Catalogue

FOOD SERVICE

Chapter

OVENS

Specific model

APW-061-G NG R SW K 230V 1N 50Hz

19106935 14/07/2025

Catalogue

FOOD SERVICE

Chapter

OVENS

Specific model

APW-061-G NG R SW K 230V 1N 50Hz

19106935 14/07/2025

Catalogue
FOOD SERVICE
Chapter
OVENS

Specific model
APW-061-G NG R SW K 230V 1N 50Hz

19106935 14/07/2025

Catalogue
FOOD SERVICE
Chapter
OVENS

Specific model
APW-061-G NG R SW K 230V 1N 50Hz

19106935 14/07/2025

Catalogue
FOOD SERVICE
Chapter
OVENS

Specific model
APW-061-G NG R SW K 230V 1N 50Hz

19106935 14/07/2025

DENOMINATION:

iKORE Advance PureSteam oven (boiler) with intelligent washing for 6 gas GN 1/1 trays with right opening and connectivity.

DESCRIPTION :

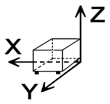
FUNCTIONS:
- FagorTouch: 10.1" (7"" on 0623 oven and Kompact versions) glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment:
  . Options at the end of the cooking process: maintain temperature, repeat cooking process, etc.
  . 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 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 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
- 5 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

DIMENSIONS



X Width	898 mm	X Gross width	980 mm
Y Depth	922 mm	Y Gross depth	1055 mm
Z Height	846 mm	Z Gross height	1070 mm
Net Weight	158,0 kg	Gross Weight	180,0 kg
Net volume	0,710 m3	Gross volume	1,106 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,830 kW
Voltage	230V
Phases	1N
Electric frequency	50Hz
Amperage (A)	6,2A
Engine power	0,60 kW
Heating power	0,23 kW

GAS TECHNICAL SPECIFICATIONS

Gas power	12,00 kW
Gas consumption	1,270 m3/h
Regulated	NG G20/G25/G25.1 20/25/25 mbar

WATER TECHNICAL SPECIFICATIONS

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

COLD TECHNICAL SPECIFICATIONS

Gas type	NG

CONNECTIONS TECHNICAL SPECIFICATIONS

Single-phase 230V wiring	2X1,5MM²+T-10A
Safety differential	30 mA
Gas diameter 1	R.3/4"G
Steam exit diameter	53
Air entrance diameter	50
Water inlet diameter	3/4´´
Cold softened water 1 diameter	3/4´´
Drain 1 diameter	40
SubFamilia	38,00 mm

OTHERS

Door opening	Right
IPX	IPX5

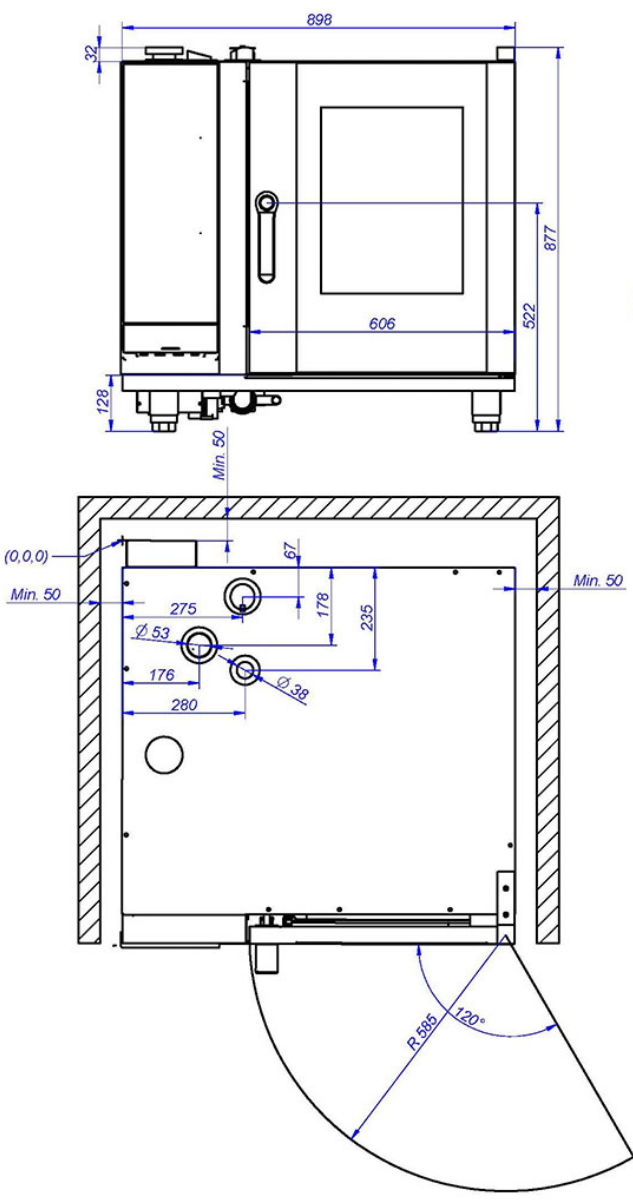
TECHNICAL FEATURES

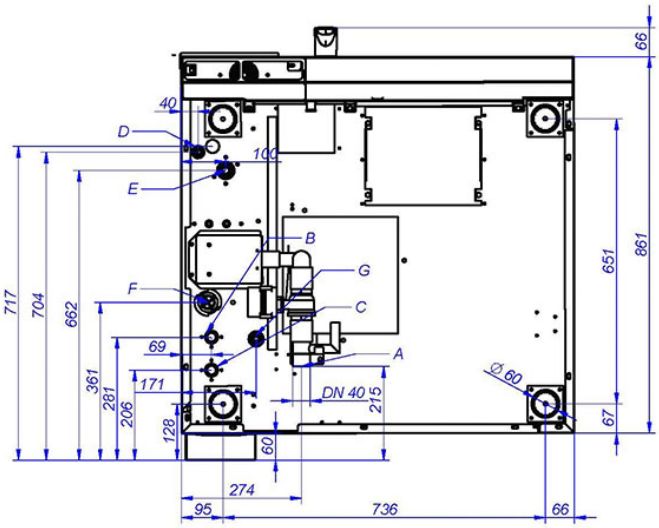
Number of trays	

Catalogue
FOOD SERVICE
Chapter
OVENS

Specific model
APW-061-G NG R SW K 230V 1N 50Hz

19106935 14/07/2025





A: DRAIN CONNECTION DN40
B: SOFT WATER CONNECTION
C: SOFT WATER CONNECTION
D: ELECTRICAL SUPPLY
E: GAS INLET
F: AIR
G: ETHERNET