



A new concept
of cooking



iKORE

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iKORE

*You make
it happen*

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iKORE

The smart revolution of your kitchen.

iKORE is a smart generation of ovens. Two ranges to adapt to every chef's needs. A professional, configurable oven which stands out for its precision in cooking results thanks to its steam saturation system and effective climate management.

It certainly marks a before and an after in the way we cook. The iKORE generation is autonomous. It includes a system of intelligent recipes and additional cooking process features, and can even be controlled remotely.

And when you have finished, we guarantee maximum hygiene thanks to the innovative washing system.





ADVANCE

Quality cooking,
efficiency and safety.

10" touchscreen

7" touchscreen for the 0623 oven



CONCEPT

Power and
robustness.

2.8" screen with manual
buttons for electronic control.



ADVANCE

Table of features and characteristics



Features	APW	AP	AW	A
Pure Steam. Steam generator equipped with lime detector. Pure steam generator with automatic filling feature	○	○	–	–
iCooking (meat, poultry, fish, seafood, vegetables, rice and pulses, eggs and dairy, pastries and bread). Smart cooking process with automatic adjustment	○	○	○	○
Additional Features (regeneration, vacuum cooking, overnight cooking, fermentation, pasteurisation, smoking, cured meats, dehydration). Smart cooking process with automatic adjustment.	○	○	○	○
iClima (management and regulation of humidity with a percentage of 1%)	○	○	○	○
Fagor Cooking Center	○	○	○	○
Multitry	○	○	○	○
Cooking modes: low-temperature steam 30-98°, steam at 99°, super steam at 100-130°, combination 30-300° and convection 30-300°	○	○	○	○
Operation				
List of favourite recipes in the FagorCookingCenter	○	○	○	○
Fagor Easy (adapts to the user and their applications)	○	○	○	○
10.1" glass capacitive TFT screen (7" for oven 0623) for simple and intuitive operation	○	○	○	○
Control and supervision of the appliance from mobile devices via iKconnect	○	○	○	○
Cleaning				
iWashing Solid (environmentally efficient)	○	–	○	–
iWashing Liquid (environmentally efficient)	Optional	–	Optional	–
Retractable Shower with integrated water shut-off feature	○	○	Optional	Optional
Equipment characteristics				
EZ-Sensor. Multi-point internal probe	○	○	○	○
Cooking chamber door with triple glazing and ventilation	○	○	○	○
iKconnect				
Konnectivity	○	○	○	○
Ethernet port for connection to iKconnect	○	○	○	○
WiFi interface for connection to iKconnect	○	○	○	○



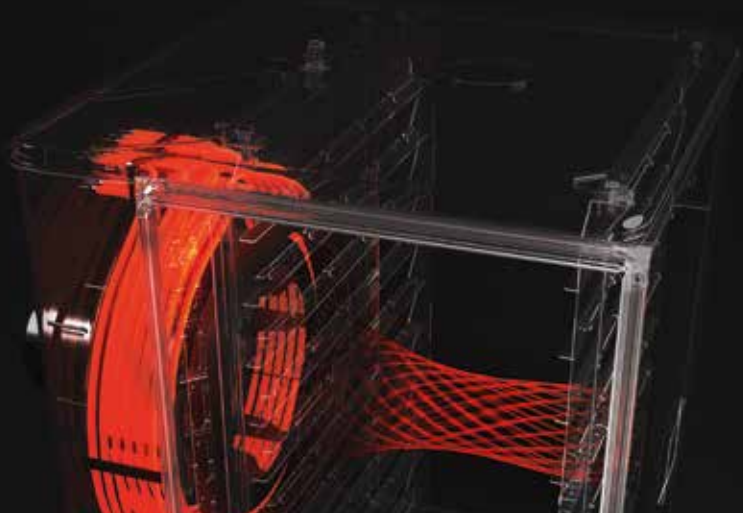
CONCEPT

Table of features and characteristics

Functions	CPW	CP	CW	C
Pure Steam. Steam generator equipped with lime detector. Pure steam generator with automatic filling feature	o	o	-	-
iCooking (meat, poultry, fish, seafood, vegetables, rice and pulses, eggs and dairy, pastries and bread)	o	o	o	o
iFunction (regeneration, vacuum cooking, overnight cooking, fermentation, pasteurisation, smoking, cured meats, dehydration)	o	o	o	o
iClima (management and regulation of humidity with a percentage of 10%)	o	o	o	o
Fagor Recipe Center	o	o	o	o
Cooking modes: low-temperature steam 30-98°, steam at 99°, super steam at 100-130°, combination 30-300° and convection 30-300°	o	o	o	o
Operation				
List of favourite recipes in the Fagor Recipe Center	o	o	o	o
2.8" screen with rotating knob with push function to set and confirm the entries	o	o	o	o
Cleaning				
iWashing Solid (environmentally efficient)	o	-	o	-
iWashing Liquid (environmentally efficient)	Optional	-	Optional	-
Retractable Shower with integrated water shut-off feature	o	o	Optional	Optional
Equipment characteristics				
EZ-Sensor. Multi-point internal probe	o	o	o	o
Cooking chamber door with triple glazing and ventilation	o	o	o	o
Ikonnnect				
Konnnectivity	Optional	Optional	Optional	Optional
Ethernet port for connection to iKonnnect	Optional	Optional	Optional	Optional
WiFi interface for connection to iKonnnect	Optional	Optional	Optional	Optional

Cooking Control

Your desired cooking results.



iCooking

New smart cooking technology.



User experience

Fagor Touch, easier to use than ever.

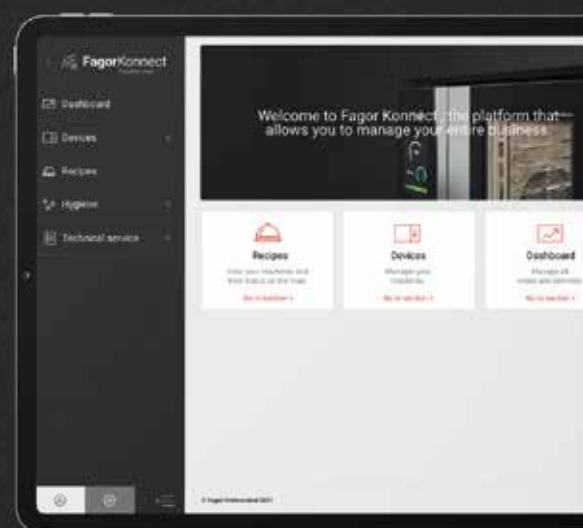


Food Safety
Hygiene, above all.

Robust design
Built to last.



FagorKonnnect
Connected for
maximum performance.



Cooking Control

Your desired cooking results.

We must have the edge, which is why we guarantee the highest precision during cooking for the optimum result. We measure humidity and quantity of oxygen with iClima, guarantee the purity of the steam with Pure Steam, and ensure even heat distribution with HA control. And we certify it with the EZ Sensor range, a number of ergonomic probes which measure the core temperature of foods to make sure they are cooking with the required heat. Accuracy ensures the best results.

iCLIMA

Climate management via humidity sensor. Percentage measurement, adjustment and regulation of the climate with the maximum precision.



EZ
SENSOR

Simple and very easy to use, the EZ Sensor enables temperature control at the core of the food and guarantees accuracy throughout the cooking process. It ensures constant cooking control. It has an ergonomic design which is easier to handle. It guarantees the chef's safety, and, above all, it helps to save time and effort: **greater precision, less waste.**



** Option of installing two external probes in the ADVANCE ovens (SOUS VIDE probe or multi-point probe)*

** Option of installing one external probe in the CONCEPT ovens (SOUS VIDE probe or multi-point probe)*

**PURE
STEAM**

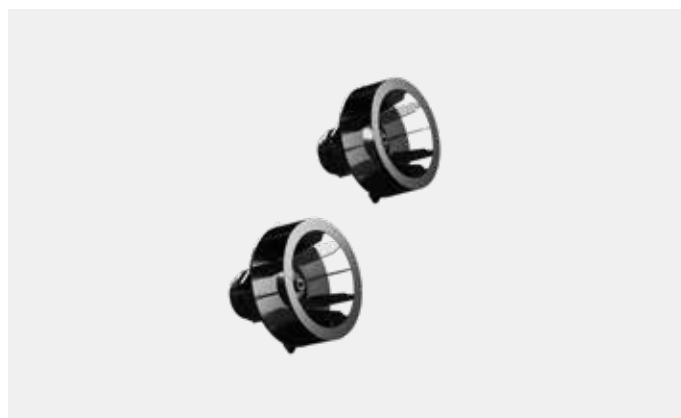
Pure, fresh steam. Pure Steam is generated thanks to a boiler with an exclusive design, located outside the cabinet. In this way, pure, fresh, clean steam free from impurities is produced, rapidly reaching saturation. This system deposits the minerals of the water inside the boiler itself so they are not transmitted to the food. Automatic programming empties/fills the boiler, guaranteeing excellent maintenance. This gives the equipment greater durability.

**HA
CONTROL**

A unique two-directional turbine design provides even heat distribution. 6 speeds.

Hygiene / safety:

Combustion takes place outside of the cooking chamber.



iCooking

New smart cooking technology.

Lets you select the product and your desired finishes quickly and intuitively; the oven adjusts the phases and parameters accordingly.

During execution, the oven automatically and continually recalculates the temperature, humidity, air speed and time required to obtain a product with the optimum finish and minimum energy consumption.

Moreover, the finish can be modified during execution. iCooking rapidly readjusts the parameters so you achieve your desired result.



Multitray

Maximise your productivity

Production management system which lets the cooking be controlled tray by tray. This feature uses a single climate and can execute as many cooking sessions as trays in the oven's capacity. There are two ways of working within this feature: manual mode, or recipe mode with previously designed processes (FagorCookingCenter). Access to each session is very easy thanks to the straightforward browsing between them.

You can choose between control by time, or by probe (EZ Sensor) (up to 3 trays can be managed by probe control).

Delayed programming feature: you can choose whether you prefer to start production simultaneously, or so that the dishes are ready at the same time (in which case control by probe is not possible).



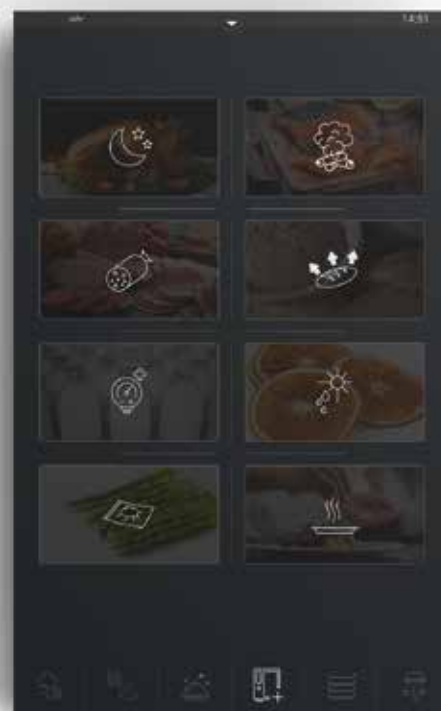
Additional Features

Culinary Processes

We have simplified some culinary processes after researching the optimal parameters.

This research has resulted in eight additional new features which let the chef use smart culinary processes simply and intuitively. The productivity and versatility of our equipment at the top level.

- Overnight Cooking
- Smoked
- Butchers Desk
- Fermentation Trend
- Pasteurization Process
- Dehydration Corner
- Sous Vide Cooking
- Rethermalizing



User experience

Fagor Touch, easier to use than ever.

Intuitive, simple and clear. Our oven is the perfect guide to help you in your cooking. It contains a wide array of recipes with all possible cooking levels and results for your dish. An exceptional kitchen-hands which will become a gastronomic essential for any chef. Facilitate and boost the most complicated of recipes, cooked to perfection and with the highest accuracy thanks to the "Fagor Easy" and "Fagor Cooking" automatic programs.

The Advance generation includes the Fagor Touch system, a touch screen completely sealed in glass, very easy to clean, water and grease-mark repellent, and highly scratch resistant. Technology so that your oven thinks for you, to facilitate your daily work.



Food Safety

Higiene, above all.

Importance has been placed on the shape to ensure the oven's cleanliness, with the cooking processes recorded by the HACCP control system. The oven's design is engineered to guarantee maximum hygiene together with good operation and cooking. Moreover, with the iWashing smart cleaning system, you will reach all the oven surfaces for cleaning. An automatic methodology, with different washing programs, which ensures the consumer's safety. The wash cycle takes place via a complete hydraulic system which adapts to the professional's needs. In short, maximum disinfection for unique performance.

iWashing

New automatic cleaning

Automatic cleaning system of the cooking chamber.

Easy and intuitive to operate.

6 cleaning levels.

Can be executed unattended, including nighttime service.

Diagnostic service system with automatic viewing of service messages.

HACCP

The HACCP system records and describes all the measures for systematic and conscious control of the risks at every stage of production.

Moreover, with FagorKonnnect, you can access this information remotely, anytime, anywhere.



Robust design

Built to last.

Built with an eye to detail in the highest quality stainless steel. A robust design composed for durability over time, the machine will not deteriorate despite continuous use. Solid and ergonomic, our ovens are very resistant.

Chamber interior manufactured in high-quality AISI-304 austenitic stainless steel with a mirror-polished finish.

Oven exterior in austenitic stainless steel with a satin polished finish.

Special design to guarantee uniform heat distribution throughout the chamber, together with the HA control.



FagorKonnnect

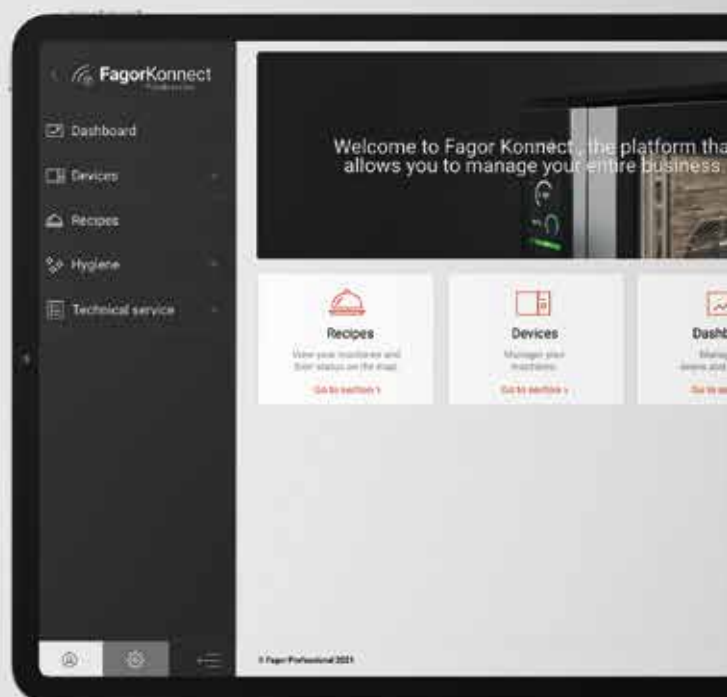
Connected for maximum performance.

FagorKonnnect provides a unique connection between you and your oven. It lets you connect with your kitchen, supervise it and manage it, wherever you are, and at any time. With it, you will be able to manage and monitor your cooking processes remotely. Access the control panels, review the data history and optimise the use of your iKORE ovens. Just what you needed to be freer and more efficient.

This application instantly notifies any distributor of the alarms generated by the oven, and analyses the causes and possible solutions by troubleshooting videos, so that they can provide a fast and effective post-sales service to their customers. It also allows the oven to be inspected in real time from anywhere so that the apt response can be identified. With FagorKonnnect, the distributor saves costs and processes. Fewer visits to customers, higher probability of providing the correct response, possibility of establishing preventative maintenance, the possibility of offering the technological basis for new services to your customers such as rental or remote maintenance services: these are some of the benefits of Fagor Konnect to the distributor.

The business owner, meanwhile, has a fully personalisable Control Panel which lets them monitor everything related to the machine, at a glance and in real time. This includes viewing what point of execution the ovens are currently at, analysis of the cycles executed to see what the most commonly used recipes are, and validation that the different cooking processes are proceeding correctly to ensure food safety and hygiene.

FagorKonnnect means convenience, and has been designed to offer you an optimisation tool that aids and increases the productivity and efficiency of your daily work.



Accessories

Hood + oven101 + closed cabinet



Smoker



Vacuum packer



GN-1/1 40 container



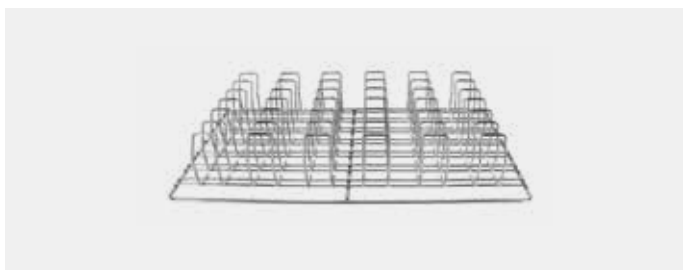
GNP-11-65 perforated container



PO-GN-2/3 roasting grills for chickens



CO-GN-1/1 roasting grills for ribs



Baguettes – bread



Fry grill 1/1 grill tray for grilling or marking



GRILL-1/1 grill tray for grilling or marking



Molde-11 trays for eggs, omelettes and crêpes



FRI-11 Tray for chips and other fried foods





