

Fagor Professional presents the new iKORE Kompact range.

The only compact oven that offers models with

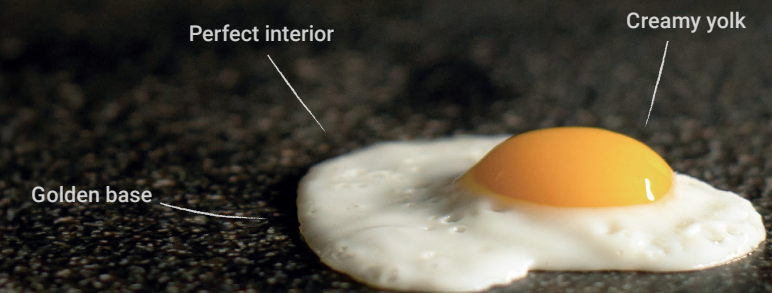
- ✔ **PureSteam** (with boiler)
- ✔ **DirectSteam** (with injection)

ONNERA GROUP



iKORE
KOMPACT

When size matters



iKORE
KOMPAKT

The **compact brother** of the generation.

Designed for spaces that require optimized workspaces, high power and high performance.

The unique compact oven of its kind that offers models with the possibility of generating 100% PureSteam thanks to its industrial boiler.



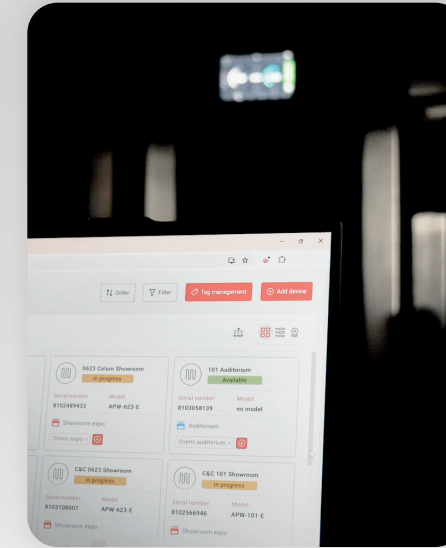
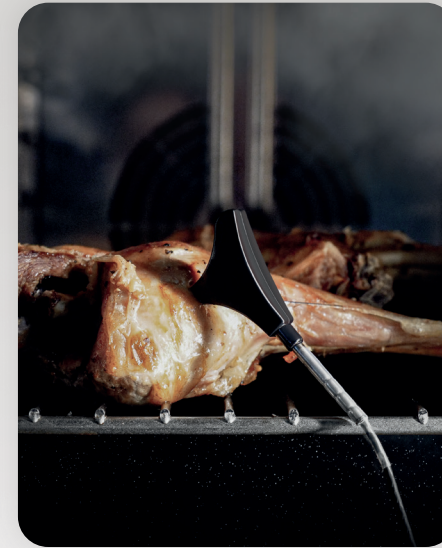
50% smaller
than a standard oven.

300°C max. temperature

100% PureSteam



Play the
video



FAGOR
PROFESSIONAL

SIZE

Maximum performance in minimum space.

Two compact ovens can be used as a single standard oven, allowing you to achieve greater versatility in your workspace by cooking multiple dishes simultaneously and in less space.

COOKING

Your desired cooking results.

Achieve a complete precision in the cooking chamber due to the humidity sensor and uniform heat distribution with a 6-speed two-way ventilation system.

Powered by digital and technological intelligence to standardise the culinary processes in the most efficient way thanks to iCooking, Additional functions and Multitray.

USE

Easy and intuitive interaction.

7-inch touch screen.

Designed all through with the professionals' needs in mind, making it the perfect balance of quality, efficiency and comfort.

DESIGN

Built to last.

The structure is 100% stainless steel and IPX5 protection, to face any culinary challenges with the highest demanding standards.

SAFETY

Hygiene above all.

The well-being of the consumer is guaranteed since it has the HACCP system, renewal of the inner water tank every 24h, 6-level automatic cleaning and more, to always guarantee the wellbeing of the consumer.

FAGORKONNECT

Imagine having everything connected.

Connected to ease, supervise and manage the daily work with a realtime vision and in a remote way.