven with boiler + ABCO 061 blast chiller	19095521	-



The importance of using blast chillers

Blast chillers are machines designed to quickly lower the temperature of food from 90°C after cooking to a refrigeration temperature of +3°C in no more than 90 minutes, thus preventing bacteria from multiplying.

Our different ranges of mixed blast chillers, with built-in freezing cycle, can lower the temperature of the product to -18 °C in a time of 4 hours, thus achieving a very fast freezing of the food, avoiding, in addition to the increase in bacterial flora, the formation of macrocrystals.

Our Cook&Chill selection

The combined use of ovens and blast chillers allows you to be more efficient, as it makes it easier for you to programme your work in the kitchen.



The correct use of blast chillers with combi ovens results in less waste, time savings and a product that is served at the right time.

Cook & Chill 0623

30-60 meals per day



Oven + Blast chiller

MODEL	CODE	€
APW-0623-E R S SW K	19079298	-
Kit A-23	19106481	-
Kit C&C-0623	19087772	-
ABCO-06 2/3 HC	50HZ	19087540 -
	60Hz	19097559 -

C&C 0623 Solution

Cook & Chill 061

50-100 meals per day



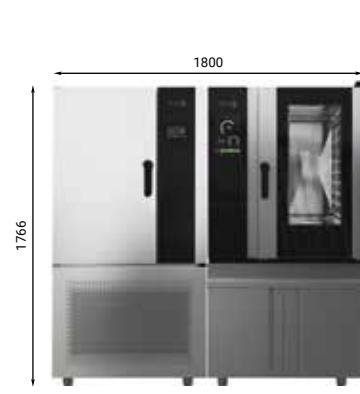
Oven + Blast chiller

MODEL	CODE	€
APW-061-E R S SW K	19078616	-
Kit Z-11	19087303	-
Kit C&C-061	19088139	-
ABCO-061	50Hz	19105609 -
	60Hz	19111029 -

C&C 061 Solution

Cook & Chill 101

80-150 meals per day



Oven + Stand + Blast chiller

MODEL	CODE	€
APW-101-E R S SW K	19078668	-
Kit Z-11	19087303	-
SH-11-65 BCP	19079211	-
ABCO-101 HC	50Hz	19105605 -
	60Hz	19111030 -

C&C 101 Solution

· Complete your ideal solution with our packaging machines and oven accessories: hoods, trolleys and frames, trays...

· See more blast chiller models in the refrigeration section.

(*) Without condensing unit.

Cook & Chill 102

150-250 meals per day



Oven + Stand + Blast chiller

MODEL	CODE	€
APW-102-E R S SW K	19079785	-
Kit Z-21	19087306	-
SH-21-65 BCP	19082394	-
ABCO-102	50Hz	19091443
	60Hz	19091444

C&C 102 Solution singular

- Complete your ideal solution with our packaging machines and oven accessories: hoods, trolleys and frames, trays...
 - See more blast chiller models in the refrigeration section.
- (*) Without condensing unit.

Cook & Chill 201

150-250 meals per day



Oven + Roll in blast chillers

MODEL	CODE	€
APW-201-E R S SW T K	19079328	-
RBP-201 50/60Hz	19089779	-

C&C 201 Solution singular

Cook & Chill 202

200-400 meals per day



Oven + Roll in blast chillers

MODEL	CODE	€
APW-202-E R S SW T K	19078839	-
RBM-202 50/60Hz	19089790	-

C&C 202 Solution singular

Oven cleaning

Solid iWash SW

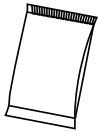
MODEL	DESCRIPTION	CODE	€
	OVENCLEAN: Bucket of detergent tablets - 75 units	19086761	-



Detergent for degreasing and cleaning ovens with solid iWash cleaning system (SW):

- Powerful cleaning: Dissolves and removes the most stubborn organic fouling, such as grease.
- Ultra-concentrated formula: Ensures deep and reliable cleaning with small doses.
- No phosphates or hazardous substances: Safe and environmentally friendly, ideal for the food industry.
- Compatible with Ovenbrite: the complementary polishing agent for a perfect finish.

	OVENBRITE: Bucket of rinse aid tablets - 75 units	19086763	-
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Water-soluble rinse aid for ovens with solid iWash cleaning system (SW):

- Anti-limescale effect: Active protection against limescale deposits.
- Prolongs the service life: Advanced ingredients care for and preserve the performance of the oven.
- Exceptional results: Clean, hygienic and shiny cooking chamber after each cleaning cycle, ready to use in optimal conditions.

Liquid iWash LW

MODEL	DESCRIPTION	CODE	€
	DECAFORN: Liquid detergent 10l can (external connection)	19086053	-



Degreasing liquid detergent for ovens with liquid iWash cleaning system (LW):

- Advanced formulation: effective degreasing and scale removal.
- Superior performance: powerful action with a small dosage.
- Protects surfaces: keeps stainless steel in a perfect condition with no risk of scratching or dulling.

	HIDROFORN: Liquid rinse aid 10l can (external connection)	19086054	-
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Water repellent and drying liquid rinse aid for ovens with liquid iWash cleaning system (LW):

- High performance: acts as a brightener, drier, neutraliser and water repellent protector.
- Limescale removal: removes limescale deposits and prevents redeposition of lime particles.
- Long-lasting shine: ensures a glossy, residue-free finish.
- Odour and flavour free: guarantees a clean and neutral process, without altering the food.

Basic wash (manual)

MODEL	DESCRIPTION	CODE	€
	KOI PLUS: Degreaser - 4 x 6kg bottles pack (spray mode)	19086765	-



Oven degreaser canisters for basic cleaning system ovens (without W), for manual application.

Water treatment



Cartridge filtration systems:

Using properly treated water at each catering point ensures that water failures are kept to a minimum and recipes can be produced with the quality customers demand. Oven filters ensure protection against limescale deposits, the effects of chlorine and particles in the water, as well as corrosion. This saves on repair costs and provides a clean and hygienic oven image to match the business standards.

By measuring two parameters: hardness and chlorides, we can determine which filter the oven requires:



PARAMETER	RECOMMENDATION	PROTECTION	FILTER
Water hardness	<p>> 6 dH°: Anti-limescale filter</p> <p>* Even if the hardness is less than 6 dH°, the use of the filter is always recommended to prevent problems with chlorine and particles coming from tap water.</p>	<ul style="list-style-type: none"> - Retains particles - Removes chlorine - Prevents limescale formation 	<p>Ovens until 6 x GN1/1: C500 (K-061, K-101, 0623, 061)</p> <p>Ovens from 10 x GN1/1 : C1100 (062, 101, 102, 201, 202)</p>
Chlorides	<p>> 150 mg/l :</p> <p>Anti-limescale + anti-corrosion filter</p>	<ul style="list-style-type: none"> - Retains particles - Removes chlorine - Prevents limescale formation - Prevents the formation of gypsum - Prevents corrosion 	X1100

Anti-limescale filtering

	MODEL	DESCRIPTION	CODE	€
	Kit C500	First installation kit - Water filtration system for ovens. Anti-limescale treatment, standard capacity. Includes: Head + cartridge C500 + flowmeter + 3/8 - 3/4 adapter for filtering water containing lime scale	19111541	-
	Kit C1100	First installation kit - Water filtration system for ovens. Anti-limescale treatment, large capacity. Includes: Head + cartridge C1100 + flowmeter + 3/8 - 3/4 adapter for filtering water containing lime scale	19111542	-
	C500	Replacement cartridge for filter kit C500	19111544	-
	C1100	Replacement cartridge for filter kit C1100	19111547	-

*The cartridge shall be replaced when the water consumption of the oven has reached the litre capacity of the filter, with a maximum replacement period of one year.

Anti-limescale + anti-corrosion filtering






	MODEL	DESCRIPTION	CODE	€
	Kit X1100	First installation kit - Water filtration system for ovens. Anti-limescale and anti-corrosion treatment. Includes: Filter head + filter X1100 + flow meter + 3/8 - 3/4 adapter for filtering water containing lime and salinity.	19111543	-
	X1100	Replacement cartridge for filter kit X1100	19111548	-

*The cartridge shall be replaced when the water consumption of the oven has reached the litre capacity of the filter, with a maximum replacement period of one year.

OTHER ACCESSORIES


Gastronorm trays

	MODEL	CAPACITY	DIMENSIONS (WxL)	DEPTH (mm)	CODE	€
Grid - AISI-304 1mm (EN631)						
	GRID 2/3	-	GN-2/3 (325x354 mm)	-	19058664	-
	GRID 1/1	-	GN-1/1 (325x530 mm)	-	19085067	-
	GRID 2/1	-	GN-2/1 (650x530 mm)	-	19085068	-
Grills and grease trays						
	PO 1/1-8	8 chickens	GN-1/1 (325x530 mm)	-	19001496	-
	CO 1/1	Ribs	GN-1/1 (325x530 mm)	-	19000545	-
Grease collector						
	BRG 1/1	5l	GN-1/1 (325x530 mm)	-	19107594	-
	BRG 2/1	10l	GN-2/1 (650x530 mm)	-	19107615	-
Frying trays						
	FRI 2/3	-	GN-2/3 (325x354 mm)	40	19058655	-
	FRI 1/1	-	GN-1/1 (325x530 mm)	40	19012415	-
Flat trays						
	GN 2/3-20	1,70l	GN-2/3 (325x354 mm)	20	19058658	-
	GN 2/3-40	3,2l	GN-2/3 (325x354 mm)	40	19058659	-
	GN 1/1-20	2,50l	GN-1/1 (325x530 mm)	20	19001669	-
	GN 1/1-40	5,50l	GN-1/1 (325x530 mm)	40	19048493	-
	GN 1/1-65	9,50l	GN-1/1 (325x530 mm)	65	19048494	-
	GN 1/1-100	14,00l	GN-1/1 (325x530 mm)	100	19048495	-
	GN 2/1-20	3,00l	GN-2/1 (650x530 mm)	20	19001673	-
	GN 2/1-40	10,50l	GN-2/1 (650x530 mm)	40	19001674	-
	GN 2/1-65	18,50l	GN-2/1 (650x530 mm)	65	19001675	-
	GN 2/1-100	28,00l	GN-2/1 (650x530 mm)	100	19001672	-
Perforated trays						
	GNP 2/3-20	1,7l	GN-2/3 (325x354 mm)	20	19058660	-
	GNP 2/3-40	3,2l	GN-2/3 (325x354 mm)	40	19058661	-
	GNP 1/1-40	5,5l	GN-1/1 (325x530 mm)	40	19001677	-
	GNP 1/1-65	9,5l	GN-1/1 (325x530 mm)	65	19048496	-
	GNP 1/1-100	14l	GN-1/1 (325x530 mm)	100	19001676	-
	GNP 2/1-40	10,5l	GN-2/1 (650x530 mm)	40	19001680	-
	GNP 2/1-65	18,5l	GN-2/1 (650x530 mm)	65	19001681	-
	GNP 2/1-100	28l	GN-2/1 (650x530 mm)	100	19001679	-


	MODEL	CAPACITY	DIMENSIONS (WxL)	DEPTH (mm)	CODE	€
Granite trays						
	TP 2/3-20	1,7l	GN-2/3 (325x354 mm)	20	19058663	-
	TP 2/3-40	3,2l	GN-2/3 (325x354 mm)	40	19059569	-
	TP 1/1-20	2,5l	GN-1/1 (325x530 mm)	20	19001978	-
	TP 1/1-40	5,5l	GN-1/1 (325x530 mm)	40	19001979	-
	TP 1/1-65	9,5l	GN-1/1 (325x530 mm)	65	19001980	-
	TP 2/1-20	3,5l	GN-2/1 (650x530 mm)	20	19001981	-
	TP 2/1-40	10,5l	GN-2/1 (650x530 mm)	40	19001982	-
	TP 2/1-65	18,50l	GN-2/1 (650x530 mm)	65	19001983	-
Pastry trays						
	BPA 2/3 Flat	-	GN-2/3 (325x354 mm)	-	19058657	-
	BPA 1/1 Flat	-	GN-1/1 (325x530 mm)	-	19000313	-
	BPP 2/3 Perforated	-	GN-2/3 (325x354 mm)	-	19058656	-
	BPP 1/1 Perforated	-	GN-1/1 (325x530 mm)	-	19000314	-
	BB 1/1 Baguettes	4 cavities	GN-1/1 (325x530 mm)	-	19107820	-
	BB 60/40 Baguettes	5 cavities	BAKE 60/40 (600x400)	-	19107822	-
	BP 60/40 Perforated	-	BAKE 60/40 (600x400)	-	19111321	-
	BP 60/40 Flat	-	BAKE 60/40 (600x400)	-	19111322	-
Mould trays						
	MT 2/3 6	6 cavities	GN-2/3 (325x354 mm)	10 Ø x 15H	19107800	-
	MT 1/1 11	11 cavities	GN-1/1 (325x530 mm)	10 Ø x 15H	19107811	-
Griddle grids to roast or mark						
	MG 2/3	-	GN-2/3 (325x354 mm)	-	19058654	-
	MG 1/1	-	GN-1/1 (325x530 mm)	-	19001460	-
	GRILL 1/1	-	GN-1/1 (325x530 mm)	(Perforated)	19002844	-
	FG 2/3	-	GN-2/3 (325x354 mm)	-	19059568	-
	FG 1/1	-	GN-1/1 (325x530 mm)	-	19076583	-

Cooking accessories

Smoker

	MODEL	POWER (W)	VOLTAGE	HZ	DIMENSIONS (mm)	CODE	€
	SMOKER	250	230V 1N	50/60	95 x 268 x 54	19059112	-

Additional external probe

	MODEL	DESCRIPTION	CODE	€
	Kit SV*	SousVide external temperature control probe kit for vacuum cooking	19087745	-
	Kit ST*	External single point temperature control probe kit.	19087746	-
	Kit SS	External support for ST and SV probes	19107627	-

***ADVANCE**: possibility of working with an internal probe and up to 2 external probes at the same time (total 3 probes working at the same time) Multitray

***CONCEPT**: possibility of working with an internal or external probe (1 single probe working).