

Catalogue
FOOD SERVICE
Chapter
OVENS

Specific model
AW-101-E R SW K 400V 3N 50/60Hz

19078671 14/07/2025

DENOMINATION:

iKORE Advance DirectSteam (injection) oven with smart wash for 10 GN 1/1 electric trays with right opening, shower and connectivity.

DESCRIPTION :

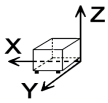
FUNCTIONS:
- FagorTouch: 10.1" (7"" on 0623 oven and Kompact versions) glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment:
  . Options at the end of the cooking process: maintain temperature, repeat cooking process, etc.
  . Ability to modify smart cooking processes in progress and adjust parameters at any time
- iFunctions: Intelligent cooking processes with automatic adjustment (regeneration, sous vide, overnight cooking, fermentation, pas teurisation, smoking, charcuterie and dehydration). Smart cooking processes 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 30-98º, steam 99º, super steam 100- 130º, mixed 20-300º and convection 20-300º
- Chamber dehumidification for crispy roasting
- DeltaT cooking for delicate cooking

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

CONTROLS:
- EasyCooking: option to configure the programmes by password
- Languages: 36
- Ability to configure screen tone, volume and contrast
- Melodies: 8
- Power, network and language settings
- Integrated help functions and instruction manual
- Control and monitoring of the equipment from mobile devices via FagorKonnect
- 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
- 6 programmable air circulation speeds (from 1400 rpm to turbine stop)
- Option to switch from ºC to ºF
- Energy consumption display
- Display of actual values and selected values
- Delayed programming
- JIT (just in time) programming

DIMENSIONS



X Width	898 mm	X Gross width	980 mm
Y Depth	817 mm	Y Gross depth	953 mm
Z Height	1117 mm	Z Gross height	1350 mm
Net Weight	140,0 kg	Gross Weight	171,0 kg
Net volume	0,820 m3	Gross volume	1,261 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	18,600 kW
Voltage	380-415V
Phases	3N
Electric frequency	50/60Hz
Amperage (A)	27,7A
Engine power	0,60 kW
Heating power	18,00 kW

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	10,00 L/h
Maximum Temperature	Water Inlet Max Temp:60ºC

CONNECTIONS TECHNICAL SPECIFICATIONS

230 V three-phase wiring	3X10MM²+ T
Three-phase +N 400V wiring	3X6MM2 +N+T
Safety differential	300 mA
Water inlet diameter	3/4´´
Cold softened water 1 diameter	3/4´´
Drain 1 diameter	40

OTHERS

Door opening	Right
IPX	IPX5

TECHNICAL FEATURES

Number of trays	10



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- 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: bidirectional turbine that provides intelligent even heat distribution
- Auto-reverse system for reversing fan rotation
- Triple-glazed, ventilated cooking chamber door (all except 0623 and Kompact)
- 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 and Kompact)
- 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 or not connected 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 FagorKonnect

SPECIFIC OPTIONS :

- ELECTRIC POWER : 400V 3N 50/60HZ - 101
- FUSE DEFINITION : 101 E
- BRAND : FAGOR
- DOOR OPENING : R RIGHT
- WASHING SYSTEM : SW-IWASHING SOLID
- SHOWER : NO
- RACK : GN TRAY
- SOUS VIDE & THERMAL PROBE : NO
- CONNECTIVITY : K-WITH IOT CONNECTIVITY
- CERTIFICATION : CE



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- REG4 : NO REG4

POSSIBLE ACCESSORIES :

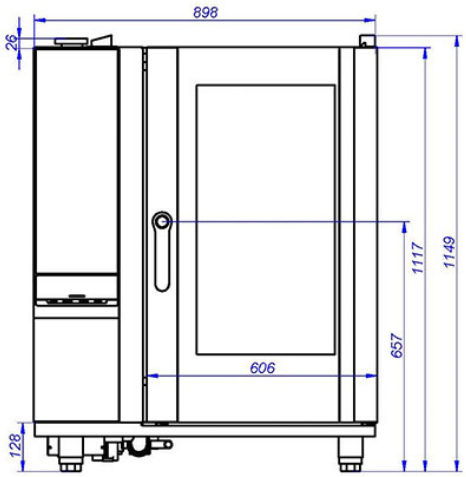
- CONVERSION KITS
- CLEANING ACCESSORIES
- COOKING ACCESSORIES O
- SPECIFIC FOR 061 AND 101
- EXHAUST HOOD
- STACKING SET
- SUPPORTS OVENS
- STRUCTURES AND TROLLEYS
- FASTENING KIT
- THERMICAL COVER
- PASTRY GUIDES
- VARIOUS
- KIT BAFFLE

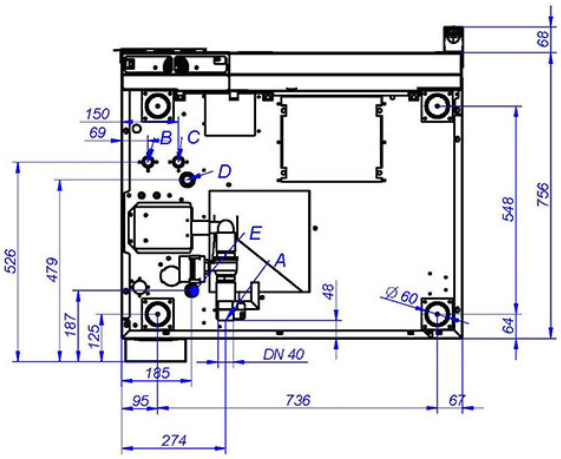


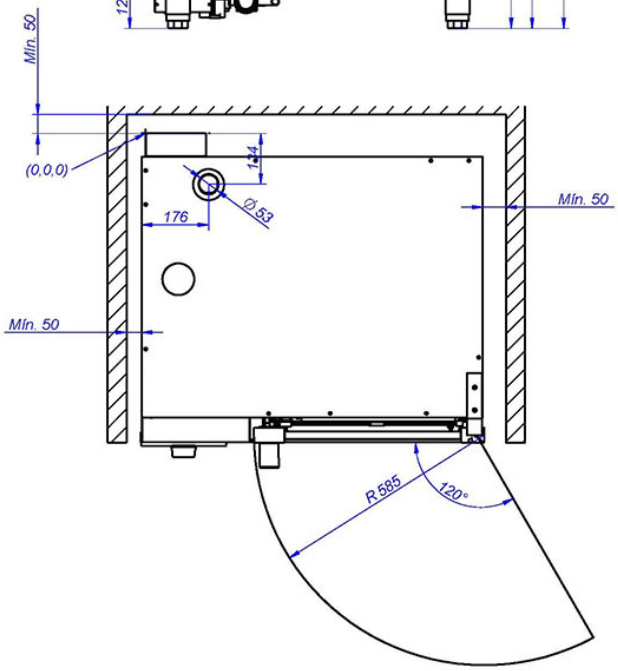
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A: DRAIN CONNECTION DN40
B: SOFT WATER CONNECTION
C: SOFT WATER CONNECTION
D: ELECTRICAL SUPPLY
E: ETHERNET