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APW-201ERLWS FAGOR IKORE Advanced Boiler 20 Tray Combi Oven

\$37,499.25 +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 record system
- iWashing: Fully automatic washing system with detergent tank
- HACCP data output
- Pans and Trays not included

2 Years Parts and Labour Warranty

Additional Information

Brand	Fagor
Model	APW-201ERLWS
Warranty	2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration
External Dimensions (mm)	930mm (W) x 964mm (D) x 1841mm (H)
Power Information	Power supply = 415V; 18.6kW / 3~N
Packaged Dimensions (mm)	1095mm (W) x 1015mm (D) x 2070mm (H)
Manufacturer's Suggested Retail Price	\$49,999.00