



Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model

18004347

24/02/2022

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

DENOMINATION:

iKORE ovenConcept (digital)DirectSteam (inyection) with basic washing for 6 trays GN 2/3 electric heating

DESCRIPTION :

FUNCTIONS:

- 2.8" screen with rotary knob and push function for configuring and confirming inputs
- iClima:
 - . Humidity management and control by means of direct measurement with a humidity sensor
 - . 10% regulation capacity- Fagor Recipe Center
- Fagor Recipe Center:
 - . 100 factory preset and culinary tested recipes
 - . Storage capacity for more than 100 9-stage recipes
- Air and water cool-down (rapid cabinet cooling function)
- 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
- Delta cooking

DIRECTSTEAM:

- Steam generation by injecting water into the turbine, atomising the water and converting it into steam.

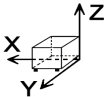
CONTROLS:

- Languages: 5
- Ability to configure screen tone, volume and contrast.
- Tone: 8
- Power, network, language and system settings.
- 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 humidification system
- Variable humidification with 5 levels
- 6 programmable air circulation speeds (from 1400 rpm to turbine stop)
- Option to switch from °C to °F
- Display of actual values and selected values
- Delayed programming
- Ability to select 1/2 power
- Automatic humidification system
- Automatic dehumidification system
- 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
- Triple-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 locking positions for greater user safety)
- Proximity contact door switch
- Easily replaceable basket insert

DIMENSIONS



X Width	563 mm	X Gross width	715 mm
Y Depth	657 mm	Y Gross depth	675 mm
Z Height	620 mm	Z Gross height	776 mm
Net Weight	68,0 kg	Gross Weight	73,0 kg
Net volume	0,230 m3	Gross volume	0,375 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	0,40 kW
Electric power	5,800 kW
Amperage (A)	0282
Heating power	5,40 kW
Voltage	- 400/230V
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	10,00 L/h

CONNECTIONS TECHNICAL SPECIFICATIONS

230 V three-phase wiring	3X2,5MM2+T- 20A
Single-phase 230V wiring	2X4MM2+T-32A
Three-phase +N 400V wiring	3X1,5MM2 +N+T-10A
Water inlet diameter	3/4"
Drain 1 diameter	40





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Capítulo
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- 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 <(>&< Maintenance App (self-diagnosis of warnings and errors)
- Logging App:
 - . Cycle history
 - . Error history
- WASHING SYSTEM:**
- iWashing (environmentally 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
- Indication of cleaning status and remaining time

- OPTIONS :**
- BRAND
- CERTIFICATE
- ELECTRIC POWER
- FUSE DENITINION
- HINGING RACK
- IOT
- OPENING DOOR
- SHOWER
- SOUS VIDE
- WASHING SYSTEM
- WRAS