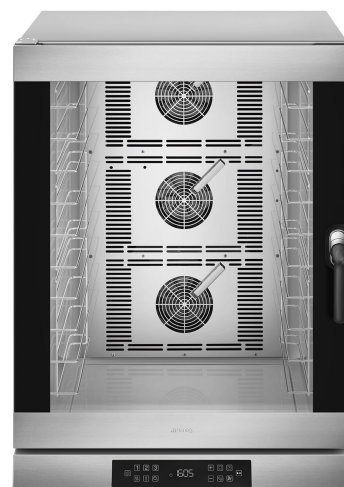


ALFA1035E1HDS



Produktfamilie	Öfen
Unterkategorie	Heißluftofen 10 Schienen EN 600 x 400 mm oder GN 1/1
Stromzufuhr	Electric
Oven type	Heißluft mit Beschwadung
Temperaturregelung	Elektronisch
Anzahl Einschübe	10 trays EN 600x400 mm, 10 trays GN1/1 (min. H 20 mm)
Stromversorgung / Leistungsaufnahme	400 V 3N~ / 23A / 16 kW / 50-60 Hz
Programm-Speicher	Nicht vorhanden
Humidity generation	Direct in cavity
Regulierbare Stellfüße	Ja
Abmessungen (BxTxH)	798x772x1100 mm
Tiefe bei geöffneter Tür	1536 mm



Einsatzbereich

Industries	Bar / Cafeterias / Bistros / Wine bars / Pubs; Hotels/Pensionen; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities; Commercial food services; Grocery shops / Food retail	Einsatzbereich	Bars/Kaffees
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Ästhetik

Edelstahl-Rahmentür	Ja	Farbe LEDs	Weiß
Farbe	Edelstahl	Geprägte Gerätefront	Ja
Display	LCD Touch	Serie	Alfa

Bedienelemente

Anzahl Programme	100	Vorheizung	Ja
Einstellung Timer	1-99 min. + endlos	Regulierung des Kaminabzugs	Ja
Kochschritte	3 + Vorheizung	Haccp-Daten	Ja
Zeitvorwahl	Ja		

Optionen

Rechtsanschlag	ALFA1035E1HDSR	Einsatzbereich	K4610X
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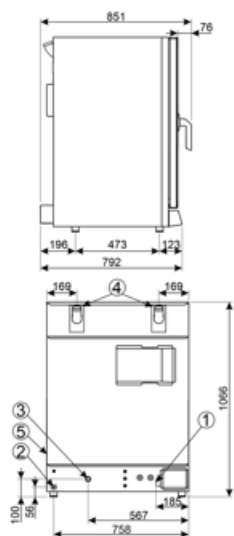
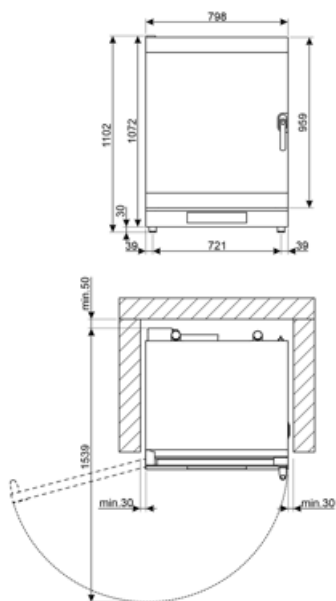
Rechtsanschlag ALFA1035EHDSR

Konstruktion

Material Oberfläche	Edelstahl/Glas/Kunststoffe	Beschwandungsstufen	5 + manuell
Abmessungen	672x437x854 mm	Positionierung Abluft	Rückseite
Garkammer (LxBxH)		Kühlsystem	Ja
Gesamt Garraum Volumen	289,8 lt	Timer-Typ	Elektrisch
Netto Garraum Volumen	258,9 lt	Temperatureinstellung	30-270°C
Nutzbarer Innenraum	199,1 l	Signal für Garende	Ja
Material der Garkammer	Edelstahl	Sicherheitsschalter offene Tür	Ja
Anzahl der Roste	10	Sicherheitsthermostat mit manueller Rückstellung	Ja
Rostgestell	Chrom	Predisposition for core probe	Ja
Abstand zwischen den Blechen	77 mm GN1/1 - EN 600X400	Abnehmbare Luftleitbleche	Ja
Türkonstruktion	Zweifach-Verglasung	Garkammerbeleuchtung	3 Halogenbeleuchtungen
Türöffnung	Seite	Leistung der Beleuchtung	40 W
Ausführung des Türgriffs	gerundet	USB-Anschluss	Ja
Innenglas aufklappbar	Zu öffnen mit Scharnieren	Wasseraufnahme	Ja
Reversierender Lüfter	3 im Wechsel gegenläufige Lüfter	Wassereinlassdruck	50-500 kPa (min-max)
Leistung des Lüfters	200 W	Länge des Netzkabels	170 cm
Drehzahl U/min.	Doppelte Drehzahl	Rückpanel	Vollverzinkt
Lüftermotor bei Standard-Drehzahl	2850 U/min.	IPX-Schutzklasse	IPX3
Lüftermotor U/min. min.	1450 U/min.		
Beschwädung auf jedem Lüfterrad	Ja		

Logistik-Informationen

Packed product dimensions (WxDxH)	960x890x1280 mm	Nettogewicht	101.100 kg
EAN code	8017709322953	Bruttogewicht	122.000 kg



- | | |
|---|--|
| 1 | ALIMENTAZIONE ELETTRICA - POWER SUPPLY |
| 2 | MORSETTO EQUIPOTENZIALE - EARTH TERMINAL |
| 3 | INGRESSO ACQUA 3/4" GAS MASCHIO - WATER INLET 3/4" GAS MALE |
| 4 | USCITA FUMI CALDI - HOT EXHAUST OUTLET |
| 5 | TARGHETTA CARATTERISTICHE TECNICHE - TECHNICAL SPECIFICATION LABEL |

Kompatibel Zubehör



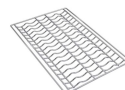
3743
Flaches Aluminium-Blech (4 St.)



3751
Set Aluminium Backblech (4 St.)



3805
Set Verchromte Gitterroste (4 Stück)



3810
Gewelltes Gitterrost Set für Baguettes (4 Stück)



3927



K4610X
Stainless steel professional hood for ALFA420/625/1035 ovens



KITSC
Kerntemperatur Fühler für EHDS Modelle



RGN11-1035-2
Gestell mit 10 Auflageschienen für Bleche oder Roste GN 1/1 für ALFA 1035



RUTVL
Set of 4 wheels, fits all professional oven tables



T11TH20
Antihaft Behälter GN1/1 20mm tief



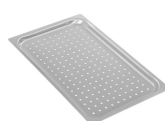
T11TH40
Behälter GN1/1 40mm Antihaft beschichtet



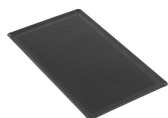
T11XH20
Aluminium Behälter GN 1/1 20mm hoch



T11XH65
Aluminium Behälter GN 1/1 65mm hoch



TF11XH2
Perforierter Aluminium Behälter GN 1/1 20mm hoch



TMF11TH2
Perforierter Behälter GN 1/1 Antihaft beschichtet 20mm hoch



TVL425D
4-level tray holder rack for ALFA410/ALFA420/ALFA425 (stacked) or ALFA1035 ovens, dim. (WxDxH) 800x800x504 mm (height with kit RUTVL: 602 mm)

Symbolverzeichnis



Elektro-Anschluss



Kerntemperaturfühler



Kerntemperaturfühler + Δt



Doppelte Lüfter Geschwindigkeit



Heißluft



Heißluft mit Beschwadung

Benefit (TT)

Hinged opening

Easily accessible glass for effortless maintenance and cleaning

The glass panels are designed to be easily accessible and inspectable, ensuring great convenience during cleaning and maintenance operations. This feature significantly simplifies the process, making it quick and efficient, while ensuring that every intervention can be carried out with maximum comfort and complete safety.

Two-speed fan

Perfect ventilation for the ideal cooking of the most delicate dishes

The fan speed adjustment function allows you to tailor the ventilation intensity to the specific needs of each dish, ensuring consistently flawless results. Thanks to the dual-speed setting, you can create the perfect conditions for delicate preparations such as meringues, profiteroles, and soufflés, enveloping them in a gentler, more even airflow that preserves their lightness and structure.

LCD Touch

Intuitive interface for simple and precise adjustment of cooking parameters

The control panel, simple and intuitive, is designed to offer a seamless and effortless user experience. Equipped with dedicated buttons, it allows precise adjustment of every cooking parameter, from temperature to duration, humidity level to fan speed. The central display provides a clear and immediate overview of the selected settings, ensuring you always have everything under control for flawless results, without compromise.

3 cooking stages

Flexibility and precision in every cooking stage

The ability to set multiple cooking steps in addition to preheating provides extraordinary versatility, perfectly adapting to the varying needs of each preparation. Each phase of the process can be customised with precision, optimising the cooking to achieve flawless results, whether it's a slow cook at low temperature or a perfect final browning. Thanks to this precise control of parameters, it is possible to achieve even cooking on every surface, significantly improving the quality of the finished product.

Humidity management

Impeccable cooking thanks to precise humidity control

Thanks to the effective management of small amounts of humidity, perfect browning can be achieved while maintaining the product's softness and promoting the development of its internal structure. Different humidity levels can be set, which determine the frequency of activation cycles. Each cycle consists of two seconds of water vapour spraying inside the cooking chamber, followed by a 15-second pause.