



**Catalogue**  
FOOD SERVICE  
**Chapter**  
COOK & CHILL

**Specific model**  
APW-201-G

18004329

08/08/2022

The photo may show the standard model and not the configured one

**DENOMINATION:**

iKORE ovenAdvance (touchscreen) PureSteam (boiler) with intelligent washing for 20 trays GN 1/1 gas heating. Configurable

**DESCRIPTION :**

**FUNCTIONS:**

- 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): Smart cooking process with automatic adjustment
- 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

**PURESTEAM:**

- Higher steam saturation in the chamber than an injection oven
- Pure steam generator with automatic filling function
- Impurities in the water are deposited in the boiler, facilitating the maintenance of the oven and an impurity-free cooking chamber.
- Steam generator equipped with limescale detector.
- Automatic and adjustable emptying of the generator every 24 hours of cooking.
- Limescale detection system
- Semi-automatic descaling system
- Guided descaling programme

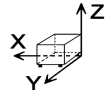
**CONTROLS:**

- EasyCooking: option to configure the programmes by password
- Languages: 36
- Ability to configure screen tone, volume and contrast
- Tones: 8
- Power, network, language and system settings
- Integrated help functions and instruction manual
- Control and monitoring of the equipment from mobile devices via FagorKonnnect
- 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 dehumidification system

**DIMENSIONS**



X Width	930 mm	X Gross width	1015 mm
Y Depth	964 mm	Y Gross depth	1095 mm
Z Height	1841 mm	Z Gross height	2070 mm
Net Weight	360,0 kg	Gross Weight	372,0 kg
Net volume	1,660 m3	Gross volume	2,301 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Engine power	1,20 kW
Electric power	1,545 kW
Amperage (A)	12A / 12A
Heating power	0,35 kW

**GAS TECHNICAL SPECIFICATIONS**

Gas power	36,00 kW
Regulated	LPG G30/G31 28-30/37 mbar
	NG G20/G25/G25.1 20/25/25 mbar
	TOWN G110/G120/G130/G150 8mb

**WATER TECHNICAL SPECIFICATIONS**

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	30,00 L/h

**CONNECTIONS TECHNICAL SPECIFICATIONS**

Single-phase 230V wiring	2X1,5MM²+T-16A
Gas diameter 1	R.3/4" G
Steam exit diameter	53
Air entrance diameter	50
Water inlet diameter	3/4"
Drain 1 diameter	40
SubFamilia	38,00 mm
Extraction 2 diameter	38,00 mm





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- Variable humidification with 5 levels
- 6 programmable air circulation speeds (from 1400 rpm to turbine stop)
- Option to switch from °C to °F
- Energy consumption display
- Display of actual values and selected values
- Delayed programming
- JIT (just in time) programming
- Ability to select 1/2 power
- 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 door locking positions for user safety)
- Proximity contact door switch
- 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 and maintenance App (self-diagnosis of warnings and errors)
  - Logging App:
    - . Cycle history
    - . Error history
- FAGORKONNECT:**
- Wi-Fi and ETHERNET connection as standard
  - Functions when the oven is connected or not to the internet.

**WASHING SYSTEM:**

- iWashing (environmentally and economically 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
- Option to activate dirt softening during the cleaning process
- Option to activate drying in the cleaning process
- Indication of cleaning status and remaining time
- Control and monitoring of the cleaning process from mobile devices via FagorKconnect

**OPTIONS :**

- BRAND
- CERTIFICATION
- CONNECTIVITY





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- DOOR OPENING
- ELECTRIC POWER
- FUSE DEFINITION
- GAS
- RACK
- SHOWER
- SOUS VIDE & THERMAL PROBE
- TROLLEY
- WASHING SYSTEM
- WRAS

**POSSIBLE ACCESSORIES :**

- COOK & CHILL
- CONVERSION KITS
- CLEANING ACCESSORIES
- COOKING ACCESSORIES O
- STACKING SET
- STRUCTURES AND TROLLEYS
- FASTENING KIT
- THERMICAL COVER
- PASTRY GUIDES
- VARIOUS
- KIT BAFFLE





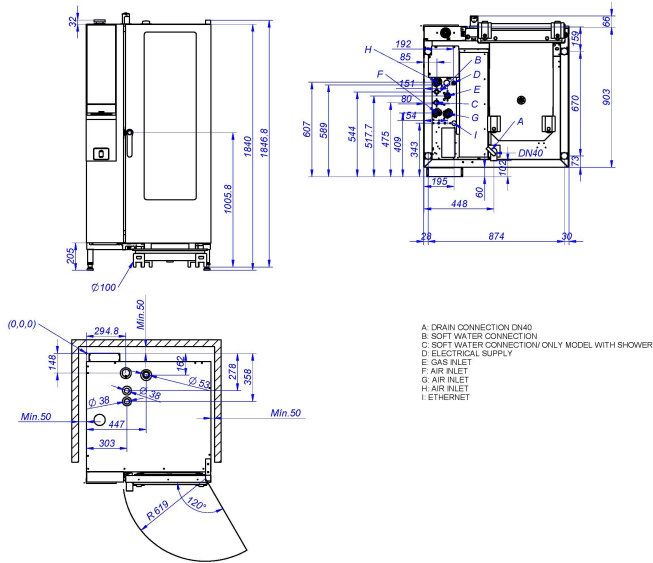
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**201- BOILER BASIC WASHING**



**201- BOILER INTELLIGENT WASHING**

