



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

**Specific model**

18004257

22/02/2022

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

**DENOMINATION:**

iKORE ovenAdvance (touchscreen)PureSteam (boiler)with intelligent  
 iWwashingfor 6 trays GN 1/1 electric 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 FagorConnect
  - 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
  - Variable humidification with 5 levels

**DIMENSIONS**



X Width	824 mm	X Gross width	953 mm
Y Depth	898 mm	Y Gross depth	980 mm
Z Height	846 mm	Z Gross height	1070 mm
Net Weight	126,0 kg	Gross Weight	159,0 kg
Net volume	0,630 m3	Gross volume	0,999 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Engine power	0,60 kW
Electric power	11,100 kW
Amperage (A)	0274
Heating power	10,50 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	3X6MM2+T- 32A
Single-phase 230V wiring	2X10MM2+T-50A
Three-phase +N 400V wiring	3X2,5MM2 +N+T-20A
Water inlet diameter	3/4"
Drain 1 diameter	40





Catalogue  
**FOOD SERVICE**

Capítulo  
**COOK & CHILL**

Modelo

18004257

22/02/2022

- 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
- 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 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
- CERTIFICATE
- ELECTRIC POWER
- FUSE DENITINION
- HINGING RACK
- IOT
- OPENING DOOR





Catalogue  
**FOOD SERVICE**

Capítulo  
**COOK & CHILL**

Modelo

18004257

22/02/2022

- SHOWER
- SOUS VIDE
- WASHING SYSTEM
- WRAS





Catalogue  
**FOOD SERVICE**

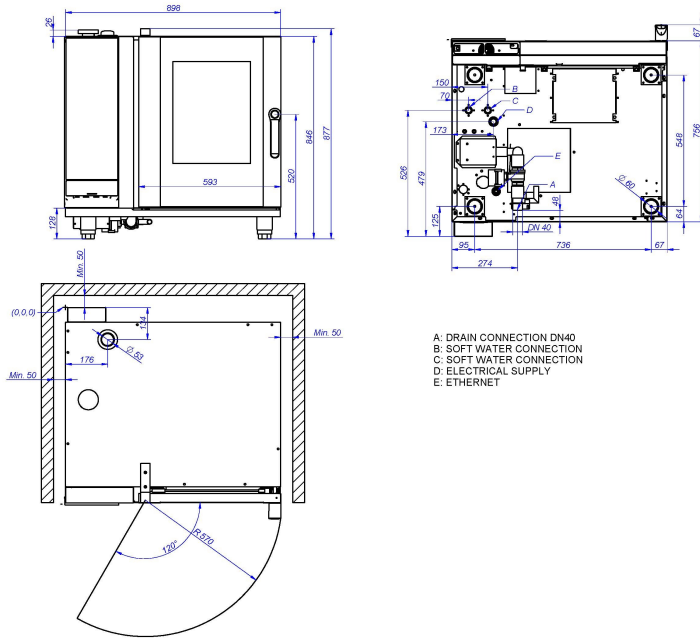
Capítulo  
**COOK & CHILL**

Modelo

18004257

22/02/2022

**061 - BOILER / INJECTION LEFT DOOR INTELLIGENT WASHING**



**061 - BOILER / INJECTION RIGHT DOOR INTELLIGENT WASHING**

