FAGOR PROFESSIONAL

Ovens

The new era of smart cooking.

EN




iKORE
GENERATION

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iKORE
GENERATION

A revolution full of intelligence.

iKORE is the next generation of intelligent professional ovens, two ranges that adapt to the needs of each chef.

A professional and configurable oven that stands out for precision of its cooking results, thanks to its layer of intelligence and automation.

Watch video





FAGOR PROFESSIONAL

iKORE KOMPACT

New

The **compact sibling** of the generation.

Designed for places that require optimised working spaces, high power and high performance, with perfect results.

The only compact oven of its kind with the possibility of generating 100% PureSteam thanks to its industrial boiler.



Watch video

ADVANCE

Cooking quality, efficiency and intelligence.

For trendsetters who pursue innovation through the latest technology in a culinary world full of creativity.

– 10.1" TFT capacitive glass screen.
– 7" touch screen on the 0623 oven and iKORE Kompact versions.

iKORE
KOMPACT



Kompact 061 | Kompact 101 | 0623 | 061 | 062 | 101 | 102 | 201 | 202

CONCEPT

Simplicity, power and robustness.

For the most conservative, faithful to traditional culinary methods, who are looking for maximum performance in a quick and simple way.

2.8" screen with rotary push dial and manual buttons with visual display.



0623 061 062 101 102 201 202

ADVANCE

Table of functions and features

FagorKonnect Foodservice

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



Table of functions and features

Features	CPW	CP	CW	C
PureSteam (boiler). 100% pure steam generator, with programmed descaling.	•	•	–	–
DirectSteam (injection).	–	–	•	•
ClimateControl. Management and regulation of the actual humidity of the chamber within 10% accuracy.	•	•	•	•
EZ sensor. Internal multipoint core temperature probe.	•	•	•	•
Monoprobe. Possibility of using only one probe per cooking: EZ sensor or external probe (SV)	○	○	○	○
Functions				
FagorRecipeCenter. Recipe library.	•	•	•	•
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.	•	•	•	•
Additional functions. Predefined cooking processes.	•	•	•	•
-	-	-	-	-
Control				
FagorDial. 2.8" screen with rotary push dial and manual buttons with visual display.	•	•	•	•
-	-	-	-	-
Hygiene				
iWash SW. Efficient cleaning system with tablet detergent and rinse aid.	•	–	•	–
iWash LW. Efficient cleaning system with liquid detergent and possibility of remote operation.	○	–	○	–
Integrated hand-held retractable **sprayer.**	○	○	○	○
HACCP available remotely and with USB	•	•	•	•
Connectivity				
-	–	–	–	–
-	–	–	–	–
USB port	•	•	•	•



01.

User Experience

A chef-centric design.



02.

Robust Design

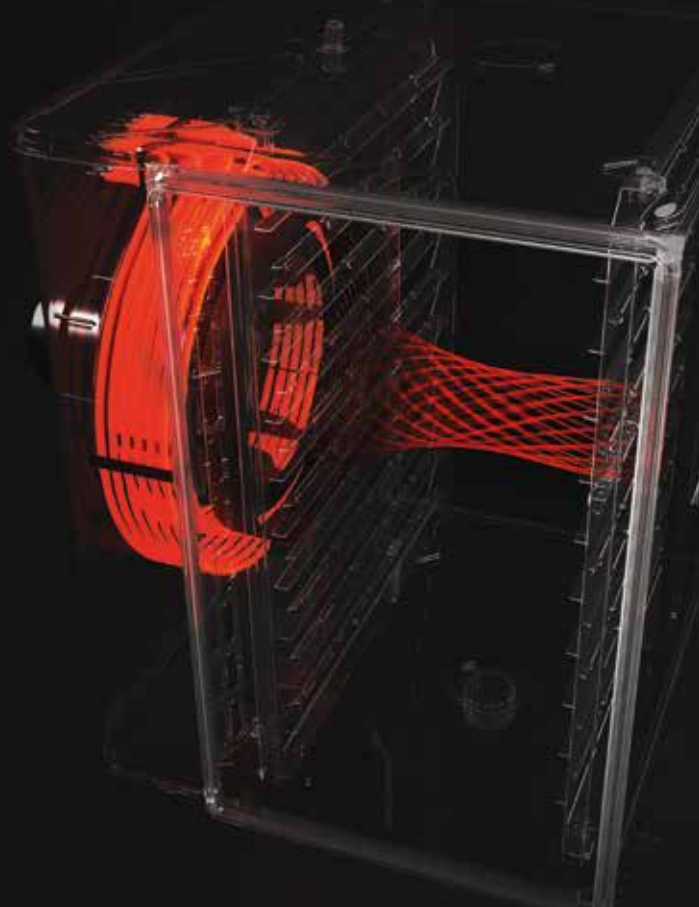
Built to last.



03.

Climate Control

The culinary results you want.



04.

Smart Cooking

It's not magic,
it's intelligence.

05.

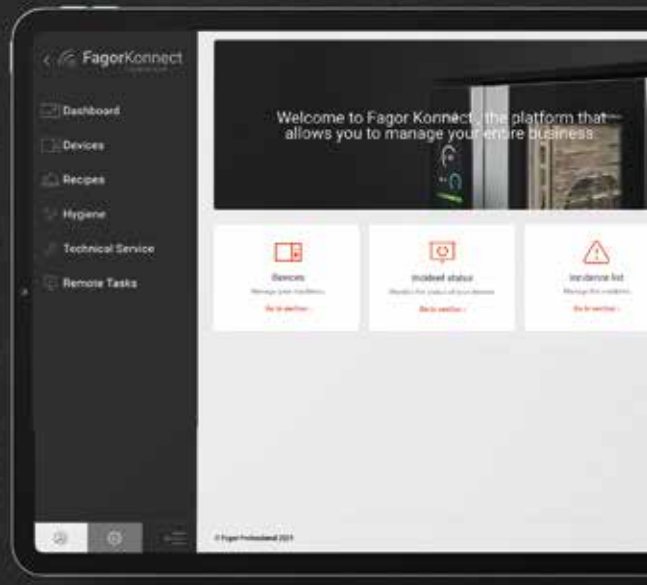
Food Safety

Hygiene above all
else.

06.

FagorKonnect

Imagine having
everything connected.



01.

User Experience

A chef-centric design.

Designed from start to finish with the needs of professionals in mind, the results speak for themselves, being the perfect balance between quality, efficiency and control.

One of the most intuitive ovens on the market. Our oven is the perfect companion to assist you in the kitchen. It contains a comprehensive recipe library with all possible cooking levels and results for your dish. An exceptional kitchen aid that will become a culinary must-have for any chef.

The Advance generation features the Fagor Touch system, a touch screen completely sealed in glass, very easy to clean, water, grease and stain-repellent, highly resistant to scratches. A technology that will makes your oven think for you to make your day-to-day life easier.

EasyCooking

The configurable screen allows you to display only the functions of your choice (user and password control).

Cooking Center / Recipe Center

Recipe library created and managed by you, together with our exclusive collection.



02.

Robust Design

Built to last.

Built to the last detail with the highest quality stainless steel, European CE electrical components and IPX5 water protection to meet any culinary challenge with the highest demands.

A heavy duty design built to last in a high volume kitchen, even with the oven in continuous use. Solid and ergonomic, our ovens are very robust.

Cooking chamber Cooking chamber made of austenitic stainless steel AISI-304 with mirror polished finish.

Oven exterior made of stainless steel, austenitic with satin polished finish.



03.

Climate Control

The culinary results you want.

Making a difference is essential to us, which is why we guarantee the highest precision during cooking to achieve the optimum result. Accuracy will ensure the best results.

iCLIMA

Manages the climate through the humidity sensor.

Climate measurement, adjustment and regulation with maximum percentage accuracy* by means of the humidity sensor and dehumidification control via the automatic flue, resulting in perfect cooking modes (steam, mixed and dry).

* Measurement of the actual humidity in the chamber within 1% accuracy in ADVANCE ovens.

PURE STEAM

Get 100% pure and fresh steam.

Thanks to the uniquely designed industrial boiler located outside the cooking chamber, our ovens produce a pure, fresh and impurity-free steam, achieving rapid saturation of the cooking chamber. With this system, we manage to deposit the minerals in the water in the boiler itself, preventing their transmission to the food. The automatic programming of emptying/filling of the boiler, as well as its descaling, guarantee its excellent maintenance. This means increased durability of the unit.

HA CONTROL

Uniform heat distribution.

The unique design of the fan and its bi-directionality ensures even heat distribution with up to 6 speed settings to ensure optimum airflow for each recipe.

EZ SENSOR

Controls the temperature in the core of the food.

The internal multi-point temperature probe allows precise control of the core temperature of the food throughout the cooking process. Ergonomically designed and easy to handle, it ensures the safety of the chef and, above all, helps to save time and effort.

*** ADVANCE:** Possibility of using up to 3 probes in the same cooking process: EZ sensor + 2 external probes (SV/ST)
**** CONCEPT:** Possibility of using only one probe per cooking: EZ sensor or external probe (SV)


PURESTEAM
iCLIMA
HA CONTROL
EZ SENSOR

04.

Smart Cooking

It's not magic, it's intelligence.

Equipped with digital and technological intelligence to standardise culinary processes in the most productive way.

iCooking

Culinary know-how is captured in iCooking, making it possible to automate the steps in the kitchen and thus achieve the best results with the greatest possible consistency and accuracy.

In our ADVANCE ovens, all you have to do is select the product and finishes you want and the oven will define the stages and adjust the parameters automatically, quickly and efficiently.

During the operation, the oven continuously calculates the temperature, humidity, air speed and time required to achieve the perfect finish and minimum energy consumption.



Watch videos

Additional Functions

Culinary processes

More than just an oven, looking at other culinary processes, our develop team have identified innovative ways to improve the versatility of our ovens.

The result is eight new additional functions that allow the chef to tackle the most advanced intelligent culinary processes in a simple and intuitive way.

The productivity and versatility of our machines at the highest level, now includes these applications:

- Overnight cooking
- Smoking
- Charcuterie
- Fermentation
- Pasteurisation
- Dehydration
- Vacuum
- Regeneration



Multitray

Maximise productivity

Production management system to control cooking by individual trays. This function uses a single climate and carries out as many cooking operations as the oven has capacity for, and there are two ways of working within this function: manual mode or recipe mode, with processes previously designed for this purpose (FagorCookingCenter). Access to each of them is very easy thanks to the option of navigating between them.

The multitray can be managed via cooking time, recipe or temperature probes. You can choose between time or probe control (EZ Sensor) (up to 3 trays can be managed with probe control).

The delayed and indefinite programming function allows you to choose whether you prefer to start cooking at the same time or if you want the dishes to be ready at the same time, as well as being able to have it running continuously.



05.

Food Safety

Hygiene above all else.

Raise the level to ensure the cleanliness of the oven, and recording the cooking processes through HACCP control. The design of the oven is designed to ensure maximum hygiene together with excellent performance and cooking. In addition, with its intelligent iWashing cleaning system you are able to clean all surfaces of the oven. An automatic system, with different washing programmes, which ensures consumer safety. The washing cycle is carried out by a complete hydraulic system that adapts to the needs of the professional. In short, maximum disinfection for unrivalled performance.

iWashing

Automatic cooking chamber cleaning system.

- Easy and intuitive to implement.
- 6 cleaning levels.
- Possibility of remote operation including night service.
- Diagnostic service system with automatic display of service messages.

Configurable.

2 types of detergent and rinse aid formats to choose from:

- Solid in water-soluble tablets and sachets (default).
- Liquid (installation kit with remote activation option).



HACCP

The HACCP system records and describes all measures for a systematic and risk-aware quality control at all stages of production.

In addition, through FagorKonnect, you can access this information at any time and in any place remotely, and now, without the need to register.

06.

FagorKonnect

Imagine having everything connected.

If you connect your oven to FagorKonnect you will be able to...

- Consult your **control panel** by accessing all cooking and cleaning cycles, your HACCP, productivity, the utilisation of all your ovens and much more. All live and in real time.
- Manage your **ovens** and the details of their activity in real time: stage, cooking modes, cooking control, humidity levels and fan speed, temperature, door status, etc.
- Import, export and create new **recipes** for your ovens, even in bulk, also creating specific batches that combine several recipes that share the same climate.



FagorKonnect Foodservice



Optimise your work with our *solutions*.

Thanks to the **Stacking and Cook&Chill** solutions you can optimise the work and productivity of your professional kitchen.



Stacking

Stack two ovens on top of each other to make the best use of the available space.

Ideal for making efficient use of the capacity of your ovens as well as being able to work in two totally different climates, adapting to the needs of your menu.

Flexibility and optimisation, two in one.

Cook&Chill

As specialists in ovens and commercial refrigeration, the Cook&Chill solution is the perfect combination of ovens and blast chillers, optimising the work, performance, efficiency and productivity of a professional kitchen.

Blast chillers are machines designed to rapidly lower the temperature of foodstuffs, thus preventing bacteria from multiplying and preventing the formation of macrocrystals.

Do you know how the Cook&Chill process works?





30-60 meals/day	50-100 meals/day	80-150 meals/day	150-250 meals/day	150-250 meals/day	200-400 meals/day



Complete your equipment with the best *accessories*.

Get the most out of your ovens with our wide **range of structural and cooking accessories**.

Structural

Oven racks



Trolleys



Extractors

Plinths

Stands



Cooking



Grill plate for grilling or searing

FRY GRILL-1/1

Grill plate for grilling or searing

GRILL-1/1

Moulding trays

MT-2/3-6

Perforated or smooth trays

GNP-1/1-65

Tray for chips and other fried foods

FRI-1/1

Barbecue grills for ribs and chicken

CO-GN-1/1

Smoker



Vacuum packer



FAGOR PROFESSIONAL

ONNERA GROUP

HUMANITY AT WORK | MONDRAGON

SILVER 2020 ecovadis Sustainability Rating

ISO 9001

AENOR Gestión Ambiental GA-2006/0166

AENOR ER Empresa Registrada ER 022/1/91

CE

ACTIVELY SUPPORTING FCSI FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL

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