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Catalogue
FOOD SERVICE
Chapter
COOK & CHILL

Specific model
CPW-202-G

18004341 12/09/2022

DENOMINATION:

iKORE oven Concept (digital control panel), PureSteam (boiler models) with intelligent washing system for 20 trays GN 2/1, gas heating. Configurable

DESCRIPTION :

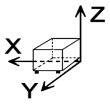
FUNCTIONS:
- 2.8'' screen with rotary knob and push function for configuring and confirming inputs
- iClima:
  . Humidity management and control by means of direct measurement with a humidity sensor
  . 10% regulation capacity- Fagor Recipe Center
- Fagor Recipe Center:
  . 100 factory preset and culinary tested recipes
  . Storage capacity for more than 100 9-stage recipes
- Air and water cool-down (rapid cabinet cooling function)
- 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
- Delta 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:
- Languages: 5
- Ability to configure screen tone, volume and contrast.
- Tone: 8
- Power, network and language settings.
- 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 humidification system
- Variable humidification with 5 levels
- 6 programmable air circulation speeds (from 1400 rpm to turbine stop)
- Option to switch from ºC to ºF
- Display of actual values and selected values
- Delayed programming
- Ability to select 1/2 power
- Automatic humidification system
- Automatic dehumidification system
- 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

DIMENSIONS



X Width	1162 mm	X Gross width	1180 mm
Y Depth	1074 mm	Y Gross depth	1245 mm
Z Height	1841 mm	Z Gross height	2080 mm
Net Weight	394,0 kg	Gross Weight	458,0 kg
Net volume	2,300 m3	Gross volume	3,056 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Engine power	1,20 kW
Electric power	1,545 kW
Amperage (A)	12A / 12A
Heating power	0,35 kW

GAS TECHNICAL SPECIFICATIONS

Gas power	65,00 kW
Regulated	LPG G30/G31 28-30/37 mbar
	NG G20/G25/G25.1 20/25/25 mbar
	TOWN G110/G120/G130/G150 8mb

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	30,00 L/h

CONNECTIONS TECHNICAL SPECIFICATIONS

Single-phase 230V wiring	2X1,5MM²+T-16A
Gas diameter 1	R.3/4"G
Steam exit diameter	53
Air entrance diameter	50
Water inlet diameter	3/4´´
Drain 1 diameter	40
SubFamilia	60,00 mm
Extraction 2 diameter	60,00 mm



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- 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)
- Special heat-reflective coating and hinged inner panes for easy cleaning
- LED lighting in the cooking chamber
- HOLD-OPEN DOOR systems (3 locking positions for greater 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

WASHING SYSTEM:
- iWashing (environmentally 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
- Indication of cleaning status and remaining time

OPTIONS :

- BRAND
- CERTIFICATION
- CONNECTIVITY
- DOOR OPENING
- ELECTRIC POWER
- FUSE DEFINITION
- GAS
- RACK
- SHOWER
- SOUS VIDE & THERMAL PROBE
- TROLLEY
- WASHING SYSTEM
- WRAS

POSSIBLE ACCESSORIES :

- CONVERSION KITS
- CLEANING ACCESSORIES
- SPECIFIC FOR 202
- COOKING ACCESSORIES O
- STACKING SET
- STRUCTURES AND TROLLEYS
- FASTENING KIT
- THERMICAL COVER
- PASTRY GUIDES



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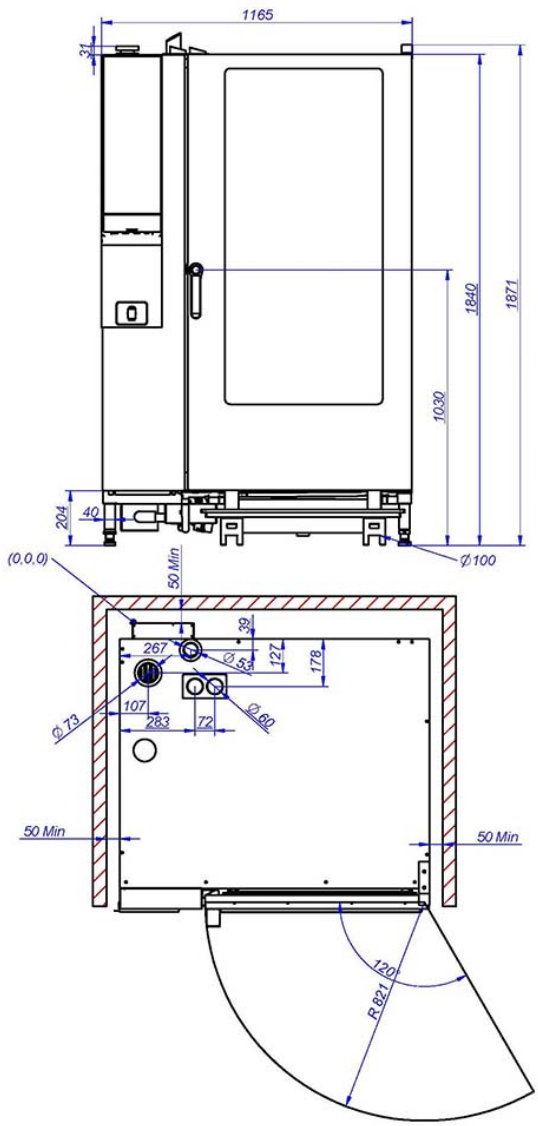
- VARIOUS
- KIT BAFFLE

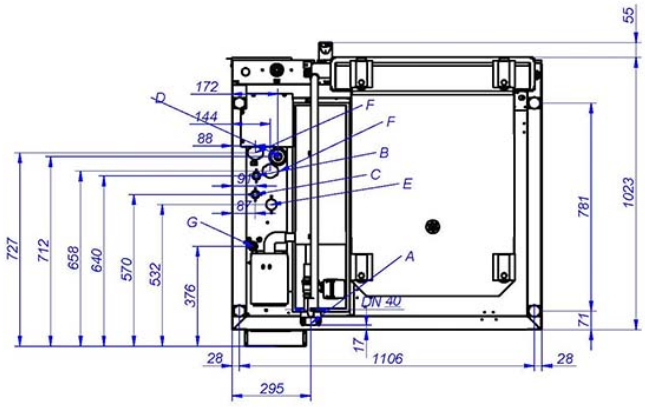


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A: DRAIN CONNECTION DN40
B: SOFT WATER CONNECTION
C: COLD WATER CONNECTION
D: ELECTRICAL SUPPLY
E: GAS INLET
F: AIR
G: ETHERNET