

ALFA1035E1HDS



Family Ovens

Subfamily Convection oven 10 trays EN

600x400 mm or GN1/1

Power supply Electric

Oven type Fan with humidification

Oven control Electronic

Trays capacity 10 trays GN1/1, 10 EN 600x400 mm

(min. H 20 mm)

Power supply 400 V 3N~ / 23A / 16 kW / 50-60 Hz

WiFi connection Not available
Humidity generation Direct in cavity

Adjustable feet Yes

Product dimensions WxDxH 798x772x1100 mm

Maximum depth with open door 1536 mm



Distribution

Industries Bar / Cafeterias / Bistros /

Wine bars / Pubs; Hotels; Restaurants; Bakeries / Pastry shops; Butcher shops / Delicatessens; Catering; Care facilities; Commercial food services; Grocery shops / Food retail Suggested for

Bars/Cafes

Aesthetics

Door with stainless

steel stripes

Yes

Front panel

Yes

Colour

Stainless steel LCD Touch Logo Serie Smeg printed Alfa

Display type
Digit display color

White

Controls

Recipes number

100

ours + Chimney regulation

Boiler 71°C/Tank 60°C-50"

Timer setting range

from 1 minute to 99 hours +

Boiler 71°C/Tank 60°C-50"

Pre-heating

On/off

Cooking steps Delayed start 3 + pre-heating

Haccp data

Scheduled start H/12

Options



Right hand hinge ALFA1035E1HDS Solutions K4610X

Right hand hinge ALFA1035EHDSR

Construction

Oven materials Ever Clean enamel Water injection on each Yes

Cavity dimensions 672x437x854mm far

avity dimensions 6/2x43/x854mm

(Ixdxh)Humidification levels3 + manualGross volume616x431x340mmExhaust positionBackNet volume616x431x340mmComponents coolingYes

Internal net volume 616x431x340mm system

Cavity material Stainless steel Timer type Electronic timer

Cavity materialStainless steelTimer typeElectronic timerShelves number10Temperature range30-270°CTray frame supportChromeEnd cooking signalYes

Shelves distance 77 mm Manual reset safety Yes thermostat

Door construction Double glass

Door opening Lateral Predisposition for core Yes

Handle type New ergonomics Probe ∆ t
Removable deflector Yes

Openable glass Openable

Lighting 3 Halogen lamps

Fan type and number 3 contrarotating fans with time direction reversal Light power 40 W

Engine speed 200W USB port Yes
Engine speed 2 Water load pipe Yes

Max standard speed 2 Water inlet pressure 50-500 kPa (min-max)

motor rpm Power cable length 170 cm
Low speed rpm 2 Back panel Galvanized

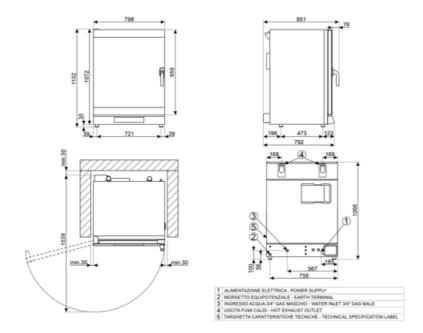
IPX protection Scheduled start H/12

Logistic Information

Net weight102,000 kgHeight (mm) packed1280 mmPacked width960 mmGross weight (kg)122,000 kgPackaged depth890 mmPacked product1280x960x890 mm

dimensions







Compatible Accessories



3743

Flat aluminium tray



3751

Flat perforated aluminium tray



3805

Flat chrome-plated wire grid



3810

Corrugated grid for baguettes



3927

Air flow reducer kit



K4610X



KITSC

Lower and upper shelf kit



RGN11-1035-2



RUTVL

Wheels kit for all oven table models (4pcs)



T11TH20

2cm height GN1/1 non-stick tray for Galileo professional



T11TH40

4cm height GN1/1 non-stick tray for Galileo professional



T11XH20

2cm height aluminium GN1/1 tray for Galileo professional



T11XH65

6,5cm height aluminium GN1/1 tray for Galileo professional



TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional





GN 1/1 non-sticking microperforated



Symbols glossary

Electric

15

(%)

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Double speed fan

[5]

Core probe + Δ t



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

Interfaccia intuitiva per una regolazione semplice e precisa dei parametri di cottura

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 steam, 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.