

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)

Not available

Default power supply $400 \text{ V } 3N \sim / 23A / 16 \text{ kW} / 50-60 \text{ Hz}$

App for recipe development and

upload

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

Door with stainless

steel strip

ColourStainless steelDisplay typeLCD TouchDigital display colourWhite

Front panel

Logo

Series

Yes

Smeg printed

Alfa

Controls

Number of recipes Adjustable timer 100

Yes

from 1 minute to 99 hours +

endless

3 + pre-heating

Delayed start Yes

Pre-heating

Adjustable chimney

HACCP data

Yes On/off

Scheduled start H/12

Options

Cooking steps



Right hand hinge Right hand hinge ALFA1035E1HDS ALFA1035EHDSR Condense hood

K4610X

Construction

Oven material

Cavity dimensions (WxDxH)

Gross volume Net volume

Internal net volume Cavity material No. of shelves

Tray support frame Distance between

shelves

Door construction Door opening Handle type

Inner glass

Fan type and number

Fan motor power Fan speed

Max motor speed (rpm) Low motor speed (rpm)

Humidification system on each fan

Stainless

steel/glass/plastics 672x437x854mm

616x431x340mm 616x431x340mm

199,1 lt

Stainless steel

10 Chrome 77 mm

Yes Lateral

New ergonomics

Openable

3 contrarotating fans with time direction reversal

200W

Double speed

2 Yes Steam assisted levels

Exhaust exit Cooling system

Time adjustment Temperature range End of cooking alarm Heating element

interruption with open

door

Manual safety thermostat reset

Core probe cooking with Yes

Removable deflector

No. of lights

Light power **USB** port Water connection

Water inlet pressure

Power cable length Back panel

IPX protection

5 + manual

Back Yes

Electronic timer 30-270°C

Yes Yes

Yes

Yes

3 Halogen lights

40 W Yes Yes

50-500 kPa (min-max)

170 cm Galvanized

Scheduled start H/12

Logistic Information

Net weight (kg) Packed width

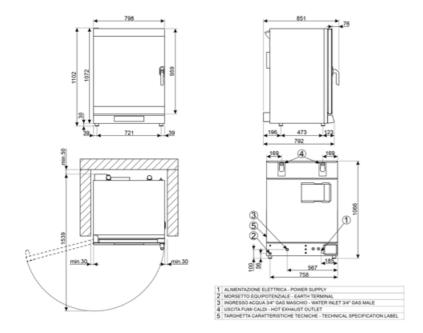
Packaged depth

102,000 kg 960 mm 890 mm

Height (mm) packed Gross weight (kg) Dimensions of the packed product (mm) 1280 mm 122,000 kg

1280x960x890 mm







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

Core probe

Fan forced

Fan with humidification

्रुक्ष्_क Double speed fan

 \sum_{A} Core probe + Δ t



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.