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# APW-061ERLWS FAGOR IKORE Advanced Boiler 6 Tray Electric Combi Oven

**\$18,892.50** +GST

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- 10.1" 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
- Additional functions (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration)
- Pans and Trays not included

## Description

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- 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 30-98°, steam 99°, super steam 100- 130°, mixed 30-300° and convection 30-300°
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cooking
- HACCP data output
- iWashing: fully automatic washing system with detergent tank
- Pans and Trays not included

## 2 Years Parts and Labour Warranty

## Additional Information

Brand	Fagor
Model	APW-061ERLWS
Warranty	2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration
External Dimensions (mm)	898mm (W) x 817mm (D) x 846mm (H)
Power Information	Power supply = 415V; 11.1kW / 3~N
Packaged Dimensions (mm)	953mm (W) x 980mm (D) x 1070mm (H)
Manufacturer's Suggested Retail Price	\$25,190.00