ALFA1035E1HDS

Product Family	Ovens
Subfamily	Convection oven 10 trays EN 600x400 mm or GN1/1
Power supply	Electric
Oven type	Fan with humidification
Oven controls	Electronic
Tray capacity	10 trays GN1/1, 10 EN 600x400 mm (min. H 20 mm)
Default power supply	400 V 3N~ / 23A / 16 kW / 50-60 Hz
App for recipe development and upload	Not available
Humidity generation	Direct in cavity
Adjustable feet	Yes
Product dimensions WxDxH	798x772x1100 mm
Maximum depth with open door	1536 mm
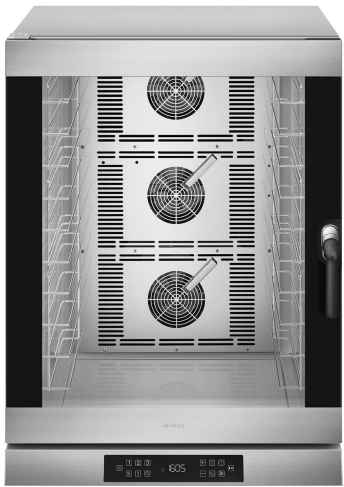
Target

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

Series	Alfa	**Digital display colour**	White
Colour	Stainless steel	**Front panel**	Yes
Door with stainless steel strip	Yes	**Logo**	Smeg printed
Display type	LCD Touch		

Controls

Number of recipes	100	**Pre-heating**	Yes
Adjustable timer	1 min - 99hrs + continuous	**Adjustable chimney**	On/off
Cooking steps	3 + pre-heating	**HACCP data**	Scheduled start H/12
Delayed start	Yes		

Options

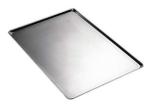| Right hand hinge	ALFA1035E1HDS	Condense hood	K4610X
Right hand hinge	ALFA1035EHDSR		

Construction

Oven material	Stainless steel/glass/plastics	Steam assisted levels	5 + manual
Cavity dimensions (WxDxH)	672x437x854mm	Exhaust exit	Back
		Cooling system	Yes
Gross volume	616x431x340mm	Time adjustment	Electronic timer
Net volume	616x431x340mm	Temperature range	30-270°C
Internal net volume	199,1 lt	End of cooking alarm	Yes
Cavity material	Stainless steel	Heating element interruption with open door	Yes
No. of shelves	10		
Tray support frame	Chrome		
Distance between shelves	77 mm	Manual safety thermostat reset	Yes
Door construction	Yes	Core probe cooking with Δ t	Yes
Door opening	Lateral		
Handle type	New ergonomics	Removable deflector	Yes
Inner glass	Openable	No. of lights	3 Halogen lights
Fan type and number	3 contrarotating fans with time direction reversal	Light power	40 W
		USB port	Yes
		Water connection	Yes
Fan motor power	200W	Water inlet pressure	50-500 kPa (min-max)
Fan speed	Double speed	Power cable length	170 cm
Max motor speed (rpm)	2	Back panel	Galvanized
Low motor speed (rpm)	2	IPX protection	Scheduled start H/12
Humidification system on each fan	Yes		

Logistic Information

Net weight (kg)	102,000 kg	Height (mm) packed	1280 mm
Packed width	960 mm	Gross weight (kg)	122,000
Packaged depth	890 mm	Dimensions of the packed product (mm)	

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
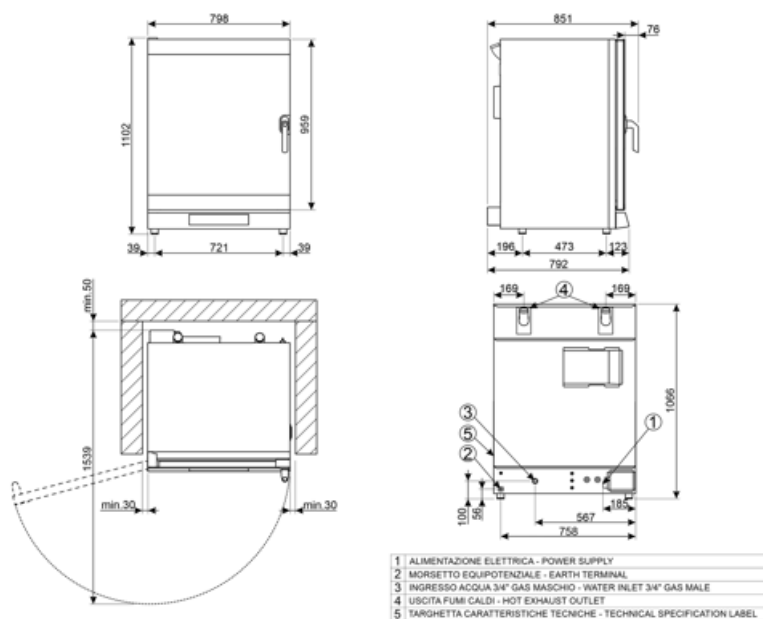
Compatible Accessories

3743

Flat aluminium tray

3751

Flat perforated aluminium tray

3805

Flat chrome-plated wire grid

3810

Corrugated grid for baguettes

3927

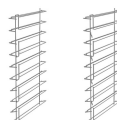Air flow reducer kit

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

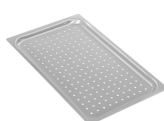4cm height GN1/1 non-stick tray for Galileo professional

T11XH20

2cm height aluminium GN1/1 tray for Galileo professional
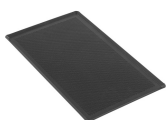
T11XH65

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

TF11XH2

Perforated aluminium GN1/1 tray for Galileo professional

TMF11TH2

GN 1/1 non-sticking microperforated tray

Symbols glossary

⊡	Electric		⊡	Core probe
⊡	Core probe + Δ t		⊡	Double speed fan
⊡	Fan forced		⊡	Fan with humidification

Benefit

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 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.